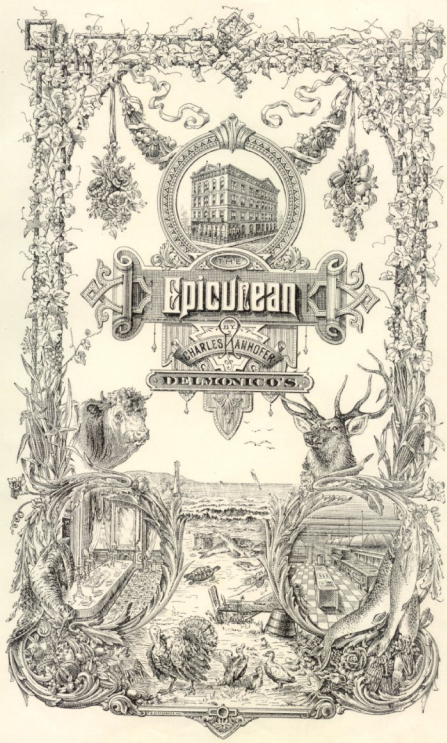


THE EPICUREAN.

THE EPICUREAN



THE **Epicurean**

BY **CHARLES A. HOFNER**
DELMONICO'S



THE EPICUREAN

A COMPLETE TREATISE OF

ANALYTICAL AND PRACTICAL STUDIES

ON THE

CULINARY ART

INCLUDING

Table and Wine Service, How to Prepare and Cook Dishes, an Index for Marketing,
a Great Variety of Bills of Fare for Breakfasts, Luncheons, Dinners,
Suppers, Ambigus, Buffets, etc., and a Selection of
Interesting Bills of Fare of Delmonico's.
from 1862 to 1894.

MAKING A

FRANCO-AMERICAN CULINARY ENCYCLOPEDIA

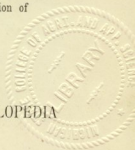
BY CHARLES RANHOFER,
CHEF OF DELMONICOS'

MADISON SQUARE.

Honorary President of the "Société Culinnaire Philanthropique" of New York,

ILLUSTRATED WITH 800 PLATES.

NEW YORK:
CHARLES RANHOFER, PUBLISHER,
682 WEST END AVENUE.
1894.





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GENI

P R E F A C E.



IN PUBLISHING this work I have endeavored to fill a much needed want, viz:—the best and most effectual manner of preparing healthy and nutritious food.

This edition contains innumerable recipes which I have simplified and explained in a comprehensive manner so as to meet the wants of all. It suggests, also, many useful and important hints to those about entering the profession.

The book is illustrated and contains instructions how to prepare, garnish and serve according to the traditional rules of our most able predecessors, and now followed by the principal chefs of France and the United States.

In some instances, where it was deemed necessary to differ from the standard rules and methods in order to cater to the various tastes, changes have been made.

The book is divided into twenty-four chapters: Table Service, Bills of Fare, Supplies, Elementary Methods, Soups, Stocks, Hot and Cold Sauces, Garnishings, Hot and Cold Side Dishes, Shell Fish, Crustaceans, Fish, Beef, Veal, Mutton, Lamb, Pork, Poultry, Game, Miscellaneous Entrées, Cold Dishes, Vegetables, Cereals, Hot and Cold Desserts, Pastry, Bakery, Confectionery, Ices, Fruit, Wines and Preserves.

Not relying solely on my experience and knowledge, I have quoted from the most illustrious modern author, my much beloved friend and colleague, Urbain Dubois, ex-chef at the Court of Germany, and it gives me sincere pleasure to thank him for his generous assistance.

The profession will acknowledge its indebtedness to the Messrs. Delmonico for the interest shown by them in developing the gastronomic art in this country.

Many will recall the business receptions given to distinguished guests under the supervision and direction of Delmonico.

Mention may be made of the following dinners: to President U. S. Grant, to President A. Johnson, to the Grand Duke Alexis of Russia, to Gen. Prim, to Charles Dickens, to Sir Morton Peto, to Aug. Belmont, to Giraud Foster, to Gen. Cutting, to Luckmeyer, the so-called "Black Swan Dinner," to Admiral Renaud, to Prof. Morse, to Bartholdi, to De Lesseps, to the Comte de Paris, also the ball given to the Russian Admiral and Fleet, and the Greek dinner.

I have entitled this work THE EPIUREAN, and have justly dedicated it to the memory of Messrs. Delmonico, as a token of my gratitude and sincere esteem.

Their world-wide reputation continues to be maintained by Mr. C. C. Delmonico.

In conclusion I feel that my experience will be useful to those seeking information in the gastronomic art.

Hoping the public will appreciate my efforts,

I remain respectfully,

CHARLES RANHOFER.

BEAVER & SOUTH Wth STS
22 BROAD STREET
MADISON SQUARE.

ESTABLISHED 1827.

Delmonico's

Office Beaver & South Wth Sts

New York, Feb'y 24th 1893

Chef
Charles Rauhofer Esq
Brookl'n:

In my opinion
after looking over your
MS it is very worthy of the
reputation you have in my
estimation for editing a work
of this character, and it is
with much pleasure I
recommend it to the attention
of those to whom it is most
directly addressed,

A perusal will I think give
one an appetite—

Yours truly
Charles Delmonico—

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THE EPICUREAN.

TABLE SERVICE,

AMERICAN, FRENCH, RUSSIAN—FOR BREAKFAST, LUNCH, DINNER,
SUPPER, COLLATION OR AMBIGU.



DINNER SERVICE—AMERICAN STYLE—AND BILL OF FARE (Dinner Service à l'Américaine et le Menu).

The success of a dinner depends upon good cooking, the manner in which it is served, and especially on entertaining congenial guests. The American service is copied more or less from the French and Russian, and remodeled to the tastes and customs of this country; as it varies somewhat from all others, a few instructions may be found useful to those desirous of learning the difference existing between them.

THE BILL OF FARE (MENU).

Menus are made for breakfasts, luncheons and suppers, but the most important one is for the dinner; these menus are generally composed a few days in advance to enable the necessary provisions to be purchased, so that on the day of the dinner, there has been ample time to prepare everything necessary, consequently much confusion is avoided and the work better done.

In carrying out the order the menu should be strictly followed, in fact, it must be an obligatory rule to do so.

Making out the bill of fare is the duty of the head cook, who composes and writes them according to the latitude he enjoys and the resources he has at hand.

BILLS OF FARE FOR DINNER.

Should the menu be intended for a dinner including ladies, it must be composed of light, fancy dishes with a pretty dessert; if, on the contrary, it is intended for gentlemen alone, then it must be shorter and more substantial. If the dinner be given in honor of any distinguished foreign guest, then a place must be allowed on the menu to include a dish or several dishes of his own nationality; avoid repeating the same names in the same menu. Let the gravies be of different colors, one following the other.

Also vary the color of the meats as far as possible, from one course to the other. Offer on the menus all foods in their respective seasons, and let the early products be of the finest quality (consult a general market list to find the seasonable produce), and only use preserved articles when no others can be obtained.

If the menus are hand written they must be very legible.

Menus are indispensable for service à l'Américaine; there should be one for each guest, for as

no dish served from the kitchen appears on the table, every one must be informed beforehand of what the dinner is composed, and those dishes that are to follow each other.

Menus must be both simple and elegant, and of a size to allow them to be easily placed in the pocket without folding, as it is the general desire to keep the bill of fare of a dinner at which one has assisted.

A few important observations necessary to bills of fare and their classification are here given:

OYSTERS ON THE HALF SHELL.

Oysters appear on the menu the same as in the Russian service. On French bills of fare they do not mention them. Suppress oysters in every month not containing the letter R, such as: May, June, July and August, and serve Little Neck clams instead.

SOUPS.

Soups are served after the oysters. One clear and one thick soup should be selected but if only one is needed, give the preference to the clear soup.

HORS-D'ŒUVRE, SIDE OR LIGHT DISHES.

Hot hors-d'œuvre are, generally, timbales, croustades, croustis, croques, palmettes, mousselines, bouchées, cannelons, cassolettes, rissoles, etc. With the same course serve cold side dishes, such as olives, radishes, canapés, caviare, pickled tunny, anchovies, etc.

✕ In the French service, the fish and the solid joints come under the head of relevés or removes. In the American and English service, first comes the fish, then the removes.

FISH.

If the fish be boiled or braized, add potatoes to the menu; if broiled or sautéed, some cucumber salad; and, if fried, serve plain or with a light sauce.

REMOVES OR RELEVÉS.

The relevés or solid joints are composed of saddles, either of veal, mutton, lamb, venison and antelope, or else beef tenderloins or middle short loins. Turkey, goose, capon, pullets, ducks, etc., may be served, accompanied by one or two vegetables.

ENTRÉES.

Place on the bill of fare first the heaviest entrée, and conclude with the lightest; they must be previously cut up so as to avoid carving. No fish figures in the American service as an entrée, but terrapin or crabs may be allowed; also lobsters, shrimps, frogs, croquettes, etc.

Each entrée should be accompanied by a vegetable, served separately, except when it is one of those described above, such as terrapin, etc.

PUNCH OR SHERBETS.

A punch or sherbet is always served after the entrées and before the roast; do not make an extra heading on the menu for these, only placing them on a line by themselves, for instance: Roman punch or American sherbet.

ROASTS.

Roasts are served after the sherbet; a game roast is usually preferred, but poultry, either truffled or not, may be substituted: such as turkey, capon, pullet, duck, guinea-fowl, squabs, etc.; also roasted butcher's meat; but game is usually considered to be more choice.

COLD DISHES.

Cold dishes come after the roast, and before the hot dessert; they are served with green salads; terrines of foies-gras and boned turkey are also served as a second roast. (In the French service these cold dishes are classified as the last entrée.)

HOT SWEET DISHES OR ENTREMETS.

These appear after the roast; they are composed of puddings, crusts, fried creams, fritters, pancakes, borders, omelets, and soufflés, and form a separate course by themselves.

COLD SWEET DISHES OR ENTREMETS.

The cold sweet entremets come after the hot and are composed of jellies, bavarois, creams, blanc-manges, macédoines, charlottes and large cakes, and form another course.

DESSERT.

After the cold entremets come the dessert, composed of cheese, fresh fruits, preserved fruits, cakes, jams, dried fruits, candied fruits, bonbons, mottoes, papillotes, victorias, pyramids, frozen puddings, plombières, ices, ice cream and small fancy cakes, then the coffee and cordials.



SERVICE OF WINES AND CORDIALS (Service des Vins et Liqueurs).

The steward must inform and specify to the butler the wine to be served at each separate course. However, important the dinner may be, still decanters of ordinary red and white wine must be placed on the table. The selection of the finer wines is the host's duty, he making his choice when ordering the bill of fare.

The steward's duty is to see that the wines are served at a proper temperature.

All white wines must be served cold.

Sherry and Xeres cool.

Bordeaux between 52 and 60 degrees, Fahrenheit, according to its growth.

Burgundy between 42 and 45 degrees.

Champagnes, cold or iced, or in sherbets.

Dessert wines cool.

For choosing wines consult the table on wines of Delmonico's cellar. (No. 3709.)

Russian Sideboards.—Absinthe, Vermuth Bitters, Kümmel, Mineral Waters, including Apollinaris, Clysmaic, St. Galmier and Vichy.

FIRST SERVICE.

With Oysters.—Sauterne, Barsac, Graves, Mont Rachat, Chablis.

After the Soup.—Madeira, Sherry or Xeres.

With Fish.—(Rhine wines) Johannisberger, Marcobrunner, Hochheimer, Laubenheimer, Liebfraumilch, Steinberger. (Moselle) Brauneberger, Zeltinger, Berncasteler.

With Removes.—Côte St. Jacques, Moulin-à-vent, Macon, Clos de Vougeot, Beaune.

With Entrées.—St. Émilion, Médoc du Bordelais, St. Julien. Dry champagnes for certain countries.

Iced Punches and Sherbets, Rum, Madeira.

SECOND SERVICE.

With Roasts.—(Burgundies) Pommard, Nuits, Corton, Chambertin, Romanée Conti.

Cold Roasts.—Vin de Paille, Steinberger.

With Hot Desserts.—(Bordeaux) Château Margaux, Léoville, Lafitte, Château Larose, Pontet-Canet, St. Pierre, Côtes de Rhone, Hermitage and Côte-Rôtie. (Red Champagne) Bouzy, Verzenay, Porto Première.

THIRD SERVICE.

With Dessert.—(Burgundy) Volnay, Mousseux. (Champagnes) Delmonico, Roederer, Rosé Mousseux, Pommery, Cliquot, Perrier-Jouët, Moët, Mumm.

Wine Liqueurs.—Muscatel, Malaga, Alicante, Malvoise of Madeira, Lacryma Christi, red and white Cape, Tokay, Constance, Schiraz.

Cordials.—Curaçoa, Kirsch, Cognac, Chartreuse, Maraschino, Prunelle, Anisette, Bénédictine.

Beers.—Bass' Ales, Porter, Tivoli, Milwaukee.

THE EPICUREAN.

WINES AND LIQUORS USUALLY CALLED FOR (Vins et Liqueurs Généralement Servis).

A DINNER OF AMERICANS.

RECEPTION-ROOM.

Sherry, Bitters, Cocktails.

DINNER WINES.

Haut Sauterne, Amontillado, Sherry, Barsac, Pontet-Canet,
Perrier-Jouet Brut, Liqueurs.

A DINNER OF FRENCHMEN.

RECEPTION-ROOM.

Sherry and Bitters, Vermuth, Absinthe.

DINNER WINES.

Graves, Xeres, Lafaurie, St. Pierre, Yellow Cliquot,
Beaujolais, Liqueurs.

A DINNER OF GERMANS.

No wines or mineral-waters in the reception-room.

DINNER WINES.

Niersteiner, Sherry, Hochheimer, St. Estèphe,
Pommery Sec. Beaune, Liqueurs.

American service, like the Russian, must be served quickly and hot. As easily understood by the following card, a dinner of ten minute intervals can be served with fourteen courses in two hours and twenty minutes and if at eight minute intervals, in one hour and fifty-two minutes, the same as an eight course dinner of ten minute intervals will take one hour and twenty minutes, so at eight minute intervals it will take one hour and four minutes.

	Figure 1—36 covers. 10 minutes. 2 hours 30 8 minutes. 1 hour 55.	Figure 2—24 covers. 10 minutes. 2 hours 30. 8 minutes. 1 hour 44.	Figure 3—16 covers. 10 minutes. 2 hours. — 8 minutes. 1 hour 35.	Figure 4—12 covers. 10 minutes. 1 hour 50. 8 minutes. 1 hour 38.
	Oysters.	Oysters.	Oysters.	Oysters.
1	2 Soups.	2 Soups.	2 Soups.	2 Soups.
2	S. D. hot and cold.	S. D. hot and cold.	S. D. hot and cold.	S. D. hot and cold.
3	2 Fish, potatoes.	1 Fish, potatoes.	1 Fish, potatoes.	1 Fish, potatoes.
4	1 Remove, vegetables.	1 Remove, vegetables.	1 Remove, vegetables.	1 Remove, vegetables.
5	1 Entrée, vegetables.	1 Entrée, vegetables.	1 Entrée, vegetables.	1 Entrée, vegetables.
6	1 Entrée, vegetables.	1 Entrée, vegetables.	1 Entrée, vegetables.	1 Entrée, vegetables.
7	1 Entrée, vegetables.	1 Entrée, vegetables.	1 Entrée, vegetables.	1 Entrée, vegetables.
8	1 Punch.	1 Punch.	1 Punch.	1 Punch.
9	1 or 2 Roasts.	1 Roast.	1 Roast, salad.	1 Roast, salad.
10	1 or 2 Colds, salad.	1 Cold salad.	1 Hot sweet dessert.	1 Hot dessert.
11	1 Hot sweet dessert.	1 Hot sweet dessert.	2 Cold sweet desserts.	2 Cold sweet desserts.
12	1 or 2 Cold sweet des'ts	2 Cold sweet desserts.	2 Ices.	2 Ices.
13	1 or 2 Ices.	2 Ices.	1 Dessert.	1 Dessert.
14	1 Dessert.	1 Dessert.		
	Figure 5—10 covers. 10 minutes. 1 hour 42. 8 minutes. 1 hour 30.	Figure 6—8 covers. 16 minutes. 1 hour 30. 8 minutes. 1 hour 12.	Figure 7—6 covers. 16 minutes. 1 hour 30. 8 minutes. 1 hour 10.	Figure 8—4 covers. 10 minutes. 1 hour 30. 8 minutes. 36.
	Oysters.	Oysters.	Oysters.	Oysters.
1	2 Soups.	2 Soups.	1 Soup.	1 Soup.
2	S. D. hot and cold.	S. D. hot and cold.	S. D. hot and cold.	S. D. hot and cold.
3	1 Fish, potatoes.	1 Fish, potatoes.	1 Fish, potatoes.	1 Fish, potatoes.
4	1 Remove, veg'bles.	1 Remove, veg'bles.	1 Entrée, veg'bles.	1 Entrée, veg'bles.
5	1 Entrée, veg'bles.	1 Entrée, veg'bles.	1 Entrée, veg'bles.	2 Entrée, veg'bles.
6	1 Entrée, veg'bles.	1 Entrée, veg'bles.	1 Roast, salad.	1 Roast, salad.
7	1 Punch.	1 Punch.	1 Hot sweet des't.	1 Hot sweet des't.
8	1 Roast, salad.	1 Roast, salad.	1 Icc.	1 Icc.
9	1 Hot sweet des't.	1 Hot sweet des't.	1 Dessert.	1 Dessert.
10	1 Icc.	1 Icc.		
11	1 Dessert.	1 Dessert.		
12				
13				
14				

THE DINNER TABLE, RECEPTION TABLE SERVICE AND WINES. (Le Couvert, Réception, Service de Table et les Vins.)

TABLE SERVICE FOR TWENTY-FOUR PERSONS.

An oblong shaped table is preferable for a large dinner party, the feet being less incommo-
dious; it must at least be six or seven feet wide and twenty-two feet long, with rounded ends. This
shaped table is most generally used, although some prefer round, or horse-shoe ones, or an oblong
with square ends, and many other fanciful shapes, depending entirely on the size of the room and
the taste of the host.

Tables can be lengthened according to the number of seats desired; the space allowed for
each guest is, for a square, table with square ends, two feet apart between each plate; when the
ends are curved, the space for the corners must be twenty-two inches apart, and if entirely round,
twenty inches.

Cover a table twenty-two by seven with a felt cover made for the purpose, then over this lay a
tablecloth twenty-four feet long and eight or nine feet wide, being careful that it is exceedingly
white and smooth, having no creases whatever.

Fold a well starched, large napkin, pinch it triangularly, and place it in the center of the
table; have twenty-four smaller napkins also well starched, folded and pinched, and place these at
the edge of the table and on each one set a plate with another napkin on top, folded either shaped
as a boat, a tulip, or any other pretty design, or else the napkin may be simply folded square.

The bread is placed either under the folds or in the center of the napkin, according to the
manner in which it is displayed, or on a small plate to the left of the cover. Another way is to
place the bread in front of the napkin.

On the left of each plate, lay a table fork and also a fish fork.

On the right set a table knife, a silver fish knife, a soup spoon, also a small fork for oysters or
Little Neck clams

In front, but slightly toward the right of each plate, set a small individual salt-cellar. The
double silver pepper castors containing black and red pepper are distributed two on each side, and
two at each end of the table, with eight single ones between the double ones.

Glasses are placed in a semi-circle either in front of the plate or else on the right; arrange
these according to the courses to be served. First, water glass; second, white wine; third, sherry;
fourth, Rhine wine; fifth, champagne; and sixth, Bordeaux.

Before serving the entrées remove the white wine, Sherry and Rhine wine glasses and
replace them by fine Bordeaux and Burgundy glasses. Glasses intended for dessert wines and
liquors, are only put on the table with the dessert.

THE CENTER LINE OF THE TABLE.

In the center of the table have a large piece of silverware decorated with plants, ferns and
natural flowers, or else a high vase or simply a basket of flowers. These baskets or other decora-
tions may be filled with one, or several kinds of variegated flowers, mingling red and white, scarlet
and lilac, or Parma violets, or tulips and orchids, these produce a brilliant effect. (The entire
house, staircases, halls, etc., may also be decorated with plants, palms, lemon and orange trees,
or rubber plants. Mantels and mirrors to be also wreathed with flowers, or else scattered about in
clusters, and have hanging baskets tastefully arranged in prominent corners, so as to add to the
general beautiful effect.)

On each side of the center piece and on the center line have two prettily arranged baskets con-
taining seasonable or hot-house fruits; on each side of these, set an ornamental piece, either made
of nougat, gum-paste or sugar candy, or should these high pieces not be desirable, others may be
substituted either of bronze, or else stands covered with flowers, etc.

On each end of these pieces set either candelabras or lamps, and beyond these high stands of
graduated tiers filled with bonbons, cornucopias, Victorias, bonbon boxes, etc., all of them form-
ing the center line of the table. Around this line, and at about twenty to twenty-four inches from
the edge, draw a line the same shape as the table, and on this place decanter stands for decan-
tered wine; two for sherry, four for white wine, and four for red Bordeaux, making ten in all, and
the same quantity of decanter stands for decanters containing water, or instead of ten, twenty-
four smaller ones may be substituted, one for each person.

Place at intervening spaces, two compote dishes with stewed fruits, four stands for small
fancy cakes, two compote dishes for candied or dried fruits, nuts, etc., or else fresh strawberries,
raspberries or mulberries, if in season, a saucerful for each person, and finish by interlacing
through these dishes as well as the decanters, strings of smilax or any other pretty creeping vine,

following around about twenty-four inches from the edge of the table; set into this verdure at various parts, clusters of natural flowers. A table arranged according to this description will be found to have a most charming and pleasing effect.

The diagram of the table should be obtained, and have the names of each guest tastefully written on fancy cards; lay one of these on the right hand glass of each person, in a prominent manner so that it can be read from a distance which will greatly facilitate the seating of the guests. Procure bouquets of flowers for the ladies, set in fancy vases, tying them with ribbons, and having a pin attached to enable them to fasten them on to their dresses; gentlemen's button-hole bouquets should also be placed in vases. All these flowers must be in front, but slightly toward the left of each person.

The bills of fare or menus should be placed on the left side, either in silver stands (Fig. 197), or set beside the plate.

The host should always be seated so as to face the door leading into the dining-room. The hostess on the other end of the table directly opposite, their respective seats being at the top and bottom of the table. The seat of honor for a lady is on the right hand of the host, and naturally on the right hand of the hostess for a gentleman. The left hand may also be utilized as seats of honor but of minor importance. A dining room should be kept at a comfortable temperature. The sideboard should be placed at one side of the table, and on this or in the drawers and compartments everything must be arranged in thorough order so as to have them handy, thus avoiding all confusion during dinner.

The entire dessert service including wines to be arranged tastefully on the sideboard, giving a very pretty effect to the room. A service table must either be in the dining-room behind a screen or in a pantry close by; it must contain one or several carving boards, sundry knives and forks, ladles, chafing dishes, etc. The service must be rapid and the dishes served hot; avoid having anything cooked in advance except the large pieces. Entrées and all smaller dishes should be prepared according to their successive order, as the dinner progresses, at an interval of two or three courses, which means about ten or twenty minutes apart. A good steward can always manage to protract the dinner in case the cook is behind time, but it is his duty to inform those in the kitchen at least ten minutes beforehand so as to prevent any possible delay; he must also have a duplicate bill of fare from the kitchen identical with the one on the table, and classified according to the service, so as to be able to consult it in order to know exactly which dish follows the other.

When the dinner is ready, the steward must place his help in their respective positions, and give them final instructions regarding their duties; they should be attired in dress suits, white ties and gloves, and wear no jewelry whatever. In order to serve a ceremonial dinner for twenty-four persons, it will require: a steward, a butler, a carver and six waiters; carefully intrusting the care of the wines to the most intelligent, and the carving to the most expert; the remaining six being for the special table service, they must remain in their respective places to be at the call of the guests should their services be required.

RECEPTION.

The gentlemen are to be received by a waiter, who before introducing them into the reception room, takes their overcoats, canes, hats, umbrellas, etc., leaving these articles in a place set aside for this purpose, near the reception room, then hands each gentleman an envelope addressed to himself in which there will be found a card bearing the name of the lady he is to escort to the dining-room, and who is to be seated on his right hand during dinner.

Two other waiters attired in full dress, introduce the gentlemen into the reception room adjoining the dining-room, the doors to the latter being closed; in the reception room there should be a small Russian buffet, or simply serve some sherry, Xeres, bitters, vermouth and absinthe, to be handed round on trays to each guest as he arrives.

It is absolutely necessary to have a lady's maid to receive the ladies, lay aside their outer garments, or any article they may desire to confide to her care; these must be arranged in such a manner as to be easily returned to their respective owners.

The maid must remain and wait, in order to be continually at the disposal of the lady guests.

When all the invited guests have arrived and been duly introduced, the dinner hour having struck, the steward opens the dining-room doors, bows to the host, this being the signal to announce that dinner is served.

The hostess enters the dining-room first, on the arm of the gentleman in whose honor the dinner is given, followed by the other guests, the host being last. Each one sits down at the seats indicated on the cards, and when all are comfortably seated the dinner begins.

The service must be performed silently, a look alone from the steward sufficing for each man to do his duty. Every article handed round must be on a silver salver.

THE SERVICE.

Oysters.—Little Neck clams are passed around, beginning on one side by the lady on the right and the other side by the gentleman on the right, these being the most distinguished guests; change this method at each course, those being served last before, being the first now.

The butler will pour out the Chablis, stating the name of each wine he serves.

Soup.—There are usually two soups to select from. While serving green turtle offer at the same time lemon cut in quarters.

Sherry should be served with this course.

Side Dishes.—Pass hot hors-d'œuvre; these are served on warm plates. Serve the cold hors d'œuvre at the same time, and should the guest prefer the latter, remove the hot plate at once and substitute a cold one for it.

Sherry or Xeres should accompany this course.

Fish.—If there be two kinds of fish, offer the selection, and pass round the one preferred; should it be boiled or braized fish, have potatoes served at the same time; if broiled or sautéed thinly sliced seasoned fresh cucumbers must accompany it, and if fried fish such as whitebait, serve with thin slices of buttered brown bread and quarters of lemon.

Serve Rhine wine or white Bordeaux.

Removes or Solid Joints.—The removes may be placed on the table before being taken off for carving; if it be a saddle of venison, it should be cooked rare, passing currant jelly at the same time. A saddle of mutton must also be rare and very hot; it can be cut lengthwise at an angle in thin slices or across, although the first way is preferable; serve both these on very hot plates, and have one or two vegetables accompanying them.

Serve champagne.

Entrées.—The entrées must be served one after the other without placing them on the table beforehand; they must be served on hot plates with one vegetable for each entrée, to be either passed round separately or else carefully laid on the same plate, unless it is desired that they be dressed; in this case dress and present to each guest. Serve Bordeaux at the first entrée, and an extra quality of wine at the last; continue serving champagne to those who prefer to drink it until the roast.

INTERVAL.—SECOND SERVICE.

Iced Punch or Sherbet.—Should there be no ladies present, cigarettes can be handed round at the same time. Remove the two white wine and sherry glasses, and replace them by those used for Burgundy, also remove the cold side dishes. Ten to fifteen minutes must now be allowed between the courses.

Roasts.—The roast may be displayed on the table before carving, this being frequently requested by epicures; should there be several roasts, carve them all at the same time and pass them round according to desire, adding a little watercress for poultry, and should there be canvas-back duck, let currant jelly and fried hominy be served with also a mayonnaise of celery.

Serve the Burgundy from bottles laid flat in baskets (Fig. 774.) holding the basket in the right hand and a white napkin in the left.

Cold.—Serve the cold dishes after the roast, these to be either goose livers (foies-gras) with truffles or boned turkey. The foies-gras must have a spoon to remove it with, and the boned turkey be cut into thin slices, and offer both to the guest at the same time, accompanied by green salads.

Serve Jobannisberg or Vin de Paille.

Now remove everything from the table with the exception of the dessert, and to avoid using a brush lift up the extra napkins in front of each person, folding them in two so that the table is neat and clean without being obliged to use a brush or scraper. Lay the dessert plates on the table, and continue the service for the hot dessert.

Hot Sweet Entremets.—Make a distinct service for the hot entremets, then serve the cheese.

Serve a fine Lafitte Bordeaux.

Cold Sweet Entremets.—Make another service for the cold entremets and ices.

Dessert.—Instead of serving the cheese after the hot entremets it may be done now, which is in fact its proper place; pass around the fresh fruits, stewed, candied and dried fruits, bonbon cases, bonbons, mottoes, ices, strawberries and raspberries with cream when in season, passing cakes around at the same time.

Serve Madeira wine, Muscatel and Frontignan, also plates of salted almonds.

THE CONCLUSION OF THE DINNER.

It is now time for the hostess to bow, push back her chair and prepare to rise, this being a signal for the ladies to retire; after they have returned to the drawing-room, coffee is passed round on a salver containing spoons, hot water, sugar and cream. A few moments later another waiter comes forward with an empty tray to remove the cups the ladies hand him.

The gentlemen partake of their coffee in the dining-room; at the same time serve them Kirsch, brandy, chartreuse, cigars and cigarettes. The doors are closed and the ladies and waiters have retired so as to allow the gentlemen more freedom to talk among themselves, still it will be necessary to enter the drawing room and dining-room occasionally in order to see whether anything be needed so as to avoid being called as much as possible.

After half an hour or so, the gentlemen will rejoin the ladies in the drawing-room and then tea is served. The tea service is accomplished by passing around on trays, tea, sugar, hot water, cream, cups, spoons and slices of lemon. A few moments later another waiter removes the empty cups on a tray.

After the tea the service is considered to be ended.



FRENCH SERVICE (*Service à la Française*).

There are two different services in use: The French and the Russian.

Although recognizing the priority of both of these services, it will be well to mention the difference existing between them and the English and the American service; first, they differ in the classification of the bills of fare and certain changes in the table service, these alone are sufficient to be interesting.

The old style of French service threatens to disappear entirely and is rarely used, except on very rare occasions.

The three services placed on the table, one after the other, had certainly the advantage of displaying the culinary labor as well as the most variegated and rare products by exhibiting them in all their profuseness. But the great inconvenience is the preparation of dishes beforehand in the kitchen in order to have each service ready at once and to keep them hot in heaters before beginning to serve the dinner.

The dishes for the first course are placed on the table in chafing dishes provided with covers, to be lifted off when the guests are seated, and left on the table till ready to be carved.

Of course this inconvenience is somewhat remedied by keeping the heaters and chafing dishes at a given heat, and there must be placed near the table, either behind a screen in the dining-room or else in an adjoining pantry, a *bain-marie* with all the necessary sauces required for the

dinner, and as soon as the meats are carved, each one is to be covered with its respective sauce before being handed around.

But notwithstanding all possible care and attention the entrées are apt to lose much of their finer qualities by the very act of being cooked and dressed beforehand, then kept hot in these heaters or chafing dishes.

Still this could scarcely have been the sole cause for abandoning the old system, for it continued in usage for several centuries. We are, however, obliged to recognize that first-class families have ceased to make a display of the great luxuriousness indulged in, in the past; to-day they are more restrained, the help less numerous and the chief cook frequently alone with one kitchen assistant, having no longer an extra man for pastry, confectionery and ices. The chef himself must see to the preparation of the pastry, ices and desserts. There are now scarcely to be found any house where for twelve persons they employ a chef, an assistant and a pastry cook and the remainder of the help corresponding to this great amount of luxury.

The bills of fare are simpler; instead of dressing and arranging the service on the table itself, many houses have a mixed service; this is made by presenting the dishes on the table, then removing them to be carved.

The general desire of the day is to dine quicker; taste changes with the fashion. The old French service is fast disappearing, and as it becomes more simple it gradually evolves into a mixed Russian and French service.

FRENCH SERVICE FOR 24 PERSONS (Service à la Française pour 24 Couverts).

The first service is composed of hors-d'œuvre (side dishes), two soups, two removes, four hot entrées, or two cold and two hot entrées.

Remove the cold hors-d'œuvre; serve the punch or sherbet.

The second service is composed of two roasts to take the place of the removes; four entremets, two being of vegetables, one hot sweet entremets and one cold; these to replace the entrées; two entremets cakes to take the place of the cold entrées.

Prepare the table for the dessert.

The third service, or dessert, is composed of two shelved stands filled with bonbons, victorias, bonbon boxes, cossacks, two low stands or drums containing small fancy cakes, two basketfuls of fresh fruits, two assorted compotes, one orange jelly, one bar-le-duc jelly and two cheeses; two fancy pieces of nougat or candied sugar to replace the entremets cakes.

The wines should be selected and served as indicated in another chapter, according to the taste and desire of the host.

FRENCH SERVICE, DINNER FOR 24 PERSONS—TO SET THE TABLE (Service à la Française, Dîner de 24 Couverts—Le Couvert).

The table must be sixteen to eighteen feet long and six to seven feet wide, with rounded corners, covered with a table-cloth and having exactly in the center a high stand or epergne, or piece of silverware or bronze, filled with flowers. Continue the middle line with candelabras or lamps; leave a place for the chafing dishes and between these arrange the cold hors-d'œuvre. Set the plates, the glasses to form a semicircle in front; the spoons and knives on the right and the forks on the left.

Commence serving the most honored guest on each right side, and begin each separate service at the person served the last.

All the dishes intended for the table should be dressed tastefully and the edges decorated with open-worked noodle borders; the meats laid symmetrically, the borders to be neither too high nor too much spread so that the dish covers can fit on easily; light bread borders can also be used.

Decorate the meats with trimmed hatelets just before placing them on the table.

NECESSARY MATERIAL FOR 24 PERSONS (Matériel Nécessaire pour 24 Couverts).

Let the china, glassware, silver, cutlery and linen be as much alike as possible, have the glasses all plain or cut of the same pattern and shape; the china either all white, colored or gilt; the linen plain or damasked with large or small designs.

The plates must be changed at each service as well as the knives and forks, they must be

washed immediately and used again for the following services, otherwise there will be as many knives and forks needed as plates, consequently far more material.

24 soup plates.	24 dessert knives and forks.
24 side-dish plates.	72 large forks.
72 dinner plates.	72 steel knives.
48 dessert plates.	24 silver or gilt knives.
24 soup spoons.	24 side-dish knives and forks.
24 coffee after-dinner cups.	24 coffeespoons

Small salt cellars and pepper casters, one for each person.

12 radish dishes for 24 persons.	2 shelved stands.
A glass or silver knife rest for each person.	2 silver baskets for fruits.
8 silver toothpick holders.	2 drums for fancy cakes.
24 wine decanters and water bottles.	2 dishes for jellies.
2 soup tureens.	2 dishes for cheese.
2 chafing dishes and covers for removes.	4 compote stands.
4 chafing dishes and covers for entrées.	4 dishes and covers for vegetables.
2 chafing dishes and covers for roasts.	2 dishes for cold entrées.
24 water glasses.	24 sherry glasses.
24 Chablis glasses.	24 Burgundy glasses.
24 Bordeaux glasses.	24 liquor glasses.
24 Frontignan glasses.	24 Champagne flutes or goblets.
24 fine Bordeaux glasses.	24 punch or sherbet glasses.
24 Champagne glasses.	

Fine baccarat glass is the handsomest; keep in reserve glasses of all kinds in case of an accident.

The oil and vinegar caster, as well as the mustard pot, are to be passed around according to necessity.



RUSSIAN SERVICE (*Service à la Russe*).

The habit we have of eating everything very hot and very fast comes to us from the "Russian service;" it differs from the French service in the very fact that nothing hot appears on the table, everything is cut up as needed, either in the kitchen or pantry. The carving should be performed

very neatly, having all the pieces of even size and placed at once symmetrically either in a circle or straight row on dishes for ten or less persons, then passed round to the guests, who help themselves or are helped, according to their wish.

For the solid joints, removes or roasts, they can be served precisely the same, or else laid on very hot plates and handed directly to each guest. There must be a sufficiency of every kind of entrée to serve for every person present. Should there be several and a variety of roasts and only one service required, then carve a third part of each one, or more of one than the other if certain dishes seem to be preferred. If there be several removes the same course can be pursued. As soon as one course is being passed around, the following one should be brought from the kitchen so that the dinner can be served uninterruptedly and eaten while hot and palatable.

The cold meat pieces may be dressed and arranged on the table the same as the candelabras, silverware, bronze vases and flower baskets, all of these to be in the center line of the table, leaving eighteen inches of space uncovered between the end of the line and the edge of the table; between this center line and the edge draw a round or oval or any other desirable shape at eighteen inches above the edge. If there be two cold meat pieces lay them on the sides of the table and in the center of the line, and if four, then two at the sides and two at the ends in the center, if eight then have four at the corners between the sides and ends on the eighteen-inch line above the edge; finish to decorate this line with cold sweet dishes, baskets of fresh fruits, shelved stands filled with bonbons, cossacks, Victorias, drums containing small fancy cakes, compoted dried fruits, etc., all these ornaments give the table a charming effect and should be arranged before the guests enter the dining-room.

The straight line alone and the cold meat pieces can be also arranged, finishing at eighteen inches from the edge with garlands of leaves and flowers instead of the dessert, and when ready to serve the cold pieces, take them off and replace them by the taller desserts, shelved stands and drums, ranging the others here and there, half on either side of the table between the middle line and the flowers.

Hot sweet entremets are always served as extras or "flying dishes," after the vegetables.

The service is far less sumptuous and elegant than the French one, yet it pleases many and is very fashionable at the present time. The remainder of the service is exactly like the French.

The old-fashioned bills of fare for the Russian service were classed differently to those of to-day; further on they will be found in great variety, appertaining to different epochs and a selection can be made of those most suitable; the service remains invariably the same, the only change being in the bill of fare.

It is the custom in Russia to serve the iced punches or sherbets after the fish, but it is certainly preferable to wait until the entrées are removed.

SUPPER. (Le Souper.)

"To sleep easily one must sup lightly."

SUPPER BUFFET.

Supper buffets are dressed on tables twelve to twenty feet long by four to five feet wide; larger or smaller according to the number of guests and the richness of the bill of fare. Be careful that every article on the table shows to the best advantage, arranging each dish in a tasteful manner, yet observing certain indispensable rules so to facilitate the service that the buffet can be replenished and the dishes removed without the slightest confusion. The warm dishes should be served continuously without any delay and only a few at the time. Place a large piece of silverware in the center of the table to contain fruits, following the middle line on the length, then two large baskets of flowers and two pieces either of nougat or sugar, both ornamented with candied fruits, then two large cold-meat pieces and two stands filled with bonbon boxes, mottoes, victorias and bonbons, afterward two candelabras, and two entremets cakes to finish. In the front place a decorated salmon, behind on the other side of the center line stand the tenderloin of beef, and on each side of the fish and tenderloin, two medium-sized meat pieces, then the drums or high stands filled with small cakes. After this the small cold entrées, such as sandwiches and small rolls filled with rillettes; at each end of the table arrange the chicken and lobster salads. On one end of the table have plenty of material handy (according to the importance of the bill of fare), for hot service; have plates, soup tureens and chafin-dishes; behind, near the tenderloin of beef, put the ices, jellies and charlottes.

These suppers are usually served after the first part of the dancing order is finished between

eleven o'clock and one in the morning. Frequently small tables are used when there is sufficient room; these are generally reserved for the ladies.

HOT DISHES.

First part.—The soup is either consommé in cups, or barley cream, or rice and almond milk. These must be perfectly clear in order to serve them in cups the same as the consommé.

Oysters prepared in different styles: Fricassée, Hollandaise, Béchamel, poulette, Viennese, crawfish sauce, etc.; oysters fried or stuffed, small bouchées filled with salpicon, chicken or game croquettes, sweetbreads, lobster, etc., Timbales and mousselines; terrapin, Maryland or Newburg for white, Baltimore and Maryland Club for brown; red-head ducks and canvas-back, also quails and squabs and sometimes deviled crabs, stuffed lobsters, scallops à la Bretoise or frog croquettes.

COLD DISHES.

Second part.—Decorate the table with hors-d'œuvre composed of radishes, olives, celery, anchovy toasts etc.

Large pieces such as a richly decorated salmon, a tenderloin of beef garnished with vegetables, boned turkey and capon, ham stuffed with pistachio nuts and truffles, a suckling pig, a boar's head, large dishes of turkey and capon, truffled or otherwise. Volières of peacock, young swans, pheasants and guinea fowls ornamented with their natural feathers, large terrines of Strasbourg foies-gras, woodcock, snipe, reedbirds, quails, leverets, veal kernels and game "pains," en damier; bastions of roast game on croûtons and garnished with fresh water-cress, pyramids of lobsters and crawfish and truffles.

There are a great variety of elegant entrées, and among others the following ones may be selected:

Aspics of all kinds, red beef tongue, foies-gras, filets of chickens, oysters, etc.; white and brown chauxfroids of partridge and chicken, also ravigote ducks, galantines of chicken, cream of pigeons, squabs and quails covered with chauxfroid and decorated with black truffles and very green pistachio nuts; smoked and unsmoked tongue well glazed and dressed pyramid form; lamb chops au vert pré, ballotines of quails and squabs, ducklings pear shaped and thrushes à la Périgord; terrines of Nérac and ducks' livers à la Toulouse and young rabbit à la mode de Rouen; pains of chicken or game. Entrées of larks and reedbirds, chicken mayonnaise; lobster, shrimp, crab and salmon salads, also salad à la Russe, and at equal distances have plates of small breads garnished with rillettes and fine sandwiches.

Select from all this gastronomic wealth those dishes liable to satisfy the appetite and at the same time make a beautiful display on the table.

SWEET ENTREMEMTS AND DESSERTS.

Third part.—Intersperse among the cold dishes, liquor and fruit jellies, bavaois, "pains" of rice puddings, blanc-manges and charlotte russes, assorted creams and crowns, waffles filled with whipped cream, macédoines, assorted large dessert cakes, and timbales of waffles, brisselets and wheelbarrows of small meringues with flowers or fruits, horn of plenty and Sultan vases, cherry baskets, high mounted pieces of gum paste, royal icing, nougat, sugar candy, marchpane and almond paste. Fancy variegated ices, such as virgin cream and biscuit glacés, tutti-frutti, Montelmar, Neapolitan, harlequin, bombs and delicious creams with nuts; parfait with coffee and burnt almond cream, chestnut mousse and soufflés sabayon; sponge and plombière with fruits, Nesselrode puddings and fiori di latte; pineapple water ices and Favart soufflés; fresh, reasonable and hot-house fruits; compotes of fruits, small fancy cakes, Genoese cakes and others iced; bonbons, Victorias, cornucopias, Cossacks, mottoes and boubon boxes.

This third part of the menu is certainly the prettiest and most coquettish, and with these luxuries ends the selection of dishes from which an elegant table may be set.

Drinks.—Champagne, Bordeaux, Burgundy, wine punches, lemonades, grenadine and syrups of raspberry, currant or orgeat, coffee or tea.

AMBIGU.

A meal usually offered cold without any soup, and set on a table where removes are served at the same time, also entrées, side dishes and sweet desserts, and in which the service is blended into one, for no dishes are to be removed. Certain breakfast, hunting luncheons, and suppers served in the midst of a ball, are also all called ambigu.

SERVICE FOR LUNCHEONS.

Lunch is a small repast indulged in between breakfast and dinner. This meal is called lunch in English, in French *gouter* or *taste*, because it is less heavy than the others, and, as generally very little is eaten, it is only tasted. In France this old custom only exists in country towns where breakfast is very matinal; the English and Americans also lunch, for they breakfast early and only dine toward six or seven o'clock, therefore lunch is an indispensable meal with them. Larger and more ceremonious luncheons are frequently served; these are called "dinner luncheons," and many bills of fare for their preparation will be found later on. For family luncheons there are generally served cold meats, light entrées, sandwiches, pastries, ices, preserves, etc.,

LUNCHEON FOR LADIES AND GENTLEMEN, OR FOR LADIES ONLY, OR GENTLEMEN ONLY.

FOR LADIES ONLY.

Although set with more simplicity than the dinner table, nothing elegant must be lacking; in the center of the table place a flower decoration, either a double cornucopia, or a boat, or two dossers set back to back, or a vase, or a temple, etc., according to the reason the lunch was offered to the guests. On each side place a piece made of nougat, one of spun sugar, and at each end a high stand on tiers filled with bonbons, Victorias, mottoes, etc.

At eighteen or twenty-four inches from the edge, according to the width of the table, draw a line the same shape as the table and lay on this decanters of white and sherry wines, also water decanters, one for every two persons; two fruit dishes, four containing small fancy cakes, and two of dried fruits. Set semicircular around each plate as many glasses as there are wines; on the right hand lay a card bearing the name of the guest, and on the left a dress or buttonhole bouquet and the menu standing against the flower vase. Decorate the sideboard with the dessert service; carve the meats near the dining-room, and see that everything is served very hot. Let the wines be of a proper temperature, and specify each one while serving it; as soon as everything is in complete order, open the doors and bow, which means that the lunch is ready, and the guests may assemble in the dining-room to take their places at the seats designated on their cards. The service begins the same as the dinner and continues likewise until the coffee is served, when the ladies retire to the drawing-room to partake of theirs, to listen to music, or to withdraw unceremoniously.

If the lunch should be intended for gentlemen only, suppress all ornamentation except the flowers and fruits; the menu should be more substantial, and if for ladies and gentlemen together, serve the same as for a dinner, observing the same etiquette.

MEAT BREAKFAST (*Déjeuner à la Fourchette*).

A meat breakfast is composed of broiled meats, cold meat, fish, eggs, croustades, fried dishes, sweets and dessert.

BILL OF FARE.

COLD SIDE DISHES.—MELON.

Radishes, celery, olives, anchovies, caviare, sardines, fresh butter, artichokes *potvrade*, smoked breasts of goose, canapés of ham, gherkins, shrimps, mortadella, cucumbers, Lyons sausage, mackerel in oil, tomatoes and pickles.

Oysters or Little Neck clams.

FISH.

Broiled—mackerel, shad, smelts, perch, trout, herrings.

Fried—codfish, fillets of flounders, whitebait, frost fish.

Baked—sheepshead, bass, English soles, redsnapper, kingfish.

Boiled—salmon, groupper, halibut, skate, cod's tongues.

Sautéd—weakfish, lobsters, mussels, bluefish, whitefish.

EGGS.

Omelets, scrambled, fried, poached, boiled soft and hard, soft, moulded or on a dish.

ENTRÉES.

Broiled—pig's feet, sausages, blood sausages, sliced venison.

Fried—chicken, tendons of lamb, crawfish cutlets.

Sautéd—tripe, chicken, kidneys, tournedos, calf's liver.

FISH AND SHELL FISH.—CONTINUED.

Index for American Fish, and when they are in season. S indicates when in season.

SALT FISH.	POISSONS SALÉS.	January	February	March	April	May	June	July	August	September	October	November	December
Anchovies.....	Anchois.....	z	z	z	z	z	z	z	z	z	z	z	z
Codfish, dried.....	Morue sèche.....	z	z	z	z	z	z	z	z	z	z	z	z
Herring.....	Harengs.....	z	z	z	z	z	z	z	z	z	z	z	z
" pickled.....	" marinés.....	z	z	z	z	z	z	z	z	z	z	z	z
Mackerel.....	Maquereau.....	z	z	z	z	z	z	z	z	z	z	z	z
Prawns.....	Crevettes.....	z	z	z	z	z	z	z	z	z	z	z	z
Salmon.....	Saumon.....	z	z	z	z	z	z	z	z	z	z	z	z
SMOKED FISH POISSONS FUMÉS:													
Haddock, smoked or Finnan haddie.....	Aiglefin fumé.....	z	z	z	z	z	z	z	z	z	z	z	z
Halibut, smoked.....	Floton fumé.....	z	z	z	z	z	z	z	z	z	z	z	z
Herring, smoked.....	Hareng fumé.....	z	z	z	z	z	z	z	z	z	z	z	z
" bloaters.....	z	z	z	z	z	z	z	z	z	z	z	z
" kippered.....	z	z	z	z	z	z	z	z	z	z	z	z
Mackerel.....	Maquereau.....	z	z	z	z	z	z	z	z	z	z	z	z
Salmon.....	Saumon.....	z	z	z	z	z	z	z	z	z	z	z	z
Shad.....	Alôse.....	z	z	z	z	z	z	z	z	z	z	z	z
Sturgeon.....	Esturgeon.....	z	z	z	z	z	z	z	z	z	z	z	z
Whitefish.....	Lavaret.....	z	z	z	z	z	z	z	z	z	z	z	z

POULTRY.

Index for Poultry and when it is in season. S indicates when in season.
B indicates when the poultry is at its best.

POULTRY.	VOLAILLE.	January	February	March	April	May	June	July	August	September	October	November	December
Capon.....	Chapon.....	z	z	z	z	z	z	z	z	z	z	z	z
Chicken, to broil 1½ lbs	Poulet à Griller, 1½ liv's	z	z	z	z	z	z	z	z	z	z	z	z
" Sauter 2½ lbs	" Sauter, 2½ "	z	z	z	z	z	z	z	z	z	z	z	z
" Roast 3 lbs	" Rôti, 3 "	z	z	z	z	z	z	z	z	z	z	z	z
" Winter 4 lbs	" Braiser, 4 "	z	z	z	z	z	z	z	z	z	z	z	z
Duck, Mongrel.....	Canards Métis.....	z	z	z	z	z	z	z	z	z	z	z	z
" tame.....	" Domestiques.....	B	B	B	B	z	z	z	z	z	z	z	B
Duckling.....	Caneton.....	z	z	z	z	z	z	z	z	z	z	z	z
Fowl.....	Poule.....	z	z	z	z	z	z	z	z	z	z	z	z
Geese.....	Oie.....	z	z	z	z	z	z	z	z	z	z	z	z
" Mongrel.....	" Métisse.....	z	z	z	z	z	z	z	z	z	z	z	z
Goosling.....	Oison.....	z	z	z	z	z	z	z	z	z	z	z	z
Guinea fowl.....	Pintade.....	z	z	z	z	z	z	z	z	z	z	z	z
Peacock.....	Paon.....	z	z	z	z	z	z	z	z	z	z	z	z
" stall-fed.....	" engraisé.....	z	z	z	z	z	z	z	z	z	z	z	z
Pullet.....	Poularde.....	z	z	z	z	z	z	z	z	z	z	z	z
Squab.....	Pigeonneau.....	z	z	z	z	z	z	z	z	z	z	z	z
Turkey.....	Dindon.....	z	z	z	z	z	z	z	z	z	z	z	z
" E. R. I.....	" ex Rh'de ls'nd	B	B	z	z	z	z	z	z	B	B	B	z
" spring.....	Dindonneau.....	z	z	z	z	z	z	z	z	z	z	z	z
Suckling pig.....	Coechon de lait.....	z	z	z	z	z	z	z	z	z	z	z	z

In case no fresh ones are procurable, frozen poultry can be found every day of the year.

TABLE OF SUPPLIES.

FRUITS.

Index for Fruits and when they are in Season. S indicates when in season.

FRUITS.	FRUITS.	January	February	March	April	May	June	July	August	September	October	November	December
Alligator pears.....	Avocats												
Apples.....	Pommes.....	S	S										
Apricots.....	Abricots.....			S	S	S		15	15	S			
Bananas.....	Bananes.....	S	S	S	S	S	S	S	S	S	S	S	S
Barberries.....	Epines Vinettes.....												
Blackberries.....	Mûres.....								15		S	15	
Cherries.....	Cerises.....					S	S	15					
Chestnuts.....	Marrons.....												
Coconuts.....	Noix de Coco.....	S	S										
Currants, black & red.....	Groseilles, cassis.....	S	S	S	S	S	S	S	S	S	S	S	S
Figs.....	Figues.....								15				
Ginger.....	Gingembre.....							15	S		15		
Gooseberries.....	Groseilles vertes) dites à manqueau)							S	S	S	S	S	S
Grapes, Brighton.....	Raisins, Brighton.....							S	S	S	S	S	S
" Concord.....	" Concord.....							15	S	S	S	S	S
" Delaware.....	" Delaware.....							S	S	S	S	S	S
" Hautfonds.....	" Hautfonds.....							S	S	S	15	S	S
" Hot house.....	" de serre.....		S	S	S	S	S	S	S	S	S	S	S
" Ives.....	" Ives.....					S	S	S	S	S	S	S	S
" Jona.....	" Jona.....							S	S	S	S	S	S
" Malaga.....	" Malaga.....	S	S	S				S	S	S	S	S	S
" Muscatel.....	" Muscatelle.....							S	S	S	S	S	S
" Niagara.....	" Niagara.....							S	S	S	S	S	S
" Polkington.....	" Polkington.....							S	S	S	S	S	S
" Rebecca.....	" Rebecca.....							15	S	S	S	S	S
" Tokay.....	" Tokay.....							S	S	S	15	S	S
Grape fruit or shaddock.....		S	S	S	S	S	S	S	S	S	S	S	S
Green gages.....	Reine Claude.....									15			
Huckleberries.....	Airelles.....												
Lemons.....	Citrons.....	S	S	S	S	S	15	S	S	S	S	S	S
Limes.....	Poncires.....												
Mangoes.....	Mangoes.....												
Melon, Cantaloup.....	Melon, Cantaloup.....							15	15	S	S	S	S
" Musk.....	" Maraiicher.....							15	S	S	15	S	S
" Spanish.....	" Espagnol.....							S	S	S	15	S	S
" Water.....	" d'eau pastèque.....												
Nectarines.....	Bruignons.....							S	S	S	15	S	S
Oranges, Florida.....	Oranges de Floride.....												
" Mandarin.....	" Mandarines.....	S	S	S	S	S	S	S	S	S	S	S	S
" Spanish.....	" d'Espagne.....												
Peaches.....	Pêches.....							S	S	S	15	S	S
" hot house.....	" de serre.....	S	S	S	S	S	S	S	S	S	S	S	S
Pears.....	Poires.....	S	S	S	S	S	S	15	S	S	S	S	S
Pineapples.....	Ananas.....	S	S	S	S	S	S	S	S	S	S	S	S
Plums.....	Prunes.....												
Persimmons.....								S	S	S	S	S	S
Pomegranates.....	Grenades.....	S								S	S	15	S
Quinones.....	Coings.....												
Raspberries.....	Framboises.....												
Strawberries.....	Fraises.....							S	S				
" hot house.....	" de serre.....	S	S	S	S	S	S	S	S				
Tamarinds.....	Tamaris.....	S	S										
Tangerines.....		S	S					S	S	S	S	S	S
Wintergreen.....		S	S					S	S	S	S	S	S

GAME.

Index for Game and when it is in Season. S indicates when in season.

GAME.	GIBIER.	January	February	March	April	May	June	July	August	September	October	November	December
Antelope and Venison.	Antilope.....								15	S	S	15	
Bear.....	Ours.....	S											
Birds, Doe.....	Courlis.....					S	S	S	S			S	S
" Lark.....	Mauviettes.....											S	S
" Rail-chopper, or " Sora.....	Râle.....												
" Reed.....	Mésange Moustache.....									S	S	S	S
" Rice.....	Oiseaux de Rivière.....		S	S						S	S	S	S
" Small.....	Petits Oiseaux.....		S	S						S	S	S	S
Buffalo.....	Buffle.....	S	S	S								S	S
Ducks, all kinds.....	Canards de toutes- sortes.....	S	S	S						S	S	S	S
" Blackhead.....	" à Tête noire.....	S	S	S						S	S	S	S
" Canvas-back.....	".....	S	S	S						S	S	S	S
" Mallard.....	" Malard.....	S	S	S						S	S	S	S
" Red head.....	" Tête rouge.....	S	S	S						S	S	S	S
" Teal, bluewing.....	Sarcelle ailes bleues.....	S	S	S						S	S	S	S
" Teal, green.....	" ailes vertes.....	S	S	S						S	S	S	S
" Widgeon.....	Canards siffleurs.....	S	S	S						S	S	S	S
" Wood.....	" des bois.....	S	S	S						S	S	S	S
Geese, Brant.....	Oies Barnacles.....	S	S	S		S	S	S	S	S	S	S	S
" Wild.....	" sauvages.....	S	S	S		S	S	S	S	S	S	S	S
Grouse or prairie hen.....	Tétras ou poule de prairie.....	S							15	S	S	S	S
" Spruce.....	Tétras.....									S	S	S	S
Hare, American.....	Lévre, Américain.....											S	S
" English.....	" Anglais.....	S	S							S	S	S	S
Partridge.....	Perdreau.....								15	S	S	S	S
Phensants.....	Faisans.....	S								S	S	S	S
Pigeons.....	Pigeons.....			S	S	S	S			S	S	S	S
Plovers, Grass.....	Pluviers.....			S						S	S	S	S
" Corn, golden.....	Ocrés.....									S	S	S	S
" Yellow legs.....	" à pattes jaunes.....									S	S	S	S
Ptarmigans.....	Poules de Neige.....		S	S	S							S	S
Quails.....	Callies.....	S										S	S
Rabbits.....	Lapins.....											S	S
Robins.....	Rouge gorge.....	Law	ag	nat	sell	ing						S	S
Snipe, Curlew.....	Bécassines, Courlis.....									S	S	S	S
" English.....	" Anglaises.....									S	S	S	S
" Jersey.....	" du Jersey.....									S	S	S	S
" Sand.....	" de Sable.....									S	S	S	S
Squabs, wild.....	Pigeonneaux sauvages.....									S	S	S	S
Squirrel.....	Ecuroul.....								S	S	S	S	S
Turkey, wild.....	Dindon sauvage.....	S	S	S						S	S	S	S
Woodcock.....	Bécasses.....	S	S	S					15	S	S	S	S

Almost everything, not fresh killed, may be found in good condition frozen, nearly every day in the year.

TABLE OF SUPPLIES.

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MEATS.

Index for Meats and when they are in season. S indicates when in season.
B indicates when the meat is at its best.

MEATS.	VIANDES.	January	February	March	April	May	June	July	August	September	October	November	December
Beef.....	Beuf.....	B	B	z z z z z z	z z z z z z	z z z z z z	z z z z z z	z z	z z	z	z	B	B
Kid.....	Chevreau.....	z z z z z z	z z z z z z	z z z z z z	z z z z z z	z z z z z z	z z z z z z	z z	z z	z	z	z	z
Lamb, Spring.....	Agneau de lait.....	z z z z z z	z z z z z z	z z z z z z	z z z z z z	z z z z z z	z z z z z z	z z	z z	z	z	z	z
Lamb, Yearling.....	Agneau Tardif.....	z z z z z z	z z z z z z	z z z z z z	z z z z z z	z z z z z z	z z z z z z	z z	z z	z	z	z	z
Mutton.....	Mouton.....	B	B	B	B	B	B	z z z z z z	B	B	B	B	B
Pig.....	Cochon.....	B	B	B	B	B	B	z z z z z z	z z z z z z	z z z z z z	z z z z z z	B	B
Veal.....	Veau.....	B	B	B	B	B	B	z z z z z z	z z z z z z	z z z z z z	z z z z z z	B	B

VEGETABLES.

Index of Vegetables and when they are in season. M Indicates the month when in season.
E Indicates when the vegetable comes from Europe; H when cultivated in hot-house or hot-beds.

VEGETABLES.	LÉGUMES.	January	February	March	April	May	June	July	August	September	October	November	December
Artichokes.....	Artichauts.....	E	E	E	E	E	E	E	E	E	E	E	E
" Jerusalem.....	Topinambours.....	M	M	M	M
Asparagus, hot-house.....	Asperges de serre.....	M	15
" Out-door.....	" en Pleine terre.....	15	M	M	M	M
" Green ".....	" Vertes.....	15	M	M	M	M
" Tips ".....	" Pointes.....	15	M	M	M	M
" White ".....	" Blanches.....	15	M	M	M	M
Beans, Broad.....	Fèves.....	M	M	15
" Lima.....	Haricots, Lima.....	M	M	M
" String.....	" Verts.....	M	M	M	M	M	M	M	M	M	M	M	M
" Wax and butter.....	Mango tout.....	M	M	M	M	M	M	M	M	M	M	M
Beets.....	Betteraves.....	M	M	M	new	M	M	M	M	M	M	15
Brussels sprouts.....	Choux de Bruxelles.....	M	M	15	M	M
Cabbage, Green Kale.....	" Verts Kale.....	M	M	M	M	M	M
" Red.....	" Rouges.....	M	M	M	M	15	M	M	M	M
" Savoy.....	" de Savoie.....	M	M	M	M	15	M	M	M	M
" White.....	" Blancs.....	M	new	M	M	M	M	M	M	M	M	M	M
Cardoons.....	Cardons.....	M	M
Carrots.....	Carottes.....	M	M	M	new	M	M	M	M	M	M	M	M
Cauliflower.....	Choux fleurs.....	E	E	H	H	H	H	M	M	M	M	M	M
Celery knobs, Celeriac.....	Océleri rave.....	M	M	M	M	15	M	M	M	M	M
" Soup.....	" vert.....	M	M	M	M	M	M	M	M	M	M	M	M
Corn, green.....	Mais frais.....	M	M	M	15
Cranberries.....	Canseberges.....	M	M	M	M	M	M
Cucumbers.....	Concombres.....	H	H	H	H	H	H	M	M	M	H	H	H
" Small pickles.....	Cornichons.....	15	M	15
Egg-plant.....	Aubergines.....	M	M	M	M	M	M	M	M	M	M	M	M
Garlic, dry.....	Ail, sec.....	M	M	M	M	M	M	new	M	M	M	M	M
Herbs, Basil.....	Herbes Basilic.....	M	M	M	M	M
" Bay leaves, dry.....	" Laurier, sec.....	M	M	M	M	M	M	M	M	M	M	M	M
" Burnet.....	" Pimprenelle.....	M	M	M
" Chervil.....	" Cerfeuil.....	H	H	H	H	H	H	M	M	M	H	H	H
" Chives.....	" Ciboulettes.....	H	H	H	H	H	H	M	M	M	H	H	H
" Fennel.....	" Fenouil.....	M	M
" Marjoram.....	" Marjolaine.....	M	M
" Mint.....	" Menthe.....	H	H	H	H	H	M	M	M	M	H	H	H
" Parsley.....	" Persil.....	M	M	M	M	M	M	M	M	M	M	M	M
" Rosemary.....	" Romarin.....	M	M	M
" Savory.....	" Sarriette.....	M	M	M
" Tarragon.....	" Estragon.....	H	H	H	H	H	M	M	M	M	H	H	H
" Thyme.....	" Thym.....	M	M	M
Hops.....	Houblons.....	15	15	M	M	M
Kohl rabi.....	Choux raves.....	M	M	M

VEGETABLES.—CONTINUED.

Index of Vegetables and when they are in season. M Indicates the Month they are in season.

E Indicates when the vegetable comes from Europe; H Indicates when the vegetable is cultivated in hot-houses or hot-beds; S Indicates when the vegetable comes from the South; L Indicates when the vegetable comes from Long Island.

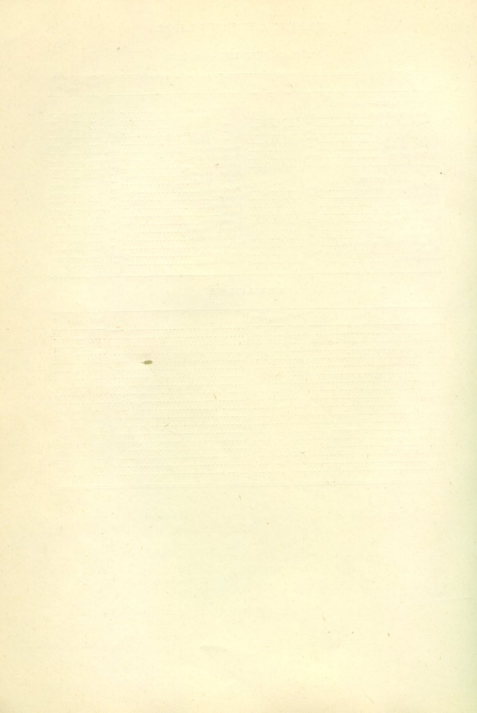
VEGETABLES.	LEGUMES.	January	February	March	April	May	June	July	August	September	October	November	December
Leeks.....	Poireaux.....	M	M	M	M	M	M	M	M	M	M	M	M
Mushrooms, cultivated	Champignons cultivés	M	M	M	M	M	M	M	M	M	M	M	M
" Field.....	" de Prairie.....				M	M	M			M	M	M	M
" Giroilles.....	" Giroilles.....									M	M	15	
" Morils.....	" Morilles.....									M	M	15	
Okra or Gumbo.....	Gombaut.....	S	S	S	S	S	S	M	M	M	M	M	S
Onions.....	Oignons.....	M	M	M	M	M	M	M	M	M	M	M	M
" Bermuda.....	" de Bermude.....	15	M	M	M	M	M						
" Small.....	" Petits.....	M	M	M	M	M		M	M	M	M	M	M
Oyster-plant.....	Salafis.....	M	M	M	M	M			M	M	M	M	M
Parsnips.....	Panais.....	M	M	M	M	M				M	M	M	M
Peas (South).....	Pois.....		S	S	S	S	S	L	L	L	L		
Peppers.....	Poivrons.....	S	S	S	S	S	M	M	M	M	M	M	S
Potatoes.....	Pommes de terre.....	M	M	M	S	M	M	L	15	M	M	M	M
" Bermuda.....	" Bermude.....	15	M	M	M	M	M						
" Havana.....	" Havane.....		15	M	M								
" Sweet.....	Patates.....	M	M	M	M				M	M	M	M	M
Pumpkins.....	Patirons.....	M	15							M	M	M	M
Radishes, black.....	Radis noir.....				M	M	M	M	M	M	M	M	M
" Horse.....	Rafort.....	M	M	M	M	M	M	M	M	M	M	M	M
" Red.....	Radis rouge.....	M	M	M		15	M	M	M	M	M	15	
" White or gray.....	" Blanc ou gris.....												
Rhubarb.....	Rhubarbe.....		M	M	M	M	M						M
Salad, Monk's beard.....	Salade barbedeCapucin	M	M	M					M	M	M	M	M
" Celery.....	" de Céleri.....	M	M	M					M	M	M	M	M
" Chicory.....	" de Chicorée.....	M	M	M				M	M	M	M	M	M
" Corn.....	" de Mâches.....	M	M	M						M	M	M	M
" Dandelion.....	" de Pissenlit.....	M	M	M	M	M							M
" Escarolle.....	" Dent-de-lion.....	M	M	M					M	M	M	M	M
" Escarolle.....	" Escarolle.....	M	M	M					M	M	M	M	M
" Lettuce.....	" de Laitue.....	M	M	M	M	M	M	M	M	M	M	M	M
" Romaine.....	" de Romaine.....				M	M	M	M	M	M	M	M	M
" Watercress.....	" Cresson.....	M	M	M	M	M	M	M	M	M	M	M	M
Shallots.....	Echalottes.....	M	M	M	M	M	M	new	M	M	M	M	M
Sorrel.....	Oseille.....	H	H	H	H	H	M	M	M	M	M	H	H
Spinach.....	Épinard.....	M	M	M	M	M	M	M	M	M	M	M	M
Squash, summer, white	Courge blanche.....	Été.							M	M	M	15	
" yellow.....	" Jaune.....												
" Winter Hubbard	" Hubbard.....	M	M	M	15					M	M	M	M
" Marrow.....	" Moelle.....	M	M	M	15					M	M	M	M
Tomatoes.....	Tomates.....	H	H	S	S	S	S	S	M	M	M	M	H
Turnips, Rutabaga.....	Navets Rutabaga.....	M	M	M	M			M	M	M	M	M	M
" Teltow.....	" Teltow.....							new	new	new	new	M	M
" White.....	" Blancs.....	M	M	M	M	M	new	new	new	new	M	M	M

MODEL MARKET LIST.

	Reed	On hand	Need		Reed	On hand	Need
BEEF.				PORK AND PROVISIONS.			
Chuck.....	lbs.			Bacon.....	pcs.		
Corned, Navel.....	lbs.			Bologna.....	lbs.		
" Plate.....	"			Feet, Pigs.....	pcs.		
" Rump.....	"			Ham, Corned.....	"		
Fillets.....	pcs.			" Fresh.....	"		
Heads.....	"			" Smoked.....	"		
Hearts.....	"			" Westphalia.....	"		
Kidneys.....	"			Lamb Tongues.....	"		
Legs.....	"			Lard.....	lbs.		
Loin, Flat Bone.....	"			Larding Pork.....	"		
" Hip.....	"			Loins.....	pcs.		
" Short.....	"			Pork Tongues.....	"		
Marrow Bones.....	"			Salt Pork, Breast.....	lbs.		
Palates.....	"			Sausages.....	"		
Ribs.....	"			" Frankfort.....	"		
Round.....	lbs.			" Meat.....	"		
Rump.....	"			Shoulders.....	pcs.		
Tails.....	pcs.			Smoked Beef.....	lbs.		
Tongues, Fresh.....	"			Smoked Beef Tongues.....	pcs.		
Butt.....	"			Tenderloin.....	lbs.		
				Tripe.....	"		
LAMB (SPRING).				VEGETABLES.			
Legs.....	pcs.			Artichokes.....	pcs.		
Racks, Short Cut.....	"			" Jerusalem.....	peck		
" Twelve Ribs.....	"			Asparagus.....	bunch.		
Saddles, Fore.....	"			" Tips.....	"		
" Hind.....	"			Beans, Lima.....	bushel.		
Whole Lamb.....	"			" String.....	"		
LAMB (YEARLING).				Beets.....	"		
Breast.....	pcs.			Brussels Sprouts.....	"		
Feet.....	"			Carrots.....	bbbl.		
Fries.....	"			Carrots, New.....	"		
Legs.....	"			Cabbage.....	doz.		
Racks, Short Cut.....	"			Cauliflowers.....	"		
" Twelve Ribs.....	"			Celery Knobs or Calerine.....	bunch.		
Saddles, Fore.....	"			" Soup.....	"		
" Hind.....	"			Corn, Green.....	pcs.		
Shoulders.....	"			Cranberries.....	bushel.		
Sweetbread.....	"			Cucumbers.....	doz.		
Whole Lamb.....	"			Egg Plant.....	"		
				Garlic.....	"		
MUTTON.				Herbs, Dry.....	bunch.		
Brains.....	pcs.			" Chervil.....	"		
Breast.....	"			" Chives.....	"		
Feet.....	"			" Mint.....	"		
Kidneys.....	"			" Parsley.....	"		
Legs.....	"			" Tarragon.....	"		
Racks, Short Cut.....	"			Kohl-rabi.....	"		
" Twelve Ribs.....	"			Leeks.....	"		
Saddles, Fore.....	"			Melon, Musk.....	pcs.		
" Hind.....	"			Mushrooms, Cultivated.....	lbs.		
Shoulders.....	"			" Field.....	"		
Whole Mutton.....	"			Okra.....	pcs.		
				Onions.....	bbbl.		
VEAL.				" Small.....	peck.		
Brains.....	pcs.			Oyster Plants.....	doz.		
Breast.....	lbs.			Parsnips.....	peck.		
Feet.....	pcs.			Peas.....	bushel.		
Fore Quarter.....	"			Peppers.....	pcs.		
Heads.....	"			Potatoes.....	bbbl.		
Hind Quarter.....	"			" New.....	"		
Kidneys.....	"			" Sweet.....	bushel.		
Livers.....	"			Pumpkin.....	pcs.		
Racks.....	"			Radishes.....	doz.		
Shoulders.....	"			Radish, Horse.....	"		
Spinal Marrow.....	lbs.			Rhubarb.....	"		
Sweetbread.....	pcs.			Salad, Barbe.....	"		
Tails.....	"			" Celery.....	"		
Tongues.....	"			" Chicory.....	"		
				" Cora.....	peck.		

MODEL MARKET LIST.—CONTINUED.

	Reed	On hand	Need		Reed	On hand	Need
VEGETABLES—continued.							
Salad, Dandelion.....	peck			Shad Roes.....	pes.		
" Escarolle.....	doz.			Sheepshead.....	lbs.		
" Lettuce.....	"			Shrimp.....	quarts.		
" Romaine.....	"			Skate.....	lbs.		
" Water Cress.....	basket			Smelts.....	"		
Shallots.....	bushel			Sole, English.....	"		
Sorrel.....	"			Spot Fish.....	"		
Spinach.....	"			Terrapin.....	doz. or lbs.		
Squash, Summer (white).....	pes.			Trout, Brook.....	"		
" (yellow).....	"			Tarbot, American.....	"		
" Winter, Hubbard.....	"			" European.....	"		
" Marrow.....	"			Turtle, Green.....	"		
Tomatoes.....	box			Weakfish.....	"		
Turnips.....	dbl.			Whitebait.....	"		
				Whitefish.....	"		
EGGS.							
Fresh.....	pes.			GAME.			
Ordinary.....	"			Antelope, S. or L.....	lbs.		
				Bear.....	"		
FISH.				Birds, Doe.....	pes.		
Bass, Black or Lake.....	lbs.			" Lark.....	"		
" Rock.....	"			" Rail, Sora.....	"		
" Sea.....	"			" Reed, Rice.....	"		
" Striped.....	"			Buffalo.....	lbs.		
Blackfish.....	"			Ducks, Black-head.....	pes.		
Bluefish.....	"			" Brant.....	"		
Carp, Buffalo.....	"			" Canvas-back.....	"		
Claus, Hard.....	pes.			" Mallard.....	"		
" Soft.....	"			" Red-head.....	"		
Codfish.....	lbs.			" Ruddy.....	"		
" Dry.....	"			" Teal B. Wing.....	"		
" Tongues.....	"			Grouse.....	"		
Crabs, Hard.....	pes.			Hare, American.....	"		
" Meat.....	lbs.			Hare, European.....	"		
" Soft shell.....	pes.			Partridges.....	lbs.		
Crawfish.....	"			Pheasants, English.....	"		
Eels.....	lbs.			Plovers, Bay.....	"		
Flounders.....	"			" Grass.....	"		
Frogs.....	"			" Yellow legs, large.....	"		
Frost Fish.....	"			" " small.....	"		
Grouper.....	"			Partridges.....	lbs.		
Haddock.....	"			Quails.....	"		
" Finnan.....	"			Rabbits.....	"		
Hallbut, 6 to 12 lbs.....	"			Snipe.....	"		
Herring.....	pes.			" English.....	"		
" Blotters.....	"			" Sand.....	"		
" Salt.....	"			Squabs, Wild.....	"		
" Smoked.....	"			Squirrel.....	"		
Kingfish.....	lbs.			Turkey, Wild.....	lbs.		
Lamprey.....	"			Venison, L. Saddle.....	"		
Lobsters.....	"			" S and Legs.....	"		
Mackerel.....	pes.			" Whole.....	"		
" Salt.....	dbl.			Woodcock.....	pes.		
" Spanish.....	lbs.						
Mussels.....	bushel			POULTRY.			
Oyster crabs.....	quarts.			Capon.....	pes.		
Pompano.....	lbs.			Chickens, B. 14 lbs.....	"		
Perch.....	"			" S. 24 lbs.....	"		
Pike or Pickerel.....	"			" R. 3 lbs.....	"		
" Wall Eyed.....	"			" Winter.....	"		
Porgies.....	"			Ducks, Mongrel.....	"		
Prawns.....	"			" Tame.....	"		
Red Snapper.....	"			Ducklings.....	"		
Salmon.....	"			Fowl.....	lbs.		
" Frozen.....	"			Geese.....	pes.		
" Kennebec.....	"			" Mongrel.....	"		
" Smoked.....	"			Goshings.....	"		
" Trout.....	"			Guinea Fowl.....	"		
Scallops.....	quarts.			Peacock.....	"		
Shad.....	pes.			Pullets.....	"		



BILLS OF FARE.

The bills of fare are classed as follows: Breakfasts, Luncheons, Dinners, Buffet or standing suppers, Collations, Hunting parties, Garden parties served Ambigu, sit down suppers and dancing parties including the refreshments and supper.

These bills of fare are numbered according to articles and not to pages and every recipe in the book will be found in the Bills of Fare, thus forming a double index, as the table of contents at the end of the book is more conveniently classed by pages.

The breakfast bills of fare include more than one hundred different ways of preparing eggs, fish, mincees, chopped meats, broils and sweet dishes.

The luncheons are composed of crustaceans, small entrées, poultry, game, hot entremets and desserts.

The dinners are composed of American, English, Russian and French service: Buffets of the greatest variety and manifold ways of serving them.

At the end of the book is placed a collection of choice bills of fare served by the house of Delmonico, between the years 1862 to 1893.



LIGHT BREAKFAST OF COFFEE, CHOCOLATE, TEA.

- | | |
|--|--------------------------------------|
| Crescents (3414) | Muffins (3421) |
| Biscuit, plain or with cinnamon { (3266) | Rolls (3420) |
| (3267) | Échaudés (3282) |
| Brioches (3269) | Small flutes, finger-rolls (3419) |
| Couques (3277) | Flutes or French rolls (3420) |
| Corn bread (3422) | Small rolls, with butter (3420) |
| Buns, English and Hot Cross (3270) | Toast dry, buttered (3283) |
| Flutes of brioches (3268) | Toast dipped in milk or cream (3283) |
| Grissini with sugar and with butter { (3278) | |
| (3279) | |

GRIDDLE CAKES.

- | | |
|--|----------------------|
| Buckwheat cakes (with compressed yeast) (3272) | Flannel cakes (3273) |
| Indian cakes (3274) | Rice cakes (3275) |
| Wheat cakes (3276) | Polish Blinis (3281) |

COOKED CEREALS.

- | | | |
|---------------|----------------|------------------------------|
| Hominy (3280) | Oatmeal (3280) | Polenta wheaten grits (3280) |
|---------------|----------------|------------------------------|

BREADS.

- | | | |
|--------------|-----------------------|---------------|
| Jocko (3416) | Crown (3415) | Graham (3423) |
| | American bread (3417) | Rye (3423) |

Pulled bread, bread crumbs pulled out and browned in the oven.

- | | | |
|------------------------|----------------|--------------------|
| Assorted fruits (3699) | Oranges (3699) | Grape fruit (3699) |
|------------------------|----------------|--------------------|

Boiled eggs (2836)

Fresh butter (775)

1	JANVIER.
DÉJEUNER, 12 COUVERTS.	
MENU.	
<i>Chablis</i>	Huitres (803)
<i>Madère Sec</i>	Poitrine d'oie fumée (822)
	Radis (808) Olives (809)
	Redsnapper mariné (832)
	Perches à la Polonoise (1208)
<i>Vin de Moselle</i>	Croquettes de pommes de terre en surprise (2782)
	Noisettes de filet de mouton glacées (1610)
	Fedelini Cardinal (2953)
	Poulet sauté Montesquieu (1895)
<i>Beaune</i>	Tomates grillées sauce mayonnaise chaude (2838)
	Œufs moulés en caisses au foie gras (2877)
<i>Pontet Canet</i>	Perdreaux rôtis piqués au jus garnis de cresson (2102)
	Salade de mâche (2669)
	Fruits (3696) Fromage (3697)
<i>Alicante</i>	Compote (3686)
	Salade d'oranges (3690)
	Café (3701)

2	FÉVRIER.
DÉJEUNER, 10 COUVERTS.	
MENU.	
<i>Graves</i>	Huitres (803)
<i>Sherry</i>	Fruits en ravier (793)
	Œufs de vanneau (784)
	Caviar (778).
	Omelette aux foies de volaille (2884)
<i>Hochheimer</i>	Alose à la Evers garnie de coquilles d'œufs d'aloise (1252)
	Goujons frits au beurre (1163)
	Mignons de filet de bœuf Chéron (1401)
<i>Musigny</i>	Poulet sauté Chasseur (1903)
	Salade Italienne (2635)
<i>St. Emilion</i>	Canvasback grillés (Canards sauvages) (2054)
	Salade de céleri (2660)
	Gâteau d'amandes (3225)
<i>Malaga</i>	Fromage (3697)
	Fruits (3696)
<i>Liqueurs</i>	Café (3701)

3	MARS.
DÉJEUNER, 24 COUVERTS.	
MENU.	
	Crabes d'huitres marinés (805)
<i>Sauterne</i>	Canapés de langues (777)
	Saucisson de Lyon (818)
	Maquereaux fumés (798)
	Pompano Macédoine (1223)
	Pommes Dauphine (2783)
<i>Côte-Rôtie</i>	Tournedos de filet de bœuf Laguipierre (1434)
	Petits pois à l'Anglaise (2742)
	Poulet sauté Diva (1886)
	Pointes d'asperges à la Maintenon (2695).
	Œufs pochés à la Bourguignonne (2926)
<i>Léoville</i>	Faisan truffé rôti (2110)
	Salade de laitue (2672)
	St. Honoré à la Sultane (3261)
<i>Porto</i>	Compotes (3686)
	Fromage (3697) Fruits (3696)
<i>Liqueurs</i>	Café (3701)

4	AVRIL.
DÉJEUNER, 18 COUVERTS.	
MENU.	
	Huitres (803)
<i>Chablis</i>	Harongs marinés (787)
	Saucisson à l'ail (818).
	Homard à la Boulognaise (794)
	Œufs des gourmets (2956)
<i>Niersteiner</i>	Traites à l'Hôtelière (1292)
	Concombres (2661)
	Tournedos de filet de bœuf Flavignan (1432)
	Lazagnettes à la Philadelphie (2957)
<i>Pontet-Canet</i>	Côtelettes de pigeonneau Signora (2669)
	Pointes d'asperges au fromage (2697)
<i>Chambertin</i>	Sarcelles grillées (2067).
	Salade Russe (2645)
	Gâteaux aux fraises (3262)
	Dessert
<i>Liqueurs</i>	Café (3701)

5 MAL
DÉJEUNER, 16 COUVERTS.

MENU.

<i>Sherry</i>	Olives Croissants (800)
	Mortadelle (818)
	Sardines (817)
	Canapés de harengs à la Russe (777)
	Consommé tapioca (316)
<i>Haut Sauterne</i>	Maquereau Espagnol farci garni de groseilles vertes (1199)
	Côtelettes d'agneau Gavardi (1675)
<i>Champagne</i>	Pommes Gastronomes (2789)
	Filets de poulet à la Mexicaine (1859)
	Petits pois à l'Anglaise (2742)
	Asperges chaudes à la vinaigrette (2692)
	Œufs brouillés en bordure de risot aux foies de canards (2908)
<i>Nuits</i>	Canetons grillés mayonnaise vertes aux fines herbes (1938)
	Salade de laitue (2672)
	Tartelettes aux fruits variés (3987)
<i>Liqueurs</i>	Fromage (3697) Fruits (3699)
	Café (3701)

6 JUN.
DÉJEUNER, 10 COUVERTS.

MENU.

	Lucines (803)
<i>Niersteiner</i>	Radis (808)
	Beurre (775)
	Olives (800)
	Tranches de saumon grillées sauce Béarnaise (1244)
<i>Champagne</i>	Grenadins de filet de bœuf Beaumarchais (1385)
	Pommes de terre Long Branch (2793)
	Côtelettes de pigeonneaux Lauriston (2265)
	Champignons à la Rivera (2758)
	Œufs frits à la Eugène André (2866)
<i>Château Lagrange</i>	Poulet grillé au jus (1831)
	Salade de romaine (2675)
	Beignets de cerises fraîches (3042)
<i>Liqueurs</i>	Fruits (3699)
	Fromage (3697)
	Café (3701)

7 JUILLET.
DÉJEUNER, 12 COUVERTS.

MENU.

<i>Graves</i>	Lucines (803)
	Concombres en filets (783)
	Harengs saurs (788)
	Haricots verts marinés (824)
	Oranges à la Russe (3613)
<i>Marcobrunner</i>	Kingfish à la Sultane (1183)
	Pommes Viennoise (2812)
	Ris d'agneau Joinville (1761)
	Maïs sauté au beurre (2731)
	Homard à la Bordelaise (1025)
	Œufs durs à la Bennett (2858)
<i>Château Larose</i>	Alouettes grillées (2082)
	Salade de romaine (2675)
	Bordure de riz aux bananes (3005)
	Fruits (3699)
	Fromage (3697)
<i>Liqueurs</i>	Café glacé (3609)

8 AOÛT.
DÉJEUNER, 18 COUVERTS.

MENU.

<i>Jéré</i>	Piments verts (806)
	Avocats (771)
	Olives Espagnoles (800)
	Achards aux fines herbes (792)
	Omelette aux truffes (2908)
<i>Lichfraumitch</i>	Weakfish à la Pontigny (1309)
	Concombres à l'Anglaise (2661)
	Filets de poulet à la Valençay (1855)
	Macaroni à la mode de Naples (2960)
<i>Champagne</i>	Grenadins de filet de veau aux tomates à l'Argentine (1507)
	Pommes de terre aux truffes émincées (2813)
<i>Château Léoville</i>	Canetons grillés (1938)
	Salade de cresson aux pommes d'arbres (2676)
	Flan d'abricots (3170)
	Poncire à la Madison (3612)
	Fromage (3697)
	Fruits (3699)
<i>Liqueurs</i>	Café à la Turquie (3702)

9

SEPTEMBRE.

DÉJEUNER, 22 COUVERTS.

MENU.

Absinthe, Vermouth, Kümmel.

	Concombres marinés (785)
	Canapés d'esturgeon (777)
	Choux fleurs marinés (776)
	Paupiettes de harengs à la Polonoise (789)
<i>Lafaurie</i>	Kingfish Montgolfier (1183)
	Salade de concombres (2661)
	Mignons de filet de bœuf à la Stanley (1496)
	Purée de pois verts (3742)
<i>St. Pierre</i>	Côtelettes de pigeonneux Provençale (2268)
	Œufs au miroir à la Tivolier (2855)
<i>Haut Brion</i>	Perdreux rôtis au jus garnis de cresson (2102)
	Salade d'escarole (2671)
	Petites meringues Italiennes au café (3394)
<i>Liqueurs</i>	Fruits (3699)
	Fromage (3697)
	Café (3701)

+ 10

OCTOBRE.

DÉJEUNER, 14 COUVERTS.

MENU.

<i>Graves</i>	Huitres (803)
	Cerneaux frais (894)
	Choux rouges (776)
	Maquereaux à l'huile (797)
	Omelette physiologique (2904)
	Pompano à la Toulouse (1227)
<i>Moselle</i>	Pommes de terre Gastronomes (2789)
<i>Beaune</i>	Côtelettes de chevreuil Buridan (2170)
	Petits pois à la Française (2743)
	Poulets sautés à la Dodds (1887)
	Escargots au beurre de Provence (1016)
<i>Champagne</i>	Râles à la Mareille (2150)
	Salade de laitue (2672)
	Glace parfait au nougat (3478)
<i>Liqueurs</i>	Confitures de groseilles de Bar (3678)
	Fromage (3697)
	Café (3701)

+ 11

NOVEMBRE.

DÉJEUNER, 8 COUVERTS.

MENU.

<i>Hermitage (blanc)</i>	Huitres et citrons (803)
	Cerneaux confits (833)
	Saumon fumé (822)
<i>Rottinger</i>	Petit Esturgeon aux quenelles et olives (1289)
	Pommes de terre grillées à la chapelure (2776)
<i>St. Estèphe</i>	Filets mignons d'agneau sauce crème (1724)
	Nouilles sautées au beurre (2972)
	Pain d'écrevisses Chartreuse (2305)
	Œufs sur le plat Condé (2912)
<i>Champagne</i>	Outarde en daube (1944)
	Salade de celeri (2660)
	Pouding soufflé Saxonne (3107)
	Fruits (3699)
	Fromage (3697)
<i>Liqueurs</i>	Café (3701)

+ 12

DECEMBRE.

DÉJEUNER, 8 COUVERTS.

MENU.

<i>Montrachet</i>	Huitres (803)
	Saumon fumé (822)
	Alose marinée (787)
<i>Piesporter</i>	Tranches de saumon grillées sauce Béarnaise (1244)
	Pommes Marquise (2797)
	Tournedos de filet de bœuf aux raisins (1439)
	Petits pois Ménagère (2744)
	Lapereau à la Thieblin (2138)
	Chaufroid de jeunes pintades (2453)
	Œufs brouillés aux truffes du Périgord (2947)
<i>Rauzan</i>	Ruddy ducks grillés (2066)
	Salade de laitue (2672)
	Amandes salées (3696)
	Fruits secs (3699)
	Compotes (3686)
<i>Liqueurs</i>	Café (3701)

JANUARY—BREAKFAST.

13

Oysters with lemon (803)
Eggs on a dish with cèpes (2922)
Broiled fresh codfish with bacon (1138)
Calf's head vinaigrette (1519)
Hashed pheasant (2199)
Porterhouse steak à la Sanford (1363)
Saratoga potatoes (2803)
Pèlerine tartlets (3335)
Dessert

14

Marinated tunny fish (831)
Omelet, German style (2801)
Grouper à la Franklyn (1162)
Corned beef hash, American style (2291)
Chicken leg cutlets with olives (1875)
Mutton chops plain (1590)
Dauphine potatoes (2783)
Fruits (3699)

15

Eggs on a dish à la Bercy (2910)
Chicken halibut with carrots (1173)
Spinal marrow of veal, Villeroy (1549)
Stewed mutton kidneys à la Burtel (1616)
Chateaubriant Colbert sauce (1381)
Anna potatoes (2770)
Frpits (3699)
Mars cake (3318)

16

Anchovy salad (772)
Eggs Russian style (2865)
Fresh herring paupiettes with milts (1176)
Duck giblets, housekeeper's style (1927)
Edible snails, Bourguignonne (1015)
Veal cutlets à la Seymour (1497)
Demi-glace potatoes (2784)
Triumvirat fritters (3050)

17

Bouillabaisse à la Marengo (1123)
Scrambled eggs with mushrooms (2942)
Oxtail chipolata (1321)
Fried artichoke bottoms (2683)
Broiled chicken à la Delsale (1823)
Mellow potatoes (2799)
Light pancakes with preserves (3079)
Dessert

18

Soft eggs chipolata (2949)
Fried frofish (1160)
Slices of mutton purée of beans (1635)
Pork cutlets with fine herbs (1780)
Potato and beetroot salad (2652)
Broiled squab, Colbert sauce (2013)
Compote (3686)
Coffee (3701)

19

Palmettes Perrier (922)
Poached eggs with spinach (2933)
Lobster, Dugléré (1031)
Shoulder of mutton marinated with cream sauce (1651)
Fried asparagus tips à la Miranda (2696)
Aspic of foies gras (small) (2412)
Broiled partridge, English style (3085)
Cheese (3697)

20

Marinated smelts (821)
Poached eggs Villeroy (2928)
Lamb trotters à la Bordelaise (1766)
Turtle stew à la Foster (1093)
Lentils with bacon (2750)
Roasted tenderloin of pork with gravy (1817)
Apples, Portuguese style (2998)
Stewed fruits (3686)

JANUARY—BREAKFAST.

21

Anchovy salad (772)
 Ham omelet with green peas (2893)
 Small green turtle baked (1092)
 Sheep's trotters à la poulette (1650)
 Green peas with braised lettuce (2746)
 Squabs in earthenware saucepan (3018)
 Water-cress salad with apples (2676)
 Dessert

22

Radishes (808)
 Olives (800)
 Crabs, Carolina style (1003)
 Gosling stewed with turnips (1954)
 Neck of lamb with cabbage (1729)
 Oyster plant poulette (2817)
 Pork tenderloins, Printanière (1813)
 Célestine omelet with whipped cream (3057)

23

Caviare (778)
 Perch stuffed and baked (1210)
 Corned beef with cabbage (1315)
 Hashed young rabbit (2303)
 Celery stalks with velouté sauce (2721)
 Truffled pigs' feet, Périgord sauce (1786)
 Bavarois with meringues (3133)
 Dessert

24

Canapés of anchovies (777)
 Salt mackerel with cream horseradish sauce (1195)
 Tenderloin of beef pudding with oysters (2322)
 Smothered red beans (2700)
 Tripe, Lyonnese style (1475)
 Rum omelet (3059)
 Rouen mirlitons (3323)
 Dessert

25

Marinated tunny fish (831)
 Soft clams on skewers (909)
 Cucumber salad (2661)
 Stewed lamb, Parisian style (1756)
 Trévise tomatoes (2836)
 Pork cutlets, Aurora (1776)
 Omelet with russet apples (3071)
 Dessert

26

Oysters (803)
 Fresh mackerel, white piquante sauce (1194)
 Minced tenderloin of pork à la minute (1812)
 Lambs' tails, Conti (1763)
 String beans à la Pettit (2827)
 Edible snails à la Saintonge (1014)
 Parisian cakes (3321)
 Dessert

27

Shad, Irish style, garnished with croquettes (1254)
 Bissoles of mushrooms with marrow (953)
 Neck of veal au blanc (1538)
 Potatoes à la Bignon (2773)
 Lambs' tongues with olives (1765)
 Baked stuffed eggplants (2738)
 Rum omelet (3059)
 Dessert

28

Olives (800)
 Westphalian ham (786)
 Spotted fish with court bouillon, Calcutta (1287)
 Fried oxtails (1323)
 Stuffed mushrooms in cases (2762)
 Green turtle, Havana style (1091)
 Eggs with cream, meringued (3032)
 Dessert

FEBRUARY—BREAKFAST.

29

Caviare canapés (777)
 Bonvalet omelet (2882)
 Codfish tongues with chopped sauce (1144)
 Truffled pigs' feet (1783)
 Kernel of veal with thickened gravy (1524)
 German salad with croûtons (2664)
 Broiled ptarmigan (2071)
 Dessert

30

Bouillabaisse Parisian (1124)
 Eggs on a dish, Bienvenue (2911)
 Pork entlets with mashed potatoes (1782)
 Poulpetonnère pigeons (2321)
 Broiled bear steak (2046)
 Pont-neuf potatoes (2800)
 Stewed or compoted fruits (3686)
 Coffee (3701)

31

Oysters and lemons (803)
 Eggs miroir à la Provençal (2854)
 Chicken halibut baked with Parmesan (1172)
 Blanquette of breast of veal à la Jacquart (1490)
 Sauerkraut garnished (2819)
 Beefsteak with fine herbs (1374)
 Maître-d'hôtel potatoes (2795)
 Preserved large white currants (3678)

32

Westphalian ham (786)
 Bertini omelet (2881)
 Salt herring with mashed potatoes (1177)
 Lamb carbonade à la Rambuteau (1667)
 Broiled pullet, tartar sauce (1991)
 Cream of bisénits with kirsch (3011)
 Cheese (3697)
 Dessert

33

Matelote à la marinère, St. Mandé (1201)
 Scrambled eggs with fine herbs (2939)
 Lambs' trotters, Chantilly (1767)
 Hashed chicken, Ancient style (2292)
 Sarah potatoes (2802)
 Broiled teal duck (2067)
 Corn salad (2669)
 Soufflé fritters with lemon peel (3048)

34

Chiffonade potatoes (807)
 Hard-boiled eggs, New York style (2864)
 Frostfish or whiting baked (1161)
 Lamb hash with bananas (2296)
 Potatoes à la Parmentier (2811)
 Rump steak à la Villageoise (1367)
 Apple tartlets (3327)
 Coffee (3701)

35

Quenelles of fish, Montglas (2330)
 Turkey giblets, salamander (2033)
 Beef hash, Sam Ward (2288)
 Green peas, English style (2742)
 Veal kidneys à l'Anderson (1524)
 Broiled ptarmigan (2071)
 Rum omelet (3059)
 Fruits (3699)

36

Caviare (778)
 Minced leg of mutton à la Lyonnaise (1639)
 Marchioness potatoes (2797)
 Veal kidneys à la Roederer (1525)
 Pigs' feet à la St. Menchould (1783)
 Mushrooms à la Raynal (2756)
 Apples with butter (2999)
 Dessert

MARCH—BREAKFAST.

37

Oysters on the half shell (803)
 Eggs in cases à la Colbert (2874)
 Cisco fish, Castillane sauce (1134)
 Kernel of ham, Biarritz (1794)
 Veal outlets maître-d'hôtel (1501)
 Dandelion salad (2670)
 Compote (2686)
 Coffee (3701)

38

Eggs on a dish (2909)
 Salt codfish, Spanish style (1142)
 Calf's brains, Aurora (1479)
 Frogs' legs deviled (1020)
 Tournedos of beef, Victorin (1438)
 Marshall potatoes (2796)
 Apple fritters, Montagnard (3037)
 Dessert

39

Fried anchovies (1349)
 Eggs à la Gibson (2861)
 Kingfish, Princeclay (1184)
 Minced tenderloin of beef with potato croquettes (1398)
 Broiled chicken with tarragon gravy (1831)
 Endive salad (2671)
 Apple pie (3199)
 Dessert

40

Smoked beef (822)
 Plain omelet with cream (2886)
 Weakfish à la Brighton (1308)
 Jugged neck of mutton (1639)
 Potato croquettes in surprise (2782)
 Lobster mayonnaise (2534)
 Pullet legs with new carrots (3005)
 Quartered apple fritters (3041)

41

Spanish olives with anchovies (800)
 Eggs on a dish à la Monaco (2916)
 Smoked herring with cream (1178)
 Stewed lamb, Dugléré (1754)
 Mussels marinière (1046)
 Beefsteak Bordelaise with marrow (1971)
 Duchess dariole cakes (3299)
 Dessert

42

Shad marinated (787)
 Poached eggs à la Mirabeau (2927)
 Matelote à la Talabasse (1202)
 Sliced kernel of pork à la Cavour (1795)
 Potato fritters (2788)
 Rib steak à la Bercy (1364)
 Omelet stuffed with strawberries (3065)
 Dessert

43

Eggs miroir, Jockey Club (2851)
 Lambs' kidneys glazed (1702)
 Baked beef palate, Chevreuse (1327)
 Potatoes persillade (2774)
 Chicken legs as outlets with olives (1875)
 Trévisé tomatoes (2836)
 Lambs' brains with mayonnaise (2446)
 Dessert

44

Anchovy salad (772)
 Hard-boiled egg croquettes (2863)
 Breast of veal stew with roux (1491)
 Brussels sprouts sautéé (2704)
 Sheep's tongue, Neapolitan style (1658)
 Potato shavings (2807)
 Baked chicken in shells (2345)
 Fruits (3699)

APRIL—BREAKFAST.

45

Broiled sardines (1249)
 Omelet Desjardins (2887)
 Fried gudgeons (1163)
 Rump of beef miroton (1344)
 Guinea fowl with sauerkraut (1958)
 Mutton chops, Tavern style (1592)
 Soufflé potatoes (2808)
 Strawberries and cream (3699)

46

Anchovy salad (772)
 Eggs on a dish, English style (2914)
 Lamprey à la Rabelais (1189)
 Baked mashed potatoes (2798)
 Calf's brains tomatoed, Béarnaise (1485)
 Sirloin steak, Ancient style (1373)
 Broiled squabs, Colbert sauce (3013)
 Rum omelet (3059)

47

Arles sausage (818)
 Canapés of shrimps (777)
 Scrambled eggs with tomato purée (2945)
 Smelts fried on skewers, tartar sauce (1269)
 Kernel of leg of mutton in papers (1631)
 Calf's brains à la poulette (1481)
 Broiled chicken with bacon, maître-d'hôtel
 (1830)
 Apples with butter (2999)

48

Oysters and lemons (803)
 Mackerel in oil (797)
 Hard-boiled eggs à la Benoist (2859)
 Matelote of canotiers (1203)
 Broiled pig's feet (1784)
 Cabbage, peasant style (2796)
 Roasted wild squabs (2018)
 Provençal potatoes (2801)

49

Marinated sardines (817)
 Eggs on a dish with tomatoes (2924)
 Salmon (salt) à la Bedford (1247)
 Boiled potatoes (2774)
 Flat sausages with tomato Soubise (1805)
 Broiled tenderloin, anchovy butter (1424)
 Endive salad (2671)
 Nougat of apricots, cake (3319)

50

Oysters on the half shell (803)
 Omelet, Duxelle with fine herbs (2888)
 Carp broiled and breaded maître-d'hôtel
 (1130)
 Baked potatoes with cream (2780)
 Mutton kidneys on skewers (1618)
 Broiled chicken with tarragon sauce (1831)
 Lettuce salad (2672)
 Apple charlotte (3098)

51

Eggs mokled in cocottes à la Bedford (2873)
 Lobsters à la Delmonico (1037)
 Veal cutlets à la Zingara (1498)
 String beans à la Pettit (2627)
 Terrine of duck's liver à l'Aquitaine (2596)
 Roast squabs (2018)
 Cheese (3697)
 Strawberry short cake (3262)

52

Small trout fried and marinated with
 wine (829)
 Mushroom patties (937)
 Stuffed lambs' trotters with tarragon
 gravy (1769)
 Squabs à la Crapandine (2007)
 Sausages with truffles (1806)
 Cream with lemon peel in pots (3155)
 Croustades à la Castellane (895)
 Dessert

MAY—BREAKFAST.

53

Clams (803)
 Spanish omelet (2907)
 Salt codfish à la Villageoise (1144)
 Turnips with Béchamel (2848)
 Calf's brains with black butter (1484)
 Chicken pie à la Rigolo (3371)
 Terrine of larks (2601)
 Lettuce salad (2672)

55

Stuffed clams (997)
 Fried carp with parsley (1131)
 Scrambled eggs with tomatoes and chives (2946)
 Baked breast of lamb (1662)
 Chicken pie (2554)
 Veal kidneys with marrow (1526)
 Potato and herring salad (2653)
 Frangipane omelet (3058)

57

Fried soft shell crabs (1006)
 Scrambled eggs with Piedmont truffles (2948)
 Matelote of carp, Miroir (1204)
 Hashed mutton à la Omer Pacha (2297)
 Potatoes in surprise (2809)
 Broiled partridge, English style (3085)
 Cos lettuce salad (2675)
 Francillon cake (3305)

59

Cassolettes à la Montholon (861)
 Poached eggs à la Boëddieu (2925)
 Shoulder of lamb with purée of celery (1753)
 Baked cauliflower à la Béchamel (2715)
 Calf's brains, peasant style (1483)
 Cold asparagus, vinaigrette sauce (2692)
 Small Célestine omelet (3056)
 Dessert

54

Eggs à l'Aurora (2837)
 Pompano à la Carondelet (1221)
 Lamb stew, Irish style (1758)
 Macaroni, Parisian style (2961)
 Mussels baked with fine herbs (1050)
 Minions of tenderloin of beef (1399)
 Viennese potatoes (2812)
 Hérisson tartlets (3333)

56

Canapés Brownson (853)
 Porgies à la Manhattan (1229)
 Boiled eggs (2856)
 Smoked beef with cream (1358)
 Lamb kidneys on skewers (1703)
 Mashed potatoes in snow (2798)
 Roast squabs with water-cress (2018)
 Bermuda onion salad (2665)

58

Hot potato salad (2654)
 Havanese omelet (2894)
 Stuffed carp à la Champenoise (1133)
 Paupiettes of tripe (1477)
 Lamb's head, vinaigrette sauce (1698)
 Small sirloin steak à la Bordelaise (1370)
 Potato cakes with ham (2779)
 Pèlerine tartlets (3335)

60

Anchovy salad (773)
 Ham omelet with green peas (2893)
 Small green turtle baked (1092)
 Sheep's trotters à la poulette (1639)
 Green peas with braised lettuce (2746)
 Roasted squabs (2018)
 Water-cress salad with apples (2676)
 Dessert

JUNE—BREAKFAST.

61

Omelet à la Andrews (2898)
 Bluefish, Havanese style (1118)
 Calf's brains in matelote (1482)
 Baked potatoes (2771)
 Clams, Philadelphia style (994)
 Chicken roasted in the saucepan (1881)
 Watercress and apple salad (2676)
 Baskets filled with oranges (3570)

63

Shrimps in side dishes (819)
 Hard-boiled eggs with noodles à la Carolli
 (2860)
 Bluefish with mayonnaise and tarragon (1121)
 Paupiettes of fillet of mutton à la Delussan
 (1613)
 Slices of round of veal with gravy (1547)
 Green peas à la Fleurette (2741)
 Broiled duckling with green mayonnaise (1938)
 Crescents of noodles with cherries (3015)

65

Cucumber filets salted, Russian style (788)
 Eggs on a dish, Creole style (2913)
 Blackfish à la Orly (1114)
 Tendon of veal à la Bayeux (1581)
 Kidneys of lamb, stewed with Madeira and
 mushrooms (1704)
 Broiled squabs à la Crapaudine (2007)
 Potatoes sautéed with artichoke bottoms and
 truffles (2805)
 Border of rice with bananas (3005)

67

Anchovy salad (772)
 Perch, Polish style (1208)
 Mashed potatoes in snow (2798)
 Squab cutlets in papers (2270)
 Stuffed tomatoes, Provençal (2835)
 Asparagus tips à la Miranda (2696)
 Fresh cherry fritters (3042)
 Dessert

62

Shrimps with mushrooms and tomatoes,
 Béarnaise (1081)
 Fried eggs with chopped parsley (2871)
 Angel fish à la Bahama (1094)
 Calf's lights à la Marinère (1529)
 Minced lamb à la Rivera (1719)
 Cauliflower with fried breadcrumbs (2718)
 Hamburg steak à la tartare (1361)
 Bordelaise potatoes, new (2775)

64

Sweetbread canapés (857)
 Scrambled eggs with gravy (2940)
 Codfish cakes (1145)
 Oxtail, Alsatian style (1322)
 Lamb cutlets, Maintenon (1678)
 Mussels stuffed, Toulousian (1049)
 Roast pullet with water cress (1996)
 Dampfnoodles with cream (3030)

66

Crusts à la Morton (904)
 Omelet with caviare à la Stoeckel (2902)
 Sea bass with almond butter (1100)
 Crêpine of lamb's trotters, Périgueux
 sauce (2242)
 Kohl-rabies, housekeeper's style (2708)
 Broiled chicken with bacon maitre-d'hôtel
 (1830)
 Slices of fillet of veal, Pélerine potatoes
 (1514)
 Cream pie (3201)

68

Tunny marinated (881)
 Onion and ham omelet (2900)
 Turkey wings with turnips (2043)
 Green peas, French style (2743)
 Baked tripe with parmesan cheese (1474)
 Artichoke bottoms à la Mornay (2680)
 Crusts with Madeira (3026)
 Dessert

JULY BREAKFAST.

69

Marinated sardines (817)
 Cheese omelet (2883)
 Pomfano à la Duclair (1222)
 Anna potatoes (2770)
 Sausages with white wine (1807)
 Mussels à la poulette (1047)
 Duckling, green mayonnaise with fine herbs
 (1938)
 Columbia tartlets (3330)

70

Hard-boiled eggs à la Washburn (2862)
 Porgy paupiettes, Hindostan (1290)
 Lamb hash, Creole style (2295)
 Chicken legs à la Saulnière (1873)
 Marchioness potatoes (2797)
 Sirloin steak, ancient style (1373)
 Genoese cake merigued (3008)
 Dessert

71

Radishes (808)
 Molded fresh butter (773)
 Fried eggs with brown butter (2870)
 Blackfish à la Sanford (1115)
 Rump of beef, mirotons à la ménagère (1344)
 Purée of Jerusalem artichokes (704)
 Lamb saind à la Somer (2637)
 Chicken legs in papers (1876)
 Casino cakes (3293)

72

Scrambled eggs with lobster garnished
 with Villeroi mussels (2941).
 Baked kingfish (1186)
 Noisettes of mutton with cooked fine herbs
 (1612)
 Veal kidneys with white wine (1527)
 Beef, Chateaubriant maître d'hôtel (1382)
 Sarah potatoes (2802)
 Mirabeau rice (3213)
 Dessert

73

Fried shrimps (1089)
 Eggs on a dish, Fermière (2915)
 Brandade of salt codfish (1146)
 Lambs' crows, ravigote sauce (1668)
 Ribs of beef, old style (1332)
 Tomatoes à la Boquillon (2833)
 Fruits à la Creole (3051)
 Dessert

74

Caviar canapés (777)
 Green omelet with fine herbs (2892)
 Deviled bluefish (1119)
 Clam pancakes or fritters (396)
 Calf's brains à la Chassaigne (1480)
 Mutton tendons with mushrooms (1656)
 Roasted squab with watercress (2018)
 Small babes with rum (3288)

75

Varenskis polonaise (993)
 Shad with sorrel purée (1256)
 Eggs au miroir à la Lally (2853)
 Lamb stew, Navarin (1755)
 Beef and tomato salad (2623)
 Baked hash of chicken (2293)
 Barigoule artichokes (2689)
 Printanier bouts (cakes) (3291)

76

Poached eggs with spinach (2933)
 Pike perch à la Financière (1214)
 Breast of lamb with velouté tomato sauce
 (1665)
 White bean salad (2658)
 Sausages Gastronomes (1802)
 Spare ribs, Parisian style (1808)
 Risot à la Ristori (2980)
 Fruits (3609)

AUGUST—BREAKFAST.

77

Parsley omelet (2903)
 Butterfish marinated and fried (1127)
 Sausages with tomato Soubise sauce (1805)
 Potted pigeons (1965)
 Sliced leg of lamb à la Dordogne (1710)
 Cream potatoes baked (2781)
 Dessert

78

Canapés of herring, Russian style (777)
 Eggs au miroir à la Meyerbeer (2858)
 Kingfish on the dish (1187)
 Calf's liver à la Claremont (1530)
 Plain boiled potatoes (2774)
 Frog salad (2632)
 Madeira crusts (3026)
 Dessert

79

Fried eggs à la sole (2869)
 Fresh mackerel in papers, Mephisto (1192)
 Stewed lamb with turnips (1759)
 Calf's liver and bacon (1531)
 Provençal potatoes (2801)
 Venison filets à la Lorenzo (2177)
 D'Artois cake with apricot marmalade (3302)
 Dessert

80

Celery vinaigrette (779)
 Eggs on a dish, Venetian style (2920)
 Bonito à la Godivier (1122)
 Tournedos of beef, Talabasse (1437)
 Potatoes, omelet shape (2806)
 Broiled reedbirds (2151)
 Condé cakes (3297)
 Dessert

81

Lobster canapés (777)
 Scrambled eggs à la Duxelle with anchovy
 croustade (2935)
 Salt codfish, Faraday crowns (1147)
 Minions of veal purée of artichokes (1509)
 Lamb hash à la Célestine, baked (2294)
 Broiled chicken with tarragon gravy (1831)
 Eggplant salad, Provençal (2663)
 Gooseberry tart (3309)

82

Omelet with clams (2885)
 Porgy with Chablis wine (1231)
 Tripe with cooked fine herbs (1478)
 Lamb fries, tomato sauce (1696)
 Baked cream potatoes (2780)
 Roast duck (1921)
 Valentine cake with rum (3265)
 Dessert

83

Salmon quenelles stuffed (2335)
 Tenderloin of beef with Madeira half glaze
 (1425)
 Green peas with braised lettuce (2746)
 Frog's legs à la d'Antin (1017)
 Chicken roasted in the saucepan (1881)
 Omelet stuffed with preserves (glazed) (3067)
 Cheese (3697)
 Fruits (3699)

84

Anchovy butter canapés (777)
 Shrimp omelet (2906)
 Pike perch à la Géraldin (1215)
 Noisettes of tenderloin à la Berthier (1411)
 Chicken quenelles à la Drew (2326)
 Kernel of veal à la Duchesse (1520)
 Gooseberry tart (3309)
 Dessert

SEPTEMBER—BREAKFAST.

85

Broiled eels, tartar sauce (1150)
 Omelet with mushrooms (2899)
 Hashed tenderloin of beef, Shepler (2289)
 Chipolata sausages (1801)
 Partridge à la Baudrimont (2093)
 Italian salad (2635)
 Hollandaise potatoes with melted butter (2790)
 Gooseberry flawn (3173)

+

87

Sardine canapés (777)
 Fried eggs with ham or bacon (2872)
 Buffalo fish, cream sauce (1126)
 Marshal potatoes (2796)
 Partridge with olives (2103)
 Slices of fillet of mutton maître-d'hôtel (1614)
 Peeled tomato salad (2666)
 Pumpkin pie (3203)

+

89

Oysters on half shell (803)
 Small trout marinated in wine (829)
 Eggs on a dish, Omer Pacha (2917)
 Lafayette fish breaded, English style (1188)
 Turkey giblets, peasant style (3084)
 Calf's brains crépinettes (2244)
 Julienne potatoes (2792)
 Peach with rice tartlets (3334)

+

91

Spotted fish, mussel sauce (1284)
 Shoulder of mutton with turnips (1654)
 Black blood pudding (1772)
 Gosling sautéed with tomatoes, Robert sauce (1953)
 Baked noodles (2971)
 Minced venison (2184)
 Broiled grouse (2071)
 Dessert

86

Blackfish à la Villaret (1116)
 Scrambled eggs à la Columbus (2934)
 Yearling lamb cutlets in crépinette (1691)
 Veal, minced Sicilian style (1544)
 Parsnip cakes fried in butter (2767)
 Beefsteak à la Périgieux (1876)
 Baked Biarritz potatoes (2772)
 Pancakes with orange-flower water (3078)

+

88

Shrimps in side dishes (819)
 Omelet with sausages (2905)
 Picked-up codfish with cream (1148)
 Hollandaise potatoes (2790)
 Venison entlets deviled (2173)
 Cèpes, Provencal style (2723)
 Broiled plovers (2118)
 Vanilla Chantilly éclairs (3304)

+

90

Shrimp canapés (777)
 Argentine omelet (2878)
 Bluefish in papers (1120)
 Stewed lamb, Peruvian style (1757)
 Partridge with sauerkraut (2104)
 Spare ribs, Parisian style (1808)
 Biarritz potatoes (2772)
 Semolina croquettes, pistachio sauce (3019)

+

92

Poached eggs, matelote (2930)
 Mackerel, with white piquante sauce (1194)
 Tripe, Parisian style (1476)
 Venison hash, American style (2301)
 White beans, maître-d'hôtel (2701)
 Broiled reedbirds (2151)
 Fresh fruits (3699)
 Dessert

OCTOBER—BREAKFAST.

93

Spinal marrow à la Barnave (1548)
 Omelet with fine herbs (2889)
 Redsnapper à la Chérot (1232)
 Gastronomer potatoes (2789)
 Pork cutlets half glaze and with apples (1777)
 Scallops à la Marinière (1076)
 Round steak with water-cress (1396)
 Cream cakes with whipped cream (3296)

94

Alligator pears (771)
 Scrambled eggs à la Jérôme (2906)
 Pork chops, Castillane sauce (1778)
 Lyonnese potatoes (2794)
 Calf's liver with fine herbs (1533)
 Red cabbage salad (2659)
 Cheese (3697)
 Coffee (3701)

95

Fried shrimps (1080)
 Omelet with ham and green peas (2803)
 Kingfish à la Bordelaise (1181)
 Veal hash cakes, Brittany style (2660)
 Beetroot fritters with cream (2702)
 Yearling lamb cutlets (1669)
 Potatoes fried and channeled (2787)
 Coffee (3701)

96

Windsor canapés (777)
 Omelet with kidneys (2897)
 Buffalo fish, cream sauce (1126)
 Breast of pork with cabbage (1773)
 Calf's liver, Italian style (1532)
 Roasted plovers (2119)
 Potatoes, housekeeper's style (2791)
 Cannelons à la Célestine (3292)

97

Tongue canapés (777)
 Eggs on a dish with chopped ham (2923)
 Fisherman's Matelote (1205)
 Mutton kidneys à la Soubise (1617)
 Broiled tripe, tartar sauce (1473)
 Ruddy duck roasted (2066)
 Creamed potatoes (2781)
 Apricot cakes with cream of almonds (3287)

98

Canapés with sliced salmon (777)
 Fried eggs, Neapolitan style (2868)
 Mullet, D'Antin sauce (1206)
 Calf's brains with Venetian sauce (1486)
 Pullet legs à la Bayonnaise (2003)
 Mutton chops Soyer (1591)
 Provençal potatoes (2801)
 Biscuits in cases with cream (3289)

99

Poached eggs with gravy (2931)
 Cupola of salt codfish, Biscapenne (2354)
 Lamb stewed with turnips (1759)
 Baked cauliflower with cheese (2717)
 Corned beef hash (2296)
 Omelet soufflé with preserves (3065)
 Coffee (3701)
 Dessert

100

Pike perch, Russian style (1217)
 Oyster patties (939)
 Lamb minion fillet pudding à la Gladstone
 (2323)
 String beans with butter (2829)
 Salisbury steak (1359)
 Mundane fritters (3044)
 Fruits (3699)
 Dessert

NOVEMBER—BREAKFAST.

101

- Crawfish canapés (777)
 Omelet with frogs (2890)
 Fresh herring à la Calaisienne (1174)
 Pork cutlets, gherkin sauce (1781)
 Chicken legs, purée of Jerusalem artichokes (1877)
 Porterhouse steak (1362)
 Potato cakes (2778)
 Crescents with preserves (3298)

102

- Oysters tartare (804)
 Eggs on a dish, Plumerey (2918)
 Red snapper à la Princess (1236)
 Hashed partridge Clémenceau style (2298)
 Kulash à la Finnoise (1318)
 Broiled chicken with bacon maître-d'hôtel (1830)
 Baked Biarritz potatoes (2772)
 D'Artois cake with apricot marmalade (3302)

103

- Beets marinated (774)
 Soft eggs with purée of sorrel (2951)
 Maskinonge à la Providence (1207)
 Potato croquettes malsienne (2782)
 Beef palate à la Béchamel (1326)
 Minced partridge with rice (2091)
 Redhead duck roasted (2063)
 Goronflot (3310)

104

- Anchovy canapés (777)
 Omelet of beef palate (2880)
 Fresh mackerel, Bonnefoy (1191)
 Jugged venison (2180)
 Flat sausage broiled with tomato Soubise sauce (1805)
 Delmonico sirloin steak, plain (1375)
 Potato tartlets (2810)
 Marrow frangipane pie (3088)

105

- Fried eels, tartar sauce (1150)
 Scrambled eggs with Swiss cheese (2944)
 Calf's tails with cabbage (1586)
 Zampino, Modena style with string beans (1830)
 Mutton cutlets à la Bouchère (1593)
 Potatoes half glaze (2784)
 Broiled teal duck (2067)
 German pancake (3074)

106

- Boiled perch, Valois sauce (1209)
 Omelet with smoked herring (2895)
 Calf's head à la poulette (1516)
 Troyes, Chitterlings (1775)
 Rib steak of beef à la Royer (1365)
 Potatoes, housekeeper's style (2791)
 Woodcock roasted (2206)
 Wells of love (3338)

107

- Molded eggs in cases à l'Échiquier (2875)
 Pike perch à la Royale (1216)
 Breast of mutton (haricot) with turnips (1588)
 Jugged rabbit with blood (2141)
 Marinated pork tenderloin (1815)
 Celery salad (2660)
 Puff paste galette (3306)
 Stewed fruits (3686)

108

- Whitefish à la Gherardi (1311)
 Eggs molded à la Parisian (2876)
 Mutton kidneys on skewers, Bordelaise sauce (1619)
 Brussels sprouts sautéed (2704)
 Tripe à la mode de Caen (1471)
 Stuffed tomatoes with fresh mushrooms (2842)
 Cheese (3697)

DECEMBER—BREAKFAST.

109

- Bartholomew canapés (852)
- Fried eggs à la Montebello (2867)
- Wall eyed pike à la Durance (1213)
- Hollandaise potatoes (2790)
- Cromesquis of sweetbreads, Babanine (872)
- Young rabbit, Valencia style (2139)
- Corn salad (2669)
- Darioles with vanilla (3301)

110

- Sardine canapés (777)
- Omelet with onions and ham (2900)
- Fresh herrings mustard sauce (1175)
- Woodecock pudding (2325)
- Bag sausage fried (1803)
- Chicken roasted in the saucepan (1881)
- Galettes, half puffed (2306)

111

- Smoked salmon canapés (777)
- Eels fried with butter and fine herbs (1151)
- Scrambled eggs à la Martinez (2937)
- Oxtail à la Castellane (1320)
- Bussy potatoes (2777)
- Broiled canvasback duck (2054)
- Oyster plant salad (2656)
- Lafayette cakes with rum (3313)

112

- Onion soup with Parmesan cheese (331)
- German carp with sauerkraut (1132)
- Omelet with bacon (2879)
- Blanquette of tenderloin of pork with mushrooms (1814)
- Minion filets of lamb, shallot sauce with marrow (1727)
- Potatoes, housekeeper's style (2791)
- Blackhead duck roasted (2052)
- Celery salad (2666)
- Demonet tartlets (3331)

113

- Canapés of herring (777)
- Oyster omelet (2901)
- Whitefish, pimentade sauce (1312)
- Round buttock top of beef baked (1335)
- Viennese potatoes (2812)
- Roasted pullet with water cress (1996)
- Apple fritters, Montagnard (3037)
- Mince pie (3089)

114

- Frostfish, Cherbourg style (1159)
- Eggs on a dish with bacon (2921)
- Tripe à la poulette with mushrooms (1472)
- Panpiettes of filets of veal à la Whittier (1511)
- Dauphine potatoes (2783)
- Squabs poupeton, Ancient style (2112)
- Monk's beard salad (2674)
- Madelenes with rum (3316)

115

- Rissoles of crawfish à la Béatrice (940)
- Hunter's omelet (2896)
- Chicken sauté à la Sherman (2468)
- Minced tenderloin of beef, Creole style (1397)
- Roast duck (1921)
- Lettuce salad (2672)
- Cheese (3697)

116

- Scrambled eggs with sweetbreads (2943)
- Lamb fries, cream horseradish sauce (1696)
- Mellow potatoes (2799)
- Braised duck with olives (1924)
- Côpes baked with cream (2724)
- Cheese (3697)
- Dessert

BILL OF FARE FOR INVALIDS.

Arrow root, Indian (361)

Bavaroise (362)

Chicken broth, plain (363)

Chicken and mutton broth with barley (364)

Chicken and veal broth (365)

Clam broth and purée (366)

Custard cream of chicken or game (367)

Extract of beef, clarified (369)

Extract of beef, plain (368)

Fish broth with clams (370)

Frog broth and purée (371)

Herb broth (372)

Jelly of chicken and calf's feet (373)

Jelly of meat and calf's feet (374)

Jelly of calf's feet with Madeira wine (374)

Mulled egg and almond milk thickened with rice flour (376)

Mutton broth (375)

Pressed beef juice (377)

Purée of barley with chicken broth (378)

Purée of chicken, partridge, grouse or roebuck (379)

Purée of oatmeal or wheaten grits (380)

Sabayon of chicken or game (381)

Tea of beef, mutton, chicken or veal (382)

Veal broth, refreshing (383)

Wheat, oat or barley broth (384)

117

JANVIER.

LUNCH, 12 COUVERTS.

MENU.

<i>Barsac</i>	Écrevisses vinaigrette (782)
	Caviar garni de citrons (778)
	Huitres sur coquilles creuses (803)
	Bouillon en tasses (187)
	Homard à la crème (1044)
<i>Champagne Perrier Jouet</i>	Tournedos filet de bœuf à la Roqueplan (1436)
	Petits pois à l'Anglaise (2742)
	Ris de veau à la Parisienne (1575)
	Macédoine à la Montigny (2755)
	Terrapène à la Maryland (1085)
<i>Château Lagrange</i>	Calles grillées garnies de cresson (2128)
	Mousseline de foies gras à la Dana (3535)
	Salade de laitue (2672)
<i>Champagne</i>	Glace soufflée Favart (3534)
	Macarons d'angélique (3590)
	Fruits (3699)
	Bonbons (3642)
	Café (3701)

+ 118

FÉVRIER.

LUNCH, 16 COUVERTS.

MENU.

<i>Yvères</i>	Canapés de saumon (777)
	Mortadella (818)
	Consommé de volaille (190)
<i>Château Yquem</i>	Côtelettes de filet de bœuf à la Babanine (2255)
	Tomates à la Trévise (2836)
<i>Champagne Dry Monopole</i>	Poulet sauté à la Marcel (1892)
	Petits Pois à la Parisienne (2745)
	Champignons sous cloche (2761)
	Punch, Favorite (3508)
<i>Château Larose</i>	Becassines rôties (2150)
	Salade de cresson (2676)
	Omelette soufflée aux pommes (3063)
	Gelée à la Rose (3181)
	Charlotte Russe (3145)
	Glace pommes de terre farcies sauce marasquin (3575)
	Petits fours (3364)
	Café (3701)

+ 119

MARS.

LUNCH, 10 COUVERTS.

MENU.

	Thon mariné (831)
	Céleri rave (779)
<i>Haut</i>	Consommé (189)
<i>Sauterne</i>	Canapés Lorenzo (855)
	Queue de petites langoustes à la Monte Carlo (1036)
<i>Champagne Perrier</i>	Côtelettes d'agneau Robinson (1685)
	Petits pois aux laitues (2746)
<i>Jouet Brut</i>	Terrapène Baltimore (1083)
<i>Pontet Canet</i>	Pigeonneaux grillés, sauce Col- bert (2013)
	Galantine de faisan découpée (2495)
	Salade de laitue (2672)
	Omelette soufflée à la Vanille (3066)
	Glace pouding, Diplomate (3491)
	Fruits (3699)
	Petits fours (3364)
	Café (3701)

+ 120

AVRIL.

LUNCH, 14 COUVERTS.

MENU.

	Punch orange à la Russe (3613)
	Canapés d' anchois (777)
<i>Graves</i>	Consommé en tasses (189)
	Crabes d'huitre Salamandre (1005)
<i>St. Estèphe</i>	Côtelettes d'agneau à la Clém- entine (1673)
	Pommes de terre fondantes (2799)
	Asperges à la sauce Hollandaise (2692)
<i>Champagne Mumm Extra</i>	Poulet rôti à la casserole (1881)
<i>Dry</i>	Pâté de jambon (2558)
	Salade de romaine (2675)
	Mazarine à l'ananas et au kirsch (3053)
	Gâteau St. Honoré Sultane (3261)
	Plombière Richemont (3481)
	Fruits (3699)
	Petits fours (3364)
	Café (3701)

+ Liqueurs

121

MAL.
LUNCH, 16 COUVERTS.
MENU.

<i>Lafaurie</i>	Consommé en tasses (189) Canapés de caviar (777) Coquilles de homard (2348)
<i>Champagne Louis Raderer</i>	Ailes de poulet à la Génin (1843) Petits pois à la Parisienne (2745) Ris de veau à la St. Cloud (1566) Tomates farcies aux champignons (2842)
<i>Batailly</i>	Poulet grillé au petit salé (1836) Galantine de caneton en forme de poire (2487) Salade de laitue (2672) Omelette fourrée aux fraises (3068) Gelée macédoine au champagne (3179) Glace mousse Sémiramis (3471)
<i>Liqueurs</i>	Fruits (3699) Petits fours (3364) Café (3701)

122

JUN.
LUNCH, 16 COUVERTS.
MENU.

	Fonds d'artichauts printaniers (773)
<i>Chablis</i>	Bouillon (187)
<i>Vieux</i>	Moules à la Villeroi (1048)
<i>St. Pierre</i>	Noisettes de filet de bœuf à la Maire (1415) Aubergines à la Duperret (2735)
<i>Champagne Pomery Sec</i>	Ailes de poulet à la Harrison (1844) Concombres farcis (2734) Asperges sauce Hollandaise (2692) Sorbet Tosca (3519)
<i>Nuits</i>	Pigeonneaux rôtis à la casserole (2018) Salade de laitue (2672) Omelette soufflée aux amandes (3062)
<i>Liqueurs</i>	Fruits (3699) Gâteaux japonais (3347) Café (3701)

123

JUILLET.
LUNCH, 16 COUVERTS.
MENU.

<i>Xérès et Bitter</i>	Accola (831) Bettenves (774) Lucines orangée (803)
<i>Chablis</i>	Homards rôtis à la broche (1040) Concombres à l'Anglaise (2061)
<i>Champagne Cléquot Sec</i>	Escalopes de ris de veau Carême (2284) Maïs bouilli en tige (2730) Chaudfroid de poularde (2458) Salade de laitue (2672) Omelette soufflée légère (3061) Gâteau Fleury (3237) Framboises à la crème (3699) Glacepouding Diplomate (3491) Petits fours (3364) Fromage (3697) Café Granit au cognac glacé (3699)

124

AOÛT.
LUNCH, 12 COUVERTS.
MENU.

<i>Xérès et Bitter</i>	Salade d'anchois (772) Cornichons (785) Timbales Chevalière (963)
<i>Nicoisiner</i>	Crabes moux grillés au beurre ravigote (1006) Concombres marinés (2061)
<i>Poulet Canet</i>	Mignons de filet de bœuf Baillard (1400) Crème de pommes de terre au gratin (2781)
<i>Champagne Irroy Brut</i>	Ailes de poulet Valerri (1856) Petits pois à la française (2748)
<i>Beauve</i>	Canetons rôtis (1938) Pâté de foies gras découpé (2503) Salade de laitue (2672) Beignets de cerises (3042) Glace Spongade Parépa (3537)
<i>Liqueurs</i>	Café (3701) Claret cup Villars (3712)

125

SEPTEMBRE.

LUNCH, 16 COUVERTS.

MENU.

<i>Haut Sauterne</i>	Éperlans marinés (821) Olives (800) Consommé de volaille (190) Homard à la Camille (1028)
<i>Château Couffran</i>	Noisettes de filet de bœuf Triumvir (1419) Riz à l'Orientale (2978) Filets de poulet à la Gallier (2466) Haricots verts sautés (2829)
<i>Champagne Perrier Jouet Spécial</i>	Pâté de cailles à la gelée (2565) Salade de romaine (2675) Omelette soufflée AUX macarons (3064) Gelée tunisienne rubanée (3184) Fruits (3699) Compote (3686) Café (3701)

+ 126

OCTOBRE.

LUNCH, 14 COUVERTS.

MENU.

<i>Xérès et Bitter</i>	Rôtis Waddington (826) Truffes à l'huile (830) Consommé (189)
<i>Liebfraumlisch</i>	Coquilles de queues d'écrevis- ses (3341) Côtelettes de chevreuil Buridan (2170) Petits pois à la ménagère (2744)
<i>Champagne Riunart Brut</i>	Pigeonneaux frits sauce Figaro (3017) Cèpes à la Provençale (2723) Pluviers grillés, sauce Colbert (2118)
<i>Madère</i>	Chaufroid de dinde à la Péri- gord (2462) Salade d'Escarole (2671)
<i>Impérial</i>	Gâteau Vacherin à la crème (3264) Glace délicieux aux noisettes (3592)
<i>Liqueurs</i>	Petits fours (3364) Café (3701)

+ 127

NOVEMBRE.

LUNCH, 18 COUVERTS.

MENU.

<i>Xérès et Bitter</i>	Piments doux d'Espagne (806) Jambon de Westphalie (786) Consommé en tasses (189) Canapés Martha (856) Huitres à la Béarnaise tomateé (1052)
<i>Château Lagrange</i>	Mignons de filet de bœuf Dumas (1402) Pommes de terre fondantes (2799) Bécassines farcies Bordelaise (2160) Tomates Boquillon (2833)
<i>Champagne Delmonico</i>	Coquilles de ris de veau à la Harper (2357) Sorbet Jeune Amérique (3530) Cailles grillées (2128)
<i>Nuits</i>	Terrine entière de foies gras en aspic (2413) Salade de laitue (2672) Glace soufflée à l'Alcazar (3533)
<i>Liqueurs</i>	Fruits (3699) Petits fours (3364) Café (3701)

+ 128

DECEMBRE.

LUNCH, 12 COUVERTS.

MENU.

<i>Sauterne</i>	SAUMON fumé (822) Tartelettes de gibier (825) Huitres crues (803)
<i> Première</i>	Consommé en tasses (189) Homards Provençale (1039)
<i>St. Julien Supérieur</i>	Noisettes de filet de bœuf Ber- thier (1411) Petits pois à l'Anglaise (2742) Terrapène au madère (1090)
<i>Cloquot Sec</i>	Perdreux grillés à l'Anglaise (2085) Terrine de mauviettes (2599) Salade d'escarole (2671) Omelette soufflée à l'Ancienne (3069)
<i>Liqueurs</i>	Flan de pommes Manhattan (3034) Riz Mirabeau (3213) Glace plombière d'Alençon (3483) Fruits (3699) Petits fours (3364) Café (3701)

JANUARY—LUNCH.

129

Oysters à la Béarnaise tomatoed (1052)
 Escalops of fat livers with risot, Périgueux
 sauce (2281)
 Eggs cocottes (2873)
 Broiled quails (2128)
 Endive salad (2671)
 Meringue flawn (3174)
 Dessert

130

Scallops Bretonne (1074)
 Sartout of chicken livers with mushrooms
 (2367)
 Green peas, French style (2743)
 Broiled woodcock (2204)
 Water-cress and apple salad (2676)
 Mocha cake (3249)
 Apples
 Dessert

131

Baked scallops on toast (1078)
 Loin pork pie, English style (2378)
 Broiled ruddy duck (2067)
 Celery salad (2660)
 Glazed apple marmalade (3125)
 Roasted chestnuts
 Dessert

132

Baked oysters à la Crane (1057)
 Small patties with gravy (2318)
 Minced partridge (2090)
 Potato croquettes in surprise (2782)
 Broiled grouse (2071)
 Babas with rum (3288)
 Malaga grapes

133

Oysters à la Boucicault (1053)
 Veal palates, Epicurean style (1540)
 Roasted stuffed squabs (2018)
 Lettuce salad (2672)
 Banana crusts à la Panama (3023)
 Grape fruit
 Dessert

134

Scallops Marinière (1076)
 Crêpinettes of chicken, Turenne (2245)
 Broiled canvasback (2054)
 Cos lettuce salad (2675)
 Fruit flawn (3172)
 Florida oranges
 Dessert

135

Scallops Havraise (1075)
 Skewers of chicken livers, Colbert sauce (2222)
 Dauphine potatoes (2783)
 Broiled partridges, English style (2085)
 Lettuce salad (2672)
 Château framboisé (3141)
 Pears

136

Curried oysters, Indian style (1071)
 Shells of chicken (2345)
 Julienne potatoes (2792)
 Broiled teal duck (2067)
 Endive salad (2671)
 Pineapple
 Dessert

FEBRUARY—LUNCH.

137

Oyster rissoles, Pompadour (936)
 Beefsteak, Bordelaise with marrow and
 truffles (1372)
 Roast reedbirds with cresses (2152)
 Cauliflower salad mayonnaise (2649)
 Venetian lemon custard pie (3202)
 Chestnut Plombière (3486)
 Grape fruit
 Dessert

138

Border of risot of lobsters (2213)
 Minion filets of spring lamb à la Benoit
 (1729)
 Brussels sprouts sauté (2704)
 Broiled ptarmigans (2071)
 Cucumber salad (2661)
 Rice soufflé with maraschino (3121)
 Roasted chestnuts
 Dessert

139

Lobster à la Bonnefoy (1026)
 Minced beef à la Beekman (1396)
 Baked cauliflower with cheese (2717)
 Roast squabs (2018)
 Lettuce salad (2672)
 Printanier boats (cakes) (3291)
 Apples
 Dessert

140

Fried soft clams (998)
 Lamb cutlets with string beans (1693)
 Marrow squash with Parmesan (2824)
 Chicken roasted in the saucepan (1881)
 Endive salad (2671)
 Small savarin cakes (3324)
 Roman bomb (3442)
 Bananas

141

Anchovy canapés (777)
 Lobster, Paul Bert (1638)
 Pork chops with apple croquettes (1779)
 Potato and beetroot salad (2632)
 Broiled teal ducks (2667)
 Jealousy cakes (3311)
 Malaga grapes
 Dessert

142

Crusts of fat livers (905)
 Cromesquis of beef tongue (872)
 Baked noodles (2971)
 Broiled ptarmigan (2071)
 Chicory salad (2668)
 Meringued omelet with fruits (3069)
 Florida oranges
 Dessert

143

Oysters (803)
 Cromesquis of striped bass (870)
 Broiled breaded lamb cutlets with gravy (1690)
 Green peas, French style (2743)
 Broiled redhead ducks (2063)
 Tomato salad (2666)
 Custard in a dish (3159)
 Pineapple
 Dessert

144

Oysters (803)
 Scallops breaded with milk and fried (1077)
 Veal cutlets with fine herbs (1504)
 Roast tame duck (1921)
 Water cress salad (2676)
 Floating Islands (eggs) (3163)
 Syruped baba (3227)
 Pomegranates
 Dessert

MARCH—LUNCH.

145

Scallops breaded with eggs and fried (1977)
 Veal pie à la Dickens (2380)
 Artichoke bottoms, Villars (2682)
 Broiled duckling (1938)
 Chicory salad (2668)
 Rice soufflé with maraschino (3121)
 Pineapple

146

Small lobster, Bordelaise (1025)
 Fricassee of turkey wings baked (2038)
 Tomatoes à la Boquillon (2833)
 Broiled reedbirds (2151)
 Endive salad (2668)
 Meringued apples, Nubian (2906)
 Malaga grapes

147

Stuffed oysters, Mornay (1069)
 Terrapin, ancient style (1087)
 Artichokes, Rachel (2690)
 Broiled chicken with tarragon sauce (1831)
 Small orange soufflés in cases (3120)
 Milk punch iced (3511)
 Bananas

148

Lobster with cream (1044)
 Squabs roasted in the saucepan (2018)
 Eggplant à la Robertson (2737)
 Small aspics of foies gras (2412)
 Apple flawn, latticed (3169)
 Strawberries
 Dessert

149

Corsomonné in cups (189)
 Stuffed small lobster tails (1043)
 Terrapin, Newberg (1086)
 Small "pains" of chicken à l'Écarlate (2543)
 Meringued omelet with fruits (3069)
 Grape fruit
 Dessert

150

Oysters with Parmesan (1073)
 Pork cutlets with apples (1777)
 Mushrooms sautéed with butter (2790)
 Roast English pheasants adorned with
 their own plumage (2107)
 Eggs with coffee cream meringued (3033)
 Florida oranges
 Dessert

151

Oysters à la Rubino (1055)
 Chicken croquettes, Exquisite (877)
 Asparagus, vinaigrette (2692)
 Roast thrushes (2166)
 Lettuce salad (2672)
 Custard in a dish (3159)

152

Lobster à la Hervey (1034)
 Terrapin à la Crisfield (1084)
 Italian salad (2635)
 Crêpinettes of pigeons, poivrade sauce
 with truffle essence (No. 2246)
 Madécira crusts (3026)
 Bavarois with meringues (3133)
 Pears

APRIL—LUNCH.

153

Caviare (778)
 Scallops à la Brétoise (1074)
 Grenadins of beef with sweet peppers (1394)
 Noodles with fried bread-crumbs (2973)
 Broiled squabs, Colbert sauce (2013)
 Stuffed eggs (sweet) (3031)
 Grape fruit
 Dessert

154

Oysters on the deep shell (803)
 Lobster à la Rougemont (1041)
 Vienna Schnitzel, German style (1512)
 Green peas with braised lettuces (2746)
 Timbales of chicken, Parisian style (2382)
 Soufflés in cases with vanilla (3120)
 Oranges
 Dessert

155

Crusts à la Génoise (904)
 Deviled lobster (1043)
 Lamb steak, maître-d'hôtel (1713)
 Baked tomatoes (2837)
 Chaudfroid of larks (2454)
 Flouting island (3163)
 Hot-house grapes

156

Radishes (808)
 Fresh butter (775)
 Croustades of lamb's sweetbreads (2251)
 Broiled teal duck (2067)
 Potatoes in surprise (2809)
 Cake stuffed with apricots (3325)
 Cream cakes iced with vanilla (3294)
 Bananas

157

Oysters on crusts (1062)
 Escalops of beef palates, chestnut purée (2377)
 Croustades of chicken livers with Madeira
 (2250)
 Tomatoes à la Trévisé (2836)
 Squabs Crapaudine (2007)
 Cream pie (3201)
 Apples

158

Julienne soup, Faubonne (318)
 Quenelles of turkey, Providence (2336)
 Minion fillets of lamb, Landgrave (1721)
 Artichoke bottoms, Florence (2677)
 Larks à la Maréchale (2081)
 Meringued pancakes, Rossini (3073)
 Pineapple

159

Pickled oysters (802)
 Lobster tails à la Stanley (1042)
 King's pilau of lamb (1709)
 Fried frog's legs, cream sauce (1022)
 Hot pie, Bontoux style (2314)
 Genoese cake (3307)
 Strawberries

160

Oysters and lemons (803)
 Cream of peas à la St. Germain (260)
 Breast of lamb, chopped sauce (1663)
 Cromesquis of beef tongue (872)
 Boudins of chicken, Soubise (2215)
 Baked apples (2992)
 Grape fruit

MAY—LUNCH.

161

Clam pancakes or fritters (906)
 Small patties, Mazarin (944)
 Épiigrammes of lamb à la Toulouse (1094)
 Broiled squabs (2013)
 Lettuce salad (2672)
 Surprise of fruits, frothy sauce (3219)
 Apples

162

Colombines of chicken liver with ham (865)
 Deviled frog's legs (1020)
 Patties à l'Andalouse (934)
 Slices of lamb, Prévillot (1711)
 Broiled ptarmigans (2071)
 Chicory salad (2668)
 Almondine tartlets (3326)
 Hot-house grapes

163

Quenelles of fish, Montglas (3330)
 Sweetbread croquettes (893)
 Roast tame duck (1921)
 Cos lettuce salad (2675)
 Cream macarons in cases (3383)
 Spanish oranges

164

Boudins of pickerel à la Walton (844)
 Benoiton shells (2339)
 Sweetbreads in papers (1573)
 Broiled chicken with tarragon sauce (1831)
 Water-cress and apple salad (2676)
 Apricots with cream of almonds (3287)
 Bananas

165

Lobster, Monte Carlo (1036)
 Palmettes of ham à l'Aquitaine (927)
 Chaudfroid of chicken, Clara Morris (2451)
 Ptarmigans (2071)
 Lettuce salad (2672)
 Crescents with preserves (3298)
 Hot-house peaches

166

Brissotins of chicken, supreme sauce (849)
 Sweetbreads on skewers (2226)
 Parisian green peas (2745)
 Roast duck (1921)
 Endive salad (2671)
 Apple croquettes, Trimalcion (3016)
 Pineapple

167

Crusts à la d'Hénin (904)
 Célestines with foies-gras and purée of chestnuts (862)
 Squab cutlets, Périgueux (2267)
 Green peas, housekeeper's style (2744)
 Minions of tenderloin of beef, Stanley (1406)
 Mellow potatoes (2799)
 Lady bouchées with strawberries (3376)

168

Lobster à la Frêne (1032)
 Junot palmettes (921)
 Minion filets of lamb in surprise (1725)
 String beans à la Pettit (2827)
 Strawberry short cake (3262)
 Biscuits in cases with cream (3289)
 Pears

JUNE—LUNCH.

169

Lobster à la Delmonico (1637)
 Timbales Mentana (974)
 Mutton cutlets with chicory (1602)
 Artichoke bottoms, Montglas (2679)
 Croquettes of capon à la Royal (876)
 Coffee cream éclairs (3303)
 Cherries

170

Lobster, Paul Bert (1038)
 Varsovian palmettes (924)
 Breast of beef à la Florence (1314)
 Stuffed tomatoes baked (2837)
 Asparagus, Hollandaise sauce (2692)
 Bordelaise tartlets (3328)
 Hot-house grapes

171

Clam chowder (300)
 Shells of calf's brains (2355)
 Noisettes of tenderloin of beef, Berthier (1411)
 Broiled duckling (1938)
 Macédoine salad (2650)
 Strawberries and cream
 Peaches

172

Soft shell crabs, sautéd in butter (1006)
 Lamb cutlets à la Durand (1674)
 Tomatoes à la Boquillon (2833)
 Italian salad (2635)
 Chicken roasted in the saucepan (1881)
 Rice border with bananas (3005)
 Grape fruit

173

Frog's legs fried with cream sauce (1022)
 Small puff paste salmon patties (945)
 Minion fillets of lamb, Lefort (1732)
 Roast squabs (2018)
 Cos lettuce salad (2675)
 Geronflot cakes (3319)
 Bananas

174

Cromesquis of mussels (873)
 Soft crabs, sautéd (1006)
 Tournedos of beef à la Hutching (1433)
 Chicken roasted in the saucepan (1881)
 Lettuce salad (2672)
 Strawberry ice cream (3431)
 Pineapple

175

Bressoles of fat livers (848)
 Shells of squabs, baked (2356)
 Broiled partridges, English style (2085)
 Tomatoes stuffed with fresh mushrooms (2842)
 Aspics of foies gras (2411)
 Strawberry short cake (3262)
 Raspberries

176

Clams, Philadelphia style (994)
 Cassolettes, Lusigny (890)
 Small "pains" of chicken à l'Écarlate (2543)
 Ducklings, Rouennaise (1937)
 Cos lettuce salad (2675)
 Meringued croustades of Venice (3020)
 Strawberries

JULY—LUNCH.

177

- Shells of lobster (2348)
- Squab cutlets, Périgueux (2267)
- Potato cakes (2778)
- Lamb minion fillet pie à la Manning (2373)
- Small vanilla soufflés in cases (3190)
- Cream cheese (2698)

+

179

- Little Neck clams à la poulette (995)
- Sweetbread patties, French style (940)
- Grenadins of beef as venison (1388)
- Frog's legs fried à la Horly (1021)
- Savarin with apricots (3117)
- Marly cake (3246)
- Blackberries

+

181

- Lobster tart à la Héroult (2374)
- Cases of squabs, Umberto (2234)
- Boiled corn on the cob (2730)
- Small roasted spring chickens as an entrée (1908)
- Lettuce salad (2672)
- Surprise of fruits (3219)
- Gooseberries

+

183

- Stuffed clams (907)
- Frog's legs à la d'Antin (1017)
- Sweetbreads larded and glazed with gravy (1575)
- Sartout of wild pigeons (2368)
- Timbale à la Nantaise (2381)
- Molded snow eggs (3164)
- Bananas

178

- Pickled alligator pears (771)
- Soft clams on skewers (999)
- Noisettes of plain tenderloin of beef (1410)
- String beans, à la Pettit (2827)
- Roasted reedbirds (2152)
- Cream cakes iced with chocolate (3294)
- Apricots

180

- Frog's legs à la Osborn (1018)
- Soft shell crabs sautéed in butter (1006)
- Chicken cutlets à la Clarence (2258)
- Corn cut up (2731)
- Potted tenderloin of beef à la Nelson (2320)
- Turkish coffee (3702)
- Cherries

182

- Croustades of gnoecquis, Rivoli (899)
- Border of risot of lobster (2213)
- Pigeon tart à la Britannia (2377)
- Broiled duckling (1938)
- Celery salad (2669)
- Iced banana pudding (3487)
- Currants

184

- Olives stuffed with anchovies (801)
- Lobster brochettes (2224)
- Cases of sweetbreads, Grammont (2235)
- Broiled chickens with tarragon sauce (1831)
- Small Quillet cakes (3397)
- Muskmelon
- Cheese

AUGUST—LUNCH.

185

Lobster, American style (1024)
 Pigeons braised with green peas (1969)
 Timbales of sweetbreads, modern (3388)
 Cream cakes iced with coffee (3294)
 Raspberry water-ice (3607)
 Peaches.

186

Kulibiac, Russian style (908)
 Lobster à la Lawrence (1035)
 Beef pie à la Perez (2369)
 Shells of muscels (2349)
 Raspberry soufflé (3122)
 Cheese

187

Frog's legs à la poulette with mushrooms
 (1019)
 Pilau of chicken (1878)
 Lobster à la Gambetta (1033)
 Tournedos of fillet of beef, Brétigny (1431)
 Savarin à la Valence (3259)
 Cheese

188

Lobster à la Camille (1028)
 Escalops of veal à la Arnold (2285)
 Smothered string beans (2828)
 Timbale for epicures (2383)
 Peach marmalade pancakes macédoine
 (3075)
 Pears

189

"Pain" of pike (2307)
 Lobster, mayonnaise (2534)
 Squabs, Stanislas (2011)
 Green peas, English style (2742)
 Noisettes of shoulder of lamb, Epicurean (1736)
 Parfait with nougat and with almonds (3478)
 Plums

190

Cromesquis of beef palate (867)
 Fried sweetbreads, Neapolitan style (1562)
 Shells of frog's legs (2347)
 Japanese salad (2696)
 Cannelons à la Célestine (3292)
 Cheese

191

Oysters with fine herbs (1072)
 Lobster à la Britannia (1027)
 Fried chicken, Médecis (1870)
 Small vol-au-vent, Delmontés (2403)
 Cream cakes with St. Honoré cream (3296)
 Apricots

192

Shells filled with crawfish tails (2341)
 Beef palate tourte, Parisian style (2390)
 Squabs sautéés à l'Impromptu (2010)
 Sarah potatoes (2802)
 Sweetbread fritters, cream sauce (1572)
 Water melon on ice
 Raspberries.

SEPTEMBER—LUNCH.

193

Alligator pears (771)
 Bondins of game, Berchoux (2218)
 Oysters à la Rubino (1055)
 Épigrammes of mutton à la Jardinière (1607)
 Timbale of pullet (2386)
 Iced soufflés, Favart (3534)

195

Shrimp patties (935)
 Tournefos of tenderloin of beef à la Roqueplan (1436)
 Green peas, housekeeper's style (2744)
 Broiled partridges, Colbert sauce (2099)
 Francillon cakes (3305)
 Cheese

197

Cromesquis of game, Stanislas (871)
 Shells of shrimps with oyster crabs (2342)
 Chateaubriand, with soufflé potatoes (1383)
 Iced pudding, Constantice (3490)
 Coconut

199

Consommé (189)
 Lobster à la Dugléré (1031)
 Timbale of squabs à la Berchoux (2387)
 Lamb cutlets, Murillo (1681)
 Cream with apples (3014)
 Cheese.

194

Oysters in cases à la Hilton (2231)
 Patties with Régence saupicon (943)
 Sirloin steak for gourmets (1378)
 Squabs roasted in earthenware saucepan (2018)
 Fiori di latte à la Bellini (3467)
 Apples

196

Oysters sautéed with fine herbs (1072)
 Cromesquis of sweetbreads, Babanino (872)
 Broiled eggplant, Duperret (2735)
 Breasts of grouse à la Czarina (2073)
 Marillan cakes (3317)
 Bananas

198

Fried soft clams with parsley (998)
 Blanquette of pullet with mushrooms (1997)
 Slices of kernel of venison à la Hussard (2181)
 Small aspics of foies-gras (2412)
 Démonet tartlets (3331)
 Cheese

200

Strained okra soup (299)
 Baked oysters à la Crane (1037)
 Cromesquis of beef tongue (872)
 Chickens Écarlate à la Derenne (2463)
 Apples, Baron de Brisse style (2993)
 Concord grapes

OCTOBER—LUNCH.

201

- Crawfish tails in shells (2341)
- Chicken fricassee (1861)
- Venison cutlets, tomato Parisian sauce (2174)
- Tomatoes stuffed with fresh mushrooms (2842)
- Condé peaches (3081)
- Watermelon

202

- Stuffed oysters, Mornay (1069)
- Crusts of woodcock (906)
- Artichoke bottoms à la Florence (2677)
- Cream of lobster (2470)
- Jelly cake meringued (3243)
- Cheese

203

- Shells of oysters in their natural shells (2351)
- Mutton cutlets with marinade (1604)
- String bean salad (2657)
- Chicken pie, Australian style (2372)
- Alliance fritters (3036)
- Barberries

204

- Oysters in cases à la Lorenzo (2232)
- Venison cutlets with chestnut purée (2175)
- Soufflé of chicken à la Delsart (2300)
- Broiled teal duck (2067)
- Frascati biscuits (3004)
- Muskmelon

205

- Brisotins of game, Lyonnese (850)
- Lobster à la Ravigote (2531)
- Green peas, English style (2742)
- Noisettes of tenderloin of beef with purée of mushrooms (1420)
- Peach ice cream à la Herbster (3453)
- Huckleberries

206

- Shells of oysters with fried bread (2353)
- Salmis of partridge cold (2574)
- Croustade à la Périgueux (897)
- Italian salad (2635)
- Roasted woodcocks (2206)
- Souffléd omelet with vanilla (3066)
- Cheese

207

- Fried soft clams (998)
- Patties with purée of game (936)
- Shells of terrapin with hazel-nuts (2358)
- Broiled snipe (2157)
- Frothy purée of apples (3127)
- Spanish oranges

208

- Shells of oysters baked in their shells (2350)
- Épigrammes of lamb, ancient style (1695)
- Timbales of pullet (2286)
- Plain Delmonico sirloin steak (1375)
- Lamb's lettuce salad (2669)
- Preserved quinces (3685)

NOVEMBER—LUNCH.

209

Steamed oysters (1064)
 Lobster à la Creole (1029)
 Rib steak à la Bercy (1364)
 Galantine of pheasant, sliced (2495)
 Roast chicken garnished with water-cresses
 (1881).
 Rice border with bananas (3005)
 Dessert

211

Oysters in shells roasted (2352)
 Croustades à la Périgueux (897)
 Rabbit pie with fine herbs (2379)
 Roasted teal ducks (2068)
 Peaches à la Stevens (2084)
 Dessert

213

Scallops, Horly (1077)
 Croustades à la Morgan (902)
 Veal cutlets, half glaze (1499)
 Celery knob salad (2669)
 Roasted ruddy ducks (2006)
 Genoese Madeleines (3314)
 Roast chestnuts

215

White cabbage, English style (776)
 Cromesquis à la Rumford (869)
 Shells of terrapin with hazel-nuts (2358)
 Small vol-au-vent of reedbirds, Diplomate
 (2407)
 Broiled young wild rabbit backs (2149)
 Tutti-frutti ice cream (3586)
 Stewed quinces

210

Venison cutlets à la Cauchoise (2171)
 Croustades of reedbirds (2252)
 Terrapin, Maryland Club (1088)
 Redhead duck roasted (2063)
 Lettuce salad (2672)
 Nesselrode pudding with candied chest-
 nuts (3495)
 Dessert

212

Oyster brochettes (2225)
 Cromesquis of capon (868)
 Breast of veal à la Mondoux (1488)
 Young rabbit filets, currant sauce (2145)
 Terrapin à la Philadelphia (1085)
 Cream of almond rissoles (3116)
 Bananas

214

Shells of scallops, Parisian style (2354)
 Crêpine of young rabbit (2249)
 Sweetbreads larded and glazed with gravy
 (1575)
 Quenelles of turkey à la Providence (2336)
 Roasted woodcock (2206)
 Cream cakes with burnt almonds (3295)
 Pomegranates

216

Marinated Gurnet (831)
 Patties à la Reine (938)
 Small sirloin à la Béarnaise (1369)
 Frog's legs à la Royer (1023)
 Broiled teal duck (2067)
 Guanabana water-ice (3603)
 Cheese

DECEMBER—LUNCH.

217

Curried oysters, Indian style (1071)
 Lobster cutlets à la Shelley (2261)
 Baked macaroni (2959)
 Cold quail pie (2565)
 Asparagus salad (2621)
 Croquettes à la Trimalcion (3016)
 Coconut

219

Oyster crab patties (935)
 Minion filets of lamb as venison (1723)
 Lobster with mayonnaise (2534)
 Loin of pork pie, English style (2878)
 Jelly rolled biscuit (3312)
 Cheese

221

Small vol-au-vent à la Lucini (2404)
 Veal cutlets à la Georgina (1496)
 Terrapin stew with Madeira wine (1090)
 Apple Charlotte (3008)
 Crumbled paste cakes (3345)
 Apples

223

Fresh mushroom patties (937)
 Cases of lobster, Ravigote (2447)
 Baked stuffed egg-plant (2738)
 Gibelotte of rabbits (2147)
 Cannelons à la Célestine (3292)
 Grape fruit

218

" Pain " of crawfish, Chartreuse (2305)
 Terrapin à la Crisfield (1084)
 Timbale of young hare (2389)
 Tenderloin of beef with olives (1428)
 Chestnut and vanilla soufflé (3118)
 Cheese

220

Stuffed hard shell crabs (1004)
 Terrapin cutlets with cream sauce (1089)
 Turkey legs with Milanese noodles (2036)
 Broiled quails (2128)
 Cakes filled with apricot marmalade (3325)
 Bananas

222

Turban of lobsters garnished with shells
 of lobster (3394)
 Marinated pork tenderloin (1815)
 Vol-au-vent, Parisian style (2406)
 Terrapin, Maryland Club (1088)
 Lady's bouchées with strawberries (3376)
 Cheese

224

Kulibiac Smolenska (909)
 Lobster cutlets à la Lowery (2476)
 Chicken pie à la Manhattan (2370)
 Sweetbreads à la Montebello (1566)
 Africans fancy cakes (3364)
 Pomegranates

225 JANUARY.
DINNER, 8 TO 10 PERSONS.

MENU.

Soup

Melissonier (324)

Remoie

Sheepshead à la Béchamel (1257)

Dauphine potatoes (2783)

Entrées

Rack of pork, crown shape, with small onions

(1798)

Stuffed mushrooms in cases with Madeira (2762)

Pullet à la Dame Blanche (1972)

Green peas with braised lettuces (2746)

Roast.

Woodcock (2306)

Chicory salad (2668)

Hot Entremets

Brioche and cream fritters with sabayon (3040)

Bananas in surprise (3541)

Small fancy cakes (3364)

Nuts and raisins (3699)

Dessert

+ 226 JANUARY.
DINNER, 8 TO 10 PERSONS.

MENU.

Soup

Mutton à la Cowley (329)

Remoie

Fresh codfish à la Duxelle—baked (1136)

Mellow potatoes (2799)

Entrées

Corned breast of beef, English style (1315)

Sweet potato croquettes (2831)

Chicken fricassee à la Waleski (1866)

Tomatoes, Queen style (2840)

Roast

Mallard duck (2059)

Cos-lettuce salad (2675)

Hot Entremets

Flawn au lion d'or (3035)

Plombière à la Rochembeau ice cream (3482)

Small fancy cakes (3364)

+ 227 JANUARY.
DINNER 16 TO 20 PERSONS.

MENU.

Soup

Consommé Charmel (224)

Side Dish

Rissoles of partridges à la Waddington (955)

Fish

Chicken halibut baked with parmesan (1172)

Viennese potatoes (2812)

Remoie

Braised middle short loin à la Méssinoise (1347)

Cardoons with half-glaze (2710)

Entrées

Fillets of chicken à la Bodiseo (1835)

Green peas Parisian (2745)

Salmis of canvasback ducks (2056)

Fried eggplant (2729)

Beatrice Punch (3502)

Roast

Quail (2131)

Celery salad (2660)

Hot Entremets

Countess pudding (3097)

Palmyra soufflé ice cream (3535)

Bonbons (3642)

Mottoes (3653)

Black coffee (3701)

Raw oysters or clams (803) may be added to these bills of fare.

+ 228 JANUARY.
DINNER, 16 TO 20 PERSONS.

MENU.

Soup

Consommé Célestine (223)

Side Dish

Palmettes of pheasant à la Torrens (929)

Fish

Red snapper à la Mobile (1235)

Broiled potatoes with fried bread raspings (2776)

Remoie

Aitch bone boiled, cream horseradish sauce

(1317)

Villeroi celeriac (2722)

Entrées

Chicken à l' Hôtelière (1880)

Fried stuffed lettuce (2752)

Breasts of woodcock à la Diane (2200)

Tomatoes à la Boquillon (2833)

American sherbet (3521)

Roast

Pheasant (2107)

Endive salad (2671)

Hot Entremets

Stuffed pears à la Lombarde (3086)

Plombière à la Richmond ice cream (3481)

Small fancy cakes (3364)

Dessert

229

JANUARY.

DINNER, 8 TO 10 PERSONS.

MENU.

Soup

Bennett (287)

*Remove*Smelts, Diplomatic (1208)
Marchioness potatoes (2797)*Entrées*Braised chicken with rice (1914)
Noisettes of beef à la Berthier (1411)
Brussels sprouts à la Baroness (2703)*Roast*Woodcock (2206)
Lettuce salad (2672)*Hot Entremets*Pineapple crusts, apricot sauce (3022)
Iced biscuits à la d'Orléans (3437)
Small cakes (3364)
Stewed fruits (3686)
Dessert

* 230

JANUARY.

DINNER, 8 TO 10 PERSONS.

MENU.

Soup

Chicken okra (299)

*Remove*Fresh codfish slices with Hollandaise sauce (1140)
Boiled potatoes, English style (2774)*Entrées*Sheep's tongue écarlate with spinach (1657)
Sautéd chicken à la Tunisienne (1901)
Fried oyster plant (2817)*Roast*Ruddy duck (2066)
Celery salad (2660)*Hot Entremets*Apples, Baron de Brisse style (2993)
Orange water-ice (3605)
Small fancy cakes (3364)
Coffee (3701) Cognac
Dessert

* 231

JANUARY

DINNER, 16 TO 20 PERSONS.

MENU.

Soup

Consommé à la Rémusat (240)

Side Dish

Chicken croquettes, Hungarian (878)

*Fish*Soles à la Lutèce (1272)
Mellow potatoes (2799)*Remove*

Ham braised with stuffed tomatoes (1790)

*Entrées*Slices of mutton fillet à la Alexandre (1608)
Cauliflower à la Villeroi (2716)
Quails with mushrooms (2134)
Green peas, Parisian style (2745)
California sherbet (3523)*Roast*

Capon (1826) Salad

*Hot Entremets*Alliance fritters (3036)
Favart soufflé ice cream (3534)
Small fancy cakes (3364)
Nuts and raisins (3699)
Stewed bananas (3687)
Dessert

Raw oysters or clams (803) may be added to these bills of fare.

* 232

JANUARY.

DINNER, 16 TO 20 PERSONS.

MENU.

Soup

Bisque of crabs à la Stevens (199)

Side Dish

Timbales Chevalière (963)

*Fish*English turbot with caper sauce (1307)
Potato croquettes in surprise (2782)*Remove*

Saddle of mutton roasted on the spit (1648)

*Entrées*Chicken, Vienna style sautéd (1905)
String beans with butter (2829)
Partridges à la Chartreuse (2094)
Gnocquis (2955)

Kirsch punch (3510)

*Roast*Mallard duck (2059)
Salad*Hot Entremets*Creamy soufflé with cheese (2982)
Spongade à la Médicis (3536)
Small cakes (3364)
Coffee (3701) Liqueurs

233

JANUARY.

DINNER, 8 TO 10 PERSONS.

MENU.

Soup

Fermière style (307)

Remove

Hot eel pie (2315)

Green peas, English style (2742)

*Entrées*Breasts of chicken à la Lacullus (1846)
Artichoke (bottoms) with marrow (2687)Pilau of mutton, French style (1641)
Chicory with cream (2729)*Roast*Grouse with apple sauce (2072)
Escarole salad (2671)*Hot Entremets*

Singapore pineapple fritters (3046)

Ice cream with walnuts (3464)
Fancy cakes (3364)
Salted almonds (3696)
Dessert

+ 234

JANUARY.

DINNER, 8 TO 10 PERSONS.

MENU.

Soup

Jérôme with sweet potato quenelles (317)

*Remove*Baked stuffed perch (1210)
Mellow potatoes (2799)*Entrées*Sweetbreads à l'Eugénie (1556)
String beans à l'Albani (2825)Woodecock pudding (2325)
Ballotines of stuffed cabbage (2705)*Roast*Chicken (1881)
Lettuce salad (2672)*Hot Entremets*

Apples in surprise (2905)

Maraschino ice cream (3462)
Small cakes (3364)
Fruits (3699)
Dessert

+ 235

JANUARY.

DINNER, 16 TO 20 PERSONS.

MENU.

Soup

Consommé à la Dubarry (229)

Side Dish

Pheasant croquettes (891)

*Fish*Sheepshead à la Buena Vista (1259)
Potato cakes (2778)*Remove*Goose stuffed with sausages and chestnuts
(1950)*Entrées*Veal cutlets, Milanese (1502)
Green peas, housekeeper's style (2744)
Woodcocks à la Cavour (2198)
Artichoke (bottoms) Jusienne (2678)*Purgny punch* (3514)*Roast*Redhead ducks (2063)
Salad*Hot Entremets*Creole fruits (3051)
Coffee mousse ice cream (3473)
Stewed fruits (3686)
Dessert

+ 236

JANUARY.

DINNER, 16 TO 20 PERSONS.

MENU.

Soup

Purée of carrots à la Crécy (268)

Side Dish

Neapolitan timbales (977)

*Fish*Fresh codfish à la Norwegian (1137)
Persillade potatoes (2774)*Remove*

Tenderloin of beef à la d'Aurelles (1449)

*Entrées*Breasts of chicken à la Mirabeau (1849)
Stuffed cauliflower à la Béchamel (2715)
Sweetbreads à la Conti (1354)
Green peas, English style (2742)*Californian sherbet* (3523)*Roast*Canvasback ducks with sump (2055)
Salad*Hot Entremets*Franklyn pudding (3098)
Ice cream mousse with maraschino (3476)
Nuts and raisins (3699)
Dessert

Raw oysters or clams may be added to these bills of fare.

237

JANUARY.

DINNER 8 TO 10 PERSONS.

MENU.

Soup

Garbure with lettuce (310)

Remove

Spotted fish, Queen sauce (1285)

Potato fritters (2788)

Entrées

Tenderloin steak with Madeira (1425)

Stuffed tomatoes, Provençal (2835)

California quails à la Monterey (2196)

Green peas, English style (2742)

Roast

Wild turkey, American style (2028)

Hot Entremets

Apples with butter (2999)

Chocolate ice cream (3449)

Small fancy cakes (3364)

Stewed fruits (3686)

Dessert

* 238

JANUARY.

DINNER, 8 TO 10 PERSONS.

MENU.

Soup

Consommé à la Grammont (234)

Remove

Whitefish, Gherardi (1311)

Potato tartlets (2810)

Entrées

Minions of beef tenderloin à la Salvini (1405)

Spinach à la Rougemont (2822)

Sweetbread cutlets, modern style (2271)

Macédoine à la Montigny (2755)

Roast

Pullet with water-cress (1996)

Hot Entremets

Pineapple Carolina (3096)

Lemon water-ice (3604)

Small cakes (3364)

Fruits (3699)

Coffee (3791)

239

JANUARY.

DINNER, 16 TO 20 PERSONS

MENU.

Soup

Chamberlain (295)

Side Dish

Godiveau and chives, puff paste patties (944)

Fish

Sole, Venetian style (1278)

Mellow potatoes (2799)

Remove

Sirloin of beef à la Dauphiness (1350)

Entrées

Breasts of partridges à la Jules Verne (2087)

Artichoke (bottoms) with cream béchamel
(2686)Sweetbreads larded and glazed with gravy
(1575)

French green peas (2743)

Brandy punch (3510)

Roast

Capon (1826)

Hot Entremets

Pudding à la de Froese (3099)

Excelsior biscuit ice cream (3496)

Fruits (3699)

Dessert

Raw oysters or clams may be added to these bills of fare.

240

JANUARY.

DINNER, 16 TO 20 PERSONS.

MENU.

Soup

Consommé à la Daumont (228)

Side Dish

Cannelons of purée of game (859)

Fish

Haddock, Holland style (1165)

Boiled potatoes (2774)

Remove

Mongrel goose à la Royer (1946)

Entrées

Mutton cutlets with cucumbers (1663)

Stuffed tomatoes with mushrooms (2842)

Woodcock salmis à la Sandford (2208)

String beans à l'Albani (2825)

Punch Dolgorouaki (3506)

Roast

Teal ducks (2068)

Hot Entremets

Peach fritters with maraschino (3039)

Spongade ice cream à la Parepa (3537)

Stewed fruits (3686)

Dessert

JANVIER.

DÎNER, 14 COUVERTS—À L'AMÉRICAINNE.

MENU.

<i>Haut Sauterne</i>	Huitres (803)
<i>Sherry</i>	POTAGES.
Consommé à la Laguipierre (236)	Crème de Céleri à la Livingstone (252)
	HORS-D'ŒUVRE CHAUDS.
	Bouchées de salpicon de foies-gras (943)
<i>Marcobrunner</i>	POISSONS.
Sheepshead à la sauce Cardinal (1261)	Blanchaille frite à la diable (1310)
<i>Pommery Sec</i>	RELEVÉ.
	Filet de bœuf à la Bernardi (1444)
<i>Pontet-Canet</i>	ENTRÉES.
Alles de poulet à la Marceau (1847)	Petits pâtés de caillies (2311)
Petits pois à l'Anglaise (2742)	Fonds d'artichauts à la Mornay (2680)
	Soufflé de bécnisses aux truffes (2366)
	Sorbet Andalouse (3322)
<i>Corton</i>	RÔTS.
Canard à tête rouge (2063)	Salade d'escarole (2671)
	ENTREMETS DE DOUCEUR.
	Munich aux pêches (chaud) (3055)
Gelée aux ananas Californienne (3178)	Crème bain-marie au café (3162)
	Glace Parfait nougat (3478)
<i>Old Port</i>	Dessert

+

JANVIER.

242

DÎNER, 60 COUVERTS—SERVICE À L'ANGLAISE.

MENU.

	Huitres (803)
	POTAGES.
Consommé à l'Impératrice (331)	Tortue verte au clair (353)
	HORS-D'ŒUVRE FROIDS.
Salade d' anchois (772)	Olives Espagnoles farcies (801)
	Thon mariné (831)
	Sardines à l'huile (831)
	POISSONS.
Darne de saumon à la Duperré (1240)	Pompano à la Soya (1226)
	RELEVÉS.
Chapon à la Régence (1825)	Selle d'agneau braisée à la purée de navets (1745)
	ENTRÉES.
Côtelettes de veau Pogarski (2273)	Paupiettes de dindonneau au souvenir (2045)
Canards Mallart au Madère (2061)	Vol-au-vent de poulet aux champignons (2399)
	RÔTS.
Faisans rôtis aux truffes (3110)	Buisson d'écrevisses (2573)
	RELEVÉS.
	Rissolettes à la Solférino (958)
	ENTREMETS.
Asperges sauce mousseline (2692)	Petits pois à la Française (2743)
Gelée aux fruits (3187)	Crème tutti frutti (3133)
Petites caisses de homards à la ravigote (2447)	Grosses truffes en serviettes (2843)
	RELEVÉS.
Hure de sanglier en surprise garnie d'Africains (3255)	Fondue aux truffes du Piémont (2954)
	Dessert

JANVIER.

243

DÎNER, 60 COUVERTS—SERVICE À LA RUSSE.

MENU.

Servi par six, dix sur chaque plat.

BUFFET SÉPARÉ.

<i>Vermuth, Absinthe,</i>	Canapés de crevettes (777)	Salade d'anchois (772)
<i>Kümmel, Sherry</i>	Gelée de canneberges (398)	Rhubarbe à la crème (3204)
	Thon mariné (831)	Radis (808)
	Olives (800)	Caviar (778)
<i>Chablis</i>	60 plats d'huîtres sur coquilles (803)	

POTAGES (3 SOUPIÈRES).

<i>Amontillado</i>	Consommé Colbert aux œufs pochés (225)	Bisque de homard (205)
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HORS-D'ŒUVRE (3 PLATS DE CHAQUE).

Timbales à la Talleyrand (988)	Palmettes à la Perrier (922)
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POISSONS (3 PLATS DE CHAQUE).

<i>Haut Sauterne</i>	Flétan à la Coligny (1168)	Filets de soles, Rochelaise (1276)
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RELEVÉS (3 PLATS DE CHAQUE).

<i>Batailly</i>	Dinde à la Française (2029)	Selle d'agneau à la Chancelière (1739)
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ENTRÉES (3 PLATS DE CHAQUE).

<i>Champagne</i>	Filets de volaille à la Certosa (1836)	Côtelettes de tétas à la Ségard (2259)
<i>Pommery Sec</i>	Homard à la Rougemont (1041)	Chaufroid de caillies à la Baudy (2459)

RÔTS (3 PLATS DE CHAQUE).

Perdreaux truffés (3100)	Poularde au cresson (1996)
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LÉGUMES (3 PLATS DE CHAQUE).

<i>Château</i>	Céleri à la moelle (2721)	Petits pois fins à la Parisienne (2745)
<i>La Rose</i>		

ENTREMETS SUCRÉS (CHAUDS) (3 PLATS DE CHAQUE).

Brioche St. Marc (3006)	Pouding à la Benvenuto (3092)
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ENTREMETS SUCRÉS (FROIDS) (3 PLATS DE CHAQUE).

<i>Vin de Paille</i>	Gelée aux fruits (3 plats) (3187)
	Gaufres brissolets à la crème framboisée (3223)
	60 Glaces variées (3338)

FLANCS.

2 Chariots garnis de pommes d'api (3632)
Une brouette garnie de fleurs sur socle (3638)

CONTRE FLANCS.

Deux étagères garnies de bonbons, marrons glacés et Victorias (3379)	
8 Tambours garnis de petits fours (3364)	Macarons (3379)
Africains (3364)	Bouchées de dames (3376)

SEIZE BOUTS DE TABLE.

4 Corbeilles de fruits frais (3699)	4 Compotiers de fruits secs (3699)
4 Fromages (3697)	4 Compotes de pommes (3686)
	Café (3701)

DÎNER, 20 COUVERTS—SERVICE À LA FRANÇAISE.

MENU.

Premier Service.

On place les hors-d'œuvre sur la table.

Olives (806)	Salade d'anchois (772)	Céleri rave (770)	Beurre (775)
Radis (808)	Melon cantaloup (799)	Mortadelle (818)	Caviar (778)
	Huitres sur coquilles avec citron (803)		

Les hors-d'œuvre d'office se servent après le potage

POTAGES.

Consommé souveraine (243) Parée de volaille à la Dufferin (269)

Marsala

Timbales à la Lagardère (970)

RELEVÉ.

Bass rayé à la Masséna (1106)

Marcobrunner

Selle de mouton à la Duchesse (1644)

Méloc Pomard

ENTRÉES.

Ailes de poulet à la Toulouse (1854) Côtelettes de filet de bœuf à la Babanine (2255)
Ris de veau à la St. Cloud (1596) Salmis de bécasses à la Beaumont (2207)*Pichon Longueville*

PIÈCES FROIDES SUR SOCLE.

Galantine de dinde à la Berger (2490) Pâté de foies-gras de Strasbourg (2564)

Château Yquem

Deuxième Service.

Retirer les hors-d'œuvre et les pièces froides et placer le second service, nombre égal de plats du premier service. Salade en même temps que le rôti.

INTERMÈDE.

Punch à l'Impérial (3509)

RÔTIS.

Poulardes au cresson (1996) Canards rôtis (canards sauvages) (2055)

*Chambertin**Château Lafitte*

ENTREMETS.

Quartiers d'artichauts (2688) Petits pois à la Française (2743) Poires à la Ferrière (5085)
Gelée macédoine au champagne (3179)*Jérès*

GROS GÂTEAUX (sur socle)

Napolitaine (3250)

Mille-feuilles Pompadour (3347)

Constance

Troisième Service.

Enlever le tout excepté le milieu de table (dormant) qui est garni de fleurs ou de groupes, etc.

DESSERT.

Fromages variés (3697) Fruits frais en corbeilles (3699)

*Tokai*Gûnéridons garnis de biscuits aux amandes glacées (3369) de fondants au chocolat (3650)
et de fondants à la vanille (3651)*Alicante**Muscat*Glaces Alaska Florida (3538) Sabayon à la Denari (3532) Gelée d'oranges en tasses (3180)
Compote de poires (3692) La hotte à la Denivellic (3636)
Casque en nougat garni de sucre filé (3598)*Pale ale*

Le café et les liqueurs sont servis au salon.

245 FEBRUARY.
DINNER 8 TO 10 PERSONS.
MENU.

Soup

Manestrone Milanese (322)

Remove

Fried soles à la Colbert (1271)

Cucumbers, English style (2661)

Entrées

Boiled leg of mutton with mashed turnips (1629)

Chicken sauté à la Stanley (1900)

Chicory with cream (2729)

Green peas, housekeeper's style (2744)

Roast

Pullet (1996)

Salad

Hot Entremets

Fruit crusts à la Mirabeau (3025)

Ice cream with white coffee (3466)

Small fancy cakes (3364)

Coffee (3701)

* 246 FEBRUARY.
DINNER, 8 TO 10 PERSONS.
MENU.

Soup

Oyster soup with ravioles (337)

Remove

Smelts à l'Alexandria (1265)

Persillade potatoes (2774)

Entrées

Roast stuffed chicken with tomato Condé sauce (1883)

Mutton cutlets, Russian style (1606)

Celery stalks half-glaze (2721)

Red cabbage, Montargis (2707)

Roast

Redhead duck (2664)

Salad

Hot Entremets

Cream fritters, Pamela (3013)

Almond ice cream (3461)

Small fancy cakes (3364)

Dessert

+ 247 FEBRUARY.
DINNER, 16 TO 20 PERSONS.
MENU.

Soup

Cream of Brussels sprouts (256)

Side Dish

Rissoles of brains, Princeton (947)

Fish

Shad, Irish style (1254)

Boiled potatoes (2774)

Remove

Goose à la Chipolata (1945)

Entrées

Carbonnade of mutton à la Juvigny (1589)

Salmis of teal duck à la Harrison (2076)

Spinach with cream (2820)

Lima beans (2699)

Tasca punch (3519)

Roast

Truffled turkey garnished with black olives (3031)

Salad

Hot Entremets

Rice border with bananas (3005)

Caramel ice cream (3447)

Small fancy cakes (3364)

Dessert

+ 248 FEBRUARY.
DINNER, 16 TO 20 PERSONS.
MENU.

Soup

Consommé Adelina (215)

Side Dish

Mousseline Waleski (916)

Fish

Redsnapper à la Mobile (1235)

Viennese potatoes (2812)

Remove

Quarter of boar, garnished with cutlets and breasts marinade sauce (2649)

Entrées

Stuffed sweetbreads, Spanish style (1577)

Chicken fricassee, Bouchard (1862)

Cauliflower, white sauce (2719)

Smothered string beans (2828)

Rum punch (3516)

Roast

Blackhead ducks (2652)

Salad

Hot Entremets

Compiègne with sabayon (3009)

Jardinière cutlets ice cream (3555)

Small fancy cakes (3364)

Fruits (3699)

Coffee (3701)

249

FEBRUARY.

DINNER, 8 TO 10 PERSONS.

MENU.

Soup

Purée of potatoes, Benton (278)

Remove

Redsnapper, Demidoff (1234)

Entrées

Leg of mutton, Bourrialoue (1623)

Baked potatoes (2771)

Braised pullet, modern style (1989)
Boiled cauliflower with white sauce (2719)*Roast*

Larded English partridges (2102)

*Salad**Hot Entremets*

Flawn Golden Lion (3035)

Cold Entremets

Strawberry charlotte (3146)

Fruits (3699)

Dessert

250

FEBRUARY.

DINNER, 8 TO 10 PERSONS.

MENU.

Soup

Marshall (326)

Remove

Soles à la Normande (1274)

Duchess potatoes (2785)

Entrées

Pullet, English style (1985)

Glazed endive (2740)

Mutton cutlets, macédoine (1594)

Noodles milanese timbales (2988)

Roast

Squabs (2018)

*Salad**Hot Entremets*

Apple, Nelson (2991)

Cold Entremets

Rice à la Mirabeau (3213)

Small cakes (3364)

Fruits (3699)

Dessert

251

FEBRUARY.

DINNER, 16 TO 20 PERSONS.

MENU.

Soup

Julienne fanbonne (318)

Side Dishes

Attéreaux of sweetbreads à la moderne (841)

Fried oyster crabs (1005)

Fish

Soles, Venetian style (1278)

Marchioness potatoes (2797)

*Remove*Rack of lamb larded and roasted with purée
of split peas (1735)*Entrées*

Escalops of pheasant with olives (2283)

Stuffed tomatoes, Provençal (2835)

Sweetbreads, Piedmontese style (1563)

Green peas, English style (2742)

Roman punch (3515)*Roast*

Canvasback duck (2055)

Lettuce salad (2672)

Hot Entremets

Spanish pudding (3110)

Pineapple water-ice (3906)

Small cakes (3364)

Dessert

252

FEBRUARY.

DINNER, 16 TO 20 PERSONS.

MENU.

Soup

Champêtre (296)

Side Dish

Beef palate croquettes (875)

Fish

Whitefish, pimentade sauce (1312)

Potato cakes (2778)

Remove

Loin of veal à l'Ambassade (1334)

Entrées

Chicken filets Sadi Carnot (1853)

Green peas with shredded lettuce (2747)

Terrapin à la Newberg (1086)

American herb (3521)*Roast*

Ptarmigans (2072)

Escarole salad (2671)

Hot Entremets

Chestnut croquettes (3017)

Andalusian ice cream (3446)

Small cakes (3364)

Dessert

253

FEBRUARY.

DINNER, 8 TO 10 PERSONS.

MENU.

Soup

Purée of beans à la Condé (280)

Remove

Fried soles (1280)

Entrées

Leg of mutton, Parisian style (1634)

Celery with béchamel and croûtons (2720)

Reedbirds vol-au-vent, Diplomate (3407)

Green peas, English style (2742)

Roast

Redhead ducks (2063)

Lettuce salad (2672)

Hot Entremets

Golden crusts (3021)

Cold Entremets

Ministerial pudding (3209)

Fresh fruits (3699)

Cheese (3697)

Coffee (3701)

* 254

FEBRUARY.

DINNER, 8 TO 10 PERSONS.

MENU.

Soup

Genoa paste soup (339)

Remove

Porgies with Chablis wine (1231)

Mellow potatoes (2799)

Entrées

Oxtails with glazed vegetables (1825)

Chickens sauté à la Nantaise (1896)

String beans à la Albani (2825)

Roast

Leg of mutton (1633)

Water-cress salad (2676)

Hot Entremets

Glazed apple fritters (3037)

Rye bread ice cream (3450)

Fancy cakes (3364)

Coffee (3701)

* 255

FEBRUARY.

DINNER, 16 TO 20 PERSONS.

MENU.

Soup

Consommé Bariatenski (219)

Side Dish

Attéreaux of turkey (842)

Fish

Pompano à l'Antheleme (1220)

Dauphine potatoes (2783)

Remove

Chine of pork à la Parmentier (1774)

Entrées

Chicken épigrammes à la Volnay (1833)

Tomatoes Trévise (2836)

Tournedos of beef à la Marietta (1435)

Green peas, housekeeper's style (2744)

*Venetian sherbet**Roast*

Brant ducks with cauliflower Villeroi (2053)

*Salad**Hot Entremets*

Crescents of noodles with cherries (3015)

Coffee mousse ice cream (3473)

Small cakes (3364)

Dessert

* 256

FEBRUARY.

DINNER, 16 TO 20 PERSONS.

MENU.

Soup

Hunter's style (315)

Side Dish

Cassolettes Lusigny (860)

Fish

Sheepshead à la Meissonier (1260)

Remove

Rump of beef, Flemish style (1341)

Entrées

Breast of pullet, Macédoine (2002)

Ravioles à la Bellini (2976)

Mutton cutlets, breaded with purée of truffles (1599)

Artichoke (bottoms) à la Soubise (2681)

Prunelle punch (3510)*Roast*

Redhead ducks (2063)

Celery salad (2660)

Hot Entremets

Madeira crusts (3026)

Cold Entremets

Harrison pudding (3207)

Small fancy cakes (3364)

Dessert

257

FEBRUARY.

DINNER, 8 TO 10 PERSONS.

MENU.

Soup

Noodles with Parmesan (330)

Remove

Perch with parsley water (1211)

Boiled potatoes (2774)

Entrées

Suckling pig with sauerkraut (1811)

Spinach à la Rougement (2832)

Lamb cutlets with mushrooms (1680)

Small bunches of asparagus (2694)

Roast

Squabs (2018)

Water-cress salad (2676)

Hot Entremets

Mundane fritters (3044)

Stewed fruits (3686)

Cheese (3697)

Coffee (3701)

+ 258

FEBRUARY.

DINNER, 8 TO 10 PERSONS.

MENU.

Soup

Small individual soup pots (346)

Remove

Baked frofish (1161)

Potato croquettes, surprise (2782)

Entrées

Leg of mutton à la Bordelaise (1622)

Spaghetti, Queen style (2968)

Breasts of pullets à la Montmorency (1998)

Green peas, English style (2742)

Roast

Ptarmigans (2072)

Celery knob salad (2660)

Hot Entremets

Condé peaches (3081)

Bavarois with Meringues (3133)

Fruits (3699)

Dessert

+ 259

FEBRUARY.

DINNER, 16 TO 20 PERSONS.

MENU.

Soup

Shrimps, mignon (345)

Side Dish

Colombines of chicken livers with ham (865)

Fish

Fried oyster crabs (1005)

Remove

Tenderloin of beef, Neapolitan style (1455)

Entrées

Grenades of turkey à la Jules Verne (2035)

String beans à la Pettit (2827)

Salmis of pheasants à la Lorenzo (2106)

Tomatoes à la Boquillon (2833)

Pluquerette sherbet (3527)*Roast*

Capon (1826)

Salad

Hot Entremets

Pear crusts (3027)

Ice cream, Ribambelle (3576)

Small cakes (3364)

Dessert

+ 260

FEBRUARY.

DINNER, 16 TO 20 PERSONS.

MENU.

Soup

Cream of Jerusalem artichokes (257)

Side Dish

Attéreaux of game (842)

Fish

Filletts of soles à la Marguery (1273)

Sarah Potatoes (2802)

Remove

Quarter of veal, Scotch style (1541)

Entrées

Grenadins of beef with round potatoes, Valois sauce (1393)

Chicken quenelles, Bretonne (2328)

Brussels sprouts, Baroness style (2703)

Artichokes à la Rachel (2690)

Mephisto sherbet (3524)*Roast*

Redhead ducks (2063)

Chicory salad (2668)

Hot Entremets

Mellow pudding, apricot sauce (3094)

Frozen Entremets

Pombière Montesquieu (3480)

Small cakes (3364)

Dessert

FÉVRIER

261

DÎNER 14 COUVERTS—À L'ANGLAISE.

MENU.

POTAGES.

Consommé Comus (226) Chartreuse (297)

POISSONS.

Black bass à la Narragansett (1095) Pétoncles à la Bretoise (1074)

GROSSE PIÈCE.

Jambon rôti à la broche sauce mère (1789)

ENTRÉES.

Ailes de poulet à l'Épicurienne (1842) Côtelettes de mouton à la Nelson (1596)
Filets de faisán aux truffes (2105) Soufflé de volaille (2359)

RÔTIS.

Canvasback duck (canard sauvage) (2055) Pâté de foies gras découpé (2563)

RELEVÉS.

Charlotte de pommes à la Destrey (3007) Pouding Lafayette (3208)

ENTREMETS.

Croûtes aux champignons (2759) Artichauts à la Rachel (2690)
Tartelettes d'abricots (3402) Gelée au marasquin (3186)
Glacé Comtesse Loda (3548)

BUFFET.

Côtes de boeuf rôties à l'Américaine (1331) Selle de mouton rôtie (1605) Potage semoule (316)
Os à la moelle sur croûtes de pain grillées (1319) Tarte de noix de coco (3200)

FÉVRIER

262

DÎNER 20 COUVERTS—À LA RUSSE.

MENU.

20 plats d'huitres et citrons (803)

2 POTAGES.

1 Brunoise aux quenelles (291) 1 Bisque de homard à la Cambridge (207)

2 BORS-D'ŒUVRE CHAUDS.

2 Palmettes de dinde à la Béarnaise (933)

2 ENTRÉES FROIDES.

1 Aspic de crêtes et de rognons de coq à la Mazarin (2410) 1 Salade de poisson (2631)

2 GROSSES PIÈCES.

2 Filets de boeuf à la Godard (1451)

6 ENTRÉES (PAR DEUX).

2 Filets de poularde à la Montmorency (1998) 1 Saumon à la Victoria (1243)

2 Ris de veau à la Montpensier (1561) 1 Faisán à la Montebello (2108)

Sorbet à la prune (3510)

2 PLATS DE RÔTI.

1 de canards à tête rouge (2063) 1 de dinde à l'Américaine (2025) Salade laitue (2672)

4 ENTREMETS DE LÉGUMES.

2 Tomates frites à la Gibbons (2841) 2 Haricots verts étuvés (2825)

6 ENTREMETS DE DOUCEUR.

2 Beignets d'abricots au Marasquin (3039)

1 Gelée à la Russe (3182) 1 Blanc manger Smolenska (3138)

2 Glacés Plombière d'Alençon (3483)

CARÈME—DÎNER 16 COUVERTS—À L'AMÉRICAINÉ.

Sur le milieu de la table une corbeille de fleurs.

MENU (en maigre).

BUFFET RUSSE.

Huîtres (803)

POTAGES.

Tortue verte au clair (353) Crème d'asperges St. Vallier (347)

HORS-D'ŒUVRE CHAUDS.

Cromesquis de filet de Bass (870)

RELEVÉS.

Sheepshead au court-bouillon (1262) Anguille à la maréchale (1149)

Pommes de terre, boules de neige (2798)

4 ENTRÉES.

Terrapène à la Maryland Club (1088)

Redsnapper à la Chérot (1232)

Choux fleurs gratinés (2717)

Bass rayée à la Maintenon (1105)

Vol-au-vent de morue (2400)

Punch à la Tremière (3320)

2 RÔTS.

Sarcelles à la gelée de groseilles (2068)

Grenouilles à la Orly (1021)

Salade de laitue (2672)

Soufflé au fromage de gruyère (2984)

ENTREMETS DE DOUCEUR.

Croûtes aux ananas, sauce abricots (3022) Pouding Boissy (3205) Gelée d'orange en tasses (3180)

Glaces, Bombe à la Trobriand (3440)

Dessert

Café (3701)



DÎNER 14 COUVERTS—À L'AMÉRICAINÉ.

MENU.

Huîtres (803)

POTAGES.

Consommé Franklyn (233)

Tortue verte aux quenelles à la moelle (353)

HORS-D'ŒUVRE

Timbales à la Palermitaine (978)

POISSONS.

Bass rayée à la Mornay (1107)

Crabes d'huîtres frits (1005)

RELEVÉ.

Selle d'agneau à la purée de navets (1745)

Choux de Bruxelles sautés (2704)

ENTRÉES.

Poularde à l'ivoire aux quenelles décorées (1988)

Champignons à la Reynal (3756)

Ris de veau à la Piémontaise (1583)

Tomates à la Reine (2840)

Punch Élisabeth (3507)

RÔT.

Ruddy ducks (2066)

Salade de chicorée (2668)

Soufflé au parmesan (2983)

ENTREMETS DE DOUCEUR.

Compiègne au sabayon (3009)

Gelée macédoine au champagne (3179)

Pouding Valois (3211)

Glaces, Fiori à la vanille (3469)

Fruits (3699)

Fromages (3697)

Compotes (3686)

Café (3701)

265 MARCH.
DINNER, 8 TO 10 PERSONS.
MENU.
Soup
Purée of larks with chestnuts (281)
Remove
Pompano à la Duclair (1222)
Potatoes boiled with fried bread raspings (2776)
Entrées
Breast of veal stuffed and garnished with tomatoes (1492)
Grenadins of tenderloin of beef (1384)
Timbale of noodles à la Pearsall (2989)
Asparagus in small bunches (2694)
Roast
Blackhead ducks (2052)
Salad
Hot Entremets
Light pancakes with jams (3079)
Alaska Florida ice cream (3538)
Dessert

* 266 MARCH.
DINNER, 8 TO 10 PERSONS.
MENU.
Soup
Paillettes (339)
Remove
Turbot, caper sauce (1307)
Mashed potatoes (2798)
Entrées
Leg of mutton à la Reqlain (1626)
Braised onions (2765)
Chicken cromesquis (868)
Green peas, French style (2748)
Roast
Ptarmigans (3072)
Dandelion salad (2670)
Hot Entremets
Apples à la Giudici (2990)
Parisian ice cream (3573)
Dessert

267 MARCH.
DINNER, 16 TO 20 PERSONS.
MENU.
Soup
Cream of string beans à la Véfour (264)
Side Dish
Colombines of fat liver (866)
Fish
Halibut with fine herbs à la Reynal (1171)
Snow potatoes (2798)
Remove
Rumps of beef à la Chatellier (1339)
Macaroni à la Brignoli (2958)
Entrées
Chicken Championne (1879)
Carrots with cream (2714)
Lamb cutlets, Giralda (1676)
Green peas, English style (2742)
Pine Champagne sherbet (3510)
Roast
Reedbirds (2152)
Salad
Hot Entremets
Italian pudding (3161)
Cold Entremets.
(Ice) Nesselrode pudding with candied chestnuts (3495)
Dessert

268 MARCH.
DINNER, 16 TO 20 PERSONS.
MENU.
Soup
Green turtle with marrow quenelles (353)
Side Dish
Palmettes à la Junot (921)
Fish
Salmon, Argentine style (1287)
Potato tartlets (2810)
Remove
Loin of beef à la Norwood (1348)
Fedelini Cardinal (2953)
Entrées
Lamb minions, cream sauce (1724)
Green peas, Parisian style (2745)
Escalops of liver à la Rulli (2280)
Tomatoes, Queen style (2840)
Imperial punch (3509)
Roast
Capon (1826)
Corn salad (2669)
Hot Entremets.
Rice with apples (3115)
Parfait coffee ice cream (3479)
Dessert

269 MARCH.
DINNER, 8 TO 10 PERSONS.

MENU.

Soup

Tapioea (316)

Remove

Fisherman's Matelote (1205)

Dauphine potatoes (2783)

Entrées

Cases of squabs à la Umberto (2234)

Sweetbreads à la Montpensier (1561)

Stuffed cauliflower béchamel (2715)

Françatelli risot (2979)

Roast

Loin of mutton on the spit (1637)

Lettuce salad (2672)

Hot Entremets

Chocolate soufflé (3119)

Pineapple water ice (3606)

Dessert

+ 270 MARCH
DINNER, 8 TO 10 PERSONS.

MENU.

Soup

Cream of carrots with Compiègne croûtons
(263)

Remove

Paupiettes of herring with milts (1176)

Duchess potatoes (2785)

Entrées

Leg of mutton, Roederer style (1627)

Mushrooms à la Dumas (2757)

Brant ducks with cauliflower Villerot (2053)

Roast

Capon with water-cress (1826)

Salad

Hot Entremets

Zephyr of rice with pineapple (3124)

Lemon water ice (3604)

Dessert

+ 271 MARCH
DINNER, 16 TO 20 PERSONS.

MENU.

Soup

Calf's feet, English style (298)

Side Dish

Chicken rissoles (948)

Fish

Broiled salmon, Bearnaise sauce (1244)

Hollandaise potatoes (2790)

Remove

Tenderloin of beef à la Melinet (1452)

Cèpes with cream (2724)

Entrées

Chicken filets à l'Impératrice (1841)

String beans à la Bourguignonne (2826)

Sweetbread cutlets, modern style (2271)

Green peas, English style (2742)

Prunelle punch (3510)

Roast

Blackhead ducks (2052)

Escarole salad (2671)

Hot Entremets

Apple charlotte (3008)

Parfait with nougat (3478)

Dessert

+ 272 MARCH
DINNER, 16 TO 20 PERSONS.

MENU.

Soup

Hungarian Consommé (235)

Side Dish

Castillane croustades, purée of chestnuts (895)

Fish

Flounders à la Dieppoise (1153)

Potato cakes (2778)

Remove

Hind quarter of lamb with mint sauce (1732)

Entrées

Sweetbreads, Monarch style (1570)

Trévisé tomatoes (2836)

Pigeons, printanière style (1666)

Gnoequis timbale à la Choiseul (2987)

Rebecca sherbet (3528)

Roast

Canvasback ducks (2055)

Celery salad (2600)

Hot Entremets

Rice pudding, fruit sauce (3106)

Italian mousse (3475)

Dessert

273

MARCH.

DINNER, 8 TO 10 PERSONS.

MENU.

Soup

Bisque of oysters à la Wilson (210)

Remove

Perch with Valois sauce (1200)

Marchioness potatoes (2797)

Entrées

Shoulder of lamb with purée of celery (1733)

Chicken fricassée à la Boucharde (1862)

Carrots, Colbert style (2711)

Roast

Mongrel ducks (1921)

Monk's beard salad (2674)

Entremets

Strawberry fritters with macaroons (3049)

Fromage glacé ice cream (3553)

Dessert

274

MARCH.

DINNER, 8 TO 10 PERSONS.

MENU.

Soup

Cream of rice à la Crémieux (249)

Remove

Salmon, French style (1241)

Cucumber salad (2661)

Entrées

Capon à la Bressoise (1822)

Rack of veal à l'Albani (1542)

String beans à la Pettit (2827)

Mushrooms à la Raynal (2756)

Roast

Teal ducks (2068)

Salad

Hot Entremets

Brioche, St. Mark (3006)

Strawberry ice cream (3607)

Dessert

275

MARCH.

DINNER, 16 TO 20 PERSONS.

MENU.

Soup

Velvet (356)

Side Dish

Attéreaux of beef palates (836)

Fish

Canadian turbot à la Houston (1305)

Viennese potatoes (2812)

Remove

Ham à la Benedict (1787)

Stuffed green peppers (2768)

Entrées

Breast of pullet à la Visconti (2001)

Jerusalem artichokes, Salamander (2749)

Small vol-au-vent, Parisian style (2406)

Asparagus, vinaigrette sauce (2692)

Champagne punch (3504)*Roast*

Roast saddle of mutton on the spit (1648)

Chicory salad (2668)

Hot Entremets

Meringued apples, Nubian (2996)

Mignon ice cream (3564)

Dessert

276

MARCH.

DINNER, 16 TO 20 PERSONS.

MENU.

Soup

Rice à la Rudini (343)

Side Dish

Robertson ham mousseline (915)

Fish

Sheepshead, Cardinal sauce (1261)

Potato fritters (2788)

Remove

Oxtails hochepot (1824)

Stuffed tomatoes, Provençal (2835)

Entrées

Squabs, Carolina (2021)

Fried stuffed lettuce (2752)

Veal cutlets, Pogarski (2273)

Green peas, English style (2742)

Scotch Haggis (1640)

Paquette sherbet (3527)*Roast*

Canvasback ducks (2055)

Celery salad (2660)

Hot Entremets

Schiller pudding (3109)

Mousse Siraudin ice cream (3472)

Dessert

277

MARCH.

DINNER, 8 TO 10 PERSONS.

MENU.

Soup

Cream of leeks with quenelles (353)

Remove

Flounders à la Jules Janin (1156)

Mellow potatoes (3799)

Entrées

Loin of lamb with sautéed tomatoes (1718)

Baked stuffed eggplant (3738)

Boar saddle with gravy (2950)

Artichoke (bottoms) with cauliflower (3685)

Roast

Chicken (1881)

Salad

Hot Entremets

Rice croquettes with orange raspberry sauce (3018)

Fiori di latte, Bellini ice cream (3467)

Dessert

279

MARCH.

DINNER, 8 TO 10 PERSONS.

MENU.

Soup

Cream of green peas à la St. Germain (360)

Side Dish

Palmettes of fat liver, Delmontés (925)

Fish

Canadian turbot à la Mercier (1306)

Boiled potatoes, English style (3774)

Remove

Tenderloin of beef with vegetables (1466)

Timbales of chicory with cream (3728)

Entrées

Lamb cutlets à la Victor Hugo (1689)

String beans à l'Albani (2825)

Pâté à la Richelieu (3310)

Maraschino punch (3510)

Roast

Redhead ducks (3063)

Salad

Hot Entremets

Coupole Madison (3029)

(Iced) Fleury pudding (3493)

Dessert

278

MARCH.

DINNER, 8 TO 10 PERSONS.

MENU.

Soup

Purée of chicken à la Reine (370)

Remove

Pike perch à la Gerardin (1215)

Potato cakes with ham (3779)

Entrées

Capon à la Pondichery (1824)

Kernel of mutton, Milanese (1630)

Green peas with shredded lettuce (2747)

Mushrooms à la Rivera (2758)

Roast

Brant ducks with cauliflower Villeroi (3053)

Celery, Mayonnaise (2650)

Hot Entremets

Mirlitons of pears, bienvenue (3054)

Sicilian pudding ice cream (3499)

Dessert

280

MARCH.

DINNER, 8 TO 10 PERSONS.

MENU.

Soup

D'Osmond (306)

Side Dish

Turbigio patties (941)

Fish

Pompano à la Carondelet (1221)

Potato croquettes in surprise (2782)

Remove

Saddle of veal with lettuce (1545)

Ravioles à la Bellini (2976)

Entrées

Chicken poêlé à la Stuyvesant (1911)

Sweet potatoes with lobster coral (2830)

Thrush pudding (2324)

American sherbet (3521)

Roast

English pheasants (2107)

Lettuce salad with anchovies (2673)

Hot Entremets

Franklyn pudding (3998)

(Iced) Plombière, Havanese style (3484)

Dessert

MARS.

281

DÎNER, 12 COUVERTS—À L'AMÉRICAIN.

MENU.

Huîtres (803)

POTAGES.

Consommé Florentine (232)

Crème d'asperges à la St. Vallier (247)

HORS-D'ŒUVRE.

Timbales à l'Arlequin (967)

POISSON.

Filets de bass à la Conti (1102)

Pommes de terre Dauphine (2783)

RELEVÉ.

Selle d'agneau Chancelière (1739)

Fonds d'artichauts à la Villars (2682)

ENTRÉES.

Faisan piqué aux truffes (2111)

Ris de veau à la Théodora (1568)

Macédoine de légumes à la Montigny (2755)

Tomates farcies aux champignons (2842)

Vol-au-vent aux huîtres (2402)

Punch à la Bouquetière (3503)

RÔTS.

Poularde truffée (1992)

FROID.

Terrine de foies de canards à l'Aquitaine (2596)

Salade de laitue (2672)

ENTREMETS SUCRÉS.

Gelée aux Reines-Claude (3187)

Bavarois à la vanille (3135)

Gâteau Compiègne (3296)

Cornets à la Crème à l'orange (3148)

Glaces Plombière à la Havanaise (3484)

Petits fours (3364)

Fruits (3699)

Café (3701)



MARS.

282

DÎNER, 12 COUVERTS—À L'AMÉRICAIN.

MENU.

Huîtres (803)

POTAGES.

Consommé Andalouse (216)

Bisque d'écrevisses à la Persigny (204)

HORS-D'ŒUVRE.

Bouchées aux crabes d'huîtres (925)

POISSON.

Pompano à la Mazarin (1224)

Blanchaille frite à la Diable (1216)

RELEVÉ.

Selle d'agneau à la Française (1744)

Choux fleurs au fromage gratinés (2717)

ENTRÉES.

Mignons de filet de bœuf Baillard (1400)

Petits pois aux laitues braisées (2746)

Timbale de volaille Parisienne (2382)

Asperges à la vinaigrette (2692)

Sorbet, Jéne Amérique (3530)

RÔTS.

Poules de neige (2072)

Mésanges monstache (2152)

FROID.

Bordure de foies-gras (2483)

Salade de laitue (2672)

ENTREMETS DE DOUCEUR.

Beignets alliance (2036)

Gelée d'orange en tasses (3180)

Briselets à la crème framboise (3223)

Glaces, plum pudding (3496)

Dessert - Café (3701)

MARS.

DÎNER DE 40 COUVERTS—SERVICE À LA RUSSE.

MENU.

Hûtres (803)

POTAGES.

Consommé à la Noailles (237) Chiffonade aux croûtes (253)

BOISSONS D'ŒUVRE.

Timbales à la Lombarde (972) Bressoles de gibier (847)

POISSONS.

Redsnapper à la Créquy (1233) Aiguillettes de maquereaux à la Bonnefoy (1191)

RELEVÉ.

Selle d'agneau à la Brighton (1738)

ENTRÉES.

Ris de veau à la St. Laurent (1567) Filets de poulet à la Maréchal (1848)
Terrapène à la Maryland Club (1088) Soufflé de faisans à la Andrews (2365)

RÔTS.

Poulets rôtis à la casserole (1881) Mésanges moustache (2152)

LÉGUMES.

Macédoine à la Montigny (2755) Cèleri frit à la Villeroi (2722)

ENTREMETS.

Biscuits Frascati (3004) Charlotte de pommes Calville (3143)
Gelée aux ananas Californienne (3178) Couronne à la Choiseul (3154)
Glaces et Dessert

MARS.

DÎNER DE 20 COUVERTS—(À LA FRANÇAISE).

MENU.

POTAGES.

Consommé Adélina (215) Purée de lucines à la Hendrick (197)

GROSSES PIÈCES.

Bass rayée à la Rouennaise (1108) Filet de bœuf à la Baréda (1442)

ENTRÉES.

Côtelettes d'agneau à la Leverrier (1677)
Ailes de poulet à la Villeroi (1857) Ris de veau à la Binda (1551)
Terrapène à la Crisfield (1084)

Petits vol-au-vent d'hûtres, Maintenon (2405)

Aspic de homards (2414)

RÔTS.

Pigeonneaux rôtis à la casserole (2018) Canards sauvages (têtes rouges) (2063)

ENTREMETS.

Tomates farcies aux champignons frais (2842) Epinards à la Bongemont (2822)

Beignets soufflés Médicis (3047)

Gelée à l'orange en tasses (3180) Bavaois au chocolat (3131) Flan aux poires (3175)

Dessert

284

285

APRIL.

DINNER, 8 TO 10 PERSONS.

MENU.

Soup

Fish chowder à la Stebens (301)

Remove

Outlets of kingfish, Mayonnaise mousseline (2260)

Entrées

Shoulder of lamb à la Benton (1748)

Spaghetti macaroni à la Salvini (2909)

Thrushes in the saucepan (2165)

Okra garnished with barley béchamel croustades (2763)

Roast

Squabs (2018)

Salad

Hot Entremets

Fried cream à la Maintenon (3010)

Vanilla ice cream, Italian meringue (3458)

Stewed fruits (3686)

Nuts and raisins (3699)

Dessert

+ 286

APRIL.

DINNER, 8 TO 10 PERSONS.

MENU.

Soup

Pilaff, Turkish style (341)

Remove

Smelts in dauphins à la Hamlin (1270)

Persillade potatoes (2774)

Top round of beef, Parisian style (1336)

Cabbage, Peasant style (2706)

Entrée

Pigeons poêled, Lombardy style (1960)

Quartered artichokes with marrow (2688)

Roast

Ducks (1921)

Salad

Hot Entremets

Pancakes of peach marmalade macédoine (3075)

Small cream biscuits (3137)

Cheese (3697)

Fruits (3699)

Dessert

+ 287

APRIL.

DINNER, 16 TO 20 PERSONS.

MENU.

Soup

Noques (358)

Side Dish

Palmettes, Varsovian style (924)

Fish

Pompano, tomato sauce (1228)

Potato fritters (2788)

Remove

Boiled ham à la Leonard (1788)

Spinach à la Noailles (2821)

Entrées

Noisettes of tenderloin of beef à la Bonnefoy (1412)

Artichoke bottoms, Soubise (2681)

English pheasants à la Périgueux (2100)

Smothered string beans (2828)

Siberian punch (3516)*Roast*

Buddy ducks (2066)

Salad

Hot Entremets

Cabinet pudding with sabayon (3096)

(Iced) Mousse with cordials (3476)

Dessert

+ 288

APRIL.

DINNER, 16 TO 20 PERSONS.

MENU.

Soup

Bémusat consommé (340)

Side Dish

Renaissance timbales (981)

Fish

Striped bass, Hollandaise sauce (1110)

Boiled potatoes persillade (2774)

Remove

Capons à l'Amphitryon (1821)

Mushrooms with thickened butter (2760)

Entrées

Minions of tenderloin of beef à la Meyerbeer (1404)

Green peas, English style (2742)

Shells of chicken à la Shaw (2344)

Californian sherbet (3523)*Roast*

Pallets (1996)

Salad

Hot Entremets

Humboldt pudding (3100)

(Iced) Alençon plombière (3483)

Dessert

289

APRIL.

DINNER, 8 TO 10 PERSONS.

MENU.

Soup

Pot au feu (342)

*Remove*Spotted fish with green ravigote sauce (1286)
Mashed potatoes (2798)*Entrées*Braised leg of mutton with rice (1636)
Artichoke bottoms à la Villars (2682)

Baked thrushes (2164)

String beans à la Bourguignonne (2826)

*Roast*Chickens (1881)
Tomato salad (2666)*Hot Entremets*

Roman Triumvirate fritters (3050)

Strawberry water ice (3607)

Fruits (3699)

Small fancy cakes (3264)

Coffee (3701)

+ 290

APRIL.

DINNER, 8 TO 10 PERSONS.

MENU.

Soup

Champêtre (296)

*Remove*Filets of soles à la Richelieu (1275)
Mellow potatoes (2799)*Entrées*Chicken fricassee with crustacean sauce (1867)
String beans à l'Albani (2825)Larded veal cutlets with chleory (1500)
Fried oyster-plant (2817)*Roast*Teal ducks (2068)
Salad*Hot Entremets*

Apple fritters with kirsch (3038)

Ice cream with orange-flower water (3459)

Fruits (3699)

Cheese (3697)

Coffee (3701)

+ 291

APRIL.

DINNER, 16 TO 20 PERSONS.

MENU.

Soup

Clear moek turtle (354)

Side Dish

Fontage à la Flavignan (907)

*Fish*Trout, Joan of Arc (1294)
Snow potatoes (2798)*Remove*Turkey grenades à la Jules Verne (2035)
Turnips with Allemande sauce (2848)*Entrées*Round bottom fricaudeau of veal with gravy
(1545)
Spinach with cream (2820)

Artichoke bottoms with cauliflower (2685)

Béatrice Punch (3502)*Roast*Redhead ducks (2063)
Salad*Hot Entremets*

Zephyr of rice with pineapple (3124)

(Iced) Cavour pudding (2489)
Dessert

+ 292

APRIL.

DINNER 16 TO 20 PERSONS.

MENU.

Oysters (803)

Soup

Ponsardin fish (308)

Side Dish

La Vallière timbales (971)

*Fish*Shad with sorrel purée (1256)
Duchess potatoes (2785)*Remove*Saddle of mutton, German style (1645)
Beets with cream (2702)*Entrées*Duck à la Matignon (1918)
Green peas with shredded lettuce (2747)Sweetbreads à la St. Cloud (1566)
String beans with butter (2829)*Prunelle punch* (3510)*Roast*Pullets with water-cress (1996)
Salad*Hot Entremets*Bananas fried with cherries (3003)
(Iced) Rice à la Ristori (3577)
Dessert

293

APRIL

DINNER, 8 TO 10 PERSONS.

MENU.

Soup

Purée of oatmeal, Toulousaine (275)

*Remove*Fillet of salmon trout à l'Antoinette (1302)
Potatoes, Vienna style (2812)*Entrées*Calf's head in tortue (1517)
Chicked sauté à la Madeleine (1891)
Jerusalem artichokes à la Salamander (2749)
Asparagus à la Maintenon (2695)*Roast*Pheasants roasted (2107)
Salad*Hot Entremets*Mirabeau crusts with fruits (3025)
Custard cream with caramel (3161)
Dessert

* 294

APRIL

DINNER, 8 TO 10 PERSONS.

MENU.

Soup

Giblet à la Réglain (311)

*Remove*Chicken halibut, carrot sauce (1173)
Potato tartlets (2810)*Entrées*Leg of mutton, Granville (1628)
Ducklings with oranges (1943)Tomatoes, Queen style (2840)
String beans, with butter (2829)*Roast*Redhead ducks (2063)
Salad*Hot Entremets*

Flawn à la Manhattan (3034)

Stewed fruits (3656)
Cheese (3697)
Dessert

* 295

APRIL

DINNER, 16 TO 20 PERSONS

MENU.

Oysters (808)

Soup

Vermicelli (339)

Side Dish

Palmettes of Guinea fowl à la Paladio (926)

*Fish*Soles à la Trouville (1277)
Dauphine potatoes (2783)*Removes*Breast of veal à la Mondoux (1488)
Sorrel with gravy (2818)*Entrées*Salmis of teal duck à la Harrison (2070)
Oyster-plant, fine herbs (2817)
Coquilles à la Benoiton (2339)*Rum punch* (3510)*Roast*Spring turkey with water-cress (2044)
Lettuce salad (2672)*Hot Entremets*

Savarin with apricots (3117)

Valence cups with peaches, ice cream (3587)
Small fancy cakes (3364)
Dessert

* 296

APRIL

DINNER, 16 TO 20 PERSONS.

MENU.

Soup

Lobster, Duke Alexis (321)

Side Dish

Lombardy Timbales (972)

*Fish*Shad à la Evers with shad roe croquettes (1252)
Broiled potatoes with fried bread (2776)*Remove*Virginia ham with stringed eggs (1792)
Artichoke bottoms à la Villars (2682)*Entrées*Noisettes of tenderloin of beef à la Magny
(1414)

Sautéd sweet peppers (2769)

Chicken boudins à l'Écarlate (2214)

Paradise sherbet (3525)*Roast*Capon (1826)
Salad*Hot Entremets*

Pineapple Carolina (3690)

Alaska Florida ice cream (3538)
Dessert

297

APRIL.

DINNER, 8 TO 10 PERSONS.

MENU.

Soup

Sago (316)

Remove

Weakfish à la Brighton (1308)

Potatoes with melted butter (2790)

Entrées

Rack of lamb with sautéed artichokes (1734)

Cutlets of chicken à la Clarence (2358)

Baked stuffed eggplant (2738)

Boquillon tomatoes (2833)

Roast

Turkey (2028)

Chicory salad (2668)

Hot Entremets

Fried bananas, cherry sauce (3003)

Parisian ice cream (3573)

Fruits (3699)

Small fancy cakes (3364)

Coffee (3701)

298

APRIL.

DINNER, 8 TO 10 PERSONS.

MENU.

Soup

Bisque of crabs, Stevens (199)

Remove

Sturgeon with quenelles and olives (1289)

Hollandaise potatoes (2790)

Entrées

Grenadins of tenderloin of beef à la Beaumarchais (1385)

Red cabbage à la Montargis (2707)

Border of risot of lobster, (2213)

Artichokes à la Rachel (2690)

Roast

Mallard ducks (2059)

*Salad**Hot Entremets*

Orange fritters à la Talleyrand (3045)

(Iced) Pudding Duchess (3492)

Fruits (3699)

Cheese (3697)

Coffee (3701)

299

APRIL.

DINNER, 16 TO 20 PERSONS.

MENU.

Soup

Consommé à la Grammont (234)

Side Dish

Cromesquis of scallops (878)

Fish

Small trout au bleu (1297)

Potato cakes (2778)

Remove

Ham with spinach (1791)

Onions, Hollandaise sauce (2764)

Entrées

Breast of chicken, Mexican style, in papers (1859)

Carrots, Colbert style (2711)

Tourte of chicken (2391)

Sorbet Young America (3530)*Roast*

Ruddy ducks (2066)

Lettuce salad (2672)

Hot Entremets

Pancake sticks Royeaux (3076)

(Iced) Constantine bomb (3439)

Dessert

300

APRIL.

DINNER, 16 TO 20 PERSONS.

MENU.

Soup

Cream of cauliflower, Brisson (251)

Side Dish

Rissoles à la Demidoff (930)

Fish

Stuffed trout (1301)

Marchioness potatoes (2797)

Remove

Turkey with white oyster sauce (2032)

Artichoke bottoms à la Florence (2677)

Entrées

Filet of lamb, Pristinrière (1726)

Spaghetti à la Laurence (2966)

Pigeons with crawfish (1968)

Stuffed lettuce with half-glaze sauce (2753)

Punch Elizabeth (3507)*Roast*

Canvasback ducks (2055)

*Salad**Hot Entremets*

Madison Cupola (3029)

(Iced) Vermeil globules à la Damseaux (3588)

Dessert

AVRIL.

DÎNER, 14 COUVERTS—SERVICE À L'ANGLAISE.

MENU.

Consommé Royale (341)	POTAGES.	Crème de laitues à la Evers (258)
Bass rayée sauce crevettes aux petondes frits (1111)	POISSON.	Croquettes de pommes de terre (3782)
Selle d'agneau à la Française (1744)	GROSSE PIÈCE.	Carottes aux fines herbes (3712)
Ailes de poulet à la Harrison (1844)	ENTRÉES.	Ris de veau à la Conti (1554)
Vol-au-vent Delmontés (2403)		Terrapène à la Maryland Club (1088)
Dinde à l'Américaine (3028)	RÔTS.	Salade de cresson et pommes (2676)
Dampfnouilles à la crème (3030)	RELEVÉS.	Soufflé au chocolat (chaud) (3119)
Tomates farcies à la Provençale (2835)	ENTREMETS.	Macaroni au gratin (2959)
Bordure Caroline au champagne (froid) (3140)		Gelée de kirsch aux fruits (3187)
Gaufres roulées, crème au curaçoa (3234)		Tartelettes de Valence (3336)
Aloyau à la Norwood (1348)	(BUFFET).	Yorkshire pudding (770)
Pommes tartelettes (2810)	Selle de mouton rôtie (1648)	Potage d'orge au céleri (285)
	Tarte Condé (3220)	

+

AVRIL.

DÎNER 14 COUVERTS—SERVICE À L'AMÉRICAIN.

302

MENU.

<i>Haute Sauterne</i>	<i>Petit Buffet Russe.</i>	Huitres (803)
<i>Sherry</i>	POTAGES.	Consommé printanier aux quenelles (239)
<i>Neirsteiner</i>		Crème d'oseille aux œufs farcis (262)
<i>Champagne Pommery</i>	BORS-D'ŒUVRE CHAUD.	Timbales des Gourmets (966)
<i>St. Julien Supérieur</i>	POISSONS.	Traites à l'Hôtelière (1292)
	RELEVÉ.	Poularde farcie à la Parisienne (1990) Céleri à la Villeroi (2722)
<i>Romanée</i>	ENTRÉES.	Grenadins de filet de veau, sauce tomate Argentine (1507)
		Haricots verts au beurre (2829)
<i>Champagne Cluot doux</i>		Vol-au-vent à la Financière (2396)
<i>Apollinaris.</i>		Petits pois à la Française (2743)
		<i>Sorbet à la prunelle</i> (3510)
	RÔTS.	Canards à la tête rouge (2063)
		Petits aspics de foies gras (2412)
		Salade de laitue (2672)
	ENTREMETS DE DOUCEUR.	Pouding de Cabinet à la Royale (chaud) (3095)
		Suédoise de pommes (3218) Timbale de gaufres (3222)
		Charlotte Russe (3145) Gelée Macédoine au champagne (3179)
	PIÈCES MONTÉES.	Bateau Bon Voyage (3631)
		Panier de Perrotte (3629)
		Glaces Cygne aux roseaux (3597)
		Fruits (3699) Café (3701) Petits fours (3364)

AVRIL

DÎNER 200 COUVERTS—SERVICE A L'AMÉRICAINNE.

Société St. George.

MENU.

Haut Sauterne

Huitres (803)

POTAGES.

Consommé Souverain (243) Crème d'asperges aux pointes d'asperges (248)

Amontillado

HORS-D'ŒUVRE.

Timbales à la Sartiges (984)

Johannisberger

POISSONS.

*Gold seal*Bass rayée à la Laguipierre (1103)
Blanchaille frite à la mode de Greenwich (1310)*Cliquot sec*

RELEVÉS.

Baron de bœuf à la St. George (1313) Pommes rôties (2771)

Château Lafitte

ENTRÉES.

Chapon à la Régence (1825) Petits pois aux laitues braisées (2746)
Sorbet Rébecca (3528)*Clos Vougeot*

RÔTS.

Pigeonneaux rôtis à la casserole (2618) Salade d'escarole (2671)

ENTREMETS DE DOUCEUR.

*Apollinaris*Plum pudding à la St. George (chaud) (3103)
Charlotte Russe (3145)
Glaces (3538) Fruits (3699) Petits fours (3364) Café (3701)

+

AVRIL

DÎNER 10 COUVERTS—SERVICE À LA FRANÇAISE.

304

MENU.

DEUX POTAGES.

Le Consommé Balzac (318) La crème de haricots flageolets (259)

DEUX RELEVÉS DE POISSON.

Les filets de saumon à la d'Artois (1238) La Matelote des Canotiers (1203)

DEUX GROSSES PIÈCES.

La noix de veau à la Duchesse (1520) Les filets de poularde à la Varsoivienne (2000)

QUATRE ENTRÉES.

Les ris de veau à la Bussy (1552) La fricassée de poulet au kari (1868)
Les petits pâtés au jus (2318) Les bondins de kingfish à la Poniatowski (2220)

DEUX PLATS DE RÔTS.

Les faisans Anglais (2107) Les sarcelles (2068)

DEUX RELEVÉS DU RÔTS.

La Charlotte de pommes à la Destrey (chaud) (3007) Les Œufs à la crème au café meringués (3033)

QUATRE ENTREMETS.

Les épinards à l'Anglaise (2823) Les concombres panés et frits (2732)
Les Buissons de meringues (3212) Les pêches à la Louvoisienne (3198)

Dessert

DÎNER, 100 COUVERTS—SERVICE À L'AMÉRICAIN.

MENU.

Lacines orangée (803)

POTAGES.

Consommé Sévigné (242)

Bisque de crabes orientale (200)

HORS-D'ŒUVRE.

Timbales à la Vénitienne (989)

POISSONS.

Saumon, sauce Marinade (1245)

Soles à la Normande (1274)

Pommes de terre Dauphine (2783)

RELEVÉS.

Filet de bœuf à la Mélinet (1452)

Risot à la Ristori (2980)

ENTRÉES.

Poulet sauté à la Nantaise (1896)

Petits pois à la Française (2743)

Ris de veau à la Piémontaise (1563)

Tomates en caisses gratinées (2839)

Asperges bouillies, sauce crème (2692)

Punch à la Tosca (3519)

RÔTS.

Bécassines (2159)

Pâté de foies-gras découpé (2562)

Salade de laitue (2672)

ENTREMETS SUCRÉS.

Pouding léger aux amandes (3112)

Gelée aux framboises (3185)

Pièces Montées (3628)

Glace Plombière aux cerises (3485)

Fruits (3699)

Fromages (3697)

Compote (3686)

Petits fours (3364)

Café (3701)

MAL

DÎNER, DE 16 COUVERTS—SERVICE À LA FRANÇAISE.

MENU.

Premier Service.

Potage Westmoreland (337)

Consommé à la Daumont (328)

Redsnapper à la Princesse (1236)

Selle d'agneau de printemps à la Chancelière (1739)

Faisan anglais à la Montebello (2108)

Ris de veau à la Théodora (1568)

Pigeonneau à la Crispî (3008)

Côtelettes de filet de bœuf Bienville (2256)

Timbales des Gourmets (2383)

Pâté chaud de ris de veau à la McAllister (2313)

Deuxième Service.

Bécasses rôties (2159)

Chapon rôti (1826)

Cardons à la demi-glace (2710)

Petits pois à l'Anglaise (2742)

Pouding à la Franklyn (3098)

Gâteau Mandarin (3245)

Charlotte à la Russe (3145)

Gelée Macédoine au Champagne (3179)

Troisième Service.

Corbeilles de fruits frais (3699)

Compotes de pommes à la gelée (3686)

Bouillons (3640)

Petits fours (3364)

Glace crème pralinée à l'angélique (3455)

Glace orange à l'eau (3605)

MAL

307

DÎNER, DE 20 COUVERTS—SERVICE À LA RUSSE

MENU.

HOES-D'ŒUVRE.

Radis (808)	Olives (800)	Caviar (778)	Beurre frais moulé (775)
		Huitres marinées (802)	
		Lucines (803)	

POTAGES.

Consommé Berry (220)	Crème de concombres, Sheppard (254)
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HOES-D'ŒUVRE.

Palmettes de jambon à l'Aquitaine (927)
Timbales à la Dumas (965)

POISSONS.

Alose Bruxelloise (1253)	Saumon à la Daumont (1239)
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RELEVÉS.

Selle d'agneau à la Chancelière (1739)	Canetons à l'Andalouse (1930)
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ENTRÉES.

Ris de veau à l'Écarlate (1555)	Filets de poulet à la Primitice (1851)
Foie gras de Strasbourg (2562)	Turban de homard (2394)
<i>Punch à la Favorite</i> (3508)	

RÔTS.

Canards (1921)	Poulardes truffées (1992)
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LÉGUMES.

Asperges Comtesse (2693)	Petits pois aux laitues braisées (2746)
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ENTREMETS DE DOUCEUR.

Charlotte de pommes (3008)	Beignets d'ananas, Singapour (3046)
Gelée aux mirabelles (3187)	Bavarois à la Vanille (3135)

FLANCS.

Gâteau à la Reine (3256)	Vacherin Sultan (3264)
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DESSERT.

Petits fours (3364)	Bonbons (3642)
Devises (3653)	Fruit confits (3679)
Fruits frais (3699)	Compotes de pommes à la gelée (3686)

DÎNER, DE 30 COUVERTS—SERVICE À L'ANGLAISE.

MENU.

POTAGES.

Tortue verte au clair (353)

Crème de maïs à la Hermann (255)

POISSONS.

Tranches de saumon à la Moderne (1242)

Fricandeau d'esturgeon aux petits pois (1288)

RELEVÉS.

Selle d'agneau à la Paganini (1741)

Pointe de culotte de bœuf à la mode bourgeoise (1340)

ENTRÉES.

Épigrammes d'agneau à la Toulouse (1694)

Rissolettes à la Pompadour (956)

Noix de veau au jus lié (1521)

Côtelettes de mouton à la Taverne (1592)

Quenelles de volaille à la Richelieu (3327)

Quenelles de volaille à la Richelieu (3327)

Côtelettes de mouton à la Taverne (1592)

Noix de veau au jus lié (1521)

Rissolettes à la Pompadour (956)

Épigrammes d'agneau à la Toulouse (1694)

RÔTIS.

Pigeonneaux rôtis à la casserole (3018)

Salmis de canetons (1940)

ENTREMETS.

Asperges sauce Hollandaise (2692)

Mazarines à l'ananas et au kirsch (3053)

Crèmes frites Pamela (3013)

Gelée macédoine au champagne (3179)

Crème de homard (2479)

Crème de homard (2479)

Gelée macédoine au champagne (3179)

Crèmes frites Pamela (3013)

Mazarines à l'ananas (3053)

Asperges sauce Hollandaise (2692)

PIÈCES MONTÉES.

Le moulin à vent (3639)

Vases en sucre filé (3637)

RELEVÉS.

Gâteau Chamounix (3235)

Fondue aux truffes du Piémont (2954)

309

MAY.

DINNER, 8 TO 10 PERSONS.

MENU.

Soup

Consommé Célestine (223)

Remove

Porgy à la Manhattan (1229)

Persillade potatoes (2774)

Entrées

Duckling à la Grainville, larded (1933)

Grenadins of beef, Prévillot (1391)

Sweet peppers sautéé (2709)

Oyster plant à la poulette (2817)

Roast

Chicken (1881)

Water-cress and apple salad (2676)

Hot Entremets

Countess pudding (3097)

Stewed fruits (3686)

Nuts and raisins

Dessert

310

MAY.

DINNER, 8 TO 10 PERSONS.

MENU.

Soup

Lazagnette (339)

Remove

Fried brook trout (1299)

Marchioness potatoes (2797)

Entrées

Shoulder of lamb à la Dessaix (1749)

Salpicon of chicken, baked (2338)

Artichoke bottoms with marrow (2687)

Turnips with béchamel (2848)

Roast

Duckling (1938)

Salad

Hot Entremets

Rice with apples (3115)

Burnt almond ice cream with Angelica (3455)

Dessert

311

MAY.

DINNER, 16 TO 20 PERSONS.

MENU.

Soup

Bisque of crawfish (301)

Side Dish

Turbigio patties (941)

Fish

Brook trout, Miller style (1295)

Viennese potatoes (2812)

Remove

Pullet, ancient style (1984)

Carrots, Colbert (2711)

Entrées

Blanquette of breast of veal à la Jacquart (1499)

Stuffed cos-lettuce à la Rudini (2818)

Escalops of tenderloin of beef with truffles (2276)

Tomatoes à la Boquillon (3833)

Purgny punch (3514)*Roast*

Turkey (2028)

*Salad**Hot Entremets*

Figaro timbale (3123)

Cold Entremets

Strawberry, Charlotte (3146)

(Iced) Parfait with coffee (3479)

Dessert

312

MAY.

DINNER, 16 TO 20 PERSONS.

MENU.

Soup

Montorgueil (326)

Side Dish

Isabella mousseline (912)

Fish

Flounders à la Joinville (1155)

Potato cakes (2778)

Remove

Tenderloin of beef à la Travers (1469)

Stuffed cabbage ballotine (2765)

Entrées

Lamb cutlets à la Giralda (1676)

Mushrooms à la Reynal (2756)

Vol-au-vent of frogs and soubise eggs (3491)

Andalouse sherbet (3522)*Roast*

Squabs (2018)

*Salad**Hot Entremets*

Apple pain with vanilla (2997)

Cold Entremets

(Iced) Mousse with chestnuts (3477)

Dessert

313 MAY.
DINNER, 8 TO 10 PERSONS.

MENU.

Soup

Barch, Polish style (286)

Remove

Mackerel, arrowroot mayonnaise sauce (1303)
Cucumbers (2061)

Entrées

Duckling à la Lyonnaise (1934)
Minions of filets of veal with mushrooms
(1510)

Green peas with lettuce (2746)
Artichoke bottoms à la Montglas (2679)

Roast

Ptarmigan (2072)
Macedoine salad (2650)

Hot Entremets

Pudding soufflé with hazelnuts (3114)

(Iced) Rice with citron garnished with truffles
(3457)
Dessert

314 MAY.
DINNER, 8 TO 10 PERSONS.

MENU.

Soup

Cream of asparagus, croûtons soufflés (348)

Remove

Angel fish à la Bahama (1094)
Hollandaise potatoes (2790)

Entrées

Broiled rack of lamb, Castillane sauce (1733)
Chicken fricassée à la favorite (1894)

Carrots stewed with cream (2714)
Head of asparagus, Countess style (2698)

Roast

Squabs (2018)
Salad

Hot Entremets

Brioche St. Mark (3095)

Vanilla ice cream (3458)
Dessert

315 MAY.
DINNER, 16 TO 20 PERSONS.

MENU.

Soup

Montelle (325)

Side Dish

Timbales à la Duchesse (964)

Fish

Brook trout à la Hussarde (1293)
Potato tartlets (2810)

Remove

Tenderloin of beef à la Bienvenue (1445)
Glazed turnips (2847)

Entrées

Breast of chicken with cucumbers (1860)

Lamb sweetbreads à la financière (1760)
Carrots, Viennese (2713)

Punch Elizabeth (3507)

Roast

Pheasant (2107)
Salad

Hot Entremets

Plumerey pudding (3104)

Cold Entremets.

Bain-marie cream molded (3149)
(Iced) Spongade à la Médicis (3536)
Dessert

316 MAY.
DINNER, 16 TO 20 PERSONS.

MENU.

Soup

Consommé, Dubarry (229)

Side Dish

Bressoles of fat liver (848)

Fish

Pompano à la Toulouse (1227)
Mashed potatoes (2798)

Remove

Squabs à la Crispi (2008)
Fried hops (2748)

Entrées

Timbale of sweetbreads, modern style (2388)
Green peas, housekeeper's style (2744)

Breast of chicken à la Cussy (1838)
Mushrooms in cases with Madeira (2762)

Venetian sherbet (3529)

Roast

Turkey (2028)
Salad

Hot Entremets

Rice pudding à la Bagration (3105)

Cold Entremets

Cream Flamri (3167)
(Iced) Soufflé à l'Alcazar (3533)
Dessert

317 MAY.
DINNER, 8 TO 10 PERSONS.

MENU.

Soup

Bisque of crabs (198)

Remove

Porgy à la Manhattan (1229)

Dauphine potatoes (2783)

Entrées

Tenderloin steak with mushrooms (1427)

Asparagus tips à la Maintenon (2695)

Lobster à la Dugléré (1031)

Risot Francatelli (2979)

Roast

Pâtarnigan (2072)

Cabbage salad (2639)

Hot Entremets

Grenades with cherries (3052)

(Iced) Biscuit pudding (3485)

Fresh fruits (3699)

Cheese (3697)

Small fancy cakes (3364)

Bonnons (3640)

Dessert

318 MAY.
DINNER, 8 TO 10 PERSONS.

MENU.

Soup

Bragance (290)

Remove

Halibut à la Kadgiori (1170)

Duchess potatoes (2785)

Entrées

Leg of lamb à la Bercy (1705)

Lettuce braised with gravy (2754)

Breast of pigeons, Hunter's style (1963)

String beans à l'Albani (2825)

Roast

Pullet with water-cress (1996)

Hot Entremets

Apple "pain" with vanilla (2997)

Chocolate ice cream (3449)

Dessert

319 MAY.
DINNER, 16 TO 20 PERSONS.

MENU.

Radishes (808) Fresh butter (775)

Soup.

Consommé Duchess (230)

Side Dish

Chicken quenelles à la Richelieu (2827)

Fish

Striped bass à la Bercy (1101)

Hollandaise potatoes (2790)

Remove

Rump of beef à la Carême (1338)

Beets with butter (2702)

Entrées

Cutlets of chicken à la Adolph Hardy (2257)

Green peas, French style (2743)

Vol-au-vent à la Financière (2396)

Méphisto sherbet (3524)

Roast

Chicken in the saucepan (1881)

Italian salad (2635)

Hot Entremets

Rice pudding with strawberry sauce (3106)

Ice cream corn on cob (3547)

Dessert

320 MAY.
DINNER, 16 TO 20 PERSONS.

MENU.

Olives (800) Gherkins (785)

Soup

Gumbo with soft shell crabs (314)

Side Dish

Croustades, Perretti (900)

Fish

Bluefish à la Barnave (1117)

Potatoes with melted butter (2790)

Remove

Tenderloin steak with truffles (1429)

Eggplant à la Duperré (2735)

Entrées

Chicken fricassee à la Chevalière (1863)

Cauliflower fried with bread-crumbs (2718)

Lamb cutlets à la Giralda (1676)

Green peas, Parisian style (2745)

Tremière punch (3520)

Roast

Duckling (1938)

Salad

Hot Entremets

Ferreire pears (3085)

Pistachio ice cream (3454)

Dessert

321

MAY.

DINNER 8 TO 10 PERSONS.

MENU.

Soup

Gluten (316)

Remove

Brook trout, Court-bouillon (1295)

Boiled potatoes (2774)

Entrées

Breast of veal, housekeeper's style (1493)

String beans à la Pettit (2827)

Young pigeons, English style (2014)

Onions with soubise sauce (3764)

Roast

Ptarmigan (2072)

Lettuce salad (2672)

Hot Entremets

Mirabeau crusts with fruits (3025)

(Iced) Plombière, Havanese (3484)

Small fancy cakes (3364)

Bonbons (3642)

322

MAY.

DINNER, 8 TO 10 PERSONS.

MENU.

Soup

Consommé Balzac (218)

Remove

Trout à la Beaufort (1290)

Potato croquettes (2782)

Entrées

Duckling filets à la macédoine (1935)

Parsnip cakes fried in butter (2767)

Lamb cutlets à la Victor Hugo (1689)

Green peas, housekeeper's style (3744)

Roast

Squabs (2018)

Salad

Hot Entremets

Manhattan flawn (3034)

Bain-marie cream with virgin coffee (3162)

Dessert

Assorted salted almonds (3696)

323

MAY.

DINNER, 16 TO 20 PERSONS.

MENU.

Soup

Crawfish à la Renommée (304)

Side Dish

Timbales à la Montgomery (975)

Fish

Filets of weakfish à la Pontigny (1309)

Mellow potatoes (2799)

Remove

Sirloin of beef with chicory and soufflé sweet

potatoes (1356)

Stuffed peppers (2768)

Entrées

Breasts of chicken à la Lorenzo (1845)

Oyster plant with fine herbs (2817)

Vol-au-vent, ancient style (2398)

Punch Bouquetière (3503)*Roast*

English pheasant (2107)

*Salad**Hot Entremets*

Baba marsala (3002)

(Ices) Fiori di latte Bellini (3467)

Dessert

324

MAY.

DINNER, 16 TO 20 PERSONS.

MENU.

Soup

Quenêfes (358)

Side Dish

Patties with mushrooms (937)

Fish

Baked paupiettes of soles à l'Italienne (1279)

Broiled potatoes with fried bread (2776)

Remove

Pullet à la Arco Valley (1971)

Cucumbers breaded and fried, English style

(2732)

Entrées

Minions of tenderloin of beef with cèpes

Bordelaise (1408)

Stuffed green peppers (2768)

Squabs à la Vestale (2022)

Fried asparagus tips, Miranda (2696)

Montmorency punch (3512)*Roast*

Turkey (2028)

*Salad**Hot Entremets*

Fruscati biscuit (3004)

(Iced) Diplomaté pudding (3491)

Dessert

JUN

325

DÎNER DE 20 COUVERTS—SERVICE À LA RUSSE.

MENU.

Lucines orangées (803)

POTAGES.

Moselle Berncastle

Consommé Carême (222)

Bisque de homard Portland (308)

HORS-D'ŒUVRE.

Amontillado

Attéreaux de foies gras (838)

POISSON.

Cléquot

Bluefish Barnave (1117)

RELEVÉS.

Tranches de selle d'agneau purée de haricots (1747)

Pontet-Casot

ENTRÉES.

Timbales de pigeonneaux, Berchoux (2387)

Homard Rougemont (1041)

Punch glacé à la prune (3510)

RÔTS.

St. Pierre

Canards farcis à l'Américaine (1920)

Soufflés de fromage de gruyère (2985)

LÉGUMES.

Asperges sauce hollandaise (2692)

Petits pois à l'Anglaise (2742)

ENTREMETS.

Old Port

Bananas frites sauce cerises (3003)

Riz aux fraises (3216)

Dessert

DÎNER DE 16 COUVERTS—SERVICE À L'AMÉRICAIN.

MENU.

Lacines orangées (803)

POTAGES.

Haut Sauterne
*Amontillado*Consommé Antonelli (217)
Bisque de moules à la Cutting (200)*Piesporter Auslese*

HORS-D'ŒUVRE.

Brissotins de homard à l'Indienne (851)

POISSONS.

Kingfish à la Sultane (1185)
Maquereaux espagnole aux petits pois (1200)
Salade de concombres (2601)

RELEVÉS.

*Poutet-Canet*Selle d'agneau à la Chancelière (1739)
Aubergines frites (2739)

ENTRÉES.

*Cliquot doux*Poulets aux légumes nouveaux (1916)
Petits pois à l'Anglaise (2742)
Casseroles de ris d'agneau à la de Laynes (2238)
Tomates farcies (2842)
Têtes d'asperges en petites bottes (2694)*Pommery**Sorbet parfait amour* (3526)

BÔTS.

*Nuits*Bécassines (2159)
Pigeonneaux au cresson (2018)

FROID.

Petits aspics de foies-gras (2412)
Salade de laitue (2672)

ENTREMETS SUCRÉS.

Beignets de cerises (3042)
Gelée aux fruits (3187)
Pouding Lafayette (3208)

PIÈCES MONTÉES.

Oporto
*Liqueurs*Glace Esmeralda (3551)
Fruits (3699)
Petits fours (3264)
Café (3701)

JUN.

327

DÎNER DE 14 COUVERTS—SERVICE À L'ANGLAISE.

MENU.

POTAGES.

Consommé Carême (222)

Crème de patates à la Girard (265)

POISSONS.

Kingfish à la Montgolfier (1183)

Saumon à l'Argentine (1237)

HORS-D'ŒUVRE.

Cassolettes Montholon (861)

RELEVÉS.

Filet de bœuf à la d'Orléans (1450)

Chapon à la Pondichéry (1824)

ENTRÉES.

Bécassines sautées à l'Africaine (2153)

Ris de veau à la Napolitaine (1562)

Filets de volaille à la Lucullus (1846)

Timbales de macaroni (2988)

Pigeonneaux à la Crispi (2008)

Ailes de poulet à la Bodisco (1825)

Vol-au-vent à la Financière (2396)

Côtelettes d'agneau à la Clémence (1673)

Pain de volaille à la Villars (3304)

Homard à la créole (1029)

BUFFET.

Côtes de bœuf rôties au jus (1331)

Haricots maître-d'hôtel (2829)

Selle de mouton rôtie (1648)

Choux à la Paysanne (2796)

RÔTS.

Canetons au cresson (1938)

Mésanges moustache (3152)

RELEVÉS.

Pouding à l'Italienne (3101)

Crèmes frites Pamela (3013)

FLANCS.

Le char des Cygnes (3634)

La Corbeille garnie de fruits en sucre tiré (3628)

CONTRE FLANCS.

Gâteau ananas (3252)

Nougatine (3251)

ENTREMETS.

Petits pois à la Ménagère (2744)

Gelée à la rose (3181)

Pain de fraises à la crème (3197)

Fruits (3699)

Fromage (3697)

Artichauts à la Rachel (3690)

Charlotte à la Metternich (3144)

Tarte à la Rhubarbe (3304)

Petits fours (3364)

Café (3701)

JUN.

DÎNER DE 12 COUVERTS—SERVICE À LA FRANÇAISE.

MENU.

POTAGES.

Consommé Comus (236)

Benoiton (288)

HORS-D'ŒUVRE.

Bouchées à la Reine (935)

RELEVÉS.

Saumon de Kennebec à la d'Artois (1238)

Filet de bœuf au Chasseur (1462)

ENTRÉES.

Caneton aux oèpes (1922)

Pâté chaud de foies gras à l'Alsacienne (2316)

Chaudfroid de poulet à la Clara Morris (2451)

Aspic de homard (2414)

Sorbet Trémère (3520)

RÔTIS.

Bécassines (2159)

Selle d'agneau de lait (1743)

ENTREMETS.

Asperges sauce crème (2692)

Petits pois à la Française (2743)

Croûtes de bananes à la Panama (3023)

Blanc manger à la Smolenska (3135)

DESSERT.

Pièces montées (3628)

Glaces, Cartes surprise (3549)

Fruits frais (3699)

Petits fours biscuits aux noisettes (3368)

Fromages variés (3697)

Café (3701)

329

JUNE.

DINNER, 8 TO 10 PERSONS.

MENU.

Soup

Purée of carrots à la Crécy (268)

Remove

Trout à la Beaufort (1290)

Potato fritters (3788)

Entrées

Calves' tongues, Périgueux (1584)

Stuffed artichoke bottoms (2684)

Timbales of filets of soles à la Gauloise (2384)

Roast

Chicken (1881)

Lettuce salad (2672)

Hot Entremets

Portuguese apples (2998)

Cold Entremets

Spanish custard cream (3152)

Dessert

* 330

JUNE.

DINNER, 8 TO 10 PERSONS.

MENU.

Soup

Bisque of lobster à la Cambridge (207)

Remove

Fresh mackerel filets, Bonnefoy (1191)

Broiled potatoes (2776)

Entrées

Beef tongue, macédoine (1470)

Rice, Manhattan style (2977)

Squab cutlets à la Périgueux (2267)

Tomatoes Trérise (2836)

*Roast*Pheasants adorned with their own plumage
(2107)

Cabbage salad (2659)

Hot Entremets

Apples with burnt almonds (3006)

Mossaganem (3192)

Dessert

* 331

JUNE.

DINNER, 16 TO 20 PERSONS.

MENU.

Soup

Consommé à la Plumerey (238)

Side Dish

Célestines with foies-gras (862)

Fish

Striped bass à la Conti (1102)

Potato cakes (2778)

Remove

Pullet, Egyptian style, broiled (1996)

Turnips, Spanish sauce (2848)

Entrées

Lamb cutlets à la Signora (1686)

String beans with butter (2829)

Larks with rice (2084)

Asparagus, Hollandaise sauce (2692)

Bouquetière punch (3503)*Roast*

Squabs (2018)

Salad

Hot Entremets

Meringued pancakes, Rossini (3073)

Plombière à la Richmond (3481)

Dessert

* 332

JUNE.

DINNER, 16 TO 20 PERSONS.

MENU.

Soup

Bisque of lobsters (205)

Side Dish

Timbales with red beef tongue (990)

Fish

Salmon à la Béarnaise (1244)

Viennese potatoes (2812)

Remove

Tenderloin of beef braised with roots (1461)

Entrées

Breasts of chicken à la Patti (1850)

Sweet peppers sauté (2769)

Mutton cutlets à la Savary (1597)

Beet fritters à la Dickens (2702)

Californian sherbet (3323)*Roast*

Ducklings à l'Andalouse (1930)

Water cress and apple salad (2676)

Hot Entremets

Tyrolian pudding (3111)

Strawberry ice cream (3438)

Dessert

333 JUNE.
DINNER, 8 TO 10 PERSONS.

MENU.

Soup

Tagliarelli (339)

Remove

Pompano à la Anthelme (1220)

Mellow potatoes (2799)

Entrées

Chicken sauté, Portuguese style (1898)

Fried eggplants (2739)

Artichoke bottoms and cauliflower baked
(2685)

Roast

Turkey (2028)

Salad

Hot Entremets

Rice croquettes with oranges, raspberry sauce
(3018)

Surprise bananas (3541)

Dessert

334 JUNE.
DINNER, 8 TO 10 PERSONS.

MENU.

Soup

Mullagatawny, Indian style (327)

Remove

Kingfish à la Princealay (1184)

Persillade potatoes (2774)

Entrées

Shoulder of lamb with cucumbers (1751)

Green peas, English style (2742)

Border of risot, Valenciennes (2212)

Roast

Duckling (1938)

Salad

Hot Entremets

Alliance fritters (3036)

Ice cream, Malakoff (3150)

Dessert

335 JUNE.
DINNER, 16 TO 20 PERSONS.

MENU.

Soup

Consommé à la Sévigné (342)

Side Dish

Croustades Perretti (900)

Fish

Spotted fish, mussel sauce (1284)

Boiled potatoes (2774)

Remove

Tenderloin of beef à la Montebello (1454)

Mushrooms à la Rivera (2758)

Entrées

Sweetbreads, Piedmontese style (1563)

Potato and truffle salad in border (3655)

Kirsch punch (3510)

Roast

Squabs (2018)

Salad

Hot Entremets

Crescents of noodles with cherries (3015)

(Ices) Caramel bouchées (3543)

Dessert

336 JUNE.
DINNER, 8 TO 10 PERSONS.

MENU.

Soup

Bisque of crawfish à la batelière (202)

Side Dish

Timbales, Mentana (974)

Fish

Bluefish, Havanese style (1118)

Marchioness potatoes (2797)

Remove

Lamb minion filets, cream sauce (1724)

Eggplant in cases à la Morton (2736)

Entrées

Tournedos of tenderloin of beef à la Marietta
(1435)

Carrots glazed with fine herbs (2712)

Vol-au-vent à la Nesle (3397)

Maraschino punch (3510)

Roast

Chicken (1881)

Salad

Hot Entremets

Fried cream Pamela (3013)

(Ices) Tortoni cups (3584)

Dessert

337

JUNE.

DINNER, 8 TO 10 PERSONS.

MENU.

Soup

Manioca (316)

Remove

Brook trout à la Cambacérés (1291)

Baked potatoes (2798)

Entrées

Loin of veal à la Saintonge (1536)

Okra with barley croustades (2763)

Chicken sauté à la Marengo (1893)

Rice croquettes with saupicon (2952)

Roast

Squabs (3018)

Salad

Hot Entremets

Apple fritters, Montagnards (3037)

Ice cream à la Ciardini (3445)

Dessert

* 338

JUNE

DINNER, 8 TO 10 PERSONS.

MENU.

Soup

Chartreuso (297)

Remove

Kingfish à la Bordelaise (1181)

Cucumbers (2661)

Entrées

Shoulder of mutton with potatoes (1652)

Macaroni à la Cavalotti (2964)

Squabs à la Vestal (2022)

Braised onions (2765)

Roast

Chicken (1881)

Salad

Hot Entremets

Frangipane pie with marrow (3088)

(Iced) Fiori di latte almond milk (3469)

Dessert

* 339

JUNE

DINNER, 16 TO 20 PERSONS.

MENU.

Soup

Bisque of mussels à la Cutting (309)

Side Dish

Rissolettes à la Renan (957)

Fish

Flounders, Genlis style (1154)

Cucumbers, English style (2661)

Remove

Ramp of beef, Greek style (1342)

Potatoes with artichokes and truffles (2805)

Entrées

Breasts of chicken à la Chevreuse (1827)

Boquillon tomatoes (2833)

Sweetbreads à la Princess (1565)

Asparagus tips à la Maintenon (2695)

Siberian punch (3516)*Roast*

Duckling (1938)

Salad

Hot Entremets

Savarin with apricots (3117)

Rice ice cream, paradise (3456)

Dessert

* 340

JUNE

DINNER, 16 TO 20 PERSONS.

MENU.

Soup

Benetton (288)

Side Dish

Canelons of palate of beef (858)

Fish

Sheepshead béchamel (1257)

Dauphine potatoes (2783)

Remove

Loin of veal with gravy (1537)

Eggplant in cases à la Morton (2736)

Entrées

Grenades of chicken à la Ritti (1871)

Fried cucumbers (2732)

Lobster à la Paul Bert (1038)

Californian sherbet (3523)*Roast*

Pheasant (2107)

Salad

Hot Entremets

Crust with cherries (3024)

Ceylon with coffee ice cream (3545)

Dessert

341 JUNE.
DINNER, 8 TO 10 PERSONS.

MENU.

Soup

Purée of potatoes à la Benton (278)

Remove

Sea bass à la Villeroi (1099)

Entrées

Grenadins of beef with round potatoes, Valois
sauce (1393)

Artichoke bottoms à la Jussienne (2678)

Vol-au-vent of salmon trout à la Régence
(2408)

Roast

Duckling (1938)

Macédoine salad (2650)

Hot Entremets

Rice border with bananas (3005)

Cream with cherries (3154)

Dessert

342 JUNE
DINNER, 8 TO 10 PERSONS.

MENU.

Soup

Bennett (287)

Remove

Spanish mackerel à la Viennet (1197)
Duchess potatoes (2785)

Entrées

Leg of lamb, onion purée (1716)

Tomatoes à la Gibbons (2841)

Breasts of squab à la Duxelle, stuffed (2019)
Spinach à la Noailles (2821)

Roast

Turkey (2028)

Tomato salad (2666)

Hot Entremets

Strawberry fritters (3049)

Rhubarb pie (3204)

Dessert

343 JUNE.
DINNER, 16 TO 20 PERSONS.

MENU.

Soup

Consommé à la Laguipierre (236)

Side Dish

Timbales à la Beaumarchais (960)

Fish

Brook trout, Montagnarde (1296)

Remove

Chateaubriand, Colbert sauce (1381)

Mellow potatoes (2799)

Entrées

Sweetbreads à la Montebello (1560)

Smothered string beans (2828)

Chicken sauté à la Sandford (1899)

Fried asparagus à la Miranda (2696)

Elizabeth punch (3507)

Roast

Pheasant (2107)

Italian salad (2635)

Hot Entremets

Strawberry soufflé (3122)

(Ice) Lemons in surprise (3557)

Dessert

344 JUNE
DINNER, 16 TO 20 PERSONS.

MENU.

Soup

Cream of artichokes, Morlaisienne (246)

Side Dish

Capon croquettes à la Royale (876)

Fish

Bass à la Conti (1102)

Hollandaise potatoes (2790)

Remove

Tenderloin of beef, Indian style (1463)

Beets with cream (2702)

Entrées

Pigeons, monarch style (1964)

Asparagus tips with cheese (2697)

Small crownstades of sweetbreads (2251)

Cauliflower à la Villeroi (2716)

Mephisto sherbet (3524)

Roast

Chicken (1881)

Salad

Hot Entremets

Munich with peaches (3055)

(Ice) Italian mousse (3475)

Dessert

JUILLET.

DÎNER DE 24 COUVERTS—SERVICE À L'ANGLAISE.

345

MENU.

POTAGES.

Consommé Britannia (221)

Bisque de crevettes à la Veragua (311)

POISSON.

Saumon sauce marinade (1245)

GROSSES PIÈCES.

Selle d'agneau rôtie au jus (1746)

Jambon rôti à la broche sauce mère (1789)

ENTRÉES.

Côtelettes de poulet à la Clarence (2258)

Noisettes de filet de bœuf à la Rossini (1417)

Ris de veau à la Princesse (1565)

Caisnes de pigeonneaux Umberto (2224)

RÔTS.

Canetons au cresson (1938)

Perdreux anglais grillés (2085)

RELEVÉS.

Compeigne au sabayon (3009)

Crème frite Paméla (3013)

ENTREMETS.

Mais bouilli en tiges (2730)

Fonds d'artichauts béchamel à la crème gratinés (2686)

Moscovite aux fraises (3191)

Pouding glacé à la Fleury (3493)

Punch à la Sibérienne (3516)

BUFFET.

Consommé semoule (316)

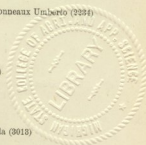
Longe de veau au jus (1537)

Noix de bœuf salée Écarlate à l'Anglaise (1316)

Choux-fleurs au fromage gratinés (2717)

Haricots verts étuvés (2825)

Cantaloup (799)



JUILLET.

DÎNER DE 16 COUVERTS—SERVICE À L'AMÉRICAINNE.

MENU.

POTAGES.

- Consommé Andalouse (216)
Crème de maïs Mendocino (256)

HORS-D'ŒUVRE.

- Timbales à la Ristori (982)

POISSON.

- Kingfish à la Bella (1180)
Pommes de terre fondantes (2799)
Salade de concombres (2661)

RELEVÉ.

- Double d'agneau garni de croquettes de pommes (1736)
Tomates à la Boquillon (2835)

ENTRÉES.

- Ailes de poulet à la Valerri (1856)
Petits pois à la Française (2743)
Ris de veau à la St. Cloud (1566)
Haricots verts à la Pettit (2827)

Punch à la Béatrice (3502)

RÔT.

- Pigeonneaux (2018)
Salade de romaine (2675)

ENTREMETS DE DOUCEUR.

- Gelée macédoine au champagne (3179)
Bavarois aux framboises (3134)
Gaufres brisolets à la crème framboisée (3223)
Glaces Manchons Déjazet (3567)
- Fruits (3699) Bonbons (3640) Petits fours (3364) Devises (3653)
Café (3701)

347

JULY.

DINNER, 8 TO 10 PERSONS.

MENU.

Soup

Macaroni (339).

*Remove*Pompano à la Potentini (1225)
Hollandaise potatoes (2790)*Entrées*Roast duck with cherries (1923)
Tomatoes, Queen style (2840)
Sweetbreads à la Columbus (1553)
Glazed turnips (2847)*Roast*Leg of lamb with gravy (1715)
Lettuce salad (2672)*Hot Entremets*Savarin with apricots (3117)
Renaissance pudding (3210)
Dessert

+ 348

JULY.

DINNER, 8 TO 10 PERSONS.

MENU.

Soup

Mussels à la Vigo (328)

*Remove*Baked kingfish (1186)
Viennese potatoes (2812)*Entrées*Calf ears, tomato sauce (1505)
Stuffed green peppers (2768)

Stewed pigeons (1967)
Sautéd mushrooms à la Dumas (2757)*Roast*Ptarmigan (2972)
Salad*Hot Entremets*Pancakes with orange-flower water (3078)

White coffee ice cream (3460)
Dessert

+ 349

JULY.

DINNER, 16 TO 20 PERSONS.

MENU.

Soup

Consommé printanier with quenelles (339)

Side Dish

Mousseline à la Waleski (916)

*Fish*Pike perch, Continental style (1218)
Persillade potatoes (2790)*Remove*Beef tongue à la Soligny (1468)
Stuffed onions (2766)*Entrées*Duckling à la Bordelaise (1931)
Cauliflower with fine herbs (2716)
Mayonnaise of chicken (2625)*Champagne punch* (3504)*Roast*Squabs (2018)
Salad*Hot Entremets*Soufflés with raspberries (3122)
(Iced) Romanoff pudding (3407)
Dessert

+ 350

JULY.

DINNER 16 TO 20 PERSONS.

MENU.

Soup

Cream of peas, St. Germain (260)

Side Dish

Cromesquis of bass 870)

Fish

Small lobster, Bordelaise (1026)

*Remove*Glazed pullet à la printanière (1980)
Marchioness potatoes (2797)*Entrées*Sweetbreads, English style (1571)
Sautéd sweet peppers (2769)
Beef palate, tourte, Parisian style (2390)
Parfait amour sherbet (3526)*Roast*Ducklings (1935)
Water-cress salad (2676)*Hot Entremets*Cream with apples (3014)
(Iced) Plombière, Havanese style (3484)
Dessert

351 JULY.
DINNER, 8 TO 10 PERSONS.

MENU.

Soup

Clear mock turtle (354)

Remove

Spanish mackerel with crawfish (1195)
Dauphine potatoes (2783)

Entrées

Loin of lamb with sautéed tomatoes (1715)
Artichoke bottoms à la Mornay (2680)
Timbale of sweetbreads, modern (2888)

Roast

Tame ducks à la Siebrecht (1919)
Cos-lettuce salad (2675)

Hot Entremets

Brioche fritters with sabayon (3040)
(Iced) Bomb, Fifth avenue (3440)
Small fancy cakes (3364)
Dessert

352 JULY.
DINNER, 8 TO 10 PERSONS.

MENU.

Soup

Cold, Russian style (302)

Remove

Bluefish in papers (1120)

Entrées

Leg of lamb, green sauce (1706)
Breaded fried cucumbers (2732)
Chickens sautéed à la Madeleine (1891)
Beet fritters à la Dickens (2702)
Italian salad (2635)

Roast

Stuffed squabs, American style (2012)
Salad

Hot Entremets

Déjazet pancakes (3172)
Melon water-ice (3603)
Dessert

353 JULY.
DINNER, 12 TO 16 PERSONS.

MENU.

Soup

Lamb sweetbreads, German style (320)

Side Dish

Mousselines Isabella (912)

Fish

Codfish, Norwegian style (1137)
Mellow potatoes (2799)

Remove

Sirloin of beef à la de Lesseps (1352)
Eggplant à la Robertson (2737)

Entrées

Squabs with Colbert sauce (2013)
Sautéed string beans (2829)
Timbale of Gnoequis à la Choiseul (2987)

Paradise sherbet (3525)

Roast

Pheasant (2107)
Tomato salad (2666)

Hot Entremets

Crusts with bananas à la Panama (3023)
Rice with apricots (3214)
Dessert

354 JULY.
DINNER, 12 TO 16 PERSONS.

MENU.

Soup

Purée of peas with croûtons (282)

Side Dish

Timbales, Périgordine (979)

Fish

Porgies à la Manhattan (1229)
Duchess potatoes (2785)

Remove

Sirloin of beef à la Dégrange (1351)
Cauliflower with fried bread crumbs (2718)

Entrées

Duck with oîpes (1922)
Succotash (2731)

Lamb cutlets à la Périgoureux (1683)
Glazed cucumbers (2733)

Imperial punch (3509)

Roast

Chicken (1881)
White cabbage salad (2659)

Hot Entremets

Croustade of Venice meringued (3020)
(Ice) Cherry Plombière (3485)
Dessert

AOÛT

355

DÎNER DE 30 COUVERTS—SERVICE À L'AMÉRICAIN.

MENU.

Lucines orangées (803)

POTAGE.

Consommé Antonelli (217)

HORS-D'ŒUVRE.

Palmettes Primaticc (923)

POISSON.

Bass rayé à la Long Branch (1104)

Pommes de terre duchesse (2785)

RELEVÉ.

Filet de bœuf à la Godard (1451)

Concombres à la Villeroi (2732)

ENTRÉES.

Poulet sauté à la Finnoise (1889)

Petits pois Fleurette (2741)

Ris de veau Zurich (1579)

Haricots de Lima maître-d'hôtel (2699)

Punch à la Romaine (3515)

RÔT.

Selle de Chevreuil (2194)

Salade de romaine (2675)

ENTREMETS DE DOUCEUR.

Pouding soufflé aux amandes pralinées (3113)

Gâteau Chamounix (3235)

Gelée aux fruits (3187)

Glaces Variées

Dessert

DÎNER DE 10 COUVERTS—SERVICE A LA RUSSE.

MENU.

Lucines (808)

POTAGE.

Consommé Bariatenski (219)

BOBS-D'ŒUVRE.

Coulibiac à la Russe (908)

POISSON.

Grouper à la Franklyn (1162)

RELEVÉ.

Selle d'agneau à la Chancelière (1739)

ENTRÉES.

Ailes de poulet à la Béranger (1884)

Ris de veau à la La Vallière (1557)

Punch à la Romaine (3515)

RÔT.

Pigeonneaux (2018)

ENTREMETS.

Petits pois à la Française (2743)

Beignets de Cerises (3042)

Cornets à la crème à l'orange (3148)

DESSERT.

Pêches montées ou corbeilles de fleurs (3028)

Compotes (3686)

Fruits frais (3699)

Petits fours (3364)

PETIT BUFFET.

Jérès, Absinthe, Vermuth, Kummel

Caviar (778)

Olives farcies (801)

Tartelettes nonpareil (825)

Canapés de homard (777)

Crevettes en ravières ou en bateaux (819)

357

AUGUST

DINNER, 8 TO 10 PERSONS.

MENU.

Soup

Chamberlain (295)

Remove

Pike perch à la Financière (1214)

Boiled potatoes (2774)

Entrées

Lamb cutlets à la Catalane (1671)

Green peas, French style (2743)

Chicken sautéed with fine herbs (1907)

Lima beans maître-d'hôtel (2699)

Roast

Woodcock (3206)

Salad

Hot Entremets

Semolina croquettes, pistachio sauce (3019)

(Iced) Semiramis mousse (3471)

* 358

AUGUST

DINNER, 8 TO 10 PERSONS.

MENU.

Soup

Sorrel, Flemish style (347)

Remove

Black bass with sweet peppers (1097)

Potato croquettes (2782)

Entrées

Stuffed shoulder of lamb with glazed vegetables (1732)

Squab fritters, Oporto sauce (2020)

Trévise tomatoes (2836)

Roast

Pheasant (2107)

Salad

Hot Entremets

Venetian meringued croustade (3020)

Cialdini ice cream (3445)

* 359

AUGUST.

DINNER, 16 TO 20 PERSONS.

MENU.

Soup

Purée of Guinea fowl à la Washburn (279)

Side Dish

Attéreaux of chicken à la d'Antin (837)

Fish

Pompano Mazarin (1224)

Potato croquettes (2782)

Remove

Pullet minion filets à la Montpensier (1999)

Stuffed tomatoes, Trévise (2836)

Entrées

Lamb cutlets, Giraldà (1676)

Artichoke bottoms, soubise (2681)

Woodcock hash in a croustade with soft eggs (2302)

Rebecca sherbet (3528)*Roast*

Saddle of venison (2194)

Salad

Hot Entremets

Spanish pudding (3110)

Mushrooms, ice cream (3568)

Dessert

* 360

AUGUST.

DINNER, 16 TO 20 PERSONS.

MENU.

Soup

Bragance (290)

Side Dish

Bondons of pickerel, Walton (844)

Fish

Striped bass à la Rouennaise (1108)

Broiled potatoes with fried bread raspings (2776)

Remove

Sirloin of beef with calf's brain patties (1355)

Stuffed green peppers (2768)

Entrées

Fillet of Guinea fowl à la Gaillardet (1957)

Carrots with cream (2714)

Frog legs à la Royer (1023)

Nymphar punch (3513)*Roast*

Squabs (2015)

Salad

Hot Entremets

Pudding, Scotch style (3108)

(Iced) Parfait with nougat (3478)

Dessert

361 AUGUST.
DINNER, 8 TO 10 PERSONS.

MENU.

Soup

Cabbage (292)

Remove

Salmon, Daumont (1289)
Gastronome potatoes (2789)

Entrées

Noisettes of mutton à la Provençal (1611)
Carrots, Colbert (2711)

Chicken vol-au-vent with mushrooms (3399)

Roast

Partridges (2102)
Salad

Hot Entremets

Golden crusts (3021)
Cherries with cream (3154)
Dessert

362 AUGUST.
DINNER, 8 TO 10 PERSONS.

MENU.

Soup

Spaghetti (339)

Remove

Pike perch à la Royale (1216)
Potato cakes with ham (2779)

Entrées

Grenadina of beef, Marc Aurele (1389)
Green peas, housekeeper's style (2744)

Broiled pullet, tartar sauce (1991)
Breaded and fried cucumbers (2732)

Russian salad (2645)

Roast

Reedbirds (2152)

Hot Entremets

Mirlitons of pears à la Bienvenue (3054)
Ice cream with black coffee (3463)
Dessert

363 AUGUST.
DINNER, 16 TO 20 PERSONS.

MENU.

Soup

Bisque of crawfish à la Humboldt (203)

Side Dish

Scotch Timbales (985)

Fish

Sheepshead, Buena Vista, (1259)
Potato fritters (2788)

Remove

Tenderloin of beef with truffles (1429)
Eggplant, Duperret (2735)

Entrées

Duckling, peasant style (1939)
Glazed and larded sweetbreads with côpes,
Bordelaise (1574)
Green peas, English style (2742)

Stanley punch (3518)

Roast

Squabs (2015)
Salad

Hot Entremets

Crusts with pineapple and apricot sauce (3022)
Sicilian ice cream (3579)
Dessert

364 AUGUST.
DINNER, 16 TO 20 PERSONS.

MENU.

Soup

Consommé à la Florentine (232)

Side Dish

Patties, Queen style (938)

Fish

Salmon à la Victoria (1243)
Viennese potatoes (2812)

Remove

Young turkey with turnips (2043)
Baked artichoke bottoms béchamel (2686)

Entrées

Sweetbreads studded, Spanish style (1577)
Stuffed peppers (2768)

Filet of sole tourte à la Financière (2392)

Paquerette sherbet (3527)

Roast

Woodcock (2206)
Salad

Hot Entremets

Fried cream, Maintenon (3010)
(Iced) Soufflé Alcazar (3533)
Dessert

SEPTEMBRE.

365

DÎNER DE 18 COUVERTS—SERVICE À L'AMÉRICAIN.

MENU.

Lucines orangées (803)

POTAGES.

Consommé à la crème de faisán (327)

Tortue verte liée (853)

HORS-D'ŒUVRE.

Bressoles de foies gras (846)

RELEVÉS.

Bass rayé gratiné au vin blanc (1113)

Pommes marquise (2797)

Cuisot de chevreuil à la Francatelli (2183)

Laitues braisées au jus (2754)

ENTRÉES.

Ailes de poulet au suprême (1858)

Petits pois à la Parisienne (2745)

Timbale de homard à la d'Aumale (2385)

Haricots verts Bourguignonne (2826)

Punch à la Favorite (3508)

RÔT.

Perdreux sauce au pain (2102)

FROID.

Aspics de foies gras (2411)

Salade de laitues (2672)

ENTREMETS SUCRÉS.

Pommes à la Nelson (2991)

Gaufres beiselets à la crème framboisée (3223)

Gelée aux fruits et au kirsch (3187)

Pièces montées (3628)

Glace Bacchus (3590)

Le puits (3591)

Dessert (3701)

DÎNER DE 200 COUVERTS—À LA RUSSE.

MENU.

HORS-D'ŒUVRE FROIDS.

Estomacs d'oie fumés (822)	Hareng diablé (777)	Jambon de Westphalie (786)
	Melon cantaloup (799)	
	Huîtres (803)	

POTAGES.

Consommé Franklyn (233)	Bisque d'écrevisses Persigny (204)
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HORS-D'ŒUVRE CHAUDS.

Timbales à la Benton (961)	Croquettes de brochet à la Romaine (890)
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POISSONS.

Halibut à l'Amiral (1167)	Éperians Gondolière (1266)
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RELEVÉS.

Baron d'agneau tardif à la de Rivas (1661)	Dindes à la Française (2029)
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ENTRÉES.

Quenelles de téttras à la Londonderry (2332)	
Casseroles de ris d'agneau à la de Luynes (2238)	
	Chaudfroid de bécanines en buisson (2461)
	Salade de homard à l'Américaine (2638)

RÔTS.

Pintades piquées garnies de leur plumages (1956)	Selle de Chevreuil (2194)
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LÉGUMES.

Chicorée à la crème (2729)	Choux de Bruxelles sautés (2704)
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ENTREMETS SUCRÉS.

Ananas Caroline (3090)	
	Gelée d'oranges en tasses (3180)
	Bavarois en surprise (3132)

FLANCS.

Gâteaux Chamounix (3235)	Baba au Marsala (3002)
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DESSERT.

Pièces montées (3628)	Compotes (3686)
Petits fours (3364)	Fromages (3697)
Devises (3653)	Glaces variées (3538)
Fruits frais (3699)	Bonbons (3642)
	Amandes salées (3696)
	Café et liqueurs (3701)

SEPTEMBRE.

367

DÎNER DE 30 COUVERTS—SERVICE À L'ANGLAISE.

MENU.

2 POTAGES.

Consommé Britannia (221)

Bisque de homard (205)

2 POISSONS.

Maquereau Espagnol à la Périgord (1196)

Sheepshead au court bouillon (1262)

2 RELEVÉS.

Filet de bœuf Rothschild (1437)

Selle de mouton à l'Allemande (1645)

4 ENTRÉES.

Ailes de poulet à la Génin (1843)

Cèpes farcis (2726)

Palais de veau à la Sévigné (1539)

Haricots verts sautés (2829)

Noisettes de chevreuil à la Thierry (2196)

Croûtes aux champignons (2739)

Soufflés de homard (2363)

2 RÔTIS.

Oie à la Royer (1946)

Vanneaux à la Dumanoir (2122)

2 RELEVÉS.

Omelettes fourrées aux fraises (3068)

St. Honoré Sultane (3261)

4 ENTREMETS.

Petits pois à la Française (2743)

Timbale Nantaise (2381)

Croûtes dorées (3021)

Rhubarbe à la crème (3204)

BUFFET.

Paillettes au fromage (823)

Marcassin sauce marinade garni de côtelettes et poitrine (2049)

Jambon rôti sauce Madière (1789)

Langues de bœuf à la Romaine (1467)

Épinards bouillis (2823)

DÎNER DE 18 COUVERTS—SERVICE À LA FRANÇAISE.

MENU.

Huitres (803)

HORS-D'ŒUVRE FROIDS.

Artichauts potvrade (773)

Olives farcies aux anchois (801)

Boeuf fumé (822)

Canapés d'écrevisses (777)

Cornichons (785)

Thon mariné (831)

POTAGES.

Consommé Colbert aux œufs pochés (225)

Crème de riz Crémieux (249)

HORS-D'ŒUVRE CHAUD.

Timbales Lagardère (970)

RELEVÉS.

Bass rayée Maintenon (1105)

Filet de bœuf à la Richelieu Moderne (1456)

ENTRÉES.

Ailes de poulet à la Lorenzo (1845)

Côtelettes d'agneau à la Talma (1687)

Ris de veau à la Marsilly (1530)

Filet de tétas à la Tzarine (2073)

ENTRÉES FROIDES SUR SOCLÉS.

Aspic de poularde à la Cussy (2418)

Pâté de foies gras de Strasbourg (2564)

INTERMÈDE.

Sorbet Californienne (3528)

RÔTIS.

Dinde truffée garnie d'olives noires (2031)

Bécassines anglaises au crosson (2152)

ENTREMETS.

Petits pois Parisienne (2745)

Choux de Bruxelles sautés (2704)

Gelée à la rose (3181)

Charlotte de pommes à la Destrey (3007)

GROS GÂTEAUX.

Vacherin (3264)

Nougatine (3251)

DESSERT.

Fruits (3699)

Compotes (3686)

Petits fours (3664)

Café (3701)

369

SEPTEMBER

DINNER, 8 TO 10 PERSONS.

MENU.

Soup

Monteille (325)

Remove

Blackfish à la Orly (1114)

Boiled potatoes (3774)

Entrées

Squabs, English style (2014)

Tomatoes, Provençal (2835)

Veal tongue, Flemish style (1583)

Fried oyster plant (2817)

Roast

Snipe (3159)

Water-cress and apple salad (2676)

Hot Entremets

Golden Lion flava (3035)

Iced biscuit, Diplomate (3435)

Stewed fruits (3086)

Coffee (3701)

370

SEPTEMBER

DINNER, 8 TO 10 PERSONS.

MENU.

Soup

Cream of chicory, Evers (258)

Remove

Kingfish, Batelière (1179)

Mashed potatoes (2798)

Entrées

Pullet à la Arco Valley (1971)

Red cabbage, Montargis (2707)

Paupiettes of beef with fine herbs (1421)

Lima beans, maître-d'hôtel (2699)

Roast

Larded partridges with gravy and water-cress (2102)

Hot Entremets

Light pancakes with jams (3079)

(Iced) Bomb Fifth avenue (3440)

Bonnons (3642)

Mottoes (3653)

Dessert

371

SEPTEMBER

DINNER, 16 TO 20 PERSONS.

MENU.

Soup

Cream of squash (263)

Side Dish

Small patties, Victoria (942)

Fish

Halibut à la Coligny (1168)

Mellow potatoes (2799)

Remove

Beef tenderloin à la printanière (1464)

Tomatoes, Queen style (2840)

Entrées

Partridge fillets à la Véron (2089)

Artichoke bottoms with cauliflower (2685)

Reedbird patty (2312)

Elizabeth punch (3597)*Roast*

Saddle of venison (2194)

*Salad**Hot Entremets*

Apricots with rice à la Jefferson (3001)

Pineapple water ice (3066)

Dessert

372

SEPTEMBER

DINNER, 16 TO 20 PERSONS.

MENU.

Soup

Paterson (346)

Side Dish

Rissoles of crawfish, Béatrice (949)

Fish

Striped bass, Bercy (1101)

Persillade potatoes (2774)

Remove

Haunch of roebuck à la Bouchard (2178)

Fried artichokes (2683)

Entrées

Guinea fowl with sauerkraut (1958)

Broiled potatoes (2776)

Braised and stuffed woodcock (2209)

Green peas, Parisian style (2745)

Paradise sherbet (3525)*Roast*

Blackhead ducks (2032)

*Salad**Hot Entremets*

Apples à la Nelson (2991)

Bavarian cream with chocolate (3131)

(Iced) Cavour pudding (3489)

Dessert

373

SEPTEMBER.

DINNER, 8 TO 10 PERSONS.

MENU.

Soup

Croûte au pot (305)

Remove

Fresh mackerel maître-d'hôtel (1193)

Tomato salad (2666)

*Entrées*Grenadins of beef with potatoes, Valois sauce
(1393)

Sautéd string beans (2829)

Timbale of noodles, Milanese (2988)

Roast

Teat ducks (2068)

Macédoine (2650)

Hot Entremets

Soufflé fritters, Médicis (3047)

Biscuit glacé, Diplomate (3435)

Dessert

374

SEPTEMBER.

DINNER, 8 TO 10 PERSONS.

MENU.

Soup

Parée of wild duck, Van Buren (283)

Remove

Fresh codfish, egg sauce (1139)

Boiled potatoes (2774)

*Entrées*Leg of lamb with carrots (1714)
Stuffed artichoke bottoms (2684)Woodcock stewed à la Dumas (2199)
Beets sautéd in butter (2702)*Roast*

Chicken in the pan (1881)

Tomato salad (2666)

Hot Entremets

Custard cream with apples (3014)

Caramel ice cream (3447)

Dessert

375

SEPTEMBER.

DINNER, 10 TO 14 PERSONS.

MENU.

Soup

Macaronicelli (339)

Side Dish

Kulibiac Smolenska (909)

Fish

Flounders, Dieppoise (1153)

Cucumber salad (2661)

Remove

Sirloin of beef à la Thieblin (1354)

Straw potatoes (2792)

*Entrées*Filets of partridges à la Véron (2089)
Marrow squash with parmesan (2824)Breasts of woodcock à la Houston (2201)
Smothered string beans (2828)*Golgorowski punch* (3506)*Roast*

Canvasback ducks (2055)

*Salad**Hot Entremets*

Peach fritters, Maraschino (3039)

(Iced) Timbales, Algerian style (3580)
Dessert

376

SEPTEMBER.

DINNER, 10 TO 14 PERSONS.

MENU.

Soup

Bisque of lobster à la Benoist (206)

Side Dish

Andalusian patties (934)

Fish

Salmon trout, Antoinette (1302)

Potato croquettes (2782)

Remove

Hind saddle of lamb, Chancelière (1739)

Lima bean succotash (2731)

*Entrées*Filets of canvasback with orange juice (2058)
Green peas with braised lettuce (2746)Breasts of chicken, Princière (1852)
Sautéd sweet peppers (2769)*American sherbet* (3521)*Roast*

Woodcock (2206)

*Salad**Hot Entremets*

Peaches à la Condé (3081)

(Iced) Plombière Rochambeau (3482)
Dessert

377

SEPTEMBER.

DINNER, 8 TO 10 PERSONS.
MENU.*Soup*

Purée of plovers à la Théo (271)

Remots

Blackfish à la Villaret (1116)

Mellow potatoes (2799)

Entrées

Gosling stewed with turnips (1954)

String beans Bourguignonne (2826)

Beef palates à la Béchamel (1826)

Fried eggplants (2739)

Roast

Reedbirds (2152)

Water-cress and apple salad (2676)

Hot Entremets

Chestnut croquettes (3017)

Cold Entremets

Waffle buckets with cream (3128)

Fresh fruits (3699)

378

SEPTEMBER.

DINNER, 8 TO 10 PERSONS.
MENU.*Soup*

Mock turtle (355)

Remove

Pike perch, Russian style (1217)

Persillade potatoes (2774)

Entrées

Quarter of lamb with stuffed tomatoes (1731)

Carrots, cream sauce (2714)

Venison grenadins à la royale (2195)

Spinach, Rougemont (2822)

Roast

Young pigeons stuffed (2018)

Lettuce salad (2672)

Hot Entremets

Madeira crusts (3026)

Peach ice cream à la Herbster (3453)

Dessert

379

SEPTEMBER.

DINNER, 16 TO 20 PERSONS.
MENU.*Soup*

Florence snow (339)

Side Dish

Richmond mousseline (914)

Fish

Aiguillettes of bass with oyster crabs (1096)

Viennese potatoes (2812)

Remove

Haunch of venison à la Lytton (2179)

Stuffed tomatoes, Trévisé (2836)

Entrées

Lamb cutlets, Giralda (1676)

Lima beans, maître-d'hôtel (2699)

Baked snips (2156)

Rebecca sherbet (3528)

Roast

Grouse, bread sauce (2672)

Chicory salad (2668)

Hot Entremets

Rice with apples (3115)

(Iced) Serano pudding (3498)

Dessert

380

SEPTEMBER.

DINNER, 16 TO 20 PERSONS.
MENU.*Soup.*

Purée of chicken à la Reine (270)

Side Dish

Bateaux of fat liver, Russian style (842)

Fish

Salmon, Genevoise (1246)

Hollandaise potatoes (2796)

Remove

Ribs of beef, Hindostan (1339)

Cabbage, peasant style (2706)

Entrées

Chicken sauté, Maryland (1894)

Peas with minced lettuce (2747)

Border of risot, Valenciennes (2212)

Champagne punch (3504)

Roast

Woodcock (2206)

Romaine salad (2675)

Hot Entremets

Mazarine with pineapples (2053)

Plombière d'Alençon (3483)

Dessert

381

SEPTEMBER.

DINNER, 8 TO 10 PERSONS.

MENU.

Soup

Partridge à la Royale (338)

Muskmelon (799)

Remove

Sea bass à la Villeroi (1099)

Cucumber salad (2662)

Entrées

Veal cutlets à la Zingara (1498)

Celeriac knobs, Mirabeau (2722)

Lobster à la Gambetta (1033)

Roast

Chicken in the saucepan (1851)

Escarole salad (2671)

Hot Entremets

Benvenuto pudding (3092)

Brazil nuts ice cream (3464)

Dessert

382

SEPTEMBER.

DINNER, 8 TO 10 PERSONS.

MENU.

Soup

Oysters with powdered okra (336)

Remove

Salmon à l'Argentine (1237)

Marchioness potatoes (2797)

Entrées

Chicken sauté, Parisian style (1904)

Carrots with cream (2714)

Mushrooms mousserons à la Reynal (2756)

Roast

Mallard ducks (2059)

Dandelion salad (2670)

Hot Entremets

Mellow pudding, apricot sauce (3094)

St. Jacques cups (3560)

383

SEPTEMBER.

DINNER, 16 TO 20 PERSONS.

MENU.

Soup

Purée of grouse à la Manhattan (272)

Side Dish

Cocks' kidneys, Villeroi (864)

Fish

Kingfish filets, Valengay (2528)

Viennese potatoes (2812)

Remove

Beef tenderloin, Solohub (1459)

Eggplant, Duperré (2735)

Entrées

Pullet with oysters (1994)

Cauliflower, white sauce (2719)

Vol-au-vent Financière (2396)

Purgny punch (3514)*Roast*

Redhead ducks (2063)

Celery salad (2660)

Hot Entremets

Peaches à la Colbert (3080)

Bomb with printanier fruits (3441)

Dessert

384

SEPTEMBER.

DINNER, 16 TO 20 PERSONS.

MENU.

Soup

Cream of cauliflower à la Brisson (251)

Side Dish

Small patties with shrimps (835)

Fish

Turbot rémoulade sauce (2613)

Potato cakes (2778)

Remove

Braised breast of veal à la Bourdaloue (1487)

Glazed turnips (2847)

Entrées

Venison cutlets, Parisian tomato sauce (2174)

Stuffed cucumbers (2734)

Filets of partridge à la Véron (2089)

Artichoke bottoms, fried (2683)

Venetian sherbet (3529)*Roast*

English snipe (2159)

Salad

Hot Entremets

Cream of rice fritters (3043)

(Iced) Italian mousse (3475)

Dessert

OCTOBRE.

385

DÎNER DE 24 COUVERTS—SERVICE À L'ANGLAISE.

MENU.

POTAGES.

- Consommé Franklyn (233)
Tortue verte (353)

POISSONS.

- Carpe à la Chambord (1129)
Filets de soles à la Marguery (1273)

RELEVÉS.

- Selle de venaison panée aux cerises noires (2192)
Dindonneau piqué rôti purée d'artichauts (2042)

ENTRÉES.

- Boudins de volaille à la Soubise (2215)
Mauviettes à la maréchale (2081)
Attéreaux de palais de bœuf (836)
Petits vol-au-vent à la Lucini (2404)

FROID.

- Mousselines de foies gras à la Dana (2335)
Chaufroid de perdreaux à la Béatrice (2455)

RÔTS.

- Canetons à la Rouennaise (1937)
Courlis (2051)

RELEVÉS.

- Petites omelettes à la Célestine (3056)
Pommes en surprise (2996)

ENTREMETS.

- | | |
|-------------------------------------|---|
| Laitues farcies demi-glace (2753) | Haricots verts au beurre (2829) |
| Fonds d'artichauts, Montglas (2679) | Salade Italienne (2635) |
| Gelée Tunisienne rubanée (3184) | Pouding Saxonne (3107) |
| Flan à la Manhattan (3034) | Gaufres Briselets crème à la framboise (3223) |

BUFFET.

- Aloyau bœuf rôti (1346)
Moele sur croûtes grillées (1319)
Compotes (3686)
Quartier de mouton aux pommes Gastronomes (1642)
Salade à la Parisienne (2644)
Tarte à la crème (3201)
Consommé semoule (316)

OCTOBRE.

DÎNER DE 26 COUVERTS—SERVICE À LA FRANÇAISE.

MENU.

HORS-D'ŒUVRE.

Caviar (778) Radis (808) Anchois (772) Olives (800)
Huitres et citrons (808)

2 POTAGES.

Consommé à la Royale (241) Purée de levraut St. James (274)

2 HORS-D'ŒUVRE CHAUDS.

Timbales à la Talleyrand (988) Rissoles de palais de bœuf (932)

2 RELEVÉS.

Bass rayé aux fines herbes (1112) Filet de bœuf à la Bayonnaise (1443)

4 ENTRÉES CHAUDES.

Alles de poulet à l'Impératrice (1841) Ris de veau à la parisienne (1576)
Pâté chaud de bécasses (3319) Côtelettes de faisan Réginald (2262)

2 FLANCS.

Pâté de foies gras découpé (2563) Ballotines de caillies à la Tivollier (3426)

Punch à la Montmorency (3512)

2 RÔTIS.

Selle d'antilope sauce aigrette (2190) Poularde au cresson (1996)

2 PLATS VOLANTS.

Soufflé au parmesan (2983) Tartelettes de crème au fromage (765)

4 ENTREMETS.

Petits pois à l'Anglaise (2742) Tomates en caisses gratinées (2839)
Croûtes aux poires à la Douglas (3028) Pouding Castellane (3206)

2 FLANCS.

Gâteau Breton (3232) Maréchal Ney (3189)

Glace bombe aux fruits printanière (3441) Ananas en surprise (3595)
Assiettes montées de bonbons (2642) Compotes (3686) Fruits (3699)

4 Tambours garnis de petits fours et macarons (3364).

Dessert.

OCTOBRE.

387

DÎNER DE 20 COUVERTS—SERVICE À LA RUSSE

(Services par 10)

MENU.

20 Plats d'huitres et citrons (803)

2 POTAGES.

1 Soupière de Brunoise aux quenelles (291)

1 Soupière de purée de canards sauvages, Van Buren (288)

2 HORS-D'ŒUVRE CHAUDS.

2 Timbales Montgomery (975)

2 POISSONS.

1 Pompano à la Mazarin (1234)

1 Cabillaud à la Duxelle au gratin (1136)

2 RELEVÉS.

2 Dindes eloutées à la Sartiges (3027)

4 ENTRÉES.

1 Epigrammes de chevreuil sauce marinade aux truffes (2176)

1 Ris de veau à la Maltaise (1538)

1 Aspic de foies gras (2411)

1 Côtelettes de homard Lowery (2476)

Punch Trémère (3520)

2 RÔTIS.

Bécasses sur canapés à la Périgord (2203)

1 Cochon de lait farci et rôti à la broche (1810)

2 LÉGUMES.

1 Céleri sauce Mirabeau (2722)

1 Petits pois aux laitues braisées (2746)

4 ENTREMETTS.

1 Pommes à la Portugaise (2998)

1 Munich aux pêches (3055)

1 Buisson de meringues (3212)

1 Gelée aux violettes (3185)

2 FLANCS.

1 Gâteau Mille feuilles Pompadour (3247)

Gâteau Napolitain (3250)

Dessert.

DÎNER DE 50 COUVERTS—SERVICE À L'AMÉRICAIN.

MENU.

Huitres (903)

POTAGES.

Consommé Duchesse (236)

Bisque d'écrevisses (301)

HORS-D'ŒUVRE.

Timbales à la Rothschild (983)

POISSONS.

Sheepshead Bourguignonne (1258)

Plie à la Jules Janin (1156)

RELEVÉS.

Selle de chevreuil à la sauce au vin d'Oporto et gelée de groseille (2193)

Fonds d'artichauts à la Jussienne (3678)

ENTRÉES.

Tournedos de filet de bœuf aux haricots verts (1440)

Ailes de poulet à la Marceau (1847)

Petits pois Parisienne (2745)

Caisses de ris de veau à la Grammont (2235)

Tomates Trévisé (3836)

Coquilles de truffes béchamel au gratin (2844)

Sorbet Californienne (3523)

RÔT.

Perdreaux (2102)

FROID.

Terrine de pluviers et mauviettes (2601)

Salade de laitues (2672)

ENTREMETS DE DOUCEUR.

Mazarine à l'ananas au kirsch (3053)

Gelée à l'orange en tasses (3180)

Nid garni d'œufs (3594)

Charlotte Russe (3145)

Pouding à la Waddington (3500)

Fruits (3699)

Café (3701)

Petits fours (3364)

389

OCTOBER.

DINNER, 8 TO 10 PERSONS.

MENU.

Pickled oysters (802)

Soup

Gumbo with hard crabs, creole style (313)

Remove

Sheepshead à la Bourguignonne (1258)

Potato cakes (3779)

Entrées

Beef tongue à la Romaine (1467)

Boiled onions, Hollandaise sauce (2764)

Paupiettes of hare with stuffed olives (2080)

Carrots, cream sauce (2714)

Roast

Reedbirds (2152)

Celery salad (2660)

Hot Entremets

Compiègne cake with sabayon (3009)

(Iced) Caramel bouchées (3543)

Dessert

* 390

OCTOBER.

DINNER, 8 TO 10 PERSONS.

MENU.

Soup

Calf's tail, Rundell (294)

Remove

Smelts à la Norfolk (1267)

Broiled potatoes (3776)

Entrées

Roebuck filets à la Lorenzo (2177)

Noodles à la Laner (2970)

Chicken sautéé à la d'Antin (1885)

String beans à l'Albani (2825)

Roast

Squabs (2018)

Lettuce salad (2672)

Hot Entremets

Custard cream of chestnut caramel (3012)

Peach ice cream à la Herbster (3453)

* 391

OCTOBER.

DINNER, 16 TO 20 PERSONS.

MENU.

Soup

Barley with celery (285)

Side Dish

Fat liver croquettes, Dauphine (885)

Fish

Sole à la Normande (1274)

Persillade potatoes (2774)

Remove

Turkey à la Chipolata, stuffed (2024)

Sautéé Brussels sprouts (2704)

Entrées

Palate of beef in tortue (1328)

Fried eggplant (2739)

Plover à la Stoughton (2115)

Oriental rice (2978)

Andalusian sherbet (3522)

Roast

Saddle of venison (2194)

Escarole salad (2671)

Hot Entremets

Peaches à la Stevens (3084)

(Iced) Rabbit in surprise (3596)

Dessert

* 392

OCTOBER.

DINNER, 16 TO 20 PERSONS.

MENU.

Soup

Montorgueil (326)

Side Dish

Timbales à la Marly (973)

Fish

Redsnapper à la Demidoff (1234)

Mellow potatoes (2799)

Remove

Saddle of venison à la Morton (2188)

Baked tomatoes (2827)

Entrées

Pullet à la Mornay (1977)

Smothered string beans (2828)

Salmis of woodcock à la Sanford (2208)

Fried celery (2664)

Nymphar punch (3518)

Roast

Redhead ducks (2663)

Cos lettuce salad (2675)

Hot Entremets

Peaches, Richelieu (3083)

(Iced) Sicilian pudding (3499)

Dessert

393

OCTOBER.

DINNER, 8 TO 10 PERSONS.

MENU.

Soup

Oysters, French style (335)

Remoë

Frostfish, Cherbourg style (1159)

Dauphine potatoes (2783)

Entrées

Rump of beef, modern style (1345)

Green peas, Parisian style (2745)

Chicken sautéé à la Dumas (1888)

Baked stuffed tomatoes (2837)

Roast

Leg of mutton on the spit (1633)

Romaine salad (2675)

Hot Entremets

Baba Marsala (3002)

La Grandina ice cream (3556)

Dessert

394

OCTOBER.

DINNER, 8 TO 10 PERSONS.

MENU.

Soup.

Purée of woodcock à la Théo (271)

Remoë

Flounders à la Madeleine (1137)

Duchess potatoes (2785)

Entrées

Leg of mutton à la Chipolata (1625)

Parsnip cakes fried in butter (2767)

Pigeons garnished with Montglas cases (1962)

Green peas with shredded lettuce (2747)

Roast

Mallard ducks (2059)

Water-cress salad (2676)

Hot Entremets

Orange fritters à la Talleyrand (3045)

(Cold) Printanière crown (3158)

Dessert

395

OCTOBER.

DINNER, 16 TO 20 PERSONS.

MENU.

Soup.

Cream of rice à la Crémieux (249)

Side Dish

Rissoles of partridge à la Waddington (953)

Fish

Striped bass, Ronen style (1108)

Potato tarts (2810)

Remoë

Saddle of venison larded aigrette sauce (2190)

Artichoke bottoms à la Florence (2677)

Entrées

Chicken sautéé, point du jour (1902)

Fedélin Cardinal (2953)

Vol-au-vent à la Nesle (2397)

Young America sherbet (3530)

Roast

Partridges (2102)

Chicory salad (2668)

Hot Entremets

Pudding à la de Freese (3099)

(Ice) Hen and chicks (3594)

Dessert

396

OCTOBER.

DINNER, 16 TO 20 PERSONS.

MENU.

Soup

Purée of partridge à la d'Henin (276)

Side Dish

Imperial timbales (968)

Fish

Fresh codfish, Norwegian style (1137)

Snow potatoes (2798)

Remoë

Sirloin of beef à la Perrin (1353)

Oyster plant with fine herbs (2817)

Entrées

Pullet à la Villars (1982)

Mushrooms with cream (2761)

Lamb cutlets, Giralda (1676)

Baked tomatoes (2837)

Tosca punch (2519)

Roast

English snipe (2159)

Cos lettuce salad (2675)

Hot Entremets

Apples à la Giudici (2990)

Charlotte Corlay ice cream (3546)

Dessert

397

OCTOBER.

DINNER, 8 TO 10 PERSONS.

MENU.

Soup

Purée of wild squabs, Waleski (277)

Remove

Carp à la Chambord (1129)

Viennese potatoes (2812)

Entrées

Snipe à l'Africaine (2153)

Cauliflower with fine herbs (2716)

Chicken sauté à la Bourguignonne (1884)

Green peas, English style (2742)

Roast

Teal ducks (2068)

Cos lettuce salad (2675)

Hot Entremets

Knob celeriac fritters (3041)

(Iced) Diplomate biscuits (3435)

Dessert

398

OCTOBER.

DINNER, 8 TO 10 PERSONS.

MENU.

Soup

Chicken and locks (298)

Remove

Buffalo fish à la Bavaroise (1125)

Potato fritters (2788)

Entrées

Roast goose à la Thieblin (1947)

Macaroni with cream and truffles (2962)

Mutton cutlets with cucumbers (1603)

Fried eggplant (2739)

Roast

Plovers (2119)

Cucumber salad (2661)

Hot Entremets

Crusts of pears, Douglas (3028)

Mousse of fruits with pineapple (3474)

Dessert

399

OCTOBER.

DINNER, 16 TO 20 PERSONS.

MENU.

Soup

Purée of wild turkey, Sartiges (284)

Side Dish

Mousseline of woodcock (918)

Fish

Blackfish à la Sanford (1115)

Boiled potatoes (2774)

Remove

Suckling pig à la Piedmontese (1809)

Noodles à la Laufer (3970)

Entrées

Pullet à la Seymour (1981)

Glazed endives (2740)

English snipe in papers (2158)

Andalouse sherbet (3522)

Roast

Canvasback ducks (2055)

Lettuce salad (2672)

Hot Entremets

Apples with prasin (3000)

Leona ice cream (3558)

Dessert

400

OCTOBER.

DINNER, 16 TO 20 PERSONS.

MENU.

Soup

Green turtle (353)

Side Dish

Palmettes of pullet à la Clinton (990)

Fish

Spotted fish, green ravigote sauce (1286)

Potato croquettes (2782)

Remove

Roast goose, German style (1948)

Braised onions (2765)

Entrées

Grenadins of beef with celery béchamel (1392)

Smothered string beans (2828)

Cases of thrushes à la Diana (2287)

Tomatoes Trévisé (2836)

Montmorency punch (3512)

Roast

Partridges (2102)

Water-cress and apple salad (2676)

Hot Entremets

Peach pudding, Cleveland (3102)

Burnt almond Angelica ice cream (3455)

Dessert

401 OCTOBER.
DINNER, 8 TO 10 PERSONS.

MENU.

Soup

Oxtail à la Soyer (332)

Remove

Baked finnan haddies (1166)

Viennese potatoes (2812)

Entrées

Turkey wings with celery and chestnuts (2039)

Fried oyster plant (2817)

Slices of kernel of venison in papers (2182)

Tomatoes, Queen style (2840)

Roast

Partridges with gravy (2102)

Lettuce salad (2672)

Hot Entremets

Pancakes à la Déjazet (3072)

(Ice) Fiori di latte with violettes (3470)

Dessert

402 OCTOBER.
DINNER 8 TO 10 PERSONS.

MENU.

Soup

Spanish Olla (349)

Remove

Salmon à la moderne (1242)

Potato croquettes (2782)

Entrées

Boiled chicken, English style (1912)

Lima beans, maître-d'hôtel (2699)

Grenadins of mutton, poivrade sauce (1609)

Red cabbage, Montargis (2707)

Remove

English snipe (2159)

Romaine salad (2675)

Hot Entremets

Timbale Figaro (3123)

Andalusian ice cream (3446)

Dessert

403 OCTOBER.
DINNER, 16 TO 20 PERSONS.

MENU.

Soup

Cream of artichokes, Morlaisienne (246)

Side Dish

Rissoles of fat liver à la Ude (951)

Fish

Spanish mackerel à la Viennet (1197)

Hollandaise potatoes (2790)

Remove

Saddle of venison à la MacMahon (2187)

Macaroni, Parisian style (2961)

Entrées

Plovers à la Montauban (2114)

Tomatoes, Provençal style (2835)

Boudins of chicken au Cardinal (2216)

Mushrooms, under bells (2761)

Californian sherbet (3523)

Roast

Squabs (2018)

Celery salad (2660)

Hot Entremets

Tyrolian pudding (3111)

(Ice) Montesquieu plombière (3480)

Dessert

404 OCTOBER.
DINNER, 16 TO 20 PERSONS.

MENU.

Soup

Bisque of lobster à la Portland (206)

Side Dish

Timbales à la Marly (973)

Fish

Soles à la Lutèce (1272)

Potatoes with melted butter (2790)

Remove

Pullet à la Mornay (1977)

Fried artichoke bottoms (2683)

Entrées

Lamb cutlets à la Clémentine (1673)

String beans à la Bourguignonne (2826)

Breasts of woodcock à la Vatel (2203)

Green peas, Parisian style (2745)

Trémière punch (3520)

Roast

Blackhead ducks (2052)

Dandelion salad (2670)

Hot Entremets

Apples à la Nelson (2901)

Poupons (3091)

(Ice) Romanoff pudding (3497)

Dessert

NOVEMBRE.

405

DÎNER DE 24 COUVERTS—SERVICE À LA FRANÇAISE.

MENU.

2 POTAGES.

- Consommé aux nids d'hirondelles (244)
Tortue verte liée (353)

2 RELEVÉS DE POISSON.

- Bass rayé à la Rouennaise (1108)
Crabes d'huîtres frits (1005)

2 GROSSES PIÈCES.

- Baron de mouton au four à la purée de pommes (1650)
Filet de bœuf à la Montebello (1454)

8 ENTRÉES.

- Alles de poulet à la Chiselhurst (1837)
Terrapène à la Baltimore (1083)
Ris de veau au chancelier (1569)
Pâté chaud de foies gras à l'Alsacienne (2316)
Poularde braisée Demidoff (1973)
Pain de lapereau à la Maintenon (2308)
Filets de bécasses à la Dinne (2200)
Salade de homard à l'Américaine (2635)

2 PLATS DE RÔTS.

- Canards ruddy (2066)
Chapon au cresson (1826)

8 ENTREMETS.

- Petits pois Parisienne (2745)
Fonds d'artichauts Florence (2677)
Pouding soufflé Saxonne (3107)
Gelée au kirsch (3187)
Céleri à la moelle (2721)
Choux de Bruxelles Baronne (2703)
Glace asperges sauce au marasquin (3540)
Bavarois au chocolat (3131)

2 GROSSES PIÈCES D'ENTREMETS.

- La hotte à la Denivelle (2636)
Le Char des Cygnes (2634)

Dessert.

NOVEMBRE.

DÎNER DE 35 COUVERTS—SERVICE À L'ANGLAISE.

MENU.

Premier Service.

2 POTAGES.

Consommé Charmel (234) Crème d'orge Viennoise (249)

2 POISSONS.

Sheepshead sauce Cardinal (1261) Sandre à la Duranee (1213)

2 RELEVÉS.

Selle de mouton rôtie (1648) Filet de bœuf à la Cauchoise (1446)

6 ENTRÉES.

Ailes de poulet à la Cussy (1838)	Filets de pluvier à la Victor Hugo (2117)
Ris de veau à la Maltaise (1558)	Timbales de levraut (2389)
Mignons de chevreuil à la Lorenzo (2177)	Côtelettes de tétaras à la Ségard (2259)

2 FLANCS.

Brissotins de volaille au suprême (849) Mousseline au Cardinal (910)

Deuxième Service.

2 RÔTS.

Canards à tête rouge (2063) Poulet à la casserole (1881)

6 ENTREMETTS.

Céleri à la moelle (2721)	Haricots verts à la Pettit (2827)
Beignets d'ananas Singapour (3046)	Crème de marrons au caramel (3012)
Bordure Caroline au champagne (3140)	Gelée aux fruits (3187)

2 RELEVÉS.

Glaces Cantaloup en surprise (3591) Biscuit à l'Hernani (3228)

Dessert.

BUFFET.

Rosbif d'Aloyau à l'Anglaise (1346)	Pommes de terre grillées (2776)
Salade de laitues (2672)	Noix de bœuf salée à l'écarlate (1316)
Potage au riz à la Rudini (343)	

NOVEMBRE.

407

DÎNER DE 40 COUVERTS—SERVICE À LA RUSSE.

MENU.

BUFFET SÉPARÉ.

<i>Sherry, Bitters,</i>	Canapés d'anchois (777)	Radis (808)	Olives (800)
<i>Kümmel, Vermouth,</i>	Céleri en branches (779)		
<i>Absinthe</i>	Saumon fumé (822)	Caviar (778)	Concombres (2661)
<i>Haut Sauterne</i>	Huitres (803)		

POTAGES.

<i>L'érés</i>	Consommé Britannia (221)
	Bisque de crabes (198)

HORS-D'ŒUVRE.

	Attéreaux à la Piémontaise (840)
	Timbale mosaïque (976)

Johannisberg

POISSONS.

	Flétan à la Richmond (1169)
	Redsnapper à la Créquy (1233)

Nuits

RELEVÉS.

	Chapon à la Financière (1823)
	Selle de mouton à la Duchesse (1644)

Léocille

ENTRÉES.

	Cailles farcies aux champignons (2134)
	Côtelettes de chevreuil à la Buridan (2170)
	Quenelles de volaille à la Drew (2326)
	Filets de tétas à la Tzarine (2073)

*Champagne
Ruinart*

RÔTS.

	Dinde truffée (2031)
	Bécasses sur canapés (2206)

LÉGUMES

	Fonds d'artichauts à la Montglas (2679)
	Choux de Bruxelles à la Baronne (2703)

Château Margaux

ENTREMETS.

	Beignets de brioche à la crème Sabayon (3040)
	Mirlitons de poires Bienvenue (3054)

Luvel

	Gelée à la Russe (3132)
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Liqueurs

	Bombe Romaine (3442)
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Dessert

NOVEMBRE

DÎNER DE 16 COUVERTS—SERVICE À L'AMÉRICAINNE.

MENU.

*Sherry, Bitters,
Vermouth*

Huîtres (803)

POTAGES.

Amontillado

Consommé à la Noailles (237)

Purée de chapon Jussienne (267)

HORS-D'ŒUVRE.

Timbales à la Irving (969)

POISSONS.

Zettinger

Soles à la Rochelaise (1276)

Pommes de terre, persillade (2774)

RELEVÉ.

Filet de bœuf à la Montebello (1454)

Quartiers d'artichauts à la Villeroi (2688)

ENTRÉES.

St. Julien

Côtelettes de mouton aux laitues braisées (1691)

Macaroni Brignoli (2658)

Bécassines à la Waleski (2155)

Petits pois à la Parisienne (2745)

Quenelles de foies gras fourrées à la financière (2331)

Punch à la Stanley (3518)

RÔTS.

Batailly

Sarcelles (2068)

Cailles (2131)

Salade d'escarole (2671)

ENTRETIENS DE DOUCEUR.

Croûtes de poires à la Douglas (3028)

Pouding de riz à l'Impérial (3494)

*Royal Charter
Liqueurs*

Petits fours (3364)

Fromages (3697)

Fruits (3699)

Café (3761)

409

NOVEMBER.

DINNER, 8 TO 10 PERSONS.

MENU.

Soup

Oxtail à la Soyer (332)

Remove

Pompano à la Potentini (1225)

Cucumbers (2661)

Entrées

Round buttock top of beef, smothered (1334)

Potatoes à la Parmentier (2811)

Pullet à la Zingara (1983)

Brussels sprouts, haroness (2763)

Roast

Hare backs with cream (2076)

Salad

Hot Entremets

Celeriac fritters (3041)

Parfait with almonds (3475)

Dessert

+ 410

NOVEMBER.

DINNER, 8 TO 10 PERSONS.

MENU.

Soup

Oysters, American style (333)

Remove

Striped bass with fine herbs (1112)

Potato fritters (2788)

Entrées

Rump of beef à la Jardinière (1343)

Noodles à la Lauer (2970)

Duck paupiettes with risot (1928)

Tomatoes à la Boquillon (2833)

Roast

Plovers (2119)

Salad

*Hot Entremets*Rice croquettes with orange raspberry sauce
(3018)(Ice) Mousse of fruits with pineapple (3474)
Dessert

+ 411

NOVEMBER.

DINNER, 16 TO 20 PERSONS.

MENU.

Soup

Consommé with Lasagnettes (339)

Side Dish

Mousseline of woodcock (918)

Fish

Halibut à la Richmond (1169)

Potato tartlets (2810)

Remove

Saddle of venison à la gastronome (2191)

Cauliflower with fine herbs (2716)

Entrées

Duckling à la Bourguignonne, fried (1932)

Glazed endives (2740)

Sweetbreads à la Marsilly (1559)

String beans à la Pettit (2827)

Stanley punch (3518)*Roast*

Plovers (2119)

Fondue with Piedmontese truffles (2954)

Hot Entremets

Apples with burnt almonds (3000)

(Ice) Mokabelle (3565)

Dessert

+ 412

NOVEMBER.

DINNER, 16 TO 20 PERSONS.

MENU.

Soup

Cream of lettuce à la Evers (258)

Side Dish

Palmettes à la Périer (922)

Fish

Striped bass à la Whitney (1109)

Persillade potatoes (2774)

Remove

Kernel of veal with half glaze (1522)

Stuffed cucumbers (2734)

Entrées

Filets of partridge à la Lucullus (2088)

Smothered string beans (2828)

Chicken sauté à la Maryland (1894)

Eggplants in cases à la Morton (2736)

Venetian sherbet (3520)*Roast*

Saddle of venison (2191)

Salad

Hot Entremets

Peach pudding à la Cleveland (3102)

(Ice) Montesquien plombière (3480)
Dessert

413

NOVEMBER.

DINNER, 8 TO 10 PERSONS.

MENU.

Soup

Purée of young rabbit, St. James (274)

Remove

Baked sole, Italian style (1279)

Entrées

Chicken fricassee (1861)

Creamed macaroni with truffles (2962)

Rack of venison roasted, Colbert sauce (2160)

String beans à la Pettit (2527)

Roast

Teal ducks (2068)

Hot potato salad (2654)

Hot Entremets

Soufflé fritters, Médieis (3047)

(Iced) Biscuit Diplomate (3435)

Dessert

414

NOVEMBER.

DINNER, 8 TO 10 PERSONS.

MENU.

Soup

Giblets à la Réglain (311)

Remove

Flounders à la Genlis (1154)

Mashed potatoes (2798)

Entrées

Pullet à la Léonise (1974)

Pumpkin fried in small sticks (2814)

Noisettes of fillet of beef à la fleurite (1413)

Lima beans, maître-d'hôtel (2099)

Roast

Plovers (2119)

Salad

Hot Entremets

Cream with apples (3014)

Macaroon mousse (3477)

Dessert

415

NOVEMBER.

DINNER, 16 TO 20 PERSONS.

MENU.

Soup

Consommé, Plumerey (238)

Side Dish

Mousseline, Waleski (916)

Fish

Canadian turbot à la d'Orléans (1804)

Persillade potatoes (2774)

Remove

Loin of deer, cherry sauce (2168)

Brussels sprouts sauté (2704)

Entrées

Pullet à la Mornay (1977)

Marrow squash with parmesan (2824)

Cases of English snipe à la Carême (2228)

Green peas with shredded lettuce (2747)

Paquerette sherbet (3527)*Roast*

Mallard ducks (2059)

Salad

Hot Entremets

Condé peaches (3081)

(Iced) Timbale, Algerian style (3580)

Dessert

416

NOVEMBER.

DINNER, 16 TO 20 PERSONS.

MENU.

Soup

Bisque of crawfish à la Humboldt (203)

Side Dish

Palmettes of quails, African style (931)

Fish

Soles à la Trouville (1277)

Viennese potatoes (2812)

Remove

Sirloin of beef à la Bradford (1349)

Eggplant, Duperret (2735)

Entrées

Paupiettes of young turkey, souvenir (2045)

Green peas with braised lettuce (2746)

Tournedos of venison, St. Hubert (2197)

Smothered string beans (2828)

Pargny punch (3514)*Roast*

Woodcock (2206)

Salad

Hot Entremets

Timbale Figaro (3123)

(Iced) Piombière à la Rochambeau (3482)

Dessert

417

NOVEMBER.

DINNER, 8 TO 10 PERSONS.

MENU.

Soup

Mock turtle thickened (355)

Remove

Haddock, Ancient style (1164)

Persillade potatoes (2774)

Entrées

Quarter of pork, Valenciennes (1797)

Chopped lettuce (2751)

Chicken fricassee à la Lucius (1865)

Macaroni spaghetti, Laurence (3966)

Roast

Plovers (2119)

Salad

Hot Entremets

Soufflé of chestnuts with vanilla (3118)

Caramel ice cream (3447)

Dessert

418

NOVEMBER.

DINNER, 8 TO 10 PERSONS.

MENU.

Soup

Spaghetti with cream (348)

Remove

Striped bass, Hollandaise sauce (1110)

Boiled potatoes (2774)

Entrées

Braised chicken with noodles (1913)

Carrots, Viennese style (2713)

"Pains" of young rabbit (2549)

Chestnuts with gravy (2727)

Roast

Brant ducks (2053)

Salad

Hot Entremets

Light pudding with almonds (3112)

Plombière d'Alençon (3483)

Dessert

419

NOVEMBER.

DINNER, 16 TO 20 PERSONS.

MENU.

Oysters (803)

Soup

Clear terrapin (350)

Side Dish

Timbales à la Marly (973)

Fish

Turban of smelts (2393)

Potato croquettes (2782)

Remove

Baron of yearling lamb à la de Rivas (1661)

Okra with barley croustades (2763)

Entrées

Slices of kernel of venison à la Hussarde (2181)

Green peas, Parisian style (2745)

Squab breasts à la Duxelle, stuffed (2619)

String beans à l'Albani (2825)

Montmorency punch (3512)

Roast

Partridge à la Soyer (2697)

Salad

Hot Entremets

Crust of pears, Douglas (3028)

Madriilian ice cream (3562)

Dessert

420

NOVEMBER.

DINNER, 16 TO 20 PERSONS.

MENU.

Soup

Bisque of shrimps, Bretonne (213)

Side Dish

Brissotines of game, Lyonnese (850)

Fish

Sole filets, Venetian style (1278)

Broiled potatoes (2776)

Remove

Turkey with côpes (2030)

Tagliarelli in croustade (2986)

Entrées

Young rabbit à la Celtoise (2187)

Sautéd string beans (2829)

Sweetbreads, St. Cloud (1566)

Macédoine à la Montigny (2755)

Mephisto sherbet (3524)

Roast

Ptarmigan (2072)

Salad

Hot Entremets

Biscuits Frascati (3004)

(Ice) Pudding Fleury (3493)

Dessert

421

NOVEMBER.

DINNER, 8 TO 10 PERSONS.

MENU.

Soup

Purée of English snipes à la Théo (371)

Remove

Spotted fish, Queen sauce (1285)

Duchess potatoes (2785)

*Entrées*Leg of lamb à la Guyane (1708)
Green peas, housekeeper's style (2744)

Duck with sauerkraut (1925)

Beetroot fritters (2702)

Roast

Young rabbits larded and roasted (2142)

Salad

Hot Entremets

Noodle crescents with cherries (3015)

(Ices) Mushrooms (3568)

Dessert

422

NOVEMBER.

DINNER, 8 TO 10 PERSONS.

MENU.

Soup

Cream of peas with mint (261)

Remove

Stuffed filets of sole (1281)

Marchioness potatoes (2797)

*Entrées*Cutlets of lamb à la Clémence (1673)
Artichoke bottoms, Soubise (2681)

Jugged hare (2075)

Macaroni purée of game (2963)

Roast

Mongrel ducks, stuffed (1929)

Salad

Hot Entremets

Rice pudding, fruit sauce (3106)

(Ices) Tortoni cups (3584)

Dessert

423

NOVEMBER.

DINNER, 12 TO 16 PERSONS

MENU.

Soup

Bisque of shrimps à la Veragua (211)

Side Dish

Cromesquis of beef palate (867)

Fish

Canadian turbot à la Houston (1305)

Broiled potatoes (2776)

Remove

Saddle of venison, Tyrolese style (2189)

Stuffed green peppers (2768)

Entrées

Duck with cipres (1922)

Tomatoes Trévise (2836)

Sweetthreads au Chancelier (1569)

String beans sautéé (2829)

Soufflé of partridges à la Huggins (2364)

Roman punch (3515)

Roast

Capon (1826)

Salad

Hot Entremets

Chestnut croquettes (3017)

(Ices) The marvelous (3563)

Dessert

424

NOVEMBER.

DINNER, 16 TO 20 PERSONS.

MENU.

Soup

Cream of cardoons, Livingston (252)

Side Dish

Cassolettes à la Lusigny (860)

Fish

Redsnapper, Mobile (1235)

Viennese potatoes (2512)

Remove

Tenderloin of beef à la Chanzy (1447)

Squash with parmesan (2824)

Entrées

Fricassee turkey (2038)

Sautéé Brussels sprouts (2794)

Quails à la Mirepoix (2125)

Celery béchamel with croûtons (2720)

Paradise sherbet (3525)

Roast

Canvasback ducks garnished with hominy

(2035)

Salad

Hot Entremets

Apples, Baron de Brisse (2993)

(Ices) Nest with eggs (3594)

Dessert

DÉCEMBRE.

425

DÎNER DE 16 COUVERTS—SERVICE À LA FRANÇAISE.

MENU.

Premier Service.

POTAGES.

Consommé aux nids d'hirondelles (244)

Jarrets de veau à la Briand (319)

HORS-D'ŒUVRE.

Croquettes de crabes Parmentier (879)

Timbales Princesse (980)

RELEVÉS.

Filet à la Reynal (1171)

Filet de bœuf à la Mélinet (1452)

ENTRÉES.

Épigrammes de levrauts à la Polignac (2078)

Ailes de poulet à la Béranger (1834)

Pâté chaud à la McAllister (2313)

Filets de pigeons aux olives (1970)

Ris de veau aux quenelles (1578)

Soufflé de gibier à la Lucie (2362)

Deuxième Service.

Punch *Élisabeth* (3507)

RÔTS.

Canasback (Canards sauvages) (2055)

Perdreux (2102)

ENTREMETS.

Fonds d'artichauts à la Villars (2682)

Pointes d'asperges Miranda (2696)

Pouding Tyrolienne (3111)

Gelée aux ananas Californienne (3178)

Brouette garnie de fleurs sur socles (3628)

Panier de cerises (3630)

Gâteau Reine (3256)

Baba siropé (3227)

Dessert

DÎNER DE 20 COUVERTS—SERVICE À LA RUSSE.

MENU.

Huitres (808)

POTAGES.

Consommé Impératrice (231)

Bisque de lucines à la Hendrick (197)

HORS-D'ŒUVRE

Crêtes de coq farcies Duxelle (868)

Bouchées à la purée de gibier (936)

RELEVÉS.

Aiguillettes de bass noir aux crabes d'huitres (1096)

Selle d'antilope à la chasseresse (2185)

ENTRÉES.

Bordure de poulet à la Toulouse (2210)

Vol-au-vent à l'Ancienne (2398)

Ris de veau au chancelier (1569)

Timbale de truffes à la Périgord (2846)

RÔTIS.

Ruddy duck (2066)

Cailles au cresson (2131)

LÉGUMES.

Tomates farcies aux champignons frais (2842)

Petits pois Parisienne (2745)

ENTREMETS DE DOUCEUR.

Pêches Richelien (3083)

Paniers d'oranges à la gelée (3130)

Flamri de semoule (3168)

Bavarois aux marrons (3136)

GLACES.

Poules avec Poussins (3594)

Compotes (3686)

Bonbons (3642)

Fresh fruits (3699)

Devises (3653)

Petits fours (3364)

Amandes Salées (3696)

Dessert

DÉCEMBRE.

427

DÎNER DE 24 COUVERTS—SERVICE À L'ANGLAISE.

MENU.

POTAGES.

- Potage de bécasses (360)
 Crème de légumes à la Napville (266)

POISSON.

- Turbot Anglais sauce aux câpres (1307)
 Pommes de terre Viennoise (2812)

GROSSE PIÈCE.

- Filet de bœuf à la d'Orléans (1450)
 Haricots verts étuvés (2828)

ENTRÉES.

- Alles de poulet à la Primaticce (1851)
 Ris de veau Maltaise (1558)
 Quenelles de poulet à la Bretonne (2328)
 Casserole de ris garnie de poulet Palestine (2328)

RÔT.

- Dindon farci aux marrons (2041)

FROID.

- Terrine de foies de canards à l'Aquitaine (2596)
 Salade d'escarole (2671)

RELEVÉS.

- Beignets soufflés Médecis (2047)
 Compiègne au Sabayon (3009)

ENTREMETS.

- Petits pois à l'Anglaise (2742)
 Asperges à la Hollandaise (2692)
 Pain de bananes Havanaise (3195)
 Couronne à la Camper (3156)
 Gelée aux violettes (3185)
 Éclairs au chocolat (3303)

BUFFET.

- Aloyau à la Norwood (1348)
 Pouding Yorkshire (770)
 Tarte aux pommes (3199)
 Selle de monton rôti à la broche (1648)
 Pommes rôties (2771)
 Consommé aux ravioles et aux perles (359)

DÎNER DE 18 COUVERTS—SERVICE À L'AMÉRICAIN.

MENU.

Huitres (803)

POTAGES.

Consommé à la Berry (220)

Bisque d'écrevisses à la Batelière (202)

HORS-D'ŒUVRE.

Bouchées Andalouse (934)

POISSONS.

Bass rayé à la Whitney (1109)

Blanchaille à la Greenwich (1310)

RELEVÉ.

Filets de bœuf à la Condé (1448)

Céleri à l'Espagnole (3721)

ENTRÉES.

Filets de poulet à la Sadi-Carnot (1853)

Petits pois à l'Anglaise (3742)

Côtelettes de chevreuil Cauchoise (3171)

Épinards Béchamel (3820)

Soufflés de foies gras aux truffes (2861)

Punch Tournesol (3517)

RÔT.

Bécasses (2206)

Salade de laitues (2672)

ENTREMETS SUCRÉS

Baquet de gaufres à la crème (3128)

Gâteau moka (3349)

Macaronade (3188)

Palais de dames à la Vanille (3353)

PIÈCES MONTÉES.

Fruits frais (3639)

Compotes (3686)

Café (3701)

429

DECEMBER.

DINNER, 8 TO 10 PERSONS.

MENU.

Soup

Westmoreland (357)

Remove

Flounders, Joinville (1155)

Boiled potatoes (2774)

Entrées

Shoulder of lamb à la Garnier (1750)

Cucumbers breaded, English style (2732)

Filets of Guinea fowl with sauerkraut (1958)

Roast

English snipe (2159)

Salad

Hot Entremets

Meringued pancakes, Rossini (3073)

(Ice) Montélimar with hazel-nut cream (3566)

Dessert.

430

DECEMBER.

DINNER, 8 TO 10 PERSONS.

MENU.

Soup

Lentils, Chantilly (278)

Remove

Soles à la Colbert (1271)

Cucumbers (2661)

Entrées

Rack of pork on the spit (1799)

Stuffed turnip cabbage (2709)

Chicken fricassée à la Waleski (1866)

Tomatoes, Queen style (2840)

Roast

Woodcock (2206)

Salad

Hot Entremets

Fritters soufflés, Médecin (3047)

Caramel ice cream (3447)

Dessert.

431

DECEMBER.

DINNER, 16 TO 20 PERSONS.

MENU.

Soup

Purée of young rabbit, St. James (274)

Side Dish

Rissoles of sweetbreads (934)

Fish

Spotted fish, Calcutta (1287)

Viennese potatoes (2812)

Remove

Rack of mutton with small roots (1643)

Fried stuffed lettuce (2732)

Entrées

Chicken with oyster sauce (1882)

Green peas, French style (2743)

Salmis of woodcock à la Beaumont (2207)

Minced oëpes in croustades (2725)

Venetian sherbet (3529)*Roast*

Turkey stuffed, American style (2028)

Hot Entremets

Apples with burnt almonds (3000)

(Ice) Léona (3535)

Dessert.

432

DECEMBER.

DINNER, 16 TO 20 PERSONS.

MENU.

Soup

Chicken gumbo (299)

Side Dish

Attéreaux of oysters (839)

Fish

Streaked turban of flakes (2893)

Marchioness potatoes (2797)

Remove

Braised turkey à la financière (2026)

Stuffed tomatoes with fresh mushrooms (2842)

Entrées

Sweetbreads à la Marsilly (1559)

Celeriac, Mirabeau (2722)

Salmis of quails à la Morisini (2132)

Mushrooms stuffed in cases (2762)

Siberian punch (3516)*Roast*

Canvasback ducks garnished with hominy (2055)

Hot Entremets

Peach pudding à la Cleveland (3102)

Burnt almond angelica ice cream (3455)

433 DECEMBER.
DINNER, 8 TO 10 PERSONS.
MENU.
Soup
Bouillabaisse (289)
Remove
Boudins of salmon with shrimps (2221)
Dauphine potatoes (2783)
Entrées
Stuffed hare à la châtelaine (3074)
Tomatoes, Frossart (2834)
Chicken sauté à la Diva (1896)
Green peas, Parisian style (2745)
Roast
Squabs (2018)
Salad
Hot Entremets
Crusts with fruit, Mirabeau (3025)
(Ice) Pudding Constance (3490)
Dessert

434 DECEMBER.
DINNER, 8 TO 10 PERSONS.
MENU.
Soup
Gnocquis à la Pagioli (312)
Remove
Flounders à la Dieppoise (1153)
Duchess potatoes (2735)
Entrées
Stuffed chicken with tomato Condé sauce (1883)
Ravioles, Bellini (2976)
Mutton cutlets à la Maréchale (1595)
String beans sauté with butter (2829)
Roast
Pheasants (2107)
Salad
Hot Entremets
Fritters, Montagnard (3037)
(Ice) Mousse à la Sirandin (3472)
Dessert

435 DECEMBER.
DINNER, 16 TO 20 PERSONS.
MENU.
Soup
Bisque of shrimps, Melville (212)
Side Dish
Croquettes of grouse, Soubise (896)
Fish
Weakfish à la Brighton (1308)
Hollandaise potatoes (2790)
Remove
Ribs of beef à la Bristed (1329)
Fried eggplant (2739)
Entrées
Chicken breasts à la Bodisco (1835)
Carrots, Viennese style (2713)
Young rabbit, hunter's style (3140)
Tomatoes, Trévise (2836)
Sunflower punch (3517)
Roast
Reedbirds (2152)
Salad
Hot Entremets
Meringued peaches (3082)
(Ice) Parfait with coffee (3479)
Dessert

436 DECEMBER.
DINNER, 16 TO 20 PERSONS.
MENU.
Soup
Consommé, Bariatenski (219)
Side Dish
Bondons of woodcock à la Diane (845)
Fish
Striped bass with white wine (1113)
Marchioness potatoes (2797)
Remove
Pullet with ravioles (1965)
String beans sauté (2829)
Entrées
Noisettes of tenderloin of beef à la Maire (1415)
Glazed cucumbers (2738)
Vol-au-vent of frogs' legs, Soubise (2401)
Parfait amour sherbet (3526)
Roast
Ruddy ducks (3066)
Salad
Hot Entremets
Pudding à la Bradley (3093)
(Ice) Italian mousse (3473)
Dessert

437

DECEMBER.

DINNER, 8 TO 10 PERSONS.

MENU.

Soup

Oysters à la Cruyst (334)

Remove

Turbot à la Mercier (1306)

Boiled potatoes (3774)

Entrées

Pullet with cronstades à la Financière (1903)

Artichoke bottoms with marrow (3687)

Noisettes of tenderloin of beef à la Fleurette
(1413)

Green peas, French style (2743)

Roast

Teal ducks (2065)

Salad

Hot Entremets

Rice border with bananas (3005)

(Ices) Fiori di latte à la Orlandini (3468)
Dessert

* 438

DECEMBER.

DINNER, 8 TO 10 PERSONS.

MENU.

Soup

Frogs, garnished with timbales (300)

Remove

Flounders, Madeleine (1157)

Viennese potatoes (2812)

Entrées

Leg of mutton à la Bourgeoise (1624)

Mushrooms à la Reynal (2756)

Chicken broiled à la Delisle (1828)

String beans à la Pettit (2827)

Roast

Woodcock (2206)

Salad

Hot Entremets

Brioche fritters with cream sabayon (3040)

(Ice) Serano pudding (3498)

Dessert

* 439

DECEMBER.

DINNER, 16 TO 20 PERSONS.

MENU.

Soup.

Calf's tail à la Rundell (294)

Side Dish

Palmettes à la Périer (922)

Fish

Sole à la Lutèce (1272)

Duchess potatoes (2785)

Remove

Saddle of mutton with glazed roots (1649)

Macaroni Brignoli (2958)

Entrées

Breaded tenderloin of pork, celery purée (1818)

Green peas, English style (2742)

Quails stuffed with mushrooms (2134)

Parisian salad (2644)

Rebecca sherbet (3328)*Roast*

Plovers (2119)

Salad

Hot Entremets

Humboldt pudding (3100)

(Ices) Potatoes (3575)

Dessert

* 440

DECEMBER.

DINNER, 16 TO 20 PERSONS.

MENU.

Soup

Hungarian consommé (235)

Side Dish

Ham mousselines, Robertson (915)

Fish

Striped bass, shrimp sauce (1111)

Marchioness potatoes (2797)

Remove

Saddle of venison, hunter's style (2185)

Jerusalem artichokes à la Salamander (2749)

Entrées

Stuffed tame duck à la Britannia (1917)

Trévise tomatoes (2836)

Noisettes of beef, mushroom purée (1420)

Russian salad (2645)

Champagne punch (3504)*Roast*

Capon (1826)

Salad

Hot Entremets

Rice pudding, fruit sauce (3106)

(Ice) Cherry plombière (3485)

Dessert

441 DECEMBER.
DINNER, 8 TO 10 PERSONS.
MENU.
Soup
Ravioles with Nizam pearls (359)
Remove
Haddock, Holland style (1165)
Entrées
Loin of pork à la Réglain (1796)
Cucumbers breaded, English style (2732)
Filets of young rabbit à la Bienvenue, garnished with croquettes (2143)
String beans à la Pettit (2827)
Roast
Squabs in earthenware saucepan (2018)
Salad
Hot Entremets
Peaches à la Condé (3081)
(Ice) Biscuit glacé, Diplomate (3435)
Dessert

442 DECEMBER.
DINNER, 8 TO 10 PERSONS.
MENU.
Soup
Crabs à la Loubat (303)
Remove
Black bass with sweet peppers (1097)
Viennese potatoes (2812)
Entrées
Mutton cutlets à la Macédoine (1594)
Baked eggplant (2738)
Mallard duck with celery, half-glaze (2060)
Braised pullet with jelly (2570)
Roast
Partridges with water-cresses (2102)
Salad
Hot Entremets
Custard cream with apples (3014)
(Ice) Plombière d'Alençon (3483)
Dessert

443 DECEMBER.
DINNER, 8 TO 10 PERSONS.
MENU.
Soup
Consommé à la Dubarry (329)
Side Dish
Attéreux of turkey (842)
Fish
Canadian turbot à la d'Orléans (1304)
Potatoes persillade (2774)
Remove
Mutton with Gastronomer potatoes (1642)
Asparagus, Countess (2693)
Entrées
Turkey with épaves (2030)
Risot with Piedmontese truffles (2981)
Young hare, Castiglione (2077)
Teltow turnips with chestnuts (2849)
Champagne punch (3504)
Roast
Redhead ducks (2063)
Salad
Hot Entremets
Peaches à la Colbert (3080)
(Ice) Bomb with prunelle (3443)
Dessert

444 DECEMBER.
DINNER, 8 TO 10 PERSONS.
MENU.
Soup
Consommé, Andalouse (316)
Side Dish
Timbales, Soubise (986)
Fish
Striped bass with fine herbs (1112)
Potato tartlets (2810)
Remove
Redhead duck, Baréda (2062)
Artichoke bottoms, Mornay (2686)
Entrées
Veal cutlets, Pogarski (2273)
Green peas, housekeeper's style (2744)
Filets of young rabbit à la Lavoisier (2144)
Brussels sprouts à la Baroness (2709)
Paradise sherbet (3525)
Roast
Pullets (1996)
Salad
Hot Entremets
Chestnut croquettes (3017)
(Ice) Fiori di latte, Orlandini (3468)

JANUARY.

445

DANCING PARTY OF 100 PERSONS—SERVED FRENCH STYLE.

REFRESHMENTS AND SUPPER.

BILL OF FARE.

First Service, 11 o'clock.

Genoesees with cream meringued (3308) Condé cakes (3297) Varied fruit tartlets (3337)
 Africans (3364) Macaroons (3379)
 Refreshments
 Lemonade, Orgeat and Grenadine syrup.

Second Service, 12 o'clock.

Assorted ice creams (3538) Rolled wafers with Curaçoa cream (3224)
 Iced biscuits with vanilla (3438) Fancy cakes (3364)
 Tutti frutti biscuit (3586) Small cream biscuits (3137)
Hot wine (3715) *Champagne punch* (3714)

Third Service, 1 o'clock.

SUPPER (HOT).

Consommé (189) Chicken croquettes exquisite (877)
 Victoria patties (942) Coffee and milk (3701)
 Venetian timbales (989) Escalops of fat livers à la Villeneuve (2279)

COLD.

Roast capon and water cress (1826)
 Galantine of pigeons (2496)
 Terrine of snipe (2603)
 Tenderloin of beef with macédoine croustades (2446)
 Small "pain" of capon with tarragon (2542)
 Shrimp salad (2647)
 Sandwiches of different meats (815)
 Small rolls with lobster (809)

SWEET ENTREMEMTS AND DESSERT.

Thin chocolate wafers (3362) Fruit jellies (3187)
 Fresh fruits (3699) Varied ice cream (3538)
 Assorted fancy cakes (3364)

Champagne.

FÉVRIER.

446

SOUPER DE 30 COUVERTS—SERVICE À L'AMÉRICAIN.

MENU.

Huitres (803)

Consommé en tasses (189)

Radis (808)

Olives (800)

Céleri en branches (779)

Homard à la Hervey (1084)

Croquettes de chapon royale (876)

Filet de bœuf à la Milanaise (1453)

Petits pois à l'Anglaise (2742)

Ailes de poulet à la Lucullus (1846)

Fonds d'artichauts à la Scubise (2681)

Terrapène à la Crisfield (1084)

Mousseline de foies gras à la Dana (2335)

Pigeonneaux rôtis à la casserole (2018)

Célestine de poularde à la Talleyrand (3450)

Salade d'écrevisses à la Maintenon (2629)

Truffes en serviette (2843)

Flamri à la crème (3167)

Gelée Tunisienne rubanée (3184)

Gelée au marasquin (3186)

Pouding glacé à la Duchesse (3492)

Ceylan au café (3545)

Fruits (3699)

Petits fours (3364)

Bonbons (3642)

Devies (3653)

Café (3701)

MARS.

447

SOUPER DE 30 COUVERTS—SERVICE À L'AMÉRICAIN.

MENU.

<i>Graves</i>	Huitres (803)	
<i>Lafaurie</i>	Canapés d'écrevisses (777)	Salade d'anchois (772)
	Beurre (775)	Radis (808) Olives (800)
	Consommé en tasses (189)	
	Purée de volaille à la Reine (270)	
<i>Niersteiner</i>	Croquettes de poulet à la Hongroise (878)	
	Canapés à la Lorenzo (855)	
	Côtelettes d'agneau à la Maison d'Or (1679)	
	Pigeonneaux à la Flourens (2009)	
	Galantine de faisan découpée (2495)	
	Pâté de foies gras découpé (2563)	
<i>Chambertin</i>	Poularde rôtie truffée (1992)	
	Salade Impériale (2634)	
	Gelée au marasquin (3186)	
<i>Pommery</i>	Charlotte Bengaliennne (3142)	
	Glace mousse aux marrons (3477)	
<i>Malaga</i>	Petites glaces moulées variées (3431)	
	Café glacé (3609)	
	Fruits (3699)	Petits fours (3364)
	Bonbons (3642)	Devises (3653)
	Violettes pralinées (3659)	
	Dessert	
	Champagne glacé (3710)	

SIDEBOARD SUPPER FOR 300 PERSONS—RUSSIAN SERVICE.

BILL OF FARE.

Consommé (189)	Cream of rice Crémieux (349)
Truffled ham à la Florian (2523)	Chaufroid of filets of redhead duck (3460)
Decorated galantines of eels (3488)	Foies gras in border (3488)
Cold chicken fricassee (3467)	Shrimp salad (2647)
Caviar (778)	Lemons and oranges (793)
Assorted canapés (777)	Small fancy rolls with lobster (809)
	Assorted sandwiches (811)

ENTREMETS AND DESSERT.

3 Vases of drawn sugar with flowers (3637)	
Savoy biscuit (3231)	Baba syruded (3227)
Cream with cherries (3154)	Macédoine champagne jelly (3179)
Bavarois with meringues (3133)	High stands of assorted fancy cakes (3364)
Plates filled with bonbons (3642)	Basket of fresh fruits (3699)
Preserves (3684)	

 SUPPER, HOT AND COLD FOR 200 PERSONS.

On twenty tables, ten persons to each.

Consommé (189)	Purée of chicken Dufferin (269)
Darne of salmon à la Duperré (1240)	Crab salad (2628)
Chicken filets au suprême (1858)	Squabs à la Flourens (2009)
Artichoke bottoms à la Villars (2682)	Green peas, French style (2743)
Roast pheasant (3107)	Roast turkey with water-cress (3028)
Fruit jelly with kirsch (3187)	Bengalian Charlotte (3142)
Peaches à la Louvoisienne (3198)	

SIDEBOARD FOR TEA, REFRESHMENTS AND ICES.

Tea (3704)	Coffee (3701)	Punch (3501)	Chocolate (3700)
	Strawberry mousse (3474)		Small ices (3431)
American sherbet (3521)		Lemonade (3713)	Tea cakes (3339)

MAL.

SOUPER ASSIS DE 35 COUVERTS—SERVICE À L'AMÉRICAIN.

MENU.

- Canapés de sardines (777) Anchois (772) Céleri en branches (779) Radis (808)
Lucines orangées (803)
- Consommé de volaille en tasses (190)
- Homard à la Hervey (1034)
- Croquettes de palais de bœuf (875)
- Petits pois à l'Anglaise (3742)
- Côtelettes d'agneau à la Talma (1687)
- Haricots verts à la Pettit (2827)
- Ailes de poulet à la Lorenzo (1845)
- Tomates farcies Provençale (2835)
- Chapon rôti (1826)
- Salade de pommes de terre en bordure aux truffes (2655)
- Gelée au marasquin (3186)
- Charlotte Russe (3145)
- Glace bombe à la Trobriand (3440)
- Glaces moulées variées (3431)
- Fruits (3699) Petits fours (3364)
- Café (3701)

SOUPER ASSIS 40 COUVERTS.

MENU.

Haut Sauterne

Lacines orangées (803)

Caviar (778) Salade d'anchois (773) Olives (800) Sardines (831)

Consommé (189)

Truites de ruisseau à la Carfene (2611)

Salade de concombres (2661)

Attiéreaux de ris de veau à la moderne (841)

*Champagne
Perrier-Jouët*

Filets de volaille à la Cussy (1838)

Petits pois à l'Anglaise (2742)

Quenelles de faisans frites (3334)

Petits pains de volaille à l'écarlate (2543)

Dôme de homard garni de petites caisses (2481)

Chambertin

Canetons rôtis (1921)

Salade de truffes à la Gambetta (2667)

Gelée macédoine au champagne (3179)

Gaufres brisselets à la crème framboisée (3223)

Glaces Délicieux aux noisettes (3592)

Le casque orné de sucre filé (3598)

Fruits cristallisés (3659) Petits fours (3364)

Bonbons (3642) Devises (3653)

Fruits frais (3699)

Café (3701)

JULY.

451

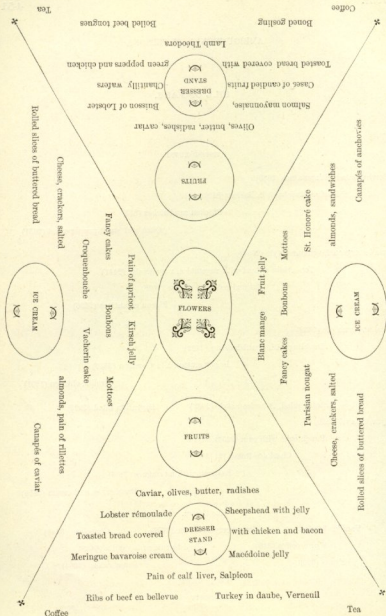
AMBIGU PICNIC—60 PERSONS.

BILL OF FARE.

BOBS-D'ŒUVRE.

- Herring salad with potatoes (2633)
 Beef sandwiches à la Barlow (812)
 Chicken sandwiches (813)
 Okra and sweet pepper salad (2651)
- Small sturgeon Livonienne style (2594)
 Tenderloin of beef with vegetables, mayonnaise (2441)
 Smoked red beef tongue (2608)
 Pigeon galantines (2496)
- Veal and ham pie (2568)
 Duckling with Spanish olives (2482)
 Leg of mutton à la Garrison (2530)
 Broiled chicken (1831)
- Lobster salad, American style (2638)
 Bagration salad (2622)
- Apricot flawn (3170)
 Punch cake with rum (3255)
 Charlotte Russe (3145)
 Bavarois with meringues (3133)
 Raspberries and cream (3696)
- Ice Cream.
- Vanilla (3458)
 Strawberry water ice (3607)
 Chocolate (3449)
 White coffee (3460)
 Iced biscuit with vanilla (3438)
 Fruits (3699)
 Fancy cakes (3364)
 Coffee (3791)
 Dessert

AUGUST—GARDEN PARTY—100 PERSONS.



SEPTEMBER.

452

AMBIGU—200 PERSONS.

- | | |
|--|---|
| Radishes (808) | Celery (779) |
| Butter (775) | Gherkins (785) |
| Olives (800) | Red cabbage, marinated, English style (776) |
| Caviar (778) | Chow-chow (791) |
| Salted almonds (3696) | Hard-boiled eggs on canapés (777) |
| Marinated cauliflower (776) | Anchovy salad (772) |
| Potato salad with herring (2653) | |
| Slices of salmon with jelly (2578) | |
| Roasted peacock adorned with its plumage (2552) | Galantine of suckling pig (2498) |
| Kernel of veal with mayonnaise tomatoed sauce (2527) | Beef à la mode (2433) |
| Capon legs with truffles (1826) | Cold snipe pie (2567) |
| Lobster with mayonnaise (2534) | |
| Small "pain" of chicken à la Freyeinet (2544) | Galantine of gosling, melon shaped (2489) |
| Pork liver terrine (2551) | Japanese salad (2636) |
| Barlow sandwiches (813) | Rillettes (809) |
| Slices of bread and butter (820) | Sandwiches with anchovies (816) |
| French roll sandwiches, American style (816) | |
| Assorted ice cream (3538) | |
| Fancy cakes (3664) | Fruits (3699) |
| Claret punch (3714) | Lemonade (3713) |
| Iced coffee (3609) | Iced chocolate (3608) |

SUPPER FOR 300 PERSONS—ENGLISH SERVICE.

BILL OF FARE.

LARGE PIECES.

Chicken pie (2554)	Ribs of beef à la bourgeoise (2431)
Ham glazed with sugar (2522)	Turkey in daube (2616)

ENTRÉES.

Ballotines of quails à la Tivolier (2426)	Decorated darme of salmon (2576)
Outlets of pheasant in chaudfroid (2477)	Smoked red beef tongues (2608)
Lamb outlets, Imperial (2471)	Galantine of pullet à la Mozart (2497)
Lobster salad, American style (2638)	Chicken mayonnaise (2625)

RESERVE.

Chickens (2469) and tongues (2608)
Terrine of pork liver (2602)

PASTRY PIECES.

Fleury cake (3237)	Nougatine cake (3251)
Savoy biscuit (3231)	Iced baba (3227)

SWEET DISHES OF SMALL PASTRIES AND ICES.

Pear tartlets (3337)	Lozenges (3349)
Espagnolettes (3346)	Apricot nougat (3319)
Nantes cakes (3352)	Small fancy ices (3338)
	Japanese cakes (3347)
Biscuits glacés (3438)	"Pain" of bananas, Havanese (3195)
Malakoff cream (3150)	Surprise Bavarois (3132)
	Jelly with fruit and kirsch (3187)

HOT SERVICE ON SIDEBOARD.

Bisque of clams à la Hendrick (197)	Cream of barley, Vienna style (249)	Nizam pearls (316)
	Roast pullets (1996)	

NOVEMBRE

454

SOUPER BUFFET ET ASSIS DE 400 PERSONNES.

MENU BUFFET.

CHAUD.

Consommé de gibier (192)	
Mousseline Isabelle (912)	
Huitres à la Hollandaise (1066)	
Huitres frites à la Orly (1060)	
Bouchées à la Victoria (942)	
Quenelles de tétas à la Londonderry (2332)	
Pétoncles à la Brestoise (1074)	
Queues de homard à la Stanley (1042)	
Terrapène à la Baltimore (1083)	
Café (3701)	Thé (3704)

FROID.

Saumon de l'Orégon à la Vénitienne (2587)	
Filet de bœuf aux crozstades macédoine (2440)	
Galantine de dinde à la Berger (2499)	
Langue de bœuf écarlate en arcade (2607)	
Bécasses à la Valère (2619)	Aspic de foies gras (2411)
Mousseline de kingfish à la Brière (2536)	Poulet rôti garni de gelée (2469)
Mayonnaise de poulet (2625)	Salade de homard à l'Américaine (2638)
Sandwichs de gibier (314)	Rillettes (809)
	Canapés (777)

ENTREMETS SUCRÉS ET DESSERT.

Pouding Valois (3211)	Gelée aux framboises (3183)
Gâteau Vacherin à la crème (3264)	Savarin à la Valence (3259)

GLACES VARIÉES.

Fruits (3699)	Petits fours (3364)	Bonbons (3642)	Devises (3653)
	Champagne glacé (3710)		



Le souper est dressé en buffet, ensuite servi sur des petites tables de cinq à dix couverts, on découpe le froid que l'on dresse sur des petits plats que l'on place sur chacune des tables ainsi que le hors d'œuvre froid. Avant de servir l'entremet sucré et le dessert on remplace le froid et le hors d'œuvre par les gelées poudings, gâteaux, fruits, etc. Le chaud est au choix des convives.

DECEMBRE.

455

SOUPER BUFFET ET ASSIS POUR 100 COUVERTS.

MENU BUFFET.

CHAUD.

Consommé de volaille (190)	Crème d'orge à la Viennoise (249)
Huîtres fricassées à la poulette (1067)	Timbales à la Soubise (986)
Coquilles de saumon (2346)	Bouchées Turbigo (941)
Terrapène à la Maryland (1085)	Canasbacks (canards sauvages) (3055)
Café (3701)	Thé (3704)

FROID.

Chaufroid de Courlis (2452)	Terrine de lièvre (2598)
Langue de bœuf écarlate à la gelée (2609)	Aspics de filets mignons de perdreaux (2416)
Côtelettes de noix d'agneau mayonnaise (2474)	Filets de poulet à la Gallier (2466)
Salade de céleri mayonnaise (2660)	Salade de homard à l'Américaine (2638)
Sandwichs variées (815)	

ENTREMETS DE DOUCEUR FROIDS ET DESSERT.

Gelée au rhum (3186)	Gaufres briselets à la crème framboisée (3223)
Gâteau noisettes (3241)	Charlotte Bengaliennne (3142)
Bombe panachée au café blanc et noir (3444)	Soufflé glacé à la Favart (3534)
Tutti frutti (3586)	Biscuit glacé (3438)
Fruits (3699)	Petits fours (3364)
	Bonbons (3642)
	Devises (3653)

✦

Le froid est découpé et servi sur table avant de servir le Souper.

Le Souper assis est servi sur des tables de 5 à 10 Couverts dans l'ordre suivant.

Consommé de volaille	Crème d'orge à la Viennoise
Timbales à la Soubise	Bouchées Turbigo
Huîtres fricassées à la poulette	Coquilles de saumon
Côtelettes de noix d'agneau mayonnaise	Filets de poulet à la Gallier
Terrapène à la Maryland	
Chaufroid de Courlis	Terrine de lièvre
Langue de bœuf écarlate à la gelée	Aspics de filets mignons de perdreaux
Salade de homard à l'Américaine	Sandwichs variées
Canasbacks (canards sauvages)	Salade de céleri mayonnaise
Gelée au rhum	Gaufres briselets à la crème framboisée
Gâteau noisettes	Charlotte Bengaliennne
Bombe panachée au café blanc et noir	Soufflé glacé à la Favart
Tutti frutti	Biscuit glacé
Fruits	Torochino Procope
Petits fours	Bonbons
	Devises

SUPPER.

<p>JANUARY. 456</p> <p>Oysters on the half shell (803) Crawfish marinière (1009) Breasts of woodcock à la Houston (2201) Deviled ribs of beef (1331) Aspic of breast of quail (2419) (Ice) Croquettes maoédoine (3539) Small fancy cakes (3364) Dessert</p>	<p>JANUARY. 457</p> <p>Oysters on the half shell (803) Lobster on skewers, Colbert (2222) Game croquettes à la Dauphine (885) Green peas, English style (2742) Roast redhead ducks (2063) Celery mayonnaise salad (2660) Ice cream (3458) Dessert</p>
<p>JANUARY. 458</p> <p>Oysters on the half shell (803) Woodcock croquettes with truffles (892) Mutton kidneys on skewers, deviled (1620) Lobster tails in their shells (2535) (Ice) Soufflés Palmyra (3535) Dessert</p>	<p>JANUARY. 459</p> <p>Oysters (803) Crusts with Chester cheese (946) Crawfish with butter (1011) Lamb sweetbreads, Sévigné (1762) Roast squabs (2018) (Ice) Nesselrode pudding with candied chestnuts (3495) Dessert</p>
<p>FEBRUARY. 460</p> <p>Oysters (803) Consommé (189) Maréchale mousseline (913) Escalops of fat livers à la Villeneuve (2279) Green peas, English style (2742) Doe birds (2051) (Ice) Stuffed tomatoes (3582) Dessert</p>	<p>FEBRUARY. 461</p> <p>Oysters in cases à la Lorenzo (2232) Fresh mushroom patties (937) Striped bass à la Manhattan (2428) Chicken soufflé à la Delsart (2360) Roast plover (3119) Salad Charlotte Russe (3145)</p>
<p>FEBRUARY. 462</p> <p>Oysters in their natural shells with fried bread (2353) Lobster, American style (1024) Chicken salad (2626) Roasted English snipe (2159) (Ice) Plombière à la Havanaise (3484) Dessert</p>	<p>FEBRUARY. 463</p> <p>Oysters on crusts (1062) Turkey croquettes (894) Noisettes of tenderloin of beef, plain (1410) Sarah potatoes (2802) Aspic of foies-gras (2411) Asparagus salad (2621) Montélimar with hazel-nut ice cream (3566)</p>

SUPPER.

MARCH.	464	MARCH.	465
Cream of barley, Vienna style (249)		Welsh rarebit (946)	
Fried stuffed oysters (1070)		Lamb kidneys on skewers (1703)	
Crêpine of reedbirds (2247)		Dauphine potatoes (2783)	
Lobster mayonnaise, Printanière (796)		Roast squabs (2018)	
Roast ptarmigan with gravy (2072)		Strawberry water ice (3607)	
(Ice) Bomb with kirsch (3443)		Sponge cake. (3260)	
Dessert		Dessert	
MARCH.	466	MARCH.	467
Clear bouillon (187)		Consommé (189)	
Squab cutlets à la de Luynes (3266)		Chicken croquettes, Exquisite (877)	
Green peas, English style (2742)		Small green peas, Parisian style (2745)	
Broiled chicken (1831)		Lobster à la Newberg (1087)	
Norwegian salad (2641)		Pheasant adorned with its own plumage (2107)	
(Ice) Andalusian cream (3446)		(Ice) Fiori di latte à la Bellini (3467)	
Dessert		Dessert	
APRIL.	468	APRIL.	469
Oysters and lemons (803)		Toast with oil and cheese (992)	
Trout marinated in wine (829)		Croquettes of frogs (884)	
Minions of tenderloin of beef à la Baillard (1400)		Pullet crêpine (2243)	
English partridges (2102)		Oyster salad (2642)	
Celery salad (2660)		Roast squabs (2018)	
(Ice) Diplomate biscuit (3435)		(Ice) Plombière à la Rochambeau (3482)	
Dessert		Dessert	
APRIL.	470	APRIL.	471
Oysters (803)		Bouillon (187)	
Crawfish, Maison d'Or (1010)		Toast à la Waddington (862)	
Sweetbread in cases à la Grammont (2235)		Shells of oysters à la Villa (2340)	
Quartered artichokes (2688)		Breasts of chicken à la Béranger (1884)	
Roast chicken with jelly and beef tongue (2469)		Potato shavings (2807)	
Strawberry mousse ice cream (3474)		English snipe (2159)	
Dessert		Mignon salad (2620)	
		(Ice) Turban with strawberries (3100)	

SUPPER.

MAY.

472

Clams (803)
 Yorkshire rarebit (946)
 Lobster à la Bounefoy (1026)
 Dauphine potatoes (2783)
 Broiled chicken (1831)
 (Ice) Romanoff pudding (3497)
 Dessert

MAY.

473

Consommé (189)
 Crusts of clams à la Schenk (903)
 Ham mousseline à la Belmont (911)
 Ptarmigans, currant jelly (2072)
 Romaine salad (2675)
 (Ice) Tutti frutti (3586)
 Dessert

MAY.

474

Clams (803)
 Toast with sardines (992)
 Venetian timbales (989)
 Lamb cutlets with mayonnaise (2474)
 Broiled squabs, Colbert sauce (2013)
 (Ice) Bomb with maraschino (3443)
 Dessert

MAY.

475

Consommé (189)
 Soft clams à la poulette (995)
 Lamb cutlets, Signora (1686)
 Chicken salad with vegetables (2627)
 Broiled duckling (1923)
 Salad
 (Ice) Parfait with coffee (3479)
 Dessert

JUNE.

476

Clams (803)
 Brisotins of chicken supreme (849)
 Lobsters à la Newberg (1037)
 Border of forcemeat à la Duchess (2211)
 Roast squabs (2018)
 Ice cream parfait nougat (3478)
 Salad
 Dessert

JUNE.

Clams (803)
 Rissoles of lamb (952)
 Small green peas, Parisian style (2745)
 Duckling à la Rouennaise (1937)
 Broiled chicken (1831)
 Lettuce salad (2672)
 (Ice) Stuffed tomatoes (3582)
 Dessert

JULY.

478

Clams (803)
 Lobster mayonnaise Printanière (795)
 Brisotins of chicken au suprême (849)
 Green peas, French style (2743)
 Roast squabs (2018)
 Salad
 (Ice) Bomb streaked with white and black
 coffee (3444)
 Dessert

JULY.

479

Clams (803)
 Timbales Calaisienne (962)
 Sweetbread cutlets à la Talleyrand (2272)
 Green peas, English style (2742)
 Roast sand-snipe with water-cress (2161)
 (Ice) Vanilla mousse (3458)
 Dessert

SUPPER.

AUGUST. 480 Clams (803) Cronstades Parmentier (896) Chicken quenelles with consommé (3329) Sautéd mushrooms (2760) Chaudroid of lamb cutlets (3475) Broiled reedbirds (2151) Salad Virgin ice cream with orange-flower water (3459) Dessert	AUGUST. 481 Clams (803) Quenelles of spring turkey (2336) Green peas, English style (2742) Cases of thrush with jelly (3449) Broiled wild squabs (2112) Tomato salad (2666) (Ice) Roman bomb (3442) Dessert
SEPTEMBER. 482 Oysters (803) Fish quenelles, Montglas (3330) Tenderloin of beef with olives (1428) Artichoke bottoms à la Soubise (2681) Roast woodcock (2206) Celery salad (2660) (Ice) Mousse with peaches (3474) Dessert	SEPTEMBER. 483 Oysters (803) Anchovy fritters (835) Partridge filets, Giralda (3086) Roast duckling with green mayonnaise and fine herbs (1938) Aspics of foies gras (2412) Salad (Ice) Fiori di latte à la Bellini (3467) Dessert
OCTOBER. 484 Consommé (189) Scallops on toast, baked (1078) Chicken filets à la Genin (1848) Green peas, English style (2742) Broiled plover (2118) Salad (Ice) Biscuit glacés (3438)	OCTOBER. 485 Oysters (803) Bressoles of fat liver (848) Minions of tenderloin of beef à la Dumas (1402) Salad of crawfish with jelly (2630) Roasted woodcock (2206) (Ice) Duchess pudding (3492) Small fancy cakes (3364) Dessert
OCTOBER. 486 Oysters (803) Devil'd stuffed lobster à la Carlu (1043) Toasted bread with bacon (827) Chicken brensta, Empress style (1841) Broiled snipe (2157) Cucumber salad (2661) (Ice) Marvelous (3563) Dessert	OCTOBER. 487 Consommé (189) Ham mousseline Virginienne (911) Small aspics of foies gras (2412) Roasted ruddy duck (2066) Lettuce salad (2672) (Ice) Mokabelle (3565) Dessert

SUPPER.

NOVEMBER.

488

NOVEMBER.

489

Oysters (803)
 Partridge quenelles à la Stuart (2333)
 Artichoke bottoms à la Mornay (2680)
 Terrapin à la Trenton (1090a)
 Roast grouse (2072)
 Cos lettuce salad (2675)
 (Ice) Mousse with macaroons (3477)
 Dessert

Oysters (803)
 Small cases with fat livers (2229)
 Lamb cutlets à la Turenne (1688)
 Shells of capon with jelly (2590)
 Broiled woodcock (2204)
 Salad
 Parfait with coffee (3479)
 Dessert

NOVEMBER.

490

NOVEMBER.

491

Oysters (803)
 Toast, Florentine (991)
 Cromesquis of crabs, Rumpford (869)
 Terrapin, Epicurean style (1090b)
 Small aspics of foies gras (2412)
 Roast plover (2119)
 Celery salad (2660)
 (Ice) Toronchino Procope (3588)

Oysters (803)
 Consommé (189)
 Palmettes of snipe à la Osborn (932)
 St. Jacques shells, Parisian style (1079)
 Toasted bread with chicken (827)
 Roast quails (2131)
 Escarole salad (2671)
 (Ice) Basket of oranges (3570)

DECEMBER.

492

DECEMBER.

493

Oysters (803)
 Consommé (189)
 Capon croquettes à la Royale (876)
 Peas English style (2742)
 Terrapin à la Maryland (1085)
 Roast reedbirds with water-cress (2252)
 Ice cream with chestnuts (3465)
 Dessert

Consommé (189)
 Brochettes of oysters with truffles (1058)
 Sweetbreads à la Mirabeau (2595)
 Fat livers, Toulousaine (2287)
 Fried egg-plant (2739)
 Roasted grouse (2072)
 Salad
 (Ice) Biscuit with vanilla, melon shape (3438)
 Dessert

DECEMBER.

494

DECEMBER.

495

Welsh rarebit à la Cutting (946)
 Lobster à la Bordelaise (1026)
 Noisettes of tenderloin of beef Berthier (1411)
 Terrapin à la Newberg (1086)
 Roast squabs (2018)
 Water-cress salad (2676)
 (Ice) Harlequin (3554)
 Dessert

Consommé (189)
 Oysters on toast (1062)
 Ham mousseline à la Costa (911)
 Terrapin à la Crisfield (1084)
 Roast woodcock (2206)
 Okra and sweet pepper salad (2651)
 (Ice) Potatoes (3575)
 Dessert

JANVIER.

496

FÉVRIER.

497

BUFFET POUR 300 PERSONNES.

MENU.

CHAUD.

- Consommé de gibier (192)
 Huitres à la Villeroi (1056)
 Rissoles à la Renan (957)
 Bouchées de ris de veau à la Française (940)
 Terrapène, Maryland Club (1088)
 Perdreaux piqués rôtis au jus et cresson (2102)
 Crabes durs farcis à la diable (1004)

FROID.

- Saumon à la Moderne (2582)
 Filet de bœuf à la Lœullus (2436)
 Volière de faisau à la Waddington (2424)
 Jambon décoré à la Gatti (2321)
 Ballotines de pigeonneaux à la Madison (2427)
 Galantine de faisau à la Lorenzo (2494)
 Langues de bœuf, Rochefort (2606)
 Salmis froid de perdreaux (2574)
 Salade de homard à l'Américaine (2638)
 Mayonnaise de volaille (2625)
 Tétras rôtis au jus (2072)
 Sandwichs (811)
 Tartines de pain blanc beurrées (820)

ENTREMETS DE DOUCEUR ET DESSERT.

- Paniers d'oranges à la gelée (3130)
 Bavaois aux marrons (3136)
 Gâteau aux amandes (3225)
 Gaufres brissolets à la crème framboisée (3223)

GLACES.

- Bacchus (3590)
 Le Puits (3599)
 Toronchino Procope (3588)
 Tutti frutti (3586)
 Napolitaine (3589)
 Mokabelle (3565)

PIÈCES MONTÉES.

- Corne d'Abondance (3635)
 Chariot garni de pommes d'api (3632)
 Fruits (3699)
 Bonbons (3642)
 Devises (3653)
 Dessert

BUFFET POUR 200 PERSONNES.

MENU.

CHAUD.

- Consommé (189)
 Huitres frites au beurre (1061)
 Rissoles de palais de veau (952)
 Bouchées à la Victoria (942)
 Terrapène à la Baltimore (1083)
 Crabes durs farcis à la Caroline (1003)
 Ruddy duck rôti (2066)
 Café (3701)

FROID.

- Galantine d'anguilles (2488)
 Canetons aux olives, Espagnole (2482)
 Faisan farci à la Prince Orloff (2538)
 Chaudfroid de filets de canards à tête rouge (2460)
 Filets de poulet, Mirebel (2464)
 Mousseline de homard (2537)
 Aspic de foies gras (2411)
 Coquilles de chapon à la gelée (2590)
 Tartines de pain de seigle beurrées (820)
 Petits pains garnis de rillettes de Tours (809)

ENTREMETS DE DOUCEUR ET DESSERT.

- Gâteau Mille feuilles Pompadour (3247)
 Gâteau Favart (3263)
 Gelée au Madère (3186)
 Charlotte Russe (3145)

GLACES.

- Ananas en surprise (3595)
 Turban à la vanille et aux fraises (3600)
 Madrilian (3582)
 Pommes de terre (3575)
 Pastèque (3589)
 Biscuit glacé à la Diplomate (3435)

PIÈCES MONTÉES.

- Vase en sucre filé (3637)
 Moulin à vent (3639)
 Fruits (3699)
 Bonbons (3642)
 Devises (3653)
 Dessert

MARS.

498

AVRIL.

499

BUFFET POUR 250 PERSONNES.

MENU.

CHAUD.

- Bouillon clair (187)
 Brochettes d'huitres aux truffes (1058)
 Rissoles de volaille (948)
 Terrapène à la Maryland (1085)
 Homard à l'Américaine (1024)
 Timbales à la La Vallière (2357)
 Café (3701)

FROID.

- Saumon à la Farragut (2581)
 Filet de bœuf aux légumes mayonnaise (2441)
 Buisson de crustacés à la Rochelaise (2572)
 Timbale de faisan aux truffes (2605)
 Galantine à la Berger (2499)
 Langue de bœuf Écarlate en Arcade (2607)
 Chaudfroid de mauviettes (2454)
 Pâté de longe d'agneau à la gelée (2561)
 Cuisses de poulet en formé de caneton ravi-
 gote (2529)

ENTREMETS DE DOUCEUR ET DESSERT.

- Gâteau Favart (3263)
 Biscuit aux amandes (3229)
 Gelée prunelle (3186)
 Bavarois aux meringues (3133)

GLACES.

- Comtesse Léda (3548)
 Timbale Chateaubriand (3581)
 Panier de Perrette (3629)
 Œufs à la Trémontaine (3559)
 Mignonne (3564)
 Biscuit tutti frutti (3585)

PIÈCES MONTÉES.

- Corbeille garnie de fruits (3628)
 Panier garni d'oranges (3570)
 Fruits (3699)
 Bonbons (3642)
 Devises (3653)
 Dessert

BUFFET POUR 150 PERSONNES.

MENU.

CHAUD.

- Consommé (189)
 Huitres à la poulette (1067)
 Palmettes à la Varsoviennne (924)
 Rissoles de palais de bœuf (952)
 Bouchées Turbigo (941)
 Terrapène à la Crisfield (1084)
 Café (3701)

FROID.

- Saumon à la Russe (2586)
 Filet de bœuf à la Nonilles (2437)
 Galantine de pigeon (2496)
 Jambon truffé à la Florian (2523)
 Dinde en daube à la Verneuil (2615)
 Côtelettes d'agneau à l'aspic (2473)
 Petites caisses de grives à la gelée (2449)
 Aspic de faisan (2417)
 Salade de homard à l'Américaine (2638)
 Mayonnaise de poulet (2625)
 Sandwichs de viandes variées (815)

ENTREMETS DE DOUCEUR ET DESSERT.

- Gâteau Génoise (3239)
 Gelée à la Russe (3182)
 Gaufres brissolets à la crème framboisée (3223)
 Gâteau Jamaïque (3242)

GLACES.

- Bacchus (3590)
 Le Puits (3599)
 Bombe à la Romaine (3442)
 Fiori di latte fleurs de violettes (3470)
 Plombière Montesquien aux perlines et aux
 pistaches (3480)
 Parfait au café (3479)

PIÈCES MONTÉES.

- Le Char des Cygnes (3634)
 Bateau bon voyage (3631)
 Fruits (3699)
 Bonbons (3643)
 Devises (3653)
 Dessert.

MAL.

500 + JUN.

501

BUFFET POUR 400 PERSONNES.

MENU.

CHAUD.

- Bouillon clair (187)
 Lucines orangées à la Philadelphie (994)
 Moules aux fines herbes gratinées (1050)
 Croquettes de canetons à la Muser (881)
 Bouchées aux crevettes (935)
 Crabes durs farcis aux champignons (1004)
 Café (3701)

FROID.

- Saumon à la Seymour (2584)
 Grenadins filet de bœuf, Rochambeau (2429)
 Paon rôti et paré de son plumage (2552)
 Pâté de filets d'oie Adolphe Hardy (2557)
 Côtelettes d'agneau à l'Impériale (2471)
 Terrine de noix de Jambon (2397)
 Poulet Écarlate à la Derenne (2463)
 Aspic de veau aux artichauts macédoine (2421)
 Sandwichs (811)
 Rillettes de Tours (809)

ENTREMETS DE DOUCEUR ET DESSERT.

- Gâteau à la gelée meringué (3243)
 Gelée aux fraises (3183)
 Baquets de gaufres à la crème (3128)
 Biscuit à l'Hernani (3228)

GLACES.

- Melon, Cantaloup en surprise (3591)
 Nid garni d'œufs (3594)
 Pouding à la Constance (3490)
 Mousse à l'ananas (3474)
 Biscuit glacé à la d'Orléans (3437)
 Alexandria (3539)
 Petites glaces fantaisie (3431)

PIÈCES MONTÉES.

- Le chariot des Colombes (3633)
 Le panier de Perrette (3629)
 Fruits (3699)
 Bonbons (3642)
 Devises (3653)
 Café (3701)

BUFFET POUR 60 PERSONNES.

MENU.

CHAUD.

- Bouillon (187)
 Lucines orangées à la poulette (995)
 Palmettes à la Périer (922)
 Rissoles de poisson (952)
 Petits pâtés feuilletés de saumon (945)
 Homard rôti à la diable (1030)

FROID.

- Traites de ruisseau à la Carême (2611)
 Filet de bœuf aux crostades macédoine (2440)
 Côtelettes d'agneau au chaudfroid tomate (2475)
 Ris de veau à la Mirabeau (2505)
 Célestine de poularde, Talleyrand (2450)
 Fricassée de poulet chaudfroid (2467)
 " Pain " de foies au salpicon (2547)
 Galantine de caneton en forme de poire (2487)
 Sandwichs assorties (811)

ENTREMETS DE DOUCEUR ET DESSERT.

- Gâteau Moka (3249)
 Gelée à la Violette (3185)
 Corbeille en Nougat à la Crème (3129)
 Pouding Renaissance (3210)

GLACES.

- Poule avec poussins (3594)
 Lapin en Surprise (3596)
 Arlequin (3554)
 Mousse aux fraises (3474)
 Soufflé glacé à l'Alcazar (3533)
 Asperges (3546)
 Petites glaces fantaisie (3431)

PIÈCES MONTÉES.

- Vase en sucre filé garni de fleurs (3637)
 Moulin à vent (3639)
 Fruits (3699)
 Bonbons (3642)
 Devises (3653)
 Dessert

JUILLET.

502 * AOÛT.

503

BUFFET POUR 80 PERSONNES.

MENU.

CHAUD.

- Bouillon clair (187)
Moules à la Marinère (1646)
Lucines orangées farcies (997)
Brissoitins de volaille au suprême (849)
Bouchées à l'Andalouse (934)
Crabes moux grillés beurre ravigote (1006)

FROID.

- Truites à la gelée sauce Tartare (2612)
Filet de bœuf aux croustades macédoine (2440)
Ballotine d'agneau en forme de coupole (2425)
Côtelettes de veau à l'Anacréon (2478)
Pâté de foies gras de Strasbourg (2564)
Poularde piquée à la gelée (2571)
Galantine d'oison en forme de melon (2489)
Jambon glacé au sucre (2522)
Sandwichs (811)
Petits pains garnis de rillettes de Tours (809)

ENTREMETS DE DOUCEUR ET DESSERT.

- Biscuits à la crème (3137)
Bavarois aux framboises (3134)
Gâteau Napolitain (3259)
Gâteau Reine (3256)

GLACES.

- Ananas en Surprise (3595)
Déliçieux aux noisettes (3592)
Soufflé glacé Palmyre (3535)
Champignons (3568)
Mousse aux pêches (3474)
Pouding à la Romanoff (3497)
Petites glaces fantaisie (3431)

PIÈCES MONTÉES.

- 3 Vases en sucre filé garnis de fleurs (3637)
Fruits (3699)
Bonbons (3642)
Devises (3653)
Dessert

BUFFET POUR 150 PERSONNES.

MENU.

CHAUD.

- Consommé (189)
Moules à la poulette (1947)
Lucines papillons frites (998)
Croquettes de dinde (894)
Bouchées à la Reine (938)
Crabes moux sautés au beurre (1006)
Café (3701) Thé (3704)

FROID.

- Darne de saumon historiée (2576)
Buisson d'écrevisses (2572)
Petits aspics aux crevettes (2422)
Galantine de pintade à la Lytton (2490)
Pâté de caneton à la Rouennaise (2555)
Poulet sauté à la Sherman (2468)
Sandwichs de viandes (811)
Canapés d'anchois (777)

ENTREMETS DE DOUCEUR ET DESSERT.

- Gelée aux fruits et au kirsch (3187)
Château framboisé (3141)
Pound cake (3254)
Pouding Harrison (3207)

GLACES.

- Cantaloup moulé (3591)
Nid garni d'œufs (3594)
Pouding à la Serano (3498)
Mousse à l'Italienne (3475)
Spongade Médis (3536)
Petites glaces fantaisie (3431)

PIÈCES MONTÉES.

- Le char des Cygnes (3634)
Bateau bon voyage (3631)
Fruits (3699)
Bonbons (3642)
Devises (3653)
Dessert

SEPTEMBRE.

504

OCTOBRE.

505

BUFFET POUR 300 PERSONNES.

MENU.

CHAUD.

- Consommé de volaille (190)
Bouchées à la Victoria (942)
Croquettes de ris de veau (893)
Homard à la Newberg (1087)
Crabes moax frits (1006)
Café (3701)
Thé (3704)

FROID.

- Turbot à la Rémoulade (2613)
Chandfroid de tétaras (2457)
Galantine de cochon de lait (3498)
Pain de perdreau à la Montgomery (2548)
Petites caisses de bécassines à la gelée (2445)
Crème de homard (2470)
Pâté froid de caillies (2555)
Perdreux piqués rôtis (2550)
Salade de chapon (2624)
Sandwichs (811) Rillettes de Tours (809)
Canapés de caviar (777)

ENTREMETS DE DOUCEUR ET DESSERT.

- Gelée au marsala (3186)
Purée de pommes mousseseuse (3127)
Gelée aux fruits et au kirsch (3187)
Riz Mirabeau (3213)

GLACES.

- Corbeille jardinière aux Colombes (3593)
Oygne aux roseaux (3597)
Crème spongade à la Parépa (3537)
Mousse aux liqueurs (3476)
Bombe aux fruits printanière (3441)
Oranges Posillipo (3571)

PIÈCES MONTÉES.

- Arbre prodigieux (3639a)
Moulin à vent (3639)
Fruits (3699)
Bonbons (3642)
Devises (3653)
Dessert

BUFFET POUR 250 PERSONNES.

MENU.

CHAUD.

- Bouillon (187)
Huitres à la Philadelphie (1063)
Croquettes de crabes à la Parmentier (879)
Selle de chevreuil rôtie (3194)
Bouchées de ris de veau à la Française (940)
Café (3701)
Thé (3704)

FROID.

- Tranches de sheephead à la gelée (2589)
Filet de mouton à la Henry Clay (2541)
Jambon de poulet garni de zampino (2525)
Chandfroid de perdreau Béatrice (2455)
Hare de porc (2570)
Aspic de homard (2414)
Côtelettes de faisau chandfroid (2477)
Pâté froid de bécasses (2569)
Terrine de mauviettes (2599)
Sandwichs (811)
Pains de rillettes de Tours (809)

ENTREMETS DE DOUCEUR ET DESSERT.

- Biscuits de Savoie (3231)
Gelée au champagne (3186)
Crème bain-marie (3160)
Gâteau mandarin (3245)

GLACES.

- Ananas en surprise (3595)
Délicieux aux noisettes (3592)
Pouding aux biscuits (3488)
Mousse Sémiramis (3471)
Soufflé glacé à l'Alcazar (3533)
Asperges sauce marasquin (3540)

PIÈCES MONTÉES.

- 2 Vases en sucre filé (3637)
Fruits (3699)
Bonbons (3642)
Devises (3653)
Dessert

NOVEMBRE.

506

* DÉCEMBRE.

507

BUFFET POUR 200 PERSONNES.

MENU.

CHAUD.

- Consommé (189)
 Huitres à la Hollandaise (1066)
 Rissoles de ris de veau (954)
 Bécassines rôties (2159)
 Croquettes de brochet à la Romaine (890)
 Café (3701)
 Thé (3704)

FROID.

- Saumon Vénitienne (2587)
 Filet de bœuf à la Evers (2435)
 Galantine de perdreau, Elisabeth (2493)
 Pâté de lièvre dans un plat (2559)
 Côtelettes de homard à la Lowery (2476)
 Aspic de filets de caille (2419)
 Filets de poulet Renaissance (2465)
 Chaudfroid de courlis au fumet (2452)
 Estomacs de dinde à la Gustave Doré (2617)
 Sandwichs (811)

ENTREMETS DE DOUCEUR ET DESSERT.

- Gelée au sherry (3186)
 Pouding Castillane (3206)
 Bordure Caroline au champagne (3140)
 Gâteau de noisettes (3241)
 Crème de riz à l'angélique (3151)
 Marrons à la crème (3147)

GLACES.

- Corbeille jardinière aux colombes (3593)
 Le cygne aux roseaux (3597)
 Pouding de ris à l'impérial (3494)
 La Grandina (3536)
 Fiori di latte à la fleur d'orange (3409)
 Sabayon à la Cannetti (3531)

PIÈCES MONTÉES.

- Brouette de fleurs (3638)
 Chariot de pommes (3632)
 2 Corbeilles de fruits (3699)
 Glaces (3699)
 Bonbons (3642)
 Devises (3653)
 Dessert

BUFFET POUR 150 PERSONNES.

MENU.

CHAUD.

- Bouillon (187)
 Huitres frites au beurre (1061)
 Timbales à la Dumas (965)
 Bouchées à la Reine (938)
 Terrapène Epicurienne (1090)
 Poules de neige rôties (2072)
 Café (3701)

FROID.

- Saumon à la Aréane (2579)
 Filet de bœuf à la Violetta (2438)
 Galantine de perdreau Clémentine (2491)
 Petites caisses de foies gras (2229)
 Chaudfroid de enilles Bandy (2459)
 Côtelettes de bécasses Sarah Bernhardt (2480)
 Terrine de lièvre (2598)
 Aspic de crêtes et rognons de coq à la Mazarin (2410)
 Sandwichs assorties (811)

ENTREMETS DE DOUCEUR ET DESSERT.

- Gâteau Roederer (3257)
 Gelée aux pêches (3187)
 Timbales Massillon (3221)
 Pouding à la Boissy (3205)

GLACES.

- Ananas en surprise (3595)
 Délicieux aux noisettes (3592)
 Manchon Déjazet à la crème Vénus (3507)
 Biscuits glacés (3438)
 Glaces assorties (3538)
 Punch granit au café (3505)

PIÈCES MONTÉES.

- Bateau "Bon Voyage" (3631)
 Panier de Cerises (3630)
 Fruits (3699)
 Bonbons (3642)
 Devises (3653)
 Dessert

SEPTEMBER.

508

OCTOBER.

509

SIDEBOARD FOR 150 PERSONS.

BILL OF FARE.

HOT.

- Consommé (189)
Oysters à la poulette (1067)
Sweetbread cutlets à la Talleyrand (2272)
Roast woodcock (2206)
Pullet croquettes à la Wright Sanford (882)
Tenderloin of beef, royale (1458)

COLD.

- Salmon with Montpellier butter (2588)
English ham with jelly (2524)
Galantine of partridge, sliced (2492)
Decorated wild boar's head (2618)
Dressed game pie à la Lesage (2556)
Chaufroid of young Guinea fowl (2453)
Terrine of plover and larks (2601)
Small "pain" of chicken à la Froyeinet (2544)
Mousseline of woodcock (2540)
Sandwiches (811)
Small "pains" of Rilletes de Tours (809)

SWEET DISHES AND DESSERT.

- Mousseline biscuit (3230)
Greengage jelly (3187)
Chestnuts with cream (3147)
Gugelhופן cake (3240)

ICES.

- Hen and chicks (3594)
Rabbit in surprise (3596)
Excelsior Biscuit (3436)
Printanière fruit Bomb (3441)
Waddington pudding (3500)
Chartreuse mousse (3476)

CENTER PIECES.

- Chariot filled with lady apples (3632)
Horn of plenty (3635)
Fruits (3699)
Bonbons (3642)
Mottoes (3653)
Dessert
-
- Lady cake (3244)

SIDEBOARD FOR 350 PERSONS.

BILL OF FARE.

HOT.

- Cream of peas, St. Germain (260)
Béchamel oysters with truffles (1065)
Rissoles à la Demidoff (950)
Roast plover (2119)
Patties with mushrooms (937)
Frog croquettes (834)

COLD.

- Salmon à la Régence (2583)
Tenderloin of beef on a socle Bouquetière (2434)
Volière galantine of pheasants, Casimir Périer (2423)
Galantine of chicken à la d'Orléans (2486)
Woodcock à la Valère (2619)
Terrine of duck's liver à l'Aquitaine (2596)
Aspic of minion filets of partridge (2416)
Filets of sole à la Mazagran (2593)
Assorted sandwiches (815)

SWEET DISHES AND DESSERT.

- Plum cake (3253)
Peach jelly (3187)
Cream cornets with orange (3148)
Camper crowns (3156)

ICES.

- Bacchus (3590)
The Well (3599)
Banana pudding (3487)
Bomb with maraschino (3443)
Mousse with macaroons (3477)
Apples in surprise (3574)
Waffles with vanilla (3285)

CENTER PIECES.

- Basket filled with candied fruits (3628)
Perrette's basket (3629)
Fruits (3699)
Bonbons (3642)
Mottoes (3653)
Dessert
-
- Fruit cake (3238)

NOVEMBER.

510 +

DECEMBER.

511

SIDEBOARD FOR 200 PERSONS.

BILL OF FARE.

HOT.

- Cream of rice, Crémieux (249)
 Oysters Viennoise (1068)
 Palmettes of turkey à la Béarnaise (932)
 Turbigo patties (941)
 Terrapin à la Trenton (1090)
 Roast partridges with gravy and water cress
 (2102)
 Coffee (3701)

COLD.

- Decorated slices of salmon (2577)
 Saddle of venison à la Harder (2573)
 Aspic of oysters (2415)
 Chaudfroid of woodcock with fumet (2452)
 Red beef tongue with jelly (2609)
 Ballotines of quail à la Tivolier (2426)
 Terrine of wild rabbit (2604)
 Snipe pie (2567)
 Sandwiches (811)

SWEET DISHES AND DESSERT.

- Breton cake (3232)
 Noyau jelly (3186)
 Apple Flamri (3166)
 Large brioche (3234)

ICES.

- Hen with chicks (3594)
 Rabbit in surprise (3596)
 Plum pudding (3496)
 Grandina (3556)
 Parisian (3573)
 Gramolates with oranges (3610)

CENTER PIECES.

- Basket of cherries (3630)
 Wheelbarrow filled with flowers (3638)
 Fruits (3699)
 Bonbons (3642)
 Mottoes (3653)
 Dessert.

Pound cake (3254)

SIDEBOARD FOR 400 PERSONS.

BILL OF FARE.

HOT.

- Chicken consommé (196)
 Oyster rissolettes à la Pompadour (1054)
 Lamb croquettes à la De Rivas (888)
 Roast quails (2131)
 Crab patties (935)
 Timbale à la Renaissance (981)
 Coffee (3701)

COLD.

- Slices of salmon with jelly (2578)
 Ribs of beef in Bellevue (2432)
 Galantine of partridge (2492)
 "Pain" of partridge à la Montgomery (2548)
 Chaudfroid of snipe in pyramid (2461)
 Woodcock cutlets, Poniatowski (2479)
 Mouseline of pheasant, Princess (2538)
 Pâté de foies gras in border (2483)
 Chicken legs in the shape of ducklings (2529)
 Sandwiches (811)

SWEET DISHES AND DESSERT.

- Compiègne cake (3236)
 Prunelle jelly (3186)
 Apricot rice (3214)
 "Pain" of chestnut à la Bécotie (3196)

ICES.

- Algerian timbale (3586)
 Cauliflower with marchioness rice (3544)
 Léona (3558)
 St. Jacques Cup (3560)
 Corn (3547)
 Pears in surprise (3574)

CENTER PIECES.

- Chariot filled with lady apples (3632)
 Horn of plenty (3635)
 Fruits (3699)
 Bonbons (3642)
 Mottoes (3653)
 Dessert.

Pound cake (3254)

JANUARY.

512 + FEBRUARY.

513

SIDEBOARD FOR 300 PERSONS.

BILL OF FARE.

HOT.

- Clear bouillon (187)
 Fried oysters à la Horly (1060)
 Oyster patties (939)
 Scallops à la Marinère (1076)
 Turkey croquettes (894)
 Roast canvasback (3055)
 Stuffed lobster tails (1043)

COLD.

- Salmon à la Courbet (2585)
 Tenderloin of beef à la Noailles (2437)
 " Pain " of game Diana (2546)
 Bastion, American style (2429)
 Chandfroid of chicken à la Clara Morris (2451)
 Cold salmis of quails à la Balzac (2575)
 Terrine of partridge de Nérac (2600)
 Galantine of pheasant (2495)
 Rolls filled with rillettes (809)
 Buttered slices of rye bread (820)

SWEET DISHES AND DESSERT.

- Macédoine champagne jelly (3179)
 " Pain " of apricots (3194)
 Pineapple cake (3252)
 Ministerial pudding (3209)

ICES.

- The helmet (3598)
 Delicious with hazelnuts (3592)
 Montélimar with hazelnuts (3566)
 Ribambelle (3576)
 Madeleine (3561)
 Rice with maraschino (3578)

CENTER PIECES.

- Basket filled with candied fruit (3625)
 Basket filled with tortillons (3628)
 Fruits (3699)
 Bonbons (3643)
 Mottoes (3653)
 Dessert
 ———
 Wedding cake (3238)

SIDEBOARD FOR 200 PERSONS.

BILL OF FARE.

HOT.

- Chicken consommé (190)
 Broiled oysters, maître-d'hôtel (1059)
 Scallops à la Havraise (1075)
 Palmettes à la Périer (922)
 Roast redhead ducks (2063)
 Coffee (3701)

COLD.

- Salmon à la d'Estaing (2580)
 Tenderloin of beef à la Violetta (2438)
 " Pain " of game à la Bartholdi (2545)
 Aspic of tongue à la Picquart (2420)
 Chandfroid of filets of pheasant (2456)
 Cutlets of kernel of lamb in Bellevue (2472)
 Galantine of pullet à la Mozart (2497)
 Boar's head (2570)
 Chicken mayonnaise (2625)
 Sandwiches (811)
 Small fancy rolls filled with rillettes de Tours
 (809)

SWEET DISHES AND DESSERT.

- Syruped baba (3227)
 Sponge cake (3260)
 Californian pineapple jelly (3178)
 Blanc mango à la Smolenska (3138)

ICES.

- Cantaloup in surprise (3591)
 Nest with eggs (3594)
 Stuffed tomatoes (3582)
 Sicilian (3579)
 Ristori rice (3577)
 Marvelous (3563)
 Granite with currants (3611)

CENTER PIECES.

- Cornucopia garnished with fruit (3635)
 Wheelbarrow filled with flowers (3638)
 Fruits (3699)
 Bonbons (3642)
 Mottoes (3653)
 Dessert
 ———
 Angel cake (3226)

RESTAURANT BILL OF FARE.

LUNCH.

JULY.

Clams (803)

SOUPS.

Consommé in cup (189)	Pea purée with croûtons (282)	Julienne faubonne (318)
Fish broth with clams (370)	Clam chowder (300)	Chicken okra (299)
Mock turtle thickened (355)		Cream of corn à la Hermann (355)

FISH.

Fresh mackerel maître-d'hôtel (1193)	Fried soft shell crabs (1006)
Striped bass à la Bercy (1101)	Baked codfish Duxelle (1136)
Kingfish à la Batelière (1179)	Fillets of spotted fish English style (1233)
Porgies à la Manhattan (1229)	Eels à la Maréchale (1149)

READY.

Leg of mutton à la Bordelaise (1622)	Sirloin of beef à la Dauphiness (1350)
Sausages with cream potatoes (1804)	Loin of veal with gravy (1537)
Bacon with spinach (1771)	Chicken fricassée à la Boucharde (1862)
Poached eggs with purée of chicken suprême (2932)	

TO ORDER.

Veal outlet maître-d'hôtel (1501)	Small steak plain (1368)
Mutton cutlets with purée of chestnut (1599)	Chicken croquettes exquisite (877)
Lamb cutlets (1699)	Minions of fillet of veal with mushrooms (1510)
Squabs à la Briand (2006)	Chicken cocotte (1832)
Noisettes fillet of beef à la Berthier (1411)	Frog's legs à la d'Antin (1017)
Mutton breast with tomato Andalouse sauce (1586)	Squabs sauté à l'Impromptu (2010)

COLD.

Pickles (785)	Radishes (808)	Olives (800)	Caviare (778)	Celery (779)
English ham with jelly (2524)	Anchovies (772)	Sardines in oil (772)	Lyons sausage (818)	
Mustardella (818)	Sandwiches (811)	Mackerel in oil (797)		
Stuffed olives with anchovy butter (801)	Marinated tunny (831)	Spring lamb (2561)		
Red beef tongue (2609)	Lobster with mayonnaise (2638)	Boned turkey (2499)		
	Goose liver pie (2562)			

SALADS.

Russian (2645)	Tomato (2666)	Chicken mayonnaise (2625)	Potato (2654)	Macédoine (2650)
		Water-cress (2676)		

VEGETABLES.

POTATOES: Fried (2787)	Saratoga (2803)	Hashed, with cream (2780)	Lyonnese (2794)
String beans à l'Albani (2825)		Boiled asparagus with Hollandaise (2692)	
Lima beans with thickened maître-d'hôtel (2699)		Green peas, French style (2743)	
Green corn on the cob (2730)		Stuffed truffles (2845)	
	Tomatoes broiled with mayonnaise sauce (2838)		

DESSERT.

ICE CREAM: Toronchino, Procope (3583)	Pistachio (3454)	Asparagus (3540)
Nesselrode pudding with chestnuts (3495)	Vanilla (3458)	Chocolate (3449)
Tutti frutti (3586)	Tortoni cups (3584)	Neapolitan (3569)
Banana cream (3451)	White coffee (3460)	
WATER ICE: Raspberry (3607)	Orange (3605)	Lemon (3604)
PUNCH: Roman (3515)	Kirsch (3510)	Lalla Rookh (3516)
	Maraschino (3510)	Charlotte russe (3145)
	Bucket made of Chantilly waffles (3128)	
FRUITS: (3699)	Watermelon	Muskmelon
	Peaches	Bananas
	Apples	Grapes
CHEESE: (3697)	American	Roquefort
	Edam	Camembert
	Pont l'Évêque	
	French coffee (3701)	Turkish coffee (3702)

RESTAURANT BILL OF FARE.

DINNER.

MAY.

Clams (803)

SOUPS.

- Consommé Carême (222) Rice à la Rudini (343) Sherman (344)
 Bisque of crawfish à la Batelière (202) Cream of sorrel with stuffed eggs (262)
 Julienne Mogul (318) Pea purée with croûtons (282) Croûte au pot (305)
 Chicken okra (299) Chicken okra strained (299) Small individual soup pots (346)

SIDE DISHES—COLD.

- Radishes (808) Olives (800) Caviare (778) Sardines in oil (772) Lyons sausages (818)
 Marinated tunny (831) Gherkins (785) Mortadella (818)
 Stuffed olives with anchovy butter (801) Mackerel in oil (797)

SIDE DISH—HOT.

Cromesquis of sweetbread, Babanine (872)

FISH.

- Mussels with shallot (1051) Eels broiled tartar sauce (1150) Planked shad ravigote butter (1255)
 Spotted fish Livournaise (1282) Weakfish à la Brighton (1308) Fried soft shell crabs (1006)
 Blackfish à la Sandford (1115) Lobster à la Camille (1028) Sheephead, Buena Vista (1259)

REMOVES.

- Roast sirloin of beef with brain patties (1355)
 Rump of beef Boucicault (1337) Pullet in surprise (1987)

ENTREES.

- Mutton pie Canadian style (2375) Sautéed chicken florentine style (1890)
 Mushrooms crust with truffles (2759) Minions of tenderloin of beef à la Stanley (1406)
 Hot plover pie (2317) Breasts of turkey Donovan (2037) Squabs à la Crispi (2008)
 Frog shells (2347) Sweetbread à la St. Cloud (1566)
 SOBBERS: Lalla Rookh (3516) Kirsch (3510) Maraschino (3510) Rum (3510)

ROAST.

- Leg of mutton à la Roederer (1627) Leg of yearling lamb with gravy (1715)
 Beef ribs, American style (1331) Squabs (2618)
 Duckling (1921) Partridge broiled, English style (2085) Chicken in the saucepan (1881)

COLD.

- Galantine of chicken (2485a) Trout, tartar sauce (2612) Terrine of duck livers à l'Aquitaine (2596)
 SALADS: Lettuce (2672) Water-ress (2676) Macédoine (2650) Chicory (2668)

VEGETABLES.

- Purslain à la Brabançon (2815) Lima beans thickened maître-d'hôtel (2699)
 Potatoes Parisienne (2786) Potatoes, Anna (2770) Potatoes half glaze (2784)
 Green peas, English style (2742) String beans with butter (2829)
 Boiled asparagus with Hollandaise sauce (2692)
 Succotash (2731) Cèpes baked with cream (2724) Stuffed cauliflower à la béchamel, baked (2715)
 Risot à la Francatelli (2979) Tomatoes à la Boquillon (2833) Cardoons with half glaze (2710)
 Fried eggplant (2739) Spaghetti macaroni à la Lawrence (2666)
 Asparagus tops à la Maintenon (2695) Corn on the cob (2730) Spinach with cream (2820)
 Macaroni à la Brignoli (2958) Whole artichoke boiled with white sauce (2691)
 Macédoine à la Montigny (2755) Sweet potatoes roasted (2832)

SWEET ENTREMETS.

- HOT: Pancakes with brown sugar (3077) Glazed apple marmalade (3126)
 COLD: Blanc mange with strawberries (3139) Bain marie cream molded (3149)
 Charlotte Russe (3145) Cream Malakoff (3150)

DESSERT.

- FANCY CREAMS: Buisent, Excelsior (3436) Basket filled with oranges (3570)
 Nesselrode pudding with candied chestnuts (3495) Biscuit glacé (3435)
 Neapolitan (3569) Plombière with chestnuts (3486)
 CREAMS: Vanilla (3458) White coffee (3460) Pistachio (3454)
 WATER ICE: Lemon (3604) Raspberry (3607) Pineapple (3606)
 Assorted cakes (3364)

Preserved fruits (3679) greengages, peaches, pineapple, quinces (3679)

Marmalade (3674) jelly, Dundee, peaches, ginger, Guava, Bar-le-due (3678)

Stewed fruits (3686) pineapple, peaches, pears, prunes, apples, with jelly, bananas, cherries, chestnuts, oranges, orange salad, strawberries, raspberries.

Brandy fruits (3660) greengages, pears, oranges, strawberries with cream.

CHEESE (3697) Stilton, Brie, Strachino, Gorgonzola, Gruyère, Chester, Gervais, Port Salut, Holland French coffee (3701) Turkish coffee (3702)

ELEMENTARY METHODS.

(1). BURNT ALMONDS AND FILBERTS (*Amandes et Avelines Pralinées*).

Split some shelled almonds or filberts in two; if almonds are used mince well and roast lightly in the oven, on a baking sheet without letting them color, then mix in with them half their weight of sugar and enough egg-white, so they be entirely covered by the sugar. When the burnt almonds are spread on cakes, they must be covered over with sugar and glazed in a brisk oven.

(2). CONDÉ ALMOND OR FILBERT PREPARATION (*Appareil à Condé aux Amandes ou Aux Avelines*).

Put into a vessel three ounces of powdered sugar, one ounce of vanilla sugar, four ounces of icing sugar. Dilute this compound gradually with egg-whites, in such a manner that a smooth running paste is obtained, and beat it well for several minutes, so that it becomes a consistent body. To this add six ounces of dry almonds or filberts, shelled, ground or chopped up very fine.

(3). TO CHOP AND SHRED ALMONDS (*Pour Hacher et Effiler les Amandes*).

Chopped.—When the almonds are partly dry, chop them up and sift them through a sieve (Fig. 94), chop again all that remains on the sieve and continue until there be no more to pass through.

Shredded Almonds.—Are freshly peeled almonds dried well in a cloth, then cut into thin fillets on their length, or else put them into a special machine that shreds them also, but they never look so well, as the machine cuts them into all sorts of shapes, while with the knife, they are cut into uniform lengths.

(4). ALMOND MILK (*Lait d'Amandes*).

Pound half a pound of almonds with a few spoonfuls of cold water and two spoonfuls of orange-flower water; prepare a very fine paste with this and dilute with a pint of water; strain the liquid forcibly through a napkin.

(5). TO PEEL ALMONDS, PISTACHIOS OR FILBERTS (*Pour Mander les Amandes, Pistaches ou Avelines*).

In order to remove the peels from almonds, filberts or pistachio nuts, they must first be plunged into boiling water and left on the fire until the skin detaches easily under the pressure of the finger, then drain and refresh in cold water; now drain and peel them by removing the skins wash in cold water, drain, wipe and dry in the heater or in a well aired place.

For Filberts or Nuts.—To be peeled dry, crack the shells with a nut-cracking machine, being careful not to break the kernel, then peel them dry by putting the nuts on a baking sheet and pushing it into a medium oven, removing them immediately the outer skin detaches when the nut is rubbed between the thumb and first finger; keep them either whole or in halves and use for ice cream and desserts. Those peeled in water are for chopping, or splitting in two for nougats, also for cooked sugar pastes.

(6). TO POUND, CRUSH, AND COLOR ALMONDS (*Pour Piler Broyer et Colorer les Amandes*).

To Pound.—Almonds are pounded in a mortar or crushed in a machine; in the mortar by wetting a few at the time with either eggs or liquids, then stirring in some sugar. In a machine, by mixing the almonds and sugar together and pouring it into the funnel of the machine; the first time they should be barely crushed, pass through four times, tightening the cylinders slightly for each turn, and the last time the almonds should be reduced to a paste.

To Color Almonds.—Use chopped or shredded almonds for coloring. For pink, dilute a little carmine in some thirty degree syrup with a little kirsch; rub the almonds in this and dry them. For violet, use red, blue and maraschino; for orange, yellow, red and curaçao; for lemon color, yellow and noyau; and for green, spinach and orange flower water.

(7). TO BLANCH RICE (Pour Blanchir le Riz).

Before blanching rice it should be picked, washed, then put into a saucepan and moistened with cold water; bring the liquid to boiling point, stirring it frequently with a spoon so it does not adhere to the bottom of the saucepan, and let it boil for seven or eight minutes, pour the rice into a sieve to drain, refresh in cold water and strain.

(8). TO BLANCH VEGETABLES (Pour Blanchir les Légumes).

Vegetables are blanched in more or less time according to their nature, and not only to correct their bitterness, but to soften them as well; the blanching is the prologue of the cooking and is accomplished in boiling, salted water, either in a saucepan, a tinned copper pan, a copper untinned pan, or an untinned saucepan. In the copper and untinned pans, only the green vegetables should be cooked, such as spinach, green peas, string beans, fresh asparagus, in fact all vegetables that must retain a pretty, pale green color. Artichokes should be cooked in a very clean well-tinned saucepan. To blanch parsley, chervil, tarragon, onions, shallots, etc., plunge them in boiling water several times.

(9). TO BONE POULTRY OR GAME (Pour Désosser la Volaille et le Gibier).

Poultry or game are generally boned in order to stuff them properly; they must first be singed lightly, the legs cut off as well as the pinions and neck, keeping the skin of the latter as long as possible; split the skin right along the back so as to free the carcass on both sides, using a small knife for this purpose, afterward separate the stump from each wing, so as to reach the fillets. When the fore-part of the belly is detached, separate also the thighs by dislocating them at the first joint adhering to the carcass, then bone the fleshy part of the thighs and the drum-sticks. Cut the carcass down as far as the rump, so as to detach it entirely, and if these instructions are strictly followed, the piece of poultry or game will be found to be entirely boned, and the only parts now to be removed are the stumps of the wings and the large nerve found in the flesh of the thighs, and detach from the carcass the two minion fillets from which you remove the nerves.

(10). DISH BORDERS OF NOODLE PASTE, COOKED PASTE, METAL, ENGLISH PASTE OR GUM PASTE, DISH BOTTOMS, FOUNDATIONS, SUPPORTS, TRIANGLE FOR DRESSING TONGUES, HATELETS FOR HOT REMOVES AND ENTREES, FANCY FRILLS, AND FAVOR FRILLS (Bordures de Plat en Nouilles Pâte Cuite, et en Métal, Pâte Anglaise et Pastillage, Fonds de Plats et Supports, Croûton Triangle pour Dresser les Langues, Hâtelets pour Relevés et Entrées Chaudes, Bouffettes et Manchettes).

Several kinds of borders are used in the kitchen for the purpose of decorating dishes; those most employed are cut out with a pastry cutter from a band of noodle paste (No. 142.) To make



FIG. 1.

noodle paste borders requires ingenuity, although it is not difficult. First it needs a good noodle paste of a fine color and very smooth; divide it in several parts and roll these into sausage shapes, then flatten down with a rolling pin drawing them out to a sufficient length so the band can reach all around the basin of the dish; then cut these bands into the desired width keeping them exceedingly straight; roll them over on themselves without pressing, then unroll slowly on to a paper band to design them with a



FIG. 2.

cutter (Fig. 1), rolling up the cut out end as soon as finished to prevent the paste from drying; they may also be molded in molds shown in Fig. 2.

To fasten the border onto the dish, push a string of repère (No. 142) through a cornet around the basin of the dish exactly where the border is to stand upright; place the dish on top of a cool part of the range and unroll the cut-out band speedily onto the repère to fasten it on in an upright position, attach the two ends together, then bend the band outward with the fingers to give it sufficient splay, turning it around all the time until it is dry enough to stand by itself, then cover over to prevent the border from drying.

Another style of border (Fig. 3) greatly admired is made of cooked white paste (No. 131) also carved out with the pastry cutter, but under more simple conditions and is more resisting. These are very appropriate for entrées having an abundance of garnishing or a plentiful supply of gravy, thereby requiring a more resisting substance than noodle paste. This kind can be seen in the

different entrées illustrated in this work, but more specially in the figure representing a chicken à la Montesquieu (Fig. 372). But a style even more used and certainly far more practical is a border made of metal (Figs. 4-5-6); they are fit to be served at a family dinner as well as at the most luxurious banquet in which the dishes are invariably handed round to the guests, for



FIG. 3.

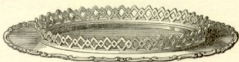


FIG. 4.

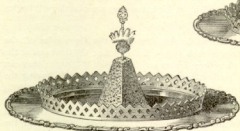


FIG. 5.

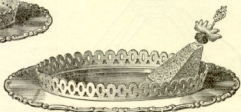


FIG. 6.

instance those viands dressed in the kitchen. These borders are movable and should be made the same size as the basin of the dish for which it is intended. These borders are of sterling silver, but they can be imitated in plated ware; let it be well understood that these borders can only be placed on metal, silver or plated dishes.

For Borders of English Paste or Gum Paste.—Roll out the paste to the desired thickness and with a fancy cutter (Fig. 6A) cut out some pieces and dry them on an even surface covered with paper; when finished place them in closed boxes in a dry place and when ready to use push a string of royal icing on the edge of the basin of the dish or platform and dress the border very evenly around.

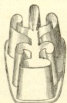


FIG. 6A.

Dish Bottoms, Foundations and Supports.—These foundations or dish bottoms serve for dressing pieces, removes or entrées, so to raise them and give them a more elegant appearance. They are to be made either of bread, rice, hominy, wood or tin. Round



FIG. 7.



FIG. 8.

ones for entrées and ovals for removes or large roasts. The height for entrées is about one and a half inches, while for removes they are to be two inches; those of wood or tin are to be covered with noodle paste, those of rice or hominy are sculptured or carved with a knife.

Molded supports are to be prepared for boned turkeys, capon, pullet, etc.; these are of an oblong shape, rounded at the ends (See Fig. 9 A.); the longest ones intended for turkey's are nine and a quarter inches long by four and three quarters wide and two and a quarter high; for capons



FIG. 9.



FIG. 9 A.

they are to be nine inches long, four and a half wide and two inches high; for tenderloins of beef, ten inches long by four wide and two and a half high; for hams, they are oval shaped, twelve by nine and three high.

Triangle for Dressing Tongues, etc.—For the largest ones have the three sides of the triangle each twelve inches long; the thickness of the base is three inches and two inches at the top; they can be made either of rice or hominy in molds having the required dimensions (Fig. 10), or else lower ones with the following proportions: length at the base, twelve inches by eight high; cut off an inch and a half from the top of the smallest and three inches from the largest; this will form a platform for placing the subjects on. They can also be made of bread spread over with green butter and then heavily strewn with very finely chopped green parsley. Let it



FIG. 10.

be well understood that the soles called dish bottoms are not intended to be eaten. The sole has nothing whatever to do with the dish itself; it represents an accessory made for the purpose of raising the meats, etc., dressed over it, showing off advantageously the surrounding garnishing.

Hâtelets (Skewers) for Hot Removes and Entrées.—Hâtelets are employed either as an ornament or else a garnishing; they are applied to removes and entrée dishes. Hâtelets should only be used on ceremonious occasions, for a too prodigal use of them is apt to decrease their value. They are ornamented with unpeeled truffles, mushrooms, or cock's combs, either plain or double hâtelets are also composed of Villeroi quenelles, sweetbread croquettes, or glazed crawfish; they are also made of vegetables, carrots, turnips and artichoke bottoms slightly blanched. Hâtelets intended for garnishing cold pieces are to be found in the chapter on cold dishes (No. 2526).

Fancy Frills for Large Pieces, such as Leg of Mutton, Ham, etc.—Cut a band of paper twelve inches long by three and a half wide; fold it in two on its length and again in two, this making a seven-eighths of an inch wide band, cut it finely on the folded edge, or else pass it through a cutting machine; unfold the band, turn it over so that the cutting detaches better, then twist this band in a spiral around a tin tube; fasten the end with a little mucilage, take it off the tube and place inside either a straight or turned up scone. To make these scones, fold a thin sheet of paper six inches square in two, then in four, then again fold in a triangle, beginning at the pointed ends, fold it once more. Cut the paper pointed shaped beginning from the center and rounding toward the bottom; unfold, and with the blade of a small knife, press down each fold so as to have them all come on



FIG. 12.



FIG. 11.



FIG. 13.

one side and thus form a kind of pointed funnel. Unite the points one on to the other, closing and pressing them together; they should now be the same shape as when cut; place one in the

corner of a fine towel, fold it over, press down heavily with the palm of the left hand, then pull the napkin quickly away with the right hand; by this operation, and the pressure, the paper is both folded and goffered at once; the sounce is now made and it only requires to have the bottom cut off to fit it into the frill. (See Fig. 13 and 14.)

Fancy Frills for Cutlets, Chicken Legs or Wings.—Cut some sheets of paper five inches long by three inches wide, fold in two across the length; fold once more in two; cut them by clipping in slits one thirty-second of an inch apart, or else use the machine. Fold this band, twining it in such a manner that the slits are rounded, then fasten with a little mucilage; roll the frill spiralwise on a column-tube or a piece of round wood three-eighths of an inch in diameter. Attach the end of the paper with a little mucilage and when the frill is properly fastened, cut the ends off straight so that they are all of one length (Fig. 12).

Favor Frills.—Have a small piece of rounded wood an eighth of an inch in diameter and an inch and three-quarters long, tapered on one end; roll on this spiralwise, some prepared paper a third smaller than for the other frills; fasten the two ends together on the stick and trim the paper adhering to the stick with a small ribbon fastened on in the shape of a little rosette. These favors are for chicken-breasts, lobster cutlets, etc.



FIG. 14.

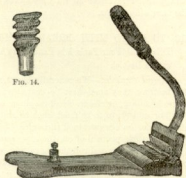


FIG. 15.

(11). TO PREPARE BOUCHÉES (Pour Préparer les Bouchées).

Roll out on a floured table some six turned puff paste (No. 146), keeping it one quarter of an inch in thickness; let this paste rest, and then cut from it a dozen round pieces, using a channeled pastry cutter, from two, to two and a quarter inches in diameter (Fig. 16). Turn these over on to a wet baking sheet, leaving them a short distance apart, and egg over the surfaces with a brush. Trace on them quickly a ring using a smooth, well heated pastry



FIG. 16.



FIG. 17.



FIG. 18.

cutter (Fig. 17), so that the incision is clear, and with a small knife trace three lines in the inside of this ring (Fig. 18); put the baking sheet into an oven, not excessively hot, and cook the bouchées for eighteen to twenty minutes; detach them from the baking-sheet, slipping a knife underneath each one, open at once to empty them, save the covers, and keep warm until needed.

(12). TO BRAIZE OR POËLER, SMOTHER OR SAUTER (Pour Braiser, Poëler, Étaver ou Sauter).

Braising meat is to cook a piece of meat in a saucepan, lining the bottom with bardes or slices of fat pork, slices of veal, carrots and onions cut in slices, a bunch of parsley garnished with bay leaves, a little thyme, chives and one onion with cloves in it. Arrange the meat, fowl or game on top of these and moisten with some broth, then re-cover the meat with more bardes of fat pork; these meats must be cooked slowly in a slack oven, or by placing hot coals on the cover.

Poëler.—Cut up one pound of breast of pork and half a pound of raw ham, into half inch squares; six ounces of carrot, four ounces of onion in half inch squares, two bay leaves, the same quantity of thyme, a bit of mace, two cloves and some basil, the whole of these aromatics tied inside a bunch of parsley. Melt the pork with the vegetables and bouquet, not letting it color, then place on top a fat prelet prepared and trussed as for an entrée, covering the breasts with slices of peeled lemon, and bardes of fat pork tied on with a string; pour over some fat broth from the stock-pot and also some white broth to moisten to half the height, being careful to renew the moistening at times so that the same quantity always remains.

Smothering meat is to cook it slowly in a good stock without evaporation taking place, so that it cooks entirely and retains its natural flavor. Smothered meats must always be thoroughly cooked.

Sauter.—Either in a sauteuse or in a pan; let the article cook rapidly on a quick fire tossing backward, forward, and frequently. We sauté potatoes, etc. Chickens or tenderloin are sautéed either in fat or oil on a moderate, but well regulated fire, turning the meats over when they are a fine color.

(13). TO BREAD WITH BREAD CRUMBS, ENGLISH FLOUR, MILANESE CRACKERS AND DEVEILED (Pour Paner à la Panure, à l'Anglaise, à la Farine, à la Milanaise, à la Poudre de Cracker et à la Diable).

Bread Crumbs.—We generally bread crumb all substances that are to be broiled or fried; if for broiling, they must first be coated with oil or melted butter, then laid in bread crumbs, or white breadings, or else in bread raspings, or brown crumbs as explained below.

For substances to be fried, such as croquettes, roll them first in white bread crumbs, then dip them in beaten eggs strained through a Chinese strainer, or else put four eggs in a bowl with salt, pepper, a tablespoonful of oil, the same quantity of water, and strain all through a strainer.

Drain quickly and roll them again in white bread crumbs, and smooth the surfaces either by rolling them on a table or else use the blade of a knife.

To Bread Crumb, English Style.—Use only the yolk of the eggs instead of whole ones, mixing for each ten yolks, ten ounces of melted butter.

White Bread Crumb.—Is used for breading meats, fish and all substances to be fried; this breading is prepared with slightly stale bread, cutting off the crusts, and grating or rubbing the crumbs in a cloth, then passing it through a sieve (Fig. 95.), it must be kept in a cool, dry place, spreading it out and stirring at times.

Brown Bread Crumbs.—Is prepared with white bread dried in a heater and slightly browned in a very slack oven and afterward pounded and sifted through a sieve (Fig. 95).

To Bread with Flour.—Dip the articles such as fish, etc., in seasoned milk, then roll them in flour. For egg-plant, roll them merely in flour, omitting the milk.

To Bread Crumb à la Milanaise.—Mix bread crumbs and grated parmesan cheese, half and half; dip the substances to be breaded, in melted butter, then lay them in the cheese and bread-crumbs mixture, equalizing well the crumbs with the blade of a knife.

To Bread with Powdered Crackers.—Dip the substance in beaten egg and its equal quantity of milk and then roll them in powdered crackers.

To Bread à la Diable (deveiled).—Season first the substances, then coat them over with mustard and dip them in beaten eggs and roll them lastly in bread-crumbs.

(14). BREASTS OF PORK SALTED AND SMOKED, ENGLISH BACON (Lard de Poitrine Salé et Fumé. Petit salé à l'Anglaise).

If needed for summer use, begin toward the end of March to dry-salt some breasts of pork for four days, then pack them tight in a salting tub and cover over with a thin layer of salt. Pour over them a freshly made, and highly salted brine, place on top a perforated cover, and lay over some heavy stones, so that the breasts are entirely submerged, and leave them in this state until needed, setting the tub in a cool well-aired place.

This salt pork will keep well until the fall, although it will be much saltier than if prepared in the usual way. The usual way is to wash the breasts and put them in brine in a special salting tub without any other meat; use a fork to remove them from the brine, as the hands cause fermentation, and when the salt pork is needed for use, it can be unsalted in cold water for several hours or till sufficiently done. Bacon or smoked salt pork is prepared the same, putting it in a brine half as strong and keeping it in a 50 degree Fahrenheit temperature, but no more. Drain and dry in an aired place, then smoke for three days in the cold.

(15). BRINE (Saumure).

Brine is used for the preservation of meats and at the same time to give them the taste of any preferred aroma; for this reason we select among the many ways that are employed in different countries, one that we are sure will answer for our present needs.

Boil in a large kettle twenty-five quarts of water, twenty-four pounds of salt, two pounds of saltpetre, three pounds of brown sugar and two ounces of carbonate of soda. Into a bag put a mixture weighing ten ounces, including thyme, bayleaf, sage, rosemary, juniper berries, savory,

having more of each as desired, or less, if a certain taste displeases. After the salt is dissolved, leave the liquid to cool and then weigh it with a salt weight; with this it should be twelve degrees.

To salt the meats, be careful to accomplish this when dry, by rubbing the meat with salt and a little saltpetre, and then let rest for twenty-four hours before putting it in brine. Strain the brine and cover all the salted parts and leave it in a cool place during the operation. The time needed for salting is according to the size of the pieces.

A ham weighing seventeen pounds requires twenty-five days; a breast weighing twelve pounds requires fifteen days; a shoulder weighing fifteen pounds requires twenty days.

These indications are for meats to be eaten unsmoked. In case they should be smoked leave them ten days longer. Soak for twelve hours in cold water and then hang them in a smoking room or else in a big chimney, having them smoke slowly with oak shavings mixed with thyme, bayleaf, sage, etc.

To Salt Hams.—Put into a large kettle one pound of salt, four ounces of saltpetre, six ounces of brown sugar, thyme, bayleaf, basil, two ounces of juniper berries, a quarter of an ounce of botanic calament, all tied up in a bag, and when the salt has dissolved by boiling, remove from the fire, let cool to settle the brine and then pour off the clear part. Burn some aromatic herbs in a barrel, put in the hams, pour the brine, already strained through a sieve, over, close the barrel and leave it for eighteen days; drain out the hams, hang them up for twelve days in a well-aired cool place, then hang them in the chimney for twenty days. Wrap them in sheets of paper and hang in a dry place.

For Winter Hams.—These hams can only be kept during the winter. Have two hundred pounds of small corn-fed hams; rub over well with salt, then put them into a barrel and leave them for three days in a very cool place. Three days later put them into another barrel, cover over with salt brine, having sufficient salt to allow a potato to float on the surface; the hams must be entirely immersed in the brine, cover with a board and a weight atop. Twelve days after change them into another barrel and pour the brine again over, this is so that they change positions and salt easier.

After another lapse of twelve days, drain and put them to soak in cold water for twelve hours; drain once more, leave to dry in the open air for eight days, then smoke them in a smoke house for two days with hickory wood.

(16). CLARIFIED AND PURIFIED BUTTER (*Beurre Clarifié et Épuré*).

Clarified.—To clarify butter it should first be melted so as to extract all the buttermilk, letting it cook slowly; skim and when well desupumated from all its impurities and it begins to smoke then it is ready; strain it through a fine piece of linen and keep to use when needed.

Purified.—Melt some butter in a deep saucepan, boil it for two or three minutes, remove, let stand to settle, then skim and pass it through a fine sieve pouring off the top only so to leave the sediment on the bottom.

(17). BUTTER FOR BUTTERING MOLDS (*Beurre Pour Beurrer les Moules*).

Melt one pound of veal kidney suet by chopping it up finely, then putting it into a saucepan with half a pint of water on a slow fire, stir occasionally to prevent its fastening on to the bottom of the saucepan and when the fat is limpid, add the same weight of fresh, saltless butter; stir until the butter and fat are perfectly clear.

Cold Butter for Buttering Molds.—It suffices only to knead some unsalted butter on the table to extract all its moisture and give it body, then put it into a cloth, sponge it off, put it in a pan in a warm temperature and work it until it becomes soft as cream.

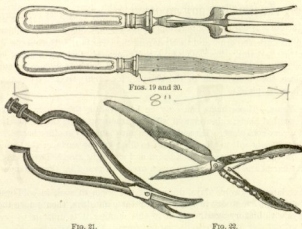
(18). TO PREPARE LIQUID CAMEL (*Caramel Liquide*).

Liquid caramel is most necessary; it is used for coloring broths, gravies and even sauces, when their tints are found to be too light, still caramel should be used with discretion, for it is apt to give a bitter taste to the colored liquids into which it is added. Put a few spoonfuls of powdered sugar into a copper pan, stir it over a slow fire, then remove it on to a slower one to let cook until it becomes quite brown, and the smoke arising from it is whitish, this is a sign that it is thoroughly done. Take the pan from off the fire, moisten the sugar proportion-

ately with hot water, and allow the liquid to boil while stirring, and cook till the consistence of a light syrup is obtained. Caramel should be kept in a small, well-closed bottle, having a cork perforated lengthwise, so that when the bottle is turned over, the liquid can drop out slowly without it being necessary to uncork it.

(19). TO CARVE ON THE TABLE (Pour Découper à Table).

Carving should be done with ease and dexterity. It is a simple operation, yet to be a perfect carver one must have a few ideas of the natural construction of the various pieces to be cut up. The meat to be carved must be laid on a dish without any sauce or garnishing, so as to be able to turn it around to the most convenient position. The tools indispensable for carving consist of a solid two or three-pronged fork, a good, keen, sharp-bladed knife and a pair of carving



scissors. It is essential to begin on the most practical side, and also to be able to distinguish all of the best parts so as to carve without deteriorating from their appearance or without injuring their gastronomical qualities.

It is an easy study, but one that ought not to be neglected, for what embarrasses and confuses a carver is when he is unable to find the different joints, or else when he begins cutting a piece of meat against the grain. It is to facilitate this operation that we deem it necessary to give a few hints and suggestions, and as almost each piece is accompanied by a design, it will be easy to learn how to carve those meats usually served whole on the table.

(20). FISH; HOW TO CARVE (Pour Découper le Poisson).

A general rule almost always observed for cutting up fish at table, is to use only silver implements; this to be specially followed for boiled and braised fish. Fried fish is the only kind where knives are allowable. To carve boiled fish, use either a silver fish slice, spoon or fork. The lines

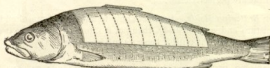


FIG. 23.

traced on the back of the fish (Fig. 23) denote in what direction it must be cut, observing, as the figure indicates, that it should be on the opposite side to the belly, for on this part the fleshiest meat is found. To cut up a bass, salmon, etc., or any fish of a long shape, first trace a line following the course of the bone, beginning at the head and finishing at the tail, then divide this back piece into slices and lay each one on a separate plate. All meats taken from the back and sides of a fish are fleshier and preferable to those found on the belly.

Fish slice.—A name given to a certain utensil with which fish is cut at the table to serve it on plates. These slices are made of silver or silver-plate; the blade is broad and sharpened

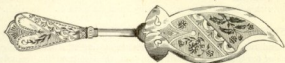


FIG. 24.

on one side, fastened to a handle. Smaller slicers are also placed on the table to facilitate serving flat cakes, flawns and tarts that are difficult to lift with a spoon or a knife.

(21). PARTRIDGES; HOW TO CARVE (Pour Découper les Perdreaux).

There are various ways of carving partridges; when young, simply divide them in two lengthwise; when large, either detach the hind part from the breast or divide each one in three on their length, that is, cut a part of the breast with the leg on, so to leave the upper breast adhere to a part of the carcass; then detach with a pair of carving scissors; this is demonstrated in the



FIG. 25.



FIG. 26.



FIG. 27.



FIG. 28.

drawing. If the hind part is detached with the breast, then this should be divided into three parts and returned to their original position; in this manner it is difficult to perceive that the partridge has been cut, for it is given its natural form. Large partridges need simply cutting in four.

(22). PHEASANT AND GROUSE OR PRAIRIE CHICKEN; HOW TO CARVE (Pour Découper un Faisan une Grouse ou un Tétraz).

A pheasant can be carved the same way as a large chicken (Fig. 35), which means to cut it in five pieces, but should it be extra large two fillets can be taken from each side of the breast, leaving an upper or central part of the breast. The legs are generally dry and tough, yet should they have to be served, cut each one in two.

Grouse or prairie chicken can be carved exactly the same.

(23). ROAST BEEF; HOW TO CARVE RIBS (Pour Découper une Pièce de Côtes de Bœuf Rôti).

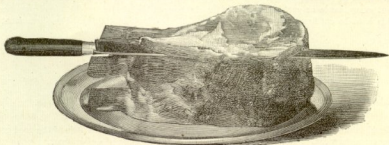


FIG. 29.

American roast beef is taken from the ribs; sometimes seven ribs are served, but the piece containing only six is far more advantageous, while the four rib piece, cut from the short loin is

better still. Roast beef must be carved on the table, or else on the dining-room sideboard, for when cut beforehand it becomes dry and loses the best part of its juices. Roast beef is to be cut in thin slices, leaving a small piece of fat adhering to each one; at once place them on hot plates and be careful to baste with a little of the gravy flowing from the meat on to the dish.

(24). TENDERLOIN OF BEEF; HOW TO CARVE (Pour Découper un Filet de Bœuf).

Whether the tenderloin be roasted or braised, when cutting off slices for the guests, do not let them be too thick or too thin; remove half an inch of the sole from the tenderloin (Fig. 30) and



FIG. 30.

cut the meat into even thin slices, crosswise if the tenderloin be large; if thin, have the slices cut on the bias, but do not penetrate through the sole piece; pare the bottom free of fat. Serve these slices on very hot plates with a little of its gravy, independent of the accompanying sauce or garnishing, which must be served separately.

(25). HOT HAM; HOW TO CARVE (Pour Découper un Jambon Chaud).

Ham served hot is better when carved at the table, for it retains its essential juices. The most delicate part of a ham is the kernel, it being the fleshiest: this is to be cut in not too thick slices, leaving the fat adhering to the meat, then placed on hot plates; serve a good

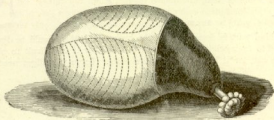


FIG. 31.

sauce separately in a sauceboat. When the ham is accompanied by a garnishing, it must also be served separately and offered to the guests. In order to have a ham prepared for handing round, it should first be cut up, then reconstructed the same as should a leg of mutton.

(26). LEG OF MUTTON; HOW TO CARVE (Pour Découper un Gigot de Mouton).

If the leg be roasted, carve it at the table or in the dining-room. It must be served on a dish without gravy, sauce or garnishing. Seize the end bone of the leg, having the kernel uppermost, for this is to be cut first, it being the fleshiest and the best part of the leg. The slices must be

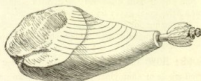


FIG. 32.

broad and thin, to be served on very hot plates, each one accompanied by a little of the good gravy flowing from the meat. Should the leg have a garnishing this must be served apart.

Lamb is carved the same way. The bone end of the leg to be trimmed with a specially made handle, or else a fancy favor frill. When the leg is to be presented at the table, it should be previously carved and reconstructed to its original shape.

(27). SADDLE OF MUTTON, SADDLE OF LAMB, AND SADDLE OF VENISON, ROASTED; HOW TO CARVE (Pour Découper une Selle de Mouton, d'Agneau, et de Chevreuil Rôti).

The dish containing these roasts must be placed on the table before the person who is to carve; the loin end to be turned to the left, for from this end is the saddle begun. There are two ways of carving the roasted saddle; the first way is to cut the slices on the length of the meat, slightly bias; see braized saddle, Fig. 33. They to be neither too long nor too thin. For the second way, the slices are cut the entire length of the meat, but in every case serve on very hot plates, adding a little of the good gravy from the meat and serving another gravy separately in a sauceboat.

(28). BRAIZED SADDLE OF MUTTON; HOW TO CARVE (Pour Découper une Selle de Mouton Braisée).

To have a braized saddle of mutton carved on the table, it should be placed on a hot dish without any gravy or garnishing; first make two incisions, one on each side, just between the fat of the flank or the kernel, then cut the large fillets across in rather thick slices; avoid having too much fat on any of them. A saddle of mutton can be carved in the kitchen without deteriorating from its good qualities; in this case, remove the fillets entirely, pare free of all fat and cut them



FIG. 33.

across in half inch thick slices; return them to their original position, and when serving, hand around at the same time, both garnishing and a sauceboatful of gravy or sauce.

(29). LOIN AND KERNEL OF VEAL; HOW TO CARVE (Pour Découper une Longe ou une Noix de Veau).

Before carving a loin of veal, first detach the tenderloin and kidney; cut the loin into cross-wise slices, not too thin, and place each one on a hot plate, adding a slice of the kidney or minion fillet, also a little good gravy or any sauce accompanying this remove, only serving it separately.

On Fig. 327 will be found a larded kernel of veal, served as an entrée on a round dish. In order to cut the kernel, it requires to be held firmly by the fork on the upper side, enabling the larded meat to be cut in not too thick slices. Serve on hot plates with a little gravy, independent of the sauce or garnishing that accompanies it.

(30). GOOSE OR DUCK; HOW TO CARVE (Pour Découper une Oie ou un Canard).

Geese and ducks are carved the same as other poultry; when young, their legs can be served, but if large and older it were better to leave them undetached on the carcass. To carve a goose with ease, the breast must be turned toward the carver, as shown in Fig. 34. The meats of each side of the breast are to be cut in not too thin fillets and immediately placed on hot plates, then basted over with a little good gravy. When the geese are stuffed, add to each plateful a small piece of the dressing. If serving the legs of a young goose or duck it is obligatory, first to detach them from the carcass and divide in medium-sized pieces with the carving scissors. Large tame ducks are carved the same as geese, and young ducklings can be separated in four parts. The breast alone of wild ducks is used, lifting one fillet from off each side or both fillets may be divided lengthwise in two; serve these on a little good gravy taken from the carcasses, after breaking them up and pressing out all the juice; heat this gravy slightly with lemon juice, salt, mignonette and finely chopped blanched shallot.

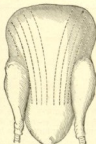


FIG. 34.

(31). PIGEONS; HOW TO CARVE (Pour Découper des Pigeons).

Young pigeons are served whole or simply cut lengthwise in two; when very large, separate the hind part from the breast part and make two pieces of each of these.

(32). A PULLET OR CAPON; HOW TO CARVE (Pour Découper une Poularde ou un Chapon).

A large piece of poultry that requires to be carved at table, calls for the greatest care in order to have all the pieces neat, even and of a proper size, neither too large nor too small. A pair of carving scissors will be found indispensable. To proceed with ease have the pieces laid on a dish

in front of the carver; should the pinions be left on the wings, cut them off with the scissors, then cut from the breast one small slice, taking the minion fillet along; from the remainder of the breast cut another pretty slice through the entire length. If the breast of the chicken be very large cut from it another slice without encroaching on the top part of the breast; after one side is finished cut the other without changing its position and as soon as the fillets are all removed, detach the thighs from the carcass by disjuncting them, but first cut away the skin from the carcass just where the thigh begins; in this way it can be lifted off with a fork assisting with the blade of a knife. As soon as one thigh is detached, separate the leg at the knee bone with the scissors and divide the thigh in two, either across or on the length.

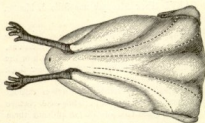


FIG. 35.



FIG. 36.



FIG. 37.

The carcass can also be divided transversely in two or three pieces. The whole operation must be dexterous and speedy as all eyes are apt to be watching the carver, therefore he must not hesitate, but proceed bravely to the end. When a medium-sized fowl is to be carved, it can first be divided into four parts, detaching the legs from the carcass, then the breasts without making any upper breast. With these four parts eight pieces can be secured, two from each leg and two from each breast, cutting these on their length according to the lines marked in the figures.

(33). ROAST TURKEY; HOW TO CARVE (Pour Découper une Dinde Rôtie).

To be able to carve a turkey at table it requires a certain amount of self-possession, for they are frequently very fat, and, therefore, more difficult to manipulate than a pullet. Unless it cannot be avoided, the legs of a roast turkey should not be detached, serving only the breast part; this is done in two distinct ways: the first consists of cutting the breast pieces in crosswise slices slightly on the bias as shown in the figure; the second by cutting the fillets lengthwise from the breasts with-



FIG. 38.

out having any upper breast part; in either case it is proper before beginning to detach the wings from both sides with a part of the breast adhering. When the thighs are wanted, detach them one after the other; clip off the drum sticks at the knee joint and then divide the second joint meats in pieces, leaving the drum stick whole. The gravy that is to be served with a roast turkey should always be in a separate sauceboat.

(34). CHOPPED PARSLEY, TRUFFLES, ONIONS, SHALLOTS, MUSHROOMS, TONGUE AND CORAL (Pour Hacher le Persil, les Truffes, les Oignons, les Échalotes, les Champignons, la Langue et le Corail).

For Chopped Parsley see No. 123.

For Truffles.—Slice them and wipe off all the adhering moisture, then chop them up fine, spread them on a tin sheet covered with a sheet of paper, dry in the air and keep them in a cool place till needed.

For Onions.—Cut them in two, suppress the end stalk, and slice them perpendicularly, then cut them horizontally into squares more or less large; they may afterward be chopped up so as to loosen them, and have them finer; wash them in cold water, drain on a cloth to extract all the liquid; proceed the same for shallots, without cutting them in two and put them on a plate in a cool place.

For Mushrooms.—If they are already cooked, drain them well, slice, then chop them up; if raw, peel off the skin, wash them nicely, cut in squares, then chop; use them immediately.

For Red Beef Tongue.—Use only the thin end of the tongue, slice, chop and lay it on a tin sheet covered with a sheet of paper, expose them to a draught to dry, chop once more until very fine, then pass them through a sieve, and keep in a cool place till needed.

For Lobster Coral.—Take out the red part found inside of a boiled lobster, wash it nicely, changing the water frequently, dry it in the air, then chop it up very fine to pass through a sieve (Fig. 96); spread it on a tin sheet over a sheet of paper, dry it in the air, and keep it for use in a cool place.

(35). TO COAT JELLY MOLDS AND MOLD JELLIES (Pour Chemiser les Moules à Gelée et Mouler les Gelées).

If the mold need be only lightly coated, it is sufficient just to cool it on ice, then pour into it the cold liquid jelly and move it around so that it reaches all the sides; put the mold back on to the ice, and begin the operation again a quarter of an hour later, but should the coating of jelly be required thick, then glue over the top of the mold a heavy paper, and when the gum is dry, cut a ring in the surface of the paper with the tip of a small knife, leaving all around a margin a quarter of an inch, then pour some jelly into the mold, and turn it round on the ice inclining it in such a way that the coat acquires the necessary thickness on all its sides.

To Mold Jellies.—Put some ice into a small vessel, add its equal quantity of water, and set it in a cylindrical fancy mold; fill this up with some cold liquid jelly, lay on top and half an inch higher than the mold a tin sheet or plate, cover this with broken ice without any salt and after the jelly is thoroughly cold and firm, unmold it. In order to accomplish this, dip the mold quickly into hot water at one hundred and fifteen to one hundred and twenty degrees Fahrenheit; wipe it briskly and overturn it on to a cold dish as soon as the jelly detaches, and then remove the mold.

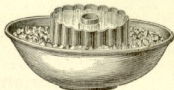


FIG. 35.

(36). TO PREPARE COCOANUT (Préparation de la Noix de Coco).

Break a cocoonut across in two, exactly in the center; slip the blade of a thin round-tipped knife between the nut and the shell, push it in with the right hand and turn the cocoa with the left; detach and take out the entire half nut; remove the outer skin covering the nut with a vegetable knife (Fig. 156), and when it is all peeled, throw the nut into cold water; drain and scrape it on a coarse grater. Use a part of it for roasting by putting the grated nut on a sheet of paper into a moderate oven and keep the remainder into a stone jar in the ice-box mixing it with an equal weight of sugar.

(37). VEGETABLE COLORS (Couleurs Végétales).

Spinach green is frequently used for coloring purées, soups, butters, sauces and sugar. It is the healthiest coloring matter, and if possible use no other. Spinach green is prepared with very green, fresh spinach, well washed, pounded in a mortar and when well reduced to a paste, extract all the juice through a coarse cloth, and place this in an untinned copper sugar pan, and heat it till it decomposes, then pour it over a fine sieve so the pulp or coloring matter remains on top; the strained liquid is colorless and useless. For yellow, use a decoction of saffron or dandelion flowers; for red, employed for coloring bisques, orchanet dissolved in butter is used. The roucou annatto also gives a yellowish red and is much used. Vegetable colors, and clarified carmine, Breton Landrin, are those mostly employed. Breton Landrin green is beautiful for coloring sugars cooked to crack, as it is not detrimental to its transparency.

Colorings: Carmine and Cochineal Red.—Take two ounces of No. 42 carmine, broken in pieces; wet with a little cold water; crush in a small mortar and dilute with a little twenty-five degree syrup. Besides this, boil two quarts of syrup also to twenty-five degrees, mix in the carmine, boil up once, strain through a napkin and leave to cool, then add a few coffee-spoonfuls of liquid ammonia and pour into bottles.

For Red Cochineal.—Finely pound five ounces of fine cochineal; place it in a copper pan and moisten with a quart of water, adding three ounces of cream of tartar, three ounces of alum and six ounces of sugar; set the pan on the fire and let the liquid reduce to half; now put in two gills of spirit of wine; boil up once, strain through a napkin and pour into bottles.

(38). COURT-BOUILLON, PLAIN. (Court-Bouillon, Simple).

Plain court-bouillon is used for cooking large fishes, such as salmon, halibut, bass and lobsters.

This court-bouillon is prepared with vinegar, roots and sliced onions, a large bunch of parsley, salt and water. If the fish has to be plunged into boiling water, cook the court-bouillon for seven or eight minutes previous to putting it in, and if on the contrary, then pour the liquid over the fish, and bring it to a boil.

(39). COURT BOUILLON WITH WINE (Court Bouillon au Vin).

The court bouillon is a most necessary auxiliary in all kitchens, where it plays an important part; it is prepared fresh every day, and special care is taken to have it good, for in it the principal fishes are cooked, and with it the sauce Normande is made, so useful for hurried work.

First prepare a broth with the heads of large, fresh fish, some roots, onions, a bunch of parsley and a little salt; let it boil very slowly for half an hour, then strain and skim off the fat, and leave it to settle until clear. From the bones and heads of bass, sheepshead, blackfish, etc., the best fish stock is obtained.

Cook a mirepoix composed of sliced roots, shallots and onions, add to it the fragments of fish as explained above and cook these together for a few moments on a good fire; moisten with two or three gills of white wine and let it fall to a glaze over a brisk fire; moisten it again at once with two gills of fish broth and also let this fall to a glaze, then remoisten to their height with good fish broth and a little white wine, add a bunch of aromatic herbs, a bunch of parsley, and some fresh mushroom peelings, boil the liquid while skimming and set it on one side of the range to despumate for a quarter of an hour, skimming it carefully. Strain the stock through a sieve, let it settle, and pour off the top into a glazed vessel, and if it be not succulent enough, then reduce it again; keep it in a cool place.

This stock may be easily kept from one day to another, if care be taken to keep the vessel and its contents incrustated on ice. This court bouillon may also be moistened with red wine; in either case, it must be prepared with the greatest care possible.

(40). ALMOND CREAM (Crème d'Amandes).

Pound one pound of almonds with one pound of loaf sugar, slowly adding four small eggs and some orange flower water. When the almonds have become a fine paste, take them from the mortar and transfer to a vessel, incorporating in six eggs, one at the time and one pound of fresh butter softened and divided in small pats.

(41). ENGLISH CREAM WITH COFFEE (Crème Anglaise au Café).

Boil a quart of milk, add to it four ounces of freshly roasted coffee beans, cover the saucepan and leave to infuse for half an hour. Beat eight egg-yolks with half a pound of sugar, dilute with the boiling coffee milk strained through a fine colander; stand the saucepan on a slow fire, stir the cream until it becomes quite thick, without allowing it to boil, then take it off, strain through a sieve and pour it into a vessel, stir frequently till cold.

(42). ENGLISH CREAM WITH VANILLA, LEMON OR ORANGE ZEST (Crème Anglaise à la Vanille ou aux Zestes de Citron ou d'Orange).

Beat in a saucepan half a pound of sugar with ten raw egg-yolks; mingle both well together and dilute with a quart of boiling milk, having had half a vanilla stick broken in pieces infused therein. Cook the cream on a moderate fire, stirring with a spoon,

or whisk and thicken without boiling; strain this through a fine sieve into a vessel and let cool, stirring it occasionally until this occurs. This cream can be flavored with lemon or orange peel instead of vanilla.

(43). FRANGIPANE CREAM WITH CHOCOLATE, OR WITH MARROW (*Crème Frangipane au Chocolat, ou à la Moelle*).

Chocolate.—Add to some vanilla frangipane cream as described below, four ounces of chocolate melted in a slack oven and diluted a little at the time with cream.

Marrow.—Soak in fresh water four ounces of marrow cut in quarter inch pieces, then melt in a bain-marie. Into a saucepan put three ounces of sugar, six ounces of flour, four whole eggs and six yolks; stir well with a spoon and dilute with a quart of boiling milk. Pass this through a sieve into another saucepan, add an ounce of butter and cook, being careful that the cream contains no lumps; when well thickened remove from the fire; mix in a few spoonfuls of chopped almonds and the melted marrow.

(44). FRANGIPANE CREAM WITH VANILLA OR ALMONDS (*Frangipane Vanille ou Amandes*).

Place in a vessel six ounces of flour, six egg-yolks, two whole eggs, three ounces of sugar and a little salt; dilute with six gills of milk. Whip well the preparation, pass it through a fine strainer into a saucepan and add to it three ounces of butter and half a vanilla bean; stir, placing the saucepan on the fire until the cream becomes consistent, then remove and beat it firmly off the range; put it back on the fire to cook for a few moments, suppress the vanilla if for almond frangipane, and mix in four ounces of pounded almonds and four ounces of nut butter.

(45). MOCHA CREAM (*Crème Moka*).

Put into a tinned basin sixteen egg-yolks and one pound of sugar; beat and dilute with a pint of very strong coffee and a pint of boiling milk. Set the basin on the fire, stir with a small whip, pressing it against the bottom, bring the liquid to a boil, without allowing it actually to boil, then remove from off the fire, let stand till cold. Put sixteen ounces of butter in a vessel, heat it lightly and work it well to a cream, then pour it into the preparation and stir the whole vigorously with a whip.

(46). PASTRY CREAM WITH VANILLA (*Crème Pâtissière à la Vanille*).

Place ten egg-yolks in a tinned basin, adding half a pound of sugar and an ounce of fecula or corn starch; mix the ingredients well together and dilute with a quart of boiling milk, having had half a vanilla stick infused therein. Stand it on the fire and stir continually until it thickens and is ready to boil, then pour into a vessel to use when needed.

(47). PISTACHIO CREAM OR NUT CREAM (*Crème aux Pistaches ou aux Noisettes*).

Place eight egg-yolks in a bowl with one pound of sugar, beat well together and dilute with a pint of boiling milk; thicken this cream on the fire without allowing it to boil and as soon as it is cooked, take it off and add half a pound of pistachios pounded with orange flower water, vegetal green and kirsch, or else half a pound of roasted filberts pounded with a little water and marschino. Incorporate some cream into either of these when nearly cold; also a pound of very good, fresh, unsalted butter; allow to cool.

(48). QUILLET CREAM (*Crème à la Quillet*).

Pour one pint of thirty-two degrees hot syrup into a small tin basin, adding sixteen egg-yolks, one vanilla bean and two gills of orgeat syrup; set the basin on the fire and stir continuously until the preparation almost comes to a boil, then take it off and when it has lost its greatest heat, incorporate in with a whip one pound of unsalted butter of the very finest quality procurable, dividing it into small pats.

(49). ST. HONORÉ CREAM (*Crème St. Honoré*).

Into a saucepan put ten egg-yolks and half a pound of sugar, one ounce of common flour and one ounce of rice flour; dilute with a pint of boiling milk into which half a vanilla stick has been infused. Put the saucepan on the fire and stir incessantly till the ingredients become consistent and are about to boil, then suppress the vanilla. Have twelve egg-whites already beaten to a stiff froth, incorporate them into the cream, beating it briskly with a spoon.

(50). WHIPPED CREAM OR CHANTILLY CREAM (Crème Fouettée ou Crème à la Chantilly).

To obtain the very best result the cream must be the finest procurable and exceedingly thick. Pour it into a tinned basin, beat it with a tinned wire whip and if the cream be good it will rise in a few moments to a thick froth; should it be needed for meringue, after whipping it thoroughly add half a pound of powdered sugar for each quart of the unwhipped cream. For mousselines, after the cream is firmly whipped and not sweetened lay it on a hair sieve and leave it drain for one hour before using. After the cream is whipped it can be flavored by adding a tablespoonful of essence of coffee or one ounce of grated and sifted chocolate for every quart of cream. To flavor with vanilla add to the sugar one tablespoonful of vanilla sugar.

(51). TO PREPARE CROÛTONS FOR SOUPS, ROASTS, VEGETABLES, EGGS, ETC. (Pour Préparer les Croûtons Pour les Soupes, Rôtis, Légumes, Œufs, etc.).

Cut the croûtons from the crumb of a stale loaf of bread; for entrées cut them half heart-shaped, three inches long by two and a half wide, and a quarter of an inch thick (see Fig. 40.); fry them in butter, and as soon as one side is browned, turn them over, and repeat until they have attained a fine color on both sides.

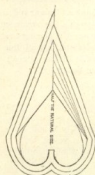


FIG. 40.

For Vegetables, Scrambled Eggs, Spinach, Chicory, etc.—Cut them triangle shaped, one and a quarter inches on the sides, by one quarter of an inch thick; fry them in butter, browning them nicely on both sides.

For Soups.—Serve croûtons three-sixteenths to four-sixteenths square or round shaped, three quarters of an inch in diameter, by one-eighth in thickness; either of these must be fried a fine color in butter, but do not allow them to get too dry. In order to obtain fine croûtons, they must be fried in clarified butter, lard or oil, and in a sautoir, but not in the frying fat.



FIG. 41.

For Roast Game, Pheasants, Partridges, Grouse and Quail, have oblong shaped croûtons; trim the edges and then cut off a quarter of an inch of the four corners; pass the knife all around the croûtons a quarter of an inch from the edge, fry and cut away the centers, scoop out the crumb from this space, and lay them under the game; reed-birds or larks must be laid on oblong croûtons sufficiently long to hold two or

more birds, but do not scoop these out.

For Snipe, Woodcock or Plovers, have wider, oblong crusts (Fig. 41); dig out the crumb in the center to hold the bird and scoop out smaller hollows on each side, which should be garnished with a forcemeat, made of chopped up chicken livers and shallots, fried in scraped lard; mix some fine herbs with the livers. Epicures sometimes have the chopped intestines added to the forcemeat.

(52). TO PREPARE HOLLOW CRUSTS (Pour Préparer les Croûtes Creuses).

Hollowed out crusts are used for serving small garnishings composed of purées, game filets, and also boned small birds, such as larks and reed-birds; they are also employed to serve with poached eggs, after filling the hollow space with some garnishing. Hollow crusts are made of bread crumb, timbale paste or puff paste.



FIG. 42.



FIG. 43.



FIG. 44.



FIG. 45.

Bread Crumb Crusts are cut oval and half heart shaped (Figs. 42 and 43); they are two inches long and three quarters of an inch thick; make incisions on one side near the edge, using for this a small knife; brown both sides in a sautoir with clarified butter, then drain them to open and scoop out the crumb.

Crusts made of Timbale Paste are formed from an oval layer of paste, three-sixteenths of an inch thick; they are shaped in unbuttered tin rings, half an inch high, either oval or round, plain or channelled (Figs. 44 and 45); the paste is cut flush with the top of the ring, the ring is now removed and the outside edge of the paste is pinched prettily, the top also to form the crest; let

dry for a few minutes; they are now to be placed in larger buttered rings, or surrounded with bands of buttered paper to support the paste while cooking; line the inside with buttered paper and fill with raw rice; cook in a moderate oven; when done remove from the rings, empty out the rice, brush the crusts with an egg-wash and put in the oven to color nicely.

To Make Puff Paste Crusts Plain or with Fluted Cutter.—Cut the paste round or oval shaped in any desired size, arrange them on a moist baking sheet, a short distance apart, and prick them; moisten the edges with a brush and apply around this a band of the same paste three-sixteenths of an inch in thickness by five-sixteenths of an inch in width; fasten the ends of the band together, egg the surface and bake these crusts in a moderate oven the same as small bouchées.



FIG. 45.

(53). EGGING AND MOISTENING (Dorer et Mouiller).

EGGING With Whole Eggs.—Beat the eggs with half as much water and run them through a sieve.

Egg-yolks Alone.—Stir the yolks with the same volume of water and strain.

With Milk.—Mix as much milk as yolks, beat well together and strain.

Moistening.—Moisten lightly with water, baking sheets or else flats of paste on which another is to be laid in order to fasten the two together.

For both egging and moistening use a feather or very soft hair brush (Fig. 184).

(54). TO BEAT UP THE WHITE OF EGGS (Pour Fouetter les Blancs d'Œufs).



FIG. 46.

Although the eggs intended for beating up the white should be perfectly fresh, still they must not be newly laid, for when these are used they are liable to become a greenish color, while baking. Procure an egg-beater or a whip made for this purpose, and a small untinned basin, separate most carefully the yolks from the whites, and put these into the basin with a very little salt, then begin to whip, slowly at the beginning but proceed gradually to increase the velocity of the motion as the volume increases so as to allow them to absorb all the air possible, which gives them their consistency. Should the whites threaten

to turn, they must be whipped again until smooth, adding to them a handful of powdered sugar or a few drops of citric acid.

(55). FAT PREPARED FOR FRYING (Graisse Préparée Pour la Friture).

The preference is generally given to beef kidney suet; cut it in half inch pieces and place these in an untinned iron pan with one gill of water for every pound of fat; cook on a slow fire stirring carefully from time to time so that it cannot adhere to the bottom. When very clear and it ceases to froth it is a sign that it is done, then strain through a sieve or cloth.

(56). FAT FOR SOULES AND FLOWERS (Graisse Pour Soules et pour les Fleurs).

Fat for Soules.—Remove the skin and all the membranes from twenty pounds of mutton kidney suet, cut it up in half inch squares, and put this grease into twenty-five quarts of cold water with one pound of carbonate of soda, wash well the fat, change the water frequently, drain, then melt it on a slow fire, being careful to stir it so that it does not adhere to the bottom of the pan, nor brown in the slightest, add to it eight ounces of Siam benzoïn and as soon as it is thoroughly rendered out, mix in the same quantity of lard, strain through a fine towel, and put it aside to cool slightly; then add a little ultra-marine blue. Stir with a whisk until cool, and having body enough to be worked; fasten a mandrel on a round or oval board, begin working at the bottom of the foundation with a profile, previously soaked in cold water and kept wet, and when the base is very firm, continue coating the mandrel with the fat, and profiling it until the whole socle is finished. Decorate with natural or grease flowers as below forming a wreath around the top of the mandrel, or if preferred festoon it, leaving a few inches of the decoration fall in scallops gracefully around.

To Make Grease Flowers.—Have half as much fat prepared for soles as virgin wax, melting both together; color them in various colors while the fat is still hot and place in vessels keeping each color separate; have for instance: white, pink, red, green, brown, etc., let cool. Twelve hours later un-mold the fat on to a wet napkin and scrape into fine shavings with a strong knife, then gather all of these in a damp cloth so as to soften and have it get smooth by kneading it till it becomes ductile as clay; roll into small balls and place these between two wet cloths; rub the top of each ball with a piece of smooth ice until it is very thin so that it resembles the petal of a real flower for example, to make a rose arrange some pink fat around a small stick to imitate the center of the flower, fasten on the petals all around as quickly as they are prepared and when there are sufficient, pull out the stick and begin another until enough flowers are obtained. Fasten them on to the upper border of a sole. This same grease can be used for modeling.

(57). TO SCALE AND CLEAN FISH; TO SKIN EELS (Pour Écailler le Poisson, le Nettoyer et Dépouiller les Anguilles).

For English Soles.—Remove the black skin, starting at the tail with a knife, then pulling it off. If trout be required for boiling, they must be cooked with the scales on. German carp should not be scaled.

For Salmon, Turbot, Bass or Mulletts.—Scrape the outside with a strong knife in order to remove the scales. All fish must be emptied either by the gills or by an opening made in the belly; cut away the fins with a pair of strong scissors.

To Skin Eels.—They must be hung up by the head on a hook, remove a little piece of the skin all around below the fins so as to be able to catch hold of it, then grasp it with a cloth, and pull it down the whole length of the body, turning it inside out. Shave the spinal bone with a sharp knife, and in a contrary direction from the bone, or else the entire bone may be removed by detaching it from the flesh, beginning at the extreme thin end of the tail, and pulling it out entirely, the same for the ventral.

(58). FONDANT (Fondant).

Put into a small untinned copper basin two pounds of loaf sugar, moisten it with sufficient water to melt it, about one pint, and put the basin on a good fire to bring the sugar to a boil; skim it carefully and so long as the impurities rise to the surface and continue boiling till the sugar is cooked to the degree of ball; then pour it on to a marble table or slab and keep it in position by four bars of iron, an inch square, and the length needed; when it is thoroughly cold work it with a spatula until it becomes a white and creamy paste; set it in an earthen vessel, and keep it in a cool place to use when needed. This fondant can be flavored and colored according to taste.

(59). FORCEMEATS; REMARKS ON (Observations sur les Farces).

Forcemeats are indispensable for performing fine work and are liked by good livers; they are principally used for hors-d'œuvre, garnishings, removes and entrées; for stuffing breasts or shoulders of veal, poultry, game and fish. They are also necessary to form borders, for holding the garnishing and for large timbales; they must always be prepared in advance with the very freshest meats, otherwise they are likely to be of little good and liable to spoil, this being of the greatest importance to observe, and be sure to keep them on ice until needed. Always be careful when composing a menu, not to have too many dishes containing forcemeats, for they will detract from the simplicity and natural plainness of a dinner.

(60). TO PREPARE AND MAKE FORCEMEATS AND TO RECTIFY THEM (Pour Préparer et Faire les Farces et les Rectifier).

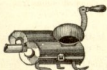


FIG. 47.



FIG. 48.

Chicken.—Use only the lean and well pared meats of poultry or game, some panada, fresh butter, or cooked and cold veal udder, raw egg-yolks or else the whites, or sometimes whole eggs,

salt and spices, also cold sauces or else raw cream. Pass the meat once or twice through a machine to remove the nerves (Fig. 47); afterward pound it to a pulp so it can readily pass through a metal sieve fitting on to the mortar (Fig. 48); pound the meat once more, then add the panada, the butter or udder, continuing to pound all the time, and then add the eggs singly without ceasing to pound and the seasonings; pass through a strong hair sieve. Put this into a thin tin vessel, set it on ice and stir for a few moments with a spoon in order to have it perfectly smooth, keep in a cool place until needed.

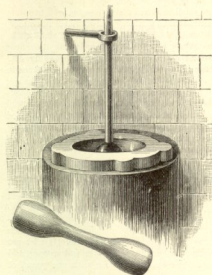


FIG. 48.

too weak, a little pounded panada is to be added, mixing it in gradually with some egg-yolks, whites or whole eggs.

(61). TO PREPARE BREAD STUFFING, AMERICAN AND ENGLISH STYLE (Pour Préparer la Farce au Pain à l'Américaine et à l'Anglaise).

Bread stuffing is used to stuff poultry and game and sometimes fish. Soak in water or milk a quarter of a pound of bread-crumbs, squeeze out all the liquid and put the bread into a saucepan; beat it up with a spoon and add to it a little boiled milk or broth, so as to form a paste the same as for a panada, remove it from the fire and set it aside to cool, season and mix in five or six table-spoonfuls of chopped-up onions, either raw or cooked in butter, some chopped parsley and three or four raw egg-yolks. Bread stuffing may also be prepared without cooking, only mixing white bread-crumbs with butter or chopped suet, raw egg-yolks, parsley and chopped onions.

American Style.—Steep half a pound of bread-crumbs in milk and when well soaked extract all the liquid; put it over a slow fire in a saucepan and stir up with a spoon, to have it dry; add two ounces of onions, cut in dice, and fried colorless in butter, and when the stuffing is cold, add four ounces either of butter or beef marrow chopped fine, salt, pepper, sage, thyme, parsley, minced green celery leaves and four raw egg-yolks.

English.—Have half a pound of bread-crumbs steeped in white broth and all the liquid extracted; put it on the fire to dry, then add four ounces of beef suet well skinned and chopped up fine; season with salt, pepper, nutmeg and add three ounces of chopped onions fried and lightly colored, one whole egg and four raw egg-yolks.

(62). CHICKEN OR GAME FORCEMEAT WITHOUT PANADA (Farce de Volaille ou de Gibier Sans Panade).

Ingredients.—One pound of breast of chicken or game, raw and free of sinews; eight egg-yolks, half a pound of butter, salt, red pepper, nutmeg and two gills of well reduced velouté (No. 415). Pass twice through the machine (Fig. 47). One pound of raw and nerveless chicken or game fillets, or else chop the pieces very fine and pound them to reduce to a fine paste; rub this through a round

Game.—To make game quenelle forcemeat, proceed the same as for the chicken; to have it delicate, use brown sauce or melted meat glaze, and pass the meat once more after all the ingredients are mixed in. For this it requires a strong hair sieve, or one of fine tinned wire; stand this sieve on a round dish, slightly larger than itself, so it can receive the forcemeat as it falls through; put only a small quantity on the sieve at the time; press it forcibly with a large wooden spoon to have it pass through rapidly, and when all is finished, place it in a tin vessel and stir it for a few moments with a spoon to render it smooth and keep it in a cool place until needed.

To Rectify Forcemeats.—Try a little piece, formed into a half inch ball, in boiling water or in the oven, and if too consistent add some cream or velouté, for white forcemeats, and espagnole or melted glaze for brown game. If

quenelle sieve (Fig. 142). Incorporate into it eight egg-yolks one by one, also half a pound of butter divided into small pieces; season with salt, red pepper and nutmeg, and add two gills of well reduced velouté (No. 415). Work the forcemeat well in a mortar, so that it acquires a good consistence; test it and if necessary to rectify (see No. 60). This forcemeat is used to make either red, white or green quenelles.

(63). FORCEMEAT OF CHICKEN, FISH OR GAME WITH WHIPPED CREAM AND BUTTER

(Farce de Volaille, Poisson ou Gibier avec Crème Fouettée et Beurre).

Pound half a pound of chicken filets after passing them twice through the machine (Fig. 47), then press this pulp through a sieve and return it to the mortar to pound once more, mixing in with it little by little, five ounces of butter, one whole egg and four yolks, or instead of the egg and yolks substitute four egg-whites. Season with salt, nutmeg and red pepper, then take out the forcemeat and set it into a thin metal vessel; lay this on the ice, beat up the forcemeat well for a few minutes, incorporating slowly into it the volume of one pint of very firm, well drained whipped cream, one pint of cream before being whipped will produce about three pints after being whipped; use the same preparation for forcemeats of game and fish, increasing or decreasing the panada and eggs according to the consistency of the viands employed.

(64). CHICKEN LIVER, FINE BAKING FORCEMEAT (Farce à Gratin de Foies de Volaille Fine).

Heat four ounces of grated lard, add to it one pound of sautéed cold chicken livers; pound well half a pound of bread-crumbs panada (No. 121), add the livers a little at the time, pounding continually, fry in butter one tablespoonful of shallots, adding to them two tablespoonfuls of mushrooms, half a tablespoonful of truffles, both chopped, and a teaspoonful of chopped parsley; when all these ingredients have fried lightly add to them two gills of espagnole sauce (No. 414); let get slightly cold, then stir in one whole egg and three yolks; season with salt, pepper and nutmeg, add the chicken livers, rub all forcibly through a sieve and mix this preparation with one pound of quenelle forcemeat.

(65). CHOPPED FORCEMEAT FOR CHICKEN GALANTINES (Farce de Hachis pour Galantines de Volaille).

To prepare chopped farces or sausage-meat only lean meats without any skin or nerves are to be used, and fresh fat pork. Chop up both meat and pork and in some special cases they require to be pounded after being chopped.

Farce or chopped meats for galantines of poultry is prepared with one pound of chicken or other poultry meat, and one pound of fat pork. The chicken may be replaced by lean veal, or half pork and half veal; chop all up very fine, and season with three quarters to one ounce of spiced salt (No. 168); pound well for a few minutes, then add two whole eggs, and one gill of water or cream; chopped truffles or cooked fine herbs may also be added if desired.

(66). CHOPPED FORCEMEAT FOR GAME GALANTINES (Farce de Hachis pour Galantines de Gibier).

This is prepared with half game meat, either from the shoulder or thighs of hare or young rabbits, or the thighs of partridges or pheasants, and half fat pork, having a pound of each. Season with an ounce of spiced salt (No. 168). When it is well chopped mix in with it half a pound of foies gras. Strain galantine farces, but when the galantine farces of game or poultry are well chopped this is rarely required.

(67). CHOPPED FORCEMEAT FOR GAME PIE (Farce de Hachis pour Pâté de Gibier).

Prepare a pound of lean veal or pork forcemeat without nerves or skin, a pound of fat pork, and season with salt, white pepper and red pepper; mince finely one ounce of onions and two ounces of carrots; fry them both in butter with thyme and bayleaf, adding the parings and carcasses of some game; moisten with a pint of white wine, and reduce till dry, then moisten once more with a pint of broth and reduce again till dry; now take out the bones, thyme and bayleaf, and pound up all the meat as well as the vegetables; rub this through a sieve and mix it in with the farce.

(68). **CHOPPED FORCEMEAT FOR ORDINARY SAUSAGES** (*Farce de Hachis pour Sausisses Ordinaires*).

Prepare a pound of lean, nerveless pork-meat and a pound of fat from the pig's throat; chop them up very fine, and season with three-quarters of an ounce of salt, black pepper and red pepper; when thoroughly chopped and a compact paste is formed, then mix in half a gill of water.

Another Way.—Remove the sinews from four pounds of lean fresh pork, taken from the shoulder or neck; add the same weight of not too mellow fat, from under the chine; chop together, season with a third of an ounce of salt for each pound, black pepper and red pepper to taste.

(69). **CHOPPED FORCEMEAT FOR COUNTRY SAUSAGES WITH SAGE** (*Farce de Hachis pour Sausisses de Campagne à la Saugé*).

Have three pounds of corn-fed lean pork, free of all its sinews, and one pound of fat pork; cut them both into inch squares, then chop them up finely together, and season with an ounce of salt and a teaspoonful of ground black pepper, a quarter of an ounce of powdered sage, the sixth part of a teaspoonful of cayenne pepper, a bit of powdered saltpetre and a gill of water. Work well together so as to mix thoroughly.

(70). **COOKED CHOPPED FORCEMEAT WITH CHESTNUTS, AND WITH CHESTNUTS AND TRUFFLES** (*Farce Cuite de Hachis aux Marrons et aux Marrons et Truffes*).

For each pound of forcemeat, chop up one medium shallot; fry it colorless in butter, then add to it one pound of chopped ordinary sausage-meat (No. 68); let it cook for a few minutes, and add four ounces of chopped chicken liver for every pound of the sausage-meat; season with pepper, salt and nutmeg, and let cook for a few minutes longer, then add some chopped parsley and two pounds of cooked whole chestnuts.

With Chestnuts and Truffles.—Mix one-half truffles and one-half chestnuts with this forcemeat.

(70). **CHOPPED FORCEMEAT WITH TRUFFLES** (*Farce de Hachis aux Truffes*).

Add to the chopped forcemeat for ordinary sausage-meat (No. 68), one-half pound of raw or preserved black truffles cut in slices, and mix in also half a gill of Madeira wine for every pound of sausage-meat. In winter the truffles may be added two or three days in advance, not in summer, as they are liable to mold.

(72). **CODFISH FORCEMEAT FOR STUFFING FISH** (*Farce de Morue Fraiche Pour Farcir les Poissons*).

Chop up finely one pound of codfish free of bone and skin. Break three eggs in a saucepan, season with salt and pepper and add one gill of cream and a teaspoonful of butter, cook on the fire stirring the same as for scrambled eggs, let this cool, have also two ounces of bread crumbs soaked in milk and well squeezed. Put four ounces of butter in a sautoire with two finely chopped shallots, fry without coloring, then add the fish, four ounces of mushrooms and an ounce of truffles both to be finely chopped; season with half an ounce of spiced salt (No. 168), and into it stir the scrambled eggs and the bread crumbs. Cover the saucepan and cook in the oven for an hour, after removing beat in a spoonful of chopped parsley and four raw egg-yolks. This preparation can also be used for rissoles and coulbiacs.

(73). **COOKED AND RAW GAME OR CHICKEN FORCEMEAT FOR LINING THE PAPER CASES FOR SWEETBREADS, CHICKEN, etc.** (*Farce Cuite et Crue de Gibier ou de Volaille pour Garnir le Fond des Caisses en Papier pour Ris de Veau, Volaille, etc.*)

Have one pound of raw chicken or game fillets cut in dice, fry them in four ounces of butter, seasoning with salt, pepper and nutmeg, and let cook for a few minutes, then set away to cool. Begin by pounding the meat, then add gradually to it eight ounces of butter, or calf's udder in small bits, and remove the whole from the mortar. Pound ten ounces of flour and milk panada, (No. 121), add to it eight egg-yolks one by one, and then the cooked meat, and continue pounding for ten minutes longer; rub all through a fine sieve, and mix to this forcemeat one pound of raw quenelle forcemeat (No. 89); either of chicken or game. Poach one of the quenelles and rectify if necessary as explained (No. 60); four spoonfuls of cooked fine herbs may be added to this forcemeat.

(74). CREAM CHICKEN FORCEMEAT WITH BÉCHAMEL AND MUSHROOM PURÉE (Farce à la Crème de Volaille à la Béchamel, et Purée de Champignons).

For this forcemeat obtain one pound of chicken or game meat without any nerves or skin, pass this twice through the machine (Fig. 47), or else chop it up and pound to pulp; season with salt, red pepper and nutmeg, and mix in with one egg-white and two gills of cream béchamel (No. 411), and two gills of mushroom purée. For the purée of mushrooms, chop up one pound of peeled fresh mushrooms, cook them in butter till they have rendered all their moisture, then season and pound them with a third of their quantity of good béchamel reduced and thickened. When cold mix the mushrooms in gradually with the forcemeat in the mortar, rub all through a fine sieve, and try it to see whether it be too solid, if so, add some sweet cream by working it in with a whip, so as to have it consistent and smooth.

(75). CHICKEN OR GAME CREAM FORCEMEAT (Farce à la Crème de Volaille ou de Gibier).

Have one pound of chicken or game meat (the breast), free of nerves or skin, pass them twice through the machine (Fig. 47); or else chop and pound to a pulp, then press through a sieve, return to the mortar and mix in one egg-white, half an ounce of salt, red pepper and nutmeg, the equal quantity of six or eight gills of cream, before whipping; mixing it in gradually with a whip and working it well. Should the forcemeat be too thick add cream, and if it lacks consistency, more egg-white.

(76). CREAM FORCEMEAT OF FISH (Farce de Poisson à la Crème).

Take one pound of boned and skinned bass or any other firm fish; pound and rub it through a fine sieve; return it to the mortar, season with an ounce of salt, some nutmeg and red pepper and mix in while still stirring with a whip, two egg-whites and from six to eight gills of cream, measured before whipping; pass the whole through a very fine sieve. Try a small piece in order to rectify if not correct, and if found to be too firm add more cream, and if too soft some more egg-whites.

(77). BAKED FISH FORCEMEAT (Farce au Gratin pour Poisson).

Put six ounces of butter into a sautoire and when hot add half a pound of finely chopped mushrooms and two ounces of chopped truffle parings. After the mushrooms have rendered their moisture, add one pound of cooked firm fish broken into fragments; as the whole becomes hot, remove it from the fire, cool partly, then add five egg-yolks and five whole eggs, seasoning with salt, pepper and nutmeg; pass it through a medium sized sieve (Fig. 98), return to the vessel and beat it well with a spoon, incorporating in two spoonfuls of tomato purée, strained through a fine sieve (Fig. 169) and half a pound of raw fish quenelle forcemeat.

(78). FOIES GRAS FORCEMEAT (Farce de Foies Gras).

Pound half a pound of frangipane panada (No. 126) with six ounces of butter and half a pound of raw and very white fat livers; season with salt, pepper and nutmeg and when the whole is well pounded, strain through a sieve, then add six raw egg-yolks and two well beaten whites while continuing to work the forcemeat.

(79). CHICKEN OR GAME WITH RICE FORCEMEAT FOR BORDERS, BOTTOMS OF DISHES AND SURTOUTS (Farce de Volaille ou de Gibier au Riz pour Bordures, Fonds de Plats et Surtout).

Prepare and unnerve one pound either of chicken or game; pass it twice through the machine (Fig. 47) to suppress all the nerves and pound it to a pulp, take it from the mortar. Put eight ounces of pâte à chou, cream panada (No. 121) into the mortar, pound it thoroughly with the same weight of cooked veal udder, add the game or chicken meat, season with salt, pepper and nutmeg, two gills of well reduced cold velouté (No. 415), six egg-whites and a little cream, then add half a pound of well picked, washed and blanched rice, cooked in white broth and cooled. Mix together and keep it in a cool place. This forcemeat is used for borders, surtouts and dish bottoms.

(80). FOIES-GRAS AND CHICKEN FORCEMEAT FOR BORDERS, BOTTOMS OF DISHES AND SURTOUTS (Farce de Foies-Gras et de Volaille pour Bordures, Fonds de Plat ou Surtouts).

Pound well one pound of raw fat livers; season with salt, pepper and nutmeg, then add eight egg-yolks, one at a time, continuing to pound the forcemeat; put in three pounds of chicken

quenelle forcemeat (No. 89) and when all is well blended stand it on ice to use as needed. Forcemeat borders are made in special molds of a crown form, lightly hollowed on top, an inch and a half to two inches high. The bottoms of dishes and the surtouts are not as high, being only one inch generally and two inches in diameter narrower than the basin of the dish.

(81). BAKING FORCEMEAT FOR ORDINARY USE (*Farce au Gratin Ordinaire*).

Fry in four ounces of melted lard, one bayleaf, two ounces of carrots and two ounces of celery, both cut in dice, one shallot and two ounces of onions, both finely chopped, also one ounce of truffles, the same of mushrooms and one tablespoonful of chopped parsley; add its equal quantity of calf's liver and two gills of espagnole sauce (No. 414). When the meats are cooked, let the preparation first get cold, then pound and rub it through a sieve; lay this forcemeat into a bowl, cover it with buttered paper and keep it in a cool place; mix with this three tablespoonfuls of raw quenelle forcemeat, either of veal, chicken or game, in order to thicken it, but only just when ready to use. The liver may be replaced by the same quantity of cooked or raw meat, either lamb, veal, chicken or game chopped up very fine and seasoned with salt, pepper and nutmeg.

(82). CHICKEN GODIVEAU (*Godiveau de Volaille*).

One pound of the white meat from a tender young chicken; three quarters of a pound of dry, brittle beef kidney suet, without skin or fibres; three quarters of an ounce of spiced salt (No. 168) two whole eggs; three quarters of a pound of cream panada, (No. 120); moisten and finish exactly the same as the veal godiveau (No. 85).

(83). GODIVEAU OF PIKE (*Godiveau de Brochet*).

A pound of skinless and boneless pike meat, chopped and pounded fine; two pounds of dry and brittle beef kidney suet free of fat and nerves, chopped also up fine; mix the two together, chop once more and season with an ounce of spiced salt; pound to a pulp to obtain a fine paste, and incorporate into it gradually, one pound and a half of cream panada (No. 120), and afterward twelve beaten up egg-whites. Try the forcemeat to see whether it be too hard, if so add some cream, and if too soft, more egg-whites.

(84). GODIVEAU OF RABBIT OR OTHER GAME (*Godiveau de Lapereau ou Autres Gibiers*).

Take one pound of rabbit meat or any other game, one pound of dry, brittle beef kidney suet without skin or fibres, one ounce of spiced salt (general spices, No. 168), six eggs and four ounces of pâte à choux panada (No. 121). Moisten and finish the same as the veal godiveau (No. 85).

(85). VEAL GODIVEAU (*Godiveau de Veau*).

Veal godiveau frequently takes the place of forcemeat and is excellent if well prepared.

Have a pound of fresh veal meat cut off from the kernel without any fat or nerves whatever; cut it up into inch pieces, and pass them twice through the machine (Fig. 47), or in case there be no machine, chop them up very finely. Have also a pound and a quarter of beef kidney suet, perfectly dry and brittle, remove all its skin and fibres, and chop it up very finely, seasoning with one ounce of general spices (No. 168). Pound well the veal, add to it the suet, and pound all together to a pulp, so as to form a smooth paste, then stir in four whole eggs singly, as well as four ounces of frangipane panada (No. 120), in small quantities at the time. After the godiveau is well pounded, put it away for two hours in a cool place, then pound it over again, moistening it gradually with ice-water or else small pieces of very clear and clean ice. When the godiveau becomes sufficiently soft, try its consistency, by poaching a quenelle of it in boiling water, and if found to be too firm, add a little more ice-water, but if not sufficiently consistent, pound one ounce more panada with one egg, and incorporate the farce slowly to the panada, or even the egg alone will answer.

(86). CHICKEN FORCEMEAT FOR MOUSSELINE (*Farce de Volaille pour Mousseline*).

Ingredients.—One pound of chicken breast-meat, one egg-white, two gills of béchamel, four tablespoonfuls of cream forcemeat, and the value of one quart of whipped cream.

Have one pound of chicken breast-meat free of nerves; pass it twice through the machine (Fig. 47), pound it to a pulp and rub through a sieve, season with half an ounce of salt, red pepper and nutmeg, and incorporate gradually into it one egg-white and two gills of béchamel (No. 409).

Strain all this through a sieve, and put it in a metal vessel on the ice for fifteen minutes, then work it well with a whip, incorporating gradually into it four tablespoonfuls of cream forcemeat (No. 74) and the value of a quart of whipped cream thoroughly drained. Try a little of it in a mold and if too consistent add a little more of the whipped cream.

(87). GAME FORCEMEAT FOR MOUSSELINE (Farce de Gibier pour Mousseline).

Take one pound of the breast-meat of some raw game suppressing the skin and nerves, pound and pass it through a sieve. Place this purée in a tin vessel and mix in one egg-white slowly working it gradually so that it attains body, then incorporate, always slowly, two or three gills of raw cream without once ceasing to mix the preparation. When mellow add four or five tablespoonfuls of purée of cooked foies gras, pounded and pressed through a sieve, season, and when very smooth poach a small piece in a small timbale in a bain-marie so to judge of its consistency; it must be firm, although mellow; if found necessary add a few egg yolks.

(88). SALMON FORCEMEAT FOR MOUSSELINE (Farce de Saumon pour Mousseline).

One pound of pared fish pounded and seasoned with half an ounce of salt, cayenne pepper and nutmeg, then rub through the sieve the same as the cream chicken forcemeat. Return it to the mortar and work into it one raw egg-white, half a pint of béchamel (No. 409) and two tablespoonfuls of cream forcemeat (No. 76). Put it on to the ice, work vigorously and when very cold incorporate gradually into it equal quantity of well drained whipped cream. Serve this in timbales as hors-d'œuvre or garnishing.

(89). CHICKEN QUENELLE FORCEMEAT, WITH SOUBISE OR TOMATO (Farce à Quenelle de Volaille, Soubisée ou Tomatée).

Ingredients for these Quenelles.—One pound of chicken, half a pound of pâte à chou panada (No. 121); a quarter of a pound of butter, half an ounce of salt and nutmeg, six egg-yolks, one whole egg, one pint of chicken cream forcemeat. In order to make chicken or game forcemeats only the breasts are used, having them well pared, cut in pieces and pass through the machine (Fig. 47). Put this into a mortar, and pound it to a pulp, rub it through a sieve, pound it twice more, and add to it the panada, putting it in gradually, then the butter or udder, without stopping the pounding process, and afterward the egg-yolks one by one, season with salt and nutmeg, rub the forcemeat again through the sieve, and then lay it in a thin metal vessel on the ice, and beat it up again for a few minutes so as to render it smooth. Poach a small piece of it, and if found to be too consistent, then thin it with a little cold sauce or raw cream, and keep it in a cool place until needed. Instead of using velouté or cream, one pint of chicken cream forcemeat (No. 75), may be added, made of chicken, egg-whites and cream. Quenelle forcemeats made of chicken can be used with soubise or tomatoes by mixing in either some soubise (No. 543), or fine consistent tomato purée (No. 730), instead of the cream or velouté.

(90). FISH QUENELLE FORCEMEAT (Farce à Quenelle de Poisson).

Fish forcemeats are prepared with the raw meats of either pike, bass or sheephead, increasing the weight with panada for those fishes requiring more consistence, such as cod, etc. Any fish lacking body, such as whiting, etc., can be mixed with sheephead, bass or others. Pike meat is renowned as having plenty of consistence and is easy to procure. Prepare one pound of pike meat free of bones and skin, pound it well and when reduced to a paste take it out of the mortar. Pound one pound of cream panada (No. 120), with eight ounces of lobster butter, add the pike meat, pound again all together, then mix in slowly six raw egg-yolks, salt, nutmeg, sweet peppers and Hungarian paprika pepper; press the forcemeat through a sieve and put it in a thin metal vessel on ice, beat it well to have it smooth. Poach a small piece to try its consistence and rectify if needed, either by adding cream or panada, mixing the farce to the latter, a little at the time. To this forcemeat is frequently added some tomatoed soubise or mushroom purée and if required to be very light beat in two well whipped egg-whites.

(91). GAME QUENELLE FORCEMEAT (Farce à Quenelle de Gibier).

Ingredients.—One pound of game, half a pound of calf's udder, half a pound of bread-crumbs soaked in hot milk, salt, red pepper, nutmeg, four egg-yolks and one whole egg.

Pass one pound of the breast of game twice through the machine (Fig. 47), pound it to a pulp and rub it through a sieve, then set it in a cool place or on the ice. Soak some bread-crumbs in milk, extract from it all the liquid, let it dry and get cool; pound the bread-crumbs with calf's udder in four different parts and continue the process until all is done, then season with salt, red pepper and nutmeg, half an ounce in all; add to this the game pulp, and continue pounding for ten minutes, then mix in four egg-yolks, singly and one whole egg. Poach one of the quenelles in boiling water to discover its consistency, and if found necessary to rectify refer to No. 60.

(92). LAMB OR VEAL QUENELLE FORCEMEAT (Farce Quenelle d'Agneau ou de Veau).

Procure one pound of either lean fillet, or kernel of lamb or veal; ten ounces of cooked calf's udder; four egg-yolks, two whole eggs, ten ounces of panada with flour (No. 121), three quarters of an ounce of salt, nutmeg and red pepper; suppress the fat and skin from the meat, cut it into half inch squares, put this twice through the machine (Fig. 47), then pound the meat, and when converted into a paste rub it forcibly through a round sieve (Fig. 143), or any other one not too fine; take it out of the mortar, lay in the panada, pound it fine, add to it the calf's udder, a little at the time, then the seasonings and strained meat, also the egg-yolks singly, and the whole eggs; pound again and after the preparation is thoroughly blended, rub it through a fine sieve. Set this forcemeat into a bowl, and stir it up a few moments with a spoon; poach one quenelle in boiling water to judge of its consistency, and if too hard, mix into it a few spoonfuls of cold velouté (No. 415), or raw cream; if, on the contrary, it is too thin, pound a little panada to smooth it down, and mix it in gradually with the forcemeat, by so doing it assumes a greater consistency.

(93). DIFFERENT FORCEMEATS FOR RAVIOLES OF BEEF, CHICKEN AND VEAL (Différentes Farces pour Ravioles de Bœuf, Volaille et Veau).

For Beef.—Half a pound of cooked chopped tenderloin of beef, quarter of a pound of brains in small one-eighth squares, two ounces of cooked and chopped ham, two ounces of chopped spinach. Two ounces of grated parmesan; salt, pepper, nutmeg, three egg-yolks and two table-spoonfuls of cream. All these ingredients well mixed and to be used for square ravioles.

Chicken.—Half a pound of chopped white or black poultry meat, and half a pound of chopped veal udder; pound well together with four egg-yolks and a gill of velouté; season with salt, pepper and nutmeg; mix into this preparation four ounces of parmesan cheese; this is for round ravioles.

Veal.—Fry two ounces of onions in four ounces of butter without allowing it to take color; moisten with broth, reduce to a glace and put in the veal, seasoning with salt, pepper and nutmeg; add four egg-yolks and chopped parsley. Make triangular shaped ravioles with this.

(94). TO PREPARE GELATINE FROM CALF'S FEET (Pour Préparer la Colle de Pieds de Veau).

Calf's feet gelatine is more especially used for preparing jelly and gelatinous sweet dishes. Soak seven or eight very fresh calve's feet, split in two, having the bones all extracted, put them into a small soup-pot with water and let the liquid boil for ten minutes; then drain it off, also the feet; cool these off and return them to the clean soup-pot with two spoonfuls of sugar, the juice of four lemons, and half a bottleful of white wine. Cover with water, then heat the liquid while skimming, and at the first boil set it on the stove to obtain a regular and continuous ebullition for four to five hours, strain the liquid into a bowl and let it get very cold. When the gelatine is firm, remove all the fat from the top, then wash the surface with warm water so that not a vestige of grease remains. Lift out the jelly without disturbing the sediment at the bottom of the bowl, and put it back, either all or part into a saucepan to melt.

For one quart of gelatine, mix in three quarters of a pound of broken sugar and the juice of four lemons; when the sugar is dissolved, test the consistency so as to rectify it if necessary, by adding either more water or more gelatine, according to its strength or weakness. Beat four egg-whites without getting them frothy, put these into one gill of cold water and pour it over the dissolved gelatine, place the saucepan on a moderate fire, beat the liquid slowly till it is about reaching boiling point, then remove the saucepan to a slower fire, so that the liquid quivers, but does not boil; now add the juice of four lemons, cover the saucepan and keep it near the boiling point for thirty minutes, the gelatine should now be limpid. Filter it through a bag or strain it through a napkin fastened to the four feet of a filtering stool (Fig. 51) and pour it back into the filter until it becomes perfectly clear; this operation must be performed in a very warm place.

(95). TO PREPARE PIG'S SKIN GELATINE (*Pour Préparer la Colle de Couenne*).

Soak in cold water for five or six hours, six pounds of fresh pork skin; put it into a saucepan with cold water to double its height, and blanch it in this water until it boils, then drain and refresh it; scrape off the pieces one by one, wash them well, and return them to the saucepan with more clean, cold water and boil the liquid while skimming it; set it on one side of the range or on the gas stove, and add half a bottleful of white wine, then continue boiling for seven hours, skimming it frequently. Pass the liquid through a sieve into a basin, let it get cold and firm on ice, then remove all the fat from the top and wash the surface off with very hot water; melt it once more to mix in it with the necessary broth and clarify it with meat and eggs or white of eggs, proceeding the same as for aspic-jelly (No. 103).

(96). GHERKINS (*Cornichons*).

Cut off the stalks and ends from small gherkin cucumbers; put a few handfuls in a coarse towel or bag, with a heavy handful of kitchen salt, shake them in this bag to cleanse well and remove all the outer roughness and then toss them on a large sieve to free them of the salt; range in a barrel, pour over a brine made with sufficient salt to float an egg or a potato on its surface, cover, and on top lay a heavy weight to keep them under water; leave them so for six days. Now drain off the brine and return to the barrel more fresh brine, it containing as much salt as the first one; put back both cover and weight to keep them submerged under the liquid and leave stand in a cool place. After a short time a scum will form on the surface; this must in no ways be disturbed until the gherkins are needed, for it acts as a protector, preventing any air from penetrating into the liquid. When the gherkins are wanted for use, take them from the brine; unsalt by putting them in fresh water for twelve hours. Pour half water and half vinegar in an untinned copper basin, throw into it a small bagful of spices, such as cloves, peppers, mustard seeds and mace. Place on the fire and at the first boil, plunge in the well drained gherkins and leave to bubble for a few moments, then remove the basin from the fire and put both gherkins and vinegar into a large jar or barrel to cool off; put in with them a handful of tarragon, some small blanched onions and shallots and a few red peppers; stand this in a well aired place for a few days and the gherkins will be then ready for use.

(97). GRATED PARMESAN AND SWISS CHEESE (*Fromage de Parmesan et Gruyère râpé*).

Cut off all the rind from the cheese, leaving no black part on whatever; grate by rubbing the cheese against a sufficiently coarse grater (Fig. 177) until it is all consumed; keep in a cool but not too damp place.

(98). GRATED HORSERADISH AND HORSERADISH RIBBONS (*Raifort Râpé et en Rubans*).

Grated horseradish should be made of clean, fresh horseradish root, peeled or scraped, washed and dried, then rubbed against a large grater; it can either be served fresh or put into a stone jar with salt and vinegar, corking it well to preserve till needed. For horseradish ribbons, peel the root the same as for grating, and scrape it with the sharp blade of a knife, held at an angle from the top to the bottom; by this method fine ribbons of the root are obtained; let them be as long as it is possible to have them. Long horseradish should be used for this purpose.

(99). COOKED CHOCOLATE ICING (*Glace Cuite au Chocolat*).

Put into a sugar-pan a quarter of a pound of unsweetened chocolate; let it soften at the oven door, and dilute it with two gills of warm syrup at sixteen degrees, or simply with water, then add to the liquid some icing sugar, so as to obtain a smooth preparation neither too soft nor too thin.

(100). COOKED COCOA ICING (*Glace Cuite au Cacao*).

Dissolve a quarter of a pound of cocoa or unsweetened chocolate, in a sugar-pan; cook three quarters of a pound of sugar in another pan with one pint of water till it reaches the degree of small thread, mash the cocoa with a spoon, dilute it gradually with the cooked sugar, then cook all together until it reaches small thread again; remove it from the fire, rub it against the sides of the pan with a spoon in order to mass it well; this icing is used to ice *Génoèse*, *éclairs* and a variety of small cakes.

(101). ROYAL ICING, AND ROYAL ICING FLAVORED WITH ZESTS (Glace Royale et Glace Royale Parfumée aux Zestes.)

Royal Icing.—Put into a vessel the whites of one or several eggs (those not too fresh are preferable), and add to them some icing sugar, sifted through a very fine sieve, sufficient to have the eggs and sugar combined; form into a running paste, add several drops, either of lemon juice or acetic acid, according to the quantity of icing. With a wooden spatula beat up slowly to begin, then continue the action more briskly, always turning it in such a way that the air may enter, which helps to make the icing lighter and firmer. Beat it until the spoon, being lifted from the icing, it stands on it upright, without falling off. This royal icing is excellent for decorating pieces, cakes, etc., but for flowers or decorations to be made entirely of royal icing, then after beating, add more icing sugar, but do not get it too hard. Royal icing can be made any color by using vegetable colors.

Royal Icing flavored with Zests.—Put into a basin, half a pound of sugar, add a few spoonfuls of sugar flavored either with orange or lemon zest, adding gradually sufficient white of egg to allow it to flow; this icing is used for covering cakes.

(102). ICING WITH SYRUP FOR CAKES FLAVORED WITH VANILLA, ORANGE, LEMON OR FRUIT JUICES (Glace au Sirop pour Gâteaux Parfumée soit à la Vanille, à l'Orange, au Citron ou au Jus de Fruits.)

Put one pint of water and a pound of sugar in a saucepan, adding half a vanilla bean or else some orange or lemon peel; stand it on the fire, let boil up a few times to obtain a syrup, then remove the saucepan from the range immediately, suppress the vanilla or peels and incorporate sufficient sugar to form a very smooth flowing paste.

For Uncooked Fruit Juice Icing.—Prepare it with strawberry, raspberry, currant or pineapple juice. Simply crush the ripe, fresh fruits, pour them on a sieve to collect all the liquid. Put some icing sugar in a vessel, dissolve it with a little thirty-degree syrup, and the fruit juice, incorporating the liquid slowly; just before using this icing warm it in an untinned copper vessel, stirring it during the operation. The icing sugars are colored according to taste and are used for icing Genoesees, pouring it over or else dipping in all kinds of small cakes, such as éclairs, etc.

(103). TO PREPARE, CLARIFY AND FILTER ASPIC JELLY (Pour Préparer la Gelée d'Aspic, la Clarifier et la Filtrer.)

Aspic or meat jelly is prepared with chicken or game broth, obtaining it as clear as possible, and mixing it with a certain quantity of gelatine made either with calf's feet or pig skin, or even with isinglass. Aspics are also prepared with special stocks made under the following conditions: brown in a saucepan half a pound of breast of veal, one knuckle, and two fowls, suppressing the breasts; when the meats are lightly colored moisten them amply with some light broth, free of all fat, and add to it four or five boned and blanched calf's feet, also some roots and onions, a garnished bouquet, but no salt, boil the liquid while skimming, remove it to the side of the range, and finish cooking the meats, lifting them out as soon as they are done. Strain the liquid through a sieve, skim off all the fat, try a little of it on ice to judge of its consistency, and should it not be sufficiently firm, then heat it up once more, and stir into it a few gelatine leaves softened in cold water and dissolved in a small separate saucepan. The aspic should never be reduced with the idea of rendering it firmer, because the boiling only wastes it without thick-

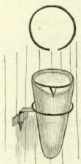


FIG. 50.



FIG. 51.

ening it; chop one pound of lean beef, one pound for two quarts of liquid, add to it four egg-whites or two whole eggs and one pint of white wine, dilute it gradually with the aspic jelly, put it into a saucepan on the fire, stir the liquid with a whisk until the instant boiling point is reached, then remove it to one side, and let it simmer very slowly, till it becomes perfectly clear, then strain it through a flannel bag (Fig. 50); or moisten a clean napkin and arrange it on a kitchen filtering stool as shown in Fig. 51; should the jelly not be sufficiently limpid, pour it through again until perfectly clear.

(104). CALF'S FOOT JELLY WITH MADEIRA WINE (*Gelée de Pieds de Veau au vin de Madère*).

Take the value of one quart of calf's foot gelatine and mix into it three quarters of a pound of sugar and the juice of four lemons. After the sugar is dissolved try its consistency to rectify it if necessary, adding more water or more gelatine according to whether it be too soft or too hard. Beat up four egg-whites without letting them come to a froth, mix in a gill of cold water and pour this over the dissolved gelatine; set the untinned basin on a moderate fire, whip the liquid slowly until on the verge of boiling, then withdraw it to a slower heat and keep the liquid simmering without boiling; now add the juice of four lemons; cover and leave stand for thirty minutes. The jelly should now be limpid; filter it through a flannel bag or a napkin fastened to the four feet of a filtering stool (Fig. 51), return the jelly to the bag and continue the operation until it passes through clearly; this should be done in a warm place. As soon as the jelly is properly filtered let it stand until cold and then add one gill of good Madeira, pour it into a mold previously imbedded in ice and leave it for one hour and a half to set.

(105). MEAT JELLY WITH GELATINE (*Gelée de Viande à la Gélatine*).

Put four quarts of good broth with one pound of gelatine into a saucepan, adding a quarter of an ounce of pepper-corns, two cloves, a few branches of celery and a little mace, put it on to the fire and stir continuously with a whip until the liquid boils; season to taste. Break six eggs, put them with their shells into a bowl and beat them up a little mixing in with them, half a bottle of white wine or a quarter of a bottle of Madeira, one gill of tarragon vinegar, and a quart of small pieces of clean ice, dilute this with a quart of the liquid jelly, and pour the clarification into the remainder of the jelly, stirring it constantly, then return the saucepan to the fire and continue the beating. When the jelly has reached the boiling degree, remove it from the fire, and keep it very warm for half an hour, but it must not boil again; filter as indicated (No. 103).

(106). SWEET JELLY WITH GELATINE, OR FISH ISINGLASS (*Gelée Douce à la Gélatine ou à la Colle de Poisson*).

Put into a basin four quarts of water, three pounds of sugar, half a pound of gelatine or ten ounces of fish isinglass and the peel of eight lemons, stir the whole well together until the sugar is melted, then set the basin on a slow fire and beat well with a whip; as soon as it begins to boil put in twelve partly beaten egg-whites into which has been added the juice of twelve lemons; mix the whole well together stirring unceasingly and allowing it to boil slowly from fifteen to twenty minutes, then withdraw the basin from the fire and let the jelly rest for a few moments; now pour it through a flannel bag upheld by a ring (Fig. 50); return it several times until it acquires a perfect limpidity. The lemon-peel can be suppressed, flavoring it with any kind of liquor or clarified fruit juice.

(107). LARD (*Saindoux*).

Lard is the produce of leaf lard melted with fat pork; this operation should be performed rapidly, especially in summer time. Remove the membranes and sanguineous parts from all that is required for making the lard—say about twenty pounds; cut the leaf lard and fat pork into half inch squares and steep them separately for two hours in an abundance of cold water using twelve quarts for each and two ounces of crystal soda also for each; wash both in several waters, keeping them separated; drain and lay first the fat pork in a saucepan with four quarts of water, melt it on a slow fire being careful to stir the bottom frequently; as it melts it becomes white and milky, then transparent, when in this state, strain it through a colander and return it to a clean saucepan adding the leaf lard; set it on a good fire and stir incessantly until the squares become dry and brown, then strain the fat, press well the squares, leave to cool slightly, afterward adding a gill of water for every two pounds of the fat. Beat the whole vigorously, let cool and draw off the clear part before the fat has had time to congeal, just when it begins to set, beat thoroughly to have it smooth.

(108). OXONGE-LARD (*Oxonge-Saindoux*).

Oxonge is exclusively obtained by melting leaf lard without using any other material; oxonge is finer than lard and is also employed for kitchen and pastry purposes. The leaf lard is melted in a bain-marie or by steam, this latter method being preferable. Remove the skin and fibers from ten pounds of leaf lard, cut it up in squares about half an inch each and bathe them in eighteen quarts of water with half a pound of crystal soda; wash in several waters, drain and

pound in a mortar, then put it into a well tinned copper basin in a bain-marie and steam by keeping the water boiling all the time until the lard is all melted, now strain it through a fine colander and leave to cool slightly, adding one pint of cold water, stir well, let it rest, then pour off the clear part when it begins to set, beat well to have it smooth.

(109). VEAL UDDER (Tétine de Veau).

Veal Udder is the fatty part covering a kernel of veal; remove it entirely, tie it up and cook in plenty of white broth; when done take it out, pull off the string and press it lightly under a weight. Pare and cut it either into strips, squares or bands, etc. It is used in forcemeats instead of butter, pass it twice through the machine, pound well and then pass through a sieve. The way to keep it is to leave it covered in a cool place or else cover over entirely with salt.

(110). TO PREPARE LARDING PORK (Pour Préparer le Lard à Piquer).

Lift the bands of pork leaving as little meat on as possible, from the first rib to the end of the loin; lay them in brine for three months, then drain off, and put them on a table to rub one by one and cover with salt. Set them one on top of the other in a cool, dry place and range a board over with a weight on top; turn them over, and throw on some salt, and at the end of a month change those from the bottom to the top, and three months after, fasten a strong twine to each piece, and hang them up separately in a cold, dark room to dry.

Another Way.—The piece of pork taken from the back is the only one to use for larding purposes, as it is firm and not liable to crack. Remove all the meat from it, and cut it into an oblong piece, this being called a band; salt it dry with fine salt for three or four weeks, and if it be necessary to use it shortly after its salting, then rub it with very fine salt, and hang it up in a dry and cool place. This pork must be salted toward the end of the winter; fat pork never receives more salt than it needs, whichever way it may be employed, or however long the operation may last.

(111). TO CUT FAT PORK FOR LARDING (Manière de Tailler le Lard Pour Piquer).

The larding pork must be white and firm, perfectly dry and cooled on ice, specially in summer so to make it harder and to be enabled to cut it more evenly. Divide the pork into the required length leaving on the rind; remove a slice from the top of the necessary thickness to have the pork of the same thickness throughout, paring the two ends square, then divide it into lardons at equal distances cutting them perpendicularly as far down as the rind, for this use a thin knife, called a lard slicer, and cut the lard the size designated by Fig. 52, then cut them horizontally to obtain very square lardons of the desired size.

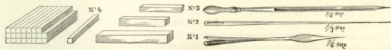


FIG. 52.

FIG. 53.—Larding Needle for Beef à la Mode.
FIG. 54.—Trussing Needle.
FIG. 55.—Large Larding Needle.

No. 1, lardons as represented in the figure are from three to four-eighths of an inch square, by three and one-quarter to four inches long. This size is for larding beef à la mode, braised tongue, kernel of veal, leg of mutton, etc.

No. 2, are three-sixteenths of an inch square by two and one quarter inches long; this size is convenient for saddles of venison, fricandeaux, tenderloins of beef, etc.

No. 3, these are five-thirty-seconds of an inch square, by two inches in length; this size is for poultry, large game, fish, sweetbreads, veal cutlets, etc.

No. 4, lardons of one-eighth of an inch square, by one and three-quarter inches long; this size is for small game, pigeons, chickens, etc.

The lardons as shown in the figures are represented one quarter their actual size.

(112). TO LARD MEAT, POULTRY AND GAME (Pour Piquer les Viandes la Volaille et le Gibier).

If it be butcher's meat, pare it properly by removing in strips the skin covering the meat, then all the superfluous fat.

The way to lard a tenderloin, is to pare a fine tenderloin of beef, weighing six pounds after it is trimmed; remove the fat, slide the blade of a thin knife between the skin and the meat, and press it on the skin so as to avoid injuring the flesh; remove also the superfluous fat on the side, then cut the two ends round shaped. Choose a larding needle of suitable size to hold the larding pork that should be cut into pieces of three-sixteenths by two and a quarter inches long; lay the tenderloin lengthwise on a heavy towel, place this over the left arm, then proceed to lard the meat with the larding needle threaded with a piece of the pork, boring the meat from right to left. The needle containing the pork must be stuck in the flesh to a depth depending upon its length, but the needle must be withdrawn with one stroke, so that the pork remains in the meat visible of

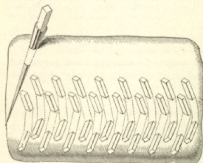


FIG. 56.

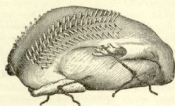


FIG. 58.



FIG. 57.



FIG. 59.

an equal length on both sides. After the first row is larded, the next one should be slipped exactly between those of the first row; then instead of larding between the two lards of the last row, begin the operation from the start, which means lard two more rows the same as the first, observing that the second ones are arranged contrarywise to the first two, then continue until the whole tenderloin is filled. Proceed exactly the same for fricandeau, racks of veal, grenadins or sweetbreads.

When a piece of poultry or game is required to be larded, it must first be drawn, singed and trussed, then singe the breast once more, or else dip this part into boiling water to harden the meat; after this is cold, lard with lardons adapted to their size. This in fact is the whole theory of larding, and by examining various larded pieces, one can easily become an adept in the art.

(113). LEMONS; TO CUT THEM IN VARIOUS MANNERS (Citrons Taillés de Différentes Manières).



FIG. 60.

First wash and wipe the lemons, then cut them lengthwise in four, to serve either with oysters or fried fish.

Channeled slices of lemon are made by cutting small notches on the lemon lengthways of the peel, then cutting the lemon in crosswise slices an eighth of an inch thick. These are used for garnishing broiled fish. Slices of lemon cut the same way without being channeled, are frequently served with tea.

Halved lemons are prepared by paring off the two ends and then make sixteen notches in the center, the third of the length of the lemon with the tip of a small



FIG. 61.

knife; these gashes should be very regular; run the knife through as far as the center, having eight cuts to the right and eight to the left, this makes eight long triangles;

detach the lemon in two parts (Fig. 60). These are used also for cold fish and hôtelets or skewers (Fig. 61).

Shells of lemon can also be made, making two shells from one lemon. Cut from the center of the lemon, beginning at the stalk, as far as the middle of one side and from the other end of the lemon as far as the middle of the other side, about one half inch of the peel, without detaching it; cut across the lemon, keeping the ribbon of the peel intact, thus producing two identical pieces; these halved shells are used for garnishing fried fishes such as sole à la Colbert, etc.

(114). COOKED MARINADE (Marinade Cuite).

Mince one pound of carrots, as many onions and half a pound of celery root; fry all these vegetables in a quarter of a pound of lard without letting them attain color, and moisten with two quarts of vinegar and one quart of water or more according to the strength of the vinegar. Add an ounce of parsley leaves, three bayleaves and as much thyme, half an ounce of basil, garlic, cloves, a bit of mace, a tablespoonful of crushed whole peppers and the same quantity of allspice, and some salt. Boil the whole for half an hour, put it aside to get cold and use this marinade for marinating venison, mutton, hare, etc.

(115). RAW MARINADE (Marinade Crue).

There are two kinds of raw marinade; *the first* one is made of oil, minced onions, branches of parsley, thyme, bayleaf, slices of lemon, salt, mignonette, garlic and basil. *The second* one is made of two quarts of vinegar, four quarts of water, minced carrots and onions, bayleaf, a clove of garlic, thyme, basil, mace, whole peppers and sprigs of parsley.

(116). HOW TO DRESS MERINGUES (Pour Dresser les Meringues).

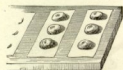


FIG. 62.

Prepare a meringue paste as in No. 140. Pour the preparation into a pocket furnished with a socket and push it into rounds on to white paper bands; dust them over with fine sugar and press down the middle lightly, so as to efface the tip, formed by the socket, then range these paper bands on top of some wet boards. Cook the meringues on these boards in a very slack oven, leaving them in for fifty minutes; they must be of a fine golden color and well-dried; after taking them from the oven, detach them carefully

from the paper, and remove all the soft parts from the insides, using a teaspoon for this purpose, then lay them immediately on a raised edged tin sheet, one beside the other, the hollow part uppermost, and keep them in a warm heater for twelve hours.

(117). MINCE MEAT (Mince Meat).

Suppress all fibers and skin from half a pound of beef kidney suet, chop it up very finely; have also chopped half a pound of cooked ox heart; seed and pick half a pound of Malaga raisins, half a pound of Smyrna raisins, half a pound of currants, chop up three ounces of citron, cut three ounces of candied orange peel into three-sixteenth of an inch squares, peel and chop finely two pounds of apples. Have two ounces of brown sugar, half an ounce of ground cinnamon, a quarter of an ounce of grated nutmeg, a quarter of an ounce of allspice and ground ginger, and a quarter of an ounce of powdered coriander seeds, one pint of cider, one gill of rum, quarter of a gill of brandy and the peels and juice of two lemons. Mix all the ingredients together and put them into a stone crock leaving it in a cool place for at least fifteen days before using.

(118). TO TURN, CHANNEL AND FLUTE MUSHROOMS (Pour Tourner et Canneler les Champignons).

Choose the freshest mushrooms and those of equal size, cut off the stems, wipe well the heads, and take them one by one in the left hand, the hollow side underneath, then with the tip of a small pointed knife cut away the peel in regular rings without destroying the mushroom, and turn from right to left pressing all the time against the tip of the small knife; this must be done quickly and let us observe that it is not on the first trial that a mushroom can be properly turned, it takes practice to accomplish this properly. As quickly as each one is done, throw it into a saucepan containing cold, acidulated water, just sufficient to cover, then drain off the water, and cook the mushrooms for seven or eight minutes with the lid on, adding salt, butter and lemon juice, to keep them as white as possible. As for fluting mushrooms, this art is only learned after long

experience. Mushroom fluting has become almost a profession, and the difficulties to be overcome can be better understood on examining those pretty mushroom heads so delicately carved, we see displayed by all preserve manufacturers.

(119). TO STONE OLIVES (Pour Énucléer les Olives).

If the olives are plump, large and contain small stones, these can be removed with a machine made for the purpose (Fig. 63) or with a tube from a column box, but generally the meat is cut off in spirals around the stone by means of a small knife. After the stone is removed, the olives resume their former shape, then plunge them into boiling water, and take them out again at once; they must be blanched without boiling.



FIG. 63.

(120). PANADA CREAM FRANGIPANE (Panade Crème Frangipane).

Boil four gills of cream; put into another saucepan, four eggs, an ounce and a half of flour and some salt; mix and dilute with the cream, set it on the fire, and stir it with a spoon, bearing on the bottom of the saucepan, and when thickened and well worked remove it from the fire at the first boil and then set it away to cool with a buttered paper over it.

(121). PANADA OF FLOUR AND MILK, BREAD-CRUMBS, AND PÂTE À CHOUX (Panade de Farine et de Lait, Mie de Pain et Pâte à Choux).

Flour and Milk.—Put in a saucepan half pound of flour, also four eggs and work well together adding some salt, and dilute with six to eight gills of milk; stir it over the fire and remove at the first boil, pour it into a bowl, cover with a buttered paper and let get cold.

Bread-crumbs.—Soak four ounces of bread-crumbs in a pint of water, squeeze out all the liquid and put it into a saucepan with a little salt and three gills of milk; thicken it on the fire without ceasing to beat, and stir it up with a spoon until it detaches itself from the pan, then set it in a bowl, cover with buttered paper and put away to cool.

Pâte à Choux.—Put one pint of water or broth in a saucepan with two ounces of butter, set it on the fire, remove it aside at the first boil, and incorporate into it, three quarters of a pound of sifted flour, mix well and dry on a slow fire till the paste detaches itself from the saucepan and let cool slightly, then stir into it gradually two whole eggs and four yolks, set it away in a cool place with a buttered paper over, for further use.

(122). WHEAT AND RICE FLOUR PANADA (Panade de Farine de Gruau et de Riz).

Wheat Flour.—Boil half a pint of broth with half an ounce of butter, remove it to the side of the fire, and add to it four or five ounces of flour, or as much as it can absorb, stir the paste quickly, return it to a slow fire to dry, do not cease stirring until it detaches from the saucepan. Pour it into a bowl, cover with a round piece of buttered paper, and set it away to cool.

Rice Flour.—Have one pint of white broth or milk and half an ounce of butter; boil together and add sufficient rice flour to form a paste, let it dry, then set it away with a buttered paper cover to get cool.

(123). PARSLEY BOUQUET, IN BRANCHES, FRIED OR CHOPPED (Persil en Bouquet, en Branches, Frit ou Haché).

Plain Bouquet or Bunch of Parsley.—Take about one ounce of parsley branches, including the leaves, wash them nicely and fold them in such a manner that they form a small bundle or fagot, to be tied with a piece of string.

The Garnished Bouquet of Parsley.—Make it exactly the same as the plain bouquet the only difference being that it envelopes various aromatics, such as thyme, bayleaf, clove of garlic, basil, marjoram, chives, green celery, etc. When we speak of a garnished bunch of parsley without any specification, we mean garnished with a bayleaf and a small twig of thyme.

Parsley in Branches for garnishing should be taken from well washed, very green parsley, from which the coarser stalks have been removed; keep it in fresh water and use when needed, draining it first: for garnishing fish, boiled beef, etc.

Fried Parsley is used as an accessory to fried dishes; it is not a garnishing, but simply a decoration; detach some leaves from some very green parsley, wash them in cold water, drain, press them in the hand or in a cloth to extract all the water, and when dry, lay them in a wire basket to plunge into boiling fat; drain as soon as they stiffen.

Chopped Parsley.—Choose very green parsley, wash, drain and press it so as to extract all the water, then cut it up as finely as possible, afterward chopping it well; wash it again, drain and squeeze it thoroughly to remove all the water; lay it on a cloth sieve and leave it in a cool place till needed.

(124). ALMOND PASTE FOR FANCY CAKES (Pâte d'Amandes à Petits Fours).

Take one pound of peeled and well dried almonds; one pound of powdered sugar, and five whites of eggs. Pound the almonds and the sugar, either in a machine or mortar, and when well reduced to a powder, pass it forcibly through a twelve mesh sieve (Fig. 96); return it to the mortar, and mix in with the almonds the five egg-whites little by little, so as to make a paste, which can be now beaten and worked until a good body is obtained, having it as fine as possible.

(125). ALMOND PASTE WITH COOKED SUGAR AND FILBERT PASTE (Pâte d'Amandes et Pâte d'Avelines au Sucre Cuit).

Almond Paste.—Shell and skin one pound of almonds; pound them with half a pound of powdered sugar and a little water to make into a very fine paste, the same consistency as a macaroon paste. Cook three pounds of sugar to small crack, and as soon as ready pour it in small strings on to the paste, stirring constantly with a spatula and leave stand till cold. When this paste is thoroughly cooled off, return it to the mortar and pound it once more with liquors or vanilla syrup, to have it obtain a body and make it into a fine paste, then put it in a stone jar and leave it in a cool place.

Filbert Paste with Cooked Sugar.—Have one pound of shelled filberts pounded to a pulp with a pound of powdered sugar and a gill of water; lay this paste in a basin. Cook in a copper pan two pounds and a half of sugar to small crack, pour it slowly over the paste mixing it so that it mingles in well, then leave to cool and pound again, stirring in half a gill of liquor, either kirsch, maraschino or any other. Color the paste green or pink according to taste.

(126). ALMOND PASTE WITH EGG-YOLKS (Pâte d'Amandes aux jaunes d'œufs).

Have one pound of almonds, one pound of sugar, and eight egg-yolks; pound or mash the almonds in a machine with the sugar so as to reduce them to a fine powder, then strain through a twelve mesh sieve (Fig. 96), put them into the mortar, and mix in well the yolks adding them little by little; pound all up together so as to obtain a very fine paste, having it quite thick.

(127). ALMOND PASTE WITH GUM TRAGACANTH (Pâte d'Amandes à la Gomme Adragante).

Put three ounces of gum tragacanth to steep in two gills of water for twenty-four hours, then strain forcibly through a piece of linen. Pour this gum on to a marble slab and work it with the hand to have acquire a body incorporating in slowly two pounds of icing sugar, then add one pound of pounded almonds and the juice of a lemon strained through a sieve; beat the paste well and pour it into a vessel or stone pot; closing hermetically; keep in a very cool place to use when needed. This paste may be colored red, green, orange or any other color.

(128). ALMOND PASTE WITH PISTACHIOS (Pâte d'Amandes aux Pistaches).

Have three quarters of a pound of almonds, half a pound of pistachio nuts, a pound and a half of sugar, two tablespoonfuls of orange flower-water and five egg-whites. Peel the almonds and pistachio nuts; dry and pound them with the sugar, egg-whites and orange flower-water till they become a fine paste, then add to it a little vegetable green, so as to give it a soft, green color.

(129). BABA PASTE (Pâte à Baba).

Sift a pound of flour on the table, divide it in four even parts and use one of these to make the leaven by forming it in a circle and placing three quarters of an ounce of yeast in the center, diluting with a little warm milk to obtain a soft paste; roll this into a ball, cut it crosswise on the top

with two cuts of the knife and lay it in a floured vessel; cover with a cloth and leave to rise in a mild temperature to double its size. Pile the remainder of the flour into a hillock, make a hole in the center to form a hollow and in it lay an ounce of sugar, a spare half ounce of salt (according to the saltiness of the butter), six ounces of butter and six eggs. Mix all the ingredients well together and work the flour in slowly, then begin to knead the paste so that it becomes smooth and acquires a body slowly adding three more eggs and four ounces of butter; continue to knead until again quite smooth with plenty of body, then mix in the leaven, wrapping it lightly in the paste and cutting the whole in every direction until thoroughly mingled and the paste is finished, then add to it two ounces of seeded Malaga raisins, two ounces of Sultana or Smyrna currants softened in water, two ounces of cherries cut in four and two ounces of finely cut up citron. Lay the paste in a vessel, cover with a cloth and let rise to a third more than its size, then break it up with a spoon; the paste is now ready to be used.

(130). BRIOCHE PASTE (Pâte à Brioche).

Take one pound of flour, three quarters of a pound of butter, seven to eight eggs, half an ounce of yeast, two pinches of salt, four pinches of sugar, two spoonfuls of brandy and some water. Dissolve the yeast in half a pint of tepid water, and with this liquid and a quarter of a pound of the flour, make a rather thick paste, put it into a small saucepan with a little lukewarm water at the bottom, and let it rise in a slack heater. Sift the remainder of the flour on the table, form a hollow and put in the center, the salt, sugar, brandy, two spoonfuls of water, three of the eggs and the butter; mix together thoroughly with the hand, and incorporate gradually the flour so as to obtain a smooth paste, then beat sharply with the hands for a quarter of an hour, adding the rest of the eggs one at the time. Beat it well against the table to let it acquire a body; then lay out the paste and spread the yeast over, fold it up to enclose the yeast and break it into small pieces with the hands; pile up the broken pieces, cut the paste once more, and put the pieces as quickly as they are cut into a floured vessel, cover it and set it to rise in a moderate temperature, until it will be raised to twice its original size; this will take at least six hours. Set the paste again on the floured table, break it up and refold it several times with the hands, return it to the vessel, cover and put it back once more in the same place to rise. Break the paste up again three hours later, put it back into the vessel, and this time set it either in a cool place or on the ice to become firm. It should now be left at least three hours before using.

(131). COOKED PASTE FOR FANCIFUL BORDERS (Pâte Cuite Pour Bordures de Fantaisies).

Boil one pint of water with a quarter of a pound of butter and a grain of salt; as soon as the liquid boils remove it from the fire, and incorporate in one pound of flour so as to obtain a good paste, then replace it on to a moderate fire and stir vigorously until it detaches from the bottom of the saucepan, then remove it entirely and pour it on to a floured table; as soon as it cools off slightly, knead it with the hands, adding to it slowly one pound more flour; by this time the paste should be perfectly smooth; after it has obtained a consistency, turn it the same as puff paste (No. 146), giving it seven or eight turns, having the paste remarkably smooth; it must be used at once.

(132). CREAM CAKE PASTE (Pâte à Chou).

Put into a saucepan half a pint of water, a grain of salt, one ounce of sugar and two ounces of butter; set the saucepan on the fire and when the butter floats, remove the pan from off the range, and incorporate into it a quarter of a pound of fine flour, stir vigorously not to have it the least lumpy, and put it back on to a slow fire to dry until it detaches easily from the bottom, then take it off once more, and mix in a tablespoonful of orange flower-water; four or five minutes later stir in four or five eggs, adding them one at the time; it must now be more consistent than otherwise, and if a little of it should be dropped from the spoon, it must retain its shape and not spread.

(133). DRESSING PASTE (Pâte à Dresser).

Sift a pound of flour on the table, arrange it in a circle and in the center lay half an ounce of salt, four ounces of butter and a gill of water; mix thoroughly, working the flour in as fast as possible. When the paste begins to attain a body, knead it thoroughly twice, mold it round, form, and leave in a cool place.

(134). ENGLISH PASTE FOR BORDERS (*Pâte Anglaise Pour Bordures*).

One pound of fecula, one pound of sugar, six egg-whites. Lay the fecula on the table, forming a hollow in the center, into this put the sugar, a little tepid water and six egg-whites, lightly whisked; make a very hard paste, set it in a cool place hermetically closed in a bag for about two hours.

(135). FINE FOUNDATION, ORDINARY FOUNDATION OR SHORT AND FLAWN PASTES (*Pâte à Pincer, Fine, Ordinaire ou Brisée et à Flans*).

Fine Foundation Paste.—Have one pound of flour, three quarters of a pound of butter, half a pint of cold water and half an ounce of salt. Sift the flour on a table, bring it all together and make a hollow in the center, spreading it with the hand, and in this space lay the butter, divided into small bits, half of the water and the salt; make a dough by mixing first the butter with the water, then drawing the flour into this wet part, a very little at the time, so as to obtain a paste neither lumpy nor too firm; if necessary, add the rest of the water, a very little at the time, mass it together, and knead it briskly two or three times. To knead dough is to put it in front of one, and push it little by little with the palms of both hands and pressing it hard against the table so as to get it smooth; after this is finished, bring it together again, detach carefully all the bits adhering to the table, and roll it into a ball with the hands, turning it in the left hand. Let the paste rest in the ice-box a quarter of an hour before using it.

Ordinary Foundation or Short Paste is made with one pound of flour, half a pound of butter, half a pint of water and a third of an ounce of salt. Make a hollow in the center of the flour, put into this the butter, salt and half of the water; work well the paste, adding more water, knead it properly, then roll it into a ball on a floured table; cover and let rest for one hour.

Flawn Paste.—One and one-quarter pounds of flour, three-quarters pound of butter, a little salt, two tablespoonfuls of sugar, three or four egg-yolks; make the paste on the table, adding enough water so the paste will not be too firm; knead, bring together and leave to rest, being careful to cover it.

(136). FROLLE PASTE OR SWEET (*Pâte à Frolle ou pâte Sucrée*).

Arrange one pound of sifted flour in a circle on the table; in the center lay half a pound of butter, half a pound of sugar, the peel of a lemon, chopped very fine, a pinch of salt, one whole egg and four to five yolks. Work the whole well together to obtain a smooth paste, kneading it twice; form into a ball and put aside in the icebox to rest.

(137). FRYING BATTERS (*Pâtes à Frize*).

No. 1.—Put into a vessel, half a pound of flour, a little salt, four tablespoonfuls of oil and three egg-yolks; dilute these with sufficient water at once, so as not to have to add any more, and the size of half an inch ball of compressed yeast dissolved in a little tepid water; mix till it becomes smooth and flows without being stringy; it should well cover the spoon. Lay a cloth over the vessel, and keep it in a moderate temperature. At the last moment add to it three beaten egg-whites.

No. 2.—Place in a vessel half a pound of flour, a little salt, two tablespoonfuls of oil, diluted in tepid water, and then add a piece of compressed yeast the size of a half an inch ball, dissolved in a little water. Set the batter in a moderate temperature, and when it begins to ferment, add a handful of flour, salt, oil and water. The batter should be renewed every day without adding yeast; the fermentation produced by the batter will be sufficient to keep it light, and avoid the use of any more yeast.

No. 3.—This is a finer preparation, intended for sweet dishes, etc. Take half a pound of flour, dilute it with tepid water, into which an ounce of butter has been melted, also salt; make a soft, very smooth batter and when it has cooled off, add to it half a gill of brandy, two egg-yolks and two whites, beaten to a stiff froth.

No. 4.—This is frying batter with baking powder. Put five ounces of flour into a vessel, diluting it with two gills of tepid water, one tablespoonful of brandy, two of oil, a pinch of salt and one egg-yolk. When ready to use, add a small coffee-spoonful of baking-powder and one egg-white, beaten to a stiff froth.

(138). MACAROON PASTE (Pâte à Macarons).

Made with one pound of peeled and well dried almonds, three quarters of a pound of powdered sugar, a quarter of a pound of vanilla sugar and eight egg-whites. Pound the almonds with the sugar and part of the whites, so as to obtain a not too fine paste, then gradually add the remainder of the whites; work the paste well to have it obtain plenty of consistence.

(139). MARCPANE PASTE WITH ORANGE-FLOWER WATER (Pâte Massepain à l'eau de Fleur d'Oranger).

One pound of almonds, one pound of sugar, one gill of orange flower-water and the juice of one lemon. Peel the almonds, wash them in cold water, drain on a cloth and pound them with the orange flower-water, adding the sugar and the lemon-juice; obtain a very fine paste and put it into a small saucepan to dry on a slow fire, turning it steadily until all the moisture evaporates and it detaches from the sides and bottom of the pan. A round bottomed saucepan or basin is far preferable to the flat ones, which are in general use.

(140). PLAIN MERINGUE PREPARATION AND WITH COOKED SUGAR (Pâte à Meringue Ordinaire et Avec Sucre Cuit).

The preparation for meringues is composed of twelve or fifteen egg-whites for each pound of powdered sugar; set these whites in a basin with a grain of salt and beat up with a whip, very slowly at first, but increasing the velocity of the movement as the quantity becomes greater. The beaten whites should be stiff and remarkably smooth; then mix in the sugar a little at a time, using a wooden spoon for the purpose.

Italian Meringue with Cooked Sugar.—Cook one pound of sugar to "ball" (No. 171); incorporate a very little of it at a time into six beaten whites, without ceasing to stir; when all the sugar is absorbed work it for two minutes longer on a slow fire to have it very smooth.

(141). MILAN PASTE (Pâte à Milan).

Form a hollow in the center of a pound of flour on the table, lay in it half a pound of butter, half a pound of sugar, a little salt and three eggs; mix well and knead the dough twice, then put it aside to rest in a cool place.

(142). NOODLE PASTE, NOODLE PASTE FOR BORDERS AND REPÈRE PASTE FOR FASTENING (Pâte à Nouilles, Pâte à Nouilles pour Bordures et à Repère pour Coller).

Noodle Paste.—Make a ring on the table with a pound of sifted flour, in the center lay a pinch of salt, a tablespoonful of tepid water and five beaten eggs; mix the eggs in slowly with the flour and then wrap the paste in a cloth, leave it to rest for fifteen minutes and afterward knead it well to have it smooth; this requires some time to do.

Noodle Paste for Borders.—The same preparation as for the above, the only difference being that the five whole eggs are replaced by ten yolks. This paste can also be used for covering dish bottoms.

Paste for Fastening on Borders (Repère).—This is simply sifted flour diluted with beaten egg and passed through a fine wire sieve to obtain a sufficiently liquid paste that can be pushed through a cornet. It should be consistent enough not to run.

(143). OFFICE PASTE (Pâte d'office).

Sift one pound of flour on the table, make a hollow in the center, and in this lay half a pound of sugar, two whole eggs and four yolks. Mix all together to form a smooth paste, knead it twice, and let it rest in a cool place before using it.

(144). PIE PASTE (COLD) (Pâte à Pâté (froid)).

This is prepared with melted butter as follows: Sift a pound of flour, form a hollow in the center and in it lay four egg-yolks and the third of an ounce of salt dissolved in a little water. Melt eight ounces of butter, pour the clear part slowly into the hollow, then work the flour gradually into it, adding the necessary water and knead the paste at once, roll it into a ball and leave to cool. This paste is far mellowier than when made with cold butter.

Another proportion for cold pie paste is to have one pound of flour, four ounces of butter, four eggs, tepid water and salt; prepare and finish as above.

(145). PASTES FOR HOT PIES (Pâtes à Pâtés Chaud).

Lay in a circle on the table one pound of sifted flour; make a hollow in the center and into this put a third of an ounce of salt dissolved in a little water, eight ounces of butter, two egg-yolks and two gills of water. Mix first the butter with the eggs and water, add the flour working it in a little at the time, also pour in a little water as it becomes necessary, being careful not to get the paste too thin, and still avoid being too dry, otherwise it will not hold together well; knead the dough twice, detach it from the table and form it into a ball on the floured table, and when smooth, cover and let it rest.

Another recipe is: one pound of flour, eight ounces of butter, half a pint of water, four egg-yolks, and a third of an ounce of salt dissolved in water; to be prepared the same as the above.

(146). PUFF PASTE AND HALF PUFF PASTE (Pâte Feuilletée et demi Feuilletée).

This paste is actually not so very difficult to make, only it requires particular attention. Weigh one pound of the very best quality, not too fresh, but well dried flour; one pound of butter, well drained and cooled on the ice, then kneaded in a cloth to make it become flexible. Sift the flour on to the table, arrange it in a circle, and put into this one teaspoonful of salt and a glassful of water. With the right hand mix gradually the liquid with the flour,



FIG. 64.

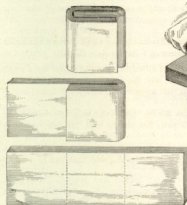


FIG. 66.

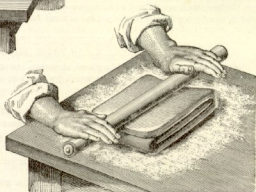


FIG. 65.

adding more water when necessary, so as to obtain a smooth, even paste, soft in preference to hard, and of a consistency neither stringy nor ropy; as soon as the dough is made, knead it well for two minutes, detaching all the small particles from the table, but if the paste be well made it should adhere neither to the table nor to the hand; cover it with a cloth and let it rest for twelve minutes. Dredge

the table lightly with flour, lay the paste on top, and roll it out square shaped, roll out the butter likewise, lay it in the center of the paste, on top, then bring the four outer edges back on to the butter so as to inclose it well (Fig. 64); take a pastry rolling pin, apply it on the paste, and using the two hands push the paste and butter forward, rolling it out to the thickness of three-sixteenths of an inch or thereabout, keeping it straight on both sides as represented in the following design (Fig. 65). Fold this band into three, press it down with the rolling pin to compress it, the accompanying design will show how to fold it (Fig. 66). The paste has now only received one turn: to fold it once more, give it a half turn so as to lengthen it to the same thickness, but in a contrary direction, as thin as before; then fold the paste in three, cover it and let it rest for ten or twelve minutes; the paste will now have received two turns; then give it two turns more, exactly the

same as the others, and let it rest each time for ten minutes. Before giving the last two necessary turns to fine puff paste, it must have already had six, if more are given it will be found detrimental to its delicacy.

One special obstacle to be absolutely avoided during the operation is not to let any butter whatever escape from the folds of the paste, which might easily occur if the paste happens to be too soft, if rolled out too thin, if not rolled out regularly in smooth layers, and if it is thicker on one side than the other. In summer it is very difficult to obtain good puff paste without the use of ice or at least without a cold cellar; in any way this inconvenience can be obviated by substituting good beef kidney suet for butter. This fat must first be skinned, then soaked in cold water, well drained, and pounded in a mortar, so as to convert it to a smooth paste, and then made supple by working it with the hands for a few minutes while wrapped in a cloth. If the paste should be made in moist, summer weather it must be laid on a cold baking sheet dredged with flour, and put aside in the ice box.

For Half Puff Paste.—The parings from puff paste make an excellent half paste. If this paste should have to be made, prepare a dough of three-quarters of a pound of butter for one pound of flour, operating exactly the same as for the puff paste, but giving it seven or eight turns instead of six.

(147). RAVIOLE PASTE (Pâte à Raviole).

Lay a pound of sifted flour on the table, form a hollow in the center and in it place one ounce of salt, four eggs, two ounces of butter and a little tepid water.

Another proportion is one pound of flour, one ounce of salt, two eggs, one ounce of butter, two heaping tablespoonfuls of grated parmesan and a little tepid water. The paste should be soft, yet not too firm, knead it well to have it smooth, lay it on a board, cover with a cloth and let it rest in a cool place for one hour, then roll out and finish making the ravioles.

(148). SAVARIN PASTE (Pâte à Savarin).

One pound of flour, half a pound of melted butter, four ounces of sugar, eight eggs, six yolks, half an ounce of yeast, half a gill of raw cream, and a pinch of salt.

Sift some of the flour into a warm vessel, and make a soft leaven with a quarter of the flour and the yeast, dilute it with tepid water, and cover it with some more of the flour, then leave it to rise in a warm temperature. When the leaven has risen to half its original size, break up the dough with the hands, and work into it gradually, and one by one the eggs and the remainder of the flour, then knead the dough vigorously for ten minutes to give it a body, add to it slowly the melted butter, afterward the sugar and salt, and lastly the raw cream; the zest of lemon chopped or grated may be added if desired.

(149). TART PASTE (Pâte à Tarte).

Make a paste on the table with three-quarters of a pound of flour, a quarter of a pound of arrowroot or fenela, half a pound of butter, three egg-yolks, two gills of cold water and a tablespoonful of sugar, adding a little salt. When the paste is smooth, wrap it up in a cloth, and leave it to rest for twenty-five minutes.

(150). TIMBALE PASTE (Pâte à Timbale).

Mix one pound of flour, three-quarters of a pound of butter, four or five egg-yolks, one grain of salt, and one gill of water. Form a paste, reserving a little of the water. Knead it well, then add slowly the rest of the water, roll it out, and set it aside to rest under a cover.

(151). SMALL PUFF PATTIES (Petits Pâtés Feuilletés).

Make a puff paste the same as for puff paste (No. 146), giving it six turns, roll out the paste to three-sixteenths of an inch in thickness, let it rest awhile, then from it cut about fifteen round



FIG. 67.



FIG. 68.



FIG. 69.

pieces, using a smooth pastry cutter one and three-quarters to two inches in diameter; collect the parings together at once, roll them out with the rolling pin to one-eighth of an inch thick.

and cut the same quantity of round pieces with the same cutter, turn them over on to a wet baking sheet in straight rows, a small distance apart, and lay on each one, a one to one and a quarter inch ball of veal Godiveau forcemeat, or one of fish, chicken, game, with or without chives. Moisten the paste around the garnishing, cover each one with the pieces that were cut first, pressing them down to make the two layers of paste adhere together all around the garnishing; flatten the paste with the back of a small one and a half inch pastry cutter, egg the tops using a soft brush, and cook these small patties in a well heated oven.

(152). TO POACH QUENELLES, SMALL TIMBALES AND MOUSSELINES (Pour Pocher les Quenelles les Petites Timbales et les Mousselines).

Quenelles.—Quenelles are poached by pouring hot (nearly boiling) water into a sautoire by the side of the quenelles, set the sautoire on the fire to bring the liquid to a boiling point, and at the first boil, cover the sautoire, remove it to the side of the range so that the water only quivers, and take out the quenelles with a skimmer as soon as they are firm. The length of time to poach quenelles depends upon their size; either ten to fifteen minutes. Dry them on a cloth before dressing.

Small Timbales.—Range the timbales in a sautoire; fifteen minutes before serving, fill it to half the height of the molds with boiling water, and set the sautoire on the fire; when the water is ready to boil, remove and place it in a slack oven for ten or fifteen minutes; after a lapse of ten minutes touch the forcemeat in the center, and if firm, take them out, let stand for a little and invert the molds into a cloth to drain off all the liquid. Unmold.

Mousselines.—Put these into a flat sautoire furnished with a perforated grater having the holes at regular spaces apart so that each one can receive a mold. The molds being rounded at the bottom, these holes are to keep them standing upright. Pour boiling water into the saucepan nearly sufficient to cover the height of the molds and stand it on the fire; when the water boils, remove and push it gently into a slack oven for ten or fifteen minutes, sufficient time to poach them slowly; they will be found done when touched in the center, they resist to the pressure of the finger, then take them from the water, stand them on one side to drain and unmold. If the oven be too hot the timbales rise, which must be avoided otherwise they lose their quality.

(153). TO PRESS MEATS, GALANTINES, BREASTS, SWEETBREADS, ETC. (Pour Presser les Viandes, Galantines, Poitrines, Ris de veau, etc.).

For Meat Juices.—Have a press as shown in Fig. 70. The meats intended for pressing should be done rare, but cooked through, so that all the juice can be extracted. There is also a press for pressing galantines, sweetbreads, etc. This one is made as represented in Fig. 71; besides, there should be a double series of strips of wood, five inches across; the thinnest being a quarter of an inch thick, and the thickest are five inches; these are for the purpose of receiving the movable shelf belonging to the press so that all the pressed articles will be even throughout. For galantines it is also



FIG. 70.

necessary to have a dozen tinned, sheet-iron sheets, a sixteenth of an inch thick, twelve inches long and six inches wide. These sheets are to be used when there are several galantines to equalize their thickness so that they are all pressed uniformly. The size of the press is thirty-eight inches high, twenty-eight inches wide and sixteen inches deep; the screw to be twenty-six inches long, and the wheel one foot in diameter. Press to the required thickness by arranging the strips either higher or lower;

for galantines they are put an inch lower than the galantine itself; turn the screw slowly until the movable shelf rests on the two strips which are the thickness required.

Sweetbreads are pressed either in round or oval molds, proportionate to the size of the sweetbreads; place these molds, one beside the other, on a shelf of the same dimension as the movable one and fill each one with a piece of unlarled, braised sweetbread just sufficiently large enough to fill up the mold when pressed.

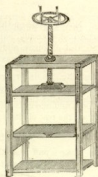


FIG. 71.

For Breast of Mutton or Lamb, Braised and Cooked.—Range them on a board and press with a half inch thick strip on both sides to receive the movable shelf the same as the sweetbreads.

Beef Tongues are placed in a mold the shape of the tongue, it being two inches thick, eight and a half inches long and three and a half inches on its widest part. Molds containing two, four, or six tongues can be had.

Boned Hams are pressed in oval timbale molds.

Corned Beef in square molds, two and a half inches deep.

(154). TO PREPARE DECORATED QUENELLES, MOLDED QUENELLES AND POCKET QUENELLES (Pour Préparer les Quenelles Décorées, Moulées et à la Poche).

Large decorated quenelles are used as a garnishing or to complete relevé garnishings; they can be prepared with chicken, game or fish forcemeat. These quenelles are made on pieces of buttered white paper, shaping them to any desired form with a small knife while smoothing the surfaces neatly. Large quenelles are usually decorated with truffles or red beef tongue, the



FIG. 72.



FIG. 73.



FIG. 74.

former being preferable. The truffle decoration can be applied on to the quenelles either before or after poaching; in the first case the decorations are slightly incrustated into the forcemeat after wetting them with egg-white; the quenelles are then plunged into boiling water with the paper they have been molded on. If the quenelles are to be decorated after poaching then the pieces must be simply applied on, but first cover, or, better still, dampen one side with soft forcemeat so that they can adhere. Quenelles are poached in salted water without allowing it to boil.

Molded.—Butter some plain, oval-shaped, quenelle molds, using slightly melted butter; decorate the bottom of the mold the same as shown in the design. If required to be stuffed, then



FIG. 75.



FIG. 76.



FIG. 76 A.

place a layer of forcemeat on the decoration and over this any salpicon whatever (see salpicons, No. 165), and finish to fill the mold; smooth the tops, stand the molds on a baking pan, pour enough boiling water in to fill the pan to half the height of the molds and then poach in a slack oven. These molds are simply buttered, filled with forcemeat, smoothed on top and poached.

Pocket Quenelles.—Mix together half as much quenelle forcemeat (No. 89), as cream forcemeat (No. 75), incorporating the latter gradually into the former, pass it all once more through a fine sieve, and fill a strong paper cornet with a third part of this forcemeat, push small quarter inch quenelles the shape of beads on to a buttered sheet, and then poach them in boiling, salted



FIG. 77.



FIG. 78.



FIG. 79.

water. Color half of the remaining forcemeat with a little vegetal carmine, of a fine, light red color, and put this also into a paper cornet, and force them through on to another buttered sheet, letting these quenelles be channeled shaped, poach in salted, boiling water. Color the remainder of the forcemeat with spinach green or vegetal green to obtain a light pistachio color, and set them into a paper cornet also, and with it form oval shaped quenelles on to a buttered sheet, pour over some boiling, salted water, and let them poach for a few minutes. These quenelles are used as garnishings for soups, and for a variety of entrées.

(155). TO MOLD QUENELLES WITH A SPOON, EITHER PLAIN, FILLED OR ROLLED IN FLOUR (Pour Mouler les Quenelles à la Cuillère, Simples, Fourées ou Roulées à la Farine).

Select two common, large and very thin iron soup spoons, put one of these into a small panful of hot water, and taking the other in the left hand fill the hollow center with the forcemeat, smooth the top with the blade of a small knife dipped in tepid water, arranging it in such a manner that there is as much forcemeat above as below the level of the spoon, then remove the quenelles with the hot spoon sliding it beneath the forcemeat, then slip it at once on to the bottom of a buttered sautéing pan, without turning it over, so that the same side is on top. If the quenelles are wanted filled, prepare a montglas composed of mushrooms, tongue, truffles or foies-gras; thicken it with some very compact reduced, good brown sauce, so that when cold the preparation can be divided into small parts, and rolled into olive shaped pieces in the hand; in this case, when the

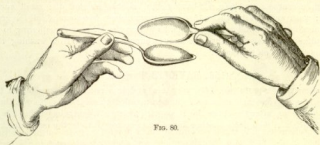


FIG. 80.

spoon is filled with forcemeat, make a small hole with the finger on the surface so as to insert the montglas, salpicon or purée, cover over with more forcemeat, being careful that it is the same thickness all over the filling, smooth it down nicely, and remove the quenelle with the hot spoon to slip it on to the bottom of a buttered sautéing pan without turning it over. Generally for one pound it will take eight large soup-spoonfuls, or sixteen dessert-spoons, or thirty-two tea-spoons, or sixty-four coffee-spoons. Poach these quenelles by pouring hot water into the sautéing pan beside the quenelles, and set the pan on the fire to bring it to boiling point; at the first boil, move it on one side, so that the water only simmers for six to fourteen minutes, according to their size. Lift the quenelles with a skimmer, and drain them on a cloth before using them.



FIG. 81.



FIG. 82.



FIG. 83.



FIG. 84.

To Prepare Quenelles Rolled in Flour.—Divide some game, chicken or fish forcemeat into pieces; roll each one on a flour dredged table into strings three-quarters of an inch in diameter; cut these into pieces three-quarters of an inch long; roll them on the table to give each one the shape of an olive or small egg half an inch in thickness and one inch in length. Larger ones can be made of Godiveau an inch and three-quarters long by five-eighths in thickness. Poach the quenelles in boiling water with salt added to it. The Godiveau quenelles are poached by ranging them at equal distances on a baking tin covered with a sheet of paper, then placing it in very slack oven.

(156). TO RAISE, PARE AND POACH BREASTS OF POULTRY AND GAME (Pour Lever, Parer et Pocher les Filets de Volaille et de Gibier à Plumes).

Cut off the pinions from a clean, singed chicken, split the breast skin from one end to the other in the center, open it so as to disclose the flesh, then detach the breasts with a small knife following the breast-bone, and leaving the minion filets adhering to them, removing them later if not needed. Take these breasts one by one, lay them the smoothest side uppermost on a table, press them down with the left hand and slip the blade of a knife between the flesh and the skin, so as to remove the latter at one pull without breaking it. Beat the breasts lightly with a damp knife handle, trim them in round half hearts on one end, and pointed on the other; remove the inside nerve, and the fine skin from the minion fillet, beat these lightly and lay them on the

inside surface of the breasts, if found necessary to enlarge them, but unless the breasts are very small, they are not added. They can be interlarded either with slices of truffle or tongue, by cutting five or six incisions across the minion-fillet and garnishing them with either of these. Proceed exactly in the same manner for breasts of game.

To Poach.—Place the breasts of poultry or game in a buttered sauteing pan; turn all the points toward the center and on them, place a sheet of buttered paper, put on the cover and set the pan in a slack oven leaving it in long enough to poach according to their size and quality.

(157). TO CLEAN CURRANTS, MALAGA AND SMYRNA RAISINS (Pour Nettoyer les Raisins de Corinthe, les Raisins de Malaga, et de Smyrne).

Lay the currants on a table mixing in with them some flour, rub well together, then shake them through a coarse sieve, (No. 95) having eight meshes so that the small currant stalks pass through; wash well and dry them, then pick them over to free them of all the gravel stones which are generally to be found in these fruits, as well as the large stalks adhering to them.

Smyrna (Sultana) raisins are cleaned the same as currants; abstain from washing them. Seed Malaga raisins and pick off the stalks.

(158). RAVIOLES (Ravioles).

Roll out some raviole paste (No. 147), very thin and in a perfect square; lay on top half an inch from the edge and one inch apart some chicken raviole forcemeat balls (No. 93), three-quarters of an inch in diameter, after the entire flat is covered, moisten it lightly by passing a brush around the forcemeat balls and then place another flat of paste on top, it to be the same thickness as the

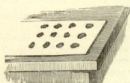


FIG. 85.

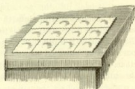


FIG. 86.



FIG. 87.

under one and about four inches wider. Press on to this upper paste between the balls of forcemeat with a ruler and the whole length of the flat and then across so that every one of the balls is enclosed in a small square; cut each of these out with a channeled wheel or jagger (Fig. 87). The jagers are used for cutting lattice work bands for pies, or else replace it by a round channeled pastry cutter. Lay the cut pieces on a flour dredged saucepan lid and then drop them into boiling water to poach for about twelve minutes.

(159). TO REDUCE AND STRAIN SAUCES THROUGH A TAMMY (Pour Réduire les Sauces et les Passer à l'Étamine).



FIG. 88.

The reason sauces are reduced is to give them the delicacy and succulence necessary to their finish, by incorporating into them fumets, stocks and the required condiments. The stocks that

are to be added to the sauces in order to reduce them should be as concentrated as possible so as to avoid any superfluous labor. In order to reduce a strained, despumated sauce, pour it into a flat saucepan having a thick bottom, set it on a brisk fire and let the sauce boil while stirring it well with a spatula, and pressing it down in a way that the sauce will fail to adhere to the bottom, and therefore burn. Mix in gradually the stock needed for its improvement, and continue to boil until it has acquired the necessary consistency and succulence, then take it off, and strain it through a tammy.

(160). RICE FOR CROUSTADES AND RICE WITH CREAM (*Riz Pour Croustades et riz à la Crème*).

Pick well four pounds of Carolina rice, put it into a newly tinned saucepan without washing it, adding a half pound piece of fresh pork, moisten it to three times its height with some water; heat the liquid on a moderate fire, and at the first boil, remove it to a slower one; twenty minutes after when the liquid is nearly all absorbed, cover the rice with a heavy buttered paper, close the saucepan, and set it at the opening of a slack oven, finish cooking the rice, drying it thoroughly, then remove the saucepan from the oven, take out the piece of pork, and work the rice while still in the saucepan, using a spatula for the purpose, then pound it again in a mortar so as to reduce it to a smooth paste. Lay this rice on a dampened marble slab, or a thick baking sheet, knead it with the hands so that it becomes smooth, mold it round shaped, and set it in a saucepan, buttered over with a brush, or else a mold proportionate to the size needed for the croustade. Press the rice down well, cover the top with a round sheet of buttered paper, and set it in the ice box for seven or eight hours, but not allowing the saucepan or mold to touch the ice. Unmold the rice after dipping the saucepan in hot water, cutting it out with a knife.

Rice with Cream.—Blanch for a few moments half a pound of fine, picked and washed rice; drain and refresh, then put it back into the saucepan and moisten it with one quart of boiled milk in which a stick of vanilla has been infused. Let the liquid come again to a boil, cover the saucepan, and finish cooking the whole very slowly for forty minutes. When the rice is tender and has absorbed all the liquid, add to it a pinch of salt, three ounces of sugar, two ounces of fresh butter and a few spoonfuls of whipped cream. Sometimes a few egg-yolks are added to this rice, if so, they must be put in before any other of the ingredients, while the rice has all its heat, so that the eggs can cook while in the act of stirring them.

(161). TO PREPARE RISSOLES (*Pour Préparer les Rissoles*).

Rissoles are prepared in two different ways, the first, by rolling out some fine paste or clippings of puff paste, into a long, thin piece from ten to fourteen inches wide; wet the bottom edges of this paste, then lay on it four balls—of an inch and a quarter in diameter for the two and three-quarter inch rissoles made of rissole preparation, and from two and three-eighths inches distance apart from each other, and two inches from the edges; re-fold the paste forward, so as to cover up the prepared balls, and fasten the paste down to six-eighths of an inch around the balls;



FIG. 99.

press on the two layers of paste to adhere them together, then cut out the rissoles half circular with a channeled pastry-cutter either two and one-quarter, two and one-half or two and three-quarters inches in diameter. As soon as the rissoles of the first row are cut, lay them aside; pare the edges of the paste and



FIG. 90.

begin the operation again; reduce the height of the cut out rissoles by pressing them down with the finger without mishaping them. These rissoles may now be breaded and dipped in egg, or left white; in the first case, lay them simply on a tin sheet covered with a white paper till ready to fry. In the second, place them at some distance apart on a floured cloth so that the paste cannot adhere to it. To prepare rissoles differently, roll out a thin flat, cut it into small round pieces with a channeled pastry-cutter either two and one-quarter, two and one-half or two and three-quarters inches in diameter, and on each one of these, lay a prepared rissole ball; wet the paste all round, and fold the piece of paste over the ball fastening the two edges together. Press the tops lightly with the fingers, keeping them a good shape, and lay the unbreaded ones on a floured cloth, and the breaded ones on white paper.

(162). TO CUT ROOTS WITH A SPOON AND WITH A VEGETABLE CUTTER (*Couper les Racines à la Cuillère et à la Machine*).

Peel or scrape carrots, peel turnips, celery roots, turnip-cabbage or kohlrabi, sweet potatoes or common potatoes; wash and keep them into cold water until needed; all of these vegetables

including peeled truffles can be cut olive shaped or in rounds large or small according to requirements (Fig. 91). The rounds should be from a quarter of an inch to one inch in diameter; the long ovals from half an inch to one and a quarter inches. The oval spoons for this purpose may be either plain or channeled. When cutting vegetables with a spoon into either balls or olives dip the sharp end of the spoon into the thickest part of the root all through the depth and endeavor to remove the pieces as whole and perfect as possible.



FIG. 91.

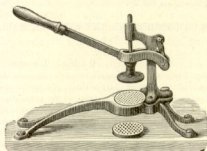


FIG. 92.

Vegetable Cutter.—(Fig. 92). This utensil is simple, practical and useful. It is used for cutting vegetables and roots into various shapes for soups or garnishing; having them pass by pressure through the deep cutters made of steel and movable so they can be easily changed when so desired. To proceed, first cut the roots into thin slices, all of equal thickness; place one of these on any one of the selected cutters; put this under the press and bear heavily on it. The pieces will fall through; pick out the imperfect ones; the others are ready to use.

(163). BLONDE AND BROWN ROUX (Roux blond et brun).

Roux is flour fried in butter and allowed to attain more or less color; it is used for thickening gravies, soup stocks and sauces; there are two kinds of roux, the blonde and the brown; the blonde is made as follows: Put into a saucepan to melt, one pound and two ounces of butter, add to it one pound of sifted flour and place the saucepan on a moderate fire to let it cook slowly while stirring until it becomes of a light blonde; this is used for velouté. For the brown, leave it on the fire or in a slack oven until it assumes a darker color; should it not be necessary to use it at once, pour it into a vessel, and employ it as needed, but when required for immediate use, take it from the fire, leave it in the pan and let it lose a few degrees of its heat before moistening it. For a velouté, dilute it with a white velouté stock, and a brown espagnole stock if needed for brown; the proportions for both velouté and espagnole being: one pound and two ounces of butter, one pound of flour and four quarts of either white or brown stock.

(164). RUM FLAVORED WITH VANILLA; SPIRIT OF STRAWBERRIES, RASPBERRIES AND APRICOTS (Rhum Vanillé; Esprit de Fraïse, Framboises et Abricots).

Rum flavored with Vanilla.—Put twelve vanilla beans cut in pieces in a quart bottle with a quarter of a pint of boiling water, twelve hours later fill up the bottle with good rum and leave it for ten days; it will then be ready for use.

Spirit of Strawberries, etc.—Crush thirty pounds of strawberries or raspberries; to this pulp add three quarts of spirits of wine, put into an earthen crock, cover and leave to infuse for fifteen days. Distill the fruits in an alembic in a bain-marie and continue the distillation until the liquor reaches twenty degrees. Spirit of apricots is made the same way only taking twenty pounds of fruit instead of thirty for each three quarts of spirit. The fruits are pressed through a sieve and the kernels broken and crushed in a mortar, then mixed in with the apricots.

(165). SALPICON; HOW TO PREPARE (*Salpicon; Manière de le Préparer*).

Salpicons are prepared with cooked and cold meats and fish, red beef tongue, sweetbreads or beef palates; they are also made of chicken or game fillets, foies-gras, also with truffles, mushrooms, *épepes*, and besides these, oysters, lobsters, crawfish, etc.

The characteristic of salpicon is that it is cut into small squares; they may be prepared with one kind of substance alone, but are generally mixed, for example: chickens, with red beef tongue, truffles or mushrooms; game, with foies-gras or truffles, and fish, with mushrooms and truffles. Salpicons are always thickened with a sauce corresponding to the nature of the meat, and in all cases it must be succulent and condensed.

(166). TO SCALD (*Échauder*).

In an analogous sense, scalding means to dip, to plunge in boiling water. A pig, a suckling pig, calf's head and feet of either the calf or sheep, chicken's legs and even whole poultry is scalded.

To scald a pig is to detach the bristles adhering to its back by means of hot water, done by dipping it once or twice in hot water to facilitate pulling them out more readily, then scrape the surface with a knife; this operation must be performed as quickly as possible. The same to be done for calf's feet and head, also for sheep and lamb's trotters. Poultry is sometimes scalded, but this system of treatment should be completely abandoned and the feathers picked off dry, this being far superior to the scalding process; for by scalding poultry, especially young chickens they become partially cooked and the skin is apt to tear when being trussed; they also contract a bad taste and decompose quicker than those that are dry picked.

(167). SIEVE-CLOTH OF DIFFERENT SIZE MESHES (*Toile à Tamis de Différentes Grosseurs*).

Fig. 93 (four mesh) is used for broken and coarsely chopped almonds; Fig. 94 (six mesh) is used for Mocha sugar, finely chopped almonds and raisins; Fig. 95 (eight mesh) is used for bread



FIG. 93.



FIG. 94.



FIG. 95.



FIG. 96.



FIG. 97.



FIG. 98.

crumbs; Fig. 96 (twelve mesh) is used for powdered macaroons, purées and marmalades; Fig. 97 (sixteen mesh) is used for sugar, flour and purées; Fig. 98 (twenty-eight mesh) is used for icing sugar. A mesh indicates the number of holes to each linear inch.

(168). SPICES, AROMATICS, AND SEASONINGS FOR COOKING PURPOSES (*Épices, Aromates et Assaisonnements pour la Cuisine*).

The different articles employed as seasonings in kitchen work are comprised of salt, spices, aromatics, butter, fat, vinegar, oil and mustard. Salt is without exception the most indispensable seasoning; it removes the insipid taste from meats, vegetables and all other eatables. It excites the appetite and helps digestion, but of course must be used with judgment, for too much is apt to make it unhealthy. Coarse salt is the one to be used for cooking boiled meats and vegetables. Finely pulverized white salt is for table use and the one used in kitchens for seasoning is merely crushed and sifted purified salt. Spices are of different kinds; they are void of nutritious

properties and are only for the purpose of improving the taste of various foods. They are composed of common black and white pepper, cayenne pepper; then come the weaker spices such as nutmeg, cinnamon, cloves and coriander. For seasoning, common raw pepper, ground only when ready to use is both agreeable and a tonic, but as much cannot be said for pepper cooked in stews, sauces or soups, for it loses its aroma while cooking and therefore only the acridity remains. Peppers that do not deteriorate while cooking are paprika (a Hungarian product), and red pepper; these both give a most agreeable flavor to stews and sauces, increasing as the cooking proceeds, and either of them are agreeable to the taste and a tonic without producing any irritating results.

Aromatics.—Among the most aromatic plants used in the kitchen must be mentioned bay leaf, marjoram, chives, sage, thyme, wild thyme, savory, tarragon, pimperl, chervil, pepper-ress, parsley, onion, shallot, garlic and horseradish root. Some of these are used in a dry state, others in a fresh, and both are employed in numerous preparations. They can be used in sautés, braizés, in sauces and even in soups. The action of these aromatics on the general health is only injurious when indulged in injudiciously or in too large quantities, but when employed with a certain reserve, they are both healthy, stimulating and agreeable.

Curry, the Best, comes from India.—An imitation curry is made of one ounce of coriander seeds, two ounces of cayenne, a quarter of an ounce of cardamom seeds, one ounce salt, two ounces of tumeric, one ounce ginger, half an ounce of mace and a third of an ounce of saffron.

Prepared Red Pepper is made with paprika (Hungarian red pepper), and Spanish sweet pimentos mixed in equal quantities. In case paprika cannot be had use quarter cayenne pepper and three-quarters Spanish pimentos.

Spices.—Before grinding spices be careful that they are the freshest; grind each kind separately and sift them through a silk sieve, then mix thoroughly and put them into hermetically closed bottles, and set these in a cool place (they are only to be mixed when ready to use).

Spices for Bread Stuffing, use two ounces of sage, one ounce of marjoram, half an ounce of cayenne pepper, half an ounce of allspice, one ounce of thyme, two ounces of white pepper, a quarter of an ounce of nutmeg, and half an ounce of finely minced green celery leaf.

Spices for Game Pies, and Galantines are one pound of cinnamon, one pound of nutmeg, one pound of cloves, one pound of whole peppers, three ounces of cayenne pepper, three ounces of sweet Spanish pepper, three ounces of thyme and three ounces of bay leaf. These spices should be mixed in the proportion of one ounce to a pound of salt.

Spices for General Use.—Two ounces of cinnamon, two ounces of nutmeg, two ounces of cloves, two ounces of white pepper, twelve ounces of red pepper, four ounces of mace, two ounces of thyme, two ounces of sage, two ounces of marjoram, two ounces of rosemary. One ounce of spices to two pounds of salt.

Spices for Turtle Soup.—Two ounces of curry, half an ounce of thyme, two ounces dry mushrooms, half an ounce of sage, a quarter of an ounce of mace, half an ounce garden citron, half an ounce of basil, half an ounce marjoram, half of the peel of a chopped lemon, two ounces of white pepper. These aromatics and spices are used when there is no time to prepare a stock, or when preserved turtle has to be used. Two ounces of spices to one pound of salt.

Spices for Goose Liver Patties (Pâté de foies gras).—Four ounces of nutmeg, four ounces of cloves, four ounces of basil, four of marjoram, four of thyme, two and a half ounces of black pepper, three ounces of white pepper, two and one-third ounces of bay leaf, two and a half ounces of mace, two and a half ounces of ginger, two and a third of coriander seeds, one and two-thirds ounce of sweet pepper. One ounce of these mixed spices to every two pounds of salt.

(169). STEARINE; HOW TO CAST AND COLOR IT (Stéarine; Manière de la Couler et de la Colorer).

Casting stearine in plaster molds is most simple and only requires a little attention. Tinned copper molds should be smooth in the inside and even polished. Put all the plaster molds in a vessel after separating each piece and leave them in tepid water for half an hour or longer according to their size. For tinned copper molds coat them first with a thin layer of stearine, then place another layer on this first one and continue until the stearine be sufficiently thick. The stearine must be melted in a bain-marie or on a slow fire, being careful to keep it stirred and also not to heat it too violently so that it remains white, for if too greatly heated it turns yellow and thereby loses its beautiful white appearance; if this should happen it should only be used to coat the inside of large pieces or else

for pads for filling the inside of borders. To cast stearine in plaster molds, take the molds from the water, drain them out for a moment and then fit each piece into its respective place; tie around firmly, fill up with the melted stearine and when a light crust has formed on the surface, break it and empty out the mold; let rest for one minute, put it back into the water, remove and un mold with the greatest care. Should the unmolded pieces fail to be smooth or else be creased, this is caused by the stearine not being sufficiently warm and the molds too cold, and that the stearine was cast too slowly. This is of great importance to observe and is most essential when perfection is required. When the objects intended for casting are frail, such as rings, arms, figures or other thin pieces, it will be advisable to insert thin wires into these parts before casting the stearine in the mold. After unmolding the subjects, wash the mold well, being careful that no particles of stearine remain in the joints, so that it can be thoroughly closed and the stearine cannot escape through these joints. Scrape the seams or moldings carefully. Stearine subjects can be colored with one or more colors; for this purpose use water paints (tubes in preference). This kind is mostly employed for this work and to it add a little beef gall to enable the paint to adhere on to the greasy surface. Use a soft badger brush and proceed with care; always wait until the first coat be dry before applying another. With a little taste and skill subjects can be painted so that a great effect is produced, especially for the larger ones. When required to be bronzed, mix a few drops of gum arab with a little of the gall, add bronze powder and a little water; stir well, keeping it the consistency of honey. Paint over the subject with a camel's hair brush and if one coat be not sufficient then give another, adding a little more water.

(170). TO STRAIN PURÉES (Pour passer les purées).

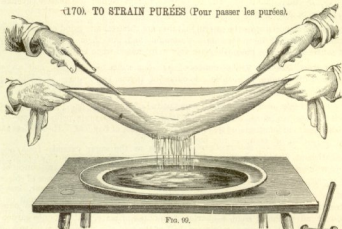


FIG. 99.

Vegetable, chicken, crustacean, and game purées are strained through a tammy (Fig. 99) in order to obtain them as fine as possible. To accomplish this it will require the service of two persons: take hold of the tammy on both sides, pour the purée into its hollow center, then have two wooden spoons one laying in the other, and press them vigorously against the tammy, allowing the purée

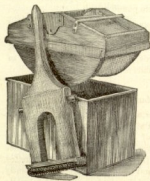


FIG. 99a

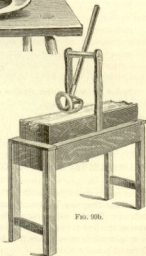


FIG. 99b.

to fall into a deep dish set underneath; this is easily accomplished and depends entirely upon the regular motion of the two spoons, as they must advance backward and forward without getting separated, or use either one of the machines shown in Figs. 90a and 90b.

(171). TO COOK SUGAR (Pour cuire le sucre).

In former days sugars were less refined than in our time, therefore it was most important that they should undergo the operation of clarification, or, as the very word implies rid them of their impurities and make them perfectly clear. To-day this operation is almost useless, however, in case of necessity we will give the exact manner of proceeding, for it may sometimes be found useful. Put twenty pounds of sugar into a copper basin, melt it with two-thirds of its quantity of water, or one-half pint of water to each pound of sugar, set it on the fire, and when the scum begins to rise, throw in some egg-whites beaten up with water, the proportions being one white for each quart of water; do not stir it again, but let it rise to the surface twice, then pour in half a pint of clear water without eggs; let it rise a third time, and as it does so, remove from off the fire and skim it. Return it to one side of the fire to let it boil and drive the scum on one side of the basin, skim this off as quickly as it gathers. Soon the sugar will become very fine, clear and transparent, but if otherwise, then let it boil till it clarifies thoroughly and pass it through the flannel bag. Sugar clarified by this process is ready to be submitted to all kinds of cooking which we explain further on. The cooking of sugar is easily measured by a thermometer, but a clever workman will quickly find it out by the mere touch. These various cookings take different names which we will now endeavor to explain.

First—Lisé ou Petit Filé or Small Thread.—Cook the sugar, and in order to be sure that it has reached the first cooking, take out a little of the sugar with a spoon, dip the index finger in it and apply the finger to the thumb; separate the two fingers immediately, the sugar should then form a small thread, the thermometer marking two hundred and fifteen degrees Fahrenheit, (one hundred and one degrees Centigrade).

Second—Grand Lisé or Large Thread.—At two hundred and seventeen degrees, the sugar stretches a little more between the fingers, it is now cooked to large thread (one hundred and two degrees Centigrade).

Third—Petit Perlé or Little Pearl.—The sugar reaches this cooking when between the two fingers it stretches and forms a thread that breaks. The thermometer is then two hundred and twenty degrees (one hundred and five degrees Centigrade).

Fourth—Grand Perlé or Large Pearl.—As soon as the sugar extends from one finger to the other without breaking it has reached large pearl, two hundred and twenty degrees Fahrenheit (one hundred and six Centigrade).

Fifth—Au soufflé ou Glue, or the Blow.—Dip a skimmer into the sugar, knock it at once against the edges of the basin, blow through the skimmer so as to make the small bubbles fly out, and when they do so properly, the sugar has reached its degree of cooking. The thermometer now marks two hundred and thirty degrees Fahrenheit (one hundred and ten degrees Centigrade).

Sixth—Petit Boulé or Small Ball.—Dip the finger first into cold water, then in the sugar, and immediately into water; if the sugar has reached to proper cooking or small ball, it can be rolled into a soft ball between the fingers, two hundred and thirty-six to two hundred and thirty-eight degrees Fahrenheit (one hundred and fourteen to one hundred and fifteen degrees Centigrade).

Seventh—Grand Boulé or Large Ball.—When the thermometer reaches two hundred and forty-six to two hundred and forty-eight degrees Fahrenheit or one hundred and nineteen to one hundred and twenty degrees Centigrade, then the ball instead of remaining soft when rolled between the fingers, becomes solid and hard, the sugar has now reached large ball.

Eighth—Petit Cassé or Small Crack.—Dip the tip of the finger into cold water, then into the sugar and rapidly into cold water again, so as to detach it from the finger; if it has reached its proper cooking it should break. The thermometer is now two hundred and ninety degrees Fahrenheit (one hundred and forty-three degrees Centigrade).

Ninth—Cassé or Crack.—Letting the sugar boil a few minutes longer, it will reach the crack; now dip the finger into cold water, then into the sugar, and again into the water, the sugar must break between the teeth without adhering to them. It reaches this degree when the thermometer is at three hundred and ten degrees Fahrenheit (or one hundred and fifty-four degrees Centigrade).

Tenth. Grand Cassé or Large Crack or Caramel.—This last cooking is exceedingly delicate and requires the most particular care, so as to avoid having the sugar turn black which it is apt to do very easily. When reaching this last cooking, the sugar slightly loses its whiteness and assumes a shade scarcely perceptible to the eye; this is when the thermometer reaches three hundred degrees Fahrenheit, and it is now time to add to each twenty pounds of sugar, a teaspoonful of lemon juice. Continue the cooking and when the thermometer reaches three hundred and forty-five to three hundred and fifty degrees Fahrenheit, then remove the basin quickly from the fire, and instantly pour its contents on a marble to get cold.

These are the various degrees the cooking of sugar undergoes, practice alone makes perfect in this particular work, which can only be acquired after much study and attention.

(172) SUGARS OF DIFFERENT COLORS, AND ICING SUGAR (Sucres de Différentes Couleurs et Sacre à glace Impalpable).

For Pink, have powdered sugar from which icing sugar has been sifted, spread it on a baking-sheet covered with white paper, lay the tin on top of a very moderate fire, and pour into it sufficient carmine to give it the necessary color; mix and rub it slowly between the hands until the moisture contained in the carmine be entirely evaporated, then sift it through a sixteen mesh sieve (Fig. 97).

For Yellow.—Prepare the sugar the same as for the pink, using Breton vegetal yellow.

For Orange.—The same as the pink, coloring with Breton vegetal orange, or yellow and red mixed to imitate orange.

Lilac and Violet.—The same as the pink, coloring it with red and ultramarine blue, or else with Breton vegetal lilac or violet.

Blue—Breton vegetal blue and ultramarine blue.

Green.—Breton vegetal green, or else spinach green or watercress green.

Icing Sugar.—There are very few cities where powdered sugar is unobtainable, also icing sugar (confectionery sugar), but in case it has to be prepared at home the following remarks will be found useful. Pound some lump sugar to the finest powder, pass it through an ordinary sieve, then through an icing sieve called a drum; this latter includes two sieves, one for passing ordinary sugar and another much finer for passing the icing sugar, meaning exceedingly fine powdered sugar almost impalpable.

(173) BAND TART (Tourte à bande).

Roll out on a floured table, a layer of foundation paste (No. 135), cut in this a round, eight inches in diameter, lay this round on a small baking-sheet, moisten the border with a brush, and apply on this wet part, a puff-paste border having received six turns, five-eighths of an inch in thickness, one and one-half inches wide and twenty-six inches long; cut the two ends bias, fasten

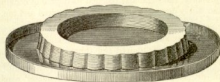


FIG. 100.

them together after slightly dampening them and set the tart aside in a cool place for fifteen minutes. Prepare an egg wash of well beaten whole eggs, or the yolks alone diluted in a little cold water, apply it to the border, prick the inside or else put in a small mold, to prevent it inflating, then set the tart in a hot oven the same as for a vol-au-vent for thirty or forty minutes. After removing it from the fire, detach it from the sheet, and lay it on a dish to keep warm.

(174) EMPTY TARTS, ANCIENT STYLE (Tourtes à l'ancienne).

Spread on a baking-sheet a layer of foundation paste eight inches in diameter; wet the edges of this crust using a brush, and lay on the center a spherical shaped pad, four and three-quarters in diameter and two and one-half high, made of paper and wrapped in slices of fat pork. Cover this pad with an upper layer of paste made with puff-paste clippings, fasten the upper and

lower crusts together by pressing them down with the thumb, and cut away the surplus paste with the tip of a small knife, following the outlines of the lower crust. Moisten the edges of the crust and place it on a band of six turned puff paste (No. 147), an inch and a half wide, by twenty-six inches long, and three-eighths of an inch thick; cut off the ends on the bias, wet them slightly and fasten



FIG. 161.

them together with the finger; channel the band lightly, decorate the dome with leaves cut from the paste, egg the surface, also the band, and bake the tart for thirty to forty minutes in a well heated, but not too hot oven. After removing the tart from the fire, cut the dome at the base so as to remove the pad; it is now ready to fill.

(175). THICKENINGS FOR SOUPS, SAUCES AND STEWS (*Liaisons pour Potages, Sauces et Ragoûts*).

Thickening for Soups.—Put some egg-yolks into a bowl, beat them up with a wooden spoon and dilute with a few spoonfuls of good raw cream; some broth, or cold sauce; pass this through a sieve or tammy, add a dash of grated nutmeg and a few bits of fine butter. Boil well the soup, remove it to one side of the range and mix in the strained thickening; return it to the hot fire, to let cook without ceasing to stir and especially without letting it boil.

For Sauces.—This thickening is composed of egg-yolks beaten and diluted with some cold broth or raw cream. In order to thicken the sauce, it should necessarily be boiling, then remove it from the hot fire and stir a spoonful or more of it into the thickening, then pour the rest of the thickening into the sauce and cook it while stirring over a slow fire, without permitting it to boil. All sauces thickened with eggs must afterward be strained through a tammy.

Thickening or Liaison Prepared Ready to Use.—Twenty-five egg-yolks for one quart of cream; mix well together, pass it through a fine strainer and keep it in a pot (Fig. 171) in order to thicken sauces and stews as they are needed.

Butter and Cream Thickening.—Incorporate some butter and cream, and just when ready to serve, stir it vigorously (do not heat it again), and serve it at once.

Blood Thickening.—Reserve the blood of poultry or game, adding to it a little vinegar to prevent it from coagulating, then strain it through a sieve and stir it in gradually when needed to thicken a sauce.

Arrowroot, Fecula and Cornstarch Thickening.—Dilute one or the other of these with some water, broth or cold milk; strain through a sieve, and pour it into the liquid, stirring it continuously.

Thickening of Kneaded Butter.—Incorporate as much flour into butter as it will absorb to form a soft paste; mix it in small parts in the sauce, stirring constantly until all the butter is melted.

(176). TO LINE AND BAKE TIMBALE CRUSTS (*Pour Foncer et Cuire les Croûtes à Timbales*).

Butter a plain timbale mold, five inches in diameter at the bottom, five and a quarter across the top and five and a half inches deep. If the timbale is to be decorated, apply some bits of sweetened noodle paste against the sides and bottom of the mold, dampen them with a brush dipped in water and then line the timbale with a paste not rolled out too thin. With a pastry cutter, two inches in diameter narrower than the mold, cut the paste from the bottom, but do not remove it; cover the whole surface of the paste with buttered white paper and fill in the empty space with common flour; dampen the edges, and cover the top first with a round piece of buttered paper, and then with a layer of the same paste, fastening it down to the dampened sides. Egg over the surface, and let it rest for fifteen minutes in a cool place, then set the timbale on a round baking sheet and cook it for fifty minutes in a hot oven. After removing it, unmold, open the top (the end which before was the bottom), and lift up the round piece previously cut with the

pastry cutter, and which can easily be removed, then take out all the flour through this opening, also the paper, and brush the inside twice over with egg-yolks, then lay the timbale for a very few moments in a very hot oven so that it browns nicely, and range it on a dish to be garnished.

(177). TO BRUSH AND PEEL TRUFFLES (Pour Brosser et Peler les Truffes).

Put some raw, fresh truffles into cold water; wash them well, changing the water, then take them out one by one, and rub the surfaces over strongly with a hard brush, and throw them as fast as they are done into clean water, drain; take them out again one by one, and remove with a small knife all those parts the brush failed to touch, then refresh them leaving them as little as possible in the water. Wipe the truffles on a cloth, and with the tip of a knife detach all the skin covering them, cutting it away as thinly as possible, put the truffles as fast as they are done into a saucepan with a well-fitting lid; put also the peelings into a saucepan, and keep them in a cool place while waiting to be used.

(178). TO DRESS, SINGE AND TRUSS POULTRY AND GAME FOR ENTREES (Pour Habiller, Flamber et Brider la Volaille et le Gibier à Plume pour Entrées).

After having dressed (drawn) and singed the pieces of poultry or game, remove the fork and breastbone, lifting it out through the neck without injuring the breasts; cut the legs below the joint, suppress the drumstick bones, and slip the leg into its place,



FIG. 102.



FIG. 103.

having previously burned the top of the leg with alcohol so as to remove the outer skin. To truss either capon, young turkey, pullet, chicken or guinea-fowl: first, have a trussing needle threaded with some strong string, pass it through one thigh to the other and in the joint of the thick part of the leg, then cross through the wing directing the needle toward the neck, and take up the skin of the neck while passing through it, fastening it down to the back; pass through the other wing, tighten the string so that the wings and thigh are well attached to the body of the fowl, and the breasts are quite prominent. Secondly, with the needle cross through the back near the rump, direct the

needle so that it passes the thickest part of the two legs, fasten the string strongly so that the thigh is well attached to the side, thrust the posterior inside, and tie it down with a few turns of a string. To prepare geese and tame ducks for entrées, suppress the wings and neck, singe and pick them, cut off the claws, truss the legs inside, and fasten them down by crossing through with the needle at the joints of the thighs and the stumps of the wings; give them a rounded appearance, and push the posterior into the inside, and tie it firmly in place. For squabs, partridges and quails: pluck the feathers, singe and lightly pick them and draw them through the pouch; then truss them by making an incision in the rump, and tie them the same as the chickens.

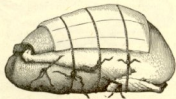


FIG. 104.

(179). TO DRESS, SINGE AND TRUSS POULTRY AND GAME FOR ROASTING. (Pour Habiller, Flamber et Brider la Volaille et le Gibier à Plume pour Rôtir).

Dressing poultry and feathered game consists of first bleeding, then plucking out the feathers, drawing, singeing and trussing them. To dress a chicken it must first be singed lightly all over with spirits of wine set afire, or over a gas-jet, in order to remove every vestige of feathers. When the poultry or game is singed, then pick out all the feather-stumps remaining in the skin. Burn off the skin from the legs to enable it to be taken off with a cloth. To singe small birds stick them simply on small skewers four or six at a time and pass them over a flame. For drawing a chicken cut on the back of the neck making a long aperture through which the pouch and wind pipe can be removed; put the index finger into the interior following the neck to detach the lungs adhering to the inside; make a small opening next to the rump to empty the chicken entirely and then wipe out the insides, cut the skin below the head, chop the neck off on a level with the breast chop off the feet and the end of the pinions and cross the wings over the back of the chicken. Thread a long piece of string into a large trussing needle, lay the chicken on the table, pressing it

down on its back, then with the open left hand take hold of the two thighs, so as to keep them held up at an equal height, pass through the flesh with the needle just below the drum-sticks, turn the chicken over on its side to thread it through the wings, running the needle through the breast skin; pull the string tight tie it on the side with a knot, and lay the chicken once more on its back, press the thighs down again with the left hand and run the needle through above the drum-



FIG. 105.

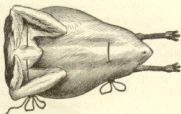


FIG. 106.

sticks, then turn the chicken over on its side, and introduce the needle across the carcass, and at a quarter of the length of the bird near the rump to the other side, to meet the other end of the string and then tie it into a knot (Fig. 106). In this manner the chicken is properly trussed, and both knots being on the same side, they are easily cut and the string pulled out when the chicken is cooked. Pheasants, partridges and pigeons are to be trussed the same way when intended for roasting. After the poultry or game is trussed, lard it with thin slices of fresh pork,

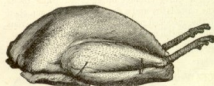


FIG. 107.



FIG. 108.



FIG. 109.

sufficiently large to cover the whole breast, pare them square shaped, score them lightly on one side, and lay them over the breast, fastening them on with a string as shown in Fig. 109.

Wild Ducks (Canvas Backs, Red Heads, Black Heads, Mallard, Ruddy, Teal, etc.).—Select two fine red head ducks, pick them as far up as one inch from the head, being very careful not to tear the skin; singe and draw. In order to accomplish this, the skin must be cut the whole length of the neck from its beginning until the back of the head is reached, remove the pouch and windpipe, stick the finger in the neck far down in the inside to detach the lights from the bones



FIG. 110.



FIG. 111.

and all adhering to the breast, make an incision above the rump and take out the gizzard drawing up the whole of the insides; cut the neck where it begins at the carcass, cutting the skin as far up as it is picked. Wipe the duck carefully, thrust the feet inside and season it interiorly with salt and mignonette. Should the duck be gamy it must have the inside washed out. Pick the feathers from the head and separate it where the neck finishes; pick out the eyes and place the head in the opening that was used for drawing the bird; truss the duck bringing the feet toward the front and passing the trussing needle threaded with string near

the first joint of the thigh next to the feet. Run the needle through the duck under the breast and then across the other thigh, pressing the duck down well so as to round well the breast, bring the neck skin down on the back and run the needle on the bias through the pinion-bone at the same time through the neck skin to pass it through the other pinion and return from whence it started, pull the string tight and push the rump inward, running the needle through to keep it in place, and bringing it back to one inch from its starting point, passing it through the skin and through the head by the eyes, fasten the two ends of string together tying them firmly.

(180) VOL-AU-VENT CRUST (Croûte de vol-au-vent).

Prepare a puff paste with one pound of fine, dry flour and one pound of good butter, proceeding as for No. 146; give it six and a half turns, and when the paste is made, lay it on a floured baking tin, and set on top of it a model of tin or heavy cardboard having the exact dimensions desired for the vol-au-vent, cut the paste all around this, with a small, heated knife, following the outlines of the model, but keeping the knife slightly inclined outward. As soon as the vol-au-vent is cut, turn it with one stroke upside down on to another dampened round baking sheet, being



FIG. 112.

careful not to injure its shape; groove the edges lightly with the back of a knife as represented in the plate (Fig. 112); egg the surfaces over, and trace a ring, using the tip of a small knife an inch and a half from the edge, then in the center of this ring trace four or five light incisions to form lozenges. Bake the vol-au-vent in a hot oven for thirty minutes or more according to its size, opening the oven as little as possible. When the paste is dry and a fine color, take it out, open it by lifting up the center cover, and empty it of all the uncooked paste within, lay the vol-au-vent on to a dish, and keep it warm in the heater, not allowing the crust to get cold before using it. Small vol-au-vent crusts may be prepared the same way, using a three and a half inch pastry cutter to cut them with.

(181) SMALL VOL-AU-VENT CRUST IN TWO PIECES (Petites croûtes de vol-au-vent en deux pièces).

Roll out with the rolling pin on a floured table, one pound of six turned puff paste (No. 146), one quarter of an inch to three-eighths in thickness, let it rest for fifteen minutes, then cut from its surface six channeled or plain round pieces three and a half inches in diameter; as soon as this is done, remove the centers with a smooth pastry cutter two and a half inches in diameter; dipping it each time into hot water so as to make a clean cut, but it must be wiped dry



FIG. 113.

before using. Cut up the clippings of paste, roll them to an eighth of an inch thick, and from this piece cut six round channeled or plain round under crusts three and a half inches in diameter, range these at regular distances on a wet baking sheet, moisten the edges of the paste with a brush, and lay on top of each one, one of the prepared rings, taking them up



FIG. 114.

delicately so as not to break them, and press lightly on them to fasten the edges together; egg the surfaces of the rings, and let them rest for ten minutes, then push the baking sheet into a well heated, but moderate oven to bake from twenty to twenty-five minutes; after removing, detach them from the tin, press the center of the paste down with the finger, and keep them warm for garnishing. Small vol-au-vents may be prepared the same way making them of one piece only.

(182) WHITE STOCK FOR MEATS AND VEGETABLES (Blanc pour cuisson de Viandes et Légumes).

Have half a pound of chopped beef suet or marrow, and as much fresh fat pork, melt the whole in a saucepan, adding to it two minced carrots, two onions and one onion with six cloves in it, a bunch of parsley garnished with a bayleaf and as much thyme and a bit of mace. Add to it a teaspoonful of whole peppers, and put this on the fire to fry without coloring. Mix in well one ounce of flour, and dilute with three quarts of water, and four quarts of broth, salt, and the pulp of two lemons. This stock is used for cooking calf's heads, lamb trotters and also for artichoke bottoms, cardoons and oyster plants.

KITCHEN UTENSILS.

ROASTER AND SPITS (Bôtissoire et broches).

In large kitchens the only roaster possible is the one shown in Fig. 115 with its broad hearth, long spits, long hanging chains and wheels: an endless chain with a weight sufficiently heavy to rotate it,

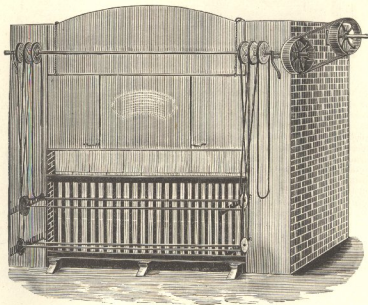


FIG. 115.

steam, electricity or hydraulic pressure can to be used advantageously to attain the same end. Fig. 117, represents a roasting spit for small game, quails, woodcocks, thrush, etc. It is provided with six



FIG. 116.



FIG. 117.

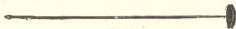


FIG. 118.

skewers; run the game on to one of these through the two leg bones; use as much as possible the different sides for different games, for instance one side for quails, partridges or thrush and the other three skewers for snipe, woodcock, plovers, hussards, etc. These spits are very useful for large dinners, for eight quails can be put on each skewer or forty-eight quails can be roasted at once without having them too crowded. The length of the spit is sixty-eight inches and the length of each one of the six skewers is twenty inches. For cradle spit No. 116, the cut of meat to be roasted such as loin, the saddle

is placed exactly in the center to regulate the weight evenly. The simple spit for poultry, game, turkey, etc. is shown in Fig. 118. A spit being at times an impossibility, one is frequently obliged to have recourse to the more simple roasters. The greatest objection to the old fashioned shell roaster is that the spit did not turn alone, it had to be everlastingly

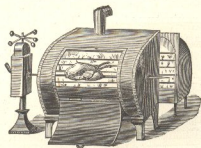


FIG. 119.



FIG. 120.

turned for if left the meat would certainly spoil; a great improvement on this is the turning spring spit to be wound up like a clock and strikes an alarm when slackening by the movable balls of the fan striking on a gong (Fig. 119). There are other roasters having two spoons turning at the same time as the spit feeding a small reservoir found on the top of the spit and through a shallow furrow perforated by small holes, the meat is continuously basted. The three pieces composing this oven are movable and can therefore be transported to any desirable place; the shell can easily be fastened on to the wall. There are also English spits adapted for all hearths (Fig. 120); it is easy to fasten it to a movable hearth fitting with the spit. These are run by clock work placed on top; the roasts are suspended perpendicularly and always turn in the same direction.

Fig. 121 represents a wrought or sheet iron pan; the interior has a basket which is used for frying small fish, potatoes, croquettes, etc. Place inside the objects intended for frying and plunge the basket into the frying fat after it has attained the required heat; the articles being cooked and of a fine color, withdraw the basket to drain them properly.



FIG. 121.

Fig. 122 represents a copper case containing four high saucepans called bain-maries. A bain-marie consists of a vessel filled with boiling water into which is placed another vessel containing the substances that are required to be heated. The materials placed in the second vessel



FIG. 122.

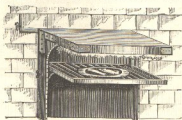


FIG. 123.

can only acquire the temperature of the boiling water and heat gradually and progressively and therefore can be stopped at any time. Each saucepan should be ticketed with the name of the sauce it contains so that any sauce or soup can be selected without wasting time in searching for it.

Fig. 123. The salamander and oven hitherto used in kitchens to glaze or brown dishes presented difficulties on account of the attention and watchful care it necessarily required. By means of the new gas salamander, fish can be almost instantaneously glazed when covered with a well thickened or buttered sauce without any danger whatever of having the sauce curdle. This salamander is lighted by gas and can be fastened to the wall at the back of the range. It consists of two platforms, the upper one fixed and the lower one movable and sufficiently big to place the largest dishes on it. Naturally the gas comes from the top

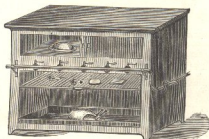


FIG. 124.

and it is easy to regulate its intensity by a stop cock. Two minutes suffice too obtain a perfect glazing without having the bottom of the dish attain the slightest heat, thus the sauce cannot deteriorate whatever. It is an indispensable utensil and assists the cook greatly both as regards its usefulness and speed.

Fig. 124 is the reproduction of a very useful broiler, offering numerous facilities for various purposes. The broiling takes place in a metal case, it being provided with five gas tubes, having the sides bored with small holes, the gas projects into small bells to have it purified and then can be used for broiling without the annoyance of smell nor smoke. It is principally used for broiling toasts, canapés, or toasts for sandwiches; meats can also be broiled thereon such as cutlets, chops and beefsteaks. When the bottom is closed with a movable door, it can be used for roasting chickens, legs of mutton, beef, etc. The top part is useful for keeping things hot. All gas stoves can be regulated and moderated, according to the work, by modifying or increasing the volume of gas.



FIG. 125.

Fig. 125 shows a singeing apparatus shaped like a horn; the largest part, from whence issues the flame is covered with a very fine metallic cloth which causes the flame to become enlarged. There is an opening on the other or thin end about an inch in diameter for the purpose of combining the air with the gas, forming a Bunsen burner. Poultry and game can be singed without blackening the skin whatever.

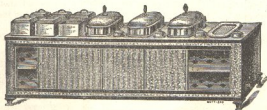


FIG. 126.

Fig. 126 is a steam table with covered dishes, cases and bain-maries. The square boxes are used for soups, stews, etc.; the covered dishes for large pieces of meat to be carved and for entrées; the small steamers are for keeping the sauces and gravies. Instead of a dish on the right, place a carving-board with a knife and fork. The inside is used for keeping the dishes hot before and after they are dressed. These steam tables are heated by steam or gas, and are advantageously used either as a hot closet or as a substitute for a chafing dish.

BROILER AND RANGE (Grillade et Fourneau).

The broiler shown below is most useful, for on it can be cooked all meats, either using charcoal, or embers, or gas. In olden times meats were broiled on the embers of a chimney hearth, fanning

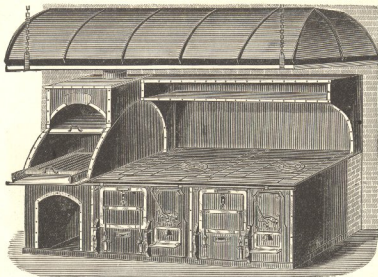


FIG. 127.

continuously to keep the fire alive. For many years sliding broilers have been used and charcoal. With gas the broiling is done in a metal case, by a gas tube having the sides pierced with small

holes. Although gas is very little used in kitchens still it deserves to be encouraged; for not only does this style of broiling interest amateurs by its ingenuity, but it also has its particular advantages which are manifold, as the operation takes place without the slightest trouble and without having the meats give forth any smoke or disagreeable smell, for the heat attains

the meat from the top and all the escaping fat falls into a receptacle. Fig. 127 shows an improved range an explanation of which is unnecessary.

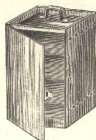


FIG. 128.

PORTABLE HEATER (Étave Portative).

This heater is used for transporting meats outside or keeping hot dishes to be served. It is heated with small cakes of prepared coal, made red-hot in the hearth of the range, then put into a small sheet-iron box placed at the bottom of the heater. They can also be heated with an alcohol lamp. The heaters are made of tin and provided with two gratings inside; they can be of any size (Fig. 128).



FIG. 129.

STEAM KETTLE WITH DOUBLE JACKET (Marmite à Vapeur avec Double Fond.

Fig. 129. A steam double bottom kettle either having a ball in the center or else a winding pipe. In this same shaped pot all systems can be employed. The one shown on the figure has a double jacket; on top place a ring and in this a tinned basin; fill it half full of boiling water and use it for cooking ices; stocks, broths and consommées are cooked in those having a ball in the center, or else a winding pipe, but the ball is preferable. For cooking potatoes, lobsters, terrapin, etc., iron pots with rounded corners are used; on the bottom is an iron winding pipe furnished with holes; at the bottom is a hole for letting the water from the condensed steam run out, on top a hinged cover sufficiently heavy to close it hermetically, specially required for these kind of pots.

SAUTOIR, SAUCEPAN, SOUP POT, BRAZIERE (Sautoir, Casserole, Marmite, Braisière).

Fig. 130 represents a flat, thick copper saucepan, generally called a sautoir; they are also made of a thinner copper and are intended for sautéing filets of chickens, escalops, cutlets, etc. It is necessary to have these of all sizes, large as well as small.

Fig. 131 represents a copper saucepan tinned in the interior and furnished with a cover fitting inwardly. These also must be of all sizes according to the importance of the work to be executed.

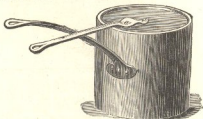


FIG. 131.



FIG. 130.

Fig. 132 represents a glazing saucepan; the edges of this one are only half as high as the ordinary saucepan; it is covered with a hollow cover fitting outside the pan; this is for the purpose of holding red hot coals or ember so to glaze and color the meats.



FIG. 132.

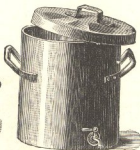


FIG. 133.



FIG. 134.

Fig. 133 represents a soup pot for broths with side handles, with or without a faucet, serving to draw off the liquid. Copper pots are preferable to iron or earthen ones, the first give the broth or soup a dark color and the latter in time acquire a bad taste.

Fig. 134 represents a brazière or long stew pan having rounded ends and handles. Its deep cover is made to hold hot embers, but this is not necessary if the braizing is done in the oven, then a well fitting cover will be found sufficient.

FISH KETTLE (Poissonnière).

Fig. 135 represents a fish kettle, these are either of copper or tin. The fish is placed on a metal sheet perforated with half inch holes, this has handles on both sides, it is put down into the bottom of the fish kettle and lifted again when the fish is cooked, thus avoiding the breaking of it.

Fig. 136 represents oblong shaped, deep baking pans having handles on each end. These pans are furnished with a perforated metal grate. Their raised edge cover (Fig. 136), can when turned upside down, also serve for a deep pan suitable for cooking flat fishes, fricandeaux, sweet-breads, etc.

Fig. 137 represents a series of six small timbales with flat bottoms ranging from No. 1 to No. 6. These timbales as shown in the figures are just half their actual size.

Fig. 138 shows a series of convex molds for mousselines, No. 1 to No. 6. These molds like the flat bottomed ones are drawn half their proper size. They are to be placed on metal sheets perforated according to the size of the molds, supported by half inch high feet.

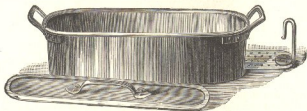


FIG. 135.

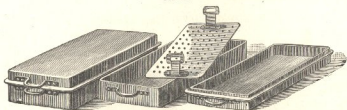


FIG. 136.

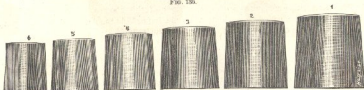


FIG. 137.

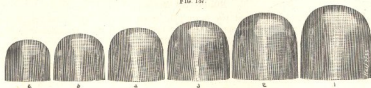


FIG. 138.

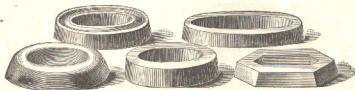


FIG. 139.

Fig. 139 are various border molds, the first has a concave bottom and is specially used for dressing entrées of chicken and game filets, quenelles, etc. The second is an oval mold with a flat bottom useful for large relevé borders. The third is a round bomb shaped mold with flaring sides, used for molding rice or forcemeat borders. The fourth is a plain bottom mold and the fifth is of an octagon shape with a flat bottom.

BASIN (Bassine).

Basins are made of copper; as a general rule they are not tinned. In large kitchens there are some that are tinned and others that are not. If untinned they can also be used not only for



FIG. 140.

beating up egg whites, cooking fruits, and jellies, but also for blanching and cooking green vegetables, such as spinach, green peas, string beans, etc., thereby retaining their natural color, giving them a more appetizing appearance.

KITCHEN SIEVES (Tamis de Cuisine).



FIG. 141.



FIG. 142.



FIG. 143.

It is impossible to perform any kitchen work without the use of large and small sieves. Sieves and colanders are indispensable either for straining purées, forcemeats, gravies and broths, for draining purposes or when required to be laid aside for further use.

MOLDS (Les Moules).

The Figs. 144 and 145 represent two fancy jelly molds; they are cylindrical shaped, having a cover of the same size, hollow on top so that it can hold chopped ice. Many dessert molds are to be found in the market unprovided with covers, thereby making them useless and inconvenient. The Fig. 146 shows the cover of the mold seen upside down having a small piece adjusted to the center which fits into the cylinder of the mold.



FIG. 144.



FIG. 145.



FIG. 146.

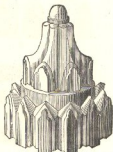


FIG. 147.

Fig. 147 is a copper macédoine mold with a tinned double copper bottom. This double bottom is movable and is kept at an even distance from the sides and bottom of the mold by three catches attached to it. If the double bottom be removed it then can be used for aspics of foies gras, unmolding it on to a jelly border having a support placed in the center.

JUICE PRESS (Presse Sucra)

These presses are for extracting all the liquid parts of fruits needed for preparing syrups and fruit jellies, such as currants, raspberries, blackberries, strawberries and barberries, in fact all fruits. This utensil should be made of wood for all red fruits lose their natural color when brought in contact with any metal.

CREAM MOLDS (Moules à Crème).

Made of tin or copper; they are fancy and cylindrical. Used for molding cold creams, pains of fruits, blanc manges, etc. (Fig. 148).

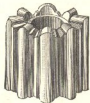


FIG. 148.

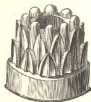


FIG. 149.

JELLY AND BABA MOLDS (Moules à Gelée; et Moules à Baba).

Jelly molds are made both of copper, tinned in the inside, fancy and cylindrical, and are used for thick creams, blanc-manges, flammis, etc. Three or four are not too many to have in a kitchen. Baba molds are of copper, tin and earthen-ware; they are cylindrical shaped and generally have deep furrows in them, but can be of any shape (Fig. 149).

"PAIN" AND PUDDING CYLINDRICAL MOLDS (Moules Cylindriques à Pain et à Pouding).

These are cylindrical shaped, tinned on the inside. Generally puddings are cooked in these molds, but they can also be used for rice or fruit pains, besides they are very useful in a kitchen either for hot entrées or else molding hot or cold sweet dishes. Dome shaped molds can also be used to poach pains and puddings (Fig. 150).

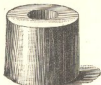


FIG. 150.



FIG. 151.

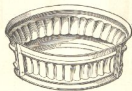


FIG. 152.

Fig. 151 is a copper mold, tinned inside and outside, the double bottom is removable and is kept at an even distance from the edges and bottom by three catches fastened to it. It can be used for cold dessert creams; the same mold without the double bottom, but having a cover fitted on the outside can be utilized for hot or cold puddings.

Fig. 152 represents a tin mold for making paste croutades and can also be used for molding rice or hominy.

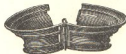


FIG. 153.

PIE MOLDS (Moules à Pâté).

Hot pie molds are shallow and round; for cold pies they are round, oval or oblong; made of tin or copper, but the tin ones answer the purpose. The round or oval ones are hinged (Fig. 153).

WHIPS OR WHISKS USED FOR KITCHEN AND CONFECTIONERY (Fouets de Cuisine et de pâtisserie).

Whips or whisks are made of wicker or tinned wire, several of them should be kept on hand as they are frequently used. The wicker ones are the best, especially for beating creams, but for whipping hot liquids, such as consommé, sweet or meat jellies, the wire ones are preferable. When beating the white of eggs be careful to observe that the tin on the whisks is partly worn off, for the contact of egg-white with new tin causes it to curdle (Fig. 154). Some use whisks made of untinned brass wire, the wire not being as heavy as the other.



FIG. 154.

KITCHEN KNIVES, CLEAVER, CAN-OPENER (Couteaux de Cuisine, Couperet, Ouvre-boîte).

Have one large, strong knife for chops, one large carving knife for cooked meats, one smaller one for the same purpose and one kitchen knife. It is always advisable to keep a few



FIG. 155.



FIG. 156.



FIG. 157.



FIG. 158.



FIG. 159.



FIG. 160.



FIG. 161.

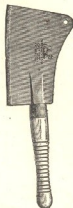


FIG. 162.

well sharpened ones in reserve, either for carving or any other unforeseen occasion. Besides these there must be a channeled knife for turning vegetables and fruits. A knife for peeling and also a can-opener; it is most necessary to have a large and strong cleaver for splitting bones, also to be used instead of a mallet for beating meats to flatten them according to one's wants (Figs. 155 to 162).

SUGAR DREDGER (Poudrière).

Fig. 163 represents a sugar dredger containing about a pint. It is to be filled three-quarters full with powdered sugar and is used for sweetening pastry, fritters, omelets, etc.



FIG. 163.

LEG OF MUTTON HANDLE (Manche à Gigot).



FIG. 164.

These handles are made of metal fitting on to the bone of a leg of mutton, lamb or ham; they assist the carver to turn around and cut the meat according to necessity. The old style ones are silver plated and screwed on to the bone, but the new style are made of steel and are fitted on by means of a rubber ring placed inside which grasps the bone tightly without breaking it (Fig. 164).

THERMOMETER (Thermomètre).

Fig. 165, a thermometer used for cooking sugar. These can be used for all kitchen purpose, cold chambers, refrigerators, etc.

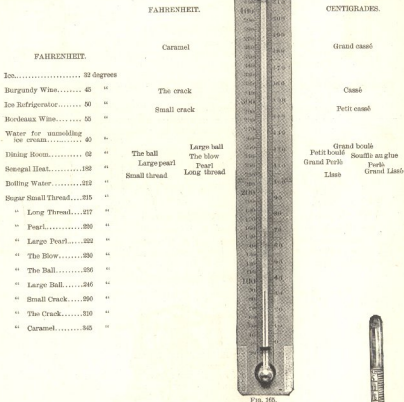


FIG. 165.

COPPER BASIN FOR COOKING SUGAR WITH THERMOMETER (Bassine pour Cuire le Sucre au Thermomètre).

Fig. 166 is a small copper basin with a tin cover having a hole in its top sufficiently large to allow the thermometer to be inserted. The steam that condenses on the side of the cover is continually cleansing the sides of the basin, so that when the sugar is well stirred there is no necessity to watch it, only see that it continues to cook to the desired heat.



FIG. 166.

SYRUP GAUGE (Pèse Sirop).

After a person has the habit of cooking sugar he rarely requires a syrup gauge; the degree of cooking can be judged by simply touching it with the fingers, but those who have not yet attained this proficiency need always use the syrup gauge. Place in a bottle and then plunge into the syrup this glass instrument which rises or falls according to the thickness or thinness of the liquid thereby giving the exact degree of its cooking by the numbers marked on it (Fig. 167).



FIG. 167.

COLUMN BOX (Boîte à Colonnes).

Fig. 168 represents a column box. These tubes are for removing fanciful cuts of truffles, tongues, egg white, etc. The medium sized ones can be utilized for stoning Spanish olives; they are also used for coring apples and for rolling paper frills, for cutting vegetables, jardiniere, macédoine or Chartreuse, for bread croûtons, etc.



FIG. 168.

LEMON SQUEEZER (Presse Citron).

Fig. 169 represents a lemon-squeezer. This kind is in common use and is used for squeezing lemons for ices, jellies, etc.



FIG. 169.

STRAINER (CHINESE), AND MIXING POT FOR THICKENING (Passoire Chinoise et Mélangeur pour Liaisons).

Fig. 170 represents a sauce strainer commonly called Chinese; they are made of tin or metallic tummy. It is necessary to have several sizes more or less fine; they are either pointed or flat as shown in the design and are in constant use for sauce and gravies.



FIG. 170.



FIG. 171.

Fig. 171 is a kind of pot containing a mixer. This is to stir egg-yolks and cream together for pouring it into sauces and ragouts for thickening; this is found especially handy for Hollandaise sauce.

GRIDIRON (Grill).

Fig. 172 represents a thin wire double gridiron; it is useful for toasting bread, crackers, broiling oysters, tomatoes, and sliced potatoes. Stronger and thicker gridirons are used for meats and fish, having just sufficient room to hold the articles.

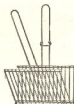


FIG. 172.

MEAT CHOPPER (Pour Hacher les Viandes).

Fig. 173 is a perpendicular machine used for chopping meats; these are excellent, and are

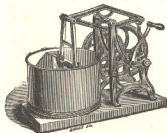


FIG. 173.

well adapted for making Salisbury steaks or Hamburg steaks. They have this advantage that they cut the meats without cutting the nerves, so that the meat comes to the top lightly chopped and nerveless.

FONTAGE CROUSTADE MOLD (Moule à Croustade Fontage).

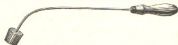


FIG. 174.

Fig. 174 represents an iron in imitation of a small channeled timbale mold; it has a handle fourteen inches long, bent at the end and is furnished with a wooden handle. This mold is for the purpose of making fontage croustades (see Fontage, No. 907).

KITCHEN FORK (*Fouchette de Cuisine*).

Fig. 175 represents a kitchen fork, used for turning over any broiled articles, sautés or else for tossing rice, etc.



FIG. 175.

SKEWERS AND HATELETS (*Brochettes et Hâtelets*).

Kitchen skewers are of iron, used for supporting large pieces of meat when laid on the spit. Small game



FIG. 176.

are run on to skewers; the blade is flat, rounded on one end and pointed on the other. Table skewers are of white metal, silver or plated ware; they are used when broiling kidneys or other meats which are thrust on them (Fig. 176). Fig. 176a represents a hatelet and should not be confounded with a skewer.

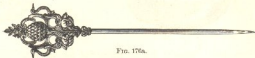


FIG. 176a.

KITCHEN GRATER (*Râpe de Cuisine*).

An utensil made of tin having a semi-circular surface bored with projecting holes on which is to be grated either bread, cheese or various kinds of roots. There should always be two small graters in every spice box, one for grating nutmeg, the other for orange, lemon or Seville orange peel. The two latter ought to be enclosed in small separate boxes (Fig. 177).



FIG. 177.

PASTE PINCHER (*Pince à Pâté*).

With this small pincher the crest of pies are pinched; it will be better to have two; one large and one small (Fig. 178).



FIG. 178.

PASTRY BAG OR POCKET AND SOCKETS (*Poche et Poche avec Douilles*).

These pockets are made of unbleached duck; they are used for laying out meringues, choux, or else quenelle forcemeat; they are of the greatest utility in kitchen and pastry work and it is advisable to have them of graduated sizes. The sockets are movable and are fitted in the bottom of the pocket before filling them.



FIG. 179.

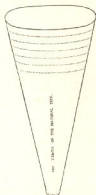


FIG. 180.



FIG. 181.

Fig. 180 shows us the graduated different sizes reduced to the tenth of their proper dimensions; these are the ones most generally used for kitchen work and pastry.

Fig. 181 is half the natural size and represents a section of a series of sockets the most used for all work.

SOUFFLÉ PAN, AND PIE DISH (Casserole à Soufflé, et Plat à Tarte).

These vessels are of plated ware or sterling silver, made in different shapes and different sizes; they are indispensable in a kitchen and are used principally for cooking soufflés, but they can also be used for baking purposes, for poaching creams by bain marie and in fact for serving vegetables or garnishings on the table (Fig. 182).



FIG. 182.



FIG. 183.

Pie Dish.—Made of English china that can be placed in the oven without any danger of cracking; they are most useful. In these dishes one can cook meat, chicken, game or fish pies, fruit pies, or puddings, or creams, also can be used for soufflés. There is no end to their utility in a kitchen and there should always be plenty of different sizes. What makes them more useful and convenient is that they can very well be placed on the table with their contents as they were taken from the oven; for instance, anything baked, creams, puddings, etc. (Fig. 183).

KITCHEN BRUSHES (Pinceaux de Cuisine).

Brushes will be found very useful in a kitchen; it is better to have several; they can be made by any one; merely tying turkeys' tail feathers firmly together. Take the feathers, one by one, remove the feathers on each side, leaving only the end, then put about fifteen of these



FIG. 184.



FIG. 184a.

together, tie with rows of strings, beginning on the feathered end and girding tightly; fasten at the other or upper end, tying the string firmly; now cut the lower end to equalize the quills; they do not last very long. Brushes can be purchased made of hair with a tin handle, much neater, stronger and easier to keep clean; these are shown in the Figs. 184 and 184a.

OMELET, AND OYSTER STEW PAN (Poêle à Omelette, et Casserole pour les Huitres).

Omelet Pan.—A black, iron pan, polished on the inside. These pans are used principally for omelets; they should never be washed; when coated or burned on the inside, scrape with a flexible knife all that sticks to the bottom, heat well and then rub with a cloth and some salt until perfectly clean. The French omelet pans are the best, both for shape and strength (Fig. 185).



FIG. 185.



FIG. 186.

Oyster Stew Pan.—This saucepan is made of various sizes in tin with a copper bottom. It is furnished with a rounded cover perforated in the center with several small holes. The handle is very long. This saucepan is used for oysters and their liquor placed on the hot fire and when the steam escapes through the holes then remove it at once (Fig. 186).

SPOONS (Cuillères).

Fig. 187, represents four spoons, soup or table, dessert, tea and coffee.

The approximative liquid capacity is: six soup or tablespoonfuls of liquid make a gill or forty-eight a quart.

Twelve dessertspoonfuls of liquid for a gill; eighteen teaspoonfuls and thirty-six coffee-spoonfuls. For sugar it requires eight tablespoonfuls of powdered sugar for a pound, sixteen dessert-spoonfuls, twenty-four teaspoonfuls and forty-eight coffee-spoonfuls. For flour it takes ten tablepoonfuls for a pound, twenty dessertspoonfuls, thirty teaspoonfuls and sixty coffee-spoonfuls.

WEIGHTS AND MEASURES (Poids et Mesures).

Various ways of obtaining weights and measures.

Weight by Quarts.—One quart of water weighs two pounds and four ounces; one quart of milk two pounds and an ounce and a half; cream two pounds and one ounce; oil one pound and fourteen ounces; melted butter the same weight as oil; powdered sugar one pound nine ounces; rice one pound three ounces; flour one pound two ounces; bread-crumbs eleven ounces; horseradish or cocoanut twelve ounces; wheaten grits or Indian meal fifteen ounces; oatmeal thirteen ounces; semolina one pound seven ounces.

Weight by Handfuls.—A handful of sugar weighs six ounces; flour four ounces; bread-crumbs two ounces; rice three ounces; herbs, parsley, etc., one ounce.

Weight by Coffee-cups.—Six cupfuls of sugar weigh one pound; nine of flour one pound; eight of Indian meal, one pound; six of rice one pound. Ten black coffee-cupfuls of water make one quart. Six teacupfuls of water make one quart. Four breakfast cupfuls of water make one quart.

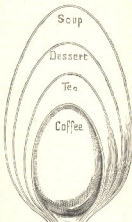


FIG. 187.

REFRIGERATOR, ICE-BOX AND COLD ROOM (Réfrigérateur, Glacière Timbre, et Chambre froide).

These refrigerators are to be kept full of ice so to reduce the temperature inwardly and to avoid inconvenience arising from the excessive heat of the atmosphere. A refrigerator as shown

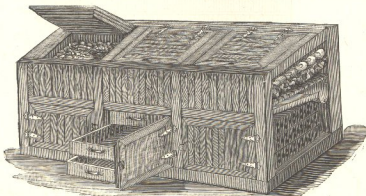


FIG. 188.

in the accompanying design is all that is necessary for a restaurant, etc. At a third of its height are placed wooden gratings to uphold the ice, underneath is to be found a sheet of zinc or galvanized sheet iron with a small gutter, at the end, between this and the sheet of iron is a space of six inches. The bottom parts of these ice-boxes are used for keeping either beef palates,

calf's heads, sheep's trotters, croquette preparations of all kinds, etc.; each compartment should be entirely separate from one another, having a special one for fish, one for poultry, one for game, one for cold meats, one for garnishings, etc.

The Ice box is simply a box of an oblong shape sufficiently thick to be filled with a non-conducting material such as charcoal, sawdust, tow, or simply an hermetically empty space not to allow the air to pass through the box; they are lined inside with galvanized sheet iron or zinc.

The cold room is of a more modern invention, the meats being hung up in the inside. Cooked meats, also different provisions requiring a cold temperature of forty-five to fifty degrees Fahrenheit, such as butter, milk or cream, rest on shelves or in drawers, without being in direct contact with the ice, for it is evident that the cold air surrounding these provisions do not contain the slightest moisture that might destroy their properties. Another advantage the cold room has is that a quantity of cold entrées or sweet dishes already decorated with the jellies that are to be served will keep in perfect condition for a few days, while those placed directly on the ice do not afford the same security; however, each one has its own peculiar advantages and one must not be sacrificed for the other, on the contrary in all large kitchens each one has its own place and have both become indispensable.

MEAT-SAFE (Garde-Manger).

This is a kind of round or square cage composed of metallic cloth on a framework of iron or wood, provided inside with several shelves; also hanging hooks to which can be hung meats, poultry and game. On the shelves are placed all the provisions that should be exposed to the air without incurring any danger of contact with flies. These meat-safes are either suspended from the ceiling of the pantry by a pulley or else fastened to the wall outside a window; in both cases in order to have them accomplish their purpose they must be exposed to a thorough draught of air in as cool a place as possible. If the meat safe is hung in a room it can be entirely open on top, if on the contrary it is fastened outside then the upper part must certainly have a slightly inclining roof so that no rain can penetrate the inside. These meat-safes are only useful where ice is scarce for ice-boxes, are far preferable under all circumstances.

CENTIMETERS AND INCHES (Centimètres et Pouces).

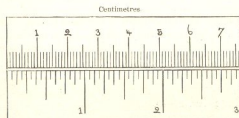


FIG. 190.—Inches.

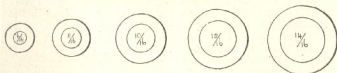


FIG. 191.—Rounds.

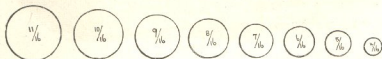


FIG. 192.—Circles

Figs. 190 to 196 indicate the difference between the centimeter and the inch; the dimensions of circles, triangles, lozenges, ovals, rounds or squares all measured by the sixteenth of an inch

across the diameter, or on the length for ovals and lozenges. These figures will at once give an exact idea of the proportions as they are explained in the different recipes, either for garnishings or salpicons or else for the diameter of sockets, column tubes, etc.

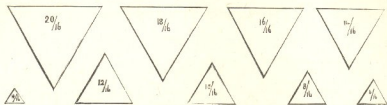


FIG. 131.—Triangles.

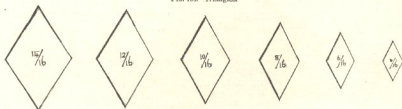


FIG. 134.—Lozenges.

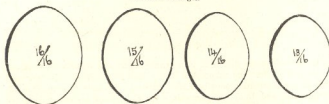


FIG. 133.—Ovals.



FIG. 135.—Squares.

BILL OF FARE HOLDER (Porte-Menu).

The bill of fare is the programme of the dinner on which is found inscribed the dishes composing the meal. For ceremonious dinners the bills of fare are printed or else written on rich paper. They are laid on the table or fastened in a holder such as shown in Fig. 197; they are to be made either of silver or silver plate; if the bills of fare are printed, they are then usually laid between two guests.

COVERS FOR ROUND AND LONG DISHES (Cloches pour Plats Ronds et Longs).

Those for the kitchen are made of tin and are used to cover the dishes after they are dressed, either to keep them in the hot closet or to carry to the dining-room; have always round and long ones for both large and small dishes. These require to be kept very clean and bright.



FIG. 197.

SOUPS (Potages).



Soup is the prelude of the dinner; it is a healthy, light and stimulating food, agreeing with every one, especially children and old people. The basis of soup is broth, and therefore it is on this article that one's whole attention must be borne. There are two kinds of soup, fat and lean; they are divided into clear and thick; the garnishings for these soups are either composed of crusts, vegetables, creams of game or poultry, eggs, fish, quenelles, timbales, chiffonades, finely minced herbs, crustacean, farinaceous, etc. These two kinds of soups are divided into six chapters: First, Bisques; second, Consommé and Garnishings; third, Creams; fourth, Cosmopolitan or Mixed; fifth, Fish; sixth, Purées. Purées may be made into creams by using less butter and adding instead cream and egg-yolks, while creams can be turned into purées by suppressing the cream and egg-yolks, and stirring in, when ready to serve, a piece of fresh, fine butter.

(184). FAT (La Graisse).

Fat is insoluble in water, but melts by heat and floats on the surface of a liquid. As it is enveloped in the cells of a very fine indissoluble membrane, one part of the fat adheres always to the fibers, unless the cooking be too long and the cells are broken by the force of the boiling. Fat exists either separately in certain parts of animals, and in other parts it is interposed between the fibers; these last parts are always the most digestible and the most nourishing.

Albumen (L'Albumine).—Is of the same nature as the white of egg which contains scarcely anything else than albumen; it is soluble in cold or tepid water and coagulates between one hundred and fifty to two hundred and ten degrees Fahrenheit. Albumen abounds in the blood and it is found in every part of the flesh; it coagulates after being dissolved, and in broth forms what is called scum, rising to the surface of liquids in which meats are cooked. The less blood the animal has lost, the more there is albumen, and as the blood contains much osmazome, the result will be that meat having the most blood will produce a more savory soup than that which has lost a larger quantity.

When a piece of either beef or mutton is needed rare, it must be plunged into boiling liquid, and being at once seized by the action of the heat, the albumen coagulates and encloses the osmazome inside. Allow fifteen minutes for each pound of meat for a leg of mutton weighing six to eight pounds; if boiled according to this time the meat will be found rare, unless the boiling has been

too long. If on the contrary, this same piece of meat be put into cold water and is allowed to cook slowly, the albumen not coagulating at once, will let the osmazome escape into the liquid and the meats will be white and less juicy, but as nothing is lost, the broth will have gained by it in quality.

Bones (Les os).—Are inorganic parts having much solidity besides being of a gelatinous nature; they contain considerable fat substance analogous to marrow, but this is but a part of their matter. Bones contain eight times more gelatin than meat. They are generally split into smaller pieces.

(185). FIBRINE (La Fibrine).

Fibrine is insoluble; it forms the base of the muscles or flesh. After meat has been very much cooked, after it has boiled a long time, the remainder of it is almost pure fibrine. Fibrine is not very nutritious, and when it has thoroughly exhausted its soluble qualities, it becomes difficult to digest. Pure fibrine has no savor, it is insipid or flavorless and becomes yellow and brittle after drying.

Gelatin (La Gélatine).—Gelatin is soluble in very hot or boiling water, in tepid water it swells and dissolves only partially, and in cold water it softens without dissolving. It is colorless, insipid, inodorous and is susceptible to pass rapidly into a state of acetic fermentation. There is very little nutrition in gelatin; when in sufficient quantity it gives the broth the peculiar quality of forming into a jelly when cold. Gelatin exists in all parts of the meat, but more profusely in gristle and bone. In a pure state it is insipid.

Osmazome (L'Osmazôme).—Soluble even when cold, this is a part of the flesh of the beef, of the brain and of certain mushrooms. It is osmazome which gives to the broth its savor, its aroma and its sapidity. It is supplied with an exceedingly stimulating property, exciting the appetite and helping considerably to facilitate digestion; it seems to exist only in the flesh and blood, and more abundantly in old cattle and in dark meats, than in young animals and white meat. The properties of osmazome are more perceptible when the meats are broiled or roasted; then the sapidity is stronger and the aroma more exhilarating. Poultry gives very little sapidity to broths unless they be old and very fat, for their grease has a more pronounced flavor than that found in quadrupeds. Gristle, fat and bones are entirely free of osmazome; in broths there is one part osmazome to seven parts gelatin.

(186). CARE TO BE TAKEN WHILE PREPARING BROTH (Des Soins à Prendre pour Préparer le Bouillon).

First.—Select the freshest meats procurable; do not wash, but remove all that is not of the very freshest; bone and tie up each piece separately leaving them as large as possible; split the bones and put them into a soup-pot with cold water and the meat.

Second.—Heat and boil it up slowly to give the albumen time to dissolve in the liquid; it coagulates so soon as the liquid reaches one hundred and fifty degrees Fahrenheit, and rising to the surface brings with it all the impurities contained therein, which is called scum.

Third.—Carefully remove this scum as quickly as it rises to the surface, and before the liquid boils, for after that the scum partly dissolves and the rest of it precipitates and destroys the transparency of the broth. When the broth is well skimmed, add salt, allspice, and vegetables; then keep it boiling as continuously and slowly as possible to prevent too much evaporation.

(187). CLEAR BOUILLON (Bouillon Clair).

There is nothing that resembles consommé more than clarified bouillon, and if it does not entirely take its place as regards quality, still it is often used instead. Clarified bouillon is in reality only an imitation of consommé, it is equally true that with care it can easily be prepared in excellent conditions, the principal one being to operate with good bouillon, either of chicken, beef or game, etc. To obtain clear bouillon, only lean meats must be used for clarification; in order to obtain four quarts of bouillon, have one pound of lean beef free of all fat and nerves, chop it finely, and mix in with it, two raw eggs and one pint of cold bouillon; place the strained bouillon on the fire, skimmed free of all its fat, and when it reaches boiling point, pour into it the clarification, beating it well with a whip. As soon as the bouillon boils, keep it to the same degree of heat without allowing it to boil, for one hour; skim the fat off, season with salt and a little

sugar, and color it with caramel (No. 18), then remove and strain through a wet napkin stretched and fastened to the four legs of a kitchen stool (Fig. 99), or else a silk sieve. These bouillons are to be served with garnishings of Italian pastes and farinas, also garnishings of vegetables, etc., for various soups.

(188). WHITE CHICKEN BOUILLON OR BROTH (Bouillon Blanc de Volaille).

Have ten quarts of water in a soup pot; add to it three pounds of knuckle of veal, and trimmings, seven pounds of very fresh poultry. Boil, skim, and put in three quarters of a pound of carrots, half a pound of turnips, twelve ounces of leeks, two onions, one stuck with two cloves, two ounces of celery, one ounce of parsley roots, two bay leaves, salt, sixty grains of whole peppers; boil slowly and continuously for four hours, then strain through a silk sieve. If needed in a great hurry, boil six quarts of ordinary stock, have two fowls of three pounds each, after removing the breasts, chop the remainder of the fowls coarsely, put them in the stock, add four ounces of minced carrots and six ounces of leeks also minced, boil slowly for one hour; skim off the fat, season with salt, strain through a fine sieve or moistened napkin, and serve. The breasts are used for forcemeat or to clarify broth.

(189). CLARIFIED CONSOMMÉ AND REMOISTENING (Consommé Clarifié et Remouillage).

Proportions.—When the stock (No. 194a) is ready put five quarts of it into a soup pot, adding two pounds of lean meat and three pounds of cleansed and washed fowls. Boil it up slowly, and just when ready to come to a boil, carefully remove the scum arising on the surface and then add half a pound of roasted veal. Simmer slowly until the fowl is cooked, which will take from two and a half to three hours, lifting it out as soon as it is done so as to save the breasts which will be found useful for garnishings, purées, salads, sandwiches, etc.; return what remains of the fowls to the broth once again and continue boiling for half an hour longer, skim the fat off very carefully and mix in the clarification.

Clarification.—Trim off the fat, remove the nerves from a piece of beef sufficient to obtain two pounds after it is chopped up, and mix in with this chopped meat half a quart of cold stock (or water); pour this clarification into the broth, add two ounces of minced carrots, and two ounces of minced leeks; season with salt and color the soup with caramel (No. 18); keep the liquid in a boiling state for one hour. The consommé should be perfectly clear, rapid and tasty; strain it through a silk sieve or a fine napkin and use when needed, serve in cups, or in a soup tureen with any garnishing desired.

Remoistening.—After the stock or consommé has been taken out of the pot, pour in sufficient water to have the meats entirely re-covered and boil again for three hours; remove all the fat and strain it through a napkin; do not salt this. This remoistening is used for diluting certain soups, and to moisten veal or chicken stock with which meat extract is made (see meat extract, No. 368).

(190). CLARIFIED CHICKEN CONSOMMÉ (Consommé de Volaille Clarifié).

Put into a soup pot eight quarts of white chicken broth (No. 188), add two pounds of knuckle of veal, one pound of chicken legs and pinions, then boil, skim, and put in four pounds of roasted, unbrowned chicken, two minced leeks, one medium sized minced carrot, one onion stuck with one clove, a little parsley and celery roots. Boil continually for four hours. Chop up very fine two pounds of veal, mix in with it two whole eggs, dilute with one quart of cold broth and stir this into the consommé, using a whip, adding two broken up chicken carcasses. Boil on a slow fire for one hour, salt it according to taste, and strain it through a silk sieve.

(191). CLARIFIED FISH CONSOMMÉ (Consommé de Poisson Clarifié).

Butter the bottom of a saucepan, garnishing it with sliced onions, and place on top six pounds of fish bones, such as bass, perch or any other gelatinous fish, a bunch of celery, parsley, bay leaf, thyme, one pound of minced carrots, a pound and a half of leeks, and dilute with one quart of water. Cover the saucepan, set it over a slow fire, and let fall to a colorless glaze, then moisten with four quarts of hot water, boil, skim and let simmer for one hour, then strain through a sieve, and clarify the broth with the whites of four eggs and half a bottleful of white wine.

(192). CLARIFIED GAME CONSOMMÉ (Consommé Brun de Gibier Clarifié).

Butter the inside of a very thick saucepan, cover the bottom with sliced onions, and lay on top three pounds of broken knuckle of veal and eight pounds of game, such as partridges, quails, pheasants and young rabbit, also half a pound of legs and pinions or bits of poultry, moisten with a pint of stock, place it on a moderate fire, and cover the saucepan; let steam and fall to a glaze, then dilute with half bottle of white wine, and ten quarts of stock or water. Boil, then skim and season with salt and two pepper corns for each quart of liquid, two cloves, also half a pound of carrots, one ounce of parsley roots, half a pound of leeks, two ounces of celery, the whole minced. Remove all the bones from two very fresh young rabbits; put these in with the stock and boil all for four hours; strain through a sieve and put it back into the saucepan; chop up fine the flesh from the rabbits with as much lean beef meat, mix in with it two whole eggs and dilute with half a bottleful of white wine. Skim off all the fat from the broth and stir in the chopped rabbits, continuing stirring for one minute, then let come to a boil, move it from the hot fire, and boil slowly and unceasingly for one half hour more; after the consommé is very clear, strain it through a silk sieve or through a napkin.

(193). CLARIFIED LENT VEGETABLE CONSOMMÉ (Consommé maigre de Légumes Clarifié).

Mince about three pounds of carrots and three pounds of turnips, one pound of the white of celery, one pound of onions, half a pound of parsley roots, a quarter of a pound of parsnips and a pound and a half of leeks. Put half a pound of butter into a saucepan, warm it and fry the vegetables, then moisten with two quarts of water and reduce slowly until they fall into a glaze. Dilute it with ten quarts of water, season with salt, pepper, half an ounce of sugar and cloves, adding one pound of mushroom stalks, then boil slowly until the vegetables are well done without mashing, and strain through a sieve. Return it to the fire and clarify the broth with the whites of four eggs and half a bottle of white wine. After it is very clear, strain it through a silk sieve or a napkin.

(194a). BEEF STOCK OR BROTH (Grand Bouillon de Bœuf).

Proportion of Ingredients.—Ten quarts of water, a quarter of a pound of chicken legs, one and one quarter ounces of salt, six ounces of leeks, half ounce of soup celery, eight pounds of meat with bone, twenty grains or cloves of black pepper, six ounces of carrots, one half ounce of parsnip, one half clove of garlic (if desired), two whole cloves, three ounces turnips, four ounces of onions, one of which stuck with two cloves.

Put ten quarts of water into a stockpot, add eight pounds of beef meat (trimmings and bone), let there be at least two-thirds meat, being careful to have both meat and trimmings well freed of fat; and a quarter of a pound of scalded chicken legs, after removing the outer skin. Heat this up slowly so that it comes gradually to a boil, then skim carefully and add twenty grains of whole black peppers and one and one quarter ounces of salt. Put into a net six ounces of carrots, three ounces of turnips, six ounces of leeks, half an ounce of parsnips, one half an ounce of soup celery, and two ounces of onions in which two cloves should be stuck. Close the net and set it in the pot; after the vegetables have cooked for two hours, remove the net containing the vegetables and continue boiling the soup for two hours longer, making four hours in all. Take off all the fat from the surface and strain the soup either through a silk tammy or a napkin; pour it into another pot to make consommé; and in case it should be needed the following day only, pour it into vessels and set it to cool; the following is an economical way of doing so: set the vessels in a water reservoir supplied continually with cold water from melting ice in the refrigerators and brought through a pipe in the bottom of the tank, have a larger overflow pipe placed near the top so as to allow the water as it heats to flow off.

(194b). PARTS OF BEEF USED FOR PREPARING BOUILLONS AND STOCKS, SEE FIG. 302
(Parties du Bœuf Servant à Faire les Bouillons et les Fonds, Voir Fig. 302).

These various pieces are No. 2, the cheek jowl; No. 3, the neck; No. 4, the brisket; No. 5, the cross-ribs; No. 6, the shin; No. 8, the plate; No. 9, the navel; No. 10, the inside flank; No. 11, the thick flank; No. 17, the round bottom; No. 18, the leg. The shin is the bottom part of the hind quarter the nearest to the ankle bone. The gelatinous flesh of the shin renders it suitable for the preparation of stock, broths and jellies.

(195) GAME, VEGETABLE, FISH AND CHICKEN STOCK, FOR THICK SOUPS (*Fonds de Gibier, Légumes, Poisson et Volaille pour Potages Liés*).

In order to make thick stock use consommé of game, vegetables, fish or chicken before they are clarified. Place half a pound of butter in a saucepan with half a pound of sifted flour of the best quality, let cook well on a slow fire without coloring when needed for vegetables, fish or chicken, but for game make a brown roux; for either one or the other dilute this roux with boiling broth (if the soup should be a chicken soup, chicken broth should be used to dilute the roux, if game soup then game broth should be used, fish with fish broth, for vegetable, vegetable broth). Use a whisk turning it rapidly, so as to avoid having lumps; stocks for soups should be kept rather thin, that is to say but little thickened and should be well despumated, the fat removed before passing through the tammy; return the saucepan to the fire, and stir continuously with a spatula from the bottom until the broth boils. Remove the saucepan and place it so that only one side of the contents cook slowly for one hour; skim and take off all the matter that swims on the surface until the stock be entirely free from fat, and other impurities floating on top arising from the clarification, then strain through a tammy or fine sieve, and use this stock for thick soups either of game, vegetables, fish or poultry.

(196) BISQUES (*Bisques*).

An exquisite and delicious bisque. The ancient bisques made between the years 1700 to 1750, differed greatly from our modern bisques. They were more like stews than soups or potages and were prepared with squabs, quails, pullets and fish, the crawfish only serving as a garnish, and were basted over with a crawfish gravy. Bisques as they are made to-day, are simply a purée, thickened with rice, or thick stock, or wet crusts and accompanied by various garnishings. Bisques are divided into five classes: First, those made of clams, oysters or mussels; Second, crabs; Third, shrimps, Fourth, crawfish; Fifth, lobsters. They must be highly seasoned, although not containing much red pepper, rather clear than thick, slightly colored, and accompanied by small, simple garnishings.

(197) BISQUE OR PURÉE OF CLAMS À LA HENDRICK (*Bisque ou Purée de Laines à la Hendrick*).

Put sixty medium-sized opened clams into a pan, with their own juice; set it on the fire, and when they are very firm to the touch drain and pound the clams with their equal weight of cooked hominy; after all is well pounded and reduced to a paste, wet it with the clam juice poured off gently from the top, and some water in case the bisque be too thick, then pass it through a sieve or tammy and season with red pepper and very little salt if necessary, warm the bisque without boiling it, and just when ready to serve incorporate therein some fine butter and a little cream, garnish with sippets of bread fried in butter and some small pike quenelles (No. 90).

(198) BISQUE OF CRABS (*Bisque de Crabes*).

Put twenty-four live crabs in cold water with a little salt, and leave them to soak for one hour, mince four ounces of carrot and the same quantity of onion, fry them in butter in a saucepan sufficiently large to contain all the crabs, add some parsley sprigs, thyme and bay leaf, season with salt, half a bottle of white wine and some white stock, then cover and cook for fifteen minutes; lift out the crabs, strain the broth, and set it aside to rest, pouring off the top twenty-five minutes later. Remove the shells from the crabs; pick out the lungs from both sides, wash each one separately in tepid water and suppress the small legs, then drain well and pound them to a paste with half their quantity of cooked rice, dilute this purée with some of the juice they were cooked in, drain through a sieve and then a tammy and mix in one pint of bechamel (No. 409). Season with salt and red pepper, heat up without boiling and just when ready to serve, incorporate therein a quarter of a pound of fine butter, stirring it well with a spoon until it be completely melted. Pour the very hot bisque into a soup tureen and serve separately a garnishing of pieces of bread cut into one quarter of an inch squares and fried in butter; divide them by putting six or eight in each separate soup-plate when serving.

(199) BISQUE OF CRABS À LA STEVENS (*Bisque de Crabes à la Stevens*).

Wash twenty-four live crabs in several waters; then drain them, fry half a pound minced onions in butter, adding a quarter of a pound of rice flour and then the crabs; moisten with half a

bottleful of white wine and two quarts of broth; cook slowly in a covered saucepan for fifteen minutes, then lift out the crabs only, and strain the broth into another vessel, and leave it to deposit its sediment. Remove the large shells from the crabs, also the small legs and lungs, then wash the crabs well in warm water, moving them around in the pan so as to free them of all adhering sand; after draining them well, pound them in a mortar with the addition of a little butter; moisten them with the decanted stock and some other broth, should it be too thick; strain through a sieve or tammy, and return them to the saucepan. Heat to a boiling degree without actually letting it boil, warm it, then add some egg-yolks, cream and fine butter; strain again through a tammy and serve the soup very hot with crusts of bread cut dice shaped, a quarter of an inch in size.

(200). BISQUE OF CRABS, ORIENTAL (Bisque de Crabes à l'Orientale).

Prepare and cook the crabs the same as for bisque of crabs (No. 198), have one pound of onions, cut them in halves through the center of the root and stalk, remove from each side of the halved onion, and on the bias, one quarter of an inch of the root and stalk; mince this up very fine, blanch, then drain and fry the pieces in butter, moistening them with one part of cream. Pound well the crabs to reduce them to a paste and add six quarts of oatmeal previously cooked for thirty minutes in one quart of water. Add the onions, and when all is well mingled together, increase the quantity of bisque with the decanted crab juice and more broth, if the purée be too thick; strain through a sieve or tammy, return it to the fire, and heat it without boiling, and just when ready to serve, stir in a quarter of a pound of fresh butter. Pour the soup into a very hot soup tureen and add a garnishing of crescent shaped quenelles, made of sweet potatoes (No. 317).

(201). BISQUE OF CRAWFISH (Bisque d'Écrevisses).

Wash in several waters four dozen crawfish after removing the fins, the same as for bisque Persigny (No. 204); put the crawfish into a saucepan, pouring over half a bottleful of white wine, four ounces of minced onions, the same quantity of finely minced carrots, a few sprigs of parsley, one bay leaf, as much thyme, salt, mignonette, a little red pepper and half a pint of broth; cook all together for ten minutes with the cover on, tossing them several times in the meanwhile, then take them from off the fire and leave them standing for ten minutes longer in their broth; pour them into a colander to drain, and afterward select half of the finest, medium and equal sized ones; remove the tail ends from these, and the shells, and keep the meats aside for the garnishing, also half of the finest, but smallest shells from the head; stuff these with a red pike forcement finished with crawfish butter (for this see crawfish butter, No. 573), and with the remainder of the crawfish and the fragments make a bisque, pounding them with their equal quantity of rice; when all is well pounded, moisten with the broth they were cooked in and more plain broth, then strain through a sieve and a tammy. Warm it well without boiling, and incorporate into it when ready to serve, a piece of crawfish butter; pour the soup into the tureen and garnish with the tails and bodies both cut lengthwise in two. Crawfish bisque should be colored slightly more than the shrimp bisque. Use for coloring bisques some orzhanet warmed in clarified butter or any other greasy substance, or clear vegetal carmine. Breton makes an excellent coloring for bisques.

(202). BISQUE OF CRAWFISH À LA BATELIERE (Bisque d'Écrevisses à la Batelière).

After removing the fins from the middle of the tails as for à la Persigny (No. 204), wash forty-eight crawfish in several waters, drain them, mince some carrots, leeks, onions and celery root, fry them in butter and just on the eve of browning, mix in a quarter of a pound of flour; cook the flour for a few minutes, and then add the crawfish, some sprigs of parsley, two bay leaves, salt and mignonette, cover the saucepan and cook for fifteen minutes, tossing them several times, then drain. Pick out the meat from the tails, cut them in two and reserve them for the garnishing; pound the shells as well as the claws with twelve hard boiled egg-yolks, and when a good paste is obtained, moisten it with the thick stock, strained first through a sieve not too fine, and afterward through a tammy; moisten again with fat or lean broth. Should the bisque be required for a lean dinner; warm it up without boiling and incorporate in half a pound of crawfish butter with cayenne and half a gill of Madeira wine. Set the crawfish tails into a soup tureen and pour the bisque over, and when serving the soup put into each plate six pieces of bread a quarter of an inch square, fried in butter.

(203). BISQUE OF CRAWFISH À LA HUMBOLDT (Bisque d'Écrevisses à la Humboldt).

Wash thoroughly in several waters, four dozen crawfish, after removing the flus from the middle of the tail (see bisque Persigny, No. 204), drain them, then fry in butter, some carrots, onions, leeks, celery and parsley roots all cut into small squares; moisten with half a bottleful of Rhine wine, the same quantity of broth, and season with salt, mignonette and cayenne, and a gill of tomato purée (No. 730), put this with the crawfish on the fire in a well covered saucepan and cook for fifteen minutes, tossing them frequently while cooking; then drain them, and pick out the meat from the tails. Pound the shells with double their quantity of rice and when all forms a paste, moisten with the broth strained through a fine sieve; season and warm up without boiling, and when ready to serve, mix in a quarter of a pound of crawfish butter. Place the crawfish tails with small pancakes, cut round, five-eighths of an inch in diameter, in the soup tureen and pour the bisque over.

(204). BISQUE OF CRAWFISH À LA PERSIGNY (Bisque d'Écrevisses à la Persigny).

Remove the small black vein found in the center of the tail from forty-eight crawfish, using for this purpose either the tip of a knife, or else by twisting it round to the right, and pulling the fin away from the middle of the tail, and the vein attached to this will come off at the same time; it is most necessary to abstract this as it is always filled with sand. Wash the crawfish well; put them into a saucepan with a pint of broth, and the same quantity of white wine, salt, black pepper, two ounces of butter, two minced shallots, parsley and bay-leaf; boil for fifteen minutes, then drain and empty the bodies of twelve of the finest among them; pound the others to a fine paste, adding one quart of velouté sauce (No. 415), and one quart of broth; let boil again for fifteen minutes, then add to the bisque, half a pound of sliced bread, buttered and browned in the oven; simmer for fifteen minutes longer; then strain first through a sieve, and then through a tammy. Heat it up once more, and just when ready to serve, incorporate into it a quarter of a pound of fine butter, with a little red pepper added; fill the empty bodies with chicken forcemeat (No. 62) and lobster or crawfish butter mixed; poach them in boiling water, and when done cut them lengthwise in two; have also a garnishing of crusts made with savarin, a quarter of an inch square, dried in the oven, and served separate.

(205). BISQUE OF LOBSTER (Bisque de Homard).

Plunge into boiling, salted water, twelve pounds of small, live, well washed lobsters; cook them for twenty-five minutes, then drain; break their shells, and extract all the meat. Pound the lobster meat with its equal quantity of boiled rice; season with salt and red pepper, then dilute it with fat broth or lean, should the bisque be desired lean, strain through a sieve, and again through a tammy. Heat it up without allowing it to boil, add a pint of béchamel (No. 409), and half a pound of lobster butter (No. 577); stir well the bisque until the butter is thoroughly melted. Color a lobster bisque a deeper red than the crawfish. Crusts of brioche, a quarter of an inch square, and dried in the oven may be served at the same time.

(206). BISQUE OF LOBSTER À LA BENOIST (Bisque de Homard à la Benoist).

Mince very fine one medium carrots, one leek and two onions, fry them in butter and moisten with fat broth, or lean, some parsley sprigs, thyme, bay leaf, garlic, salt and black pepper. At the first boil, put in with this, twelve pounds of raw, live, and washed lobsters, continue to boil for thirty minutes, then drain them, break the shells, remove all the meat, reserve that from the claws, and pound the remainder with its equal quantity of wheaten grits. Make a light roux with four ounces of butter and five ounces of flour, moisten it with some of the broth the lobsters were cooked in, boil, skim, add this to the lobster preparation. Heat it up all together, then strain through a sieve and afterward through a tammy, warm it up again and just when ready to serve and very hot, stir into the bisque a piece of lobster butter (No. 577), and a quart of double cream. Put a garnishing into the soup tureen and pour the soup over; serve as a garnishing the lobster meat from the claws cut into small Julienne (No. 318), and small cream forcemeat quenelles, laid through a cornet on a buttered tin, and poached in a little boiling water.

(207). BISQUE OF LOBSTER À LA CAMBRIDGE (Bisque de Homard à la Cambridge).

Select twelve pounds of small, live lobsters, eight of them in all; remove the claws and cook them apart in boiling, salted water for twenty-five minutes. Cut in slices crosswise the remainder of the lobsters, fry these pieces in butter on a hot fire, adding four tablespoonfuls of flour; when

slightly colored, moisten with half a bottleful of white wine and two and a half quarts of broth, half a gill of brandy, salt and pepper. Cook all for fifteen minutes, then remove the meat from the shells, pound it to a paste, and dilute it with its own broth; strain through a sieve, and afterward through a tammy; mix in one quart of béchamel (No. 409); warm up without boiling, and just when ready to serve, thicken the soup with twelve raw egg-yolks diluted in a quart of cream, and when the soup thickens, incorporate into it a quarter of a pound of lobster butter (No. 577). Put the following garnishing into a soup tureen, and pour the soup over. Remove the meat from the boiled lobster claws, cut the red part of it in slices an eighth of an inch thick, and from these punch out rounds three-quarters of an inch in diameter, using a column tube for the purpose; also have small, round quenelles, half an inch in diameter, made from the fillets of a pike or whiting in the shape of round beads.

(208). BISQUE OF LOBSTER À LA PORTLAND (Bisque de Homard à la Portland).

Cut twelve pounds of lobster lengthwise in two, break the claws, sprinkle over some butter, and cook them on a baking-sheet in a hot oven for twenty-five minutes. Remove them, and suppress the largest shells, pound the meat with its equal quantity of plain boiled rice, seasoned with salt, pepper, and curry, and when all is well reduced to a paste, dilute it with broth; strain through a sieve and then a tammy, and warm up the soup without boiling; thicken it with twelve hard boiled egg-yolks pounded with four ounces of butter, and mix in also a pint of double cream, and serve as garnishing some mushrooms cut into fine Julienne and lobster quenelles. Put the soup into a tureen.

Lobster Quenelles.—Cut one pound of cooked lobster meat in thin slices, add the coral and two ounces of butter; pound well and when reduced to a paste, take it from the mortar. Pound three quarters of a pound of panada, add gradually to it half a pound of butter, then the lobster paste, three eggs, one after the other, salt, pepper, nutmeg, and two tablespoons of Allemande sauce, test and rectify if necessary (No. 60). Roll this forcemeat to use for lobster quenelles, or else fill some sheeps' casings with it to make lobster boudins.

(209). BISQUE OR PURÉE OF MUSSELS À LA CUTTING (Bisque ou Purée de Moules à la Cutting).

Clean well three gallons of raw mussels, scraping them with a knife; wash them several times in clean water, and take them out with the hand so as not to disturb the sand settling at the bottom. Put them into a saucepan with minced onions, sprigs of parsley, pepper (no salt), and one pint of water; set the saucepan on the fire, and when they begin to get warm, toss them and return them to the fire; cover the pot, and toss them again frequently, until the mussels open and are well cooked, then take them off, and pick them from the shells, reserving about thirty of the smallest for the garnishing. Strain the juice, and let it rest so as to be able to pour off the top and avoid the sediment at the bottom, pound the mussels with as much pearl barley (half a pound) cooked in water, salt and butter, for three hours; moisten with the mussel gravy and water in case the soup be too thick; season with salt and red pepper, then strain all through a fine sieve or tammy; warm it without letting it boil, and just when ready to serve put in a piece of fresh butter, stirring it well into the soup with a spoon until it be melted. Garnish the soup with the thirty small mussels laid aside, and savarin croûtons, a quarter of an inch square and dried in the oven. All lean bisques are made exactly the same as the fat ones, only substituting fish broth for meat, and garnishing with milts, scallops of sauted eel fillets, pike, quenelles with crawfish butter, crawfish tails, and the hearts of oysters. The sieve used for the bisque or purée is a round strainer made so as to fit in the mortar having a flange on the edge to fit the outside of it, the pestle is used to force the substance to be passed through it.

(210). BISQUE OR PURÉE OF OYSTERS À LA WILSON (Bisque ou Purée d'Huitres à la Wilson).

Put sixty medium sized oysters in a saucepan with their own juice, set it on a hot fire to poach them; then drain. Fry colorless in some butter, two medium shallots and the same quantity of onions; dredge some curry over, and moisten with some of the oyster juice, season with salt and red pepper. Pound the oysters, and when they are a firm paste, wet them with some of their juice, and strain them through a fine sieve or tammy, warm them without boiling, adding a thickening of potato flour diluted in cold water, one tablespoonful for each quart, and when ready to serve, mix in some cream and fine butter; make a garnishing of chopped oysters and mushrooms.

mixing some bread-crumbs and fine herbs with these, and seasoning with salt, pepper and nutmeg; add some raw egg-yolks and roll this mixture into balls; lay them on a buttered baking sheet, and poach them in a slack oven.

(211). **BISQUE OF SHRIMPS À LA VERAGUA** (Bisque de Crevettes, à la Veragua).

Cut into small three-sixteenth of an inch squares, two ounces of carrots, four ounces of onions and two ounces of celery root; put into a saucépan six ounces of butter, fry therein the vegetables without browning and add three pounds of fresh, well washed shrimps, one bay leaf and several sprigs of parsley, also a bottleful of white wine and half a pound of chopped mushrooms. Boil for ten minutes, drain, remove the parsley and bay leaf, then shell a quarter of the shrimps, suppressing the tails, which must be laid aside for the garnishing, pound the rest of the shrimps with the shells of those the tails were taken from, add one-fourth of the same quantity of rice and moisten with the stock and broth; strain this purée through a sieve or tammy, add one pint of béchamel, season with salt and cayenne pepper; warm without boiling, and just when ready to serve, add to it a piece of fine butter and some cream. Serve the soup very hot, with Savarin crasts, five-eighths by one-eighth of an inch thick, and dried in the oven, also the shrimp tails cut into small squares.

(212). **BISQUE OF SHRIMPS À LA MELVILLE** (Bisque de Crevettes à la Melville).

Throw one pound of shrimps into boiling, unsalted water and cook them for five minutes, drain, then dredge them over with salt and toss in a colander to mix the salt in well; when cold, shell the tails and keep them for garnishing. Mince one carrot, one onion, a celery stalk and two leeks, fry these in butter with one bay leaf and moisten with three quarts of either fish or vegetable stock and half a bottleful of wine; boil for twenty-five minutes, then put into this broth two pounds of raw shrimps and the shells of the tails reserved for the garnishing; boil for five minutes longer, then drain. Put into a stevpan two pounds of sliced bread cover it with broth and let simmer for twenty minutes, then drain it on a sieve, pound the shrimps, add the moistened bread, and continue pounding until all is reduced to a paste, then dilute with the shrimp broth, and press all through a fine sieve, season and strain through a tammy. Heat it up till near the boiling point, but do not allow it to boil, then thicken with eight egg-yolks diluted with two gills of cream and a quarter of a pound of good butter, incorporating it vigorously into the bisque with a spoon, then pour it into a very hot tureen, with the shrimp tails cut into three or four pieces as a garnishing.

(213). **BISQUE OF SHRIMPS, BRETONNE** (Bisque de Crevettes, Bretonne).

Have three pounds of very fresh shrimps, throw them into boiling salted water and boil them for a few minutes, then drain and remove the shells from the largest ones, allowing three for each person; stuff these with pike forcemeat (No. 90), mixed with fine herbs; then pouch them in boiling salted water, drain and keep them aside for garnishing the soup. Pound the remainder of the shrimps with a quarter of their quantity of crushed wheaten grits, previously cooked in water for thirty minutes, also twelve ounces of minced onion blanched and fried colorless in butter, adding to it six spoonfuls of flour diluted with milk, and cook all very slowly. Moisten the purée with broth, pass it through a sieve or tammy, put the purée into a saucépan, heat it to near the boiling point, then season with salt and cayenne pepper; when ready to serve add a piece of butter. Place the stuffed shrimp shells in the soup tureen, pour the soup over the purée and serve.

(214). **CONSOMMÉ, GARNISHINGS OF** (Consommé, garnitures pour).

Garnishings of Consommés.—Consommé garnishings are served separately, by placing them in a tureen and pouring over sufficient of the soup to cover them; having only a little consommé in the tureen it is easier to serve the garnishing without breaking; divide equally into each plate and pour over some clear consommé; in case the garnishing is to be served in the same tureen as the soup (to be avoided as much as possible) first put the consommé into the tureen, and then the garnishing that all may be very hot. The garnishings we are about to describe may be served with either beef, chicken, game or fish consommé, for the fish using the lean garnishings. Consommés can also be thickened with potato fecula or arrowroot, by diluting these substances in a little cold water or broth, pour it into the consommé, stirring it all the time with a whip, boil, skim and then add a little-Madeira or Xeres wine. These soups are called clear thick soups when they are thickened either with fecula or arrowroot.

(215). CONSOMMÉ À L'ADÉLINA (Consommé à l'Adélina).

The admitted rule for all soups is one quart of soup for four persons. The garnishing consists of round chicken quenelles, three-sixteenths of an inch, poached in boiling water; green peas cooked in boiling, salted water, and carrots cut into balls the same size and shape, and cooked in white broth with a little sugar. Also timbales, twelve pieces in all. Dilute one-quarter of a pint of purée of chestnuts with a quarter of a pint of cream and four egg-yolks, salt, and nutmeg; butter some dome shaped tartlet molds, put a round piece of truffle at the bottom, and then fill the molds with the above preparation; set one beside the other in a stewpan with boiling water reaching to half their height, and poach them in a slack oven; when firm to the touch, unmold and place them in a vegetable dish with the quenelles, carrots and green peas; pour over a little consommé, just sufficient to cover, and serve separately a tureen of consommé, having all very hot. Into each plate put some of the contents of the vegetable dish and tureen; this rule stands for all consommé garnishings, that is, one timbale, and a dozen and a half carrots, peas, and quenelles, inclusive.

(216). CONSOMMÉ À L'ANDALOUSE (Consommé à l'Andalouse).

For this consommé prepare a garnishing composed of timbales, cucumber crescents, and small quenelles. The timbales are made with a pint of tomato purée strained through a very fine sieve; mix into this ten raw egg-yolks and a gill of cream; season with salt and nutmeg. With this preparation fill some No. 2 timbale molds (Fig. 137), stand them in a sautoire containing boiling water to reach to half their height and push into a slack oven; remove as soon as they are firm to the touch and let them rest for fifteen minutes, then divide each timbale into three parts. Place them in a vegetable dish with a little consommé. Pare some cucumbers to resemble crescent olives, blanch, drain, and cook in consommé. Have small quenelles made with chicken quenelle forcemeat (No. 89), and cream forcemeat (No. 75), half of each; push them through a pocket into rounds in a buttered sautoire and poach in a little boiling salted water; add the cucumbers and quenelles to the timbales, and serve at the same time with a tureen full of consommé.

(217). CONSOMMÉ ANTONELLI, LEAN OR FAT (Consommé Antonelli, en Maigre ou en Gras)

Use consommé of either chicken or fish, the following quantity being for twelve persons. Keep on the side of the range, three quarts of chicken consommé for fat, or fish broth for lean; thicken one or the other with three spoonfuls of tapioca, and cook for twenty-five minutes, skimming it nicely. Choose sixteen raw truffles, having all of them, if possible, one inch in diameter; peel them and mark with a column tube of five-eighths of an inch, a place for a cover; cut off the round cover using the tip of a small knife, and keep the piece aside; scoop out the insides with a vegetable spoon, leaving the surface as thin as possible, then salt them, and fill the empty space with a purée of goose livers (foies-gras) mixed with cream and egg-yolks, or if intended for lean, with a purée of salmon, béchamel, cream and egg-yolks. Close the opening with the piece laid aside, and arrange one beside the other in the bottom of a stewpan, just large enough to contain them; moisten them to half their height with consommé and Madeira, cover with buttered paper, and let the water boil, then place it in a slack oven for fifteen minutes, so as to poach the preparation inside the truffles. Serve these truffles in a vegetable dish with sixteen fine cocks' kidneys if for fat, or if for lean, sixteen pike quenelles the same shape as the kidneys; serve also a garnishing of small stars cut from noodle paste, blanched and cooked in consommé.

(218). CONSOMMÉ BALZAC (Consommé Balzac).

The garnishing for this consommé is composed of three kinds of timbales, chicken, shrimps, and green peas, and turnip balls.

For the Chicken Timbales have half a pint of chicken purée, two spoonfuls of béchamel, six egg-yolks, salt, pepper, and nutmeg.

For the Shrimp Timbales, half a pint of shrimp purée, two spoonfuls of béchamel, six egg-yolks, salt, pepper, and nutmeg.

For the Green Pea Timbales, half a pint of purée of green peas (No. 261), two spoonfuls of béchamel, six yolks, salt, pepper, and nutmeg. Butter twenty-four timbale molds (Fig. 137, No. 2) fill each eight with a different one of the compositions; stand them on a baking tin with boiling water, reaching to half their height and poach in a slack oven. When partly cooled off, unmold, pare and divide in three parts, cutting them across. Put them into a vegetable dish with a garnishing of turnip balls, blanched, and cooked in consommé till they have fallen to a glaze; send this garnishing to the table with a soup tureen full of consommé.

(219). CONSOMMÉ À LA BARIATENSKI (Consommé à la Bariatenski).

Make a paneake preparation (No. 3072), without sugar, and with it cook some very thin pancakes; when done cut from them pieces one and five-eighth inches long, by one and a half wide; spread over each piece a layer of chicken forcemeat, mixed with chopped mushrooms and parsley and a little anchovy paste; roll them up and lay them on a buttered baking pan; then poach them in a slack oven; prepare some marrow quenelles (No. 252), roll them into balls, five-eighths of an inch in diameter, and poach them in boiling water; have also a pluche of chervil (No. 448). Serve the same as for à l'Adelina (No. 215), using chicken consommé.

(220). CONSOMMÉ À LA BERRY (Consommé à la Berry).

Prepare for this consommé a garnishing composed of small soft eggs (No. 2949), and lozenges prepared as follows: Take a pint of purée of asparagus, beat in twelve egg-yolks, a little raw cream and seasoning; pour the preparation into buttered baking tins, the bottoms to be covered with a sheet of paper; poach in a slack oven and when cold turn them over on a napkin; remove the paper and cut up into small lozenges, one inch long, by half an inch wide; have also the same sized lozenges cut from both carrots and turnips, keeping them an eighth of an inch thick; blanch and cook separately in consommé and when done the liquid should be reduced to a glaze. Serve the garnishings in a separate tureen, accompanied by a tureen full of consommé.

(221). CONSOMMÉ À LA BRITANNIA (Consommé à la Britannia).

Put on to boil three quarts of fish consommé, or chicken if needed for fat; thicken it with three spoonfuls of arrowroot diluted with cold broth, and remove it to one side. Pound the meat from a cooked lobster by breaking the shells and removing about three-quarters of a pound of its meat, and add to it half a pint of velouté (No. 415). Season and strain through a fine sieve, mix this with some chicken and cream forcemeat (No. 75), divide it into two parts, and color one of them delicate red; butter some long eight inch molds, by one and one-eighth square; fill half of each so as to form a triangle with the white forcemeat and the other half with the red, place the molds in a sautoire with water to half their height and poach them in a slack oven, then cut them in slices, a quarter of an inch wide. Have some asparagus tops, and serve the garnishing in a vegetable dish with a little consommé added, and a soup tureen of consommé separate.

(222). CONSOMMÉ CARÈME, LEAN OR FAT (Consommé Carème en Maigre ou en Gras).

For Fat.—Have chicken consommé, thickened with arrowroot, allowing one spoonful for each quart, and diluted in half a gill of Madeira wine. Spread over a sheet of buttered paper, a layer of cream forcemeat (No. 74), one-eighth of an inch thick, poach it in a slack oven, then let get cold, and cut it in lozenge-shaped pieces; prepare crusts half an inch square, or else round shaped six by one-eighth high, and fried in butter. A printanier composed of small vegetables, trimmed either with a column, or else a vegetable spoon, using carrots, turnips, and string-beans, blanch and cook them in white broth.

For Lean.—Serve a fish consommé thickened with arrowroot and a garnishing composed of frog quenelles; a small printanier trimmed into squares, and each vegetable blanched separately and then cooked in fish consommé; crusts of bread cut round shaped, three-quarters of an inch in diameter, by an eighth of an inch in thickness, laid over with butter and browned in the oven.

Frog Quenelles.—Pound one pound of frog's meat and rub it through a sieve; lay it aside; pound also five ounces of rice flour panada (No. 122) with five ounces butter, adding it in three different parts. While still continuing to pound, season with salt, red pepper and nutmeg; add the frog meat, pound again, then rub it all forcibly through a sieve. Mix in with it one whole egg, and two yolks, working them in well, then try the forcemeat and rectify it if necessary (see No. 60). With this forcemeat make some olive shaped quenelles, poach and add them to the rest of the garnishing.

(223). CONSOMMÉ CÉLESTINE (Consommé à la Célestine).

A garnishing of thin pancakes without sugar; spread over each pancake a layer of chicken forcemeat and fine herbs; set on top and press down another pancake, add another layer of forcemeat and one more pancake, and press the whole lightly, then with a column tube cut out round pieces one and three-quarters inches in diameter; lay these on a buttered baking tin, one beside the other, and

leave them in a slack oven for about ten minutes, just allowing them time enough to poach. Place the garnishing in a tureen with some lettuce cut in very fine thread-like fillets, blanched and cooked in consommé and a pluche of parsley (a few leaves of young, blanched parsley); serve at the same time a soup tureen of consommé.

(224). CONSOMMÉ CHARMEL (Consommé Charmel).

A garnishing of small timbales the shape of half an egg, and one inch in diameter, have some molds of this shape and size; butter the insides and set them on a tin sheet having inch high feet attached to it, place this on to a larger pan, the smaller one having holes bored in seven-eighths of an inch in diameter, and a space of a quarter of an inch between each. Prepare one pint of pigeon purée, adding to it half a pint of espagnole sauce (No. 414), reduced with Madeira, season with salt, pepper and nutmeg, and mingle all well together. Fill the molds with this preparation, pour water into the lower pan, a sufficient quantity to half the height of the molds, when set in the holes, and then poach them in a slow oven, unmold, and serve at the same time some braised sweetbreads pressed under a weight, cooled off and cut into three-eighth squares, then rewarmed in a little consommé; have also a few Julienne cut mushrooms. Serve this garnishing in a vegetable dish with a little consommé. Serve a soup tureen of consommé separate.

(225). CONSOMMÉ COLBERT, WITH POACHED EGGS (Consommé Colbert, aux œufs pochés).

A garnishing of carrots and turnips cut into quarter of an inch balls, then blanched and cooked separately in white consommé. Green peas, lozenge-shaped string beans, and small sprigs of cauliflower, and some very small eggs poached in water, salted and acidulated with vinegar, crusts of bread-crumbs, six-eighths of an inch in diameter by one-eighth in thickness, masked with butter and browned in the oven.

(226). CONSOMMÉ COMUS (Consommé Comus).

A garnishing of small round rolls one and a quarter inches in diameter, made of ordinary bread dough; in these make an incision around the flat side and empty out the insides completely. Blanch some white cabbage leaves, suppressing the cores, drain them and cut them up very fine, then fry them in butter with quarter of its quantity of cooked ham cut in one eighth inch squares; moisten with a little white wine, add half its quantity of cooked, skinned and chopped up sausages; set this into the rolls, cover the tops with a layer of chicken quenelle forcemeat (No. 89), and poach them in a slack oven. Lay them on a vegetable dish round side up; and moisten with a little good consommé, then let simmer for a few minutes in the oven; add some cooked foies-gras (goose livers) cut in three-sixteenth of an inch squares, and some round five-eighth inch slices of lettuce, blanched and cooked in consommé. Serve this with a soup tureen of consommé at the same time.

(227). CONSOMMÉ CREAM OF PHEASANTS OR GAME (Consommé Crème de Faisans ou Gibier).

Choose small, fresh pullet eggs; boil them for four minutes in boiling water, then lay them in water to cool off and remove the shells; open them on one end with a tube half an inch in diameter from a column-box (Fig. 168), take out the yolks with a root-spoon, and empty them very carefully, slightly decreasing the thickness of the white; then fill each egg separately; using a cornet for the purpose, with cream pheasant forcemeat (No. 75), or other game forcemeat, as soon as each one is done, close the opening with the piece taken off, and set each one in an egg cup. Arrange these on the bottom of a deep stewpan containing a little boiling water, close the vessel, and poach the forcemeat, by putting the pan for fifteen minutes in a slack oven; dress the egg in a vegetable dish with a little consommé added, and serve at the same time a soup tureen of game consommé.

(228). CONSOMMÉ À LA DAUMONT (Consommé à la Daumont).

A garnishing of dome-shaped timbales decorated with truffles and filled with a maréchale mousseline (No. 912); then poach in a slow oven and serve separately, some blanched turnips and cut into balls three-eighths of an inch in diameter, and cooked in white consommé; small pâte à chou (No. 132) balls, with parmesan cheese, the size of green peas, and fried a fine color; some blanched chervil (pluche), and rice cooked in white broth. Serve all the garnishing in a vegetable dish, and a tureen of chicken consommé at the same time.

(229). ONSOMMÉ À LA DUBARRY (Consommé à la Dubarry).

A garnishing of timbales of mushrooms prepared as follows: half a pint of mushroom purée, half a pint of béchamel sauce (No. 409), eight egg-yolks and one whole egg; season with salt and nutmeg and fill with this some low and plain, buttered tartlet molds, poach them in a slow oven, unmold, and set them in a vegetable dish with some semolina quenelles, serve the garnishing separately with a soup tureen full of game consommé and crusts of bread, five-eighths by one-eighth of an inch, sprinkled over with butter and browned in the oven.

Semolina Quenelles.—Take a quarter of a pound of butter, beaten to a cream with eight raw egg-yolks, mixing them in gradually, add to it seven ounces of semolina, salt, pepper and nutmeg, and with this preparation make some small quenelles with coffeespoons; poach them slowly for thirty minutes. They should swell up to twice their original size.

(230). ONSOMMÉ À LA DUCHESS (Consommé à la Duchesse).

The garnishing for this consommé is composed as follows: prepare some bread-crumb croûtons half an inch thick by five-eighths in length, slit them with the tip of a small knife at one-eighth of an inch from the edge all around; stand them on a baking sheet, pour over some melted butter and brown in a hot oven, remove, lift off the covers, scoop out the inside crumbs. Fry a little finely chopped onion in butter, dilute with some béchamel and season with salt, pepper and nutmeg; add the same amount of finely chopped lobster meat, thicken with egg-yolks, cream, and a little nutmeg; with this preparation fill the crusts, cover the tops with quenelle forcemeat finished with lobster butter and poach in a slack oven, then dress. Serve some consommé in a separate soup tureen containing rice, blanched and cooked in consommé, and small green peas, cooked English style (No. 2742). The croustades to be served separately at the same time as the consommé.

(231). ONSOMMÉ À L'IMPÉRATRICE (Consommé à l'Impératrice).

For garnishing, have quenelles half-spherical shape, decorated with truffles and filled with a cream forcemeat, then poached in a slow oven; as soon as they are firm to the touch, unmold and set them in a vegetable dish with a little consommé and some rice cooked in white broth, some very small fresh green peas and rounds of red carrots, blanched and cooked in broth; serve separately a soup tureen of chicken consommé.

(232). ONSOMMÉ À LA FLORENTINE (Consommé à la Florentine).

Make a garnishing of small stars cut from carrots each one an inch and a quarter in diameter by one-sixteenth of an inch in thickness; blanch them in boiling, salted water, then finish to cook in consommé; have also inch diameter rings made of chicken forcemeat (No. 62), colored with spinach green laid through a pocket on buttered tins, then poached in boiling, salted water; some rounds cut from turnips three-sixteenths of an inch in thickness by three-quarters of an inch in diameter, blanched, cooked in consommé and reduced to a glaze; when the liquid has all evaporated the turnips should be done. Serve these garnishings with a little consommé and at the same time a soup tureen of hot consommé.

(233). ONSOMMÉ À LA FRANKLYN (Consommé à la Franklyn).

The Garnishing.—Cut out some rounds with a three-sixteenth inch tube from some slices of carrots a quarter of an inch thick, and from the reddest part. Trim some slices of turnip the same, and punch out the same quantity of pieces as of carrot, using the same tube, and cook them in consommé with a little sugar; also cook some string beans cut lozenge-shape in salted water and afterward drain all well. Butter some timbale molds (No. 5, Fig. 137); garnish them to three-quarters of their height with the vegetables, blending well the colors, and fill up the molds with a preparation made from a pint of cream, eight egg-yolks, two whole eggs, salt and nutmeg, strained through a sieve. Set these molds in a stewpan, with boiling water to cover half their height, and push them into a slack oven; when the preparation is poached remove them from the oven and set them away to cool. Unmold them and trim off the tops; then cut them through the center crosswise, and place them in a vegetable dish with a little consommé; also have pearl barley blanched and cooked in consommé; make some stars with bits of rolled-out puffed paste, a sixteenth of an inch in thickness, and baked in an almost cold oven, so that they remain white, these to be served on a plate apart. Serve a soup tureen of consommé at the same time as the garnishing, and allow three stars to each plate of soup.

(234) CONSOMMÉ À LA GRAMMONT (Consommé à la Grammont).

For the Garnishing.—A quarter of a pound of filbert nuts, pounded with half a pint of cream, when reduced to a paste, place this purée into a bowl with half a pint of suprême sauce (No. 547), and ten whites of eggs; season, press through a sieve and then set the preparation into buttered timbale molds (No. 5, Fig. 137), lay them in a stewpan, one beside the other, with sufficient boiling water to cover half the height of the mold, then poach them in a slack oven, unmold, and cut them in two across the center; arrange them in a deep dish or vegetable dish; besprinkle them with a little consommé and have also game quenelles molded in molds, the size and shape of half a bird's egg cut lengthwise; in order to make these quenelles, mix an equal quantity of quenelle forcemeat (No. 89), with game and cream forcemeat (No. 75), and turnips cut into three-eighths of an inch balls, using either a vegetable or root spoon, then blanch and cook them in white consommé.

(235) CONSOMMÉ À LA HONGROISE (Consommé à la Hongroise).

For this consommé make some of the following biscuits: beat twelve egg-yolks in a vessel, whip the whites to a stiff froth and mix them lightly with the yolks; also four ounces of sifted flour and two ounces of grated parmesan; season with pepper, nutmeg and powdered parmesan; spread this evenly on a sheet of paper, keeping it three-sixteenths of an inch in thickness and cook in a slack oven. Detach the paper, and cut the biscuit up into lozenges an inch and a half long by three-quarters of an inch in width. Besides this, prepare another garnishing with half a pint of onion purée and the same quantity of cream, six egg-whites, salt, paprika and nutmeg; with this fill some timbale molds (No. 4, Fig. 137), stand them in a sautoire, with boiling water, to half their height and poach in a slack oven; unmold, and divide in two, longitudinally. Make some small potato quenelles in the shape of a three-eighth of an inch ball; poach them in boiling salted water. Place the timbales and the quenelles in a vegetable dish, cover with consommé and serve the biscuits separately the same time as the soup.

Potato Quenelles.—Put ten ounces of purée of potatoes in a saucepan and dry thoroughly, working continuously to avoid burning. When it detaches from the pan, add to it two ounces of butter; season with salt and nutmeg, add four raw egg-yolks and mix in gradually two ounces of pâte à chou (No. 132).

(236) CONSOMMÉ À LA LAGUIPIERRE (Consommé à la Laguipierre).

For Garnishing.—Butter some small molds, shaped like small half pigeon's eggs; fill these with a game mousse, made of any seasonable game; set them on tin sheets; poach in a slack oven, unmold, and serve them in a separate vegetable dish, adding some oval shaped chicken quenelles, laid on a buttered tin through a bag, and poached in a little boiling water in a slow oven. Serve separately small one-quarter inch square crusts made of twelve turns of puff paste or trimmings and baked white in a very slow oven.

(237) CONSOMMÉ À LA NOAILLES (Consommé à la Noailles).

A garnishing made of artichoke bottoms, two inches in diameter; remove the centers, using a half inch tube for the purpose, then divide the rest into sixteen equal sized pieces, and pare them nicely; put them into a vegetable dish with a little consommé, also some consistent Royal garnishing (No. 241), cut into quarter of an inch squares. Have also round timbales made of game, hare, or leveret, or any other seasonable game; half a pint of game purée, half a pint of espagnole sauce with tomatoes (No. 414); salt, pepper, nutmeg, and five whole or twelve yolks; butter the insides of the molds, fill them with the preparation, and poach them in a slow oven; when firm to the touch, unmold and set them in a vegetable dish with the royal cream cut in squares, and the artichoke bottoms. Serve very hot, and at the same time send a soup tureen of game consommé slightly thickened with arrowroot; adding just when ready to serve a little good Xeres or Madeira wine.

(238) CONSOMMÉ À LA PLUMERIEY (Consommé à la Plumeriey).

For the Garnishing.—Have some lettuce soaked in cold water, then washed in several waters to remove all the adhering sand, blanch in plenty of water, cool off, and press out all the liquid, bend the leaves over, one third of their length at the top, trim the stalks nicely, braize them for one hour and serve them in a vegetable dish after dividing them in two, lengthwise. Have half a pint of purée of duck; the same quantity of suprême sauce (No. 547), half a pint of

boullion, twelve raw egg-yolks, and two whole eggs, season with salt, pepper, and nutmeg, then press it through a tammy, and fill some buttered timbale molds (No. 5, Fig. 137,) with this preparation; poach them in a slack oven, unmold, cut in two crosswise, and add them to the lettuce. Crusts of bread five-eighths of an inch square by one-eighth of an inch thick, sprinkled over with butter, and browned in the oven; serve these separately; send to the table at the same time a tureen of chicken consommé; serve in each plate, half a lettuce, and one slice or half a timbale, pour over some consommé and add three croûtons for each person.

(239). **CONSOMMÉ PRINTANIER WITH QUENELLES** (Consommé Printanier aux Quenelles).

Put two quarts of clarified consommé on to boil. Prepare a garnishing composed of tender carrots, turnips, celery roots, cucumbers, asparagus tops, string beans cut lozenge-shape, also small flowerets of cauliflower; cut the roots either olive or ball-shape, using a vegetable-spoon, blanch them in salted water, then let fall to a glaze several times in a little broth until they are cooked, then put them as soon as done into the soup tureen, adding the cauliflower, asparagus and some green peas previously boiled in salted water. Besprinkle this garnishing with a pinch of sugar, pour the broth over, and finish with small quenelles, three-eighths of an inch in diameter, having a quarter of the quantity of the other garnishing. Serve the soup with slices of toasted bread instead of the quenelles; when needed for a plain printanier, and for a consommé printanier royale, employ the same garnishings, adding slices of timbales royale (No. 241).

(240). **CONSOMMÉ À LA RÉMUSAT** (Consommé à la Rémusat).

Mince up fine one small white onion, one carrot and one turnip, half a celery-knob, and the white part of a leek; fry these very slowly with some butter, season, and moisten with a little broth, then cook them covered, letting the liquid fall several times to a glaze, and until the vegetables are well done; press them through a tammy, and put this purée into a bowl. For one pint, add ten raw egg-yolks and one whole one, half a pint of cream, a pinch of sugar, salt and nutmeg; pour this preparation into buttered timbale molds (No. 5, Fig. 137) and poach by putting them into a stewpan with boiling water to half their height. When done cut each timbale in two through the center crossways and place them in a vegetable dish with some small chicken forcemeat quenelles, colored white, red and green, and pushed through a cornet on a baking sheet into the shape of beads, a quarter of an inch in diameter, having the same quantity of each color, and poach them in boiling salted water; drain them, and add them to the slices of timbale; serve separately and at the same time a soup tureen of chicken consommé.

(241). **CONSOMMÉ À LA ROYALE** (Consommé à la Royale).

Butter some timbale molds (No. 5, Fig. 137), then fill them with the following preparation, mix well one pint of cream, eight egg-yolks, two whole eggs, salt and nutmeg; strain it through a sieve, and fill up the timbales, put them into a stewpan with boiling water reaching to half their height, and poach them in a slack oven, until firm to the touch. Remove them from the oven, let get partially cold, then unmold, and cut them crosswise through the center; put them into a separate vegetable dish with some white of chicken, mushrooms and truffles cut into small pieces, an eighth of an inch square by five-eighths long. Serve at the same time a soup tureen of chicken consommé.

(242). **CONSOMMÉ À LA SÉVIGNÉ** (Consommé à la Sévigné).

For the garnishing, butter some timbale molds (No. 5, Fig. 137), and fill them with the following preparation: one pint of the purée of the white of chicken made with equal parts of chicken and rice, cooked in consommé, the whole passed through a sieve, and moistened with one gill of suprême sauce (No. 547), eight egg-yolks, and one gill of cream, seasoning with salt and nutmeg. Set the timbales in a sautoire with boiling water reaching to half their height, and poach them in a slack oven; then let get partially cold, and unmold; and cut them crosswise through the center. Lay them in a vegetable dish with a little good consommé and some boiled green peas, serve separately, but at the same time, a soup tureen of chicken consommé.

(243). **CONSOMMÉ À LA SOUVERAINE** (Consommé à la Souveraine).

A garnishing of timbales. Make a preparation with one pint of mushroom purée, two gills of espagnole sauce with essence of game (No. 414), ten egg-yolks, salt, red pepper, and nutmeg; fill some dome-shaped molds with this, and poach them in a slack oven, placing the molds in a stew-

pan with boiling water reaching to half their height; when done, which means firm to the touch, unmoil them, and put them into a vegetable dish with some consommé, also some turnips cut into triangles, half an inch by an eighth of an inch thick, blanched and cooked in consommé, squares of the red part of carrot cut the same thickness, blanched and cooked with consommé; some artichoke bottoms cut into quarter of an inch squares, and half inch round pieces of blanched lettuce leaves.

(244). CONSOMMÉ WITH SWALLOWS' NEST, AND CHINESE BIRDS' NEST SOUP (Consommé aux nids d'Hirondelles de Chine, et Potage aux nids d'Hirondelles).

A Garnishing.—Salanga from the Philippine Islands; these swallows build their nests in the rocks on the seashore. The nests greatly resemble shells and are formed of a transparent, yellowish material: certain naturalists affirm that they are the spawn of fish picked up from the ocean. For twelve persons, put six swallows' nests to soak in cold water for twelve hours; drain them and clean them carefully, removing with a coarse needle all the bits of feathers, and small, almost imperceptible black spots found adhering to the nest. Wash them well in several waters, then lay them in a saucepan and cover them with white broth; let it come to a boil, then set it on one side, and leave it in the same degree of heat, only it should not boil; drain the nests, put them in a soup tureen, and pour over an excellent chicken consommé. Swallows' nests can be obtained all the year round, the price varying according to their rarity.

Chinese Bird's Nest Soup.—The Chinese in New York prepare this soup in the following way: For each person soak about half an ounce of swallows' nests for four hours in cold water, then drain. Place a young fowl in a soup pot, cover with water and let boil, add a few sprigs of parsley and salt, boil slowly and when the fowl is done, take it out and strain the broth, skimming off all the fat. Cook the birds' nests in some of this broth, take it from the fire at the first boil, cover well and keep it in a bain-marie, to it add some lean ham cut in thin strips. Remove all the fat from the broth, strain it over the nests and put it back on the fire until it almost attains boiling point, now add the cooked chicken meat, free of fat, nerves or skin and cut up into quarter inch dice; season to taste and serve.

(245). CREAM SOUPS (Potages Crèmes).

I believe it to be more advisable to select fresh vegetables for making cream soups, and to thicken them with raw egg yolks, butter and cream. The flavor of the fresh vegetables combined with the velvety liaison, helps to make these thick soups highly estimated, even were the cream and eggs to be suppressed. Purées can be made of these creams, finishing by them as indicated in the purée soups. For Lenten cream soups, moisten them with a vegetable stock instead of broth, and use lean béchamel, in the place of velouté. Cream soups will be improved by passing them through a tammy.

(246). CREAM OF ARTICHOKE, MORLAISIAN (Crème d'Artichants, Morlaisienne).

Trim well some artichoke bottoms so that all the green part of the leaves be removed; mince up two pounds of this, blanch and drain them. Put two ounces of butter in a saucepan, and when very hot, set in the artichokes and fry them without browning; moisten with two quarts of broth; cover the saucepan, and let boil slowly until the artichokes are done, then drain and mash them in a mortar; and pass the purée through a fine sieve; put it back into a saucepan, and dilute it with its own broth, adding one pint of velouté sauce (No. 415). Set it on the fire and stir constantly, bearing on the bottom of the saucepan with a spatula; let boil up once, then remove all the fat; season with salt, sugar, and nutmeg, and thicken the soup with raw egg-yolks, cream and butter. The quantity of liaison for each quart of this soup, is two egg yolks, one gill of cream, and two ounces of butter. Serve separately some Savarin croûtons, a quarter of an inch square, and dried in the oven.

(247). CREAM OF ASPARAGUS À LA ST. VALLIER (Crème d'Asperges à la St. Vallier).

Mince up fine, five medium-sized onions, throw them into boiling salted water, and let them boil for five minutes, then drain, and fry them in a quarter of a pound of butter without coloring; add four heaping tablespoonfuls of flour, and let fry slowly for several minutes, then put in with them two pounds of green and tender asparagus, cut in one-inch length pieces, washed several times, and blanched for ten minutes in boiling, salted water. Moisten with two

quarts of broth, and when the asparagus is done, drain it off, and mash it in a mortar diluting it with its own broth: pass all through a fine sieve, and put the purée into a saucepan, to heat; season with salt, sugar and nutmeg, and after it begins to boil, remove all the fat arising to the surface; just when ready to serve, thicken the soup with raw egg-yolks, diluted in cream, and incorporate therein some fine butter. Serve in a soup tureen with a garnishing of green peas and small quenelles, three-sixteenths of an inch in diameter, laid through a cornet on a buttered pan, and poached in some boiling salted water, poured into the pan; when done, drain them, and add them to the soup.

(248). CREAM OF ASPARAGUS WITH CROÛTONS SOUFFLÉS OR ASPARAGUS TOPS (*Crème d'Asperges aux Croûtons Soufflés ou aux pointes d'Asperges*).

Boil some small green asparagus, beginning at the root end, so as to break it off, keeping only the tender parts (two pounds); cut into one inch length pieces, wash well, changing the water several times, then drain and throw into boiling, salted water, continue the boiling for ten minutes, then drain. Put four ounces of butter into a saucepan; when very hot add the asparagus, and fry colorless on a quick fire; moisten with two quarts of broth, and when done, drain and mash; then pass through a fine sieve. Add one pint of velouté (No. 415) to the broth, color it with some spinach green or Breton vegetable coloring, season with salt, sugar and nutmeg, and just when serving thicken the soup with raw egg-yolks diluted in cream, and work in two ounces of butter (No. 175). Serve separately some croûtons soufflés made with pâté à ebou (No. 132) rolled in strings and cut in three-sixteenth of an inch lengths; these pieces to be rolled in flour, then rolled around in a sieve to make them round. Fry in hot fat; or asparagus tops may be served as a garnishing instead of the croûtons.

(249). CREAM OF BARLEY, VIENNA STYLE, OR OF RICE À LA CRÉMIEUX (*Crème d'Orge à la Viennoise, ou de Ris à la Crémieux*).

Put into a saucepan two ounces of butter, and when very hot, add four ounces of well cleaned pearl barley; heat it, then moisten with four quarts of broth; cover the saucepan, and cook the barley slowly for three hours, or more, until it yields easily to the pressure of the finger, then drain and pound in a mortar, diluting it with its own stock, afterward straining through a sieve or tammy. Return it to the fire, and in case it should be too thick add more of the broth; stir continually with a spatula, bearing on to the bottom of the saucepan, until the soup is ready to boil; season with salt, sugar and nutmeg, and add the thickening to the soup, stirring it in well until all the butter is melted (No. 175).

For Cream of Rice à la Crémieux.—Pound or mash well in a mortar, half a pound of fresh bread-crumbs, mixing in gradually two whole eggs, and the third of its quantity of fine butter; form this into small, round cakes, seven-eighths of an inch in diameter and one-eighth of an inch thick; bake them in a hot oven, and serve the same time as the soup. The cream of rice is prepared exactly the same way as the barley, the only difference being that this requires less cooking than the barley.

(250). CREAM OF BRUSSELS SPROUTS (*Crème de Choux de Bruxelles*).

Blanch in boiling, salted water for ten minutes, two pounds of well cleaned Brussels sprouts, drain and fry them in butter, then moisten with two quarts of white broth; and when cooked, drain them into a mortar, and mash them to a paste; dilute this purée with its own broth, and should it be too thick, add some more white broth, then strain through a sieve or tammy, and add one pint of velouté (No. 415); heat all up without boiling, and thicken with two egg-yolks, one gill of cream and two ounces of butter, this being the quantity to use for every quart of soup. Serve separately a garnishing of brioche croûtons (No. 51), one quarter of an inch square, and dried in the oven.

(251). CREAM OF CAULIFLOWER, BRISSON (*Crème de Choux fleurs à la Brisson*).

Divide the cauliflower into several parts, clean them well, pare nicely, and remove the hearts; it will require two pounds for the soup. Cook them until half done in boiling, salted water, then drain and fry in four ounces of butter, moistening with two quarts of white broth; season with salt, sugar and nutmeg, and when the cauliflowers are done, drain off the broth, and mash in a mortar to reduce to a paste; dilute this with its own broth, add one pint of velouté (No. 415), and if the purée be too thick, then add more white broth. Set it on the fire to heat without boiling, and just when ready to serve, thicken it with cream, raw egg-yolks and butter (No. 175). Serve a garnishing of croûtons soufflés, with parmesan cheese made as explained (No. 248), having added grated parmesan cheese to the paste.

(252). CREAM OF CELERY OR CARDOONS À LA LIVINGSTONE (Crème de Celeri ou Cardons à la Livingstone).

For the Celery, remove the threads covering the stalks; have two pounds of very white, cut-up celery, blanch it in plenty of water, and cook in two quarts of white broth; when done, drain and mash it well to reduce it to a paste, diluting it with its own broth; press it through a fine sieve or tammy, add one pint of velouté (No. 415), and some more broth should the purée be too thick; then heat the soup without letting it boil, seasoning with salt, sugar and nutmeg. Thicken it with egg-yolks, cream and butter (No. 175). Serve in a separate tureen a marrow quenelle garnishing.

Marrow Quenelles.—Melt half a pound of well cleansed marrow; strain into a cool bowl through a fine muslin; beat it till it becomes a cream, then add eight egg-yolks one by one, and beat again until thoroughly incorporated, season with salt, pepper, nutmeg, add half a pound of white and very fresh bread-crums; divide this into four parts and form these into strings half an inch thick, then cut them across to have each one-half an inch long; roll in flour and poach in boiling water; serve with the soup. The cream of cardoons is made in exactly the same way as the cream of celery.

(253). CREAM CHIFFONNADE WITH CRUSTS OR OF LEEKS WITH QUENELLES (Crème Chiffonnade aux Croûtes ou de Poireaux aux Quenelles).

Prepare one pound and a quarter of lettuce leaves, eight ounces of sorrel leaves, three ounces of water-cress, and one ounce of chervil leaves, all well washed in several waters, and cut up very fine. Put half a pound of butter into a saucepan, and when very hot, add the herbs, and allow them to fry without attaining a color, then moisten with two quarts of veal stock or white broth, and boil for one-half hour, adding a quart of velouté (No. 415), and a thickening of four egg-yolks, one gill of cream and two ounces of butter for each quart of soup; strain through a sieve, and season with salt, red pepper and nutmeg. Serve a garnishing of round shaped bread crusts seven-eighths by one-eighth of an inch, sprinkled over with butter and browned in the oven.

For the Cream of Leeks, have two pounds of the white part of leeks, prepared and finished as for the chiffonnade, but instead of round bread croûtons, replace these by a garnishing of chicken quenelles (No. 89).

(254). CREAM OF CUCUMBERS À LA SHEPPARD (Crème de Concombres à la Sheppard).

Peel or remove the green skin from the cucumbers, mince up two pounds of them, blanch them in boiling, salted water for ten minutes, then drain. Heat four ounces of butter in a saucepan; when very hot, add the cucumbers, and fry them colorless, moistening with two quarts of white broth; boil all slowly until the cucumbers are thoroughly done, and then drain and mash them in a mortar; thin out this purée with its own broth, and if still too thick, add some more white broth, and strain the whole through a tammy. Add one quart of velouté (No. 415), season with salt, sugar and nutmeg, and heat it up without boiling; remove all the white particles arising to the surface, and thicken the soup with egg-yolks, cream and fine butter (No. 175). Pour the soup very hot into a tureen with a good white of chicken garnishing allowing one ounce for each quart, and cut up into three-sixteenths of an inch squares.

(255). CREAM OF CORN À LA HERMANN (Crème de maïs à la Hermann).

Boil some corn on the cob in water having salt and butter added to it; drain, then cut off the tender part of the corn; about two pounds in all. Pound this in a mortar with thick béchamel sauce and dilute this purée with white broth. Place a pound of chicken forcemeat (No. 60) in a deep buttered dish; stand it in a sautoire with water reaching to half the height of the dish, let boil and then put it in a slack oven to poach the forcemeat; leave it to cool, then pound in a mortar adding the corn purée, and enough broth to obtain a not too thick purée; strain through a tammy, heat up without boiling, and just when ready to serve add, to thicken the soup, egg-yolk and cream; work in a piece of fresh butter. Serve separately some Compiègne croûtons browned in the oven.

(256). CREAM OF CORN À LA MENDOCINO (Crème de maïs à la Mendocino).

Cook the corn on the cob in salted water, adding a piece of butter; when done, remove the grains, mash them in a mortar, and dilute the purée with a quart and a half of broth; strain through a sieve or tammy, and set it into a saucepan; heat it up without allowing it to boil, and

season with salt, sugar and nutmeg. Just when ready to serve, thicken the soup with egg-yolks, cream and fine crawfish butter (No. 573), with lemon juice added. Serve with a garnishing composed of shrimp tails, cut in small pieces.

(257). CREAM OF JERUSALEM ARTICHOKES (Crème de Topinambours).

Peel the artichokes, and afterward weigh two pounds of them, and mince them well. (Jerusalem artichokes can be imitated by using half artichoke bottoms, and half sweet potatoes.) Mince up one-quarter of a pound or two medium onions; fry them in butter, and then add the artichokes; fry also. Add two tablespoonfuls of flour, season with salt, sugar, and nutmeg, and moisten with two quarts of white broth. Boil and cook slowly until the artichokes are easily crushed; then drain and mash them; increase the volume of the purée with the broth the artichokes have been cooked in, strain through a sieve or tammy, and heat up without boiling; just when ready to serve thicken the soup with egg-yolks, cream and fresh butter (No. 175). A garnishing is made of artichoke bottoms, cut into one-quarter of inch squares.

(258). CREAM OF LETTUCE, ROMAINE OR CHICORY À LA EVERS (Crème de Laitue, Romaine ou Chicorée à la Evers).

Procure two pounds of lettuce, romaine or chicory, and proceed exactly the same for either. Wash them in several waters after removing the greenish leaves, then cook them in boiling, salted water, until the hardest parts yield under the pressure of the finger, then drain and cool them off; squeeze out all the water, and chop them up coarsely. Put into a saucepan four ounces of butter, and when very hot, add the lettuce and let fry for a few minutes; moisten with two quarts of broth, then boil and simmer for fifteen minutes, adding one quart of velouté (No. 415), strain through a sieve or tammy, heat it up again, and when the soup is near boiling point, thicken with egg-yolks, cream and butter (No. 175), seasoning with salt, sugar, and nutmeg.

Garnishing.—Pound in a mortar, one-half pound of bread-crumbs with two whole eggs, adding them in gradually, and half of the same quantity of pâte-à-choux (No. 132), roll it out to three-sixteenths of an inch in thickness, and cut in squares, then fry in clarified butter.

(259). CREAM OF LIMA, KIDNEY OR HORSE BEANS (Crème de Haricots de Lima, Flageolets ou Fèves de Marais).

The manner for preparing either of these creams is exactly the same; cook till half done in salted water, two pounds of lima beans. Drain them and fry them colorless in two ounces of butter; moisten with two quarts of white broth, season with salt, sugar, and nutmeg, then cook slowly until thoroughly done; drain them and mash them in a mortar, moistening with two and a half quarts of white broth, then strain this purée either through a fine sieve or tammy, adding to it one pint of velouté (No. 415), return it to the fire, let heat to near boiling, then despumate well all the scum and grease arising to the surface, and thicken it with egg-yolks, cream, and fresh butter (No. 175). A garnishing of bread croûtons of five-eighths of an inch square by one-eighth of an inch in thickness, sprinkled over with butter and browned in the oven.

(260). CREAM OF PEAS À LA ST. GERMAIN (Crème de pois à la St. Germain).

Throw into boiling, salted water, two pounds of medium-sized peas, and boil them for ten minutes with a little piece of mint; drain them, then put four ounces of butter into a saucepan, and when warm, throw in the peas, and let them fry for a few minutes; moisten with white broth, adding a few lettuce leaves, about four ounces, and two ounces of onions: the lettuce to be cut up fine, and the onions minced; season with salt, sugar, and nutmeg, and boil until the peas are thoroughly cooked, then drain, suppress the mint, and mash them in a mortar, moistening them with two and a half quarts of white broth. Press through a sieve or tammy, and return them to the saucepan with a pint of velouté (No. 415); should the purée be too thick, then add more broth; warm it well without boiling, and thicken the soup with egg-yolks, cream and butter, (No. 175). Pour the soup into a soup tureen with some chopped up chervil, and a garnishing of extra fine peas.

(261). CREAM OF PEAS WITH MINT (Crème de pois à la Menthe).

Parboil two pounds of shelled green peas until partly cooked; then drain and put them on to fry with half a pound of fresh butter; moisten with white broth and add half a pound of minced white onions. When the peas are entirely cooked drain and pound them, diluting with velouté

and the same broth they were cooked in; rub the whole through a tammy and return to the saucepan; put it on the fire and heat without boiling. Just when prepared to serve, thicken with egg-yolks, butter, and cream, adding a few mint leaves finely chopped and as garnishing some small chicken quenelles made with half chicken quenelle forcemeat, and half cream forcemeat laid through a pocket on a buttered baking tin.

(262). CREAM OF SORREL WITH STUFFED EGGS (*Crème d'oseille aux Œufs Farcis*).

Pick the hard stalks from the sorrel, wash it in several waters to free it from all the adhering sand, then drain and press it. Weigh two pounds of this, and chop it up fine; put four ounces of butter into a saucepan, and when hot, add the chopped sorrel and fry it colorless; moisten with a quart and a half of white broth, and one quart of *velouté* (No. 415); season with salt, sugar, and nutmeg; then put it on the fire to boil slowly, removing the butter floating on the top. Strain it through a sieve or tammy, and put it back to come to a boiling point without letting it boil, and thicken with raw egg-yolks, cream and fine butter (No. 175), adding to it at the last moment some lettuce chopped up and cooked in consommé. Pour the soup into a tureen, and serve separately a garnishing of hard boiled, stuffed half eggs.

A Garnishing of Stuffed Half Eggs.—Cut lengthwise in two, some small hard boiled eggs; remove the yolks, and fill the whites with chicken forcemeat and cream, mixing in with it chopped mushrooms, hard boiled egg-yolks and fine herbs; let the stuffing be dome-shaped, then dust over with grated parmesan; lay these eggs on a dish, and brown them nicely in the oven. Place them in a vegetable dish, and pass it around the same time as the soup.

(263). CREAM OF SQUASH, TURNIPS OR CARROTS WITH COMPIÈGNE CROÛTONS (*Crème de Courges, de Navets ou de Carottes aux Croûtons de Compiègne*).

Peel the squash and mince two pounds of the inside, with four ounces of onions, or else select young, tender turnips, peel and mince two pounds of these, or, cut some carrots so as to have two pounds of the reddest part; the turnips and carrots should be parboiled. Put six ounces of butter into a saucepan, and when hot, add one of the above vegetables chopped very fine, and after it is lightly fried without coloring, then moisten with two quarts of white broth, skim and continue to boil until thoroughly cooked, then drain, mash the vegetable to reduce it to a paste, and dilute with the stock it was boiled in; season with salt, sugar and nutmeg, and if too thick use more broth; thicken with egg-yolks, cream and fine butter. *Compiègne croûtons* (No. 51), cut in quarter of inch squares, and dried in the oven, should be served as a garnishing.

Garnishing for Turnips.—Three ounces of butter worked with a small whip until perfectly white, then incorporate slowly into it two egg-yolks, two spoonfuls of sifted flour, salt, sugar and nutmeg; mix in with this three whites of eggs, beaten to a stiff froth, and poach in a slow oven; in some buttered dome-shaped molds; unmold and serve separately the same time as the soup.

Garnishing for Carrots.—Small chicken forcemeat and cream quenelles, laid through a cornet on a buttered pan and poached in boiling water, then drained and served with the soup.

(264). CREAM OF STRING BEANS À LA VÉFOUR (*Crème de Haricots Verts à la Véfour*).

Clean and blanch some beans in boiling, salted water, then drain them; put four ounces of butter into a saucepan on the fire, and after the butter is warm, throw in the beans, and fry them for a few moments. Moisten with two quarts of broth, and let the beans cook, then drain, and pound them in a mortar, dilute them with some of their own broth, and should the *purée* be too thick, then add more broth, put the *purée* back into a saucepan adding one quart of *velouté* (No. 415); season with salt, sugar and nutmeg, and stir well while bearing the spoon on to the bottom till it reaches boiling point, but be careful that it does not boil. Thicken with egg-yolks, butter and cream. Serve separately a royal cream prepared as follows:

A royal cream (No. 241), garnishing poached in a buttered baking pan, let stand till cold, then cut it into small three-eighths of an inch squares and serve with the soup.

(265). CREAM OF SWEET POTATOES À LA GÉRARD (*Crème de Patates à la Gérard*).

Have two pounds of sweet potatoes previously steamed; peel, mince and fry them in four ounces of butter, moistening with two and a half quarts of white broth; cook until done, then strain and pound them in a mortar, diluting the *purée* with its own broth, and in case it be too

thick, add some more white broth and a pint of velouté (No. 415); strain the soup through a sieve or tammy, then return it to the saucepan, and heat it to boiling point without allowing it to boil. Thicken with egg-yolks, cream and butter, using two egg-yolks, two gills of cream and two ounces of butter for each quart.

The Garnishing to be of one-quarter of a pound of bread-crumbs pounded in a mortar, and mingling with it gradually two eggs and a third of its volume of pâte-à-choux (No. 132); roll it into small balls, three-sixteenths of an inch in size, and fry them in clarified butter, serving them the same time as the soup.

(266). CREAM OF VEGETABLES À LA BANVILLE (Crème de Légumes à la Banville).

Mince four ounces of leeks, six ounces of carrots, four ounces of turnip-cabbage, two ounces of celery, four ounces of turnips, and four ounces of onions. Place four ounces of butter into a saucepan on the fire, and when hot, add to it the finely minced vegetables and moisten with two quarts of white broth: boil, skim and cook slowly. As soon as the vegetables are well done, drain them, and pound them in a mortar, diluting the purée with some of its broth; strain through a sieve or tammy, heat it to a boiling point without letting it boil, then thicken with egg-yolks, cream and fine butter (No. 175.)

Garnishing, Small Buttered Timbales (No. 5, Fig. 137) filled with one layer of finely cooked chestnuts and one layer of cooked rice, filling them up with royal cream (No. 241), and poach in a slack oven; unmold and serve these in a separate tureen with a little consommé poured over.

(267). PURÉE OF OAPON À LA JUSSIENNE (Purée de chapon à la Jussienne).

Prepare a delicate quenelle forcemeat as for No. 89; put a pound of this into a buttered mold furnished with a socket, and let poach by placing the mold in a saucepan containing boiling water, to half its height, and placing it on the fire; at the first boil take it off, and set it in a very slack oven until poached; then unmold, and let get cold. Pound this preparation in a mortar, diluting it with two quarts of broth and one quart of velouté (No. 415); strain through a sieve or tammy, and heat up without boiling; just when ready to serve, stir the broth well, and season it with salt and nutmeg, adding three ounces of butter, working it in until it is all melted. Pour the soup into a soup tureen. For garnishing have some rice blanched and cooked in white consommé, also some croûtons made of fragments of puff paste (No. 146), cut a quarter of an inch square; they should be cooked in a very slack oven, and when done, served separately.

(268). PURÉE OF CARROTS À LA CRÉCY (Purée de Carottes à la Crécy).

Only use the red part of the carrot for this soup; mince up two pounds of red carrots, cutting them with a knife into thin lengthwise slices. Put two ounces of butter into a saucepan on the fire, and when it begins to heat, add to it two ounces of onions, and fry for one instant; then add the red carrots, and continue to fry slowly without letting it attain a color; moisten with three quarts of broth, salt; add a bunch of parsley, celery, and bay leaf, and boil until the carrots are entirely done; then put in half a pound of rice previously blanched, and cooked in consommé; drain, and mash the carrots and rice. Moisten this purée with the broth, and if it be too thick add some white broth to it; strain through a sieve or tammy, and return it to a clean saucepan; heat it to a boiling point, stirring continually, and bearing on the bottom of the saucepan with the spoon, to prevent the purée from adhering; let to boil slowly on one side of the saucepan only, for twenty minutes, removing all the scum and fat from the surface as quickly as it appears; season with salt, and sugar and when ready to serve incorporate gradually into it two ounces of fine butter, stirring the soup with a spoon until all the butter melts, and serve at the same time small quarter inch squares of bread-crumbs fried in butter. Rice, noodles, and Japanese pearls can also be served as garnishings for Crécy soup.

(269). PURÉE OF CHICKEN À LA DUFFERIN (Purée de poulet à la Dufferin).

Take a good three pound chicken; raise the fillets, break up the bones and put them into a saucepan, with three quarts of broth; leave to boil for an hour, then strain the liquid through a fine sieve. Sauté the removed fillets, then pound them with four hard boiled egg-yolks, and mix in slowly a pint of velouté; also two quarts of stock. Strain the purée through a tammy, heat up without letting it boil, and just when ready to serve incorporate in two ounces of fresh butter, working it well into the soup. Serve separately a garnishing of pearl barley, and puff paste croûtons cooked white, meaning cooked in a very slack oven.

(270). PURÉE OF CHICKEN À LA REINE (Parée de Poulet à la Reine).

For Twelve Persons.—Garnish the bottom of a braziere with slices of fat pork, minced carrots and onions, and a bunch of parsley garnished with a little thyme and bay leaf; place on top one chicken, moisten with a pint of broth, and let it reduce slowly but entirely; moisten again with two quarts of broth, let the liquid come to a boil, then skim it off and continue boiling until the chicken is thoroughly cooked. Remove all the meat from the chicken without any skin or fat, and pound this with half a pound of very fresh bread-crumbs, season it with salt and nutmeg, then moisten with the stock, rub this through a tammy, and heat it up without boiling, adding to it an almond-milk prepared as follows: Pound one ounce of freshly peeled almonds, add gradually to it one pint of milk and press this forcibly through a napkin. Just when ready to serve, put into the soup three ounces of fine butter, stirring it continually until thoroughly melted. Serve the soup with a garnishing of small quenelles, bead-shaped, of three-sixteenths of an inch in size, made of quenelle and cream forcemeats (Nos. 75, 89), half and half of each, and laid through a corset on a buttered baking sheet, then poached in boiling water.

(271). PURÉE OF ENGLISH SNIBE, PLOVER OR WOODCOCK À LA THÉO (Parée de Bécassines, Pluviers ou bécasses à la Théo).

Remove the filets from eight English snipe; with half of them make a quenelle forcemeat the same as explained for game forcemeat (No. 82), let the quenelles be made either with a teaspoon or else pushed through a pocket on a buttered sheet, in shapes of oval olives, and then poach them in boiling salted water; these quenelles are to be used for the garnishing. Put two ounces of butter into a saucepan with two ounces of chopped onions; fry them colorless, add the remaining filets and carcasses, and when all is well browned, moisten with three quarts of broth and a quart of espagnole sauce (No. 414), let cook for thirty minutes, and despumate, which means to boil only on one side of the saucepan, and remove with a spoon all the fat and scum arising to the surface; then drain and remove most of the bones. Pound the carcasses and meats, dilute them with the broth, season and strain through a colander and afterward through a tammy; thicken when ready to serve with four ounces of butter divided into small pats, incorporating them in with a whip, until they are entirely melted; lay the quenelles in a soup tureen, and pour the very hot purée over.

(272). PURÉE OF GROUSE À LA MANHATTAN (Parée de Tétrins à la Manhattan).

Roast three grouse for twenty minutes; cut off the filets and break up the bones, putting them into a saucepan with four quarts of broth, adding a bunch of parsley garnished with bay leaf, half a pound of carrots, quarter of a pound of onions, and let simmer for one hour. Pound the filets, add to it the same quantity of purée of sweet potatoes, and dilute all with the broth strained through a fine tammy, then return it to the fire in a saucepan to heat without boiling; season and stir into it just when ready to serve four ounces of fine butter. Make a garnishing with one pint of the soup; mix into a half a pint of cream, eight yolks and two whole eggs, and poach this in small buttered timbale molds (No. 5, Fig. 137), and cut crosswise before being put into the purée.

(273). PURÉE OF LENTILS, CHANTILLY (Parée de Lentilles, Chantilly).

Unsalt a pig's head for twelve hours, partially cook it; put into a saucepan one and a half quarts of pickled and washed lentils, add the half pig's head, and moisten with four quarts of cold water to cover all well, then add two carrots cut in four lengthwise, four onions, one with two cloves in it, half a pound of well pared raw ham, and boil slowly until all be thoroughly cooked, then take out the half head, bone it, remove all the fat, and put it under a weight to reduce it to three-eighths of an inch thick; drain the lentils, suppress the vegetables and ham, and pound the lentils, diluting them with their own broth. Strain all through a sieve, add two quarts of béchamel (No. 409), and heat it up without boiling; skim and when ready to serve, incorporate into it a good piece of fine butter. Cut the gelatinous parts of the head into dice, and serve them with the soup as a garnishing, also some croûtons of bread fried in butter.

(274). PURÉE OF LEVERET OR YOUNG RABBIT, ST. JAMES (Parée de Levraut ou Lapereau, St. James).

Remove all the bones from the leverets or young rabbits, break up the carcasses, and fry them in butter with minced onions, carrots and a bunch of parsley garnished with thyme, bay leaf and

celery, moisten with four quarts of broth, let the liquid boil up, then skim, and season with salt, pepper and cloves, continue to boil for one hour, then strain through a sieve. Cut up the meat in three quarter inch squares; fry these in butter with two ounces of lean ham, adding four table-spoonfuls of flour, and mix all well together, then moisten with the above stock, let boil and finish cooking. When the meats are well done, drain them off, and pound them in a mortar, diluting this purée with the stock, then press it through a sieve or tammy, the latter being preferable, for all purées are improved by being pressed through a tammy, as it removes any grains that may be in them. Heat the soup without boiling, season to taste, and incorporate into it a piece of good butter weighing a quarter of a pound, stirring it sharply with a spoon till thoroughly melted. Add a garnishing composed of small game and cream forcemeat (No. 75) timbales, the size and shape of half a pigeon's egg, poached in a slack oven and served in the soup.

(275). **PURÉE OF OATMEAL TOULOUSAIN** (*Purée d'Avenas Toulousaine*).

Put three pints of water into a saucepan; when it boils, drop into it like rain, six ounces of oatmeal coarsely ground, salt and one ounce of butter, let cook for three hours, dilute it with three pints of white broth, and pass it through a tammy, return it to the fire stirring it continually, and at the first boil remove it to the side of the fire, and let boil and despumate for twenty-five minutes; skim all the fat, season with salt, nutmeg and sugar, and just when ready to serve, incorporate into it a piece of fine butter; pour the soup into a soup tureen with a garnishing of bread croûtons an inch in diameter sprinkled over with butter and browned in the oven, also croûtons made of firm Royal cream (No. 241), using whites of eggs instead of yolks, poached in a slack oven, and cut into squares.

(276). **PURÉE OF PARTRIDGES OR QUAILS À LA D'HÉNIN** (*Purée de Perdreaux ou de Cailles à la d'Hénin*).

Roast some partridges; suppress the skin and bones, and pound the meat with one ounce of butter and two gills of velouté (No. 415) for each partridge; press this through a sieve and put it into a bowl with one raw egg-yolk and a little nutmeg. Put on the fire to boil, two quarts of thickened game stock; add to it the fragments of birds and a garnished bouquet, some minced carrots and onions, salt and nutmeg; boil on one side of the saucepan only in order to despumate for one hour, then remove all the fat, strain, and return it to the saucepan; at the first boil add the prepared purée, season to taste, then pour the soup into a soup tureen, after straining it through a fine colander, adding a garnishing of hulled barley and some small game quenelles.

(277). **PURÉE OF PIGEONS OR WILD SQUABS À LA WALESKI** (*Purée de Pigeons ou de Pigeons Bamiers à la Waleski*).

Infuse in half a pint of boiling Madeira wine, some thyme, marjoram, basil, cloves, mace, and pepper corns. Roast four pigeons, remove all their meat, and break up the carcasses, putting them into a saucepan with two quarts of broth, adding a quarter of a pound of onions, quarter of a pound of carrots, and two ounces of celery, all finely minced; salt properly, and let boil for one hour, then strain through a napkin, and return it to a clean saucepan to boil and thicken with two table-spoonfuls of fecula diluted in a little cold water. Pound the meat from the birds with eight hard boiled egg-yolks and one ounce of butter, add some of the broth to this purée to dissolve it, then strain it through a tammy, heat it up without boiling, and add to it the Madeira wine infusion after straining it through a napkin; stir in when ready to serve, two ounces of good butter, then pour it into the soup tureen and serve as garnishing, small cream forcemeat (No. 75) timbales No. 5, cut in two crosswise.

(278). **PURÉE OF POTATOES À LA BENTON** (*Purée de Pommes de Terre à la Benton*).

Mince-up three pounds of peeled potatoes; put half a pound of butter into a saucepan, and when warm, add one pound of the white part of leeks minced, and fry them colorless; then add the potatoes, and moisten with six quarts of white broth, and continue to boil until the potatoes are done, and break easily under the pressure of the finger; drain and rub through a sieve with the broth, and some white broth added; season with salt and nutmeg, and put in one pint of velouté (No. 415); return this to the fire, and stir continually till boiling point is reached, then skim and just when ready to serve work into it four ounces of fine butter, stirring well the soup until all the butter is melted. Serve separately round croûtons three quarters of an inch, and an eighth of an inch thick, buttered and browned in the oven.

(279). **PURÉE OF PULLET OR GUINEA FOWL À LA WASHBURN** (Purée de Poularde ou Pintade à la Washburn).

Roast some small pullets or guinea fowls, remove all the meat, and suppress from this the fat and skin; break up the carcasses and put them into a saucepan with some minced carrots, leeks, a bunch of parsley and bayleaf. Cut half a pound of breast of pork; put two ounces of butter into a saucepan with the pork and fry together for a few minutes, then add the leeks, carrots and bunch of parsley, also the carcasses; moisten with six quarts of beef stock, season with salt, pepper-corns and two cloves, and boil up the liquid, skim off the fat and continue boiling for one hour, then strain through a sieve. Pound the meat taken from the pullets or guinea fowl with twelve hard boiled egg-yolks and two ounces of butter, diluting it with the stock, heat it up and have it boil for a few minutes, season, and stir in four ounces of butter, working it in the soup with a spoon until it is entirely melted, then pour it into the soup tureen and serve the following garnishing separate:

Garnishing.—Sauté four ounces of chicken livers; pound and press them forcibly through a sieve, adding four egg-yolks and some cooked fine herbs. With this preparation make small half inch diameter balls, roll them in egg and bread-crumbs, and fry them in clarified butter.

(280). **PURÉE OF RED BEANS À LA CONDÉ** (Purée de Haricots rouges à la Condé).

Soak for twelve hours in tepid water, one quart of red beans; drain them, then put them into a saucepan with six quarts of water, one carrot cut in pieces, one onion and a bunch of ungarnished parsley, and let cook slowly for three hours, seasoning with salt, pepper and cloves. When the beans are sufficiently done, drain them and mash them in a mortar; dilute this purée with its own broth, giving it a proper consistency, then incorporate into it, when ready to serve, a quarter of a pound of good butter. Serve separately small croûtons of bread a quarter of an inch square, fried in butter.

(281). **PURÉE OF REEDBIRDS OR LARKS WITH CHESTNUTS** (Purée d'Ortolans ou d'Alouettes aux Marrons).

Procure three dozen larks, pick them, remove the pouches and gizzards, and take off the fillets, laying them aside. Fry the carcasses in a quarter of a pound of fine butter, with half a pound of smoked, lean, raw ham, cut in quarter inch squares, and moisten with three quarts of game consommé (No. 192), and one quart of espagnole sauce (No. 414). Boil slowly and despumate for one hour, then drain and pound the carcasses and ham with one quarter of a pound of blanched rice cooked in consommé, and one pound of chestnuts; moisten this with the broth and strain all through a sieve, and afterward through a tammy, add some Madeira wine, a pinch of cayenne pepper, and when ready to serve, work into it a three ounce piece of fine butter, stirring it in vigorously till thoroughly melted. Sauté the fillets when ready, and serve them with the soup.

(282). **PURÉE OF PEAS WITH CROÛTONS OR RICE** (Purée de Pois aux Croûtons ou au Riz).

Have one pound of dry peas (green split peas), wash them well changing the water until it is perfectly clear, then put them into a saucepan with three quarts of beef stock or water, one carrot cut lengthwise in four, two large onions with four cloves, salt and pepper. Boil and let cook slowly on the range or in a slack oven, then remove the carrots and cloves, and pass the peas through a fine sieve with the onions. Season properly and moisten as required, then let the soup boil up again, skim it and work in about four ounces of butter. Serve a garnishing of bread croûtons cut in quarter inch dice and fried in butter, or else some rice boiled in consommé.

(283). **PURÉE OF WILD DUCKS, [CANVASBACK, REDHEAD OR MALLARD] À LA VAN BUREN** (Purée de Canards Sauvages [Canvasback Tête Rouge ou Mallard] à la Van Buren).

Roast two ducks for eighteen or twenty minutes, remove the fillets, and break up the bones, putting them into a saucepan with a split knuckle of veal and a quarter of a pound of ham, also two cut up tomatoes, and one onion with four cloves in it. Moisten with four quarts of broth, cook for two hours and strain the broth; pound the fillets after removing all the skin, with the same quantity of cooked hominy, and two ounces of butter, dilute this with the broth, season with salt and nutmeg, and heat it up without boiling. Just when ready to serve incorporate into it,

four ounces of good butter, and beat the broth up well with a spoon, until all the butter is melted; then pour it into a soup tureen with a garnishing of celery cut in dice, and blanched and cooked in some consommé, also quarter inch squares of brioche dried in the oven.

(284) **PURÉE OF WILD TURKEY À LA SARTIGES** (Purée de Dinde Sauvage à la Sartiges).

Twenty-four Persons.—Braise a wild turkey in a braising pan, garnishing the bottom of it with slices of fat pork, and slices of onions and carrots, and on top lay the turkey; moisten with a quart of broth, let fall to a glaze, then moisten again to its height with more broth, adding a bunch of parsley, garnished with thyme, bay leaf, one clove of garlic and a split knuckle of veal, also two celery stalks, and let cook slowly; when the turkey is done, remove it, and strain the broth through a fine sieve. As soon as the turkey is nearly cold, cut away all its skin, and detach the meat adhering to the bones, about four pounds in all; pound this with four ounces of freshly peeled almonds, and dilute with four quarts of broth and two quarts of velouté (No. 415), strain it through a sieve, and then incorporate into it half a pound of fresh butter. A garnishing of green peas cooked in salted water and some pearl barley boiled three hours in white broth to be added to the soup-tureen.

(285) **BARLEY SOUP WITH CELERY** (Potage d'Orge au Celeri).

Put half a pound of butter in a saucepan on the fire, and when it begins to heat, dredge in ten ounces of small pearl barley, well freed of all dust and impurities; let cook for a few minutes, then moisten with three quarts of white broth, and stir continually until it comes to a boil; salt, and cook for two hours and a half, till the barley be thoroughly done; adding three-quarters of a pound of celery roots cut in quarter inch squares, and blanched in boiling salted water for ten minutes. After the celery is well cooked; and just when serving the soup, taste it to see whether the seasoning be correct, then add a thickening of egg-yolks, cream and fine butter (No. 175).

(286) **BARSOCH POLISH STYLE** (Barsoch à la Polonoise).

Wash and peel ten red and sweet beet roots, cut them in slices of one eighth of an inch in thickness; put them into an earthen pot, or a wooden bucket; wet them plentifully with luke warm water, mix a handful of bread-crumbs (the addition of bread-crumbs is to hasten fermentation), cover with a linen and leave it thus stand for a few days. When the barsoch is well acidulated, take off the crust of fermentation which lies at the surface; strain the liquid, put it into an earthen pan or into an enameled iron saucepan; garnish it with a piece of fresh pork, knuckles of veal, breast of beef, a chicken or a duck; put it on the fire, and as soon as it commences to boil, skim it, and garnish with a few celery roots, parsley, onions, leeks, salt and whole pepper, dry mushrooms (Gribouis). Cover and boil slowly as for a pot-au-feu; take out the meat when cooked. Cut the beet roots which have been used to make the sour juice, in the shape of Julienne, and an equal quantity of onions, leeks and carrots; fry them in butter and wet with the broth of the barsoch. Then add finely shredded cabbage and the mushrooms, and let all cook slowly. When all is cooked cut the breast of beef in squares of three-quarters of an inch, put some Frankfort sausages in boiling water for ten minutes, take off the skin, cut them in squares of three-eighths of an inch add them to the soup, as well as some small round raviolles. These raviolles are made with chopped cooked meat, well seasoned, and to which has been added a little brown sauce. When ready to serve this soup, put a little broth into a saucepan, add to it some well colored and grated beet roots, and let boil, remove it then from the fire as soon as it boils, pass it through a linen into the soup; add to this soup some fennel or chopped parsley, salt and black pepper. This soup must be a little acid; should it not be acid enough, add a little vinegar. If this soup is to be served at fine dinners, you may add garnishing of marrow quenelles (No. 222), of the size of an olive, some hard boiled eggs, cut lengthwise in two, and stuffed with the yolks which have been removed, crushed fine and seasoned with salt, pepper, grated horseradish and chopped parsley, and after being stuffed sprinkle them with melted butter, bestrew on them some bread-crumbs and put into an oven to color. This soup can be thickened with sour cream (the Russian smitane), to suit the taste. The barsoch can also be served in cups at receptions and evening parties, in preparing it in the following manner: Take off the grease of the barsoch and strain it, and then clarify it by adding to each gallon one pound of lean meat of beef chopped and mix with a bottle of good Bordeaux wine, and leave it at the corner of the stove, without letting it boil; strain it through a napkin and serve very hot in cups.

(287). BENNETT SOUP (*Soupe à la Bennett*).

This soup as made renowned by an article that appeared in the *New York Herald*, March, 1874.

Put into a soup pot six gallons of water, take a piece of the shoulder of beef (the chuck), weighing ten pounds; cut off all the fat and remove the bones; divide the meat into inch squares; set the bones and trimmings into a net, and place all into a pot with the water. Set the pot on the fire, and let boil; at the first boil remove all the scum arising to the surface, then add salt, a spoonful of whole peppers tied in a small bag with three cloves, one pound of carrots, and three-quarters of a pound of turnips, cut in half inch squares; half a pound of celery cut in quarter of an inch pieces, four ounces of onion, three-sixteenth inch squares, four pounds of cabbage, suppressing all the hard parts, and one pint of well washed barley. Cook for three hours, taste to see whether the seasoning be correct, stir in a tablespoonful of chopped parsley, and serve hot.

If this soup should be made with dry beans, they need to be soaked in cold water twelve hours previous, and added to the soup, after it has boiled one hour.

With dried whole peas.—Soak them the previous evening, and add them to the soup, after it has boiled one hour.

With lentils.—Add them after one hour.

With rice.—Add it after two hours and a half.

With split peas.—Add them after one hour.

With potatoes.—Add them after two hours.

Three hours cooking will be sufficiently long to boil this soup, no matter which garnishing is used. Put in the vegetables according to the time designated for their cooking, so that the soup be always ready after three hours boiling, and see that the vegetables are not too well done. Remove the net containing the bones and trimmings, take out the meat and the gelatinous parts adhering to the bones, cut them up into small pieces, and serve them with the soup.

(288). BENOITON SOUP (*Potage à la Benoiton*).

Have half a pound of carrots, a quarter of a pound of turnips, a quarter of a pound of celery, half a pound of leeks, half an ounce of parsnips, and a quarter of a pound of onions; blanch separately the carrots, turnips, celery, and parsnips cut into three-sixteenth inch squares, and mince the leeks and onions. Put six ounces of butter into a saucepan on the fire, and when the butter is warm, throw in the onions, afterward the leeks, letting them fry for two minutes, and then the remainder of the vegetables; fry all together without attaining a color, and moisten with four quarts of broth, adding bouquet of parsley garnished with thyme, garlic, and bay leaf, and boil all slowly for one hour; remove the bouquet, and add to the soup half a pound of peeled tomatoes cut in two, squeezed out, and divided into small half inch squares. Season and continue cooking for another half hour, then add a quart of purée of fresh peas, one ounce of rice, blanched and cooked in consommé, string beans cut lozenge-shaped, some asparagus tops and a pluche of chervil.

(289). BOUILLABaisse (*Bouillabaisse*).

Prepare one-half pound of red snapper, one-half pound of lobster, one-half pound of perch, one-half pound of sea bass, one-half pound of blackfish, one-half pound of sheepshead, one-half pound of cod, one-half pound of mackerel. Cut all of these fish into two and a quarter inch squares. Mince a fine Julienne of a quarter of a pound of carrots, two ounces of chopped onions, and two ounces of leeks; have also two cloves of garlic. Heat in a saucepan, one gill of sweet oil, add to it the vegetables and garlic, fry them without allowing to color, then add one tablespoonful of flour, mix all together, and put in the fish; moisten to its height with half white wine and half water, adding two medium sized peeled tomatoes, cut in two, pressed out, and chopped up coarsely; let boil for fifteen minutes on a quick fire to reduce the moistening, then add one clove of crushed and chopped garlic, some saffron, salt, pepper, the pulp of a lemon pared to the quick, and chopped parsley; remove the two whole cloves of garlic. Serve the broth or stock in a soup tureen, the fish separately as well as thin slices of toasted bread; should the moistening not be sufficient for the soup, then add some fish broth to it.

Another Way.—Have one pound of codfish, one of sea bass, and one of chicken halibut; cut these in two and a quarter inch diameter pieces. Put into a saucepan three pounds of fish bones and parings with some carrots and onions finely minced, white wine, parsley, garlic, thyme, bay leaf, salt, and pepper. Moisten with half a bottleful of white wine and sufficient water to cover the fish entirely, then boil for twenty minutes and strain. Mince up a quarter of a pound of leeks, a

quarter of a pound of onions, add three whole cloves of garlic, and fry these in a gill of oil without letting the mattain a color; then put in the fish, and two pounds of live lobster cut in half inch slices from the tail. Moisten with a fish stock and white wine, a pinch of saffron, and lemon juice. Boil on a brisk fire for fifteen minutes, then remove the garlic; put some pieces of toasted bread into the soup tureen, pour the broth over, and serve the fish in a separate tureen.

(290). BRAGANCE SOUP (Potage à la Braganço).

Blanch half a pound of rice, drain, and put it into two quarts and half of boiling white broth, then set the saucepan on the side of the range. Roast a chicken, cut it up, break the carcass, and put the pieces into the soup, with the severed thighs, a few slices of raw celery root and some mushroom parings; cook the soup for one hour; skim off the fat, strain it without pressing, then return it to the saucepan to let boil on the side of the fire, and season with salt. Pound the white chicken meat with the addition of a piece of butter, press it through a tammy, and add to this preparation: one whole egg, eight yolks, two tablespoonfuls of velouté (No. 415), and as much raw cream, season and poach these in timbale molds (No. 5, Fig. 137), buttered; at the last minute, pour the soup into the tureen, adding to it a few spoonfuls of green peas, and serving the timbales cut crosswise in a separate vegetable dish.

(291). BRUNOISE SOUP WITH QUENELLES (Potage à la Brunoise aux Quenelles).

Brunoise is made with half a pound of the red part of carrots, a quarter of a pound of turnips, quarter of a pound of celery, quarter of a pound of leeks, quarter of a pound of onions, and a quarter of a pound of cabbage. Trim or cut the vegetables into quarter inch squares, the leeks to be prepared Julienne shape; mince the onions and blanch each of the vegetables in separate waters, except the onions and leeks. Put four ounces of butter into a saucepan on the fire, and when it is very hot, throw in the onions, and the leeks a few moments later; cook a little longer, then add all the vegetables, and fry colorless. Dilute with one pint of broth, adding a good pinch of sugar, and reduce slowly till the moistening is entirely evaporated, and the vegetables adhere to the bottom of the saucepan; moisten again with four quarts of broth, then boil, skim and continue the cooking for one hour and a half more. Season with salt and pepper, pour the very hot soup into a tureen over a garnishing of small chicken quenelles three-sixteenths of an inch in diameter laid with a cornet on to a buttered sheet and poached in boiling salted water, and then well drained.

(292). CABBAGE SOUP (Potage aux Choux).

Remove the outer leaves from a medium three pound cabbage, and divide it into four parts; wash well in plenty of water, then blanch in boiling water for ten minutes, with the addition of half a pound of salt pork, cut lengthwise in two; drain the cabbage and pork, refresh them thoroughly in cold water for half an hour, then drain and squeeze out all the water from the cabbage. Put the cabbage into a saucepan, season with a little salt and pepper and lay on top one pound of briskeet of beef, a bunch of parsley garnished with bay leaf, two medium carrots cut in four, two large onions with two cloves in them, and the lard that was blanched with the cabbage. Moisten with three quarts of boiling water, skim, close the lid hermetically and boil slowly for three hours. Drain and cut the cabbage into small pieces, set them into a soup tureen, with some sliced bread dried in the oven, pour the soup over and serve.

(293). CALF'S FEET SOUP, ENGLISH STYLE (Potage Pieds de veau à l'Anglaise).

Cut in two lengthwise, and remove the bones from four calf's feet; blanch them, then braise them so that they are entirely cooked, taking about four or five hours. Strain the feet, and set them under a weight to reduce them to a quarter of an inch in thickness, and, when thoroughly cold, cut them up into inch squares. Prepare a pound of carrots, half a pound of turnips, half a pound of celery cut quarter inch squares, quarter of a pound of onions in three-sixteenth inch squares. Put four ounces of butter in a saucepan on the fire, and when hot, add the onions and let fry for a few minutes, then the carrots, turnips and celery; fry all colorless, and moisten with the broth from the calf's feet, increasing its quantity with broth so as to obtain four quarts. Boil, remove the fat, season with salt and pepper and thicken the soup with two heaping tablespoonfuls of fecula diluted in a quarter of a bottle of white wine, one gill of Madeira and a pint of tomato purée; then boil again, and despumate the broth. Blanch and cook for three hours in white broth, two ounces of pearl barley, add it to the soup, also the prepared calf's feet. Lay on a buttered pan

through a cornet some chicken quenelles three-eighths of an inch in diameter, colored with spinach green, pour boiling salted water over, and when poached, drain and add to the soup; when the whole is very hot, pour it into a soup tureen and serve.

(294). **CALF'S TAIL À LA RUNDELL** (Queue de Veau à la Rundell).

Parboil twelve calves' tails, cut them into pieces about one inch long, and fry them in butter with a quarter of a pound of onions, and adding one pound of carrots cut in quarter inch squares, a bunch of parsley garnished with thyme, bay leaf and a clove of garlic. Moisten with four quarts of broth, and allow the liquid to boil and to continue boiling slowly till the tails and vegetables are thoroughly cooked, then remove the bunch of parsley. Cut two medium cabbages in four, plunge them into boiling, salted water, let boil for ten minutes, then drain and cut out the cores and other hard parts; divide each quarter into eight pieces, put them in a saucepan, pour the broth the tails were cooked in over it, let the cabbages boil up once, then finish the cooking in a slack oven for two hours. When ready to serve, lay the cabbages in a soup tureen, add the tails and vegetables, and pour some consommé over; season to taste and serve the soup with thin slices of buttered bread, browned in the oven.

(295). **CHAMBERLAIN SOUP** (Potage à la Chamberlain).

Keep boiling on the side of the range, two quarts of thickened soup (No. 195); boil and skim it well. Have four ounces of minced onions, Bermuda ones in preference, blanch them in plenty of water, then drain and fry them in butter; moisten them with one quart of broth, adding a pinch of sugar. When done, press them forcibly through a fine sieve, and mix this purée to the thick stock; boil, then skim, and when ready to serve, thicken the soup with a thickening of four egg-yolks, one gill of cream, and two ounces of fine butter. Serve separately a garnishing of small cream chicken forcemeat timbales molded in timbale molds (No. 5, Fig. 137), poached and cut in two crosswise, putting them into a vegetable dish with a little consommé added, and serve.

(296). **CHAMPÊTRE SOUP** (Potage Champêtre).

Despumate for twenty-five minutes on the side of the range, two quarts of thick white soup stock (No. 195), with a handful of mushroom parings added. Take some long French rolls called "flutes," each one being one inch and a half in diameter; scrape off the superficial upper crust, and cut them transversely into a quarter of an inch thick slices; brown these on one side with clarified butter, then drain them off, leaving the butter in the pan. Cover the toasted sides of these slices with a paste made of fresh Swiss, Cheshire, and Parmesan cheeses, pounded and moistened with a little beer and Marsala wine, finishing with a pinch of cayenne pepper; dust this paste over with grated parmesan, return the bread to the pan, and put it into a hot oven to glaze the cheese, then range them on plates. Skim all the fat from the soup, strain and put it back into the saucepan, add half a gill of soubise purée (No. 723), mingled with four egg-yolks, butter and grated nutmeg; pour it into a soup tureen and serve at the same time as the cheese crusts.

(297). **CHARTREUSE SOUP** (Potage à la Chartreuse).

Boil up two quarts of clarified veal broth; put into it four or five spoonfuls of French tapioca, and let cook together for twenty-five or thirty minutes; strain, and return it to the saucepan on the side of the range. Prepare with some thinly rolled out raviole paste (No. 147), four or five dozen small ravioles, filling them with three different preparations: one-third of them with a good purée of spinach, one-third with a purée or cooked foies-gras combined with a little melted beef extract, and the other third with finely chopped up fresh orange-agaric, thickened with a little reduced sauce, or should there be no orange-agaric then use cèpes or peeled mushrooms. Plunge into boiling water four or five not over ripe tomatoes; drain them as soon as the skin peels off, and press them through a tammy, and if the purée be too thin, then let it drain on a fine sieve, reserving the liquid, and putting it into a saucepan with some good veal stock and reduce it to a half glaze. Cook the ravioles slowly in salted water for twelve to fifteen minutes with the cover on, then drain, and lay them in the soup tureen. Remove the soup from off the fire, mix it in with the purée of raw tomatoes, season, and pour it over the ravioles.

(298). **CHICKEN AND LEEK SOUP** (Potage à la Volaille et aux Poireaux).

Put into a saucepan one chicken, weighing three pounds. Let it be very fresh, drawn and singed; add a small split knuckle of veal, moisten with four quarts of good broth, and boil up the

liquid; skim and let simmer uninterruptedly for three hours. After the chicken is three-quarters done, remove it and lift off the skin; mince up the flesh, and put this into a saucepan, with the white part of twelve leeks, cut in two inch lengths, then lengthwise in four, and blanched in boiling salted water; drain them and put them on to cook with the minced chicken. After all is well done, pour it into the soup tureen; season the broth properly, and strain it through a fine, damp napkin; add this to the tureen and serve. Have a separate garnishing of small timbales, made with eight egg-yolks, one pint of cream, salt, sugar, and nutmeg, strained through a sieve; fill some buttered timbale molds (No. 4, Fig. 137), with this preparation, poach them (No. 152), then unmold, cut them in two crosswise, and lay them in a vegetable dish with a little broth added. Serve the garnishing separately at the same time as the soup.

(299). CHICKEN OKRA SOUP (Gombo de Volaille).

Prepare two pounds of the breast of chicken cut into half inch squares, half a pound of salted raw ham cut in quarter inch squares, half a pound of onions cut in eighth inch squares and two pounds or eight fine tomatoes plunged into boiling water to remove their skins; then cut in four, and slightly pressed to extract the seeds; four ounces of rice, picked, washed and cooked in salted water with half an ounce of butter, one pound of okras cut crosswise in pieces a quarter or three-eighths of an inch, according to their size, four ounces of finely cut up green peppers, four quarts of broth and four ounces of butter. Put the butter into the saucepan on the fire, and when it is very hot, throw in the onions to fry colorless, add the ham and let all fry together; then add the chicken meat; fry again slowly while stirring, till the butter is entirely clarified; then moisten with chicken broth made from the bones of the chicken, and four pounds of leg of veal, adding some beef stock. Remove all the fat from the soup, and boil for twenty minutes; put in the okras and green peppers, then continue cooking until the gumbo or okras are entirely done; add the tomatoes, boil a few minutes longer and season with salt, Worcestershire sauce and mushroom catsup. Place the rice into a soup tureen, and pour the soup over.

(300). OLAM CHOWDER (Chowder de Lucines).

Prepare a quarter of a pound of well chopped fat pork, a small bunch of parsley chopped not too fine, four ounces of chopped onions, one and a half quarts of potatoes cut in seven-sixteenth of an inch squares; two quarts of clams retaining all the juice possible; one quart of tomatoes peeled, pressed and cut in half inch squares. Put the fat pork into a saucepan, and when fried, add the onions to fry for one minute, then the potatoes, the clams and the tomatoes; should there not be sufficient moistening, pour in a little water and boil the whole until the potatoes are well done. Add five pilot crackers broken up into very small bits; one soup spoonful of thyme leaves, two ounces of butter, a very little pepper and salt to taste. This quantity will make four gallons, sufficient for sixty persons.

Another way.—Chop up a quarter of a pound of fat pork, melt it down, adding four ounces of onions cut in quarter inch dice, and fry them with the pork, without coloring, then add one and a half pounds of potatoes cut in half inch squares, a pound of peeled and halved tomatoes, pressed out and cut in five-eighth inch squares, one ounce of coarsely chopped parsley, seventy-five medium sized clams, removing the hard parts and chopping them up very fine, the clam juice, a little salt if found necessary, pepper and thyme leaves. Boil the whole till the potatoes are cooked (the green part of celery chopped fine) and should the clam juice not be sufficient, then add a little water.

(301). CHOWDER OF FRESH AND SALT WATER FISH À LA STEBENS (Chowder de Poisson d'Eau Douce et d'Eau de Mer à la Stebens).

Fresh Water Fish.—Prepare a pound and a half of fresh water fish, such as eels, pike perch or wall-eyed perch (sandre), and cut in one and a half inch squares; also one pound of potatoes cut in half inch dice, three-quarters of a pound of minced onions, half a pound of chopped fat pork, and three green peppers chopped fine. Melt the pork, add to it the onions fry without coloring, then the add squares of potatoes and the fish, moisten to the height of the fish with water, season with salt and black pepper and let boil until the potatoes are cooked. This chowder must be thick and appear more like a stew, still, some broth can be added to it, to thin it out according to taste.

Salt Water Fish.—Prepare two pounds of sea bass, sheephead, blackfish and kingfish, cut them in one and a half to two inch squares, have also three-quarters of a pound of minced potatoes,

three ounces of salt pork, and three ounces of onions. Put the salt pork into a saucepan with one ounce of butter, fry lightly with the onions, then add the potatoes and the fish, also a bunch of parsley garnished with thyme and summer savory; season with salt, black and red pepper, and moisten to the height of the fish with some water. Cook on a quick fire for twenty minutes, or until the potatoes are done, then remove the parsley, add two broken and soaked pilot crackers and serve.

(302). **COLD SOUP, RUSSIAN STYLE** (*Potage Froid à la Russe*).

Cut into quarter inch squares, one salted cucumber and two fresh ones, free of their pool and seeds, (one pound in all), put these into a soup tureen on the ice; add the meat from sixty crawfish, or one pound of the meat from a lobster's claws, cut in quarter inch squares of the same dimension as the cucumbers; and half a pound of braized sturgeon or salmon cut in quarter inch squares; put all these on ice until ready to serve. Have one quart of sour cream, strain it through a tammy, also two quarts of kwass, and stir into it a few pieces of very clean ice, also the cucumbers and lobster laid aside; season with salt and a pinch of powdered sugar, and serve separately on a plate some hard boiled eggs, cut in four and sprinkled over with chervil and fennel.

Kwass.—In order to make twelve bottles of kwass, procure two pounds of rye, two pounds of wheat, and one pound of hulled barley; pour tepid water over all, and when these grains are swollen, add four pounds of rye flour, and mix well together with tepid water, so as to form a paste neither too thin nor too thick. Put this into a large earthen pot, into a hot oven, and let it brown. After this has cooked five hours, pour it into a pail or barrel and mix in with it twelve bottlefuls of cold water; let rest for twenty-four hours, then decant the liquid and clarify it with a quarter of a pound of yeast mixed with a third of a bottleful of Madeira wine; rest again for five hours, and remove the clear part, and with this liquid fill up the bottles, setting one dry Malaga raisin into each one, then cork, tie, and keep the bottles in a cool place.

(303). **CRAB AND SHRIMP SOUP À LA LOUBAT** (*Potage aux Crabes et aux Crevettes à la Loubat*).

Wash well twenty-four hard crabs; boil them, and remove all the shells as well as the lungs; cleanse them in water changing it frequently, then remove all the meat contained therein, and pound it while diluting with three pints of thickened fish soup stock (No. 195). Allow to despumate for half an hour, then skim off the fat and strain it through a sieve, returning it to a clean saucepan; place this on the fire, and stir continually, and at the first boil, skim it carefully; adding some red pepper; thicken the soup with six egg-yolks, half a pint of cream and three ounces of butter; make a garnishing of quenelles as follows: Have a pike quenelle forcemeat (No. 90), pushed through a cornet to form three-sixteenths of an inch beads, on a buttered tin sheet, and poach them in boiling, salted water; have also three-eighths inch ball of potatoes cooked in a very little white broth, and some shrimp tails cut into two or three pieces.

(304). **CRAWFISH SOUP À LA RENOMMÉE** (*Potage d'Écrevisses à la Renommée*).

Boil a few dozen crawfish in a court bouillon with white wine; drain them, and detach the tails from the bodies, suppressing the tail shells. Keep boiling on the side of the fire, one and a half quarts of thickened white soup stock; put into it the crawfish shells after pounding them, and let the soup despumate for thirty-five minutes, remove all the fat, strain and return it to the saucepan; boil it up again, and stir in cayenne pepper to taste. Take all the meat from the tails and claws of the crawfish, chop up the claws with the parings of the tails and claws, mixing in a little bread panada, red butter, a few raw egg-yolks and red pepper; prepare a small forcemeat with this, and shape it into tiny quenelles, rolling them on a floured table; poach them, then drain and put them in the soup tureen with the crawfish tails cut in two lengthwise. Skim the fat from the soup, thicken it with four egg-yolks and two spoonfuls of purée of white asparagus tops, and also a little raw cream; let the thickening cook without boiling, and finish the soup with a piece of good butter working it vigorously with a whip.

(305). **CRÔUTE AU POT** (*Crôte au Pot*).

Put into an earthen pot (a pipkin) twelve quarts of stock, adding a piece of the rump of beef, which must weigh eight pounds when trimmed and free from part of its fat, and a fowl weighing four pounds, drawn, singed and well washed; then add one pound of carrots, half a pound of onions with four cloves in them, two ounces of celery, and twenty-four whole peppers. Let boil up, salt it, and continue boiling very slowly for three hours and a half to four hours. Remove the

vegetables as soon as each one is done, pare the carrots cork shaped one inch in diameter, and cut them into three-sixteenth inch thick pieces; the turnips shaped like a clove of garlic. Cut lengthwise in two some small French rolls, make them into pieces two inches long, scoop out the crumbs, and on this side besprinkle them with some good chicken fat, brown them in a hot oven. Lay them on a dish, the rounded side uppermost, and one beside the other; sprinkle them over again with chicken fat, and brown them in the oven. Cut a cabbage into four parts, wash these in plenty of water, and blanch in salted water for ten minutes, then drain, and refresh for half an hour; press well, and put it in a saucepan with a carrot cut in four, and one onion with cloves in it; season with salt and pepper, and moisten with stock and half a pint of chicken fat; the cabbage must be covered two inches above its height, then cook for two hours. When the cabbage is done, drain, and serve it in a vegetable dish with the rolls around, and lay the carrots and turnips on top; send the soup to the table in a separate soup tureen.

(306). DOSMONT SOUP (Potage à la Dosmont).

Mince up four ounces of carrot, two ounces of onions, and one ounce of celery, fry these in four ounces of butter, adding four pounds of fresh tomatoes cut in two and pressed. Moisten with two quarts of broth, and let cook for half an hour, then press the whole through a fine sieve; put this into a saucepan, adding one quart of thick soup stock (No. 195), boil, skim, and when ready to serve, taste the soup to see whether it be seasoned properly, if it should be too thick add some bouillon to it, and then pour it into a soup tureen with a garnishing of rice blanched and cooked in white consommé, also some small chicken forcemeat quenelles (No. 89) colored with spinach green.

(307). FERMIÈRE STYLE SOUP (Potage à la Fermière).

Have four medium sized onions, four ounces of leeks, half a cabbage, suppressing the core, three-quarters of a pound of potatoes, four ounces of turnips, half a pound of carrots and four ounces of celery, all minced up very fine, also some minced lettuce. Put one pound of scraped fat pork into a saucepan on the fire, and when hot, add the minced onions and leeks; fry for two minutes, and throw in the other vegetables and cook them without letting them get brown. Sprinkle over four spoonfuls of flour, let cook and a few minutes after, dilute with four quarts of stock; stir the whole until it boils, then add a bunch of parsley garnished with bay leaf, four ounces of string beans cut lozenge shape, and two ounces of raw ham cut in one-eighth inch squares; boil again for three-quarters of an hour, and then add a handful of chopped up sorrel, and a little minced chervil; season with salt and pepper, remove the parsley, season to taste, and pour the soup into a soup tureen over slices of toasted bread or else slices of buttered bread browned in the oven.

(308). FISH SOUP À LA PONSARDIN (Potage de Poisson à la Ponsardin).

Cut one pound of fillet of bass into slices a quarter of an inch thick, and one inch and a quarter in diameter; fry these in some butter, and set them under a weight; when cold pare them. Take the tails from one pound of shrimps, peel them, and keep the meat aside. Put into a saucepan, one very fresh bass head, also the parings cut from the fillets and the shrimps, add half a pound of stalks or parings of mushrooms, a quarter of a bottleful of white wine, and three quarts of water, also a bunch of parsley, thyme, bay leaf, carrots and minced onions; boil for thirty minutes, then strain. Make a blond roux with quarter of a pound of butter, and quarter of a pound of flour; moisten it with the fish broth, boil, despumate, and thicken it with egg-yolks, cream and lobster butter, with Kari; serve as a garnishing the shrimp tails and the small prepared fillets of bass.

(309). FROG SOUP AND FROG SOUP WITH TIMBALES (Potage aux Grenouilles et aux Timbales de Grenouilles).

Mince well a quarter of a pound of the white part of leeks, wet them with two quarts of fish broth, let boil slowly for half an hour, then press them forcibly through a sieve, returning this to the saucepan. Have one pound and a half of frogs, suppress half a pound from the thighs (the thick part of the thigh); put the balance in with the broth, and four ounces of fresh bread-crumbs; boil for ten minutes, then drain and pound all well. Dilute with the broth, strain it through a sieve, heat it up without boiling, and thicken with egg-yolks, cream and fine butter, the proportions being four yolks, one gill of cream, and two ounces of butter. Cook separate in some broth, the half pound of frogs kept aside; remove all the bones, and put them into the soup with a pluche of chervil (No. 448).

Frog Timbales.—Use the same soup, but instead of the garnishing of boned frog thighs, sub-

stitute small timbales the shape of half a pigeon egg; butter and fill them with frog forcemeat (No. 222), and cream; then poach them (No. 152) in a slack oven. Unmold, and serve separately in a vegetable dish with a little consommé; put a timbale into each plate when serving the soup.

(310). GARBURE WITH LETTUCE (*Garbure aux Laitues*).

First wash sixteen small lettuce heads several times, changing the water each time; blanch them for ten minutes, then refresh and press out all the liquid from them; lay them on a cloth, season them with a little salt and pepper, and place on each a chicken forcemeat ball of an inch and a quarter in diameter, mixing in with it a little chopped chervil. Wrap up the forcemeat in the lettuce, fold them over, giving them a long appearance; then tie three times round with a fine string (lettuce for soup must not be wrapped in lard), and put them in a stewpan lined with carrots, onions, and a garnished bouquet. Cover with some veal stock, protect with a sheet of buttered paper, boil, and let the lettuce simmer for two hours, then drain, untie, and trim them slightly; put them into a vegetable dish, moistening them with consommé, and keep them in a warm place until needed. Trim off some small rye rolls, the same as for *croûte-au-pot* (No. 305); range them in a deep dish, baste them over with chicken fat, and brown them in the oven; drain off the fat, and when colored, moisten them with good broth, season with a little mignonette, and send to the table at the same time a soup tureen of consommé. Serve grated parmesan cheese separately. Put into each plate one of the crusts, also one lettuce and cover with consommé.

(311). GIBLET SOUP À LA REGLAIN (*Abatis à la Reglain*).

Prepare the giblets taken from three ducks or two geese, the necks, pinions and gizzards; remove the skin from the necks, cutting them off near the head, pluck the pinions and singe them; make a cut on the side of the gizzards to remove the inside without breaking the pouch, suppress the interior white skin, also the outside tough part, retaining only the soft meat, cut this into quarter inch squares, then divide the neck and pinions into small pieces; as well as the unblanched hearts. Fry slowly in four ounces of butter, the white part of six leeks cut into inch long pieces, then blanch, add the giblets and fry all together for fifteen minutes, then dilute with half a gill of Madeira wine, and one gill of broth, and let fall slowly to a glaze. Moisten again with three quarts of broth and boil, then simmer slowly until thoroughly cooked; strain the liquid through a sieve, and thicken it by working into it two heaping spoonfuls of arrowroot or potato fecula, diluted in a little cold water. Add to the soup, the livers braized and cooled off, cut into quarter of inch squares, and some blanched chervil leaves; season with salt and cayenne pepper and serve with a garnishing of carrots, turnips and celery cut in squares of a quarter of an inch, blanched and cooked separately in white broth.

(312). GNOCQUIS SOUP À LA PAGIOLI (*Potage aux Gnocquis à la Pagioli*).

To Make the Gnocquis.—Put a pint of milk into a saucepan on the fire with two ounces of butter, salt, nutmeg and a pinch of cayenne pepper. At the first boil remove the saucepan and add to its contents sufficient flour to make a thin paste; dry this paste on a slow fire, stirring constantly until it no longer adheres to the pan, then remove it from the fire to allow the paste to cool off a little, and then incorporate into it seven or eight eggs. Pour this paste into a linen bag furnished with a socket having an opening of an eighth of an inch, boil some water in a saucepan, add to it a little salt, and force the paste through the socket in the form of strings into it in order to poach it, and when firm, drain them and range them in a vegetable dish, alternating layers of gnocquis with grated parmesan cheese, then brown the whole in the oven. Serve with a separate tureen full of consommé.

(313). GUMBO OR OKRA WITH HARD CRABS, OREOLE STYLE (*Gombo aux Crabes durs à la Créole*).

Chop up a quarter of a pound of fat pork, put it into a saucepan on the fire, adding half a pound of onions cut in dice, and a pound of lean beef in squares; fry all together, then add six peeled tomatoes cut in two, two pounds of minced young okras, twelve small cooked crabs, suppressing the shells and lungs, wash them thoroughly and split them in four, one clove of garlic, three green peppers minced up fine, six quarts of broth, salt, pepper and a little curry; boil all up till well cooked, then thicken with six tablespoonfuls of arrowroot dissolved in cold water. Serve separately some rice cooked in twice its quantity of water, with salt; fill some buttered molds (No. 5, Fig. 137), with this, set it in a slow oven, unmold and serve at the same time as the soup.

(314). GUMBO OR OKRA WITH SOFT SHELL CRABS (*Gombo aux Crabes Moux*).

Set into a saucepan four ounces of butter to heat, add to it two ounces of shallots, four ounces of lean raw ham, and fry without letting attain a color; pour in four quarts of thickened fish stock, a quarter of a pound of finely cut up green peppers and let the whole simmer for twenty minutes, then add sixteen soft shell crabs cut in two or four, according to their size, and well cleansed; boil again for fifteen minutes and drain off the crabs; pare them nicely and return them to the saucepan with the liquid, and thicken this with eight spoonfuls of ground gumbo or okra, and some good butter. Prepare a separate garnishing of rice cooked with twice its quantity of water, salt and lard, boiling all together for ten minutes; fill a buttered one quart charlotte mold with this, and set it in a slack oven for fifteen minutes; unmold, and serve the same time as the soup.

(315). HUNTERS' STYLE SOUP (*Potage à la Chasseur*).

Roast three partridges and one young wild rabbit, all barded with slices of fat pork; when done, remove the fillets from the partridges as well as from the rabbit, doing this very carefully. Put the rest, meat and bones, into a saucepan or stock pot, with a fowl split into pieces, and two pounds of small, half inch squares of beef. Moisten with four quarts of beef stock (No. 194a), let it boil, then skim and add some carrots, turnips, onions and two cloves; cook slowly for two hours, salt properly, then cut into squares the fillets taken from the partridges and rabbit. Have some small, round rolls, an inch and a quarter in diameter; after completely emptying them with a knife, fill the insides with a delicate young rabbit godiveau (No. 84), mixing in with it some chopped up mushrooms and truffles. Lay the rolls on a buttered pan, one beside the other, besprinkle them over with butter or broth, and dredge some grated parmesan cheese on top; set them in a slack oven for fifteen minutes, then lay them in a vegetable dish; strain the rest of the broth through a napkin, clarify it and boil it up again, thickening with a spoonful of tapioca for each quart and adding half a gill of Madeira wine.

(316). JAPANESE OR NIZAM PEARLS, TAPIOCA, MANIOC, SAGO OR SALEP, SEMOLINO, CASSAVA, GLUTEN (*Perles de Japon ou de Nizam, Tapioca Manioc, Sagon Salep, Semoule, Cassave et Gluten*).

It takes from twenty to forty minutes to cook these farinaceous foods. Let drop like rain into the boiling consommé, the proportion of one spoonful for each pint of liquid; boil slowly, and skim the surface carefully. The length of time to cook Japanese or nizam pearls, is to boil them for ten minutes, and finish cooking in a bain-marie, for thirty minutes longer.

For sago and salep, boil for ten minutes, and finish cooking in a bain-marie for twenty minutes longer.

French tapioca needs boiling five to ten minutes.

Manioc tapioca which is generally used in this country requires longer cooking; it will take twenty minutes; it may be kept in a bain-marie for ten minutes longer.

Gluten takes twenty minutes to cook.

Semolino and farina, ten minutes.

Cassava, twenty-five minutes.

(317). JÉRÔME SOUP WITH SWEET POTATO QUENELLES (*Potage à la Jérôme aux Quenelles de Patates*).

Pour some game broth (No. 195), into a soup tureen; serve separately sweet potato quenelles as a garnishing, also some blanched tarragon leaves. Have croûtons of bread one and a quarter inches in diameter, covered with butter and browned in the oven; serve them at the same time as the soup and garnishings.

Sweet Potato Quenelles.—Bake some sweet potatoes in the oven, remove their insides when they are done so as to obtain a half pound of potato; and add while mashing them one ounce of butter, one ounce of grated parmesan, one whole egg, one yolk, salt, pepper, and nutmeg, also one tablespoonful of potato fecula. Make some flattened oval shaped quenelles, poach and serve when done with the soup.

(318). JULIENNE SOUP FAUBONNE AND MOGUL (*Potage à la Julienne Faubonne et Mogol*).

To Cut the Vegetables.—Cutting vegetables Julienne, is the act of dividing them into slices either long or short, thick or thin. There is fine, medium and large Julienne.

In order to accomplish this, cut first the roots or meats into thin slices, then divide them into bands of an equal width, so as to cut them transversely into fillets as wide as they are thick, or in other words square; the fine Julienne is five-eighths of an inch long by little over one-sixteenth of an inch square; the medium is seven eighths of an inch long by one-eighth of an inch square, and the large Julienne is cut one and three-quarters to two inches long by three-sixteenth of an inch square. The vegetables cut in Julienne are usually intended for soups, while chicken, game, foies-gras, truffles, tongue and mushrooms are used for garnishings.

For Julienne.—Put into a saucepan containing six quarts, four ounces of butter, add a vegetable Julienne cut one and three-quarter inches by three-sixteenths of an inch square, six ounces of the red part of carrots, four ounces of turnips, two ounces of leeks, two ounces of celery root and two ounces of minced onion. Blanch the carrots, turnips and celery separately, should they be hard; place the saucepan on a slow fire to simmer the roots without browning them, then moisten with two gills of broth, let fall slowly to a glaze and begin again, until the vegetables are nearly cooked, being careful to stir them occasionally. Moisten with three quarts more of boiling broth, let boil, skim, remove the fat, and add four ounces of cabbage leaves, suppressing the hard part and cutting them up fine and blanching them, boil all together till the vegetables are cooked, then add a chiffonnade composed of a handful of sorrel, the leaves of a lettuce head and a little chervil, all well cleaned, washed, pressed and cut up fine. Boil again for fifteen minutes, then skim and season with salt and sugar. Serve the Julienne with green peas cooked in salted water; slices of bread croûtons may also be served separately, with the Julienne or else poached eggs or quenelles.

For Julienne Faubonne.—Have two quarts of Julienne and one quart of purée of peas mixed.

For Julienne Mogul.—One quart of Julienne, one quart of purée of peas and one quart of purée of tomatoes.

(319). KNUCKLE OF VEAL À LA BRIAND (Jarrets de Veau, à la Briand).

Put into a stockpot eight quarts of broth with eight pounds of knuckle of veal; boil the liquid, skim, and then add to it six leeks, two celery roots, a bunch of parsley, and a freshly roasted young pullet weighing three pounds, continue to boil till the meat is all cooked. After the knuckles are done, bone them and set the meat under a weight to flatten it down to one quarter of an inch in thickness, and when cold cut it up into quarter of an inch squares. Take the chicken out of the soup as soon as it is cooked, and set it away to cool, then cut off all the meat, omitting the skin and bones, and cut this meat into quarter of inch squares. Skim the fat from the stock, strain it through a sieve, and return it to the saucepan, having previously washed it, add the squares of chicken and veal to this, and let the whole simmer for half an hour, with the addition of four ounces of rice, blanched and cooked in consommé, half a pound of lean, cooked ham, cut into quarter of inch squares, and eight tomatoes, plunged into boiling water; peel off the skin then cut into four, and squeezed lightly so as to remove the seeds; boil again for twenty minutes, skim and season the soup to taste and serve very hot. Braised lettuce as explained for Garbure soup (No. 310) to be served in a separate vegetable dish.

(320). LAMB OR VEAL SWEETBREAD SOUP, GERMAN STYLE (Potage de ris d'Agneau ou de Veau, à l'Allemande).

Blanch some lamb or veal sweetbreads, by placing them in a saucepan with sufficient water to cover them; let the liquid boil, then remove from the hot fire, until they are firm to the touch; set them under a weight to reduce them to one half of an inch thick, when cold cut them up in squares, two pounds in all. Put four ounces of butter into a saucepan, and when very hot, lay in the sweetbreads and fry them slowly without coloring, moisten with three pints of broth, and three pints of velouté (No. 415), let come to a boil while stirring continually, and then cook slowly until the sweetbreads are thoroughly done; thicken the soup just when about serving, with two egg-yolks, one gill of cream, and two ounces of fine butter; these proportions being for one quart of soup. For garnishing fry in butter all the fragments, drain off the butter, set them aside to cool, and chop them up very fine, with as much cooked mushrooms, and mix with this half its quantity of veal quenelle forcemeat (No. 98) and chopped parsley; season with salt, pepper, and nutmeg, then divide this preparation into equal parts, so as to make small balls five-eighths of an inch in diameter, lay them on a tin sheet, and poach them in a slow oven. Have some noodles (No. 142) cooked in salted water; pour the soup into a soup-tureen, and add to it the quenelles, the sweetbreads, the noodles and some finely chopped parsley.

(321). LOBSTER AND CRAWFISH SOUP, DUKE ALEXIS (Potage de Homard et d'Écrevisses, au Duc Alexis).

Mince finely some carrots, onions and celery; fry them in butter, and moisten with one quart of white wine and two quarts of broth, adding four peeled tomatoes cut in two and pressed. Put into this stock, eighteen crawfish, let them boil for five minutes, then lift them out, and put in four pounds of live lobsters, selecting the smallest ones procurable, and cook them for half an hour, then drain them, and pick out all their meats, keeping aside only the meat from the claws, and pounding the rest; dilute this with the above stock, adding one quart of thickened fish soup stock (No. 195); strain through a sieve and heat up to boiling point, but do not allow it to boil; thicken it with raw egg-yolks, cream and fine butter, the proportion being two raw egg-yolks, one gill of cream and two ounces of fine butter for each quart of soup. Detach the tails from the bodies of the crawfish; suppress the belly side so as to keep only the thin shells of the bodies, and stuff these with the crawfish meat, chopped up fine and mixed in with an equal quantity of fish forcemeat made with crawfish, butter (No. 573), season well, and poach them in boiling, salted water. Put these stuffed bodies into the soup as garnishing, and if too large cut them in two lengthwise.

(322). MENESTRONE MILANESE SOUP (Potage Menestrone à la Milanaise).

Chop up half a pound of fat fresh pork, put it into a saucepan with a clove of garlic, half a pound of raw ham cut in dice, three-sixteenths of an inch square, half a pound of string beans, cut lozenge shape, half a pound of small flageolet beans and half a pound of Kohl sprouts cut in quarter inch squares. Fry all these vegetables with the ham in the chopped up fat pork, moisten with six quarts of broth, boil, skim, then add one pint of green peas, one pound of asparagus tops, and half a pound of broad or lima beans, after removing their outer skins, and also eight medium peeled and quartered tomatoes. Boil the whole, and when these vegetables are nearly done, twenty minutes before serving, add a quarter of a pound of blanched rice. Cook some smoked sausages, by soaking them for ten minutes in boiling water, then lift them out and peel them; cut into slices, and put them into the soup; suppress the clove of garlic, and serve with grated parmesan separate.

(323). MARSHALL SOUP (Potage à la Marshall).

Make a garnishing of stuffed cucumbers, by peeling three small cucumbers, divide them cross-ways into parts each a quarter of an inch high, and blanch the pieces for fifteen minutes in salted water, then drain, cut out the center with a three-quarter inch column tube, so as to remove the seeds; fill the insides with a raw fine herb quenelle forcemeat (No. 89), and range them in a saucepan garnished with salt pork; moisten them with broth, add some salt, cover with buttered paper, and leave them to cook slowly. Despumate on the side of the fire two quarts of consommé, thickening it with two dessertspoonfuls of fecula diluted in two gills of Madeira wine; pour the soup into a soup tureen and serve the cucumbers at the same time, but in a separate vegetable dish.

(324). MEISSONIER SOUP (Potage à la Meissonier).

Despumate on the side of the range, about three quarts of thickened soup, prepared with mutton broth. Remove the fat and hard parts from a cold, braised saddle of mutton; then take one pound of lean meat and pound it, mixing with it when cold, three minced white onions fried in butter and cooked in consommé. Pound all well together, and rub it forcibly through a fine sieve, and put this purée into a bowl with a little cayenne pepper and from four to eight raw egg-yolks, diluting with two gills of cream. At the last moment skim the fat from the soup, strain, and return it to the saucepan to let boil up, then set it aside and thicken it at once with the above preparation; heat it once more without boiling, and finish the soup with a piece of butter; pour it into a soup tureen and serve with a plateful of hot, small, round pieces of toasted bread.

(325). MONTEILLE SOUP (Potage à la Montelle).

Serve a chicken consommé (No. 190), garnished with stuffed lettuces (No. 2752), and cucumbers prepared as follows: Cut off the ends of the cucumbers, peel them nicely, and divide them lengthwise into inch pieces; remove the seeds, pare them to resemble cloves of garlic, then fry them in butter in a saucepan, season, and finish cooking them in a little white broth, in such a way that they are thoroughly done when the liquid is entirely reduced. Serve separately the lettuce and cucumbers in a vegetable dish, and at the same time a tureen of chicken consommé.

(326). MONTORGUEIL SOUP (Potage à la Montorgueil).

Keep boiling on the side of the fire, one and a half quarts of thickened chicken soup stock (No. 195), despumating it for forty minutes. Prepare a garnishing of tender vegetables, composed of green peas, string beans, green or white asparagus tops, small Brussels sprouts, small new carrots whole or cut up, some of the tender leaves picked from a cabbage, and some well minced lettuce and sorrel leaves. These vegetables must be blanched separately according to their nature, only the sorrel leaves remaining raw. One hour before serving, skim off the fat from the soup, strain the broth, and return it to the saucepan; boil the liquid on the side of the range, add the vegetables according to their tenderness, the hardest ones first, and finally the cut up leaves. Now put into an earthen bowl, five or six egg-yolks, dilute them with a little cream, add some grated nutmeg and a few small pats of butter; thicken the soup with this, and finish with a small piece more butter, mixed with some spinach green. Pour it into a soup tureen and serve.

(327). MULLAGATAWNY SOUP, INDIAN STYLE (Potage Mullagatawny à l'Indienne).

Put eight quarts of broth into a saucepan with two knuckles of veal, sawed crosswise into four pieces, and some fragments of chicken; boil, skim and add a bunch of parsley garnished with bay leaf and a clove of garlic; season with salt, pepper, mace and cloves; boil slowly for three hours, then remove the veal knuckles and cut off all the meat adhering to the bones, and set it under a weight to press it to a quarter of an inch thick and let get cool and cut up into quarter of inch squares. Strain the broth through a sieve, and skim off the fat. Have half a pound of carrots, half a pound of turnips, half a pound of onions, two ounces of knob celery, six apples and four ounces of ham, all well minced, adding one pound of boneless chicken meat, after removing the skin and fat, and cutting it in five-eighths inch squares. Put six ounces of butter into a saucepan, heat it well, then begin first by frying the onions, afterward the carrots, turnips, ham, knob celery, apples and chicken. When all are fried and slightly colored, add to them six tablespoonfuls of flour, mixing it in well, then dilute with the broth, let boil and continue to boil until every article is well cooked; season and add three teaspoonfuls of curry, and a little sugar, drain, remove the pieces of chicken and press the vegetables through a sieve. Put this purée back into the saucepan, return it to the fire with the veal and chicken, and stir from the bottom of the saucepan until boiling point. Let simmer for twenty-five minutes, taste and see if the seasoning be correct, then serve. Send to the table at the same time, some rice boiled in salted water, mixing in some lard or butter.

(328). MUSSEL SOUP À LA VIGO (Potage de Moules à la Vigo).

For Ten Persons.—Take two ounces or one medium sized onion, cut it in one-eighth of an inch squares, and fry brownless in some butter, add to this sixty medium mussels previously cooked in very little water and white wine (no salt), parsley, thyme and bay leaf; when the shells open they are done, remove them from the shells; from each one remove the black and nervous part, being careful not to break them while doing so. Strain the broth, let it settle so as to be able to pour off the clear top, put a little of the broth with the mussels and keep them warm. Put the rest of the broth in a saucepan with two quarts of thickened lean fish stock (No. 195). Boil and despumate for ten minutes, then thicken with six egg-yolks, diluted in half a pint of cream and four ounces of fine butter. Put into the soup tureen four ounces of mushrooms cut in small Julienne, also the mussels; pour the boiling soup over and serve.

(329). MUTTON À LA COWLEY AND MUTTON HOCHEPOT (Mouton à la Cowley et Mouton à la Hochepot).

Bone and remove carefully the skin, nerves, and fat from three necks of mutton, cutting the meat into three-eighth inch squares. Put into a saucepan the fragments, bones and parings taken from the necks, also a split knuckle of veal; moisten with eight quarts of broth, and put it on the fire in order to boil the liquid; skim, and add some carrots, turnips, bunch of celery, leeks, and onions, all minced up fine, seasoning with pepper, salt, and cloves. Boil slowly and uninterruptedly for two hours; then skim off the fat, and strain the broth through a sieve. Put six ounces of butter into a saucepan, with four ounces of one-eighth inch squares of onions; add four ounces of leeks cut Julienne shape, half a pound of carrots, half a pound of turnips, two ounces of celery, all being cut in three-sixteenth inch squares, and the meat from the necks previously prepared;

moistening the whole with the broth, and cook for two hours. Then free it from fat, season and add a garnishing of small chicken quenelles (No. 154), shaped as large peas and a pluche of chervil. A supplementary garnishing may be added of rice, or of pearl barley.

For Mutton Hochepot, use the mutton the same as explained for the above, adding for each quart of broth, one pint of the purée of dried peas, and half a pint of purée of spinach. For all mixed clear soups, the consistency should be approximately after the soup is drained, two-thirds of liquid to one-third of solid matter, while for thick soups, three-quarters liquid to one-quarter solid.

(330). NOODLE SOUP WITH PARMESAN CHEESE (Potage aux Nouilles au Fromage de Parmesan).

For the Paste.—Sift through a fine sieve, half a pound of flour, moisten it with four egg-yolks and one whole egg, adding a little salt and water; work well together and knead it till the paste is thoroughly well mixed, roll it down to one-sixteenth inch in thickness; let it dry in the open air; then fold it up, one inch and a half wide, and cut this into fine strips, dredging them over with flour, to prevent them sticking together; blanch them in boiling, salted water for one minute, then drain and put them into a saucepan with some consommé to simmer for five minutes; remove all the fat from the top, and serve in a soup tureen with some good consommé.

(331). ONION SOUP WITH PARMESAN CHEESE, BROWNEED AND THICKENED ONION SOUP

(Soupe à l'Oignon et au Fromage de Parmesan Gratiné et Soupe à l'Oignon liée).

Cut into small eighth of an inch squares, two medium or four ounces of onions, fry them in butter and moisten with two quarts of broth, adding a bunch of parsley garnished with chervil, bay leaf and a clove of garlic; season with a little salt, pepper and some meat extract; boil for twenty minutes, then remove the bouquet, and pour the soup over very thin slices of bread placed in a metal soup tureen, in intervening layers of bread and cheese, parmesan, finishing with the parmesan, and sprinkle a little over the top of the soup. Bake in a hot oven.

Onion Soup Thickened.—To prepare onion soup cut up two medium onions, mince them finely, and fry them colorless in butter, adding two dessertspoonfuls of flour, and cooking it a few moments with the onions, then dilute with two quarts of broth. Season with pepper and a little salt, boil for ten minutes, and just when ready to serve thicken the soup with raw egg-yolks diluted in cream, and a little fine butter. Pour the soup over round, thin slices of bread, about a quarter of an inch in diameter, dried in the oven.

(332). OXTAIL SOUP À LA SOYER (Potage de Queue de Bœuf à la Soyer).

Cut three oxtails into small pieces from the thin end, stopping at the third joint from the thick end, and keep this large piece aside for braising (No. 1324). Put four ounces of butter into a saucepan; cut four ounces of the red part of a carrot, and the same quantity of turnip into quarter inch squares, add these to the butter after it is hot, also a bunch of parsley, garnished with one bay leaf, and fry without letting attain a color, then add three tablespoonfuls of flour and the tails; cook all together to a light brown, afterward moistening with four quarts of broth, and adding a quarter of a pound of blanched onions, cut in squares. Season with salt and Worcestershire sauce, boil slowly and continuously until the meat is done. Have cooked separately for three hours in some white broth, two ounces of pearl barley, add this to the soup, also one gill of sherry when serving. If clear oxtail be needed, suppress the flour and barley, and thicken with three spoonfuls of arrowroot diluted in a little cold water.

(333). OYSTER SOUP, AMERICAN STYLE (Soupe aux Huîtres à l'Américaine).

For Ten Persons.—Put sixty medium oysters including their juice, and as much water, into a tin saucepan with a perforated cover (Fig. 186), specially made for this soup; season with salt and pepper, and set them on a quick fire; as soon as the steam escapes through the holes on the cover, remove the saucepan from the fire, and pour into it two and a half gills of milk, and two and a half ounces of butter, then serve. In those establishments whose specialty is oysters, before serving oyster soup, they place before each person a plateful of finely minced raw cabbage (cold slaw); this cabbage is to be seasoned with salt, pepper, vinegar, and tomato catsup.

(334). OYSTER SOUP À LA CRUYST (Soupe aux Huitres à la Cruyst).

For Ten Persons.—Mince up the white part of a small leek, and cut one small onion into one-eighth inch squares; fry these colorless in two ounces of butter, add two ounces of bread-crumbs, frying it in with the onion, and also sixty oysters with their own juice and a quart and a half of fish broth. Set the saucepan over a quick fire, and stir vigorously to prevent the oysters from sticking to the bottom, then skim, and season with salt, pepper and nutmeg; when ready to serve thicken the soup with raw egg-yolks, cream and fine butter, the proportions for each quart being, two egg-yolks, one gill of cream and two ounces of butter. Stir in also, when serving, a little chopped parsley.

(335). OYSTER SOUP, FRENCH STYLE (Soupe aux Huitres à la Française).

Cut two ounces of onions into eighth of an inch squares; fry them without coloring in some butter, and add sixty medium oysters with as much water as there is oyster juice; then season with salt, pepper and nutmeg. Place the saucepan on the fire, and remove again at the first boil, lay the oysters into a soup tureen and strain the broth through a fine sieve, returning it to the fire to add to it half a pint of béchamel (No. 409), and thicken it with egg-yolks, cream and butter, the proportions for each quart being, three raw egg-yolks, one gill of cream and two ounces of good butter. Make a garnishing of pike quenelles (No. 90), adding to it some cooked fine herbs; another garnishing may also be used, composed of round bread croûtons, each one inch in diameter, sprinkled over with butter and browned in the oven; serve these separately, but at the same time as the soup.

(336). OYSTER SOUP WITH POWDERED OKRA OR GUMBO (Soupe aux Huitres au Gombo en poudre).

Mince a two ounce onion finely, fry it in two ounces of butter without letting it attain a color, then add sixty medium oysters with their juice, and the same quantity of water, season with salt and red pepper, then place the saucepan on a quick fire and remove at the first boil; skim and thicken with two spoonfuls of powdered gumbo for each quart of soup. Have some rice boiled in salted water; when done, mix in with it a little butter and set it in a buttered mold, place it in a hot oven for ten minutes and serve this separately, but at the same time as the soup, after unmolding it.

(337). SOUP WITH OYSTER RAVIOLES (Soupe aux Ravioles d'Huitres).

Poach in white wine three or four dozen large oysters, drain them, and keep the broth; cut the oysters into small dice, and thicken this salpicon with three spoonfuls of pike forcemeat (No. 90), and as much reduced béchamel (No. 409). With this salpicon and some raviole paste (No. 147), rolled out very thin, prepare some small round ravioles, cutting them out with a pastry cutter one inch and a quarter in diameter. Put to boil on the side of the fire, three quarts of thickened fish stock (No. 195); add to this the oyster broth, and despumate the whole for twenty-five minutes; at the last moment remove all the fat, and thicken the soup with a thickening of four or five egg-yolks, cream, butter, season to taste with salt, and a pinch of cayenne. Pour the soup into a tureen, add to it the ravioles, previously cooked for twelve minutes in salted water.

(338). PARTRIDGE SOUP À LA ROYALE (Potage de Perdreaux à la Royale).

Put to boil on the side of the fire, two quarts of thickened game stock (No. 195). Pound the meat taken from the breasts of two cooked and cold partridges; press them forcibly through a sieve, and put this purée into a bowl to dilute with seven or eight egg-yolks, and a few spoonfuls of raw cream; season it to taste. Fill small buttered timbale molds (No. 3, Fig. 137) with this preparation, poach them (No. 152). Break up the partridge bones, add them to the soup, also a bunch of aromatic herbs, and some mushroom parings. Twenty minutes later skim off the fat, season and strain the soup through a tummy, and return it again to the saucepan; boil it up twice, and then stir in four spoonfuls of Madelra wine, meanwhile keeping it very hot. At the last moment unmold the small poached timbales; put in the soup tureen, and gently pour the soup over them.

(339). ITALIAN OR GENOA PASTES; LASAGNE, LASAGNETTE, TAGLIARELLI, MACCARONI, VERMICELLI, SPAGHETTI, PAILLETES, MACCARONCELLI, FLORENCE SNOW (Pâte d'Italie ou de Gènes; Lasagne, Lasagnette, Tagliarelli, Maccaroni, Vermicelli, Spaghetti, Pailletes, Maccaroncelli et Neige de Florence).

All these various pastes are to be previously blanched by throwing them into boiling water for five or ten minutes according to their respective thickness. When blanched, drain them, and finish cooking in broth or consommé, the proportion being half a pound of paste to three or four quarts of liquid. Put the paste into a soup tureen and pour the soup over, serving at the same time on a separate plate, some grated parmesan cheese.

Lasagne, Lasagnette and Tagliarelli.—Blanch of these one half pound for five minutes, cook them in a quart of broth, and serve in a tureen with consommé.

Maccaroni, Spaghetti, Vermicelli, Pailletes, Maccaroncelli.—For the large macaroni, blanch half a pound for twelve minutes or less in proportion to their thickness, when done, drain, and cook them in a quart of broth. Serve in a soup tureen with consommé.

Italian or Genoa Pastes and Vermicelli.—Blanch half a pound of these for five minutes, drain and cook them in a quart of broth, serve in a soup tureen with consommé.

Florence Snow.—Florence snow is made of fine gluten paste, extremely white and distributed into very fine shavings. This paste does not require any cooking; range it on plates and pass it round to the guests, after serving the soup, when each one takes some if so desired. This paste dissolves as soon as it comes in contact with a hot liquid.

(340). PATERSON SOUP (Potage à la Paterson).

Put into a saucepan on the fire three quarts of broth, and when boiling, dredge into it five spoonfuls of tapioca; let it cook for twenty-five minutes, being careful to remove all the scum arising on the surface, then strain and keep it warm. Have a garnishing of timbales of purée of green peas made as follows: One pint of purée of green peas, into which mix one whole egg and four yolks, salt, sugar and nutmeg; pour this into buttered timbale molds (No. 3, Fig. 137), place the molds in a pan with water to half their height, and poach them in a slack oven, unmold and cut them in two crosswise; have also small three-eighths of an inch pearl quenelles (No. 154), also some mushrooms cut in three-sixteenth inch squares.

(341). PILAU, TURKISH STYLE (Pilau à la Turquie).

Put two knuckles of veal into a saucepan with eight quarts of broth, a few slices of raw ham, one chicken, and a roasted shoulder of lamb; boil up the liquid, skim, and add to it three carrots, two turnips, one celery stalk, six leeks, two onions, and two cloves; continue to boil slowly, till each one of the meats is done, then take them out as fast as cooked; strain the broth, remove all the fat, and clarify it, then reduce it one-quarter. Cut the chicken into small pieces, and put them into the soup; mince the shoulder of lamb, cut the ham into small dice, and after placing the knuckle of veal under a weight to get cool, cut it up into squares, and add all these to the soup, with some salt, red pepper, a slight infusion of saffron, and half a pound of blanched Sultana raisins. Parboil a quarter of a pound of rice for ten minutes in boiling, salted water, drain, and put it into three pints of boiling white broth; at the first boil, remove it from the fire, cover, and finish cooking in a cool oven for twenty-five minutes; when done, put it into the soup and serve.

(342). POT-AU-FEU IN LARGE SOUP-POT (Pot-au-feu dans des Grandes Marmites).

For Sixteen Persons.—Have a soup-pot of enameled or lined cast-iron containing sixteen quarts of liquid; put into it a piece of boned, rolled and tied up, rump of beef weighing eight pounds and eight quarts of water or beef stock. Put the pot on the fire; heat it so as to bring the liquid to a boil, then skim it off carefully at the first boil, and set the pot back from the hot fire. Roast the bones taken from the meat, also one pound of knuckle of veal and some chicken giblets, add them to the soup, and leave it on one side or on a gas stove, watching it well to see that it boils slowly and continuously, on one side only, so as to obtain a very clear broth; let the meats cook for four or five hours, more or less according to their thickness and tenderness, and when the beef is half done, strain slowly the liquid through a sieve without disturbing it. Remove the piece of rump, empty the pot, clean it well, and return to it the meat and the broth, after having partially removed

the fat, then put the saucepan back on the fire, and at the first boil mix to it a pound and a half of the white part of leeks tied together, a pound and a half of large carrots, three-quarters of a pound of turnips, half a pound of celery-knob or root, one medium onion with two cloves and one ounce of parsnips, then add one or two young chickens weighing three pounds each, trussed and browned in the oven. Continue to boil all very slowly, being careful to remove the chicken and meat as fast as they are done; also the vegetables, keeping them warm. Saw sixteen pieces from a marrow-bone each one inch long, wrap them up in separate pieces of linen, tie them, and poach them for eight minutes in the boiling broth. At the last moment salt and color the broth properly, and strain it through a silk sieve or a damp napkin, keeping it warm. Have two vegetable dishes of braised cabbage, the leeks, carrots, turnips, and celery arranged in clusters, and neatly trimmed so that every person may be able to help himself to one or the other as desired. Toast, or butter, and then color in the oven, thirty-two croûtons of bread three-sixteenths of an inch thick, by one and a half inches in diameter, also have the sixteen pieces of prepared marrow. Pour the soup into the soup tureen, and send the vegetables to the table, separately, also the croûtons and marrow. When serving the soup, put into each plate a piece of marrow bone, two croûtons and some soup, and pass the dishes containing the vegetables around separate. The boiled beef can be served at the same time, dressing it on to a dish, and surrounding it with the chicken cut in pieces, and branches of parsley; serve at the same time a sauceboat of tomato sauce (No. 549).

(343). RICE SOUP À LA RUDINI (Potage au ris à la Rudini).

Put a quarter of a pound of picked and washed rice into a saucepan, with two quarts of cold water, set it on the fire, and stir occasionally to prevent the rice from sticking to the bottom; let it boil up once, then refresh it, finish cooking it in consommé with a piece of fine butter, and a pinch of black pepper; mingle in with it when done, three ounces of grated parmesan cheese, four raw egg-yolks, and set it away to get cold. Divide this preparation into small five-eighth inch diameter balls; a few moments before serving roll them on to a dish containing two beaten eggs, drain them and put them one by one into new frying fat not too hot, and let them assume a nice golden color; then drain them again, and dry them in a napkin. Have two quarts of thickened chicken broth (No. 195), bring it to a boil, and remove it from the fire. Place four egg-yolks in a bowl, dilute them with one gill of cold broth, add four ounces of fine butter divided in small pieces, pour slowly into this thickening a quarter of the stock while stirring continually; return it to the rest of the stock, working it in briskly with a whisk, season to taste; pass it through a fine sieve or tammy. Pour this into a soup tureen, and serve separate a garnishing of the rice balls, and a plateful of grated Parmesan cheese.

(344). SHERMAN SOUP (Potage à la Sherman).

Have a garnishing of stuffed cabbage leaves, prepared as follows: Blanch some cabbage leaves, drain and trim them nicely, then fill the insides with a quenelle and cooked fine herb forcemeat (No. 89), roll them up and lay them one beside the other, cover them with bouillon and a sheet of buttered paper, cook in a slack oven for two hours, being careful to add some moistening when they become too reduced. Cut some carrots into three-eighth inch balls, blanch and cook them in broth; prepare a pluche of chervil; chervil leaves free of stalks, thrown into boiling water for one minute, then drained. Cut the cooked cabbage in slices of a quarter of an inch leaves, lay them on a deep dish, and dust over some grated parmesan cheese, over this place some thin slices of buttered bread browned in the oven, then another layer of cabbage, cheese and bread; pour over some very fat broth, besprinkle grated parmesan on top, and bake in the oven. Pour some consommé into a soup tureen, add the carrots and chervil, and serve the baked cabbage apart.

(345). SHRIMP SOUP, MIGNON (Potage aux Crevettes, Mignon).

Keep boiling on the side of the fire one quart and a half of thickened fish stock (No. 195). Break off the tails from a hundred cooked red shrimps, pick the meat from the shells, trim them and pound the parings with one-third of the picked tails, selecting the smallest ones for this; also a piece of butter and four egg-yolks, then press all through a sieve; keep the purée in a cool place, also the remainder of the picked tails cut in small dice. Put into the boiling soup half of the pounded shells; with a smallest size root spoon, five-sixteenth of an inch, cut out some very small cooked truffle balls, and set these into another small saucepan; divide into two equal parts the value of four or five spoonfuls of raw fish quenelle forcemeat (No. 90); into one mix some Breton

carmine, leaving the other half white; place these two forcemeats separately into a paper cornet, and push them through on to a buttered baking sheet to form beads; poach them separately in salted water, drain and lay them in the soup tureen. From one quart of shelled green peas select one to two gills of the smallest and tenderest, and boil them in water; when drained, add them to the quenelles in the soup tureen. After the soup is well despumated, remove all its grease and strain it through a tammy; return it to a clean saucepan, let it boil, adding to it three spoonfuls of Madeira wine; two minutes later, thicken it with the shrimp purée and cook this thickening without letting it boil. Remove, and finish with a dash of cayenne pepper and a piece of red butter. Pour the soup into the tureen, add to it the shrimp tails, butter and truffles, and serve at once.

(346). SMALL INDIVIDUAL SOUP-POTS (*Petites Marmites Individuelles*).

There are two different ways of serving these. The first by making the soup in small soup-pots each one containing one-half a quart or more, diminishing the proportions of meat, vegetables and liquid, either of water or broth, after the proportions indicated in the pot-au-feu (No. 342). The second is to serve the pot-au-feu when it is ready, with the contents, dividing it into small individual pots, making an equal division of the meats, vegetables and liquid, into as many parts as there are half quarts of soup; and divide as well the meats, vegetables, and liquid into small two quart pots, having the meats and vegetables the same size as for the pint ones; for the one or the other use only half the beef meat well pared; the carrots, turnips, and celery cut into cylindricals, and divided into small parts, and each chicken into sixteen pieces; (Before using the small stone pots, they should be lined with the fragments of the chickens and vegetables, aromatics and spices, and cooked in the oven for twelve hours, pouring at intervals boiling water into them, so that they remain always full, then washed



FIG. 108.

well out before using.) After the pots are filled, pour over the very hot broth, adding a table-spoonful of braised cabbage and the leeks divided, then boil the contents for a few minutes, and just when ready to serve, add for each pint four marrow bones sawed into inch thick pieces. Dress them over napkins on a plate. Each guest should have his individual soup-pot containing a little over a pint, and serve at the same time slices of toasted bread or bread buttered and browned in the oven, the size being three-sixteenths by one and one-half inches in diameter.

(347). SORREL, SORREL WITH HERBS, AND SORREL FLEMISH STYLE (*Oseille, Oseille aux Herbes, et Oseille à la Flamande*).

Remove the stalks from a good handful of sorrel, mince it up fine, then fry it in two ounces of good butter, and moisten with two quarts of broth or water; season with salt and a dash of sugar, and let boil for fifteen minutes. Cut thin slices from some French rolls, butter them, and put them in the hot oven to brown; set them in the soup tureen and pour the soup over.

Sorrel with Herbs.—Sorrel soup may also be made by mincing fine a small handful of sorrel, half as much lettuce, and quarter as much chervil as lettuce. Melt and heat two ounces of butter in a saucepan, put in the herbs, fry them, and then moisten with two quarts and a half of broth or water, boil slowly for half an hour, and just before serving pour in gradually a thickening of four egg-yolks, a gill of cream, and one ounce of fine butter. A garnishing may be served of croûtons dried in the oven, or some vermicelli.

Flemish Style.—For sorrel, Flemish style, prepare the soup as in the first article above; the only difference to observe is, that before putting in the sorrel, fry some leeks, onions, potatoes and artichoke bottoms, all minced up very fine; add the sorrel, and finish as for the above. Serve with a garnishing of rice cooked in white broth, and some green peas.

(348). SPAGHETTI WITH CREAM (*Spaghetti à la Crème*).

Melt four ounces of butter in a saucepan, adding two dessert spoonfuls of flour; cook the flour slowly, so as to make a blond roux, then dilute with two quarts of consommé, stir the liquid until it boils, move it aside at once, and continue to boil slowly and uninterruptedly for twenty-five minutes, strain through a fine strainer, and put it back into a clean saucepan. Cook in salted water, some spaghetti macaroni, drain it and cut it up in one inch length pieces, having about one

pound, and put this in with the consommé. Place in a bowl four raw egg-yolks, with two ounces of grated parmesan, dilute it with two gills of raw cream, and one ounce of butter; pour this thickening into the soup, and let heat without boiling; season, and serve it in a soup tureen. The spaghetti can be replaced by any of the Italian pastes.

(349). SPANISH OILLA (Oilla à l'Espagnole).

Put to soak in tepid water for twelve hours, half a pound of chick peas (Garbanzos). Set in an earthen pot, or any other kind, six pounds of lean breast of beef, three pounds of leg of mutton cut near the knee bone, half a pound of unsmoked salt pork, cut in one piece and then blanched, and half a pound of smoked ham, well pared and blanched. Cover with water, add the garbanzos boil and skim, maintaining a slow ebullition. Two hours after, put in the broth, one fowl, two partridges, a piece of squash weighing one pound, half a pound of carrots, half a pound of onions, a bunch of parsley with a bay leaf, and clove of garlic, and one pound of chorissos sausages (garlic sausage). Blanch twelve lettuce heads, also two cabbages cut in four. After removing the cores (the hard part), take out the meats as soon as they are severally done, cool them partially, and then cut them into half inch squares. Strain the broth through a napkin, pour it in a soup tureen with rice cooked in fat broth, and if the meats should not be added to the soup, serve them separately as a garnishing, by cutting them up in slices, and arranging them in a circle on a dish. The chicken in the center, a partridge on each side, the lettuces on one side, the chick peas on the other, the cabbages on the ends, and the sausages cut into slices and laid on top of the cabbage. A tomato sauce served separately, also a green sauce à l'espagnole (No. 473).

(350). TERRAPIN, CLEAR, THICK OR WHITE (Terrapène au Clair, Liée ou à Blanc).

Prepare and cook the terrapin as told in No. 1082, observing all the instructions given for the preparation of these turtles.

For Clear Terrapin.—When the terrapins are cooked, select the largest ones, bone them entirely, and cut up the pieces found to be too large, and being more than one inch; it will require one pound and a half. Prepare a stock the same as for clear turtle (No. 353), thicken with arrowroot or else fecula, when the stock is ready and nicely seasoned, add the terrapin to it, boil it up for a few minutes and finish the soup with some brandy and Madeira wine. Serve separately the pulp of two lemons, two hard boiled, chopped up eggs, and some chopped parsley, the whole on one or several plates, together or each article separate.

For Thick Terrapin Soup.—Make it exactly the same as the clear terrapin, with the exception of using the same stock as for thick green turtle soup (No. 353).

For Terrapin Soup, White.—Prepare it as for the above, only thickening it with velouté (No. 415); diluting it with chicken broth (for lean use lean velouté and fish broth). Boil, skim, season properly, then add when ready to serve, some raw egg-yolks, cream and fine butter, the proportions being two raw egg-yolks, one gill of cream and two ounces of fine butter for each quart.

(351). DRIED TURTLE, THICK AND CLEAR (Tortus Sèche Liée et Claire).

Dry.—This green turtle comes from South America; it is raw and dried in pieces; the only parts being used for drying are the cutaneous ones. When the dried turtle is needed put it first to soak in cold water for two or three days, changing the water frequently. Half a pound of dry turtle suffices to make soup for eight persons; when the pieces have softened, put them into a small stock-pot with six quarts of water, adding to it a piece of shin of beef, weighing two pounds; a two pound piece of neck of veal, a three pound chicken, two or three chicken giblets, a bone of cooked ham, carrots, celery, a bunch of marjoram, savory, parsley, thyme, and bay leaf. Cook the meats the same as for a pot-à-feu (No. 342), either on the gas, or on the back of the range, and as soon as the pieces of turtle are done, remove them and plunge them into cold water; then cut them into one inch and a quarter squares, and lay them in a saucepan with a little consommé; skim off the fat from the soup, strain, and set about two quarts of it into a saucepan; thicken it with blond roux (No. 163), despumate the soup while allowing it to boil slowly, remove all the fat, and season with salt and cayenne pepper, also two gills of good Madeira wine. Put the pieces of turtle into a soup tureen, and pour the soup over. Should the turtle be needed clear, then suppress the roux, clarify the broth, and thicken it with arrowroot or potato fecula. Serve slices of lemon at the same time.

(352.) PREPARATION OF A GREEN TURTLE WEIGHING ONE HUNDRED POUNDS (*Préparation d'une Tortue pesant cent livres*).

Lay the turtle on its back, and when it stretches out his head, seize it with one hand, and holding a knife in the other, cut its neck, leave it to bleed, then lay it again on its back, pass the knife along the flat shell, about one inch from the edge. Detach the flat shell and remove all the meat from the inside, doing exactly the same for the back, then saw them into six or eight pieces, plunge them into boiling water to remove the scales, doing the same for the four fins. Put the turtle meat into a soup pot with two knuckles of veal, moisten it with broth, let boil, then skim and add sprigs of parsley, celery, sage, marjoram, basil, thyme, bay leaf, mace, cloves, whole peppers and salt, cook for one hour, add the pieces of shell and fins and let boil again until all are cooked, then take them out and put them into cold water. Remove the gelatinous parts of the turtle, cut them into one and a half inch squares, strain the broth through a fine sieve and reduce it to a half glaze, add the green parts and let boil very slowly until the turtle be thoroughly cooked and the stock well reduced. If wanted for further use pour it into tin boxes, surround them with ice, and when perfectly cold cover the tops with hot fat and lay them aside in the ice box.

(353.) GREEN TURTLE SOUP, CLEAR À LA ROYAL OR THICK, WITH MARROW QUENELLES (*Soupe Tortue Verte, Claire à la Royale ou liée, aux Quenelles à la Moelle*).

Clear.—Put eight quarts of beef stock into a soup-pot with four pounds of leg of veal, and four pounds of fowl or chicken wings, thyme, bay leaf, parsley, basil, marjoram, mushroom trimmings, and celery; boil all for three hours, then strain through a sieve, and afterward through a napkin. Clarify this stock the same as consommé with chopped beef. Cook separately the prepared turtle, and keep it warm in a steamer (*bain-marie*); add to the soup a dessertspoonful of arrowroot for each quart, diluted with a little water, and add it to the boiling broth, stirring it in with a whip; boil and despumate the soup for twenty minutes, then season. When ready to serve, drain the turtle, lay it in a soup tureen, and pour over the stock, seasoning with cayenne pepper and half a gill of Xérés for each quart.

For Clear Turtle à la Royal.—Add some royale timbales (No. 241).

Thick Turtle with Marrow Quenelles.—Proceed exactly the same as for clear turtle, but instead of thickening it with arrowroot, thicken the soup with a little brown roux, moistened with the turtle stock, boil and despumate, and strain through a fine sieve. Garnish with marrow quenelles (No. 252), or if preferred, use turtle fat instead of marrow. Quenelles may also be made with a quarter of a pound of hard boiled egg-yolks pounded with one ounce of butter and four raw egg-yolks, seasoning with salt, nutmeg, and chopped parsley; divide this into pieces, roll them into balls half an inch in diameter, and poach them in boiling water; drain, and serve with the soup.

(354.) MOCK TURTLE OR CALF'S HEAD, CLEAR SOUP (*Soupe Fausse Tortue ou Tête de Veau au Clair*).

Bone a calf's head the same as described for plain calf's head (No. 1519); put it into cold water in a saucepan on the fire, boil up the liquid and let it continue boiling for half an hour, then drain, refresh and singe it. Butter the bottom of a saucepan, cover it with slices of ham, a carrot and some onions, a bunch of parsley garnished with sage, chives, thyme and bay leaf. Split the bones taken from the head, lay them on this bed of vegetables and add two pounds of knuckle of veal, and a pound and a half of chicken, or else some chicken thighs, either of these being partially roasted; moisten with a quart of water, and let boil on a moderate fire until the liquid is reduced and fallen to a glaze, and the vegetables slightly colored. Moisten again with six quarts or either broth or water, add the blanched calf's head, boil up the liquid again, then skim and throw in one onion with a clove in it, a little mace and a quarter of a pound of mushroom trimmings; continue to boil slowly and when the head is cooked, remove it from the stock; cover it over with broth, and leave it till cold. Now cut away the white skin near the snout, divide the meat into equal sized half inch square pieces, taking only the cutaneous parts. Remove the chicken when done, season the stock, skim off the fat and strain it through a sieve, clarify it with two pounds of chopped beef and one whole egg, proceeding the same as for a consommé. Strain the liquid through a napkin or a silk sieve, and thicken it with a spoonful of fecula for each quart, diluting the fecula with half a gill of sherry and a little water, and then pouring it into the soup, stirring it vigorously until all is well mixed, then return it to the fire and stir again until it boils. Pound the meat from the chickens free of all fat, bones and skin, add to them when well pounded, four hard boiled egg-yolks, salt, nutmeg and four raw egg-

yolks, rubbing all through a sieve, mix in some chopped parsley and with this preparation make some small half inch diameter quenelles; poach them in boiling and salted water, drain and put them into a saucepan with the pieces of calf's head, moisten with the stock, boil and skim, then add half a gill of Madeira or extra sherry wine for each quart of soup, and the juice of half a lemon for each quart; pour it into a soup tureen and serve very hot.

(355). **MOCK TURTLE SOUP, THICKENED** (*Soupe Fausse tortue Liée*).

It needs one gallon of soup for twelve persons. Proceed exactly the same as for the clear mock turtle only leaving out the fecula thickening. Put four ounces of butter into a saucepan on a slow fire, and when melted, mix in with it a quarter of a pound of flour, cook it slowly to obtain a blond roux, which then moisten with clear turtle stock, until it becomes the consistency of a light sauce, cook it slowly and keep despumating it for half an hour, then strain it through a sieve or tammy, and return it to the fire in a very clean saucepan, and after bringing the liquid up to a boil, despumate it again. Add the quenelles, the calf's head cut in pieces, and the pulp of a lemon without any peel or pips, also half a gill of sherry wine for each quart of soup.

(356). **VELVET SOUP** (*Potage Velours*).

Mince up fine the red part of a few good carrots; stew them with butter, salt, sugar and a little broth, and when done strain through a sieve and afterward through a tammy (Fig. 88). Put two quarts of good clear broth on to boil, mix in with it four tablespoonfuls of tapioca, let it despumate for twenty-five minutes on the side of the fire, skimming it off well. At the last moment add the carrot purée, season boil up once or twice more, and serve in a soup tureen.

(357). **WESTMORELAND SOUP** (*Potage à la Westmoreland*).

For sixteen persons.—Prepare two quarts of reduced and well-seasoned chicken consommé (No. 190); boil it, then thicken it with arrowroot, colored with a little roucou (Annotto); dilute the arrowroot and roucou in cold water, and add it slowly with the soup, stirring it in continually with a whip or spoon; then boil and skim.

Prepare three-quarters of a pound of cooked calf's head the gelatinous, cutaneous parts, free of all fat and meat, press to three-eighths of an inch, cut this into three-eighth inch squares, and keep them warm in a quart of consommé. Have half a pound of round chicken quenelles (No. 154), half an inch in diameter laid through a bag on to a buttered tin pan, and poached in boiling salted water, and add them to the calf's head. Braised sweetbreads set under a weight, having half a pound in all, and pressed down to three-eighths of an inch in thickness, then cut in squares when cold, and put them to keep hot with the quenelles and calf's head; have also some celery cut in quarter inch squares, blanched and cooked in consommé, a quarter of a pound in all, and when done, add them to the other garnishings. Just when about serving, taste the soup, season it accordingly, and pour it over the garnishings in a soup tureen.

(358). **NOQUES OR QUENÈFES SOUP** (*Potage aux Noques et aux Quenèfes*).

Melt in a saucepan three ounces of butter, dredge in the same weight of flour and stir this over a moderate fire so as to obtain a light roux (No. 163); moisten with two quarts of broth, and stir again until it boils slowly and on one side only; despumate the soup by removing all the scum and fat arising to the surface.

Noques.—Beat up with a spoon five ounces of partially melted butter placed in a bowl, and when it is creamed, then incorporate into it three egg-yolks and one whole egg; as the compound becomes frothy, add to it four ounces of flour and two beaten egg-whites, season with salt and nutmeg, and try the preparation by taking up a teaspoonful and letting it fall, detaching it with another teaspoon, into boiling, salted water, and if it be too light and requires more consistency, then add a little more flour mixed with a little hot water, but if it be too consistent, then more butter is needed. Keep the noques in boiling water without letting them boil until they are well poached and firm, then drain, and range them in a soup tureen; remove the fat once more from the soup and thicken it with four egg-yolks and two gills of cream and a little butter; pour it over the noques after straining it through a fine sieve.

Quenèfes.—Put into a bowl four yolks and two whole eggs, salt, and nutmeg; mix well, then add six ounces of flour, and to test whether the paste is sufficiently thick, take up some of it in a teaspoon, detach it with another spoon moistened with hot water, and let it drop into boiling water to cook for half an hour without boiling. Drain and use these quenèfes instead of noques for the above soup.

(359). RAVIOLE AND PEARL SOUP (Potage aux Ravioles et aux Perles).

Place four quarts of good consommé into a saucepan, and after it boils skim it well. Blanch in boiling water for five minutes, two ounces of Nizam pearls, drain, and add them to the boiling consommé; cook until they become transparent, which will take about twenty minutes, pour the soup into the soup tureen, adding some poached ravioles (No. 158), and serve at the same time a plateful of grated parmesan cheese.

(360). WOODCOCK SOUP (Potage de Bécasses).

Remove the four fillets from two cold roasted woodcocks; pound two of these fillets with the livers and a few slices of cooked foies-gras; press through a sieve, and put this purée into a mortar, mixing in with it a third of its quantity of raw game quenelle forcemeat (No. 91); two whole eggs, a pinch of nutmeg, and half a gill of cold espagnole sauce. Poach this preparation in small buttered timbale molds (No. 1, Fig. 187). Despumate on the side of the fire, two quarts of game stock (No. 195), add to it the carcasses, necks, and heads of the woodcocks, all chopped up and a few aromatic herbs and twenty minutes later, skim off the fat, strain it through a tammy, and put it back into a clean saucepan, to heat, stirring it with a spatula continually to prevent the soup adhering to the bottom of the pan, finish by incorporating into it a small piece of butter, having previously removed the soup from the fire. Pour the soup into a tureen, adding the two breasts kept aside, mincing them up in Julienne, also the poached timbales.

SOUPS AND DIFFERENT PREPARATIONS FOR INVALIDS.

(361). INDIAN ARROWROOT (Arrowroot de l'Inde).

Prepare a plain chicken broth as indicated in No. 188; for each quart of this dilute a table-spoonful of arrowroot with a little of the cold broth, so as to form a smooth and liquid paste, add to it gradually the boiling broth, then boil all, stirring unceasingly with a spatula. After the first boil, simmer it gently for half an hour, carefully stirring it at times to prevent it from sticking to the bottom of the pan; then serve.

(362). BAVAROISE (Bavaroise).

An infusion of tea sweetened with gum syrup and orange flower-water with milk. Have half as much boiling milk as tea; sweeten it with gum syrup, and flavor with orange flower-water; the latter can be replaced by a small glassful of good brandy. Bavaroise is taken at night before retiring.

(363). CHICKEN BROTH PLAIN (Bouillon de Poulet Simple).

Chop up three pounds of chicken carcasses; put them in a saucepan with two quarts and a half of water, and a little salt; boil, then skim, add a well washed lettuce head, and half an ounce of chervil. Let boil for an hour and a half, remove all the fat and pass through a fine sieve; serve in cups. This preparation should produce about a quart of liquid.

(364). CHICKEN AND MUTTON BROTH WITH BARLEY (Bouillon de Poulet et Mouton à l'Orge).

Break up three pounds of chicken carcasses and place them in a saucepan with a pound of lean mutton cut in squares and an ounce of pearl hulled barley washed in several waters, half a pound of minced and blanched turnips; moisten with three quarts of water, boil, skim, and reboil all gently for three hours; skim again, season and strain through a fine sieve; serve in cups.

(365). CHICKEN AND VEAL BROTH (Bouillon de Poulet et de Veau).

Place in a saucepan a pound and a half of broken up chicken carcasses and as much lean veal cut up in half inch squares; add three quarts of water, two ounces of carrots and an ounce of cut up turnips, both blanched in plenty of water and besides these two ounces of celery. Boil the whole for an hour and a half, skim off the fat, season with a little salt and strain through a fine sieve; serve in cups.

(366). CLAM BROTH AND PURÉE (Bouillon de Lucines Orangées et Purée)

Put one pint of clams into a saucepan with their own juice and a little water; cover the saucepan and set it on the fire, removing it after the first boil, then drain, and strain the liquor through either a fine sieve or else a napkin; serve it in cups. The clam purée to be prepared as follows: Pound the clams; after they are reduced to a paste, then moisten them with their own liquor, and as much water, and strain through a sieve. For either plain broth or purée, a little milk and butter may be added.

(367). GUSTARD CREAM OF CHICKEN OR GAME (Crème Bain-Marie de Volaille ou de Gibier).

Cut either a three pound chicken, or two grouse, or two partridges into four parts, remove the lights and kidneys, wash well and cook them in two quarts of water seasoned with salt, a few parsley stalks, half an ounce of chervil, six ounces of turnips, and four ounces of minced celery; boil, skim, and let simmer until the chicken or game be cooked, then strain the broth through a napkin. With twelve raw egg-yolks mix one quart of this broth, adding a very little at the time, and strain through a sieve; fill up some small cups to an eighth of an inch from the top; place these cups in a low saucepan with boiling water sufficient to reach to half their height, then set them on the fire and as soon as the water is ready to boil, push the saucepan into the oven; when firm to the touch, remove them, and serve them either hot or cold as required.

(368). PLAIN EXTRACT OF BEEF (Extrait de Bœuf Simple).

Chop up very fine one pound of lean beef, put it into a saucepan and dilute it gradually with three pints of cold bouillon (No. 187); set it on a slow fire, and stir until it comes to a boil, then place it on the back of the stove where it will not boil, leave it there for half an hour, and strain it through a fine sieve or napkin.

(369). EXTRACT OF BEEF, CLARIFIED (Extrait de Bœuf, Clarifié).

Remove the fat and nerves from five pounds of lean beef, either from the leg or rump, chop it up very fine and divide it equally into three empty and well washed champagne bottles, adding to each bottle, one gill of broth or water, or not any should a more concentrated extract be desired; cork and tie them well. Place these bottles in a high bain-marie, wrapping each bottle up in a cloth, and fill to five-sixths of their height with water; boil continually for two hours, and leave the bottles in the water one half hour after removing the saucepan from the fire, then uncork carefully. Fold two sheets of filtering paper together, lay them in a glass funnel and set these over high gallon glass jars, pour the liquid slowly through the paper and when all is strained, fill a well washed and clean champagne bottle with it; cork it up, letting the liquid reach nearly as far up as the cork, and put it on ice to keep.

(370). FISH BROTH WITH CLAMS (Bouillon de Poisson aux Lucines Orangées).

Heat two ounces of butter in a saucepan, add to it two ounces of minced onions, an ounce of carrots, two ounces of turnips and two leeks. Fry colorless, then put in two pounds of the heads and bones of fish and moisten it to its height with water, adding an ounce of celery, one tomato, a little thyme, bay leaf, parsley and salt. Cover and cook for twenty-five minutes, then strain through a sieve, return it once more to the saucepan adding a quart of clams and their juice; boil, strain again through a fine sieve, taste and serve in cups.

(371). FROG BROTH AND PUREE (Bouillon de Grenouilles et Purée).

Mince half a pound of celery, carrots, turnips, and leeks; fry them without letting them acquire a color in two ounces of butter, then moisten with two quarts of chicken broth or water, and add a pound of frog's legs and hind parts, half an ounce of chervil, and two ounces of lettuce, both cut very fine. Boil all slowly for three quarters of an hour, season with a little salt and sugar, then strain through a napkin and serve in cups.

For the Purée, pound the frog meat and add to it four ounces of bread-crumbs soaked in milk and then squeezed out. When all is well pounded, dilute with the same quantity of broth as above, and strain through a tammy; a little butter and milk may be added to advantage; this purée should be served in a clear state in cups.

(372). HERB BROTH (*Bouillon aux Herbes*).

Four ounces of lettuce, one ounce of chervil, one and a half ounces of sorrel, all well washed, and cut up fine. Put these into a saucepan on the fire, with a little butter, stirring occasionally; when lightly cooked moisten with two quarts of white chicken broth (No. 185), or its equal volume of water. Let cook for fifteen minutes, adding one and a half ounces of butter and a little salt. Serve this in cups, either plain or with sippets of toasted bread or else with rice, semolina, etc.

(373). CHICKEN AND CALF'S FOOT JELLY (*Gelée de Volaille et de Pieds de Veau*).

Bone six calves' feet, blanch, and refresh them in cold water; put them in a saucepan with six pounds of round bottom of veal, four large fowls, after removing the breasts, two knuckles of veal and sixteen quarts of water. Boil, then skim, and season with salt and pepper, adding a bunch of parsley, garnished with thyme, bay leaf, and two cloves of garlic, a little celery, three onions, one having two cloves in it, four carrots, and eight leeks; boil constantly until perfectly cooked from six to eight hours, and test the jelly to see whether it be firm enough, by putting a little on a plate on ice; if too gelatinous, then add a little water. Strain through a fine sieve, and remove the fat.

For Clarification.—Chop fine the chicken breasts, mix in with eight egg-whites, diluted with a little white broth, or half a bottleful of white wine; mix in the jelly gradually with the eggs, and put it back on the fire, stirring it constantly with a whisk, and when on the point of boiling remove it from the range, and strain through a flannel bag, restraining until it flows clear.

(374). MEAT AND CALF'S FOOT JELLY (*Gelée de Viandes et de Pieds de Veau*).

Bone eight calves' feet, blanch, cool, and put them into a saucepan with six pounds of round bottom or shoulder of veal, six pounds of legs of beef, two veal knuckles and sixteen quarts of water. Boil, skim and add salt, whole pepper, a bunch of parsley, garnished with thyme, garlic, bay leaf and celery, three onions, one with four cloves in it, some medium carrots and eight leeks. Boil unceasingly until the meats are well done, (from six to eight hours), then strain through a sieve and skim off the fat. Set a little of it on some ice to see whether it is sufficiently gelatinous, and if too consistent add a little veal broth, then proceed to clarify the jelly as follows: Chop up very fine two pounds of lean veal, mixing with it half a pint of egg-white, diluted with half a bottle of white wine or a little water, and mix the jelly stock gradually with this meat, put it back on the fire, stir continually with a whip and when ready to boil, remove and add half a bottleful of Madeira wine, pour the jelly into a flannel jelly bag, restraining it until it be perfectly clear.

For calves' feet jelly and Madeira wine (*gelée de pieds de veau au madère*) see No. 104.

(375). MUTTON BROTH (*Bouillon de Mouton*).

Cut into pieces four pounds of very fresh neck of mutton free of fat; put these into a saucepan. Prepare two ounces of carrots, four ounces of turnips, two ounces of celery, four ounces of leeks, a few sprigs of parsley, and a little thyme; fry colorless, the turnips, celery, carrots, and leeks in a quarter of a pound of butter; moisten with four quarts of water or stock, season well and let boil slowly during one hour and a half; remove all the fat from the surface, strain it through a napkin and serve it in cups. Another way is to wash in cold water three pounds of very fresh neck of mutton, cut into pieces; put this into a saucepan with two and a half quarts of water, boil, skim, then add three quarters of a pound of minced turnips, a few parsley stalks, and a few thyme leaves, seasoning with salt. Boil slowly for two hours, remove all the fat, strain it through a fine sieve and serve. Some pearl barley cooked separately in water or broth may be added to either. If the broth needs to be clarified, then chop up half a pound of lean mutton and mix in with it one raw egg; dilute with a little broth or water, and put it into the mutton broth, stir it up quickly, and place the whole on the fire so that it barely simmers, and when clear, strain through a napkin.

(376). MULLED EGG AND ALMOND MILK THICKENED WITH RICE FLOUR (*Lait de Poule et Lait d'Amandes, Lié à la Farine de riz*).

Break two very fresh eggs into a bowl, dilute them gradually with two gills of boiling water, adding some powdered sugar and a little orange flower-water; mix thoroughly and drink very hot.

Thickened Almond Milk.—A quarter of a pound of peeled fresh almonds and four bitter ones; pound them in a mortar, adding gradually half a pint of water, sugar, and one pint of milk. Press this well through a napkin, warm it up without boiling and thicken it with half an ounce of rice-flour diluted with half a pint of cold water; return it to the fire and remove at the first boil.

(377). BEEF JUICE (Jus de Bœuf).

In order to obtain a pint of beef juice it will take about five pounds of meat free from all fat and nerves; cut it into about five-eighth of an inch thick slices; broil them nicely, not too rare or too well done, and after taking them from the broiler, cut them up into five-eighth inch squares, and press them well in the press shown in Fig. 70, to extract all their juice; when it is all well pressed out, strain it through a fine sieve or napkin, remove all the fat from the surface and serve in small cups.

(378). PURÉE OF BARLEY WITH CHICKEN BROTH (Purée d'Orge au Bouillon de Volaille).

Soak two ounces of pearl or other barley in cold water for twelve hours; wash it, then lay it in a saucepan and cover it well with four quarts of chicken bouillon (No. 188); boil and add more as the broth diminishes, boil until the barley bursts; continue to cook until the broth is thickened by the soluble parts of the barley, it takes about three hours to cook the barley; then strain forcibly and serve. A little butter and milk may be added if desired; serve in cups.

(379). PURÉE OF CHICKEN, PARTRIDGE, GROUSE OR ROEBUCK (Purée de Poulet, Perdreau, Tétras ou Chevreuil).

Raise the fillets from a roast chicken or from either two partridges or two grouse, or else one pound of the saddle of roasted venison, pound them, add four ounces of bread-crumbs, previously soaked in chicken or game broth and squeezed thoroughly, pound again and dilute this purée with simply lightly salted chicken or game broth, free of any spices, aromatics or vegetables. Strain through a sieve and warm it up without boiling, adding two ounces of butter, stirring it in well; moisten with either chicken or game broth, letting it remain sufficiently liquid so as to be easily drank from cups.

(380). PURÉE OF OATMEAL OR WHEATEN GRITS (Purée d'Avenas ou de Blé).

Put four quarts of water or broth into a saucepan, let boil, and dredge in a shower while stirring one pound either of oatmeal or wheaten grits; let cook for thirty minutes, pass it through a tammy, and add either more water or some broth, so as to obtain a clear purée fit to be drank easily from a cup, without using a spoon; a little salt and butter may be added.

(381). SABAYON OF CHICKEN OR GAME (Sabayon de volaille ou de Gibier).

Put eight egg-yolks into a high and narrow bain-marie; dilute them with one pint of chicken or game broth, and place the bain-marie saucepan on a slow fire or in boiling water, then stir well with a whip or wooden beater until the sabayon becomes thick and frothy; as soon as it is done serve it very hot in cups. A little sherry added to the broth is considered an improvement by some.

(382). BEEF, MUTTON, CHICKEN, OR VEAL TEA (Thé de Bœuf, Mouton, Poulet ou Veau).

Two pounds of lean meat free from nerves and skin, either beef, mutton, chicken, or veal, taken from the thighs or any other juicy parts. Cut the meat into small quarter of inch squares, set them in a saucepan and pour over three pints of cold water, with a little salt added. Boil, skim, and keep near boiling point for one hour, then strain through a sieve or napkin and serve in cups. Another way is to fill up champagne bottles with the meat, put half a gill of water in each, tie down the cork with a string or wire, boil for three hours, uncork and pass through a napkin.

(383). VEAL BROTH, REFRESHING (Bouillon de Veau, Rafraîchissant).

Mince up four ounces of carrots, four ounces of turnips, four leeks, and two celery roots; fry them in two ounces of butter, letting them attain a light color, then add ten pounds of split knuckle of veal, and moisten it all with water until well covered, then boil and skim; add salt and let boil continually for two hours. Chop very fine two pounds of bottom round of veal, free of fat, sinews

and skin; to this add one whole egg diluted with a little water or cold broth, pour it gradually into the veal broth and clarify it by beating with a whip; return to the fire to boil slowly and continuously for three-quarters of an hour, adding one ounce of chervil, two ounces of lettuce, and two ounces of wild chicory, all well washed and cut up fine. Boil again for twenty or thirty minutes, then strain either through a fine sieve or napkin.

(384). WHEAT, OATS, OR BARLEY BROTH (Bouillon de Blé, d'Avoine ou d'Orge).

Wash half a pound of either of these in several waters, then leave to soak for twelve hours; parboil them in plenty of water, and afterward cook them slowly in white chicken bouillon (No. 188). When done and the grain crushes easily between the fingers, strain and press it well to extract all the insides. Half a pound of wheat should produce two quarts of liquid. To be served in cups.

SAUCES.

STOCKS, ESSENCES, AND AUXILIARIES.

(385). DUXELLE, OR COOKED FINE HERBS (*Duxelle ou Fines Herbes Cuites*).

Put four ounces of scraped fat pork and butter into a saucepan, and when well melted add to it six ounces of either chopped or one-eighth of inch pieces of shallot, a clove of crushed and chopped garlic, let these ingredients fry without coloring, adding half a pound of raw, finely chopped mushrooms; set it on the fire, and reduce while stirring continuously until the moisture from the mushrooms be entirely evaporated, then add an ounce of chopped parsley washed and pressed out; an ounce of chopped truffles may be added, but this is optional. If it needs to be thickened add to it half a pint of demi-glaze sauce (No. 400), and reduce until it acquires a consistency.

(386). ESSENCES AND FUMET (*Essences et Fumet*).

"A sauce is thick, essence is not. Essence is an extract from the most nutritious parts of meat. Fumet, or flavor, is a steam which rises from certain cooked or raw meats, imparting a most agreeable smell and taste, it is the same preparation as essences, but less watery and reduced with Madeira."—BESHERELLE.

(387). CHICKEN ESSENCE (*Essence de Volaille*).

Fry one pound of sliced kernel of veal and a pound and a half of broken chicken bones in some butter without coloring them, adding two minced shallots, half a pound of minced carrots, and four ounces of onions. Moisten with one quart of white chicken bouillon (No. 188) and reduce to glaze; moisten again and reduce once more, then add a bunch of parsley garnished with two bay leaves and as much thyme, four cloves and half a bottleful of white wine; boil, skim, and cook slowly for half an hour, then strain through a napkin or silk sieve.

(388). FISH ESSENCE (*Essence de Poisson*).

Cut in slices two pounds of bass, porgies or any other bony, and very fresh fish; put them into a saucepan and season with salt, whole peppers and half a pint of white wine. Fry lightly in butter without attaining a color, three ounces of minced onions, three ounces of carrots, a bunch of parsley garnished with two bay leaves and the same of thyme, two cloves and two shallots; add all these to the fish with one quart of water, and cook slowly for forty minutes, then strain through a fine sieve.

(389). GAME ESSENCE (*Essence de Gibier*).

Have two pounds of young rabbit and the same quantity of raw pheasant, and put them into a saucepan with two chopped shallots, two ounces of mushrooms and two ounces of carrots, the mushrooms and carrots being either cut in quarter inch squares or minced; a bunch of parsley garnished with thyme and bay leaf, a clove of garlic and six cloves. Moisten with one quart of veal blond (No. 422), and half a bottle of white wine, also a quart and a half of broth; boil all slowly, skim and let simmer for one hour, then strain the essence through a silk sieve.

(390). HAM ESSENCE (*Essence de Jambon*).

Fry in butter and color lightly, one pound of sliced, smoked or unsmoked ham, add to it two ounces of minced onions, and four ounces of carrots, a bunch of parsley garnished with the same quantity of bay leaf as thyme, and moisten with half a pint of white wine; reduce this in a covered saucepan, moisten again with one quart of veal blond (No. 422), and let boil and simmer for forty minutes, then skim and strain through a napkin or fine silk sieve.

(391). HOT ASPIC—ESSENCE (Essence d'Aspic Chaud).

Put into a saucepan, half a gill of vinegar, a few bits of tarragon, a bunch of parsley, a quarter of a pound of minced ham and a coffee-spoonful of mignonette, a little mace; let all simmer for fifteen minutes, then moisten with half a pint of veal blond (No. 422), and a pint and a half of consommé (No. 189); reduce it all to half, strain it through a sieve and clarify with one egg-white; press the aspic through a napkin and use it for roast poultry.

Thickened Aspic.—Before clarifying, add its equal quantity of espagnole, and reduce it to the consistency of a sauce, despumate the surface and strain through a tammy.

(392). MUSHROOM ESSENCE (Essence de Champignons).

Put one pound of mushrooms previously washed and cut in four into a saucepan with the juice of half a lemon, salt, and a pint of broth; let boil together for ten minutes; cover the saucepan hermetically and let stand till cold; strain through a fine sieve.

(393). ROOT ESSENCE (Essence de Racines).

Have half a pound each of vegetables such as carrots, onions, turnips, parsnips, parsley root and celery; wash them well, and mince them up very fine, then fry them lightly in three ounces of butter and moisten with a quart and a half of water and half a bottle of white wine; let cook slowly for one hour, remove all the fat and scum, then strain through a napkin or silk sieve.

(394). ESSENCE OF TAME OR WILD DUCKS (Essence de Canards Domestiques ou Sauvages).

This is made with the fragments of six roasted duck bones, broken up and put into a saucepan with one pint of mirepoix stock, one quart of veal blond (No. 422), a bunch of parsley garnished with bay leaf and thyme, mignonette and nutmeg. Let simmer for one hour, then add the juice of an orange and a lemon, also their peels; strain through a napkin or a silk sieve.

(395). TRUFFLE ESSENCE (Essence de Truffes).

Brush and peel two pounds of fresh truffles; put them into a saucepan with half a bottle of Madeira wine and a pint of broth (No. 187), add two ounces of celery, as much carrots and as much onions, all minced up very fine, a bunch of parsley, thyme, bay leaf, salt and ground pepper. Cover the saucepan and allow the truffles to boil slowly for twenty minutes. Then let them get cold in their broth, keeping the cover hermetically closed. Strain through a napkin or fine sieve.

(396). RAW FINE HERBS (Fines Herbes Crues).

Composed of parsley, chervil, tarragon, fennel, chives and pimpernel, picked, washed, thoroughly drained and each one chopped up separately; onions and shallots cut in very small dice or else chopped are considered the same as fine herbs. (The parsley, onions and shallot may be blanched by tying them in a small muslin bag, and plunging into boiling water, then refreshing them several times, afterward extracting all the water they contain.)

(397). FUMET OF PARTRIDGE OR OTHER GAME (Fumet de Perdreaux ou d'autres Gibiers).

Cut four ounces of onions into slices, put them into a well buttered saucepan with four ounces of sliced carrots, and lay on top eight ounces of sliced ham, four ounces of mushroom parings, two pounds of young rabbit and two pounds of partridge, add a pint of white wine and reduce to a glaze; moisten with a quart of broth (No. 187), cover the saucepan, and let boil and reduce on a brisk fire, moderating the heat when the liquid is reduced to three-quarters, then continue reducing until it has fallen again to a glaze. Add four quarts of game broth (No. 195), a tablespoonful of allspice (whole), a bunch of parsley garnished with celery, bay leaf, and thyme, and let cook for an hour and a half. Strain this through a napkin, put it back on the fire to clarify with two partridge breasts and one pound of lean veal, both well chopped; dilute it with half a bottle of white wine, stir well, and take it off the fire at the first boil; as soon as the fumet is very clear, strain it through a napkin.

(398). CHICKEN OR GAME GLAZE (Glaze de Volaille ou de Gibier).

To the chicken stock, set apart to prepare a glaze, some good veal stock (No. 423) may be added, operating the same for a game stock, to which put in parts of both veal and chicken; the process is always the same; it is especially during the shooting season that excellent game glaze can be

prepared with all the smaller parts and bones of large game. Prepare an ordinary broth, obtaining it as clear as possible, strain, skim off the fat and let it deposit its sediment. Collect all the good meat from the large game, such as thighs, shoulders or breasts of hare or deer, also from old partridges, and the pinions and giblets from the pheasants or partridges. Make a mirepoix of roots, and minced onions, put with it all the above meats, also a piece of the shoulder, breast of veal; their white fragments, or those of chickens, and fry them for a few minutes; moisten them moderately with some broth (No. 187), and let this fall to a glaze, then moisten again abundantly with the prepared game broth, adding a few boned and parboiled calves' feet; as soon as the meat is done, drain well; strain and skim the liquid; let it settle so as to be able to pour off the clear top and reduce this once more.

(399). FISH GLAZE (*Glaze de Poisson*).

Put into a saucepan six pounds of bass, four of soles, and two of codfish; moisten with fourteen quarts of water and one quart of white wine; boil, skim, and season with salt, cloves, whole allspice, two cloves of garlic, half a pound of onions, and a bunch of parsley garnished with two bay leaves and as much thyme. Let simmer for one hour, then strain through a napkin, and reduce to a quarter of its quantity, then set it away in a bowl to get cold; turn it out, and cut off the top, leaving the sediment at the bottom, then put it back on the fire, and reduce to the consistency of a thick syrup.

(400). CLEAR HALF GLAZE (*Demi-Glaze Claire*).

This demi-glaze must not be confused with demi-glaze sauce. The demi-glaze is not a sauce but simply good, clarified gelatinous gravy reduced to half the consistency of a glaze; which means only slightly thickened; it must be bright, clear, and succulent. Before taking it from the fire mix in with it a spoonful of Madeira wine for each two quarts of liquid.

(401). MEAT GLAZE, CLEAR (*Glaze de Viande Claire*).

Have a stockpot sufficiently large to contain four pounds of knuckle of veal, eight pounds of shoulder of veal, six pounds of shin or leg of beef, and add to these sixteen quarts of water and a very little salt; boil, skim, and garnish with a pound and a half of onions, one of them containing four cloves, two pounds of carrots cut in quarters, a bunch of eight medium sized leeks, with a few branches of celery, and a bouquet made of two ounces of parsley leaves, three bay leaves and as much thyme; bring to a boil, skim as fast as the fat and white particles rise to the surface, and boil in this manner for eight hours, then strain it through a sieve, and reduce down to two quarts. Put this into a tin can having a tube half an inch in diameter, a quarter of its height from the bottom, and plugged with a tight cork; cork well and tie it firmly down, then put it on to boil in water for one hour, remove it from the water, and keep it in a warm place for three days to settle, then take out the top, then the lower cork, and receive the glaze as it falls in an earthen vessel. This glaze should be very clear; suppress the bottom, and use it in sauces etc., or else add it to the spanish sauce stocks.

(402). MEAT GLAZE, PLAIN (*Glaze de Viande Simple*).

To Prepare Meat Glaze.—In the every day work of a kitchen, the meat glaze is always prepared either with the superfluous stocks or remoistening broths; it is a very easy matter to accomplish this. Skim off the fat from all surplus stocks, and then strain them; should they be troubled, clarify with a little lean beef operating the sauce as for consommé. After the liquid is once strained, set it into one or several saucepans, pouring it off steadily from the sediment, and reduce the liquid quickly, while stirring it in the saucepan with a ladle, until it becomes slightly thick; now pour it into a smaller saucepan, and leave it to boil on one side of the fire, while skimming, until the glaze is quite thick, then pour it into cans and let it get cold in a cool place to use when needed.

(403). ROOT GLAZE (*Glaze de Racines*).

Put into a saucepan two pounds of carrots cut in big squares, as many onions, one pound of celery roots, and three pounds of turnips; season with a little salt, four cloves, one teaspoonful of whole allspice, and moisten with twelve quarts of water, adding four pounds of split knuckle of veal, and two pounds of the kernel, also a bunch of parsley, garnished with thyme and bay leaf; let cook slowly for four hours, then strain the whole through a fine sieve; return it to the fire, despumate well all the white and fat particles from the surface; let it continue to boil till the consistency of a thick syrup is obtained, then put it away to use when needed.

(404). CLEAR GRAVY (*Jus Clair*).

Butter the interior of a saucepan, cover the bottom with slices of onions, and lay on top some slices of unsmoked ham, add six pounds of split knuckle of veal, four pounds of beef and its bones, two pounds of parings of a roasted leg of mutton, with its bones broken, and four pounds of roasted chicken carcasses. Moisten with one quart of broth (No. 421), set it on the range, cover, and reduce on a moderate fire until the gravy becomes perfectly clear and falls to a glaze, remoisten with eight quarts of remoistening (No. 189), so that all the ingredients are covered, then boil, skim and season with salt, whole peppers, a bunch of parsley garnished with a bay leaf and as much thyme, a clove of garlic and four cloves, let the whole cook for four hours, then strain through a fine sieve, skim off the fat and reduce to half, and then clarify it with one pound each of veal and beef chopped up together. After the gravy is clear, strain it through a napkin and it is now ready for use.

A gravy may be made by remoistening *espagnole* sauce stock (No. 421), and adding to it some roast beef bones, chicken carcasses, etc.

(405). THICK GRAVY (*Jus Lié*).

Cut into square pieces, six pounds of a shoulder of veal, put them into a saucepan with half a pound of melted lard to fry on a moderate fire, turning over repeatedly with a spoon; a quarter of an hour later put in one pound of cut up carrots and four ounces of onions; continue to fry the meats from twelve to fifteen minutes longer. Now moisten them with the value of one pint of remoistening (No. 189), cover the saucepan and let the liquid reduce until it has fallen to a glaze without allowing it to burn; moisten the meats again with eight quarts of hot broth and half a bottleful of white wine; skim the liquid at the first boil, then remove it to the side of the range and throw in a ham bone, a partly roasted chicken weighing four pounds, also a few chicken giblets, add a few whole spices and a bunch of parsley garnished with aromatic herbs. When the meats are about three-quarters done, skim the fat from the gravy and thicken with flour dissolved in cold water, two tablespoonfuls for each quart of liquid; continue to boil while skimming off more fat, and half an hour after, pour it through a sieve into another saucepan, let it come to a boil, then set it on one side of the fire to despumate for twenty-five minutes, stirring in at intervals a few spoonfuls of broth. Skim, remove the fat once more, and strain the gravy into a vessel leaving it to get cold, while stirring it from time to time.

(406). MATIGNON (*Matignon*).

Cut half a pound of carrots, half a pound of onions, half a pound of celery root and two ounces of parsley root into either three-sixteenth inch squares or small *Julienne*; fry them lightly without coloring in half a pound of chopped up fat pork, and add to them half a pound of ham cut either in squares or *Julienne* shape, also a quarter of a pound of mushrooms, a few branches of parsley (about half an ounce), two bay leaves, as much thyme and a teaspoonful of *mignonette*; moisten with a pint of white wine and a pint of veal blond (No. 423); boil and reduce the moisture to a glaze.

(407). ALLEMANDE SAUCE (*Sauce Allemande*).

Allemande sauce is made by reducing some *velouté* (No. 415), incorporating a little good raw cream slowly into it. When the sauce is succulent and creamy thicken it with a thickening of several raw egg-yolks, then boil the sauce for one minute to cook the eggs, pressing against the bottom of the pan with a spatula, strain it through a tammy into a vessel. Stir it from time to time until cold.

(408). ALLEMANDE SAUCE WITH MUSHROOM ESSENCE (*Sauce Allemande à l'Essence de Champignons*).

After the *velouté* (No. 415) sauce is reduced in a flat saucepan with a fifth part of mushroom essence (No. 392), thicken with twelve egg-yolks, some nutmeg and two ounces of butter, incorporate slowly a part of the sauce into the thickening, then pour the whole into the sauce, adding the juice of one lemon. Set the saucepan on the fire, stir at the bottom with a spatula, boil the sauce for one minute, then strain through a tammy; pour it in a high saucepan and set it in a *bain-marie*, and cover it with a little white stock (No. 422) to prevent the surface from drying or set it away in a vessel for further use.

(409). BÉCHAMEL SAUCE (Sauce Béchamel.)

This is made by preparing a roux of butter and flour, and letting it cook for a few minutes while stirring, not allowing it to color in the slightest; remove it to a slower fire and leave it to continue cooking for a quarter of an hour, then dilute it gradually with half boiled milk, and half veal blond (No. 423). Stir the liquid on the fire until it boils, then mingle in with it a mirepoix of roots and onions (No. 419), fried separately in butter, some mushroom peelings and a bunch of parsley; set it on a slower fire and let cook for twenty-five minutes without ceasing to stir so as to avoid its adhering to the bottom; it must be rather more consistent than light. Strain it through a fine sieve then through a tammy into a vessel, and allow it to cool off while continuing to stir; set it aside for further use.

(410) CHICKEN BÉCHAMEL (Béchamel de Volaille.)

Lift the breasts from two chickens, bone the rest of them and cut the meats into three-eighth inch squares; cut up also one pound of lean veal the same size. Put half a pound of butter into a saucepan with four ounces of onions cut into three-sixteenth inch squares; fry slowly without letting them attain a color, then add the chicken and veal, and when all are well fried, throw in half a pound of flour; stir well and let the flour cook for a few minutes, then moisten with four quarts of chicken bouillon (No. 188); season with salt, mignonette, a bunch of parsley garnished with two bay leaves and as much thyme, then let boil and simmer for one hour and a half, skim off the fat and scum carefully. Strain the béchamel through a fine sieve and then a tammy, and, to reduce it, add one quart of cream, and when the sauce covers the spoon, pass again through the tammy into a vessel; stir from time to time until it gets cold.

(411). LEAN BÉCHAMEL WITH CREAM (Béchamel Maigre à la Crème).

Put ten ounces of butter in a saucepan with half a pound of onions cut in three-sixteenth inch squares, half a pound of carrots cut in quarter inch squares and a quarter of a pound of celery root cut the same; fry the whole on a slow fire, adding a quarter of a pound of flour. Let cook for a few minutes, then moisten with two quarts of boiled milk; stir with a spatula until boiling point; add a bunch of parsley garnished with two bay leaves and as much thyme, season with salt and whole peppers, and let cook slowly for one hour, then skim off the fat and reduce the sauce by adding to it gradually one pint of cream; strain the whole into a high saucepan through a tammy (No. 159) and keep warm in a bain-marie, setting a few pats of fresh butter on top.

(412). BÉCHAMEL WITH MUSHROOM ESSENCE (Béchamel à l'Essence de Champignons.)

Put a quarter of a pound of butter into a saucepan, add to it two ounces of onions cut in three-sixteenth inch squares, a quarter of a pound of lean veal cut in three-eighth inch squares, two ounces of carrots cut in one-quarter inch squares and two ounces of unsmoked ham cut in one-quarter inch squares, also a bunch of parsley garnished with two bay leaves and as much thyme, and let these fry on a moderate fire; drain off the butter, and add four quarts of velouté (No. 415), seasoning with salt, pepper and grated nutmeg, then cook the whole for one hour, afterward straining it through a tammy, and reduce it with one quart of essence of mushrooms (No. 392). Strain it again through the tammy and just when ready to use, incorporate into it half a pound of fine, fresh butter.

(413). HALF-GLAZE SAUCE, THICKENED (Sauce demi-glace liée.)

A half-glaze sauce only differs from an espagnole by its lightness. This sauce is generally made in large quantities at the time, so as not to begin it so frequently, as it requires the utmost care in its preparation. Heat in a saucepan one pound of clarified butter, and when it is very hot fill it up with flour so as to obtain a paste rather too light than otherwise; thicken it well while stirring for a few minutes on the fire, and then set it aside in a warm part to cook and brown very slowly, without adhering to the bottom of the pan, and without letting it get black. Five or six hours after, pour it into a vessel, cover it with paper, and let this roux stand to get cool.

To make the Sauce: dilute the roux very slowly, with some beef stock (No. 194a), having it only slightly warm, and prepared for this purpose, and finish it exactly like the espagnole; it must be as clear as possible and of a light color; strain and skim it well. Stir the liquid over the fire to thicken the sauce, managing not to have any lumps in it, and should it not be perfectly smooth, then strain it through a fine colander. Put four ounces of butter in a saucepan, add to it four ounces each of

sliced carrots, onions and celery root; the same quantity of lean ham cut in quarter inch squares, a bunch of parsley garnished with bay leaves, thyme and allspice, fry without coloring, pour the sauce over the whole, add four gills of good white, dry wine, and a quarter of a pound of mushroom parings, and let all boil while stirring, then remove it at once to the side of the range, and continue boiling on one side only, so as to be able to despumate it properly for several hours. Strain and put as much of this as is needed into a reducing saucepan with two gills of meat glaze (No. 401); boil, reduce it to the necessary degree, using a spatula to stir it from the bottom, without leaving it for one instant, incorporate slowly into it a little good veal blond (No. 423) and a small quantity of good white wine. When the sauce is succulent without being too thick, strain it through a tammy and pour it into a vessel, or else into a saucepan to keep warm in a bain-marie.

Clear Half-Glaze Thickened.—Have a quart of well-reduced clear stock (No. 404); put it on the fire to boil, add six tablespoonfuls and skim it carefully, adding two tablespoonfuls of fecula, arrowroot, or cornstarch, diluted in a little cold water, pouring it slowly into the stock while stirring it with a whip; boil again, skim and strain through a fine sieve; set it in a bain-marie and cover the top with some Madeira wine.

(414). BROWN, ESPAGNOLE OR SPANISH SAUCE (Sauce Brune Espagnole).

Espagnole or Spanish sauce is a leading sauce from which many smaller ones are made. To obtain a good espagnole, it is necessary to have good stock (No. 421); in case there be no stock specially prepared for this purpose, use good clear broth. For four quarts of stock, melt in a saucepan one pound of butter, stir into it the same weight of very dry, good flour, so as to obtain a clear paste; then let it cook for four or five minutes on the fire, without ceasing to stir, and afterward set it back on to a very slow fire, or in a slack oven, to let it get a good dark brown color, being careful to move it about often. When the roux is cooked, take it from the oven and dilute with the prepared stock, not having it too hot, and stir the liquid again over the fire to bring it to a boil. Should the sauce not be sufficiently smooth—should any lumps appear in it, then strain it through a fine sieve, and put it back into the saucepan; and at the first boil, set it on one side so that it only boils partially, and let it despumate in this way for two or three hours. Skim off well the fat, and strain the broth into a vessel to let get cold, meanwhile stirring frequently.

(415). VELOUTÉ SAUCE (Sauce Veloutée).

The velouté like the espagnole is also a leading sauce used for making secondary sauces. Melt three-fourths of a pound of butter in a small saucepan; stir into it three-fourths of a pound of good flour, and let the roux cook for a few minutes, then set the saucepan on a slower fire without letting it color; in order to obtain a well thickened sauce, the flour must be well cooked. When the roux is sufficiently done dilute it gradually with four quarts of good stock (No. 423). In case there be no special stock prepared for this sauce then use some good clear chicken stock (No. 195). Stir the liquid over the fire until it comes to a boil, then move it aside to let it cook on one side only; despumate the sauce for one hour, skimming off all the white particles arising to the surface; remove all the fat, and strain the velouté through a sieve into a vessel and let it get cool while lifting off the scum that forms on the top.

(416) VELOUTÉ AND BROWN, ESPAGNOLE OR SPANISH SAUCE FOR LEAN (Sauce Veloutée et Espagnole en Maigre).

The lean veloute or the lean Spanish sauce are made the same way as the fat (Nos. 414 and 415), or using fish stock (No. 417); for lean velouté the stock must be reduced to a glaze without coloring.

(417). FISH STOCK FOR LEAN ESPAGNOLE AND VELOUTÉ SAUCE (Fond de Poisson pour Sauce Espagnole et Sauce Veloutée en Maigre).

Butter the bottom of a sixteen-quart thick bottomed saucepan, and cover it with a layer of sliced onions, and on top of these four pounds of bony fish or else fish bones cut into pieces; moisten with one pint of water and set it on a brisk fire, covering the saucepan, and let it reduce to a glaze. Moisten again with one pint of white wine and four quarts of boiling water; skim off the fat and add a bunch of parsley garnished with two bay leaves, as much thyme, and half a pound of minced carrots and four ounces of celery, two cloves of garlic, and then let cook slowly for two hours; strain the whole through a fine sieve and use this stock for diluting the roux.

(418). BRAISE STOCK FOR BRAISING MEATS (Fond de Braise).

Cover the bottom of a saucepan with bardes of fat pork, one pound of minced onions, one pound of minced carrots, and on top place either a leg of mutton, a piece of poultry, a tenderloin of beef or a kernel of veal. Moisten to the height of the meat with some beef stock (No. 194), add a bunch of parsley containing a bay leaf and as much thyme, a clove of garlic and two cloves; season with salt and whole peppers, and after it has cooked, strain it through a fine sieve, and return the stock to the braised meats to simmer until it is reduced to half. This braise may be replaced by a mirepoix stock for braising meats.

(419). MIREPOIX STOCK AND DRY MIREPOIX (Fond de Mirepoix et Mirepoix Sèche).

This is the essence of meats and vegetables. Put into a saucepan half a pound of chopped fat pork, fry it until melted, and then add half a pound of butter, one pound of lean veal cut in three-eighths of an inch squares, and one pound of unsmoked ham, also a pound of carrots and six ounces of onions cut in quarter inch squares, and a bunch of parsley garnished with a bay leaf and as much thyme, some basil, a clove of garlic, two cloves, and mace. Add to this a few mushroom parings, season with a little salt and mignonette, and when all the ingredients are well fried and of a fine golden color, moisten them with three quarts of remoistening (No. 189), and one pint of white wine, and a pint of Madeira wine; boil the whole slowly for two hours, then strain it forcibly through a tammy (No. 159) without removing the fat. Mirepoix is used for moistening meats, fishes, etc.

Dry Mirepoix is made of minced, raw vegetables, and roots, which are fried in lard and moistened with some good stock and white wine, and allowed to reduce to dryness. It is employed to cover the breasts of fowl, game, and also meats that are to be roasted on the spit.

(420). POËLER STOCK FOR COOKING FOWL OR WHITE GAME MEAT (Fond de Poêle pour Cuire la Volaille et le Gibier Blanc).

Poêler.—Consists in cooking fowls or white game meat, the breasts of which are covered with slices of peeled lemon, then barded and cooked in a rich stock having it reach to half their height. To make the stock cut up one pound of fat pork, and half a pound of unsmoked ham into quarter inch squares; one pound of carrots and as many onions, both minced, a garnished bouquet of bay leaf and as much thyme, fry the whole lightly in half a pound of butter, adding a bunch of basil garnished with two cloves, mace, and a clove of garlic; moisten all with two quarts of veal blond (No. 423), add salt, ground pepper.

(421). BROWN, ESPAGNOLE OR SPANISH SAUCE STOCK (Fond pour Sauce Brune Espagnole).

Butter the bottom of a thick bottomed saucepan and garnish it with slices of onions, placing on top half a pound of ham, some slices or parings of fat pork, twelve pounds of knuckle of veal, shoulder, and trimmings, six pounds of beef or parings, and moisten with one quart of beef stock (No. 194a); leave the saucepan on the fire until the broth is half reduced, then cover the saucepan and moderate the fire, continue to boil till all the moisture is reduced and falls to a glaze, which is easily perceived as the grease then becomes clear; moisten it once more with eighteen quarts of beef stock; boil, skim off the fat, and add a bunch of parsley, garnished with two bay leaves and as much thyme, basil, celery, and two cloves of garlic, also one pound of carrots cut lengthwise in four, salt, ground pepper, and a little sugar. Cook all together for six hours, skim off the fat and strain through a sieve to keep for further use. This stock is used for moistening brown roux.

(422). VELOUTE STOCK (Fond pour Velouté).

Butter the bottom of a sixteen quart saucepan, having a thick bottom, cover it with sliced onions and on top of these lay four pounds of knuckle of veal and shoulder, half of each, four pounds of fowl without the breast, and moisten with one pint of remoistening (No. 189), put it on a brisk fire and cover the saucepan, as soon as the liquid is reduced to half, moderate the fire and let the sauce fall slowly to a glaze without browning, then moisten with six quarts more of white broth, skim off the fat and scum and season with salt, crushed whole peppers and a little sugar, add a bunch of parsley and celery green, garnished with two bay leaves and as much thyme, also half an ounce of basil, besides four ounces of mushroom parings or stalks and half a pound of minced carrots, then let cook for six hours, remove all the fat, add from time to time a little remoistening (No. 189), salt it to taste and strain through a sieve or a napkin. Use when needed.

(423). VEAL BLOND STOCK (*Fond de Blond de Veau*).

Butter the bottom of a saucepan capable of containing sixteen quarts; set in four sliced onions, and on top of these four pounds of split knuckle of veal and four pounds of shoulder of veal, two fowls, after removing the breasts, and moisten all with one quart of beef stock (No. 194a). Place the saucepan on a brisk fire, keeping the lid on, and reduce the moisture by moderating the heat of the fire, and letting the liquid fall slowly to a glaze; now moisten again with six quarts more of beef stock, season with salt and whole peppers, and add four leeks, two carrots, cut in pieces, a bunch of parsley, some celery, one bay leaf and as much thyme. Cook all slowly for six hours, then skim off the fat and strain through a fine sieve. Chop up the breasts taken from the two fowls with the same quantity of lean beef, and mix this in a little cold water, and with this meat clarify the veal blond the same as consommé; then strain it through a napkin.

Veal blond should be clear, succulent and of a nice color, the grease should be thoroughly removed from it; added to clear soups it greatly improves them; it is also used in reducing sauces.

HOT SAUCES.

(424). AFRICAN SAUCE (*Sauce à l'Africaine*).

Put two ounces of butter into a sautoire and when hot add two ounces of chopped up onions and fry without coloring; moisten with a pint of broth and a pint of espagnole sauce (No. 414), add a small bunch of parsley garnished with half a bay leaf and as much thyme. Bring the whole to a boil, skim, remove the fat and let cook for half an hour; strain through a tammy and incorporate slowly into the sauce, two ounces of butter, a pinch of cayenne and the juice of a lemon, also a gill of Madeira wine and two ounces of exceedingly fine cut up truffles.

(425). ALLEMANDE WITH RED WINE AND FRUITS (*Allemande au Vin Rouge et aux Fruits*).

Cook six ounces of dry black cherries or prunes, cut in four, in two gills of red wine and as much water, add a bit of cinnamon stick, three cloves, and the peel from one lemon; let simmer for twenty minutes on a slow fire, then drain and add to the juice the same quantity of espagnole (No. 414) as there is sauce; reduce, skim, and after the liquid is well reduced, take out the lemon peel, cinnamon, and cloves, then put the cherries back into the sauce and serve. Cherries and prunes may both be used together, half of each.

(426). AMERICAN SAUCE (*Sauce Américaine*).

Split open the bodies of two cooked lobsters, take out all the creamy parts, rub them through a sieve, and keep them aside for further use. Wipe well the shells, break them into pieces and chop them up coarsely on the table with the thick end of a knife. Fry in some oil, carrots, celery, parsley, shallots, and minced onions, add to these the chopped shells and let cook all together until their moisture is reduced, then moisten slightly above their height with white wine and mirepoix (No. 419); let this liquid boil up for two minutes, then move it on a more moderate fire, and add some thyme, bay leaf, and basil. Let the whole cook from twenty to twenty-five minutes, then strain it forcibly through a sieve into a bowl, and leave it to settle for a quarter of an hour, afterward removing all the fat, pour off the top gently into a sautoire, pressing it through a fine sieve, and let it reduce to a half-glaze. Mix in with it about a third of its quantity of tomato sauce, reduce it once more without ceasing to stir until it becomes short and succulent, by mixing in three or four spoonfuls of sherry wine. Strain it now into another saucepan, work in the butter, and finish with a dash of cayenne pepper, and two spoonfuls of the creamy part from the bodies already strained. This sauce should be served as quickly as it is made; in any way it must be kept stirred until the very last moment.

(427). ANCHOVY SAUCES (*Sauce aux Anchois*).

Anchovy Fat Sauce.—Set into a saucepan half a pint of brown poivrade sauce (No. 522); the same quantity of espagnole (No. 414), and half a pint of veal blond (No. 423). Allow the liquid to boil up while stirring continuously, then despumate; just when ready to serve incorporate in two ounces of anchovy butter (No. 569).

For Lean Anchovy Sauce.—Clean twelve anchovies, by removing their skin and tails; wash and pound in a mortar; to this pulp add double their quantity of butter, rub through a fine sieve, and incorporate two ounces of this butter into one quart of white sauce (No. 562); season, and add a little lemon juice and nutmeg, then strain the whole through a tammy. The anchovy butter can be replaced by essence of anchovies, already prepared in bottles; in this case incorporate in just when prepared to serve, two ounces of fresh butter.

(428). APPLE SAUCES (Sauce aux Pommes).

Hot with Butter and Gravy.—Peel a pound of sour apples, cut them in quarter inch thick slices, and remove the cores. Put a quarter of a pound of butter into a sautéing pan and when hot, throw in the apples and let them fry on both sides until they are a fine color, then moisten with four gills of veal blond (No. 423), and two ounces of brown sugar (or cayenne pepper) if preferred, and a little grated nutmeg, press the apples through a sieve and serve hot.

For Hot or Cold.—Peel and core one pound of sour apples, put them into a saucepan with a pint of water and when done, drain and pass them through a sieve; now add sugar, nutmeg, and an ounce of butter and serve the sauce hot; for the cold suppress the butter.

(429). ARGENTINE SAUCE (Sauce Argentine).

Put into a sautoir, four tablespoonfuls of oil; set it on the fire and when hot, add two ounces of chopped onions, and a finely shredded green pepper, a crushed and chopped clove of garlic, a bunch of parsley garnished with a bay leaf, and as much thyme; fry the whole without attaining color; then drain off the oil and moisten with one gill of white wine, and two gills of tomato purée (No. 730); season, and add a pint of espagnole sauce (No. 414), and three tablespoonfuls of meat glaze; boil the whole, skim carefully, and reduce to a proper consistency; pass through a tammy and serve.

(430). AURORA SAUCE, FAT AND LEAN (Sauce à l'Aurore, en Gras et en Maigre).

For Fat.—Put into a saucepan half a pint of velouté (No. 415), with essence of mushrooms (No. 392), and half a pint of veal blond (No. 423); reduce to half, strain through a tammy, heat it up once more and when ready to serve incorporate two ounces of crawfish butter (No. 573) into the sauce.

For Lean.—Have in a saucepan one quart of béchamel sauce (No. 409); pound four hard boiled egg-yolks with four ounces of lobster butter (No. 580); press through a fine sieve, mix the two together adding the juice of a lemon, strain through a tammy and serve hot.

(431). BARNAVE SAUCE (Sauce à la Barnave).

Put four ounces of butter into a saucepan and when hot add a quarter of a pound of red carrots blanched and the same quantity of onions, both cut into three-sixteenth inch pieces. First fry the onions, then add the carrots and fry together a little, add a garnished bunch of parsley with thyme, a clove of garlic, a pound of game carcasses and when a good color add half a bottle of red wine and a pint of broth. Let all cook for three-quarters of an hour, skim it carefully, strain the sauce through a tammy or sieve, dilute it again with another pint of broth and throw in an ounce of very fresh bread raspings, an ounce of butter and the juice of one orange.

(432). BAVAROISE SAUCE (Sauce Bavaoise).

Reduce to half its volume one gill of vinegar; take it from the fire and let get cold, then add one gill of béchamel (No. 409), four raw egg-yolks and four ounces of butter divided into small pats, a gill of water, salt and nutmeg. Stir the preparation over a moderate fire until it thickens, then incorporate into it three ounces of butter, a small bit at a time, working it in well with a whip so as to have it light, add to finish, three ounces of crawfish butter (No. 573) and a tablespoonful of grated horseradish.

(433). BÉARNAISE SAUCE, HOT MAYONNAISE, AND WITH TOMATOES (Sauces Béarnaise, Mayonnaise Chaude et aux Tomates).

Put into a saucepan one gill of vinegar with two ounces of chopped shallots, also a few tarragon leaves; cover the saucepan with its lid, and reduce the liquid almost completely, then take it from off the fire. Let the vinegar get slightly cold, and afterward mix in with it four raw egg-yolks,

season with salt and mignonette, and return it to a slow fire, and then incorporate into it slowly three ounces of clarified butter, stirring it continually in the meanwhile with a small whip; now strain it through a tammy; whip it well, and mix in with it a coffeespoonful of chopped tarragon, and the same quantity of chopped parsley. This sauce should have the consistency of a mayonnaise, and can also be made the same as the above, with half butter and half oil.

Hot Mayonnaise.—Is made the same as a béarnaise, only using oil and suppressing the tarragon.

Hot Mayonnaise with Tomatoes.—Pour one quart of hot mayonnaise in a deep saucepan, set it either on a slow fire or in a bain-marie, and when it begins to curdle, take it off and beat it up quickly, adding a little cold water; continue the beating process until perfectly smooth, then heat it again stirring vigorously without allowing it to boil, and finish by adding eight tablespoonfuls of well reduced tomato purée (No. 730), four tablespoonfuls of melted meat glaze (No. 401), and some lemon juice. Strain through a fine sieve, then mix in a teaspoonful of chopped parsley and a little cold water.

(434). BERCHOUX SAUCE (Sauce à la Berchoux).

Put into a sautoire one pint of milk and let boil, then add two ounces of fresh bread-crumbs; season with salt, nutmeg, and red pepper and moisten with the quarter of a bottleful of champagne. Now pound a pinch of tarragon with two pinches of chervil, and a quarter of a clove of garlic; when it becomes a pulp add four ounces of fresh butter and a little spinach green to color. Incorporate this butter into the sauce, strain through a fine tammy; if the sauce should be too thick add a little cream.

(435). BIGARADE SAUCE (Sauce à la Bigarade).

A bigarade orange is a sour orange before it changes to an orange color; peel it without touching the white parts, using a peeling knife (Fig. 156), cut the peel up into small fine Julienne, plunge it into boiling water, and cook it until it is tender; drain and enclose it in a covered saucepan with four gills of espagnole (No. 414) or velouté (No. 415) if needed for a white sauce. Just when ready to serve, finish the sauce with a dash of cayenne pepper, meat glaze, the orange juice and the juice of a lemon; strained through a tammy, adding two ounces of fine butter. The bigarade can be replaced by an orange and a lemon, using the peel and juice of both fruits.

(436). BORDELAISE SAUCE, WITH MARROW AND MAÎTRE D'HÔTEL WITH MARROW

(Sauce Bordelaise, à la Moelle et Maître d'Hôtel à la Moelle).

Bordelaise Sauce.—Put into a saucepan half a bottleful of Bordeaux wine, adding a small garnished bouquet containing a little garlic, half a bay leaf, and two cloves; a quarter of a pound of the peelings and stalks of some chopped mushrooms, one tablespoonful of blanched shallots lightly fried in three spoonfuls of oil, one pint of espagnole sauce (No. 414), half a pint of veal blond (No. 423), and season with salt, mignonette and cayenne, boil, skim off the fat and then pour in half a bottleful of white wine, and when the sauce is reduced, strain it through a tammy and stir in a teaspoonful of chopped parsley; a pound of beef marrow cut in either squares or slices may be added to the bordelaise just when ready to serve. A simpler way is to brown some minced shallots in oil with a clove of crushed garlic, adding red wine and gravy, then reduce it to half, pour in the espagnole, boil, skim off the fat and serve.

Bordelaise Sauce with Marrow.—Fry minced shallots in oil with a clove of garlic (crushed); moisten with red wine and reduced gravy, add some espagnole; boil and despumate, then put in squares of beef marrow or else have them cut in slices and plunged into boiling water and drained; add only when ready to serve.

Maître d'Hôtel with Marrow.—Have some maître d'hôtel butter (No. 582), slightly melted, into which add four ounces of shallots for each pound of butter, the shallots being cut into one-eighth inch squares, eight tablespoonfuls of meat glaze or chicken glaze, and add just when ready to serve, slices of marrow previously thrown into boiling water and drained.

(437). BOURGUIGNOTTE SAUCE—LEAN (Sauce à la Bourguignotte—Maigre).

Cut a pound of eels into slices being careful that they are very fresh; put these into a saucepan with two quarts of water, two ounces of minced onions and two ounces of mushroom parings, a bunch of parsley garnished with bay leaf and as much thyme, two minced shallots, pepper and all-

spice. Set the saucepan on the fire, let it come to a boil, and continue the boiling for twenty minutes, then strain the liquid and reduce it, adding one pint of lean espagnole sauce (No. 416), and a little lean broth (No. 417); let boil once again, despumate it, pour in a quarter of a bottleful of good white wine; boil and despumate again for half an hour, then add another quarter of a bottle of white wine, making half a bottleful in all; Volnay wine is excellent for this sauce. After it is reduced to a proper consistency, and just when ready to serve, incorporate into it a quarter of a pound of crawfish butter (No. 573).

(438). BREAD SAUCES, AMERICAN, ENGLISH, FRENCH, REGLAIN AND GERMAN FRIED
(Sauce au Pain, Américaine, Anglaise, Française, Reqlain et Frite à l'Allemande).

American.—Put into a saucepan one ounce of butter with one ounce of finely chopped onions, fry them lightly without coloring and moisten with a pint of boiling milk, add two ounces of bread-crumbs, salt, cayenne pepper and cloves, and just when ready to serve, add a little cream to finish. This sauce should be consistent and hot without boiling.

English is made exactly the same, only replacing the fried onions by a raw onion cut in four, and whole peppers instead of the cayenne.

French.—Chop up a shallot and a quarter of a clove of garlic, putting them in a saucepan with two gills of white wine; let simmer and reduce, adding two tablespoonfuls of very fine bread-crumbs, a little fresh butter, a dash of mignonette and grated nutmeg and two gills of broth, let reduce to half, then squeeze in some lemon juice and a teaspoonful of chopped parsley.

A la Reqlain.—Set four gills of milk into a saucepan, adding two ounces of bread-crumbs and one shallot cut in small eighth inch squares, a whole clove of garlic, and let heat without boiling for a few minutes, seasoning with salt, a little cayenne and nutmeg, two ounces of butter, a teaspoonful of raw fine herbs, one gill of white wine and the juice of an orange.

Fried German.—Melt and heat gradually half a pound of butter so as to obtain a hazel-nut butter, incorporate into it three ounces of white bread-crumbs, cook it over a slow fire for a few minutes without ceasing to stir, salt it lightly and take off the fire to pour into a hot sauce boat.

(439). BRETONNE SAUCE (Sauce à la Bretonne).

Mince up four ounces of onions, fry them in two ounces of clarified butter, and when fried without attaining a color, drain them and moisten with one gill of veal blond (No. 423); reduce and let fall to a glaze. Add one gill of velouté (No. 415) if for white, and espagnole (No. 414) if for brown; season with salt and pepper, and meat glaze; strain it forcibly through a sieve, and incorporate into the sauce just when ready to serve, half an ounce of fresh butter. For a lean sauce, moisten with some fish stock (No. 417), and lean velouté or espagnole (No. 416) and fish glaze (No. 399).

(440). BUTTER SAUCE (Sauce au Beurre).

Put into a saucepan, two heaping tablespoonfuls of flour, dilute it with half a pint of cold water, add some salt and whole peppers, one clove, grated nutmeg, and half an ounce of butter. Set it on the fire, and stir well until it boils; then allow it to cook slowly for fifteen minutes; remove it from the fire, and incorporate into it by degrees, one pound of fresh butter, and the juice of two lemons. If the sauce should become too thick, add a little more water, then strain it through a tammy. With this sauce a quantity of other sauces may be made such as caper, egg, oyster, horse-radish, etc.

(441). CAPER SAUCE (Sauce aux Câpres).

Set into a saucepan two ounces of butter, mix it with one and a half ounces of flour; beat the flour and butter well together with a spoon, so as to obtain a smooth paste; now moisten it with two gills of water, add a pinch of salt, stir the liquid on the fire until the sauce becomes thick. At the first boil, remove it to the side of the range. It should be somewhat more consistent than thin. Incorporate into it gradually, two ounces of butter divided into small pats, the sauce should now be creamy; remove it and finish by adding some small nonpareil capers, and the juice of a lemon; then serve.

(442). CARDINAL SAUCES BOTH FAT AND LEAN (Sauce Cardinal pour Gras et Maigre).

For Fat.—Reduce one pint of velouté (No. 415), with two gills of mushroom essence (No. 392), or else veal blond (No. 423), season with salt, pepper, and nutmeg; add a tablespoonful of meat, chicken, or game glaze (No. 401), two ounces of fresh butter, and the juice of one lemon. Serve in a sauce-boat, and dredge over the top chopped-up lobster coral.

For Lean.—Soak six carp milts in cold water, cook them for ten minutes in white broth (No. 195) with the juice of one lemon, salt, and half an ounce of fine butter, then drain; put into a saucepan six tablespoonfuls of thick béchamel (No. 409), add to it a gill of cream; boil, season with salt and cayenne pepper, and beat in one ounce of fresh butter, strain through a tammy, add the milts, and heat them up rolling them in the sauce. Serve in a sauce-boat, dredging the top with some very finely chopped lobster coral.

(443). CASTILLANE SAUCE (Sauce à la Castillane).

Pour into a saucepan six gills of espagnole sauce (No. 414) and two gills of veal blond (No. 423), reduce it to a third, then add a tablespoonful of powdered sweet Spanish peppers, a very finely shredded green pepper, and a quarter of a pound of raw lean ham cut into small three-sixteenth inch squares, boil all slowly, despumate the sauce, and just when ready to serve squeeze in the juice of a lemon.

(444). CELERY SAUCE (Sauce au Céleri).

Have half a pound of white celery stalks cut in quarter inch pieces, put them in boiling and salted water for five minutes, drain and place them in a saucepan with a pint of white stock (No. 422), then reduce it to half, adding a pint of well-reduced velouté (No. 415), and just when ready to serve, incorporate into it two ounces of fine butter and half a gill of fresh cream, seasoning with salt, nutmeg and red pepper.

(445). CHAMPAGNE SAUCE, ALSO WITH CHABLIS, RHINE WINE, SAUTERNE OR GRAVE-WINE (Sauce au Champagne, Chablis, Vin du Rhin, Sauterne or Grave).

The sauces may be made white or brown for a base; for white, using velouté (No. 415), for the brown, having a brown espagnole (No. 414). Reduce one quart of espagnole with half a pint of mushroom essence (No. 392), or the liquor in which they have been cooked, also a pint of mirepoix stock (No. 419), add a pint of champagne or any other wine and reduce once more until the sauce be sufficiently consistent. If made with velouté thicken it with egg-yolks, cream and small pats of butter.

(446). CHATEAUBRIAND SAUCE (Sauce Chateaubriand).

Put into a saucepan one pint of espagnole sauce (No. 414), with two tablespoonfuls of meat glaze (No. 401), one pint of veal blond (No. 423), and reduce it all to half, then strain through a tammy, and just when ready to serve, stir in half a pound of fine butter, the strained juice of a lemon and a teaspoonful of chopped parsley. To make it with tarragon put into a saucepan two gills of dry white wine with some chopped shallots and mushroom peelings, and reduce it all to half. Mix in with it six tablespoonfuls of meat glaze (No. 401), and finish with three gills of reduced velouté (No. 415), let it boil for two minutes, then strain; at the last moment mingle in with it three ounces of butter in small pats, working it in well with a small tinned wire whisk; add the strained juice of a lemon and a few finely shredded tarragon leaves.

(447). CHERRY SAUCE (Sauce aux Cerises).

Lay in a saucepan, half a pound of currant jelly with six cloves, a small stick of cinnamon, two orange peels, one ounce of meat glaze (No. 401), half a pint of veal blond (No. 423), one pint of espagnole sauce (No. 414), one gill of Burgundy, and four ounces of dried and pounded cherries, let all boil together for a few minutes, then add the strained juice of two oranges, mix all together well, and serve.

Another way is to have a quarter of a pound of dried black cherries with their pits: soften them in cold water, and pound them in a mortar with three gills of red wine; pour the preparation into an untinned copper vessel, add a small stick of cinnamon, and two cloves, also a piece of lemon peel; let the liquid boil for two minutes, then thicken it with a teaspoonful of fecula diluted with a little cold water; remove it to the side of the fire, cover, and keep it warm without boiling for fifteen minutes, then strain through a sieve and serve.

(448). CHERVIL OR PARSLEY PLUCHE SAUCE (Sauce à la Pluche de Cerfeuil ou de Persill).

A pluche is the leaves of either parsley or chervil blanched and combined with a sauce or soup. Reduce one pint of velouté (No. 415) with two gills of white wine; season with salt, pepper, nutmeg and the juice of a lemon, and just when serving incorporate into it four ounces of fresh butter. Should the sauce be too thick add a little broth (No. 187), and then put in a heavy pinch of blanched chervil or parsley leaves.

(449). CHIVRY SAUCE (Sauce à la Chivry).

Blanch in a red copper untinned vessel a handful of herbs composed of parsley leaves a third; chervil a third; pimpernel a sixth, and tarragon a sixth; drain them and extract well all their moisture, then put them into a mortar with a pinch of chives, pound them finely, adding a piece of butter, and after removing the preparation from the mortar rub it through a sieve, and add to it three gills of reduced velouté (No. 415) and a pinch of cayenne pepper. Color the sauce with a little spinach green or green vegetal coloring.

(450). OLERMONT SAUCE (Sauce à la Olermont).

Cut six medium onions in two; then remove the stalk and root from both ends giving a sharp slanting blow with the knife, so when they are removed the onions easily fall apart: then mince them up finely. Put four ounces of butter into a saucepan on the fire, and when it is hot, add the onions, and fry them slowly so that they become a nice golden color, then drain off the butter, and finish cooking with a quart of remoistening (No. 189); season with salt, pepper, and sugar, and when the onions are well done, and the stock reduced to half, add to it a pint of espagnole sauce (No. 414) with two tablespoonfuls of meat glaze (No. 401); season nicely and serve.

(451). COLBERT, ENGLISH AND TARRAGON SAUCES (Sauce à la Colbert, à l'Anglaise et à l'Estragon).

Colbert.—Boil up one gill of meat glaze (No. 401) in a saucepan, remove it from the fire, and then incorporate into it four ounces of fresh butter, working them well together with an egg-whisk, until the butter is thoroughly melted; then add the juice of two lemons, some grated nutmeg, and two tablespoonfuls of good sherry wine; strain through a tammy, add a teaspoonful of chopped parsley, and serve.

English.—Put a saucepan on the fire, containing two tablespoonfuls of Worcestershire sauce, and two of mushroom catsup, the same quantity of melted meat glaze (No. 401); take it off when it bubbles, then work slowly into it two ounces of anchovy butter, the juice of one lemon, and a little grated nutmeg; strain through a tammy and serve.

With Tarragon or Chervil.—Pour a gill of melted meat glaze (No. 401) into a saucepan; at the first boil take it off the fire, and whip in with it a quarter of a pound of butter divided into small pats; finish the sauce with the juice of two lemons, and half a spoonful of tarragon leaves, or else a spoonful of chervil leaves, one or the other finely cut up.

(452). CRAB SAUCE (Sauce aux Crabes).

Have a pint of white sauce (No. 562), in a saucepan, add to it a pinch of cayenne pepper and the same quantity of ground mace, also two ounces of crab meat cut in dice, or if possible some oyster crabs blanched in their own oyster juice, and drained.

(453). CRAWFISH SAUCE (Sauce aux Écrevisses).

Fry in two ounces of butter, one ounce of carrots, one ounce of celery root, one ounce of onions, and one ounce of shallot, a few parsley leaves, thyme, one bay leaf, and one clove of garlic. Moisten with half a bottleful of white wine, and let the whole cook for ten minutes, adding to it twenty-four well washed crawfish, a little salt and mignonette. Cook all together for five minutes, while tossing them up frequently, then take out the crawfish and let the stock settle; pour off gently the top, straining it through a very fine sieve; then reduce it to half and add a pint of velouté sauce (No. 415) and half a pint of white wine, and reduce it once more. Shell the crawfish, take the meat from the tails and lay them on one side; pound the remainder with five ounces of butter, heat it, and then pass it through a sieve into a bowl filled with ice water; lift up the butter, wipe it, and incorporate this butter into the sauce; color it with orchanet or else vegetable carmine, and strain it through a sieve. Add the crawfish meat cut in small dice to the sauce, and serve at once.

(454). CREAM SAUCE (Sauce à la Crème).

Put into a small saucepan, one pint of béchamel (No. 409), reduce it with two gills of cream; when ready, incorporate into it a quarter of a pound of fresh butter; season with salt and a dash of cayenne pepper.

(455). CURRANT SAUCE, WITH RED WINE, PORT WINE, CALIFORNIA WINE, WHITE WINE AND WHITE CURRANTS (Sauce Groseilles au vin de Bordeaux, au vin de Porto, au vin de Californie, au vin de Blanc et aux Groseilles Blanches).

Plain currant jelly without being heated may be served with canvasback duck and saddle of venison. But if some people prefer sauce, the following will be found good:

Currant Sauce with Red Bordeaux Wine.—Put half a bottle of Bordeaux wine into a saucepan on the fire, and when the wine begins to simmer take it off, and put into it, to infuse, ten cloves, the peel of a lemon and a bit of cinnamon; leave them in for twenty minutes, and then add to it half a pound of currant jelly and two ounces of sugar, more or less, according to taste; dissolve and mix well, and when thoroughly melted, strain the sauce through a sieve and serve it hot.

Currant Sauce with Port Wine.—Put half a pound of currant jelly in a saucepan on the fire, dilute it with half a bottleful of port wine and one pint of brown espagnole sauce (No. 414), and when well dissolved strain through a sieve and serve hot.

Currant Sauce with California Wine.—Melt half a pound of currant jelly with half a pint of red California wine, and when well dissolved strain it through a tammy and serve hot.

Currant Sauce with White Wine.—Made with half a pound of currant jelly, a pinch of cinnamon, the same of ground cloves, half a bottle of white wine, and a pint of velouté (No. 415), besides the pulp of one lemon; strain through a sieve and serve hot.

White Currant Sauce.—Blanch and strain a pint of picked white currants, mix in with them half a pound of apple with orange jelly, the juice of two lemons and half a pint of velouté (No. 415). Dissolve with half a pint of white wine; strain through a tammy and serve hot.

(456). CURRY SAUCES, INDIAN AND WITH APPLES (Sances au Kari, à l'Indienne et aux Pommes).

Curry.—Brown in some butter four ounces of minced onions, adding to it one teaspoonful of curry; two minutes later moisten with two gills of velouté (No. 415), two ounces of mushroom peelings, and a bunch of parsley garnished with a bay leaf. Reduce the sauce, and pour into it slowly about two gills of chicken broth (No. 188), and at the very last moment two spoonfuls of good raw cream. Pass the sauce through a tammy, and incorporate into it a piece of fresh butter, then heat it up without boiling.

Curry, Indian.—Put into a saucepan four ounces of ham, two ounces of onions, two ounces of mushrooms, all minced up very fine, a bunch of parsley garnished with as much bayleaf as thyme, one onion with three cloves in it, one teaspoonful of ground sweet Spanish pepper, a dash of cayenne pepper, a dessertspoonful of curry, a pinch of mace and one quart of chicken broth (No. 188). Let simmer and reduce to half; add one quart of allemande sauce (No. 407), and a pinch of saffron, pass it through a tammy and just when ready to serve incorporate into it two ounces of fresh butter.

Curry with Apples.—Put four ounces of butter into a saucepan, adding to it four ounces of apples, four ounces of onions, two ounces of ham, all finely shredded, a pinch of mace, a teaspoonful of pepper-corns, a bay leaf and as much thyme. Set the saucepan on a moderate fire, and let all fry till the onions begin to brown, being careful to stir it constantly, and add a tablespoonful of curry, the same of vinegar, a teaspoonful of sugar, one quart of velouté (No. 415), two gills of veal blond (No. 423) and one teaspoonful of meat glaze (No. 401). Pass all through a tammy and add two gills of cream.

(457). DANISH SAUCE (Sauce à la Danoise).

Put two ounces of butter in a saucepan, with four ounces of thinly sliced ham, and when lightly fried and a fine color, drain off the butter; detach the glaze with a gill of broth, add a clove of garlic, a bay leaf, as much thyme and a pint of espagnole (No. 414); cook slowly, despumate, season well, and pass the sauce through either a sieve or a tammy. Cut four ounces of chicken fillets, eight of mushrooms, and four of ham, into three-sixteenth inch squares; put them into the sauce with a small teaspoonful of chopped parsley.

(458). D'ANTIN SAUCE (Sauce à la d'Antin).

Put into a saucepan two ounces of butter, add two ounces of onions cut in one-eighth inch squares, and fry them without letting them attain color; moisten with one pint of espagnole (No. 414), one gill of Madeira, and one gill of tomato purée (No. 730); add half an ounce of chopped

truffles, two ounces of mushrooms cut in eighth of an inch squares, a teaspoonful of chopped parsley, and a small pinch of tarragon leaves; and also one coffeespoonful of chopped chives.

(459). **DEVILED SAUCE** (Sauce à la Diable).

Lay in a saucepan three tablespoonfuls of vinegar, two ounces of one-eighth inch squares of shallot, a few parsley leaves, one bay leaf, as much thyme, and a clove of garlic crushed and chopped; let the whole boil for a few minutes, then add a pint of espagnole (No. 414), a pinch of mignonette, a very little cayenne pepper, a gill of red wine, and two tablespoonfuls of diluted mustard, also two tablespoonfuls of tomato sauce.

(460). **DIANA SAUCE** (Sauce à la Diane).

Into a saucepan put a quarter of a pound of butter; when hot add to it one medium onion, two shallots, one ounce of celery, all cut up very finely, and a bay leaf; and when these ingredients are well fried, add to them one pound of raw game carcass, and let the whole color nicely, adding three tablespoonfuls of flour, to make a roux, brown it slightly and then moisten with one pint of velouté stock (No. 422) and a pint of cream. Let the sauce cook and despumate for half an hour, seasoning it with salt, pepper, and nutmeg; then strain it through a sieve, and afterward through a tammy, return it to the saucepan, and reduce it properly, incorporating into it two ounces of butter.

(461). **DUXELLE SAUCE WITH COOKED FINE HERBS AND TRUFFLES** (Sauce à la Duxelle aux Fines Herbes Cuites et aux Truffes).

Set into a saucepan two ounces of grated salt pork, and two ounces of butter, six shallots cut in squares; one clove of crushed and chopped garlic; when all these are fried without coloring add one quarter of a pound of chopped mushrooms, a bay leaf, as much thyme and two cloves. Moistening the whole with half a pint of white wine, and the same quantity of broth, one pint of espagnole (No. 414) or velouté (No. 415), if for white and let cook for fifteen minutes. Add one tablespoonful of chopped truffles and a half a teaspoonful of chopped parsley; take out the bayleaf, thyme and cloves.

(462). **EGG SAUCE, ENGLISH AND POLISH** (Sauce aux œufs, à l'Anglaise et à la Polonoise).

For English Egg Sauce.—Put a pint of velouté (No. 415) in a saucepan with some pepper, nutmeg, the juice of a lemon, and four hard boiled eggs chopped up over a white cloth, and then added to the sauce with a tablespoonful of chopped parsley. Should the sauce be too thick dilute it with some mushroom broth and white broth.

For Polish Egg Sauce.—Have six small hard boiled eggs; chop up the whites and yolks separately; put into a sufficiently large frying pan half a pound of clarified butter, let it heat until it becomes hazel-nut butter, then season with salt, a tablespoonful or chopped parsley, a tablespoonful of diluted mustard and the chopped eggs; mix all without boiling and pour into a sauce-boat to be served separately.

(463). **FENNEL SAUCE** (Sauce au Fenouil).

Put one pint of velouté (No. 415) and a spoonful of meat glaze (No. 401) into a saucepan, and let them come to a boil, then thicken with one egg-yolk and some fresh butter, adding the juice of one lemon, and a tablespoonful of very finely chopped fennel.

(464). **FINANCIÈRE SAUCE FOR FAT AND FOR LEAN AND WITH GAME AND CHICKEN**
(Sauce à la Financière en gras et en Maigre et au Gibier et à la Volaille).

Put four ounces of butter in a saucepan, add four ounces of cooked lean ham cut in three-sixteenth inch squares, fry without coloring and then throw in four ounces of mushrooms or their parings, two bay leaves, as much thyme, one ounce of truffle parings and two gills of dry Madeira or sherry, let simmer and reduce over a slow fire. Moistening with one pint of veal blond (No. 423), and one pint of espagnole (No. 414), then let boil and despumate, adding a gill more Madeira, and when the sauce is done, strain it through a tammy.

For Lean.—Replace the ham by smoked salmon or sturgeon, the sherry by sauterne, the veal blond by fish stock (No. 417), and use lean espagnole, and then finish the same as for the fat.

For Financière Sauce with Game or Chicken.—Infuse in a quarter of a bottleful of warm white wine or champagne, two ounces of mushrooms and one of truffles. Place two ounces of butter in a saucepan with two ounces of finely minced raw ham, and when it is fried, drain off the butter and moisten with one pint either of chicken or game stock (No. 195), one pint of espagnole (No. 414), and the infused mushrooms and truffles; season with a dash of cayenne pepper, and let boil, skim and reduce it to a proper degree. Strain the sauce and keep it warm in a bain marie.

(465). FINNOISE SAUCE (Sauce à la Finnoise).

Put two gills of velouté (No. 415) into a saucepan with six tablespoonfuls of melted meat glaze (No. 401), a pinch of paprika and a pinch of sweet Spanish pepper and salt; mix all well together, let boil, and incorporate slowly into it six ounces of butter, working it in with a wire whisk, and then add a coffeespoonful of chopped up parsley just when prepared to serve.

(466). FLAVIGNAN SAUCE (Sauce à la Flavignan).

Pound half a pound of very fat chicken livers, two ounces of butter, one tablespoonful of chopped parsley and a pinch of finely cut tarragon; have three gills of port wine in a saucepan with one pint of espagnole (No. 414), add to it salt, pepper, coriander seeds, cinnamon and sugar, boil it for a few minutes, and then mix in the pounded livers, stirring them in well; boil again for a few minutes longer and strain through a tammy; finish with two ounces of butter before serving.

(467). FRENCH SAUCE (Sauce à la Française).

Reduce one pint of béchamel (No. 409), with two gills of mushroom essence (No. 392) in a saucepan, season with mignonette and nutmeg and half a small clove of crushed and chopped garlic, as well as a tablespoonful of meat glaze. Just when ready to serve incorporate into the sauce four ounces of crawfish butter (No. 573), strain through a tammy, then add a teaspoonful of vinegar and chopped parsley.

(468). GASCOGNE SAUCE AND WITH TOMATOES (Sauce à la Gascogne et aux Tomates).

Heat one gill of oil in a saucepan with two cloves of crushed and chopped garlic; add to this one teaspoonful of chopped parsley, the same quantity of chives, two ounces of chopped mushrooms, one ounce of chopped truffles, nutmeg, and mignonette, when all these ingredients are fried without coloring, add half a pint of white wine and one pint of velouté (No. 415). Boil, skim off the surface, reduce and pour in two gills of white wine; thicken with four egg-yolks diluted with half a gill of cream, and just when ready to serve incorporate into the sauce one ounce of anchovy butter (No. 569).

Gasconne and Tomato Sauce.—Add to the above sauce two gills of tomato purée (No. 730), previously strained through a very fine sieve.

(469). GENEVOISE SAUCE (Sauce Genevoise).

Place in a saucepan one pound of the head of salmon, moisten it with a bottleful of red wine, and a pint of fish broth or water; add four ounces of mushroom parings, a bunch of parsley garnished with bay leaf, as much thyme, and a clove of garlic, two shallots, and one minced onion, a teaspoonful of pepper corns, and half a teaspoonful of whole allspice; set it on the fire to boil and continue boiling slowly for half an hour. Strain the liquid through a fine sieve; reduce it with a pint of espagnole sauce (No. 414) and half a gill of Madeira wine; when the sauce is well reduced and despumated, work into it just when ready to serve, two ounces of anchovy butter (No. 569).

(470). GÉNOISE SAUCE (Sauce à la Génoise).

This sauce must not be confused with genevoise. Put into a saucepan two gills of vinegar, and two chopped shallots, let reduce till dry, then add a pint of espagnole (No. 414) and two gills of chicken essence (No. 387) or else fish essence (No. 388), according if needed for fat or lean; one ounce of chopped gherkins, two tablespoonfuls of small nonpareil capers, half an ounce of Sultana raisins and half an ounce of currants, a coffeespoonful of sugar, a dash of cayenne, mignonette, and nutmeg; reduce the whole to a proper consistency and add one gill of tomato purée; boil, despumate and reduce to the consistency of a light sauce. Serve this sauce with roasted or broiled poultry.

(471). GOOSEBERRY SAUCE (*Sauce aux Groseilles Vertes à Maquereau*).

Cut off the stalks and remove the black spots from half a pound of gooseberries; blanch them in an untinned copper vessel for two minutes, drain and add them to a pint of Hollandaise sauce (No. 477) or instead of using them whole they may be rubbed through a sieve and the pulp mixed with the Hollandaise sauce.

(472). GOURMETS SAUCE (*Sauce des Gourmets*).

Cut four tomatoes in two across, press out the seed and put them in a saucepan with parsley, thyme, bay leaf, salt, mignonette, and one small minced onion; boil for twenty minutes, drain and strain through a sieve; keep the liquid; then put a pint of the pulp into a saucepan with two gills of meat glaze (No. 401), beat them well together with a wire whisk, and stir in a quarter of a pound of lobster butter, adding a tablespoonful of wine vinegar, one pinch of minced tarragon and a tablespoonful of finely chopped and blanched shallots slightly fried in butter.

(473). GREEN SAUCE (*Sauce Verte*).

Pour into a saucepan one pint of white wine; add a tablespoonful of vinegar, two well chopped shallots, also the quarter of one bay leaf, two stalks of chives, two sprigs of thyme, and four branches of chervil; reduce the whole thoroughly, and then add to it one pint of velouté sauce (No. 415), a little cayenne pepper, and some spinach green; strain through a tammy, incorporate a few pieces of good butter and serve.

(474). GREEN HOLLANDAISE SAUCE (*Sauce Hollandaise Verte*).

Set into a saucepan five tablespoonfuls of flour, one tablespoonful of pepper corns, some thyme and bay leaves. Dilute this with a pint of water and boil while stirring so as to make a thick but smooth paste; cook it on a very slow fire for fifteen minutes, then take it off, let it get slightly cold, and add ten egg-yolks, afterward the butter and water, a very little at the time; using in all about two pounds of fresh butter and half a pound of ravigote butter, the juice of three lemons or simply a spoonful of vinegar; color with spinach green, and if too thick, thin it out with water, then strain through a tammy and keep it in a bain-marie at a moderate heat.

(475). GRIMOD SAUCE (*Sauce à la Grimod*).

Set in a bain-marie two raw egg-yolks, the juice of one lemon, salt, pepper, nutmeg, and mignonette, also a quarter of a pound of butter; beat the eggs and butter together over a slow fire using a small egg-beater; add a little cayenne pepper, a pinch of saffron leaves infused in half a gill of water; and when the sauce begins to get warm, strain it through a tammy, and keep it in a moderate temperature until needed to serve.

(476). HAM SAUCE AND HARLEQUIN SAUCE (*Sauce au Jambon et à l'Arlequin*).

Ham Sauce.—Place in a saucepan on the fire two ounces of butter, add to it two ounces of lean ham either scraped or finely chopped, and then fry it without letting it attain color, and moisten with a pint of cream; reduce and add one pint of béchamel (No. 409); boil it again and thicken the sauce with six raw egg-yolks and half a pint more cream; and just when ready to serve throw in a teaspoonful of chopped parsley.

Harlequin Sauce.—Heat three ounces of butter in a saucepan, add half a pound of raw ham cut in three-sixteenth inch squares; fry without coloring, drain off the butter, take out the ham and detach the glaze with a little broth, adding four gills of espagnole sauce (No. 414), two of champagne, and two of veal blond (No. 423); reduce and despumate; strain through a tammy, add the ham, four ounces of gherkins cut in three-sixteenth inch squares, and four ounces of egg-white cut the same; also four ounces of carrots cut in same size squares, blanched and cooked in consommé with a little sugar, four ounces of cooked truffles cut the same as the carrots, and a heavy pinch of blanched parsley leaves.

(477). HOLLANDAISE SAUCE AND HOLLANDAISE MOUSSELINE SAUCE (*Sauce Hollandaise et Sauce Hollandaise Mouseline*).

Reduce half a gill of vinegar into which a coffeespoonful of white pepper corns has been added; remove it from the fire, and pour in about half a gill of cold water, five egg-yolks, two ounces of butter, salt, and grated nutmeg; set this saucepan into a larger one containing boiling water, or simply on a very slow fire; stir the contents constantly with a wire-egg beater, and as

soon as the sauce becomes consistent add fresh butter divided into small pats, until six ounces have been consumed; squeeze in the juice of one lemon, more or less, according to taste, and if the sauce be too thick add a little more water to it; then strain it through a tammy (No. 159), pour it in the vessel described in Fig. 129, put it in a bain-marie not too hot, then stir it again constantly for a few minutes and serve.

Hollandaise Mousseline.—Reduce one gill of vinegar, with a few grains of pepper; take it off the fire, and when the liquid is nearly cold mix in with it five egg-yolks, beating them well with a wire whip, then add five ounces of fresh butter, salt, and nutmeg; set the saucepan over a slow fire, stir the preparation rapidly until the butter is melted, then strain the sauce through a sieve or tammy into another saucepan; set this one into another containing boiling water and keep it on the side of the range, working the sauce incessantly until it is thick and frothy, adding little by little a quarter of a pound of butter, and one pint of well-drained whipped cream; it is now ready to be served.

(478). **HORSERADISH SAUCES WITH BREAD-CRUMBS, BÉCHAMEL OR CREAM** (Sauces au Raifort à la mie de Pain, Béchamel ou Crème).

The horseradish needed for making sauces should be first scraped, then grated on a coarse grater. For plain horseradish, white sauce (No. 562), butter (No. 440) or Hollandaise sauces (No. 478) are used. The horseradish should never be cooked in the sauce, it must only be put in, in order to heat it.

Horseradish Sauce with Bread-crumbs.—Soak two ounces of bread-crumbs in hot water, then squeeze. Cook with broth in a saucepan for a few minutes, finishing with an ounce of butter, two spoonfuls of raw cream, salt, and a pinch of sugar. At the last moment add the grated horseradish to the sauce. This sauce is also frequently prepared with plain velouté (No. 415), lightly reduced and finished with three spoonfuls of raw cream. This sauce must be passed through a tammy (No. 159) and then the grated horseradish added.

Horseradish Sauce Béchamel, is made by pouring a pint of well seasoned béchamel into a saucepan; season with salt, cayenne, and sugar; take it off at the first boil, and add one gill of cream, and one ounce of fresh butter, also six ounces of grated horseradish; warm the sauce without boiling.

Horseradish and Cream.—Reduce a pint of cream to one-third, add to it salt, nutmeg, sugar and eight ounces of grated horseradish; warm it up and thicken with half a gill more of cream, two egg-yolks, and two ounces of butter.

(479). **HUNGARIAN SAUCE** (Sauce à la Hongroise).

Pour into a saucepan, the value of half a pint of tomato purée (No. 730) cooked plain, which means drained, but not thickened, also the same quantity of onion purée (No. 723), a gill of melted meat glaze (No. 461), and a pinch of paprika; let it all boil while stirring for two minutes, then remove it to the side of the range, and incorporate slowly into it, five ounces of butter, divided into small pats, without ceasing to stir.

(480). **HUNTER'S SAUCE** (Sauce au Chasseur).

Put two ounces of butter into a saucepan, with two shallots cut in one-eighth inch dice; fry them a light golden color, and then moisten with one pint of espagnole (No. 414), and one pint of game stock; season, and boil on one side only, to despumate, then add half a bottle of Bordeaux, one ounce of cooked lean ham cut into small three-sixteenth inch squares, and two ounces of mushrooms. This sauce may be thickened with two gills of liquid game blood mixed with a table-spoonful of good vinegar; thicken it without boiling, strain the sauce through a tammy and serve.

(481). **HUNTRESS SAUCE** (Sauce à la Chasseresse).

Put into a saucepan on the fire, two ounces of butter with two spoonfuls of chopped onions; fry these for a few minutes, then add two ounces of chopped fresh mushrooms and two ounces of unsmoked, salted beef tongues cut into dice pieces three-sixteenths of an inch. After the humidity from the mushrooms has evaporated, let them fry together without coloring. Moisten with a quart of game stock (No. 195), and half a bottle of champagne, add a bunch of parsley garnished with a bay leaf and as much thyme, and then continue to boil slowly for half an hour; strain the sauce through a fine sieve, and thicken it with four table-spoonfuls of bread-crumbs, adding one ounce of butter, a teaspoonful of chopped parsley and the juice of a lemon.

(482). HUSSARDE SAUCE (Sauce à la Hussarde).

Fry in a saucepan two ounces of lean ham with two ounces of butter, adding two ounces of onions, two cut-up, blanched celery roots, and two shallots, moisten with half a pint of broth (No. 194a) and half a pint of white wine; add a bunch of parsley garnished with a bay leaf and as much thyme, a clove of garlic and a pinch of tarragon; let the whole boil for half an hour, and then thicken it with two ounces of butter kneaded with one ounce of flour, squeeze in the juice of a lemon, strain the sauce through a tammy and mingle in with it two ounces of grated fresh horseradish.

(483). INDIAN SAUCE (Sauce à l'Indienne).

Put two ounces of butter into a saucepan with two ounces of onions, two ounces of lean unsmoked ham, one ounce of celery and a bunch of parsley garnished with thyme and two cloves of garlic. Moisten with two gills of veal blond (No. 423), one quart of espagnole (No. 414) or velouté (No. 415) (if velouté is used thicken with four egg-yolks and half a gill of cream), add one tablespoonful of pepper corns, three cloves, one pinch of saffron, and one teaspoonful of curry. Reduce all this and then strain it through a tammy (No. 170), and just when ready to serve incorporate into it two ounces of fresh butter.

(484). ITALIAN SAUCE (Sauce à l'Italienne).

Place a tablespoonful of olive oil and two ounces of butter in a saucepan with two ounces of onions, and four shallots, all chopped up; a bunch of parsley garnished with a bay leaf and the same quantity of thyme, two cloves and one clove of garlic, two ounces of ham cut in squares, fry all these without letting them attain color, add a quarter of a pound of chopped mushrooms; moisten with one gill of white wine and three gills of veal blond (No. 423), salt, red pepper and nutmeg to season, add a quart of espagnole (No. 414), or velouté (No. 415), skim off and reduce the sauce; suppress the parsley, just when ready to serve add the juice of a lemon and a teaspoonful of chopped parsley. For Italian sauce with truffles add two ounces of chopped truffles.

(485). JUVIGNY SAUCE (Sauce Juvigny).

This sauce is made by putting a teaspoonful of chives and the same quantity of parsley, both finely chopped, into a saucepan with two ounces of butter, set it on the fire and add to it one tablespoonful of shallots; fry all lightly without coloring, then put in one pint of velouté (No. 415), one gill of white wine, some salt, pepper, and nutmeg, let boil up for a few minutes; despumate well, and just when serving stir in a tablespoonful of small capers.

(486). LAGUIPIERRE SAUCE (Sauce à la Laguipierre).

Pour into a saucepan a quarter of a bottleful of white wine or champagne, add to it two ounces of chopped mushrooms, one tablespoonful of chopped and blanched shallots, half a clove of garlic, one bay leaf, six grains of allspice, eighteen grains of pepper, and let all these simmer together with two gills of veal blond (No. 423) for fifteen minutes, then add one pint of velouté (No. 415), and one gill of reduced mushroom essence (No. 392); thicken the sauce with four egg-yolks and one gill of cream, strain the whole through a tammy (No. 159), and then beat into it two ounces of fresh butter and the juice of one lemon.

(487). LITHUANIAN SAUCE (Sauce à la Lithuanienne).

Knead together in a saucepan four ounces of butter with one and a half ounces of fresh bread-crumbs, add the juice of one lemon; two spoonfuls of meat glaze (No. 401), some nutmeg and mignonette. Set this on a moderate fire, and stir the preparation without letting it boil; just when ready to serve, add one tablespoonful of chopped parsley, dilute it with stock (No. 423); see that the sauce is not too thick.

(488). LOBSTER SAUCE, LOBSTER SAUCE WITH MADEIRA WINE AND LOBSTER SAUCE WITH LOBSTER BUTTER (Sauce Homard, Sauce Homard au Vin de Madère et Sauce au Beurre de Homard).

Lobster Sauce.—Place a pint of velouté sauce (No. 415), in a saucepan with pepper corns, thyme, bay leaf and a tablespoonful of chopped and blanched onions, cook all together, then strain through a tammy (No. 159); just when ready to serve incorporate in a piece of lobster butter (No. 581), and a dash of vinegar.

Lobster Sauce with Madeira Wine.—Put into a saucepan two gills of dry Madeira wine, one chopped shallot, a pinch of parsley leaves, mignonette and grated nutmeg, reduce with two gills of broth, and when well reduced add one pint of allemande sauce (No. 407) and two ounces of very red lobster butter (No. 581), strain through a tammy and drop in one ounce of lobster meat cut in three-sixteenth of an inch squares.

Lobster Sauce with Lobster Butter.—Have in a saucepan half velouté sauce (No. 415) and half Hollandaise (No. 477), a little water, salt, mignonette and nutmeg. When the sauce is very hot incorporate in a piece of lobster butter and some chopped parsley.

(489). LOMBARDE SAUCE (Sauce Lombarde).

Have in a saucepan half a bottleful of white wine, add to it two ounces of butter, one teaspoonful of chopped parsley, two finely chopped and blanched shallots and a quarter of a pound of chopped mushrooms. Let all simmer till the liquid is reduced, then add a pint of béchamel (No. 409), and a gill of cream, also the juice of a lemon and a pinch of mignonette.

(490). SAUCE À LA LUCULLUS (Sauce à la Lucullus).

Garnish the bottom of a thick bottomed buttered saucepan with four onions cut in slices, four ounces of sliced ham, one pound of sliced veal and half a pound of game fragments, moisten with one pint of veal blond (No. 423). Set this on a slow fire and let reduce to a glaze, then remoisten with two and a half quarts more broth, adding a bunch of parsley, as much celery, and two bay leaves, with an equal quantity of thyme, four cloves, two ounces of truffle parings and four ounces of mushrooms, let it boil until perfectly cooked, then strain through a tammy and reduce it to the consistency of a thick syrup, and add one quart of velouté (No. 415) or espagnole (No. 414); for either one or the other have two spoonfuls of meat glaze (No. 401), then put in four ounces of truffles cut in balls and four ounces of channeled mushrooms; mix well with the sauce and serve.

(491). LYONNESE SAUCE WITH TARRAGON (Sauce Lyonnaise à l'Estragon).

Cut up eight ounces of onions into three-sixteenth inch squares; blanch, then drain and fry them in two gills of oil or else six ounces of butter; when nearly done, put them into a saucepan with one pint of veal blond (No. 423), one pint of espagnole (No. 414) or velouté sauce (No. 415), and one tablespoonful of meat glaze (No. 401); reduce it, then add the juice of a lemon, some nutmeg, and mignonette. Strain the sauce through a tammy (No. 159), then incorporate into it four ounces of butter and a teaspoonful of tarragon leaves finely shredded and blanched.

(492). MADEIRA SAUCE, OR SHERRY, MARSALA, ETC. (Sauce au vin de Madère, au Xérès, ou au Marsala, etc.).

Reduce well one pint of espagnole (No. 414), adding slowly to it one gill of veal blond (No. 423), or chicken stock (No. 195) and a few truffle parings; when the sauce is well reduced, incorporate into it by degrees, two gills of Madeira wine or any other preferred. As soon as the sauce is finished, pass through a tammy and keep warm in a bain-marie.

(493). MAÎTRE D'HÔTEL SAUCE, THICKENED (Sauce à la Maître d'Hôtel, Liée).

Put into a high saucepan three gills of velouté (No. 415) or béchamel (No. 409) with two gills of water; let it warm up and then add to it slowly half a pound of butter, working it in well, pass through a tammy; season with the juice of a lemon, some salt and pepper, and should the sauce be too thick then add a little more water; strain again through a tammy, add one teaspoonful of chopped parsley.

(494). SAUCE À LA MANTAISE (Sauce à la Mantaise).

Pound four ounces of chicken fat livers with two ounces of beef marrow; fry in two ounces of butter, two ounces of mushrooms, one teaspoonful of chopped parsley, two chopped shallots, and one crushed clove of garlic; let this get cold, and then pound it well adding to it the pounded livers and marrow; with this preparation fill a mold well lined with bardes of fat pork, and cook it in the oven for an hour, then unmold it over a sieve to drain. Dilute this mixture with a pint of espagnole (No. 414) or velouté (No. 415), and one or two gills of chicken essence (No. 387); strain it through a tammy, and beat up the sauce well before serving.

(495). SAUCE À LA MARCEAU (Sauce à la Marceau).

Keep in a bain-marie, three pints of espagnole (No. 414) reduced with some game fumet (No. 397) and Madeira wine. Cook in plenty of salted water, in a covered vessel, one dozen peeled cloves of garlic, until very tender, then drain them; wipe them dry on a cloth, and fry them for a few minutes in a pan, with some melted butter till the moisture is thoroughly evaporated, then rub them through a sieve and afterward through a tammy (No. 159), and add this purée slowly into the sauce; stir well, and pour it into a sauceboat.

(496). MARINADE SAUCE (Sauce Marinade).

Cut into thin slices a quarter of a pound of carrots and as many onions; lay them in a saucepan with two ounces of butter, and a bunch of parsley garnished with a bay leaf, as much thyme, basil, and a clove of garlic, two minced shallots, and four cloves. Fry the whole lightly without coloring in the butter, and then moisten with two quarts of water, and one pint of vinegar or more according to strength, and a tablespoonful of peppercorns; let cook for one hour, then strain through a sieve, return it to the fire, and reduce to half; add one quart of espagnole (No. 414) and reduce again to the consistency of a sauce.

(497). MARINIÈRE SAUCE (Sauce Marinière).

Have two ounces of onions cut into small three-sixteenth inch squares; fry them colorless in two ounces of butter, then moisten them with a gill of white wine, adding one tablespoonful of brandy, two ounces of finely chopped mushrooms, one pint of velouté (No. 415), two gills of veal blond (No. 423) or fish stock (No. 195) (if for lean), salt, pepper, nutmeg, one clove of garlic, one bay leaf, and as much thyme. Let cook, despumate for half an hour, skim well the surface, and add another gill of white wine, then strain the sauce through a tammy (No. 159), and just when ready to serve, throw in a teaspoonful of chopped parsley.

(498). MATELOTTE SAUCE (Sauce Matelotte).

Cut in slices one pound of pike, half a pound of eels, and half a pound of carp; put these into a saucepan with minced carrots and onions, two ounces of each, half a handful of parsley and basil, two small cloves of garlic, bay leaf, thyme, salt and allspice; pour in half a bottleful of Bordeaux wine, and half a pint of fish broth or water; let boil for ten minutes, then drain and add to the liquid either half a pint of espagnole sauce (No. 414), or some kneaded butter; reduce, dilute with a gill of Bordeaux wine, and finally incorporate into it, two ounces of fresh butter. Just when ready to serve throw into the sauce, half a pound of mushrooms, and twenty-four small white onions lightly browned in a pan and cooked in broth.

A More Simple Way, is to fry a little minced onions and shallot in butter, and when a nice color drain off the butter and moisten the onions with two gills of Burgundy wine; let the liquid reduce to half and then incorporate four gills of espagnole sauce (No. 414); let reduce once more, and after the sauce is properly done, strain it through a sieve, and keep it warm.

(499). SAUCE À LA MILANESE (Sauce à la Milanaise).

Have two ounces of butter in a saucepan with one ounce of minced, raw ham and two tablespoonfuls of chopped shallot; fry them without coloring, and then add a small handful of parsley and basil, a bay leaf and as much thyme, one ounce of chopped mushrooms, a pinch of cayenne, a bit of mace, two cloves, one coffeespoonful of sugar, the juice of a lemon, half a gill of dry Madeira, and a pint of consommé (No. 189). Boil all and reduce it to half, then add one pint of allemande sauce (No. 407), and strain the whole through a tammy (No. 159), afterward incorporating into it two ounces of fine butter. A garnishing should be added to this sauce of pignolas, cooked spaghetti cut in half inch lengths, cooked ham and mushrooms cut in half inch sticks and an eighth of an inch square.

(500). SAUCE À LA MIRABEAU (Sauce à la Mirabeau).

Pound three hard boiled egg-yolks with a handful of chervil and two tablespoonfuls of capers, adding a quarter of a pound of butter, a clove of garlic chopped and crushed; then rub the mixture through a sieve. Put into a saucepan a quart of velouté (No. 415) and two gills of chicken stock (No. 195); let it boil up; despumate the surface and reduce the whole, afterward adding very slowly the prepared butter, working it in the sauce with a whisk, season highly and strain through a tammy, heating it again before using.

(501). MODERN HOLLANDAISE SAUCE (*Sauce Hollandaise Moderne*).

Modern Hollandaise is made as follows: Melt two pounds of butter in a saucepan without heating it too much, then let it settle, and pour off the top. Beat twelve egg-yolks in a saucepan with half a pint of water. Set the saucepan on a slow fire, and stir the contents continuously with a whisk; and as soon as the eggs become consistent incorporate into them the butter previously melted, little by little, some salt and mignonette; or else a dash of cayenne instead of the mignonette, and besides this the juice of four lemons. If the sauce be too thick add a little water, and then pass it through a tammy (No. 159). Put the sauce in the mixing pot (Fig. 171); keep it in a bain-marie, not too hot, until needed.

(502). SAUCE À LA MONTEBELLO (*Sauce à la Montebello*).

Prepare one pint of thick bearnaise sauce (No. 433), and incorporate into it three gills of well reduced tomato sauce (No. 549), then strain the whole through a very fine sieve, and dilute it with two gills of champagne.

(503). SAUCE À LA MONTIGNY AND TOMATO EXTRACT (*Sauce à la Montigny et à l'Extrait de Tomates*).

Put into a saucepan two ounces of fresh butter and two teaspoonfuls of chopped shallots; let fry colorless with a bunch of parsley garnished with thyme and bay leaf; cook together for five minutes, then moisten with two gills of tomato extract, a gill of meat glaze (No. 401), three gills of espagnole sauce (No. 414), a pinch of powdered sugar, a pint of velouté (No. 415), chopped parsley and lemon juice.

Tomato Extract.—Cook some tomatoes for half an hour; strain them through a coarse sieve, put them on a piece of muslin over a vessel to retain all the falling liquid, and reduce this liquid to a thick syrup.

(504). SAUCE À LA MORNAY (*Sauce à la Mornay*).

After reducing a good béchamel sauce (No. 409), stir into it incessantly a few spoonfuls of mushroom sauce (No. 392) and some raw cream, also essence of fish (No. 388), should this sauce be needed for fish; but if otherwise then use a few spoonfuls of good chicken stock (No. 195) reduced to a half-glaze. When the sauce becomes succulent and creamy, pour it into a small saucepan, beat it smooth while heating it, and finish it off of the fire with some butter and grated parmesan cheese. This sauce is used for dishes that are bread-crumbed and for meats baked by a salamander. Its delicacy forbids it being boiled.

(505). MUSHROOM SAUCE (*Sauce aux Champignons*).

Turn and wash half a pound of small mushroom heads (No. 118); put them into a saucepan with the juice of a lemon, and a piece of butter the size of a walnut, some salt and a gill of water. When they are cooked, after three minutes, drain, and put the liquid back into a saucepan with a pint of velouté (No. 415) or espagnole (No. 414), either fat or lean according to its requirements, then reduce and despumate the sauce. Just when ready to serve incorporate into it two ounces of butter and the cooked mushrooms.

(506). MUSSEL SAUCE (*Sauce aux Moules*).

Scrape eighteen mussels, wash them clean in several waters, and put them into a saucepan with half a gill of water, some vinegar and pepper, but no salt, sprigs of parsley and minced onions; cover the saucepan, set it on the fire, and toss it several times until they open, then take them from their shells, cut off their black parts, and strain the broth after it has well settled; pour off the clear part, leaving the sediment at the bottom, and strain this through a sieve. Put one pint of velouté (No. 415) into a saucepan, also two gills of the mussel broth; reduce, and thicken with four raw egg-yolks, a little nutmeg, half a gill of cream, two ounces of butter, and the juice of a lemon; strain the whole through a tammy (No. 159), and finish by adding a small coffeespoonful of chopped parsley and the eighteen cooked mussels; warm well and serve.

(507). NEAPOLITAN SAUCE (*Sauce Napolitaine*).

Put two ounces of cooked, lean, and well chopped ham into a saucepan with a bunch of parsley garnished with a bay leaf, and as much thyme, some mignonette, nutmeg and cayenne, two gills of Madeira wine, and two gills of broth; let reduce to half on a slow fire, then suppress the bunch

of parsley, and add one pint of espagnole (No. 414); boil it up again, despumate, and strain it through a tammy (No. 159), put it back to reduce once more, adding to it two gills of Malaga wine, and a quarter of a pound of current jelly, dissolving the latter slowly by degrees, and two spoonfuls of grated horseradish.

(508). **NONPAREIL SAUCE** (Sauce Nonpareille).

Reduce one pint of velouté (No. 415), with two gills of cream, incorporating in two ounces of fresh butter; strain it through a tammy (No. 159), and set in one ounce of truffles, two ounces of mushrooms, two ounces of cooked egg-whites cut in squares, two tablespoonfuls of chopped coral, one teaspoonful of chopped parsley, one tablespoonful of small capers, and three ounces of red beef tongue or ham cut into three-sixteenths of an inch piece.

(509). **SAUCE À LA NORMANDE** (Sauce à la Normande).

Cut three pounds of bony fish into pieces, such as sheepshead, bass, blackfish, redsnapper, etc., let the pieces be of a quarter of a pound each; put them into a saucepan with two minced onions, two ounces of mushroom parings, some parsley, a bay leaf, the same quantity of thyme and two cloves of garlic, moisten with a quarter of a bottle of white wine, three pints of water, two gills of oyster liquor and let the whole cook slowly for thirty minutes, then strain the sauce through a fine sieve, and add to it one quart of velouté (No. 415), another quarter of a bottle of white wine, and reduce it all; just when ready to serve, thicken the sauce with four egg-yolks and incorporate into it two ounces of butter and the juice of a lemon; season well and finish by straining once more through a tammy (No. 159).

(510). **OLIVE SAUCE** (Sauce aux Olives).

Verdal or Spanish Olives, Stuffed or Not Stuffed.—Remove the stones from two ounces of olives without injuring their shape, then throw them into boiling, salted water, drain them after they have boiled up once or twice, and put them into a pint of reduced and clear espagnole (No. 414). The empty spaces in the olives may be filled with a chicken quenelle forcemeat (No. 89), mixed with anchovy butter (No. 569); poach and drain, and stir them into the sauce.

(511). **ORANGE SAUCE** (Sauce à l'Orange).

Shred the peel of an orange as finely as possible, throw the pieces into boiling water, and let them cook for five minutes, then drain and put them into a saucepan with two gills of beef juice, three gills of espagnole (No. 414), the juice of two oranges and of one lemon, and a pinch of cayenne pepper.

(512). **SAUCE À LA DORLÉANS** (Sauce à la Orléans).

Fry lightly in one ounce of butter three chopped shallots; add a tablespoonful of meat glaze (No. 401), and one pint of allemande sauce (No. 407), and incorporate into it half a pound of crawfish butter (No. 573) and a pinch of cayenne pepper; strain through a tammy and serve.

(513). **OYSTER SAUCE** (Sauce aux Huitres).

Poach in white wine one dozen small oysters; strain the juice and leave it to settle. Put on the fire to reduce three gills of velouté sauce (No. 415), and stir into it slowly one gill of good fish stock (No. 195) and the oyster juice, thickening the whole with half a gill of cream, and two egg-yolks; season with salt, pepper, nutmeg, and the juice of a lemon; then strain the sauce, add a little butter to it, also the oysters and some chopped parsley.

(514). **SAUCE À LA PALERMITAINE** (Sauce à la Palermitaine).

Place all together in a saucepan one ounce of cooked, minced ham, one ounce of chopped pignolas, one clove of garlic, one gill of oil, eight tomatoes washed, cut across in two and well pressed, a bunch of parsley garnished with as much bay leaf as thyme, mignonette, nutmeg and two cloves. Let all cook, then drain, and strain forcibly through a fine sieve, reduce together both the broth and purée, adding to it two gills of white wine, a teaspoonful of sugar, three gills of broth, one quart of allemande (No. 407), four ounces of butter, and the pulp of a lemon.

(515). PARISIAN SAUCE (Sauce Parisienne).

To make the essence, cook two ounces of truffle parings in three gills of boiling dry white wine with some parsley, bay leaf, and a small minced shallot, then leave it for half an hour in a high covered saucepan in a bain-marie before draining it over a sieve. Pour this essence into a pint of velouté (No. 415); reduce and add two spoonfuls of meat or chicken glaze (No. 398), a pinch of cayenne, and stir in just when ready to serve two ounces of butter and the juice of a lemon.

(516). PÉRIGORD SAUCE (Sauce Périgord).

Peel eight ounces of medium sized fresh Périgord truffles; cook them for five minutes with salt and Madeira wine, then remove from the fire and keep them in the covered saucepan. Make an infusion with two gills of Madeira wine, one ounce of raw ham, the truffle peelings, thyme and bay leaf, and a few sprigs of parsley. Put on the fire to reduce, four gills of good velouté (No. 415), and incorporate into it slowly, one gill of cream, and the same quantity of the Madeira wine infusion already prepared. When the sauce is succulent and sufficiently consistent, strain and pour it into a saucepan, mixing in with it the cooked truffles cut into thin slices; keep the sauce warm in a bain-marie.

(517). PÉRIGUEUX SAUCE (Sauce Périgueux).

Peel three ounces of fresh truffles; cook them with some salt and Madeira wine; remove them from the fire and keep them in a covered vessel. Infuse in two gills of boiling Madeira wine, one ounce of raw ham cut into dices, the truffle peelings, some thyme, bay leaf, and sprigs of parsley. Put on the fire to reduce, one pint of espagnole (No. 414), stir slowly into it, one gill of veal blond (No. 423), and the same quantity of Madeira infusion. When the sauce is succulent and sufficiently consistent, strain it, and set it into a saucepan with a few spoonfuls of the cooked truffles cut into eighth of an inch squares.

Another way is to infuse in two gills of Madeira wine, one ounce of truffle peelings with a little thyme and bay leaf, leaving them in for thirty minutes. Pour into a saucepan a pint of espagnole sauce (No. 414) with essence of ham (No. 390), a little mignonette, and two gills of chicken or game stock (No. 195), then reduce and strain the sauce through a tammy (No. 159). Place in another saucepan two ounces of truffles cut in small one-eighth inch squares with two gills of Madeira wine, reduce it until dry, and incorporate into the sauce just when ready to serve one ounce of fresh butter.

(518). PICKLE SAUCE (Sauce aux Gornichons).

Slice two ounces of pickles into thin pieces, and lay them in a saucepan with one gill of vinegar and a pinch of mignonette; let it boil up quickly and reduce it to half its quantity, then add one pint of espagnole (No. 414), two gills of veal blond (No. 423), a bay leaf, and as much thyme. Despumate the sauce for fifteen minutes, then suppress the bay leaf and thyme, and serve.

(519). PIEDMONTESE SAUCE (Sauce Piémontaise).

Fry lightly without coloring in two ounces of clarified butter, four ounces of onions, when done, drain the butter, and finish cooking them in one pint of veal blond (No. 423). Skim off all the fat, and then pour in a pint of béchamel (No. 409) or espagnole (No. 414), reduce and add two ounces of white Piedmont truffles cut in squares; just when ready to serve, stir in an ounce of garlic butter (No. 576) mixed with anchovy butter (No. 569); then add a dash of cayenne pepper and the juice of a lemon.

(520). PIGNOLA SAUCE, ITALIAN STYLE (Sauce aux Pignons à l'Italienne).

Put two ounces of brown sugar in a saucepan with three gills of good vinegar, three gills of veal blond (No. 423), and a bunch of parsley garnished with a bay leaf and thyme, some mignonette and nutmeg. Let the whole simmer over a slow fire, and reduce it to half. Then add a pint of espagnole (No. 414) and two gills of red wine; reduce again and put in four ounces of pignolas, let them boil in the sauce and serve.

(521). PIMENTADE SAUCE (Sauce Pimentade).

Cut up into quarter inch squares a quarter of a pound of lean veal and two ounces of onions, a quarter of a pound of raw, lean ham, then add a small clove of crushed garlic, put all these into a saucepan with some butter and let cook slowly. Fry some sweet Spanish peppers in oil after

removing the skins; also some green peppers having both finely chopped, add these to the ham, veal and onions and then add a little good gravy and espagnole sauce (No. 414), also a little tomato purée (No. 730). Boil all together, season properly, skim off the fat and serve.

(522). POIVRADE SAUCE (Sauce Poivrade).

For Fat Poivrade à l'Espagnole.—Have a pint of poivrade (No. 523), half a pint of espagnole (No. 414), half a pint of veal blond (No. 423), and reduce all till properly done, season well.

For Lean Poivrade.—Suppress the ham from the poivrade (No. 523), and replace it by sturgeon, and the fat stock by some lean stock (No. 195).

For White Poivrade with Velouté.—Reduce two gills of white wine to half, adding some white peppers, aromatic herbs and mushroom parings. Put into this reduced stock three gills of velouté sauce (No. 415), with a little glaze (No. 401), and then stir in slowly a few spoonfuls of good stock (No. 423); when the sauce becomes succulent, set it into a deep saucepan, and if not used at once in a bain-marie.

(523). POIVRADE FOR SAUCES (Poivrade pour Sauces).

Not to be mistaken for poivrade sauce. Put into a saucepan four ounces of butter with half a pound of onions and six shallots, both cut into one-eighth inch squares, also a pound of carrots, half a pound of lean ham cut in three-sixteenth inch squares, a tablespoonful of pepper corns or else a teaspoonful of mignonette, a bunch of parsley garnished with two bay leaves, a clove of garlic and four cloves. Fry the whole slowly without coloring; then moisten with one pint of vinegar and a pint of veal blond (No. 423), reduce all until dry, and moisten once more with a pint of veal blond and two gills of white wine, also three pints of espagnole (No. 414). Boil slowly, despumate for an hour, and strain through a sieve.

(524). POLISH SAUCE (Sauce à la Polonoise).

Place in a deep saucepan, two tablespoonfuls of grated fresh horseradish, one coffeespoonful of powdered sugar, with one tablespoonful of meat glaze (No. 401), and a pint of velouté (No. 415); squeeze in the juice of a lemon, add the chopped peel of a quarter of a lemon with a teaspoonful of chopped parsley or fennel, season with salt, pepper and nutmeg, set the saucepan in a bain-marie and when ready to serve incorporate two ounces of fresh butter into the sauce.

(525). POMPADOUR SAUCE (Sauce Pompadour).

Fry lightly in two ounces of butter two finely chopped shallots, do not let them color; add to them four ounces of minced mushrooms; stir with a spoon until they have exhausted all their moisture; now pour in five gills of velouté (No. 415) and let the whole boil, with three gills of veal blond (No. 423), despumating it well. Thicken the sauce with six raw egg-yolks diluted in a gill of cream, add two ounces of butter, salt, pepper, and nutmeg, also a spoonful of chopped and blanched parsley.

(526). PORTUGUESE SAUCE (Sauce à la Portugaise).

Rub on a loaf of sugar, the peel of one lemon and one orange; scrape the sugar off with a spoon to obtain the part colored by the peels, then put this in a saucepan with a coffeespoonful of coriander seeds and two gills of port wine; set the pan on the fire and when a white foam rises to the top, remove it at once and cover. Half an hour later pour the wine through a fine sieve and add to it three gills of béchamel sauce (No. 409), and two of tomato purée (No. 730); let the sauce boil up once then strain it through a tammy; add to it the juices of both the lemon and orange, besides a spoonful of chopped parsley.

(527). POULETTE SAUCE (Sauce à la Poulette).

Pour a pint of velouté (No. 415) into a saucepan; let it boil, then thicken it with four raw egg-yolks diluted with a little cream; add at the last moment two ounces of butter, the juice of a lemon and some chopped parsley.

(528). PRINCESS SAUCE (Sauce à la Princesse).

Put one pint of béchamel (No. 409) into a saucepan, adding to it two tablespoonfuls of chicken glaze (No. 398), one gill of cream, and some grated nutmeg; stir in just when ready to serve, four ounces of fresh butter, a teaspoonful of chopped parsley, and the juice of one lemon.

(529). **PROVENÇALE SAUCE, FAT OR LEAN** (Sauce à la Provençale en Gras ou en Maigre).

Fry lightly in two gills of oil, half a pound of minced onions, two ounces of ham (or smoked salmon, if for lean), a pinch of parsley leaves, a crushed and chopped clove of garlic, thyme, bay leaf, mignonette, nutmeg, a pinch of ground cloves; dilute with a pint of fish stock (No. 195), if for lean, or veal blond (No. 423) if for fat; let cook, despumate, and when the broth is reduced to a third, add a pint of espagnole (No. 414), if for brown or allemande (No. 407) if for white; one or the other, for fat or lean. Stir in two ounces of fresh butter and the juice of a lemon to finish.

(530). **QUEEN SAUCE** (Sauce à la Reine).

Set into a saucepan, an ounce and a half of fresh bread-crumbs, and one pint of chicken essence (No. 387); pound two ounces of sweet almonds freshly peeled with two gills of cream, and press this forcibly through a napkin. Pound two hard boiled egg-yolks, with two ounces of fresh butter; season with salt, cayenne, and nutmeg, rub it through a sieve, then add this to the bread-crumbs, seasoning with salt, cayenne, and nutmeg, and also the cream almond milk, besides three gills of fresh cream. Chopped truffles may also be added to this sauce.

(531). **RAVIGOTE SAUCES, AROMATIC, WHITE, WITH OIL AND GREEN PRINTANIÈRE** (Sauces Ravigote, Aromatique, Blanche, à l'Huile et Printanière Verte).

Aromatic Ravigote.—Fry in one ounce of butter, two ounces of onions, moisten with two gills of Chablis wine, three gills of consommé, (No. 189) and the juice of a lemon; add a piece of garlic the size of a pea, two chopped shallots, one ounce of chopped, pickled cucumbers, half an ounce of capers, some parsley roots cut in Julienne and blanched, branches of tarragon leaves, four cloves, two bay leaves, as much thyme, and some nutmeg: boil the whole slowly for half an hour, then strain it through a fine sieve; add this to one quart of espagnole (No. 414). Reduce and add two spoonfuls of mustard; strain the whole through a tammy (No. 159) and incorporate into it two ounces of fresh butter, a teaspoonful of chopped chervil and half a teaspoonful of tarragon leaves, finely cut-up.

White Ravigote.—Infuse in one gill of vinegar, a quarter of an ounce of chervil, a quarter of an ounce of tarragon, and a quarter of an ounce of pimpnel; add to the infusion one pint of velouté (No. 415) and one gill of white wine, then boil together for ten minutes; strain through a tammy (No. 159) and beat into the sauce two ounces of butter and a teaspoonful of chopped parsley.

Hot Ravigote with Oil.—Set into a saucepan three tablespoonfuls of chopped shallots with one gill of vinegar and three gills of white wine, reduce the liquid to half, then add to it a quart of velouté (No. 415), beat it up with a wire whisk and stir into it three gills of oil, putting in a very little at a time and continuing to beat, then add a teaspoonful of mustard, a pinch of tarragon and the same of chopped chervil.

Green Ravigote Printanière.—After picking and washing half an ounce each of chervil, tarragon, chives and pimpnel, blanch them all in a copper vessel containing boiling, salted water, leave them to boil for a few minutes, then drain and refresh them; drain once more, and press out all the water. Pound these herbs well, and mingle with them four ounces of butter, color with spinach green (No. 37) then rub the whole through a sieve, stir well this butter into a pint of velouté, (No. 415) add to it a spoonful of good vinegar some pepper and nutmeg; pass this sauce through a tammy (No. 159).

(532). **RÉGENCE SAUCE** (Sauce à la Régence).

For Fat.—Set four ounces of butter in a saucepan, add four ounces of chopped onions; fry lightly and add two ounces of ham cut in three-sixteenth inch squares, eight ounces of minced mushrooms or their parings, branches of parsley, two bay leaves, as much thyme, two cloves and mignonette; fry all these ingredients together without coloring, moisten with two quarts of espagnole (No. 414) and a pint of chicken stock (No. 195), cook the whole for forty-five minutes, skim and pass through a tammy (No. 159). Put in a saucepan on the fire, three gills of white Bordeaux; when reduced to half, add a quarter of a pound of peeled truffles; heat well and put this in with the above sauce.

For Lean.—Use fish stock (No. 195) instead of fat chicken stock, suppress the ham and replace it by sturgeon or carp.

(533). ROBERT SAUCE (Sauce à la Robert).

Fry slowly in a saucepan two white onions weighing six ounces, and cut into small squares, with two ounces of butter, in such a way that they are half cooked without browning, then drain off the butter, and moisten the onions with two gills of consommé (No. 189), and one gill of white wine; reduce the sauce to a glaze, then moisten once more with three gills of espagnole sauce (No. 414), reduced with one gill of veal blond (No. 423); add a coffeespoonful of sugar, a teaspoonful of vinegar, a tablespoonful of mustard, and a pinch of cayenne; let boil for a few minutes to enable the fat to be skimmed off, and keep the sauce warm in a bain-marie.

(534). ROMAN SAUCE (Sauce Romaine).

Mince two ounces of celery root and put it into a saucepan with a coffeespoonful of coriander seeds, the same quantity of powdered sugar, a small clove of garlic crushed and chopped, a bunch of parsley and basil garnished with two bay leaves, and a quarter of a bottleful of champagne; let simmer for thirty minutes, then add one pint of espagnole (No. 414), and one gill of veal blond (No. 423); strain the whole through a tammy, and stir in two ounces of fresh butter and the juice of a lemon, also two ounces of Sultana raisins washed and boiled in half a gill of Madeira wine.

(535). RUSSIAN SAUCE (Sauce à la Russe).

Have two tablespoonfuls of grated horseradish in a saucepan with one pint of velouté (No. 415), a teaspoonful of chopped chives, a coffeespoonful of finely cut tarragon, a tablespoonful of mustard, and one gill of cream; season with salt and pepper, and add one teaspoonful of sugar, the juice of a lemon, and a heavy pinch of finely minced fennel, heat the sauce without boiling.

(536). SALMIS SAUCE, WITH WHITE WINE, WITH CHAMPAGNE, WITH RED WINE AND TRUFFLES (Sauce Salmis, au vin Blanc au Champagne, au vin Rouge et aux Truffes).

With White Wine.—Fry in butter without coloring the broken carcasses of six quails or three partridges; add to this half a bottleful of white wine and some broth, a garnished bunch of parsley and a few mushroom parings, then let boil slowly for one hour. Make an espagnole sauce (No. 414) with this fumet, and when properly reduced add to it the pounded meats and fragments previously cut off from the carcasses; pass all through a tammy, and then pour in some game glaze (No. 398) and butter, just when ready to serve.

With Champagne.—Lay in a saucepan one pound of game carcasses, such as pheasants or grouse, after breaking them in pieces; to them add a quarter of a bottleful of champagne, two bay leaves, two minced shallots and one pint of broth; let all these simmer for half an hour before straining through a fine sieve, then reduce it to half with a pint of espagnole, adding another quarter bottleful of champagne and reduce it once more. Season with salt, black and red pepper, also grated nutmeg, and strain through a tammy, and just when ready to serve mix in two ounces of fresh butter.

With Red Wine and Truffles.—Break up the carcasses of six snipes, or plovers, or woodcocks; fry them in some butter with their intestines, suppressing the gizzards and pouches, two bay leaves, as much thyme and as much basil, some truffle peelings, one pint of espagnole (No. 414), and two gills of red wine. Boil, skim, and when prepared to serve squeeze in the juice of a lemon; strain the sauce through a tammy, (No. 159), and add to it one or two ounces of peeled and minced truffles.

(537). SHALLOT SAUCE AND SHALLOT GRAVY (Sauce à l'Échalote et au jus à l'Échalote).

Blanch in boiling salted water three finely chopped shallots, placing them in the corner of a napkin; afterward cook them in a gill of consommé (No. 189); reduce this latter until dry, then add to it one gill of velouté (No. 415). Now pound four hard boiled egg-yolks with six ounces of butter; put the preparation into a saucepan, and stir it while heating till it becomes very hot, then season with salt, mignonette and lemon juice; if too thick add a little water and then strain it through a tammy (No. 159), and mix in a coffeespoonful of chopped parsley; stir it into the above prepared sauce.

Shallot Gravy.—Put eight minced shallots, a small bay leaf, some thyme and branches of parsley in a saucepan, moisten with two gills of clear gravy (No. 404) and let all cook for ten minutes on the corner of the range; strain through a napkin, and keep the sauce warm in a bain-marie until needed.

(538). SHARP SAUCE WITH CAPERS AND ONION PURÉE (Sauce Piquante aux Câpres et Purée d'Oignons).

Sharp Sauce.—Reduce to one-half, five or six spoonfuls of tarragon vinegar, with some shallots, cut in one-eighth of an inch squares. Put on the fire to reduce, three or four gills of sauce espagnole (No. 414) free from all fat, one gill of veal blond, (No. 423) and then the above infusion, pouring it in slowly, and when the sauce is sufficiently succulent and thick, strain it into a saucepan and keep it warm in a bain-marie.

Sharp with Capers, and Onion Purée.—Add a pint of espagnole (No. 414) to a tablespoonful of good vinegar, and set them in a saucepan with a bay leaf, a clove of garlic, a little thyme, two cloves, and two gills of broth, also a pinch of powdered sugar; let the whole boil for fifteen minutes, then skim off the fat; strain through a tammy, and finish by adding two spoonfuls of capers, and two of onion purée.

(539). CHOPPED SAUCE (Sauce Hachée).

Add one tablespoonful of chopped shallots to one gill of vinegar; put them in a saucepan with one chopped and crushed clove of garlic; let boil slowly until thoroughly reduced then moisten with a gill of broth, and one pint of espagnole sauce (No. 414); add two ounces of chopped mushrooms, one tablespoonful of parsley, one of pickles, and one of small capers, all chopped separately, and just when serving, incorporate into the sauce two ounces of butter, salt, pepper, and nutmeg.

(540). SHRIMP SAUCE, SHRIMP AND CREAM SAUCE (Sauce aux Crevettes, Sauce aux Crevettes à la Crème).

Shrimp Sauce.—Skin half a pound of cooked shrimps; pound their shells with a quarter of a pound of butter, and the juice of one lemon; pass this through a sieve. Cut the shrimps into dice shaped pieces. Boil one pint of white poivrade sauce (No. 522), thicken it with two egg-yolks, and half a gill of fresh cream, and finish with a quarter of a pound of shrimp butter (No. 587), adding a pinch of cayenne pepper, a coffeespoonful of fine herbs, and the pieces of shrimp.

Shrimp and Cream Sauce.—Reduce one pint of béchamel (No. 409) with one gill of mushroom essence (No. 392), and incorporate into this, two ounces of shrimp butter (No. 587), a gill of cream, and two ounces of small dice pieces of shrimps; season with cayenne pepper and serve.

(541). SHRIMP AND CRAB SAUCE (Sauce aux Crevettes et aux Crabes).

Pour into a flat saucepan about one pint of béchamel sauce (No. 409), let it reduce, and incorporate into it six tablespoonfuls of mushroom essence (No. 392) and the same quantity of raw cream. When the sauce is very creamy, take it off the fire, and whisk into it gradually with a wire whip three ounces of fresh butter, and at the very last moment two ounces of shrimp butter (No. 587). Season and serve it in a separate sauce-boat with the shrimp tails, cut up into small pieces if they are large, but if small, leave them whole. Add the same quantity of crab meat cut the same size.

(542). SICILIAN SAUCE (Sauce Sicilienne).

Pour two gills of Marsala wine into a saucepan, adding to it one ounce of truffles and two ounces of mushrooms, both chopped; also two shallots, chopped, blanched and lightly fried in an ounce of butter; and also one teaspoonful of chopped parsley, a clove of crushed and chopped garlic, a bunch of parsley garnished with a bay leaf, and the same of thyme, pepper and some grated nutmeg. Let all these simmer and reduce on a slow fire, then remove the parsley, and add four gills of allemande (No. 407), and two of game (No. 389), or chicken essence (No. 387), the juice of half a lemon, the same quantity of orange, besides the peel of the latter finely cut up and blanched, and a coffeespoonful of powdered sugar.

(543). SOUBISE SAUCE (Sauce Soubise).

Cut off the stalks and roots from twelve onions after having divided them in two, throw them into boiling salted water for a few minutes, then drain, refresh, and drain them again. Heat a half a pound of butter in a saucepan, add to it the onions and fry them without coloring until well done, then pour in a pint of velouté (No. 415) and half a pint of stock (No. 422), some peppercorns and grated nutmeg. When the onions are sufficiently cooked, press them forcibly through a tammy (No. 170) and return the sauce to the saucepan on the fire, and add to it six gills of fresh cream; season properly, and incorporate in at the last moment a small piece of fresh butter.

(544). SOUR SAUCE (Sauce Aigrelette).

Put into a saucepan one pint of allemande sauce (No. 407) with one ounce of meat glaze (No. 401), some white pepper and nutmeg; beat the sauce well and stir in one gill of lemon juice, the same quantity of gooseberries or verjuice, also two ounces of fresh butter; strain through a tammy and serve.

(545). SOYA SAUCE (Sauce Soya).

Reduce one pint of velouté (No. 415) or espagnole (No. 414) with two gills of essence of either chicken, game or fish, and when the sauce is of a sufficient consistency, add to it two tablespoonfuls of soya sauce, and two ounces of fresh butter; beat in slowly with a whip.

(546). PRINTANIÈRE SAUCE (Sauce à la Printanière).

Pick and wash half an ounce of chervil, half an ounce of chives, a quarter of an ounce of tarragon, and a quarter of an ounce of burnet. Throw these herbs into boiling salted water, to blanch for two minutes in an untinned copper vessel, drain, refresh, and drain once more to press out all the water; pound and add four ounces of butter, a tablespoonful of good vinegar and sufficient spinach green to color nicely; press this butter through a fine sieve and when prepared to use it, add it to a pint of hot allemande sauce (No. 407); season to taste and serve.

(547). SUPREME SAUCE (Sauce Suprême).

Remove the breasts from five chickens, break up the carcasses and second joints. Cut two pounds of kernel of veal into large squares, and cook them with the chicken bones, in half a pound of butter without allowing them to color, then moisten with seven quarts of velouté stock (No. 422); let boil, skim well, and season with salt, pepper, and a bunch of parsley garnished with basil and bay leaf, and continue to boil for two hours, being careful to skim off the top when necessary; then strain the whole through a fine sieve. Place a saucepan on a slow fire, containing one quarter of a pound of butter and as much flour; when cooked without coloring, moisten it with one and a half quarts of the above stock, and let it boil on one side of the stove only, so as to be able to skim it properly, now add a quarter of a bottleful of Sauterne wine, cook again, and despumate for two hours; strain the sauce through a tammy, and reduce with one pint of cream, and just when ready to serve, beat in a piece of fresh butter.

(548). TARRAGON SAUCE (Sauce à l'Estragon).

Reduce one pint of velouté (No. 415), or espagnole (No. 414) with half a pint of chicken essence (No. 387). Infuse a pinch of tarragon leaves in a gill of chicken essence, and add this infusion to the velouté or espagnole; strain all through a tammy, and just when serving throw in a tablespoonful of tarragon leaves cut in lozenges, and blanched in boiling water in an untinned copper pan.

(549). TOMATO SAUCE (Sauce aux Tomates).

Put a quarter of a pound of butter in a saucepan, with half a pound of carrots, half a pound of onions, half a pound of bacon or unsmoked ham, all cut in quarter inch squares, a bunch of parsley garnished with thyme and bay leaf, and four cloves; when fried colorless, add eight pounds of tomatoes cut in two and well pressed; season with salt and mignonette, and moisten with a quart of moistening (No. 189), then cook it all slowly for forty minutes. Make a blond roux (No. 163) with a quarter of a pound of butter, and a quarter of a pound of flour; dilute it with one quart of white stock (No. 422), and the tomatoes; then strain the whole through a fine sieve or tammy (No. 159), let it boil again, despumate the surface, and reduce it until it becomes the consistency of a sauce.

(550). TOMATO SAUCE ANDALOUSE, À LA CONDÉ, À LA PARISIENNE (Sauce aux Tomates à l'Andalouse, à la Condé, à la Parisienne).

Wash and cut in halves, four pounds of tomatoes, press them well to extract all their juice and seeds, then put the pulps into a saucepan with four ounces of minced onions, three bay leaves and as much thyme, four ounces of green peppers finely shredded, two ounces of mushroom parings, one clove of garlic, four ounces of ham, one pinch of saffron leaves, one small coffee-spoonful of mignonette and one pint of espagnole (No. 414); let the whole cook for twenty minutes; then strain the sauce through a tammy (No. 159), and stir into it at the last moment two ounces of fresh butter.

A la Condé.—Fry eight ounces of minced onions in two ounces of butter, add four pounds of very ripe tomatoes cut in halves, and the juice and seeds extracted, three bay leaves and as much thyme; also some cayenne pepper. Let the whole cook on a slow fire, then drain and strain through a sieve, return the sauce to the saucepan, adding one pint of espagnole (No. 414), reduce it to a proper consistency, and stir into it two tablespoonfuls of meat glaze (No. 401) just before serving.

Parisienne.—Have in a saucepan two ounces of chopped mushrooms with a teaspoonful of chopped parsley, a small crushed clove of garlic and two shallots, both finely minced, two ounces of bacon cut in dice, three bay leaves, the same quantity of thyme, a teaspoonful of whole peppers, salt, and four pounds of tomatoes, cut in halves, and their juice and seeds well extracted; also one pint of moistening (No. 189). Let this all cook for twenty minutes, drain and strain through a sieve, add to the purée one pint of velouté (No. 415), one pint of onion purée (No. 723), four tablespoonfuls of meat glaze (No. 401) and two ounces of fine butter. Before serving be assured that the sauce is seasoned properly.

(551). TRUFFLE SAUCE (Sauce aux Truffes).

Moisten one pound of chicken parings with three pints of velouté stock (No. 422) and a quarter of a bottleful of white wine; add to it a bunch of parsley garnished with a bay leaf, and as much thyme, a quarter of a pound of minced carrots, four ounces of onions, one branch of celery and one coffeespoonful of whole peppers; let it all simmer for two hours, then strain through a sieve and reduce the sauce to half, skimming it well in the meanwhile; now add one quart of allemande sauce (No. 407), and reduce again with a quarter of a bottleful of white wine. Strain the whole through a tammy, and just when serving incorporate into the sauce four ounces of fresh butter and three ounces of peeled and minced truffles.

(552). TURTLE SAUCE, FAT AND LEAN (Sauce Tortue Grasse et Maigre).

Fat.—Pour into a saucepan three gills of dry Madeira wine, add two ounces of minced, lean ham, one pinch of mignonette, a bunch of parsley garnished with a bay leaf, the same quantity of thyme and basil, two small green peppers, one chopped shallot, one ounce of truffles and two of mushrooms chopped separately. Let all these ingredients simmer and reduce on a low fire adding to them four gills of espagnole (No. 414), two gills of concentrated veal blond (No. 423), two gills of tomatoes (No. 730), and add two more gills of Madeira wine; strain the sauce through a tammy and beat in when ready to serve two ounces of fresh butter.

Lean.—Cut into slices half a pound each of carp, eels and pike; put them into a saucepan with a quarter of a bottle of white wine, one quart of water, one clove of garlic, four ounces of onions cut in four, two ounces of mushroom parings, a bunch of parsley containing basil, marjoram, thyme and bay leaf, some mace, mignonette and a pinch of cayenne. Let simmer and reduce the stock to half on a very slow fire, then strain it forcibly through a tammy, return it to the fire and add one pint of espagnole (No. 414), and one gill of tomato purée (No. 730); reduce once more, pour in a quarter of a bottleful of champagne, squeeze in the juice of a lemon, and when ready to use incorporate into the sauce two ounces of lobster butter (No. 589).

(553). LA VALLIÈRE SAUCE (Sauce à la La Vallière).

Reduce one quart of velouté (No. 415) with one quart of veal blond (No. 423), and the broth obtained from cooking eight ounces of mushrooms, add one tablespoonful of meat glaze (No. 401) and thicken the sauce with four egg-yolks diluted in half a gill of cream and two ounces of fresh butter. Strain through a tammy and add half a pound of channeled mushrooms (No. 118).

(554). VALOIS SAUCE (Sauce à la Valois).

Boil two gills of white wine with one gill of vinegar and add two tablespoonfuls of chopped shallots, let the liquid reduce thoroughly, then remove it from the fire, let partly cool and stir in six egg-yolks, beat them up with an egg-beater and finish the sauce with four ounces of fine fresh butter slowly incorporated; strain and after returning it to the saucepan stir into it two ounces more of butter and mix in one spoonful of chopped parsley, or replace half the parsley by chopped tarragon leaves if preferred.

(555). VENETIAN SAUCE (Sauce à la Vénitienne).

Have ready in a steamer or bain-marie saucepan one pint of velouté sauce (No. 415), and just when about serving add to it one gill of chicken (No. 398) or fish glaze (No. 399), some salt, pepper, and nutmeg, and a teaspoonful of good vinegar; thicken the sauce with egg-yolks and cream, then add two ounces of fresh butter, and a coffee-spoonful of fresh parsley, also a pinch of finely shredded tarragon leaves.

(556). VENISON SAUCE (Sauce Venaison).

Dilute in a saucepan five gills of poivrade sauce (No. 522), and four ounces of currant jelly with half a bottleful of Burgundy wine, adding two tablespoonfuls of vinegar and the same quantity of sugar, also the pulp of a lemon; reduce for a few minutes, then strain through a tammy.

(557). VICTORIA SAUCE (Sauce à la Victoria).

Cover a saucepan containing one tablespoonful of finely chopped shallots and the juice of two lemons; let boil together, then add two ounces of well chopped mushrooms and boil again until these have evaporated all their moisture, then put in two gills of melted meat glaze. When ready to serve finish the sauce by mixing in a quarter of a pound of butter, a teaspoonful of vinegar, the same of soya sauce (No. 545), a pinch of tarragon leaves and one of parsley, besides two tablespoonfuls of chopped up pickles.

(558). VIENNESE SAUCE (Sauce à la Viennoise).

This sauce is prepared with one pint of allemande sauce (No. 407), seasoned with nutmeg, red pepper, and the juice of a lemon; finish it with four ounces of crawfish butter (No. 573), and just before serving, throw in a teaspoonful of chopped parsley.

(559). VILLARS SAUCE (Sauce à la Villars).

Into a pint of chicken essence (No. 387) add two tablespoonfuls of rice flour diluted in a gill of cold milk, also some salt, pepper and lemon juice, two ounces of cooked chicken cut in small squares and four chopped hard-boiled egg-yolks; work the sauce steadily, reduce properly, and add one gill of double cream, and two ounces of fresh butter.

(560). VILLEROI SAUCE (Sauce à la Villeroi).

Put into a sautoire with some butter two ounces of lean ham; fry for a few minutes, then drain off the butter and moisten the ham with one gill of white wine; reduce it until dry, then pour in a pint of velouté (No. 415) and season the sauce with mignonette and nutmeg; reduce again and then thicken with four egg-yolks diluted in a gill of cream; let the sauce boil up once or twice while stirring it at the bottom of the sautoire with a reducing spatula, then strain it through a tammy (No. 159), and mix in with it some chopped and drained mushrooms, also a teaspoonful of chopped parsley or fine herbs. This sauce should be more consistent than allemande sauce and it is used only when beginning to cool, to coat cold meats. It can also be soubised by adding to it a few tablespoonfuls of soubise sauce (No. 543).

(561). WESTPHALIAN SAUCE (Sauce Westphalienne).

Put three gills of white wine and half a pound of minced, lean Westphalia ham into a saucepan with a bunch of parsley garnished with one bay leaf and the same quantity of thyme, some mignonette, salt and nutmeg. Moisten the whole with two gills of veal blond stock (No. 423), then reduce and finish with four gills of espagnole (No. 414), reduce again to the proper consistency, then strain through a tammy, and just when ready to serve stir in two ounces of butter and the juice of a lemon; pass through a tammy and serve.

(562). WHITE SAUCE; WHITE ENGLISH SAUCE AND WHITE SAUCE WITHOUT BUTTER
(Sauce Blanche, Anglaise et Sauce Blanche sans Beurre).

Melt some butter in a saucepan and beat it with the same weight of flour; season with salt, pepper, and nutmeg, and moisten with water. Set it on the fire and stir constantly until it begins to bubble, then thicken it just before serving with egg-yolks, cream and fresh butter, adding the juice of a lemon; strain the sauce through a tammy and serve.

White Sauce, English Style.—Infuse in a pint of boiling cream, the peel of one lemon, a coffee-spoonful of white pepper corns, some thyme and a bay leaf, leaving them in for half an hour. Melt three ounces of butter, and stir in it two ounces of flour, fried without coloring, add the prepared infusion, straining it first through a fine sieve, also the juice of a lemon. Set the saucepan on the fire, and stir well till it boils, then leave it for a few minutes and incorporate into it three ounces of fine butter.

White Sauce, Without Butter.—Break into a saucepan four raw egg-yolks, add to them one gill of olive oil, salt, pepper and nutmeg. Heat some water in a saucepan larger than the one containing the eggs and oil, set the smaller into the larger one, and as soon as the water is sufficiently hot that the hand cannot bear the heat then begin to stir it so as to mix the eggs with the oil; as quickly as the sauce is well thickened, take it from the saucepan and serve it at once, adding the juice of a lemon. This sauce should only be tepid, for if a degree warmer the egg-yolks coagulate and the oil separates from them. This sauce is excellent for artichokes and plain boiled asparagus.

(563). YORK SAUCE (Sauce d'York).

Made by reducing some vinegar with shallots, cut in eighth of an inch squares, and adding to it two or three spoonfuls of white bread-crumbs lightly fried in butter and some good gravy. Let the sauce cook for ten minutes on the side of the range, season to taste, and finish with some chopped parsley and lemon juice.

(564). ZUCCHETTE SAUCE (Sauce à la Zuchette).

Reduce some brown espagnole sauce with the liquid part of drained tomatoes, add some dry mushrooms that have been previously soaked, moisten from time to time with a little veal blond stock (No. 423). Pare some cucumbers in either clove of garlic or olive shape, blanch and cook these in white broth having just sufficient to moisten, so that when the cucumbers are done the stock will be thoroughly reduced. Strain the sauce through a tammy, put in the cucumbers and serve.

HOT BUTTERS.

(565). BLACK BUTTER (Beurre Noir).

This butter is used for eggs, brains or fish. Put four ounces of butter in an omelet pan over a slow fire, and when it falls after raising, skim it off, and set it again on the fire; as soon as it is black, but not burned, season it with salt and mignonette. Strain it through a fine strainer over the eggs, etc. Throw a dash of vinegar in a hot pan, and pour it over the eggs through a fine strainer.

(566). MELTED BUTTER (Beurre Fonda).

Set four ounces of butter in a saucepan, season it with salt, pepper, mignonette, and the juice of a lemon; let it melt sufficiently to liquify it, or else melt it thoroughly, and let it settle, pouring off the top carefully, refraining from disturbing the sediment at the bottom.

(567). HAZEL-NUT BUTTER (Beurre Noisette).

Place four ounces of butter in a pan on the fire, and as soon as the froth falls, skim it carefully, and leave it on the fire until it begins to brown slightly, then let it settle and pour off the clear part; season with salt, pepper, and lemon-juice, and throw this over fish or any other article, after straining it through a fine strainer.

COLD BUTTERS.

(568). ALMOND BUTTER (Beurre d'Amandes).

Pound in a mortar, one ounce of peeled sweet almonds mixed with a few bitter ones; add four ounces of sugar, and moisten with a little milk, then stir in eight ounces of fresh butter, and beat it all well together, then press the whole through a fine sieve.

(569). ANCHOVY BUTTER (Beurre d'Anchois).

Wash an ounce of anchovies, wipe them well to remove the silver scales covering them, then pound them thoroughly, adding a quarter of a pound of butter, and a little cayenne pepper. Rub through a sieve and use when needed.

(570). CAMBRIDGE BUTTER (Beurre Cambridge).

Lay in a mortar and pound well, six hard boiled egg-yolks, with four well cleansed anchovies and a spoonful of chopped capers, also some tarragon and chives; when the whole is reduced to a paste, add to it one spoonful of English mustard, and the same quantity of French mustard, some salt, pepper, and vinegar, and one pound of fresh butter. Rub the compound through a sieve, and then mix in with it a tablespoonful of chopped parsley.

(571). CAYENNE, CHILI, PAPRIKA AND SWEET SPANISH PEPPER BUTTER (Beurre de Cayenne, Chili, Paprika, Piments doux d'Espagne).

Mix into half a pound of fresh butter, either a full teaspoonful of cayenne pepper or Chili pepper, and two teaspoonfuls Hungary paprika pepper; add to it some salt, lemon juice and sweet Spanish pimentos.

(572). CRAB BUTTER (Beurre de Crabes).

Wash well some crab coral, then pound it in a mortar, adding double its quantity of butter, a dash of cayenne pepper and the juice of two lemons; press it through a sieve.

(573). CRAWFISH BUTTER (Beurre d'Écrevisses).

Have one pound of very red crawfish shells, pound them with two pounds of butter and when they are reduced to a paste, then put it into a saucepan and cook slowly until the butter be thoroughly clarified; strain it through a piece of muslin into a bowl, and as soon as the greatest heat has passed off, beat it up with a spoon till it becomes cold. If needed to be colored a deeper red, add a little orhanet melted in a little butter, or else some vegetal carmine.

(574). FINE HERB BUTTER, COOKED (Beurre aux Fines Herbes Cuites).

Fry in some butter a few blanched and finely chopped shallots, add to them a few well chopped truffles and fresh mushrooms, and let the whole get quite cold, then add to it some fresh butter, salt, pepper, chopped parsley and lemon juice.

(575). RAW FINE HERB BUTTER, (Beurre aux Fines Herbes Crues).

Wash some parsley, chervil, tarragon, pimpernel, chives and water-cress leaves, and then cut them up finely. Wipe off a piece of fresh butter in a cloth, and beat it up in a warm basin until it becomes slightly creamy, then mix in with it gradually the raw fine herbs; season this butter with cayenne, salt and lemon juice.

(576). GARLIC BUTTER (Beurre d'Ail).

Blanch one ounce of garlic in plenty of water, drain and pound it well, adding half a pound of butter and seasoning with salt and red pepper.

(577). BUTTER WITH GREEN GOOSEBERRIES (Beurre aux Groseilles à Maquereau).

Have a pound of well picked green gooseberries; pound them well and then add to them one pound of fresh butter, pound again together and season with salt, pepper and fine herbs.

(578). **HORSERADISH BUTTER** (Beurre de Raifort).

Pound four ounces of scraped horseradish with eight ounces of butter, some salt and red pepper; then rub it through a sieve. If this butter be needed to add to a sauce, only put it in at the last moment. Horseradish should not be allowed to boil; neither should it be prepared too long in advance.

(579). **KNEADED BUTTER** (Beurre Manié).

Kneaded butter is frequently used at the last moment to thicken sauces and cooked small vegetables. In order to prepare this auxiliary, it is necessary to lay a piece of butter on a plate or in a small vessel, and incorporate into it slowly with a wooden spoon, a sufficient quantity of flour to form a smooth paste, but not too consistent, so that it can easily be dissolved by the heat.

(580). **LOBSTER AND SPINY LOBSTER CORAL BUTTER** (Beurre au Corail de Homard ou de Langouste).

Lobster Butter.—Pound one pound of very red spiny lobster shells with two pounds of butter until they are reduced to a paste; put this into a saucepan till the butter be cooked and clarified, then strain it through a piece of muslin into a bowl. As soon as the butter has thrown off its first heat, begin beating it with a spoon till it gets cold, and if needed to be dyed a deeper red shade, then add to it a little orchanet, melted in a small quantity of butter, or clear vegetal carmine.

Coral Butter.—Take some lobster eggs, also the red parts found in the interior of the body and crush them very finely in a mortar; mix in a piece of fresh butter four times the volume of the eggs; pass the whole through a Venice sieve and serve.

(581). **MAÎTRE D'HÔTEL BUTTER** (Beurre Maître d'Hôtel).

Mix in with some fresh butter, chopped parsley, salt, pepper, and lemon juice.

(582). **MONTPELLIER BUTTER** (Beurre Montpellier).

Pick, wash, and blanch one pound of chervil, chives, tarragon, pimprnel, and water-cress; drain and refresh them, then press them well to extract all the water, and pound them in a mortar with six hard boiled egg-yolks, six well washed anchovies, five ounces of pickled gherkins, five ounces of dry capers, and add salt, pepper, and a piece of garlic the size of a pea; pound all together and rub the whole through a fine sieve, and when it has all passed, put two pounds of butter into the mortar, add the strained ravigote, two tablespoonfuls of oil, and one of tarragon vinegar; and mix it all thoroughly together. Montpellier butter should be a pretty, light green color.

(583). **RAVIGOTE OR GREEN BUTTER** (Beurre à la Ravigote ou Beurre Vert).

Made with one ounce of tarragon, two ounces of chervil, one ounce of chives, well washed, half an ounce of blanched parsley leaves, and one ounce of chopped and blanched shallot; pound all these herbs with half a pound of butter, and color it with some spinach green strained through a sieve.

(584). **SAFFRON BUTTER** (Beurre de Safran).

Lay a pinch of saffron on a plate and work it in a nut of butter with a spatula; it is then ready to use.

(585). **SHALLOT BUTTER** (Beurre d'Échalotes).

Peel and mince finely twelve shallots, then pound them, afterward adding half a pound of butter; rub the compound through a sieve.

(586). **SHRIMP BUTTER** (Beurre de Crevettes).

Pound one pound of shrimps without removing their skins, also two ounces of lobster coral; add to this one pound of fresh butter, some salt, cayenne pepper and the juice of a lemon, then press the whole through a sieve.

COLD SAUCES.

(587). APPLE SAUCE (Sauce aux Pommes).

Apple Sauce.—Peel a pound of sound apples, suppress the cores and seeds and place them in a saucepan with a little water; when cooked drain and press through a sieve; reduce and add a little brown sugar and the juice of two oranges and their finely shredded peels that have been previously cooked in salted water.

(588). CHANTILLY SAUCE WITH HORSERADISH À LA SANFORD (Sauce Chantilly au Raifort à la Sanford)

Core a pound of sour apples, lay them in a saucepan with a little water; when done drain out and press through a very fine sieve. Add to the pulp one ounce of powdered sugar and two ounces of grated horseradish; stir well and beat in lightly the value of one pint of well-drained whipped cream. Serve this sauce separately with young ducks or goslings.

(589). APPLE SAUCE, ENGLISH STYLE, (Sauce aux Pommes à l'Anglaise).

Cut up one pound of peeled apples, small, cook them with a little water and a grain of salt; when dry mix in four spoonfuls of grated fresh horseradish; remove from the fire at once, and press through a sieve; mix into the pulp a spoonful of sugar and the juice of two oranges. Heat up without boiling, and remove as soon as the sugar is dissolved. This sauce can be served with all salted and smoked meats.

(590). APPLE SAUCE FOR GOURMETS, APPLE SAUCE WITH HORSERADISH AND ORANGE JUICE (Sauce aux Pommes des Gourmets, Sauce aux Pommes au Raifort et jus d'Orange).

Gourmets.—Take one pound of peeled apples, remove the seeds and put them in a saucepan with a little water, when cooked, drain and strain through a sieve, reduce and add a little brown sugar, the juice of two oranges and their peels finely cut up and boiled in salted water.

With Horseradish and Orange Juice.—The same preparation as for apple sauce (No. 587), adding the juice of two oranges and six tablespoonfuls of grated fresh horseradish.

(591). SWEDISH APPLE SAUCE (Sauce aux Pommes Suédoise).

Cut five or six apples into four quarters, peel and cook them in a little white wine, reduce all of their moisture, then press them through a sieve. Place this purée in a bowl and mix in with it about an equal quantity of finely chopped horseradish, thicken this preparation with a few spoonfuls of mayonnaise (No. 606). This sauce is excellent for roast geese or roast pork, as well as for cold meats.

(592). BOAR SAUCE (Sauce Sanglier).

Grate half a pound of fresh horseradish, then lay it in a bowl with four ounces of cranberry jelly (No. 598), adding a spoonful of mustard, the well chopped peel of one lemon and one orange, two ounces of powdered sugar and one tablespoonful of sweet oil, mix all the ingredients well together and serve.

(593). CHAUDFROID, BÉCHAMEL CREAM SAUCE, WITH TOMATO PURÉE AND WITH FECULA (Sauce Chaudfroid, Béchamel à la Crème, Béchamel à la Purée de Tomates et à la Féculé).

Béchamel Cream Chaudfroid.—Is made with béchamel reduced with fowl or fish essence well despumated, and half its quantity of white chicken or fish jelly added.

Béchamel Tomato Purée Chaudfroid.—Is a chaudfroid prepared the same as for the cream, adding to it a quarter of its quantity of red tomato purée strained through a very fine sieve.

With Fecula.—Boil a quart and a half of chicken broth with six gelatine leaves and when well dissolved thicken with four ounces of fecula previously diluted in cold water. Mix with this chaudfroid half a pint of cream, strain it through a tammy (No. 159), stir up well and dip into this chaudfroid once or several times the whole pieces of meat required to be glazed.

(594). CHAUDFROID BROWN AND GAME (Chaudfroid Brun et Chaudfroid de Gibier).

Put into a saucepan, one pint of very clear well-colored espagnole sauce (No. 414), reduce it with some veal blond (No. 423), and dilute with half its quantity of aspic jelly (No. 103). Boil up the sauce and remove it at once to the side of the fire, in order to despumate it for ten minutes, skimming it well in the meantime; then take it off entirely and pass through a tammy. Before using try a little to find out whether it coats properly; if not strong enough add some gelatine.

Game Chaudfroid.—Add one pint of game essence (No. 389) to half a pint of sauterne wine, moisten with game stock (No. 195), and add one quart of well-reduced espagnole sauce (No. 414), despumate and stir in one pint of jelly. The white wine may be replaced by Madeira.

(595). CHAUDFROID GREEN OR RAVIGOTE (Chaudfroid Vert ou Chaudfroid Ravigote).

Blanch in boiling and salted water, one handful of chervil, parsley, tarragon and pimpernel; drain and pound these with a few capers; press through a sieve and mix this purée with a velouté sauce (No. 415), then reduce and despumate, adding some chicken stock (No. 195); reduce once more, and now add the juice of one lemon and some spinach green, also half its quantity of either meat, chicken, or game jelly.

(596). CHAUDFROID WHITE WITH VELOUTÉ AND BLOND CHAUDFROID (Chaudfroid Blanc au Velouté et Chaudfroid Blond).

Pour into a saucepan, one pint of velouté (No. 415) (for lean, use fish velouté); reduce it with half a pint of chicken broth (No. 188), or veal stock (No. 423), then add one pint of aspic jelly (No. 103); boil up this sauce, remove it to the side of the fire to be able to despumate for fifteen minutes, skimming it carefully in the meanwhile, then take it off the fire, strain, and try a little before using, to see whether it is sufficiently thick to cover the meats. For blond chaudfroid, add chicken glaze (No. 398) to white velouté (No. 415).

Thicken with Egg-yolks à l'Allemande.—Velouté (No. 415) reduced with essence of chicken (No. 387) well despumated, and thickened with egg-yolks, mixed with half as much melted white jelly.

Blond Chaudfroid.—Is made with half brown and half white chaudfroid.

(597). CHICKEN AND GAME SAUCE (Sauce pour Volaille et Gibier).

This sauce is prepared with some sweet oil, the juice of a lemon, chicken or game gravy, chopped fine herbs, garlic, shallots, salt and pepper.

(598). CRANBERRY SAUCE (Sauce aux Canaberges).

Wash five pounds of cranberries, lay them in an untinned saucepan on the fire, with one quart of water, let cook slowly while stirring frequently, and when they are done add to them five pounds of sugar; pass them through a coarse colander, put in jars and set the jelly away in a cool closet.

(599). CUMBERLAND SAUCE (Sauce à la Cumberland).

Cook in salted water the finely shredded peels of two oranges and two lemons, and when they are tender put them into a vessel with one tablespoonful of mustard, a pinch of ground ginger, a pinch of cayenne pepper, a gill of Madeira wine, the juice of one orange and one lemon, some salt, and two tablespoonfuls of vinegar, and mix in with these ingredients half a pound of currant jelly.

(600). CURRANT OR GOOSEBERRY SAUCE WITH SUGAR (Sauce aux Groseilles Blanches ou Vertes au Sucre).

Pick one pound of white currants from their stalks, or pick off the stems from one pound of gooseberries; blanch either one or the other, and then drain them on a sieve. Have cooked half a pound of sugar to the small crack, lay in the currants, let it boil up once, and then pour it into glasses to serve cold with meats, game or poultry.

(601). CURRANT SAUCE WITH ORANGE (Sauce aux Groseilles à l'Orange).

This is prepared with currant jelly diluted with port wine; add to it the rind of one orange grated on sugar and pressed through a sieve. Peel another orange and after shredding the peel very finely cook it in water, drain and then add it to the sauce, with the juice of the two oranges.

(602). FINE HERBS SAUCE AND SHALLOTS WITH OIL (Sauce aux Fines Herbes, et aux Échalotes à l'Huile).

This sauce is prepared with chervil, parsley, chives, and small squares of blanched shallots, also some tarragon leaves. Dilute a little mustard in oil and vinegar, season well, and stir in the above chopped fine herbs. Shallots with fine herbs and oil is made by mixing in with fine herbs, and oil is made by mixing in with one gill of vinegar, some salt, pepper, and two gills of sweet oil, chopped and blanched shallots, chopped tarragon and English mustard.

(603). GREEN SAUCE (Sauce Verte).

Wash some parsley leaves, chervil, tarragon, and burnet; plunge them into boiling water in a copper vessel, and blanch them for three minutes; drain, press out all the liquid, and then pound the herbs in a small mortar with a few chives added; press them through a sieve, and put into the same mortar a few hard boiled egg-yolks and some anchovy fillets; pound them also, and stir in gradually the green purée; dilute the preparation with some oil, vinegar and mustard, and finish the sauce with a spoonful of finely chopped pickled gherkins.

(604). GREEN SPANISH SAUCE (Sauce Espagnole Verte).

Pound to a paste one ounce of chervil and one ounce of parsley; add to it four ounces of bread-crumbs soaked in water and then squeezed out, six anchovy fillets, two ounces of chopped pickled gherkins, two ounces of capers, and one small chopped up onion; pound well the whole and then rub it through a sieve into a bowl, beat it well with some sweet oil, the same as for a mayonnaise, adding salt, pepper, and spinach green to color; soften the sauce with a little water.

(605). HORSERADISH AND CREAM SAUCE, AND WITH OIL (Sauce Raifort à la Crème, et à l'Huile).

Put into a bowl a quarter of a pound of grated horseradish with an equal quantity of fresh bread-crumbs, a little sugar, some salt, the juice of two lemons, a tablespoonful of vinegar and a little white stock (No. 423), also adding a pint of cream. This sauce is used with cold meats.

With Oil.—Cut some slices of lemon after suppressing the yellow and white rind; put them into a vessel with oil, vinegar, salt and pepper, some chopped parsley, tarragon, grated horseradish and a little ground pepper; mix all well together. Broiled fish may be served with this sauce.

(606). MAYONNAISE SAUCE (Sauce Mayonnaise).

In order to obtain a quick and certain mayonnaise sauce, it must be worked simply with a small wire whisk. Put five egg-yolks into a bowl suppressing every particle of the white, add some salt, white or red pepper, and ground mustard; after these are thoroughly mixed pour in slowly a quart of sweet oil and one gill of vinegar, alternating them without once stopping to work vigorously. In a few minutes the sauce becomes voluminous, consistent, smooth and firm.

(607). MAYONNAISE SAUCE À LA BAYONNAISE (Sauce Mayonnaise à la Bayonnaise).

Lay five egg-yolks in a bowl with a quarter of a gill of water, half an ounce of salt, a little pepper and a little cayenne, then beat it up and incorporate slowly into it two and one-half pints of oil and one gill of vinegar, stirring it unceasingly, and when the sauce thickens add to it more vinegar, and continue pouring in the oil and vinegar till they are both consumed. It must be of a high consistency, of a white color, and of a good flavor; it is preferable to use a wire whisk in place of a wooden spoon for this purpose. Add to this mayonnaise half a pound of lean Bayonne ham, cut in squares, some powdered Spanish peppers, and some chopped parsley.

(608). MAYONNAISE CARDINAL (Sauce Mayonnaise Cardinal).

Pound one ounce of lobster coral with a little vegetal carmine, a teaspoonful of English mustard, some salt, cayenne pepper, and the juice of two lemons; pass all this through a fine sieve, and mix in with it slowly a pint of mayonnaise sauce (No. 606); this sauce should be a nice light red color.

(609). MAYONNAISE FIGARO (Sauce Mayonnaise Figaro).

Strain some cooked tomatoes through a very fine sieve, then let them drain well for several hours in a napkin, and mix this pulp in slowly with very firm mayonnaise sauce (No. 606); add to it some powdered cayenne, very finely chopped, and blanched shallots and anchovy essence.

(610). MAYONNAISE SAUCE PROVENÇAL WITH SWEET PEPPERS (Sauce Mayonnaise Provençale aux Poivrons doux).

Mash four medium sized cloves of garlic with two tablespoonfuls of English mustard, two cooked egg-yolks, two tablespoonfuls of bread-crumbs soaked in milk and all the liquid pressed out; beat the whole with two raw egg yolks, half a coffee-spoonful of pepper, some salt and a teaspoonful of sweet Spanish peppers; incorporate in a pint of oil, dropping it in slowly, and a few spoonfuls of tarragon vinegar, also a little water. Just when serving mix in the sweet Spanish peppers, previously broiled so their skin can be removed, then cut them up in squares. The sweet peppers can be replaced by those that come in cans, which are very well prepared.

(611). MAYONNAISE SAUCE WITH ARROWROOT (Sauce Mayonnaise à l'Arrowroot).

In case any difficulty be found to raise a mayonnaise either on account of defective oil, or on account of the weather, the following manner will explain how always to obtain a good result: Dilute in cold water in a small saucepan, a heaping spoonful of arrowroot or simply fecula; be careful there are no lumps in it, then heat it over a slow fire, stirring well with a spoon, until it forms a smooth paste, having it hard, in preference to soft. As soon as this is done, pour it into a vessel, and beat it with a spoon until it loses its greatest heat, then mix in a pinch of salt, a little red pepper, and a pinch of ground mustard, and three or four raw egg-yolks. Work well the preparation while pouring in very slowly, two or three gills of good sweet oil, alternating it with a dash of vinegar.

(612). MAYONNAISE SAUCE, GREEN WITH FINE HERBS, PRINTANIÈRE, AND RAVIGOTE (Sauce Mayonnaise Verte aux Fines Herbes Ravigote.)

Pick and wash a handful of chervil, tarragon, chives, burnet and garden water-cress. Blanch them in boiling, salted water for five minutes, then drain, refresh and press well to extract all the water. Pound this thoroughly, adding the juice of one lemon and some ground mustard. Mix this ravigote into a pint of mayonnaise sauce (No. 606), and color it a fine pistache green with some spinach green.

(613). MAYONNAISE SAUCE WITH JELLY AND JELLIED (Sauce Mayonnaise à la Gelée et Collée).

In order to make this mayonnaise set a thin tin salad bowl on chopped ice containing one pint of white jelly (No. 103), add to it a pint of oil, a gill of tarragon vinegar, a little salt, and some white or red pepper. Stir the mixture well with an egg-beater being careful to remove all that adheres to the sides, then add little by little the juice of one lemon; also some chopped and blanched chervil may be advantageously added to the sauce.

Mayonnaise Sauce Jellied.—Use an ordinary mayonnaise (No. 606) with oil, pouring into it slowly some cold liquid jelly (No. 103). A jellied mayonnaise may also be prepared by whipping the jelly on ice and incorporating into it at the same time some oil and vinegar, exactly the same as for the egg mayonnaise.

(614). MAYONNAISE SAUCE WITH FRUIT JELLY (Sauce Mayonnaise à la Gelée de Fruits).

Break four raw egg-yolks into a vessel; mix in with them two tablespoonfuls of water, salt and a little white and red pepper, stir well and incorporate slowly, especially at first, one quart of sweet oil and eight spoonfuls of vinegar at different intervals. To make the fruit jelly mayonnaise, add for one pint of mayonnaise sauce (No. 606), one spoonful of English mustard, and a quarter of a pound either of currant, grape, apple, quince or cranberry jelly.

(615). MAYONNAISE MOUSSELINE SAUCE (Sauce Mayonnaise Mousseline).

Made with a jelly mayonnaise the same as the preceding article, leaving out the chervil, and stirring in the same quantity of unsweetened whipped cream, well drained and very firm. An ordinary mayonnaise without being jellied can also be used.

(616). MINT SAUCE (Sauce à la Menthe).

Put into a sauce-boat half a glassful of good vinegar, a strong pinch of powdered sugar, a little cayenne pepper, and two heavy pinches of finely chopped fresh mint leaves; let them infuse for half an hour.

Another way.—Mix in a saucepan one gill of good vinegar with the same quantity of water; add to it two spoonfuls of powdered or brown sugar; boil it up once, and then set it away to get cold; put in some finely shredded fresh mint leaves.

(617). ORANGE SAUCE (Sauce à l'Orange).

Have half a pound of currant jelly (No. 3670), two gills of port wine, the juice of three oranges and of two lemons, and the peel of two oranges grated into sugar. Dissolve the currant jelly and the flavored orange sugar with the liquids, add a grain of salt, and a dash of cayenne, then strain the sauce; it should be more light than consistent. This sauce is excellent for either cold or hot game.

(618). PEACH OR APPLE MARMALADE (Marmelade de Pêches ou de Pommes).

Peaches.—Peel and remove the stones from one pound of peaches, cook in a little water, drain and press through a sieve, sweeten with an ounce of brown sugar. These marmalades are for roast meats and poultry.

Apples.—A pound of peeled apples cooked in a little water, pressed through a sieve and sweetened with an ounce of brown sugar.

(619). PERSILLADE SAUCE (Sauce Persillade).

Place in a small bowl one tablespoonful of mustard and four pounded hard boiled egg-yolks, dilute this gradually with two gills of oil and four tablespoonfuls of vinegar, or the juice of four lemons; add to it salt, pepper and mignonette, some parsley leaves, chervil and tarragon, all finely chopped, and serve the sauce separately. Chopped hard boiled egg-whites are frequently added to this sauce.

(620). POIVRADE SAUCE (Sauce Poivrade).

Put into a bowl one gill of espagnole sauce (No. 414), add to it twice its quantity of oil, some Chili and tarragon vinegar, pepper and salt; beat the whole together with a whisk and throw in a teaspoonful of chopped-parsley and some finely chopped blanched shallots.

(621). POLISH SAUCE (Sauce à la Polonaise).

Squeeze into a sauce boat the juice of four lemons and of two oranges; add to them a heavy pinch of mignonette, two teaspoonfuls of mustard, and six tablespoonfuls of pulverized sugar; mix well and dilute this preparation sufficiently to have it the consistency of a syrup.

(622). RAISIN SAUCE (Sauce aux Raisins).

Pour two gills of good vinegar into a saucepan, add a bunch of parsley, garnished with two bay leaves and as much thyme, pepper corns and cloves; reduce the liquid to half; then add four gills of good gravy (No. 404). Boil the whole, dissolve a tablespoonful of fecula in two gills of cold broth, mix in with the sauce, then boil, skim and add a quarter of a pound of Smyrna raisins and the same quantity of currants, also half a pound of currant jelly (No. 3670), dissolving it slowly; let the sauce get cold and serve it up with game.

(623). RAVIGOTE SAUCE WITH OIL (Sauce Ravigote à l'Huile).

Pound a handful of chervil, burnet, tarragon and chives, also a little garlic and shallot; add to them a spoonful of béchamel sauce (No. 409), some salt, white and red pepper, ground mustard and grated horseradish root; pass all through a tammy (No. 159), and mix in with it sufficient oil and vinegar to obtain a sauce that will not be too thick.

(624). RÉMOULADE SAUCE (Sauce Rémoûlade).

Chop up well one blanched shallot, have a handful of parsley leaves, chervil, tarragon and burnet; pound the whole in a small marble mortar; add four nicely cleaned anchovy filets, five or six hard boiled egg-yolks, rub all the ingredients through a sieve, then mix in three or four raw yolks, stir into this preparation one pint of oil, half a gill of vinegar and mustard, the same as for mayonnaise (No. 606) and finish the sauce with capers, finely chopped pickled gherkins and a dash of cayenne pepper.

(625). RÉMOULADE SAUCE, INDIAN STYLE (Sauce Rémoûlade, à l'Indienne).

Pound in a mortar four hard boiled egg-yolks, add to them two raw yolks, one spoonful of mustard, salt, pepper and the juice of two lemons, and a quarter of a gill of water in which a few saffron leaves have been infused and a quarter of a coffeespoonful of curry; strain all through a sieve and put the preparation into a bowl to stir and work in slowly one pint of sweet oil, and half a gill of vinegar, adding a teaspoonful of powdered sugar, some parsley, chervil, tarragon, chives and two shallots chopped and blanched, besides the hard boiled egg-whites cut into small squares.

(626). RÉMOULADE SAUCE VERT-PRÉ (Sauce Rémoûlade Vert-Pré).

Place in a mortar four hard boiled egg-yolks with two raw yolks, two spoonfuls of mustard, salt, pepper and a smack of garlic; pound them well together and then press through a sieve and lay the compound in a bowl; work it well, incorporating into it one pint of oil and half a gill of vinegar, till it becomes the consistency of a mayonnaise. Cut three shallots in small squares and blanch them in boiling water, drain and add them to the mayonnaise; chop separately a handful of parsley, chervil and half as much tarragon, burnet, water-cress and chives; mix together all these herbs, and put in three heaping tablespoonfuls to the prepared mayonnaise, color it a pretty pistache color with spinach green, and throw in when finished two spoonfuls of chopped up capers.

(627). RÉMOULADE SAUCE WITH ANCHOVIES (Sauce Rémoûlade aux Anchois).

Pound four hard boiled egg-yolks; add to them four raw egg-yolks, two spoonfuls of mustard and eight anchovies; rub all through a sieve, and put the mixture into a vessel to work and stir in gradually one pint of oil and a half gill of vinegar, season with very little salt and pepper, and then add three chopped and blanched shallots, some parsley and two ounces of chopped capers.

(628). RÉMOULADE SAUCE WITH FINE HERBS (Sauce Rémoûlade aux Fines Herbes).

Put into a bowl one tablespoonful of mustard, salt, pepper and a raw egg-yolk; beat this up with a wooden spatula and pour very slowly into it from six to eight spoonfuls of oil, also two of vinegar and one tablespoonful of Chili vinegar; add finely chopped parsley, chervil and tarragon.

(629). ROSSEBERRY SAUCE (Sauce à la Rosseberry).

This sauce is made with one tablespoonful of English mustard diluted in a gill of good vinegar, adding a coffeespoonful of powdered sugar and two tablespoonfuls of grated fresh horseradish, then adding some salt and chopped parsley.

(630). ROUEMONT SAUCE (Sauce à la Rougement).

Procure four ounces of lobster coral or eggs, the creamy parts of the bodies of two lobsters, and pound these together with six hard boiled egg-yolks, then press the whole through a sieve into a bowl; dilute and incorporate into it five gills of oil and half a gill of vinegar, two chopped and blanched shallots, a dash of cayenne, a tablespoonful of tarragon and chervil, and half as much chopped parsley, as well as one ounce of chopped pickled gherkins.

(631). TARTAR SAUCE (Sauce Tartare).

Deposit in a bowl one gill of velouté sauce (No. 415), two tablespoonfuls of mustard, four fresh egg-yolks, salt and pepper; stir well together and incorporate into it five gills of oil and half a gill of tarragon vinegar, two chopped and blanched shallots, a dash of cayenne pepper, and a tablespoonful of tarragon and chervil, also half the quantity of chopped parsley, and an ounce of chopped up pickled gherkins.

(632). TARTAR SAUCE, ENGLISH STYLE (*Sauce Tartare, à l'Anglaise*).

Make a mayonnaise with three hard boiled egg-yolks, one gill of velouté, (No. 415) a pinch of ground mustard, salt, and sweet oil; stir into it gradually two spoonfuls of English anchovy essence; the same of Harvey sauce, and the same of Worcestershire sauce, so as to give the tartar a fine dark color.

(633). TOMATO KATSUP (*Katsup de Tomates*).

Boil one quart of vinegar in a saucepan, adding a quarter of an ounce of capsicum peppers, one ounce of garlic, half an ounce of shallot, all nicely peeled, and half an ounce of white ground pepper, also a coffeespoonful of red pepper, and let boil for ten minutes, then strain through a fine sieve. Mix in with this vinegar, one and a half pounds of tomatoes, reduce all together and then add the juice of three lemons, and salt to taste. Should this sauce be too thick, add more vinegar or some water; fill up the bottles, let stand till cold, then put them in a very cool place to use when needed. This sauce is excellent as a relish for cold meats fish, oysters, etc.

(634). VINEGAR SAUCE WITH FINE HERBS (*Vinaigrette aux Fines Herbes*).

Chop up finely the following herbs: chives, chervil, tarragon, and parsley; put them into a bowl with some salt, pepper, a little cayenne pepper, three spoonfuls of vinegar, and six of olive oil; stir all well together and serve.

(635). VINEGAR SAUCE WITH SHALLOTS AND MUSTARD (*Vinaigrette aux Échalotes et à la Moutarde*).

Cut a shallot in one-eighth inch squares, blanch and drain it. Put one gill of vinegar in a bowl, add to it salt and two gills of sweet oil, some mustard, and the blanched shallots.

(636). ZISKA SAUCE, PARISIAN SAUCE FOR ALL FOODS (*Sauce Ziska, Sauce Parisienne pour tous Mets*).

Put into a bowl two teaspoonfuls of English mustard with a little salt and some sugar; beat it all well together, then pour in slowly the value of three gills of sweet oil, and half a gill of good vinegar, also a few finely chopped pickled gherkins.

Parisian Sauce for all Foods.—Put into an earthen vessel, either over hot cinders or in a heater for twenty-four hours, two gills of water, two gills of vinegar, one gill of verjuice, two gills of white wine, one ounce of ground mustard seeds, half an ounce of black pepper, half a teaspoonful of ground ginger, half a teaspoonful of mace, a quarter of a teaspoonful of cloves, four ounces of salt, a few branches of basil, four bay leaves, two ounces of pounded shallots, one dried bitter orange peel, and half a gill of lemon juice. After all these have infused for two days, strain the sauce through a fine sieve, put it into bottles, and keep it to use for cold meats.

GARNISHINGS.

All the following garnishings may be served for removes by arranging them in clusters and making them either larger or smaller, according to the dishes required to be garnished. For large pieces of meat that are intended for removes they must be larger than for those intended for entrées; in the latter case they should be mixed together instead of being dressed in separate groups.

(637). ADMIRAL GARNISHING (Garniture à l'Amiral).

Take eight mussels à la Villeroi (No. 498), sixteen fluted mushrooms (No. 118), half a pound of skinned and sautéed shrimps; eight trussed crawfish, the tail shell removed. Parsley leaves to be arranged in bunches at both ends. Serve with Normande sauce (No. 509). For an entrée mix the mushrooms and shrimps with the sauce, add chopped parsley and oranges around the Villeroi mussels and crawfish.

(638). À LA REINE GARNISHING (Garniture à la Reine).

Is composed of the white meat cut from a cooked chicken, truffles and mushrooms, all being cut into three-sixteenths of an inch squares. This garnishing is used with bouchées of the same name, or else inside small patties à la Reine; in this case mingle the ingredients with a velouté sauce (No. 415) thickened with egg-yolks and leave it to get cool before filling the patties.

(639). ANDALOUSE GARNISHING (Garniture à l'Andalouse).

Made with eight braised lettuce, eight small Chorisos (smoked sausages) cooked with the cabbage, two pounds of cabbage, half a pound of chick peas; one pound of braised ham; one pint of espagnole sauce (No. 414) reduced with two gills of tomatoes (No. 730). Dress the lettuce, the cabbage and the chick peas in clusters, range the sausages on one end and the ham on the other.

(640). AQUITAINE GARNISHING (Garniture à l'Aquitaine).

Have a pound of escaloped duck livers sautéed in butter; half a pound of small button mushrooms cooked with butter, lemon juice, salt and water; a quarter of a pound of small whole truffles, cooked in Madeira wine; half a pound of pressed beef palate cut cock's-comb shape, warmed in meat glaze (No. 401) and butter. Infuse a stick of Ceylon cinnamon for ten minutes in a gill of Madeira wine; strain this through a napkin into a quart of reduced espagnole sauce (No. 414). Dress the garnishing in clusters, pour over half the sauce and serve the remainder in a separate sauce-boat. This garnishing can be used for entrées; if this be the case, mix the ingredients composing it together in a sautoire with the sauce, and dress them.

(641). BARLEY À LA REINE GARNISHING (Garniture d'Orge à la Reine)

Wash in several waters four ounces of pearl barley; cook it in salted water for three hours until thoroughly done, and it crushes easily when pressed between the fingers; drain and let it simmer in a little good, fresh cream. Just when ready to serve, stir in an equal quantity of chicken purée (No. 713) with almond milk (No. 4), and with this garnish some croustades (hollow tartlets made of fine paste (No. 135) rolled out very thin).

(642). BEEF TONGUE GARNISHING, ANDALUSIAN TOMATO SAUCE (Garniture de Langue de Bœuf, Sauce Tomates Andalouse).

Cut twelve slices, each one three-sixteenths of an inch thick from the thick end of a cooked beef tongue; pare them neatly either into rounds, ovals, or half hearts; heat them in a little half glaze (No. 413), and dress them around a remove covering with a Andalusian tomato sauce (No. 550).

(643). BOUCHÉES OF PURÉE OF PHEASANTS GARNISHING (*Garniture de Bouchées à la Purée de Faisans*).

Prepare a dozen puff paste bouchées (No. 11), cook them only a short time before they are needed so as not to be obliged to heat them over again. After they are emptied, keep them warm. Put into a saucepan a few spoonfuls of good pheasant purée (No. 716); press through a tammy (No. 170), and heat it while stirring well on a slow fire and incorporate into it a few spoonfuls of good game fumet (No. 397), reduced to a half-glaze, but be careful it does not boil; season highly and finish by stirring in a small piece of butter. Fill the bouchées with this purée, baste over with a little sauce and cover either with their own covers, or else with a round piece of cooked truffle cut out with a column tube (Fig. 168). Dress pyramidically on a folded napkin.

(644). BOURGEOISE GARNISHING (*Garniture à la Bourgeoise*).

Have two pounds of cabbage, parboiled and cooked with half a pound of salt pork, blanched for fifteen minutes, moisten with a quart of strained broth (No. 194a), and its fat. Twenty pieces of small cork shaped turnips, blanched and cooked in broth, reduced to a glaze just when cooked. Twenty small pear-shaped carrots, blanched, cooked in broth, and reduced to a glaze just as they are finished. Twenty small, blanched, braised and glazed onions. Dress the cabbage on both ends of the meat, garnishing the former with the salt pork cut in slices, and group the carrots, turnips, and onions around in alternate clusters. Serve separately a gravy (No. 404) thickened with espagnole sauce (No. 414), and well reduced.

(645). BRÉTIGNY GARNISHING (*Garniture à la Brétigny*).

Remove the breasts from sixteen reedbirds, roll them in a sauce made with some gravy (No. 404), to which has been added meat glaze (No. 401), the carcasses and a little Madeira wine, the whole allowed to reduce and then strained. Have sixteen pieces of channeled mushrooms (No. 118) cooked in butter, and seasoned with salt, pepper, and chopped truffles; sixteen slices of sweetbread of one ounce each, blanched and sautéed in butter and seasoned with salt, pepper and chopped parsley. Sixteen pieces of potato cut into one inch diameter balls, then blanched and sautéed in butter. Range the potato balls on the ends of the dish, and place the sweetbreads, mushrooms, and reedbird breasts around in alternate clusters. Serve with this garnishing a separate sauce-boat of Madeira sauce with truffle essence (No. 395).

(646). PARMA BROCHETTES GARNISHING (*Garniture Brochettes de Parme*).

Made with semolino cooked in light broth and a grain of salt. Prepare a well cooked and thick mush; remove it from the fire, and finish it with some grated parmesan and butter, seasoning it to taste. Spread this preparation in layers on baking sheets dampened with cold water, having each one an eighth of an inch thick; as soon as they are cold and stiff, cut them into one inch rounds; prepare half as many rounds of the very best fresh Swiss cheese. Take some small wooden skewers, and pass on each three rounds, one of cheese and two of semolino, placing the cheese one in the center; dip them in beaten eggs, and roll them in white bread-crumbs. A few minutes before serving plunge them into hot fat, a few at the time, to heat and get a nice color, then drain and serve them separately on a folded napkin, or else around the piece to be garnished.

(647). BRUSSELS GARNISHING (*Garniture Bruxelloise*).

One pound of Brussels sprouts, blanched and cooked in consommé (No. 189). Half a pound of salt pork cut in slices and broiled. Half a pound of carrot balls three quarters of an inch in diameter, blanched, cooked in consommé (No. 189) and reduced to a glaze. Half a pound of small blanched onions braised and glazed. One pound of Chipolata sausages cut in two lengthwise. Dress all these garnishings in different groups around the remove, and serve separately a sauce-boat of half-glaze sauce (No. 413) with ham essence (No. 390) added.

(648). FRIED CALVES' BRAIN GARNISHING (*Garniture de Cerveilles Frites*).

Calves and lambs' brains are those most generally used for garnishings. They are first soaked so as to be able to scrape and cleanse them properly, then cooked in water with some salt, vinegar, thyme, bay leaf, sliced onions, branches of parsley and pepper corns. Let the brains get cold in a vessel containing their own strained broth, and then divide the calves' brains into six pieces, and lambs' brains into two rounds or ovals. Dip them in beaten eggs, roll them in white bread-crumbs and fry them a fine golden color in hot fat. Serve separately a Chateaubriand sauce (No. 446).

(649). **CARDINAL GARNISHING** (*Garniture Cardinal*).

The cardinal garnishing is composed of twelve ounces of lobster quenelles made with a teaspoon (No. 155), twelve ounces of sautéed shrimps, twelve ounces of small onions blanched and then cooked in fish stock (No. 417) and let fall to a glaze, six ounces of small whole truffles rolled in a little fish glaze (No. 399) and fresh butter, then arranged pyramidically, the onions dressed the same. Dress the quenelles in clusters and cover them lightly with a Cardinal sauce (No. 442), and the shrimps sautéed in butter with fine herbs and lemon juice. Some Cardinal sauce to be served separately.

(650). **CÈPES OR MUSHROOMS STUFFED À LA DUXELLE, PROVENÇAL OR MINCED WITH BÉCHAMEL GARNISHING** (*Garniture de Cèpes ou de Champignons Farcis à la Duxelles, Provençale Emincés à la Béchamel*).

Remove the stalks from two pounds of young cèpes or mushrooms, wash them well and cook them with lemon juice, some butter and salt. (In case no fresh cèpes can be obtained then use preserved ones.) For garnishings, the heads alone are employed. Drain them, and fry them in some sweet oil with a finely chopped shallot and a crushed and chopped clove of garlic, one tablespoonful of chopped parsley and a gill of brown espagnole (No. 414), also a tablespoonful of meat glaze (No. 401) and some chopped-up truffles. Cèpes or mushrooms are also used as a garnishing when stuffed with a Duxelle (No. 385), thickened with a little raw lamb quenelle forcemeat (No. 92) or else a baked liver forcemeat (No. 64). In both cases they are to be placed in a baking-sheet and sprinkled over with either oil or melted butter, putting them into the oven to bake. Sliced cèpes or mushrooms are also to be used as a garnishing, cutting them up finely and sautéing them in butter or oil, then thickened with béchamel (No. 408), reduced with a little meat glaze (No. 401). These minced cèpes are served either on hollow crusts or in a vegetable dish.

(651). **CHAMBORD GARNISHING** (*Garniture Chambord*).

The Chambord garnishing is composed of eighteen pieces of truffles cut the shape of a clove of garlic and cooked in Madeira wine and afterward rolled in a little fish glaze (No. 399) and fine butter. Eighteen crawfish tails from which the shells have been removed and the bodies glazed. Eighteen heads of fluted mushrooms (No. 118) cooked in a little water, butter and lemon juice. Ten pieces of fish quenelles decorated with truffles. Eighteen small pieces of milt à la Villeroi (No. 698), or filets of striped bass; a lean Spanish sauce (No. 414) reduced with Madeira and white wine, or else a lean velouté sauce (No. 415), reduced with fish broth, mushrooms and champagne wine, and buttered at the last moment. Dress the truffles, the mushroom heads and the crawfish in alternate clusters, and cover them either with the white or brown sauce; arrange around this garnishing the quenelles decorated with truffles, the Villeroi milts or filets of striped bass, and send a third part of the sauce to the table in a separate sauce-boat.

(652). **EGGS WITH CHEESE GARNISHING** (*Garniture d'œufs au Fromage*).

This garnishing is composed of two ounces of butter, six whole eggs, four ounces of Swiss and parmesan cheese, both grated, a pinch of sugar and nutmeg. Beat up the eggs for two minutes, add to them the cheese, sugar, nutmeg, and half of the butter; melt the remainder of the butter in a saucepan, pour into it the eggs, and stir the liquid over a slow fire using a spoon for this purpose, until the compound thickens to the consistency of cream. Take it off the fire, keep stirring it again for two minutes, then mix in with it two spoonfuls of raw cream or velouté (No. 415). Pour the melted cheese in some boat shaped tartlet crusts, made with very thin foundation paste; bake them in a hot oven and serve.

(653). **CHEESE CRUST GARNISHING** (*Garniture de Croûtes au Fromage*).

First cut some slices three-eighths of an inch thick from a kitchen loaf; divide them into long squares, two and a half inches by one and a quarter. Grate some Swiss and parmesan cheese, a quarter of a pound of each, and put it into a vessel with three soup-spoonfuls of Stilton cheese, and mash them together with a spoon in order to obtain a smooth paste, then work into it slowly a few spoonfuls of sherry wine or ale, without letting it get too soft, season with red pepper, and cayenne. Moisten lightly with melted butter the prepared slices of bread, toast them on both sides

cover one side with a layer of the cheese preparation; dredge over them some grated parmesan, and lay the slices on a dish to push it in the oven so as to color the tops, or else use a salamander (Fig. 123) for the purpose; arrange these toasts around a remove or else serve them separately on a folded napkin or simply on a plate.

For Chester Cheese.—Use the same slices of bread, only instead of toasting them, lay them in a sautoire with hot clarified butter; brown them on one side only, then drain, and leave the butter in the sautoire. Cover the fried sides with a layer of grated cheese (Chester), sprinkle over a dash of cayenne pepper, and return the crusts to the sautoire containing the butter, then push it into a moderately heated oven. When the cheese has become creamy, take out the sautoire, and dress the crusts either on folded napkins or around a remove.

(654). CHESTNUT WITH GRAVY GARNISHING (Garniture de Marrons au jus).

Peel two pounds of chestnuts; scald them so as to be able to remove their red skins, then lay them in a buttered flat saucepan. Moisten them to their height with broth (No. 194a) and let the liquid come to a boil, then remove the saucepan to a slower fire while cooking the chestnuts, being careful to keep them whole. After they are tender the moistening should be reduced to a glaze, and then glaze them over with a brush before serving them. Another way is to split the shells on the side of each chestnut, plunge them into very hot frying fat, drain, and peel off the shells and red skins; cook them in boiling water with two ounces of butter, one ounce of celery, a little sugar and salt; simmer the whole and reduce the moisture entirely, then add a little meat glaze (No. 402) and some good gravy (No. 404); reduce and roll the chestnuts around so as to glaze them thoroughly and dress them either around a remove or in the center of an entrée.

(655). CHEVREUSE GARNISHING (Garniture Chevreuse).

Eight ounces of truffles cut in small slices, heated in Madeira wine and some meat glaze (No. 401). Sixteen ounces of foies-gras of either duck or goose, weighing in all about a pound. Thirty-two pieces of stuffed Spanish olives. Mingle these garnishings together in a sautoire, and add one quart of supreme sauce (No. 547), and at the very last moment add two ounces of very fine butter.

(656). CHICKEN MINION FILLETS GARNISHING (Garniture de Filets Mignons de Poulet).

Pare the minion filets by removing the inside nerve, and the fine skin which covers them, have them all the same shape and size, then cut on each minion five or six small crosswise incisions dividing them in equal spaces, and in these incisions lay small, round slices of truffles, half an inch in diameter and cut very thin. Lay the minions on buttered sheets, giving them the shape either of a crescent or else laying them straight without bending them, but they can also be rolled around a column mold and laid one beside the other, streak half of them with truffles and the others with tongue, and fill the inside of them with quenelle forcemeat (No. 89), place on each of those streaked with truffles an olive, and on those streaked with tongue a ball of truffles, half an inch in diameter, put them in a buttered sautoire, moisten with a little mushroom essence (No. 392), cover them with buttered paper, and let them poach in a slow oven. Use these minions for improving garnishings.

(657). CHIPOLATA GARNISHING (Garniture à la Chipolata).

This garnishing is composed of eighteen small whole carrots or else cut into balls and glazed, eighteen small glazed onions, eighteen cooked mushrooms, fluted (No. 118) eighteen whole chestnuts moistened with broth and cooked until they fall to a glaze, and small broiled Chipolata sausages (No. 754). Set these various garnishings into a sautoire, and pour over when ready to serve some espagnole sauce (No. 414) reduced with Madeira wine, add half a pound of half inch squares of salt pork, fried in butter and cooked in consommé; arrange the garnishing in clusters for removes, or mingled for entrées.

(658). CHOUX WITH CHEESE GARNISHING (Garniture de Choux au Fromage).

Prepare a pâte-a-choux with three gills of water, half a pound of flour, a quarter of a pound of butter, a pinch of salt and a pinch of sugar, when dry mix into the paste five or six eggs one after the other and finish with a handful of grated cheese. Make round choux laying them on a baking tin a short distance apart, either with a pocket or a spoon, egg the surfaces and dredge over with parmesan; bake in a good but slackened oven. When dry, remove and leave till partly cold, then open the sides and fill each one with a spoonful of cheese fondue (No. 2954). Dress on a napkin or around a remove.

(659). COCKS'-COMBS GARNISHING À LA COLBERT (Garniture de Crêtes de coq à la Colbert).

Select one pound of cock's-combs of equal size; put them into a colander and plunge it by degrees into some water a little warmer than tepid, then heat it gradually, in the meanwhile watching them attentively until they are done, or when by rubbing them with a cloth, the skin detaches. Drain at once, and put them in a cloth with a little fine salt, and rub them thoroughly till they are clean; finish cleansing by rubbing them with salt between the fingers, and in case the skin should not peel off, plunge them once more into boiling water, and finish by skinning properly. Now put them into warm water to soak for twenty-four hours, changing the water several times, and then cut off the tip of the points and the roots of the combs; lay them once more in plenty of salted, tepid water, and squeeze them well to make them disgorge their blood; change the water several times, and finish by cooking them very slowly in acidulated water, then drain dry, and roll them in meat glaze (No. 401), fine butter and chopped parsley.

(660). CONNÉTABLE GARNISHING (Garniture Connétable).

Prepare sixteen minion fillets of chicken well freed of all sinews and skin; streak eight of them with tongue and dress them in a circle, shaping them around a three-quarter inch column cutter, put them on small square pieces of buttered paper; fill the interiors of each with chicken quenelle forcemeat (No. 89) laid through a pocket, and on top of the forcemeat set small half inch balls of truffles. The other eight minion fillets are to be also laid in a circle on squares of buttered paper, the interiors with the same forcemeat as the others, but on the top of each set a stoned olive filling stuffed with anchovies; place them all on a buttered baking-pan, cover over with a buttered paper, moisten with mushroom essence (No. 392) and poach in a slack oven. Have sixteen small game quenelles made with a teaspoon (No. 155) and laid in a buttered sautoire, after decorating them with pistachio nuts, and poached in boiling salted water. Sixteen escalops of ducks' liver, covered on both sides with a villeroy sauce (No. 569) containing mushrooms and raw fine herbs; let these get cold, then dip them in beaten eggs, and bread-crumbs, and fry them to fine golden color. Garnish the remove with the quenelles, minions and Villeroi ducks' livers. Serve a financière sauce (No. 464) separately.

(661). CRAWFISH GARNISHING (Garniture d'Écrevisses).

Whole crawfish are sometimes used combined with other garnishings, but they are considered more as decorations than otherwise; in any case they must first be cooked in a court-bouillon (No. 38), and the shells removed from the tails, without detaching the meat from the bodies, or leave the shells on.

How to Cook Them.—Wash the crawfish, changing the water several times during the operation; suppress the small vein found in the middle underneath the fins, at the tail end, then lay the fish in a saucepan, and season with salt, mignonette, vinegar, or white wine, sliced onions, branches of parsley, thyme, and bay leaf. When they are cooked, break off the small side claws, and remove the shell or not as desired. They can now be trussed as shown in Fig. 496, for skewers. The crawfish tails after being picked out of their shells, are used as garnishings, sautéing them in butter and seasoning with salt, pepper, fine herbs and fish glaze (No. 399). The body shells stuffed with forcemeat (No. 90) are used for soups.

(662). DEMIDOFF GARNISHING (Garniture à la Demidoff).

Sixteen pieces of small, flat lobster croquettes (No. 883), sixteen pieces of risolletes of pancakes with forcemeat or hashed fish, sixteen pieces of large drained oysters, rolled in powdered crackers and fried in clarified butter, drained and dredged over with chopped parsley. Dress this garnishing around a remove and serve separately a lean velouté sauce (No. 415) reduced with some of the oyster liquor.

(663). DOLPHETTES OF CHICKEN GARNISHING (Garniture de Dolphettes de Poulet).

Brown two shallots in two ounces of butter; add one pound of cooked white chicken meat cut in one-eighth inch squares, and four ounces of ham cut the same; season with salt, pepper, and nutmeg, and cover the whole with a pint of espagnole sauce (No. 414), and a gill of tomato sauce (No. 549). Let the whole boil up once, then remove it, and set it aside to get cold, and with this preparation make crescent shaped croquettes; dip them in beaten eggs, and bread-crumbs, and fry them nicely.

(664). DOLPHETTES OF TENDERLOINS OF BEEF GARNISHING (Garniture de Dolphettes de Filet de Bœuf).

Fry colorless, in two ounces of butter, one ounce and a half of chopped shallot; add to it a pound and a half of cooked and finely hashed tenderloin of beef, three ounces of fresh bread-crumbs, three ounces of grated parmesan, and eight egg-yolks or two to three whole eggs. Let this preparation cool off, then divide it into eight parts, forming each one into a ball; roll these in fresh bread-crumbs and grated parmesan, mixed well together and fry them to a fine color.

(665). DUCHESS GARNISHING (Garniture Duchesse).

Lay on the table a quarter of a pound of flour; two ounces of parmesan, and two ounces of Chester cheese, both finely grated; a grain of salt and a pinch of cayenne pepper; dilute with a little water and one egg so as to obtain a smooth and firm paste. Roll this out on the floured table to one-eighth of an inch in thickness; cut it into inch and a half diameter round pieces, and lay these on buttered sheets; cook in a hot oven, not having them brown. Beat up some fresh butter in a bowl; mix in with it double its quantity of grated Chester cheese, and a dash of cayenne pepper. Lay the round pieces of cooked paste two by two, one on top of the other, after spreading them all thickly with the cheese preparation; range them once more on the sheet, and heat for a few minutes in a moderate oven, then dress on a napkin or around the remove.

(666). FERMÈRE GARNISHING (Garniture à la Fermière).

Sixteen persons.—One pound and a half of braised cabbage (No. 2706), arranged in clusters. Eighteen small braised lettuce (No. 2754), eighteen potatoes, cut olive shaped, blanched, cooked afterward in broth, and let fall to a glaze. Eighteen pear shaped carrots, blanched, and cooked in white broth, then let fall to a glaze. Dress all these garnishings in clusters, being careful to alternate tastefully the different colors. Serve separately thickened gravy (No. 405).

(667). FINANCIÈRE GARNISHING (Garniture à la Financière).

Sixteen Persons. For Removes.—Should the garnishing be required for dressing around a large piece, then it can be composed of whole peeled truffles of quenelles, molded in a dessert-spoon (No. 155), escalops of foies-gras, mushroom heads, cock's-combs and kidneys, lamb sweet-breads or small veal sweetbreads larded and glazed. This garnishing is used for garnishing removes of poultry, game and meats, dressing it in groups around and serving a financière sauce (No. 464), separately.

For Entrées.—Cooked, peeled and minced truffles; small mushroom button heads, slices of sweetbreads a quarter of an inch thick, pared with a cutter to an inch in diameter, quarter inch thick slices of foies-gras pared with an inch diameter, round cutter, and oblong quenelles. Put the garnishings into a sautoire and cover with financière sauce (No. 464). Use this garnishing for covering or surrounding entrées.

(668). FLEMISH GARNISHING (Garniture à la Flamande).

Blanch and drain a pound and a half of cabbage, put it into a saucepan with half a pound of salt pork, pepper, one onion with two cloves in it, and sufficient unskimmed broth (No. 194a) to cover the cabbage, then let cook all together for two hours. Cut sixteen carrots into pear-shaped pieces, parboil them first, and then finish cooking them in some broth with sugar, until they fall to a glaze. Have sixteen cork-shaped pieces of turnips, parboil and cook them also in consommé with sugar, till they fall to a glaze. Drain the cabbage when it is done, and lay them on the ends of the remove to be garnished, being careful to suppress the onion containing the cloves. Cut the salt pork into slices, and lay these on top of the cabbage, then set the carrots and turnips in clusters on the sides. Serve separately a half-glaze sauce (No. 413) or else a white sauce (No. 562).

(669). FRENCH GARNISHING (Garniture à la Française).

Twenty-four pieces of truffles, the size and shape of a crescent olive, in a good half-glaze sauce (No. 413) with Madeira. Six ounces of cooked cock's-combs and four ounces of cooked cock's-kidneys. Twenty-four small mushroom heads, turned (No. 118), sautéed, drained and rolled in meat

glaze (No. 401) and fresh butter, twenty-four pieces of small chicken quenelles (No. 89) poached in a small pointed mold decorated with truffles, twenty-four crawfish tails, shelled and sautéd in butter, seasoned with salt, lemon juice, chopped parsley, meat glaze (No. 401) and fresh butter. A French sauce (No. 467), to be served separately.

(670). FRITADELLES OF VEAL GARNISHING (Garniture de Fritadelles de Veau).

Dip a pound and a half of bread-crumbs in some milk, and when well soaked, extract all the liquid; have a pound of pared and well chopped roast veal, also two ounces of finely chopped beef marrow. Put two ounces of chopped up onions in a saucepan to fry in two ounces of butter, but do not let it attain a color, then add the veal, the pressed bread-crumbs and the beef marrow, salt, pepper and nutmeg, also a finely chopped lemon peel; reduce and beat in two eggs. After the preparation has cooled off, divide it into small parts so as to be able to make flat croquettes, dip them in egg and fry to a good color.

(671). FRITADELLES OF ROAST BEEF GARNISHING (Garniture de Fritadelles de Bœuf).

Cut into three sixteenth inch squares, one pound of lean roast beef, chop up two ounces of onions, fry in two ounces of butter, dredge over with two spoonfuls of flour, moisten with broth and reduce; then add the beef, salt, pepper, nutmeg, chopped parsley and two ounces of cooked lean ham cut as small as the beef, beat the whole without boiling; set it aside to get cold and then roll it into balls one inch and a quarter in diameter, flatten down, dip in beaten eggs, bread crumbs, and fry them nicely in butter.

(672). GODARD GARNISHING (Garniture à la Godard).

Make twelve quenelles, in an entremet spoon (No. 155), decorate richly. Twelve small sweetbreads larded and glazed, the throat sweetbreads if possible. Twelve large cock's-combs, and twelve cock's-kidneys. Twelve pieces of escalops of foies-gras, cut half heart shaped; twelve fluted mushrooms (No. 118) and twelve medium whole truffles, all rolled in a little half-glaze sauce (No. 413). Six very small squabs may be added if desired, but it is apt to make the garnishing too large. Dress around the dish in clusters, serve a half-glaze sauce (No. 413), separately.

(673). GRIBOULETTE GARNISHING (Garniture de Griboulettes).

Have ten ounces of chopped raw beef free of nerves, half a pound of kidney suet, the skin and fibers suppressed; chop each of these separately, then mix in with them five ounces of fresh bread-crumbs, three tablespoonfuls of onions, chopped and fried in butter, one tablespoonful of chopped parsley, salt, and pepper. Divide this preparation into flat balls, flatten them down to an inch and a half in diameter, dip them in beaten egg, then in the bread-crumbs and fry in clarified butter until a fine color.

(674). GRIMOD GARNISHING (Garniture à la Grimod).

Ten ounces of cooked cock's-combs warmed in a little dry Madeira and half-glaze sauce (No. 413). Twenty ounces of cock's-kidneys poached the same as quenelles, drained and thickened with meat glaze (No. 401) and butter. Twenty ounces of foies-gras quenelles, mixed in and thickened with a half-glaze sauce and Madeira. Arrange all of these in clusters around a remove, and serve separately a Grimod sauce (No. 475).

(675). HENRION GARNISHING (Garniture à la Henrion).

Raise the fillets from six snipes, remove all the nerves and skin, pare, season them with salt, and pepper, and sauté them in butter a few minutes before serving. Trim twelve slices of un-smoked red beef tongue into half heart-shaped pieces the same size as the snipe fillets, and heat them in a little half-glaze sauce (No. 413) with Madeira wine. Have twelve croquettes made of blanched chicken livers, the finely chopped insides of the snipes, and the meat cut from the thighs, also some mushrooms; the livers, thighs, and mushrooms to be cut into three-sixteenths of an inch square; mix the whole with a brown sauce (No. 414), and use this preparation for making round croquettes one and a half inches wide by one quarter of an inch thick, dip them in beaten egg, then bread-crumbs, and fry them a nice color. Serve separately a financière sauce (No. 464), finished with the snipe carcasses.

(676). IMPERIAL GARNISHING (*Garniture à l'Impériale*).

Have a half pound or eight whole truffles peeled and cooked in champagne; eight escalops of foies-gras, breaded à la Villerot, and fried; sixteen pieces of fluted mushroom heads (No. 118) cooked in butter, lemon juice and water; eight cocks'-comb and eight cocks'-kidneys, sixteen chicken quenelles made with a teaspoon (No. 155). Arrange the foies-gras at the end of the dish and the remainder of the garnishing in clusters around, and cover with a little half-glaze sauce (No. 413) and Madeira. Serve in a separate sauce-boat a financière sauce (No. 464).

(677). JARDINIÈRE GARNISHING (*Garniture à la Jardinière*).

The jardinière is composed of whole roots and vegetables, or else cut into distinct pieces, such as carrots, turnips, string beans, cauliflower, small glazed onions, Brussels sprouts, asparagus tops or cucumbers cut in the shape of cloves of garlic. The carrots and turnips are to be blanched, but not refreshed, then sautéed in butter with a little sugar, and finished cooking in beef broth (No. 194a), just sufficient so that when the roots are done the moistening is reduced to a glaze. The small onions to be sautéed in butter with a little sugar and let fall to a glaze; the string beans cut in lozenges and cooked first in salted water, then refreshed and drained and sautéed in butter. The cauliflowers to be cooked in water and cut into small flowerets, the Brussels sprouts, asparagus tops and cucumbers cooked in salted water, then sautéed in butter. The green vegetables should be cooked in a copper vessel, the others in a tinned one. This garnishing is usually arranged in clusters and served with a separate brown Madeira sauce (No. 492). For entrées mix all the vegetables together and add to them a brown sauce (No. 414) and some fine butter.

(678). LIVERS À LA VINCELAS GARNISHING (*Garniture de Foies-Gras à la Vincelas*).

For this garnishing use fat duck or geese livers, weighing from a half pound to a pound. Péri-gueux foies-gras preserved plain may be substituted in case no fresh livers are on hand, but when the latter can be procured, then blanch and braise them in a mirepoix with Madeira stock (No. 419), let them get cold in it, then cut them up into quarter inch slices, and trim them either round shaped or into ovals or hearts. In the meanwhile prepare four ounces of peeled truffles, eight ounces of salt, unsmoked red beef tongue, and six ounces of cooked mushrooms, cut all these three into eighth of an inch squares, and lay them in a Madeira sauce reduced with some good white wine, and after the preparation is cooked, let it get cold, and with it cover one side of the livers, and over this lay chicken cream forcemeat (No. 75); dredge finely chopped pistachios over the top. Garnish the bottom of a dish with slices of fat pork, lay the livers on top, and cover the whole with buttered paper, set it into a moderate oven for ten minutes, and serve separately a champagne sauce (No. 445).

(679). CHICKEN LIVER GARNISHING IN CASES OR CROUSTADES (*Garniture de Foies de Volaille en Caisses ou en Croustades*).

Choose a pound of very white, fine, and fat chicken livers, mince them well and fry them briskly in butter, moisten with half a gill of Madeira wine and half a pint of espagnole sauce (No. 414); season with salt, pepper and the juice of a lemon. With these prepared livers fill some croustades made with puff paste fragments, or else oiled cases previously dried in the oven, garnishing the bottoms with chicken and fine herb forcemeat (No. 73). Serve a half-glaze sauce (No. 413) with Madeira separate.

(680). MACÉDOINE GARNISHING (*Garniture Macédoine*).

Cut into small quarter of an inch squares, eight ounces of carrots, selecting only the very red part, or else use a round or oval vegetable spoon, two to three-eighths of an inch in diameter; have eight ounces of string beans cut into small lozenges, also six ounces of very tender turnips, prepared exactly the same as the carrots: blanch these separately in salted water, keeping them slightly hard, then lay them with a piece of butter in a sautoire, and season with salt and sugar; toss them for a few minutes on a brisk fire to dry well the moisture, then drain off the butter. Put on, to reduce, two or three gills of béchamel (No. 409), stir into it a few spoonfuls of raw cream, and finally a

few spoonfuls of root glaze (No. 403); remove it from the fire, and add to it the vegetables already cooked, as well as six ounces of green peas, and six ounces of asparagus tops, both previously boiled in salted water. Finish the macédoine by incorporating into it three ounces of fresh butter broken up into small bits.

(681). **MARROW AND CHIVES CANAPÉS GARNISHING** (*Garniture Canapés à la Moelle et à la Ciboulette*).

Have sixteen oval shaped bread croûtons, slit them all around a quarter of an inch from the edge, and fry them in clarified butter. Empty out the centers, and garnish the insides with slices of marrow previously plunged into boiling water, drained, and seasoned with salt and cayenne pepper; dredge over the top some finely shred chives, and set them for one minute into a warm oven; before serving cover with a Madeira sauce (No. 492).

(682). **MARROW FRITTERS GARNISHING** (*Garniture de Beignets de Moelle*).

Cut some beef marrow in thick slices, and plunge them into boiling water, then drain and leave them to get cold. Dip each separate piece into bread-crumbs, then in beaten egg, and again in bread-crumbs, and fry them a fine golden color in very hot frying-fat. A separate sauce-boat of half-glaze sauce (No. 413) should be served at the same time.

(683). **MARROW FRITTERS WITH TRUFFLES, GARNISHING** (*Garniture de Beignets de Moelle aux Truffes*).

Cook in white velouté stock (No. 422) for ten minutes, six marrow bones cut in six inch lengths; let them get cold, then take out the inside marrow. Prepare a half-glaze, with an equal quantity of jelly, or simply put a gelatine leaf in the half-glaze, and to it add some chopped truffles: put a little of this half glaze into the bottom of timbale molds (No. 3, Fig 137) set on top a piece of the marrow sufficient to fill it half, and over the marrow a slice of truffle, and again a piece of marrow, so as to fill the mold to within an eighth of an inch from the top; finish with some of the sauce, then unmoild, and dip each one in beaten egg, roll in bread-crumbs, and fry, or else simply cover the marrow with an espagnole sauce (No. 414), containing chopped truffles, having it almost cold, then dip them in frying paste (No. 2, No. 137), and fry them a fine color; serve a half-glaze sauce separate (No. 413).

(684). **MATELOTE GARNISHINGS** (*Garniture Matelote*).

These garnishings are composed of roe, milt, crawfish tails, small glazed onions, whole mushrooms, and even truffles; they are to be dressed either in clusters or mixed together; if the latter be desired, then cover them with a matelote sauce (No. 498), and if the former, arrange them in distinct groups, and serve the sauce separately.

(685). **MATELOTE BOURGIGNOTTE GARNISHING** (*Garniture Matelote Bourguignotte*).

Eighteen crawfish cooked in a court bouillon (No. 38). Eighteen croûtons of bread cut into half heart-shape and fried in butter. Eight ounces of small mushroom heads, eight ounces of small onions blanched, then cooked in consommé and glazed. Eight ounces of crawfish tails, a pint and a half of bourguignotte sauce (No. 437). Put into this sauce the mushrooms, small onions, and crawfish tails; dress this garnishing around the remove, and decorate the dish with crawfish and the bread croûtons fried in butter.

(686). **MATELOTE MARINIÈRE GARNISHING** (*Garniture Matelote Marinière*).

This garnishing is to be made with thirty-six small quenelles of pike (No. 90) seasoned with cayenne pepper, thirty-six cooked mussels, after removing the small black appendage found attached to them, thirty-six crawfish tails, and six ounces of minced truffles. Mingle all these ingredients in a sautoire, and cover them with a marinière sauce (No. 497), reduced with a part of the mussel broth. Add butter to the sauce just before serving.

(687). **MATELOTE NORMANDE GARNISHING** (*Garniture Matelote Normande*).

To be made with eighteen cooked mussels out of their shells, eighteen medium sized blanched oysters, eighteen pieces of milt à la villeroi (No. 698), to be the same size as the oysters; eighteen medium sized cooked mushroom heads, eighteen trussed crawfish cooked in a mirepoix (No. 419),

eighteen round crusts one inch in diameter, cut from the crusty part of small rolls, buttered and colored in the oven. Mix in a sautoire with some Normande sauce (No. 509), the mussels, oysters, and mushroom heads, then dress them around a remove, and garnish the outside edge with the croûtons, the crawfish, and the milt à la Villeroi (No. 698).

(688). **MILT GARNISHING** (*Garniture de Laitances*).

Select very fresh milts, and suppress all the sanguineous parts; soak them for one hour, then lay them in a saucepan with some water, salt, vinegar, and parsley. Boil up the liquid, and remove it to the side of the range, and keep it thus for twelve to fifteen minutes in order to have them poached. They are to be served either with a Colbert sauce (No. 451), or else milt à la Villeroi (No. 698).

(689). **MIRMIDONS WITH PARMESAN GARNISHING** (*Garniture de Mirmidons au Parmesan*).

A mirmidon is a small canelon. They are made thin and short and are filled with a special preparation. Pound two raw chicken fillets with an equal quantity of cooked fat livers; two or three raw peeled truffles, and two raw egg-yolks; season this forcemeat and press it through a sieve. Prepare a noodle paste (No. 142), roll it out into a thin, long, three inch wide band, and cut this band transversely into three inch length pieces; plunge them into boiling, salted water, and let them cook for eight minutes, then remove the saucepan to the side of the fire, to keep the water bubbling for two minutes longer; the paste should now be done. Drain the pieces with a skimmer, and set them in a vessel containing tepid, salted water, then lift them out one by one to wipe dry, and spread on the table; cover each separate piece with a layer of the prepared forcemeat, rolled so that the edges of the paste meet, and arrange these mirmidons on the bottom of a buttered sautoire (Fig. 130), keeping them close together, the edges of paste underneath; moisten to their height with a tomato sauce (No. 549) and half-glaze sauce (No. 413), reduced with two or three spoonfuls of Madeira wine; boil the sauce, cover the saucepan and set it on a very slow fire to allow the mirmidons to simmer from fifteen to twenty minutes; drain, trim the ends nicely, then range them in layers in a vegetable dish, dusting over each layer with grated parmesan, and besprinkling the top with a little Madeira sauce (No. 492).

(690). **MORIL AND GIROLLE GARNISHING** (*Garniture de Morilles, ou de Girolles*).

Wash in several waters one pound of morils; cut off half of their stalks, then throw them into boiling water, and leave them to soak awhile; change the water, then drain them by lifting them up with the hand and laying them on a sieve, afterward sauté them in four ounces of butter, adding the juice of a lemon, and let them cook for ten minutes. Moisten them with one pint of consommé (No. 189), adding a bunch of parsley garnished with thyme and a bay leaf; boil the whole for twenty minutes, then suppress the parsley and drain off the broth; now add some espagnole sauce (No. 414), and fine herbs, and reduce it to the consistency of a light sauce, to which add the morils and serve very hot.

Girolle.—Cut off the stalks from two pounds of girolles and then divide them into two or four pieces, according to their size. Wash well in several waters, then drain. Heat four ounces of butter in a sautoire, adding the girolles and some lemon juice; moisten with a pint of bouillon (No. 187,) season with salt and let boil slowly for a few moments, then drain and put them back into the saucepan. Reduce a pint of espagnole sauce (No. 414) with the clear part of the stock, add it to the girolles just when serving and finish the sauce with a little chicken glaze (No. 398) and two ounces of fresh butter.

(691). **MOUSSERON GARNISHING, PRINCESS SAUCE** (*Garniture de Mousserons, Sauce Princesse*).

An eatable mushroom growing under moss, found in woods. Cook two pounds of mousserons under a cover, by placing them on a buttered dish, and seasoning with salt, pepper, and two gills of white wine; cover with a bell cover, begin to cook on the fire, then finish for twenty minutes in a moderate oven; drain and place the liquid in a pint of princess sauce (No. 528), reduce and when done to perfection, add a tablespoonful of chicken glaze (No. 398), and two ounces of butter. Roll the mousserons in the sautoire and serve.

(692). MUSHROOMS À LA DELSART GARNISHING (Garniture de Champignons à la Delsart).

Select twelve fine, large mushrooms, cut off the stalks and empty them partly with a vegetable spoon, being careful not to break them, then throw them gently into fresh acidulated water. Chop up finely two ounces of the mushroom parings, one ounce of onions, one clove of crushed garlic, and one teaspoonful of chopped parsley, heat well two ounces of butter in a saucepan, add the onions to fry colorless, then the garlic, and parsley, and finally the mushroom parings after these have reduced their moisture, put in two ounces of bread-crumbs, a pint of béchamel (No. 409), salt, pepper, and nutmeg, stirring in four raw egg-yolks, drain the mushrooms, and fill them with this preparation, having it slightly bomb-shaped on top, bestrew with bread-rasplings, and pour over a little butter. Lay them on a baking-tin covered with slices of fat pork, place this in a hot oven to brown the forcemeat, and serve with a half-glaze sauce (No. 413) and Madeira.

(693). MUSSELS BORDELAISE GARNISHING (Garniture de Moules à la Bordelaise).

Poached mussels are frequently used with other garnishings but they can also be served alone around small fish.

For Mussels Bordelaise.—Procure five dozen mussels, clean them well, washing them in several waters and then cook them with some mignonette, parsley, and sliced onions, but no salt, adding a little water. Set them on a slow fire, and when the mussels are opened, take them out of their shells, remove the black appendage, drain, and roll them in a Bordelaise sauce with marrow (No. 436); do not let them come to a boil, and use them for a garnishing.

(694). NOISETTES OF VEAL AND LAMBS' FRIES GARNISHING (Garniture de Noisettes de Veau et d'Animelles d'Agneau).

Noisettes of Veal, are found in the shoulder of either veal or lamb; soak and blanch them, then cook them in a saucepan lined with bardes of fat pork and some good mirepoix stock (No. 419), let them get cold in this, and then pare them by removing all the fat parts; mix them in with a fleur-de-sauce.

Fleur-de-sauce is made with béchamel (No. 409) reduced with cream, into which mix finely cut up chives and finished at the last moment with a piece of fresh butter.

For the Lamb's Fries Garnishing.—Split them in two lengthwise, take them out of their skin season each piece with salt and pepper, and roll them in flour, and afterward dip them in beaten eggs and bread-crumbs, and fry them a fine color. Garnish with the veal noisettes the sides of a remove, and at the ends set the lamb's fries.

(695). OLIVES PLAIN OR STUFFED GARNISHING (Garniture d'Olives Simples ou Farcies).

Spanish olives are the best for garnishing; select the largest, and stone them with the assistance of a small knife, cutting the meat around in spirals, and then removing the stone. Throw them as quickly as they are done into cold water; heat this up without boiling it; refresh them, and add them to any desired hot sauce, being careful that they do not boil and break.

For Stuffed Olives.—They must be first blanched, and allowed to cool; they can either be stuffed with a plain quenelle forcemeat (No. 89) or with a baking forcemeat (No. 81) mingled with a little raw chicken forcemeat (No. 62), then thrown immediately into a saucepan containing hot broth, and leave them in until the forcemeat is well poached; they are then to be added to any sauce they are required to accompany.

(696). ORONGES À LA LIVOURNAISE GARNISHING (Garniture d'Oronges à la Livournaise).

Have sixteen medium sized oronges, suppress the stalks, empty out half of the inside of the oronges with a vegetable spoon and chop up the stalks and insides just removed; fry this in two ounces of butter until all the moisture is evaporated and it is perfectly dry, then add the juice of one lemon and three tablespoonfuls of mushroom catsup. Let this now get cold, and then add to it half its quantity of chicken forcemeat (No. 89), a tablespoonful of chopped parsley and two tablespoonfuls of tomato sauce (No. 549); season well. Mix together and fill the oronges with this preparation, giving them a dome-shape. Lay them on a dish garnished with a few bardes of fat pork and sprinkle over some bread rasplings and grated parmesan cheese; pour over a little good sweet oil, a little broth, and place it in a slack oven for twenty to thirty minutes. A half-glaze sauce (No. 413), accompanies this garnishing.

(697). OYSTER GARNISHING À LA TYKOPF (Garniture d'Huîtres à la Tykoff).

First blanch thirty-six small oysters, then drain and wipe them on a napkin, cut away the muscles or hard parts and fill in this space with a crab croquette preparation (No. 879), cover the oysters with a light coating of béchamel sauce (No. 409), with finely chopped truffles added, and leave them in till they are very cold, then dip them in bread-crumbs and beaten eggs and fry them in clarified butter.

(698). OYSTERS OR MUSSELS À LA VILLEROI GARNISHING (Garniture d'Huîtres ou de Moules à la Villeroi).

Blanch, drain and wipe thirty-six oysters; reduce an allemande sauce (No. 407), with the oyster liquor, adding two tablespoonfuls of cooked fine herbs, let get cold and coat the oysters with it, leave them till very cold, and then dip them into eggs and fry them a fine golden color. For mussels proceed the same, only first removing the black piece adhering to them; milt is to be cooked also the same.

(699). OYSTER GARNISHING FOR SHELLS FOR PATTIES WITH MUSHROOMS (Garniture d'Huîtres pour Coquilles et pour Bouchées aux Champignons).

The first step to take is to open the oysters, detach them from their shells, and poach them in their own juice, after this is done, drain them off. They can be bread-crumbed and baked in their own shells if needed whole, or in small scallop shells if they are in *salpicon* (No. 165), or else they are used to garnish *bouchées*. To prepare them for the patties proceed as follows: Blanch thirty-two medium sized oysters in their own juice in a saucepan, drain and dry them on a napkin. Fry a finely chopped shallot in two ounces of butter, moisten with the oyster juice, add a pint of béchamel sauce (No. 409), reduce and then strain the whole through a tammy (No. 159), cut the oysters into small squares and fry them in two ounces of butter over a brisk fire, and add them to the prepared béchamel, also two tablespoonfuls of chopped mushrooms.

(700). PALATE OF BEEF GARNISHING À LA MANCELLE—IN CASES—(Garniture de Palais de Bœuf à la Mancelle—en Oaises).

After the palates of beef (No. 1326) are cooked, put them under a weight to get cold, then cut out of them round pieces an inch in diameter, sufficient to have a pound. Set these into a saucepan with half a pound of mushrooms and four ounces of truffles both sliced and of the same diameter as the palates, add six gills of *espagnole* (No. 414), one of tomato sauce (No. 549), the juice of a lemon and one tablespoonful of meat glaze (No. 401). With this preparation fill some small china cases, or else oiled paper ones dried in the oven, dredge bread-crumbs over the tops, also grated parmesan cheese, pour on a little melted butter and set them in the oven to brown.

(701). POLPETTE GARNISHING (Garniture de Polpettes).

Pare well one pound of lean, raw mutton, then chop it up fine, also half a pound of pork fat or calf's udder. Mix well the mutton and udder together, season with salt, pepper and nutmeg and add three whole eggs, then divide this into eighteen parts and with them make balls, roll them in flour, dip them in beaten egg and roll them once more in bread-crumbs, smooth neatly and fry them in clarified butter. Range them nicely around a *remove*.

(702). PRAWNS, CRAWFISH, CRABS OR LOBSTERS WITH RAW FINE HERBS GARNISHING (Garniture de Crevettes, Écrevisses, Crabes ou Homards aux Fines Herbes Crues).

After the prawns are cooked, refresh and shell them; leave them whole and sauté them in butter, seasoning with salt, pepper, and raw fine herbs, also the juice of a lemon. Crawfish tails may be left whole. For crabs, take out the largest piece, from the crab, and for lobsters cut them in escalops or slices, three-sixteenths of an inch in thickness; finish them the same as for the above.

(703). PROVENÇAL GARNISHING (Garniture à la Provençale).

Prepare for this garnishing eighteen small stuffed tomatoes à la Provençal (No. 2835), eighteen stuffed mushrooms (No. 692), adding to them a bit of garlic, and eighteen croquettes, made with half a pound of minced onions blanched for ten minutes in plenty of water, then fried colorless in

butter with their same weight of minced cooked artichoke bottoms, add an allemande sauce (No. 407), and when cold make small croquettes with this preparation, letting them be round and flat; bread-crumbs and then dip them in egg, bread-crumbs again and fry them a fine color. Garnish around the remove, with these, alternating the tomatoes, the stuffed mushrooms, and the croquettes.

(704). **PURÉE OF ARTICHOKE BOTTOMS AND JERUSALEM ARTICHOKE** (Parée de Fonds d'Artichauts et de Topinambours).

Cut out two pounds of artichoke bottoms, and blanch them in salted water, drain and mince up fine; lay this into four ounces of butter, but do not let color, then drain off the butter, and moisten with a quart of broth (No. 189); let cook slowly until the bottoms are done, and when the moisture is reduced, add one pint of béchamel (No. 409), and reduce the preparation once more, but without ceasing to stir for an instant until it becomes consistent. Season, rub through a sieve and put this purée into a saucepan to heat while stirring, but it must not boil. Just when ready to serve add four ounces of fine butter. Prepare the Jerusalem artichokes exactly the same, the only difference being that they are peeled and minced raw before frying them in butter, then finish exactly the same as for the artichoke bottoms; all purées for garnishing, should be of such consistency as not to spread.

(705). **PURÉE OF ASPARAGUS** (Parée d'Asperges).

Break off the tender ends of sufficient green asparagus to obtain a pound of tops. Blanch these in boiling, salted water in a copper basin, then drain them well and fry in a saucepan with four ounces of butter. Moisten with a pint of broth (No. 189), and let them cook until this is entirely reduced, then pound the asparagus in a mortar, adding a pint of very thick béchamel sauce (No. 409), season with salt and sugar, reduce the whole, press through a fine sieve, and return the purée to the saucepan, to heat without boiling; stir in at the last moment two ounces of fine butter.

(706). **PURÉE OF BEANS BRETONNE** (Parée de Haricots Bretonne).

Mince half a pound of onions; set them in a saucepan with four ounces of butter, a bunch of parsley garnished with bay leaf, garlic, thyme and salt; let fry slowly, browning the onions slightly. Let one pound of white beans soak for twelve hours, then boil them with two ounces of butter added, and when nearly done, drain and pound them in a mortar with the onions, suppressing the parsley; add a pint of béchamel (No. 409), two gills of double cream, and two tablespoonfuls of chicken glaze (No. 398); press through a tammy (No. 170) and add two ounces of butter at the very last moment.

(707). **PURÉE OF BRUSSELS SPROUTS** (Parée de Choux de Bruxelles).

Blanch in boiling salted water in an untinned vessel, two pounds of well cleaned Brussels sprouts; drain and put them into a saucepan, with one quart of broth (No. 189), two ounces of butter, some salt and sugar; boil slowly until done and the moisture entirely reduced, then mash them and press them through a sieve. Put the purée back into the saucepan with a pint of either velouté (No. 415), or espagnole (No. 414), and a tablespoonful of meat glaze (No. 401); heat it well and finish with two ounces of fine butter just when serving.

(708). **PURÉE OF MILAN OR SAVOY CABBAGE** (Parée de Choux de Milan ou de Savoie).

Divide a cabbage into four parts; remove the core, then blanch, drain, refresh and shred it finely; fry two tablespoonfuls of chopped shallot in four ounces of butter, add four ounces of minced mushrooms, a tablespoonful of chopped parsley, and some salt to season, then the cabbage, one quart of broth (No. 194a), and two ounces of butter; let simmer until done to perfection, and when the liquid is entirely reduced, add two pints of béchamel sauce (No. 409), press through a sieve, and keep it very warm until serving; then add two ounces of fresh butter.

(709). **PURÉE OF CARROTS** (Parée de Carottes).

Made with two pounds of the red part of minced carrots; blanch and then finish cooking them in four ounces of butter without browning; moisten with a quart of velouté stock (No. 422), season with salt and a little sugar, and let cook slowly until the carrots are tender, and the broth reduced.

In case they should not be sufficiently moistened, add a little more beef stock (No. 194a), then pound the whole in a mortar; press them through a sieve, and return this purée to the saucepan with a pint of thick béchamel (No. 409); stir briskly, and just when ready to serve, add two ounces of fine butter.

(710). **PURÉE OF CAULIFLOWER OR SEA-KALE** (*Purée de Choux-fleurs ou de Choux de Mer*).

Cut a cauliflower weighing two pounds into four parts, clean well, and set on to cook in a tinned vessel with salted water and two ounces of butter; when done, drain, and put the pieces into the saucepan to finish cooking with one quart of beef stock (No. 194a), four ounces of bread-crumbs, salt and sugar, reduce till dry, then mash well the cauliflower, adding half a quart of allemande sauce (No. 407); press through a sieve and keep the purée warm, stirring in two ounces of butter just before serving.

Sea-kale is to be prepared exactly the same.

(711). **PURÉE OF CELERY, CELERY KNOBS AND CARDOONS** (*Purée de Céleri Céleri-raves et Cardons*).

For Celery.—Blanch two pounds of white celery stalks, after washing and scraping them, drain and mince them up. Put four ounces of butter into a saucepan and when warm, add the minced celery and let fry without coloring, then moisten with a quart of stock (No. 189), seasoning with salt and sugar, cook and reduce this to nothing, then pound and press it through a sieve, heat it once more, add to it a pint of béchamel (No. 409), and lastly two ounces of fresh butter.

For the Celery Knobs.—Have two pounds of celery knobs, cut each in four pieces, after peeling them; blanch them in hot water, drain, return them to the saucepan with salt, sugar and two ounces of butter, and reduce till dry, pound and rub through a sieve, add a gill of allemande (No. 407), and just before serving, stir in two ounces of fine butter.

Cardoons.—Mince some cooked cardoons; reduce a béchamel (No. 409) with meat glaze (No. 401), add the cardoons and reduce the whole together for twelve minutes; season with salt and sugar; rub through a fine sieve and return the pulp to the saucepan to heat without boiling and finish at the last moment with a piece of fresh butter.

(712). **PURÉE OF CHESTNUTS** (*Purée de Marrons*).

Peel one pound of chestnuts, plunge them into boiling water so as to remove the inner skin, then lay them in a saucepan, and moisten them to their height with white broth (No. 189), adding a stalk of celery. Cook them with the lid on over a moderate fire, and when soft, and the broth entirely reduced, pound them in a mortar with two ounces of butter, seasoning with a little salt and sugar; pass this purée through a hair or tinned brass sieve (iron sieve should not be used for passing purées) and return it to the saucepan to heat without ceasing to stir, but at the same time watching that it does not boil, beat in a little velouté (No. 415) and cream.

(713). **PURÉE OF CHICKEN** (*Purée de Volaille*).

Cut off two pounds of meat from a cooked chicken, suppress all the skin and nerves, and pound the remainder with a piece of butter and two-thirds of its quantity of very consistent boiled rice. Strain through a tammy (No. 179), and set this purée in a saucepan, season, add to it two spoonfuls of good, well reduced and thick velouté (No. 415), and heat it without allowing it to boil, and without ceasing to stir; incorporate into it at the last moment two ounces of fine butter.

(714). **PURÉE OF CUCUMBERS** (*Purée de Concombres*).

Peel the cucumbers and suppress the seeds; weigh two pounds of them after they are pared, blanch them for a few minutes in boiling, salted water, drain well, mince and fry them in four ounces of butter, then moisten with sufficient stock (No. 189), to cover, and let them cook and reduce until all the broth is absorbed. Pound them in a mortar adding a pint of very thick béchamel (No. 409), press through the sieve and heat the purée, adding two ounces of fine butter just before serving.

(715). PURÉE OF FLAGEOLET, LIMA OR BROAD BEANS (Purée de Haricots Flageolets ou de Lima, Fèves de Marais).

Wash two pounds of flageolet beans, and then cook them in six quarts of salted water to which has been previously added two ounces of butter; when done, drain and pound the beans in the mortar, then put them into a saucepan with one pint of very thick béchamel sauce (No. 409), and two tablespoonfuls of meat glaze (No. 401); season with salt, sugar, and red pepper, pass the whole through a sieve, and heat it again without boiling. Should the purée be too thick, add a little cream, and just before serving, two ounces of fine butter.

Lima beans, broad beans and fresh white beans, are to be prepared and finished exactly the same.

(716). PURÉE OF GAME (Purée de Gibier).

Remove one pound of cooked meat from either partridge, snipe, hare, grouse or wild duck, suppress all the skin and nerves, and pound the rest with a piece of butter, then rub it through a sieve. Put this pulp into a saucepan, season it with salt, red pepper, and nutmeg, and mix in half a pint of reduced and very thick velouté (No. 415), if for white game, or a brown sauce (No. 414) for brown game; heat it without ceasing to stir and without letting it boil, and just when ready to serve, add two ounces of fine butter. Should a very thick purée be required, then pound the meats with a quarter of its quantity of boiled and very consistent rice, or else with some cooked game forcemeat (No. 62).

(717). PURÉE OF GARLIC (Purée d'Ail).

Peel half a pound of garlic; cook it in plenty of salted water in a covered vessel, then drain and wipe off the moisture. Fry it for a few minutes over a brisk fire in a pan, with two ounces of butter, season with salt and pepper, and take it off and pound it; mix in a few spoonfuls of good, consistent bechamel (No. 409), and set this purée into a saucepan; heat it well without boiling; just before serving stir in a piece of butter and a little melted glaze (No. 401).

(718). PURÉE OF KOHL-RABIS (Purée de Choux-Raves).

Cut these vegetables in four, peel and blanch them for ten minutes, and finish cooking them in one quart of broth (No. 189); season with salt, and when the moistening is reduced, pound the kohlrabis, adding to the pulp two pints of reduced velouté (No. 415), and two gills of cream; press well through a tammy (No. 170), and just when serving stir in two ounces of fresh butter.

(719). PURÉE OF LENTILS WITH CREAM (Purée de Lentilles à la Crème).

Pick over and wash a pound and a half of lentils; place them in a saucepan with one quart of broth (No. 194a), a bunch of parsley garnished with thyme and bay leaf, two ounces of blanched salt pork, one onion with a clove in it, and a few sliced carrots; when done, remove the pork, parsley, and carrots, and drain the lentils; pound them in a mortar, season with salt and nutmeg, and dilute the pulp with a gill of béchamel (No. 409) and cream, and add an ounce of butter when ready to serve.

(720). PURÉE OF LETTUCE (Purée de Laitues).

Clean and remove the greenest leaves, and use the whitest of six lettuce heads (having two pounds after this is accomplished); blanch them in boiling salted water, then drain, and press them well to extract all the liquid; put them into a saucepan with one quart of broth (No. 194a), some salt and sugar, and two ounces of bread-crumbs; let the lettuce cook, reduce the liquid entirely, then pound it in a mortar, adding one pint of velouté (No. 415), and one tablespoonful of meat glaze (No. 401). Pass all through a tammy (No. 170), heat the purée and just when prepared to serve, incorporate into it two ounces of fresh butter.

(721). PURÉE OF LOBSTER (Purée de Homard).

Have two pounds of cooked lobster meat; pound it in a mortar with four ounces of butter, season with salt and red pepper, and rub through a sieve, stirring into the pulp six gills of well reduced béchamel (No. 409), heat it well, and just when about serving beat in two ounces of fine lobster butter (No. 580); color it a pale red.

(722). PURÉE OF CULTIVATED AND WILD MUSHROOMS AND MORILS (Purée de Champignons Cultivés et de Prairies et de Morilles).

For the Cultivated Mushroom Purée.—Peel a pound of mushrooms, wash them properly, and mince them finely, then put them into a saucepan with four ounces of butter, let them cook on a slow fire, and when nearly done, moisten them with two gills of velouté (No. 415), and the juice of a lemon. Pound and pass them through a sieve, return them to the saucepan to heat without boiling, and finish with two ounces of fine butter.

Purée of Wild Mushrooms.—Peel a pound of wild mushrooms, cut them up into squares and cook them in water, butter and lemon juice, in a saucepan closed hermetically; drain and pound to convert them to a paste, mixing in half their quantity of poached quenelle forcemeat (No. 89). Add a few spoonfuls of very thick béchamel (No. 409), and season with salt and sugar; press through a tammy, set the purée into a saucepan, and heat it well without boiling, and before serving stir in a little fine butter, and some cream should the purée be too thick.

For the Morils.—Have two pounds of them; cut off the stalks and divide them in two; wash them in tepid water changing it several times, and when clean, drain, and mince them well. Wash them again in tepid water, and drain once more. Heat four ounces of butter in a sautoire, add the morils with lemon juice, and moisten with one pint of broth (No. 189), salt, and pepper; let boil for ten minutes, drain and pour off the top of the broth. Pound the morils, moisten them with this broth, adding a pint of béchamel (No. 409), a spoonful of meat glaze (No. 401), and heat it well without boiling, finishing with two ounces of butter.

(723). PURÉE OF WHITE ONIONS SOUBISE AND PURÉE OF ONIONS, BROWN (Purée d'Oignons Blancs Soubise et Purée d'Oignons Brun).

For the first purée, mince a pound and a half of white onions, plunge them into boiling, salted water and let them parboil for ten minutes, drain them well and put them into a saucepan over a slow fire to allow the moisture to evaporate, add a little good stock and let reduce till dry, then pour in a pint of well thickened béchamel (No. 409), and reduce the preparation over a brisk fire until it becomes consistent. Season with salt and sugar, pass through a sieve and return it to the saucepan and heat the purée without letting it boil, adding a little melted meat glaze (No. 402).

To make the brown purée, abstain from parboiling the onions, but instead, fry them very slowly until they assume a fine color, then mingle in a little espagnole (No. 414), and reduce till consistent; strain the purée, heat it once more and add to it a little melted glaze (No. 400).

(724). PURÉE OF SPLIT PEAS (Purée de Pois Secs).

Wash well and drain one pound of dry split peas, set them in a saucepan with two quarts of velouté stock (No. 422), seasoning with salt and sugar, and adding half a pound of onions, a bunch of parsley garnished with a bay leaf, and two ounces of butter. Cook slowly, suppress the parsley, then drain and pound the peas in a mortar with a pint of béchamel (No. 409) added, press the whole through a tammy (No. 170), heat it well again, and just before serving incorporate into the purée two ounces of fine butter.

(725). PURÉE OF POTATOES (Purée de Pommes de Terre).

Peel and wash two pounds of medium sized potatoes, put them into a saucepan with sufficient water to cover, and a little salt, let them boil till soft, then drain off the water and cover them with a wet cloth, set the lid on the saucepan and put them into a slack oven for twelve minutes to steam. (They may be cooked by steam for half an hour, which is always preferable to boiling in water.) Rub them either through a sieve or pass them through the machine (Fig. 99a), and put this purée back into the saucepan; season, add a little sugar, then heat it up without boiling, stirring in half a pint of cream and two ounces of fine butter.

(726). PURÉE OF SWEET POTATOES (Purée de Patates).

Suppress the ends of a pound and a half of small sweet potatoes, peel and cut them into pieces and fry them in some butter, moisten them to their height with stock (No. 189), and when the potatoes are done and the moistening reduced, pound them in the mortar, seasoning with salt and nutmeg, and adding a gill of cream. Pass this purée through a tammy (No. 170), heat it up well, and before serving, stir in two ounces of fine butter.

(727). **PURÉE OF PUMPKIN** (*Purée de Courge*).

Peel and cut a pound of pumpkin into three-quarter inch squares; fry them in four ounces of butter, then moisten them to their height with some stock (No. 194a), adding salt and sugar, and when thoroughly done and reduced, mash them well with half a pint of allemande sauce (No. 407), pass through a sieve, return to the saucepan, heat well, and just before serving, stir in two ounces of fine butter.

(728). **PURÉE OF SORREL** (*Purée d'Oseille*).

Pick and clean well one pound of sorrel leaves, and put them into a saucepan with a gill of water and some salt; dissolve while stirring with a spoon, and then pour it into a colander so as to drain it properly; now rub it through a sieve. Prepare a little blond roux (No. 163) with one ounce of butter and the same of flour, add to it the sorrel, and let it cook in this for a few moments without ceasing to stir; moisten with a little good gravy; let the purée reduce, and just when ready to serve, mix in a little fine butter and some meat glaze (No. 402).

(729). **PURÉE OF SPINACH OR OF CHICORY** (*Purée d'Épinards ou de Chicorée*).

Pick and wash the spinach leaves until very clean, having two pounds after this is done; cook them in boiling, salted water, and when they crush easily between the fingers, drain, refresh and drain them once more by pressing them well so as to extract all the water. Pound them thoroughly in a mortar, set them in a saucepan to heat, and season with salt, nutmeg, and sugar; stir in a pint of velouté (No. 415), and two spoonfuls of meat glaze (No. 402), and strain through a fine sieve; return them to the saucepan to heat well and just when ready to serve incorporate into the purée four ounces of fine butter.

The chicory is to be prepared exactly the same as the spinach.

(730). **PURÉE OF TOMATOES** (*Purée de Tomates*).

Cut in halves and press well, half a pound of tomatoes; fry two ounces of minced onions in two ounces of butter without browning, then add the tomatoes, and cook till done, drain them well on a hair sieve, press them through, and put this purée into a saucepan to heat again, stirring in three ounces of kneaded butter (No. 579). Just before serving add two ounces of fresh butter.

(731). **PURÉE OF TRUFFLES AND PURÉE OF TRUFFLES WITH RICE** (*Purée de truffes et Purée de Truffes au Riz*).

Peel a few good, raw truffles, half a pound in all; put the peelings into a saucepan with some Madeira wine, cook them for a few minutes to extract the essence, then strain. Grate the truffles and set them in a saucepan with a pint of béchamel (No. 409), and let them cook for five minutes, adding four ounces of poached quenelle forcemeat (No. 89). Pound and rub the whole through a sieve; reduce the truffle essence with half a pint of half-glaze sauce (No. 413), incorporating into it slowly a few spoonfuls of melted glaze (No. 402), and when sufficiently succulent and thick, pour it into the purée, heat this without allowing it to boil, remove it from the fire when ready to serve and stir in two ounces of fine butter.

Purée of Truffles with Rice.—Mince half a pound of cooked truffles, and then pound them with a quarter of a pound of rice boiled in white broth until very dry; season with salt, cayenne, and nutmeg, and pound this in a mortar adding one gill of velouté (No. 415), and a little cream. Press through a tammy (No. 170), heat, and finish with two ounces of fine butter.

(732). **PURÉE OF TURNIPS** (*Purée de Navets*).

Peel, wash and mince two pounds of turnips; parboil them for ten minutes in boiling salted water, drain, and fry them colorless in four ounces of butter; moisten with a quart of white stock (No. 422), seasoning with salt and sugar, and let cook slowly until the moistening be entirely reduced, when they are done pound them, adding two pints of thick béchamel (No. 409); pass through a sieve, and warm the purée again, incorporating into it, two ounces of fine butter just before serving.

(733). CHICKEN OR GAME QUENELLES MOLDED IN A SPOON (*Quenelles de Volaille et Gibier Moulées à la Cuillère*).

To make these quenellés use either chicken or game quenelle forcemeat (No. 89); prepare them as described in No. 155. Dress them around a remove, and cover with either a half-glaze sauce (No. 413) made with the essence of game or else with velouté (No. 415). These quenelles can also be used by covering them with Villeroi sauce (No. 513), then bread-crumbs and fry them to a fine color.

(734). FISH QUENELLES MOLDED, POCKET CHICKEN QUENELLES, CHEESE QUENELLES (*Quenelles de Poisson Moulées, Quenelles de Volaille à la Poche, Quenelles au Fromage*).

Use fish cream forcemeat (No. 76), finish exactly as quenelles in molds (No. 154), filling the center with a salpicon (No. 116) composed of mushrooms, truffles or shrimps mingled with allemande sauce (No. 407), serving allemande with mushroom essence (No. 408) apart.

Decorated Quenelles, can be prepared in another manner; for these see decorated quenelles in Elementary Methods (No. 154), using a salpicon as for the above and serving the sauce separately.

Pocket Quenelles or else with a Cornet.—Mix half fish quenelle forcemeat (No. 90), and half fish cream forcemeat (No. 76), then make the quenelles which are used generally for soups (No. 239). These can also be made of game (No. 91) or chicken forcemeat (No. 89).

Cheese Quenelles.—Pour into a saucepan three gills of water, three ounces of butter, a little salt and sugar; boil, then incorporate seven ounces of sifted flour, work it well until dry, add enough eggs to bring the preparation to the consistency of forcemeat, two ounces of grated parmesan, and six ounces of lean ham cut in small eighth of inch squares; roll this paste on a floured table into half inch diameter strings and cut them into half inch lengths; roll each one olive shaped, flatten to half, plunge them into boiling water, and poach for ten minutes without boiling; drain in a colander, then on a cloth. Range them in a vegetable dish in layers, bestrewing each one with grated parmesan, and basting with not too thick béchamel (No. 409), reduced with cream; cover and dredge the top with grated parmesan, then bake for fifteen minutes in a slack oven. Serve this garnishing with a remove of roast beef or mutton only leaving it in the vegetable dish.

(735). GODIVEAU OF VEAL, OF PIKE, CHICKEN OR GAME QUENELLES (*Quenelles de Godiveau de Veau, de Brochet, de Volaille ou de Gibier*).

Prepare the quenelles either with veal (No. 85) pike (No. 83) or else of chicken godiveau (No. 82), young rabbit or any other game. Divide it into several parts, then roll into strings three-quarters of an inch thick on to a table dredged with flour and cut them into inch lengths, roll and lengthen to the shape of a quenelle an inch and a half long. Poach in boiling, salted water. Veal godiveau quenelles are covered with Madeira Spanish sauce (No. 414), those of pike with béchamel (No. 409), those of chicken with suprême (No. 547) and those of game with demi-glaze (No. 413).

(736). RAMISOLLE GARNISHING (*Garniture de Ramisolles*).

Soak fourteen ounces of fresh bread-crumbs in some milk for one-half hour, then extract well all the liquid. Remove the skin from eight ounces of cooked chicken meat, eight ounces of raw chicken livers and three ounces of truffles; all being finely chopped up. Fry in one ounce of butter, a tablespoonful of chopped shallots or onions, before they attain a color, add to them the raw chicken livers and fry both together, then throw in the chicken and truffles, seasoning with salt, pepper and nutmeg, and lastly add the bread-crumbs, let it all get very hot, then cool it off slightly and beat in six egg-yolks. Lay this preparation between two pancakes, cut into desirable pieces, dip them each in beaten egg, roll in bread-crumbs and fry. A Madeira sauce (No. 492) accompanies this garnishing.

(737). RICE GARNISHING INDIAN STYLE AND WITH BUTTER (*Garniture de Riz à l'Indienne et au Beurre*).

Rice makes an excellent garnishing, and is adapted for the use of many meats, fish, poultry and game. Fat rice is served with poultry, and is merely rice cooked in chicken broth or soup stock (No. 194a), slightly fat; it should be rather more consistent than otherwise, but at the same time tender or soft; it is finished with a little nutmeg, and sometimes with a handful of grated parmesan cheese.

Rice, Indian Style, is served likewise as a garnishing for chicken or veal, and is prepared with fine Indian rice, its grains being long, white and whole; in case none of this can be procured, then take Carolina rice. Plunge it into a bountiful supply of boiling water after picking and washing it, and as soon as it no longer cracks between the teeth, then drain it through a colander, and wash it off with salted tepid water, spread it over a large sieve, cover with a cloth, and leave it to dry for a few moments at the oven door, then dress it in a vegetable dish, cover and serve.

Rice with Butter.—Blanch some rice for five or six minutes, drain and wash it off with tepid water, then leave it to dry on a cloth. Put two spoonfuls of chopped onion into a saucepan, leave it to fry in some butter, and then add to it the rice; when it is very hot, moisten with white stock (No. 194a), and leave it to finish cooking on a good fire, keeping it slightly firm, set it to smother for a few moments at the oven door, then remove it, and beat up into it with a fork, a good sized piece of butter. Dress the rice in a vegetable dish, cover it with a small napkin previously dampened in hot water, put the cover on the dish and serve.

(738). RICHELIEU GARNISHING, ANCIENT AND MODERN (Garniture Richelieu, Ancienne et Moderne).

Ancient.—Eighteen medium sized onions (each one weighing an ounce), stuffed with chicken forcemeat à la Soublise (No. 89). Six ounces of cock's-combs, eight ounces of escalops of foies-gras (No. 2279). To be served with champagne sauce separate (No. 445).

Modern.—Six ounces of pear-shaped blanched carrots, six ounces of cauliflower, six ounces of green peas, six ounces of string beans, six ounces of asparagus tops, six ounces of potato balls, six ounces of mushrooms, eight stuffed lettuces and eight stuffed tomatoes. Dress these in separate groups and serve separately a demi-glaze sauce (No. 413).

(739). PIEDMONTESE RISOT GARNISHING (Garniture de Risot Piémontaise).

Risot can be employed either as a soup or a garnishing; the manner to prepare it is most simple. Put into a saucepan two spoonfuls of chopped up onion, let it fry to a nice golden color in some butter, and add to it a pint of clean but unwashed Piedmont rice; cook it for two minutes while stirring, and then moisten with three pints of broth, cook it again for twenty minutes without touching it; by this time the rice ought not to be too much done, but the liquid nearly all absorbed; remove it from the fire, and finish simply by incorporating into it about a quarter of a pound of good butter, a very little at the time, using a two pronged fork (Fig. 175) for stirring, and two handfuls of grated parmesan cheese, also some cayenne pepper. If the rice be of good quality and properly cooked, it requires no further seasoning; cover it for five or six minutes, and then dress it in a vegetable dish, and dredge over some more parmesan. Risot prepared in this way may be placed in large timbale molds, or else in a border mold, first brushing the inside over with some melted glaze. If desired the cheese may be served separately instead of mixed with the rice.

(740). ROTHSCHILD GARNISHING AND COCKS'-KIDNEYS VILLEROI (Garniture Rothschild et Rognons de coq à la Villeroi).

This garnishing is composed of eighteen kidneys à la Villeroi, nine game quenelles made in a dessertspoon (No. 155), nine escalops of sweetbreads, nine escalops of smoked ham cut from the lean part and pared into half-hearts, nine escalops of foies-gras the same shape and size as the ham, and eighteen small whole truffles. Dress these ingredients in clusters, and serve with a brown Madeira sauce (No. 492), to which has been added a little game glaze (No. 398), one-half to be poured over the garnishing, and the rest to be served separately. Serve the cocks'-kidneys apart.

Cocks'-Kidneys Villeroi.—Simply poach the kidneys by putting them into a colander, and plunging into boiling water until they are poached and firm, then drain and cover with a Villeroi sauce (No. 560), let get cold, dip them in beaten eggs and bread-crumbs, and then fry to a fine color, and serve on a folded napkin with a bunch of fried parsley on top, and quartered lemons around.

(741). SALPICON GARNISHING (Garniture Salpicon).

A salpicon is composed of several meats cut in three-sixteenths to one-quarter inch dice, and combined with truffles and mushrooms trimmed exactly the same. It is used either with a brown espagnole sauce (No. 414), or if a white sauce is desired, with a velouté (No. 415), or an allemande (No. 407). The salpicon should be mixed with the sauces mentioned in each recipe.

(742) SALPICON GARNISHING, COLUMBIAN (Garniture Salpicon, Colombienne).

Is composed of sixteen ounces of mushrooms, four ounces of roast game fillets, six ounces of lambs' fries, and if for fat, a fat financière sauce (No. 464), and if required for lean, use twelve blanched and well drained oysters cut in pieces and sautéd in butter, with six ounces of mushrooms, six ounces of salmon sautéd in butter, and with these use a lean financière sauce.

(743) FAT LIVER SALPICON (Salpicon de Foies-Gras).

Braise fourteen ounces of fat duck's or geese livers in a matignon (No. 406) (this is their weight after being cooked), leave them to get cold, and then cut them up into small dice, also four ounces of truffles, and two of ham. Serve with a half-glaze sauce (No. 413).

(744) FLAVIGNAN SALPICON (Salpicon à la Flavignan).

Stir into a pint of Flavignan sauce (No. 466), two ounces of spinal marrow and three ounces of brains cooked in acidulated water, seasoned with salt and whole peppers and garnished with aromatic herbs, thyme, bay leaf, parsley leaves, and onions. Boil together for fifteen minutes, then let them get cold in this broth, afterward cutting them in quarter of an inch squares. Have also four ounces of braised sweetbreads cut in squares; four ounces of cooked ham, and four ounces of cocked mushrooms, all prepared the same.

(745) HUNTER'S SALPICON (Salpicon au Chasseur).

Is composed of roasted game breasts cut in three-sixteenth inch dice pieces, truffles cut the same, as well as mushrooms and tongue, and chicken livers cut up in one-quarter inch pieces, mixed with a Hunter's sauce (No. 480).

(746) LOBSTER, SHRIMP OR CRAWFISH, WITH MUSHROOM OR TRUFFLE SALPICON

(Salpicon de Homard, d'Écrevisses ou de Crevettes, aux Champignons ou aux Truffes).

Take from the thickest part of the tails, sixteen ounces of cooked lobster meat, or shrimps, or crawfish, and four ounces of mushrooms, both cut in small three-sixteenths of an inch dice; have one pint of béchamel sauce (No. 409), reduced with cream and thickened at the last moment with two ounces of fresh butter.

With Truffles.—Suppress the mushrooms and add two ounces of truffles cut the size and shape as the mushrooms.

(747) MONTGLAS SALPICON (Salpicon à la Montglas).

Made with four ounces of truffles, eight ounces of mushrooms, eight ounces of red beef tongue and eight ounces of chicken or game livers, all cut into small sticks; if needed for a white salpicon garnishing, then mix these with either a velouté (No. 415), or suprême sauce (No. 547), or allemande (No. 407), and if for brown then use espagnole (No. 414), or chicken glaze (No. 398), with essence of mushroom (No. 392).

(748) PALERMITAINE SALPICON (Salpicon à la Palermitaine).

To be prepared with five ounces of small macaroni cut in half inch lengths, five ounces of partridge breast, five ounces of artichokes in quarter inch squares, and three of ham in three-sixteenth inch squares; all these ingredients to be mixed with a turtle sauce (No. 552).

(749) PRÉVILLOT SALPICON (Salpicon à la Prévillot).

Have eight ounces of fresh raw mushrooms, twelve ounces of egg-plant and one ounce of onions all cut into small squares; place three ounces of butter in a saucepan to heat, then lay in the onions to fry lightly first, add the egg-plant and later the mushrooms with a mite of garlic. Moisten with a half-glaze sauce (No. 413) and white wine, despumate, reduce and lastly add some chopped parsley.

(750) RÉGENCE SALPICON (Salpicon à la Régence).

For Lean.—Use four ounces of truffles cut in three sixteenth inch squares, six ounces of mushrooms cut the same, six ounces of crawfish tails likewise cut in three-sixteenth inch pieces, four ounces of milt, and four ounces of very small bead-shaped fish quenelles, all to be combined with a lean régence sauce (No. 532).

For Fat.—Five ounces of braised sweetbreads, five ounces of chicken livers and five ounces of mushrooms, all these to be cut in three-sixteenth inch squares, five ounces of small bead-shaped chicken quenelles (No. 154), and four ounces of truffles cut the same as the other ingredients; to be used with a fat *régence* sauce (No. 512).

(751). ROYAL SALPICON (Salpicon à la Royale).

For Fat.—Ten ounces of mushrooms cut in three-sixteenth inch squares, ten ounces of white chicken meat cut the same, and four ounces of truffles cut the same. To be used with a fat *suprême* sauce (No. 547).

For Lean.—Ten ounces of lobster, ten ounces of mushrooms and four of truffles, all cut up in three-sixteenth inch squares, mixed with a lean béchamel sauce (No. 411), finished at the last moment with crawfish (No. 573) or lobster butter (No. 580) and cream.

(752). TURBIGO SALPICON (Salpicon à la Turbigo).

Have eight ounces of artichoke bottoms cut in one-quarter inch squares and the same of braised ducks' livers cut the same size, and cooked in a mirepoix (No. 419) with four ounces of three-sixteenth inch squares of truffles. A fine strained tomato sauce (No. 549) mixed with twice its quantity of velouté (No. 415) and thickened with cream and egg-yolks.

(753). TURTLE SALPICON (Salpicon Tortue).

For Fat.—Four ounces of truffles cut in three-sixteenth inch squares; ten ounces of the gelatinous part of calf's head cut in quarter inch squares, six of sweetbreads the same, and four of tongue also cut in three-sixteenth inch squares. Mix with a turtle sauce (No. 552).

For lean.—Four ounces of truffles cut in three-sixteenth inch squares, ten of green turtle cut in one-quarter inch squares, six of mushrooms cut in three-sixteenth inch squares, and four ounces of hard boiled egg-yolk quenelles, in the shape of small beads, a turtle sauce (No. 552) with tomatoes sauce (No. 549) prepared lean.

(754). SAUSAGE GARNISHINGS (Garnitures de Saucisse).

Large broiled sausages one and a quarter inches in diameter are served as a garnishing, after removing their skins and cutting them across into quarter inch thick slices.

For Chipolata Garnishing use small thin sausages an inch and a half long sautéed and served with Madeira wine.

For Lubeck Garnishing, fry them in the pan with some chicken fat and use with a thick gravy (No. 405).

Strasburg Smoked Sausages are small smoked ones poached for a few minutes in boiling water and served without any sauce whatever.

(755). SCALLOP SHELLS FOR RELEVÉS GARNISHING (Garniture de Coquilles de Pétoncles ou Coquilles St. Jacques Pélerines Pour Relevés).

These shells must be chosen the smallest kind and of equal size. They may be filled with a preparation for shells, St. Jacques (No. 1074), or havraise (1075), or brestoise (1874); smooth well the tops, dust over with white bread-crumbs and a little grated cheese, besprinkle with a little butter and bake them in a hot oven. This garnishing is easy to serve, and has one great advantage; that of being able to prepare it in advance.

(756). SPANISH SWEET PEPPERS SAUTÉD, GARNISHING (Garniture de Piments Doux d'Espagne Sautés).

These peppers are imported from Spain or Havana; select those that are fresh and with thick meat. Put them on the broiler or in the oven, until they soften, and the skin peels off, remove, and open them; suppress all the hard parts and skin; sauté them in oil with some chopped onions and mushrooms, seasoning with salt, pepper, and fine herbs. If fresh Spanish sweet peppers cannot be procured, then take the preserved ones; they are already prepared in cans and only need draining to have them ready for use.

(757). SPINAL MARROW GARNISHING (*Garniture d'Amourettes*).

Calf's spinal marrow is preferable to beef's. Put three pounds of calf's spinal marrow to soak in cold water for three hours, changing the water each hour; then remove the thin sanguineous skin covering them and trim them. Cook them for a few minutes in a little salted water with some vinegar, parsley leaves, thyme, bay leaf, whole peppers, and sliced onions; pour it all into a bowl and let the marrow get cold in the stock, then cut them up into pieces two inches long. Bread-crumbs half of these, dip them in egg, and fry them until they acquire a good color. Drain and wipe well the other half, sauté them in butter, seasoning with salt, pepper, and fine herbs. A Colbert sauce (No. 451), accompanies this garnishing served in a separate sauce-boat.

(758). STRAWS CHEESE GARNISHING (*Garniture de Pailles au Fromage*).

Prepare seven ounces of flour, four ounces of butter, and four ounces of grated cheese, four tablespoonfuls of raw cream, two egg-yolks, a dash of cayenne, and a grain of salt. First rub well between the two hands, the butter and flour, so as to have them sandy; then lay this in a ring on the table, and into the center pour the cream, egg-yolks, cheese, pepper, and salt; make the dough using for this purpose the blade of a knife so as not to heat the paste, and when well mingled, roll it out into a square piece the thickness of one-eighth of an inch. Cut this into bands two and three-quarter inches wide, and cut these again across into ribbons as wide as their thickness; roll them with the hands on the floured table to give each one a round shape, then range them at once on to a buttered baking sheet, clip off their ends together so as to have them all of equal length, and egg the surfaces. Cook these straws for seven or eight minutes in a slack oven, then take them out and detach them from the sheet with the blade of a knife, and return them at once to the oven to finish cooking, a few minutes being sufficient for this purpose. Serve them on folded napkins.

(759). SMALL SWISS CHEESE SOUFFLÉ GARNISHING (*Garniture de Petits Soufflés au Fromage Suisse*).

Butter twelve hollow tartlet molds; fill them to almost their height with a cheese soufflé preparation (No. 2984) not too light. Range these molds in a sautoire with a little hot water, and let them poach in a slack oven for sixteen to eighteen minutes without allowing the water to boil. After removing them from the oven, unmold on a deep buttered silver dish; dredge over some grated parmesan cheese in such a way that the tops of all the small loaves are well covered; a quarter of an hour before serving, pour over some good raw cream so that they float in the liquid to about half their height, then place them in a moderate oven to let them absorb the cream, souffling them slightly and coloring them at the same time. Serve the instant they leave the oven.

(760). TARTLETS À LA PARMENTIER (*Tartelettes à la Parmentier*).

Roll out thin some timbale paste (No. 150), and line some small hollow tartlet molds. Prepare a little purée of potatoes the same as for Duchess potatoes (No. 2785), keeping it rather stiff, and mix with it egg-yolks, butter, and parmesan cheese; with this fill the tartlet molds, having previously pricked the paste with the tip of a small knife, press the potatoes down well and smooth the top; butter it over, and besprinkle with grated parmesan, then put them into a moderate oven to cook. Unmold and serve.

(761). TARTLETS OF NOQUES WITH PARMESAN GARNISHING (*Garniture de Tartelettes de Noques au Parmesan*).

Line some large tartlet molds with fine paste (No. 135) and prick the paste. Prepare a *pâté-à-chou* with cheese (No. 132), lay it on a floured table and divide it into several pieces; roll them with the hands into strings the thickness of macaroni, then cut them across into pieces the same length as their thickness; place them on a sieve containing a little flour, and toss them so that they form into small balls, then plunge these balls into boiling, salted water. Let the water boil up twice, set them on one side of the range until the paste is well poached, and then drain them through a colander. Put on the fire to reduce two or three gills of good béchamel (No. 409), incorporating into it slowly a few spoonfuls of mushroom broth and some raw cream; when well thickened finish with few spoonfuls of melted glaze (No. 402), take it from the fire and throw in the noques; let simmer for five minutes on a very slow fire, and then add butter and parmesan cheese, and a

little grated nutmeg, fill the tartlet molds with this preparation; smooth the surface neatly and dredge a little parmesan on top, bake them in the oven for a quarter of an hour, unmold the tartlets and serve them exceedingly hot.

(762). POLENTA TARTLETS (*Tartelettes de Polenta*).

Boil a quart of water, then add to it three-quarters of a quart of polenta letting it fall like rain into the boiling liquid. Cook it on the fire while stirring unceasingly, and incorporate into it, three ounces of butter, three ounces of parmesan and six egg-yolks. Fill small tartlet molds lined with fine paste (No. 135) with this preparation, leaving a hole in the center and filling it in with *salpicon previllot* (No. 749); cover the whole with polenta, smooth the top, besprinkle with butter and dredge over grated parmesan, and then cook them nicely in a moderate oven.

(763). SEMOLINO TARTLETS (*Tartelettes à la Semoule*).

Line some tartlet molds with fine paste (No. 135), cook in a pint and a half of bouillon (No. 187), half a pound of semolino, with two ounces of butter, the same of grated parmesan and two whole eggs, and fill the molds with this preparation, leaving an empty space in the center to fill in with a Columbian *salpicon* (No. 742), cover over with some semolino preparation, pour over some butter, bestrew grated parmesan on top and cook in a slow oven.

(764). SPINACH TARTLETS (*Tartelettes aux Épinards*).

Line the small tartlet molds with a thin foundation paste (No. 135), prick the bottom, pick and wash one pound of spinach, parboil it in salted water in an untinned copper vessel, and when the leaves crush easily between the fingers, drain, refresh and drain it once more, press it well between the hands to extract all the water, and weigh one pound of it, then chop it up finely, and put it into a saucepan over a quick fire with four ounces of butter added, leave it to dry for a few minutes, then thicken it with one tablespoonful of flour, moistening with two gills of cream. When cold add two ounces of parmesan, two ounces of butter, eight egg-yolks and four whites beaten to a stiff froth; mix together thoroughly and fill up the molds; finish cooking them in a slack oven.

(765). TARTLETS WITH CREAM AND PARMESAN GARNISHING (*Garniture de Tartelettes à la Crème zu Parmesan*).

Roll out a timbale paste (No. 150), very thin, and with it line some large, flat tartlet molds; prick the bottom paste and strew over some grated parmesan cheese, and in the center of each one lay a small pat of butter. Beat up in a bowl, five raw egg-yolks, dilute with one pint of raw cream, add a grain of salt, a pinch of flour, a pinch of sugar, some pepper, strain, and add a handful of grated parmesan; then pour it into the lined molds so as to fill them up, set these molds on a baking sheet, and push them carefully into a slack oven to let cook for fifteen minutes, more or less according to the size of the molds; leave them at the warm oven door for five minutes, then unmold quickly and dress them on folded napkins or around a remove.

(766). TOULOUSE GARNISHING (*Garniture Toulouse*).

Have eight ounces of truffles cut either into balls or else minced, and cooked in a little Madeira wine; add to these truffles, sixteen mushroom heads, eight turned and the other eight fluted (No. 118) twelve pretty cocks'-combs, and twelve cocks'-kidneys. Dress in clusters both the truffles and the other ingredients, and cover the whole with a buttered *velouté* sauce (No. 415) or clear chicken half-glaze (No. 389). Serve separately some of the same sauce.

(767). TRUFFLE GARNISHING (*Garniture de Truffes*).

Raw truffles to be used whole for garnishings should be first peeled, then cooked for eight or ten minutes in some good Madeira. In case there be no fresh truffles on hand, then use the preserved ones which are considered excellent. For garnishing with truffles, cut them in slices, or olive shaped, or in quarters, or in small sticks, or else left whole; minced truffles are also used, prepared by cutting them into thin slices and sautéing them in butter and oil over a brisk fire; season and finish with a little Madeira or *suprême* sauce, or even chicken glaze (No. 395) or half-glaze (No. 400) well reduced and buttered.

(768). TURTLE GARNISHING (Garniture Tortue).

The turtle garnishing for meat removes is composed of lamb's sweetbreads or else small calf's sweetbreads, larded and braised; of brains cut into three-quarter inch pieces, bread-crumbed and fried; small peeled truffles cooked in Madeira wine, mushroom heads, quenelles made with a teaspoon (No. 155), egg quenelles composed of hard boiled egg-yolks, pounded with a little butter, some fine herbs and raw yolks, pickled gherkins cut into small balls, stoned and blanched olives, calves' palates, and crawfish à la Bordelaise (No. 1098).

Put into a saucepan some turtle sauce (No. 552), add the peeled truffles, mushrooms, quenelles pickles, olives, egg-quenelles, and palates; mix well together and dress this garnishing, decorating around with the crawfish, brains, and the larded and glazed sweetbreads. Serve a turtle sauce (No. 552) with Madeira separately.

For a lean Turtle Garnishing.—Make it of soft roes, fish quenelles (No. 90), hard boiled egg quenelles, mushroom heads, pickled gherkins cut in balls, stoned and blanched olives, and large crawfish. The lean turtle sauce to accompany it should be reduced with fish essence (No. 388).

(769). WINGS OF TURKEY OR PULLET À LA VILLEROI GARNISHING (Garniture d'Ailerons de Dinde ou de Poularde à la Villeroi).

Single turkey or pullet wings and bone them as far as the joint, season with salt and pepper, and fill in the empty space with a little quenelle forcemeat (No. 89) and fine herbs, laying it in through a cornet and pushing the skin into the cut side so as to well enclose the forcemeat. They may be sewn with coarse thread, and then blanched and drained. Remove the feather stubs carefully and put the wings into a saucepan lined with bardes of salt pork, and covered with some mirepoix stock (No. 419). Lay more slices of pork on top of the wings and let them cook slowly for one hour or more; drain, pare, lay them in a bowl, pour the mirepoix stock over, and leave to get cold; then take them out and cover them with a villeroi sauce (No. 569), with some chopped mushrooms added. Dip in beaten egg, and bread-crumbs, and fry a fine color.

(770). YORKSHIRE PUDDING GARNISHING (Garniture de Pouding Yorkshire).

Dilute in a bowl, half a pound of flour with one pint of milk, and five whole eggs, salt, and four ounces of melted butter, keeping the paste liquid; strain it through a sieve. Cover a raised edged baking pan with a layer of melted butter or fat, pour in the preparation, having it a quarter of an inch high, set it in a slow oven, and half an hour after turn it over, and cook the other side for another half hour. When done cut it into squares or lozenges and serve it as a garnishing. A thickened gravy (No. 405) should be served at the same time.

SIDE DISHES.

COLD SIDE DISHES (Hors-d'Œuvre Froids).

Hors-d'œuvre, or side dishes, signifies out of the work, they having no place on the bill of fare. They are certain appetizing dishes placed on the table before dinner, remaining on in the Russian service, until the dessert; in the French service they pass round a few hors-d'œuvre after the soup, such as melons, olives, radishes, celery, figs, artichokes, canapés, etc.

In Russia the hors-d'œuvre is highly appreciated, and as in the Russian service the removes, entrées and roasts do not appear on the table, which should be handsomely decorated with all kinds of hors-d'œuvre so as to make an elegant display. In formal dinners they serve in another apartment close to the dining-room, a table spread with a variety of side dishes; they also serve at the same time kummel, brandy, vermouth, absinthe, gin, etc.

(771). ALLIGATOR PEARS (Avocats).

Originally from South America. Select the fruit when very ripe, peel off the outer green skin, and cut the pear in slices, range them on a side dish, season with salt, pepper and vinegar, and garnish around with slices of lemon cut in halves.

(772). ANCHOVIES—SARDELS—ANCHOVY SALAD AND ANCHOVIES WITH OLIVES, (Anchois et Salade d'Anchois, Anchois aux Olives).

Anchovies from Marseilles and Italy are considered very fine, their meat being red and of an exquisite taste, yet, in New York, the white meat anchovies imported from Holland called Sardels are preferred. Wash them well, changing the water frequently, then let them soak; afterward drain and wipe well with a dry cloth to remove the fine white skin covering these fishes, divide them in two lengthwise, remove the middle bone, and pare well the fillets, cut off their ends square, having them all of equal length, and then lay them in small jars and cover over with oil, to use when needed. Drain and arrange them symmetrically on side dishes, and garnish either with parsley, chervil or chopped tarragon, sprinkle over a dash of vinegar and some good oil, garnish with chopped hard boiled eggs, or else quartered eggs and slices of green lemon cut in halves.

Anchovies with Olives.—When the anchovies are prepared as for the above, pare them on one side, and remove a little of the ends, then roll them over a round stick of wood five-eighths of an inch in diameter, so that an olive can be inserted in the center. The olives should be stoned with a small cylindrical cutter, and the empty space filled with hard boiled egg-yolks rubbed through a fine sieve, or else some anchovy butter (No. 569). Range them symmetrically and sprinkle over a little good sweet oil.

(773). ARTICHOKE BOTTOMS PRINTANIER, SMALL APPETITE, SMALL RAW POIVRADE (Fonds d'Artichauts Printaniers, Petit Appétit, Petits crus Poivrade).

It is necessary to have small artichoke bottoms; remove the green part covering the bottoms and all the leaves until the stringy core is reached; pare the bottoms to have them very round and even, and rub them as quickly as they are done with half a lemon, then throw them into cold water. Blanch them until the core or choke can be easily removed, then cook them in water, butter, lemon juice, and salt; drain and make incisions in the bottom, and marinate them for one hour in a seasoning of salt, pepper, oil, and vinegar, then drain them. Garnish them with a small vegetable macédoine (No. 680), well seasoned with salt, pepper, vinegar, and mayonnaise, then dress them on a side dish.

For Small Appetite, instead of the macédoine, take some small green chiccory, wash it well and add to it some chopped chervil and tarragon; season with salt, pepper, oil, and vinegar, dress and decorate the tops with small anchovy fillets.

Small Artichokes, Pivierade.—Choose small, freshly gathered artichokes, green and tender; trim the bottoms, rub them with lemon, and remove two or three rows of the hardest leaves, place the artichokes at once into cold acidulated water, and when ready to serve, drain and lay them on a side dish with clean pieces of ice set around. Serve in a separate sauce-boat, a French dressing made with salt, pepper, vinegar, oil, and mustard.

(774). BEETS (Betteraves).

Select very red beets without being stringy; cook them either in water, or by steam, or else in the oven; do not cut off either the stalk or root until ready to use. Peel and put them into an earthen or stone crock, and cover them over with vinegar. They may also be seasoned with salt and cloves, or else salt and caraway seeds. Cut them in slices and arrange on a side dish, pouring a little vinegar over.

(775). BUTTER FRESH MOLDED (Beurre Frais Moulé).

The butter must be of the very best quality, without a particle of salt, and used the same day it is made.

For Shells.—Grate with a table knife a piece of firm but not too hard butter; when there is sufficient on the blade of the knife, remove it with the finger to place it immediately on a butter dish or in ice water.

For Pots.—Divide a pound of butter into sixteen equal parts, or one ounce for each. The butter must be well worked, neither too soft nor too hard; set it into cold water, with two grooved wooden pallets lift out a piece of butter the size of a ball half an inch in diameter, press the butter between the two pallets, turn it round lightly, and remove the surplus with the first finger of the right hand; when a pat is formed, take it out and throw it into cold water.



FIG. 199.

For Vermicelli Butter.—Put butter not too hard into a machine called a butter syringe, having a tin perforated sheet with holes three thirty-seconds of an inch in diameter; push the butter through these so that it falls into the water.

To Serve it in Small Stone Pots.—Fill some small gray stone pots with butter and cover with pieces of fine muslin; these are placed as they are on the table. Butter is often served, drained, and laid on grape leaves, or simply in butter dishes with small pieces of very clean ice around.

(776). RED AND WHITE CABBAGE, ENGLISH STYLE, AND MARINATED CAULIFLOWER (Choux Rouges et Choux Blancs à l'Anglaise et Choux-Fleurs Marinés).

Cut either a white or red cabbage in four, remove the core and hard parts of the leaves, cut the latter up very fine, and lay them in a vessel with a handful of salt for each cabbage; turn them over every day, and at the end of four days, drain them, and put them into a stone jar, pouring over the cabbage some good, boiling vinegar, add a few cloves, some ginger, small blanched onions, red peppers; and grated horseradish root; a few days later the cabbage may be served as a hors-d'œuvre, laying it in side dishes.

For Marinated Cauliflower.—Choose white and hard cauliflowers, cut off all the leaves and divide the flower into small clusters; remove the core, pare them nicely, and range them into a very clean tinned saucepan. Cover with cold water, boil up the liquid, then add salt, and let them boil for ten minutes; now remove the cauliflowers, lay them in cold water, drain, and set in glass jars or else stone crocks; cover them with white vinegar, add cloves, salt, red peppers, tarragon, mace, and mustard seed, all of these tied in a small bag, and leave to marinate for about four days; when needed, range them on side dishes, and pour over a little of the vinegar in which they marinated. A mayonnaise sauce (No. 606), may be passed round the same time as the cauliflower.

(777). CANAPÉS, WINDSOR, ANCHOVY, SARDINES, CAVIARE, RUSSIAN HERRING, SMOKED SALMON OR STURGEON, DEVEILED HERRING, SHRIMP, CRAWFISH, LOBSTER, ANCHOVY BUTTER, RED BEEF TONGUE OR HAM, CARÈME AND HARD-BOILED EGGS (Canapés Windsor, aux Anchois, aux Sardines, aux Caviar, aux Harengs à la Russe, de Saumon ou d'Esturgeon, de Harengs à la Diable, de Orevettes d'Écrevisses, de Homards, au Beurre d'Anchois, à la Langue Écarlate ou au Jambon, à la Carème et d'Œufs Durs).

These canapés can be arranged on grape leaves or a folded napkin. Cut slices of bread from the crumb of a dense loaf of bread containing no holes, having them all of uniform size, the same as when preparing sandwiches; the oblong ones three and one-half by one and one-half inches and three-sixteenths of an inch thick; the round ones two and one-half inches in diameter and the same thickness; the oval ones three inches long by two and one-fourth inches wide, and the same thickness as the round and oblong ones. Toast lightly, and butter over either with butter mixed with anchovy essence or simply with plain butter;



FIG. 200.



FIG. 201.

season with salt, mustard and red pepper, and push through a cornet on to the borders, a string of anchovy butter, or any other kind, such as lobster (No. 580), Montpellier (No. 582), etc. Garnish or cover the empty space in the center.



FIG. 202.



FIG. 203.



FIG. 204.



FIG. 205.

For Windsor Canapés.—Have half a pound of cold chicken white meat; pound it with a quarter of a pound of cooked ham, and a quarter of a pound of cooked tongue; when the meats are reduced to a paste, add to it one pound of butter, two ounces of grated Chester cheese, a spoonful of English mustard, and a dash of cayenne pepper. Cut oval-shaped slices of bread (Fig. 200), toast them on both sides, let get cold, and then cover them with the above preparation; smooth the surface and decorate with fillets of gherkins, and beets to form lozenges; lay capers in the intersections, and on top some half-set jelly, and dress the canapés on folded napkins.

For Anchovy Canapés.—These are made round-shaped; butter them over with fresh butter, season with salt, pepper and mustard, and arrange the anchovy fillets, in the form of a rosette with a border around; garnish between the anchovies with chopped parsley and egg-yolks rubbed through a sieve, and hard boiled egg-whites chopped up very fine (Fig. 201).

For Sardine Canapés.—Spread on one side of an oblong toast, Montpellier butter (No. 582), garnish the top with sardines, first removing the skin and bones, and then garnish between these with chopped yolks and whites of egg, and some chopped parsley. Decorate by placing a piece of sardine lengthwise on the canapé and six smaller pieces set at an angle (Fig. 202).

For Caviare Canapés.—Make the canapés oblong shape as explained above; the border to be of fresh butter. If the caviare should be too hard, work in with it some oil and lemon juice; fill the empty center with this caviare, and around the inside border, and on top of the caviare lay a row of very finely chopped raw onions (Fig. 203).

For Russian Herring Canapés.—Remove the fillets from unsalted herrings; wipe off the white skin with a cloth and suppress the middle bone, then cut them into small fillets. Have a sour apple peeled and chopped finely, mix it in with some sour cream, butter some oblong slices of bread with fresh butter, garnish the tops with a layer of the chopped apple, and on this arrange the herring fillets, one row around the edge and two lengthwise of the canapés, garnish between the fillets with capers and chopped egg whites and yolks (Fig. 204).

For Smoked Salmon or Sturgeon Canapés.—Cut either of these fish into thin fillets; have oblong canapés buttered on one side with anchovy butter (No. 569), range the fillets of salmon or sturgeon on top, lay five crossbars from side to side (Fig. 205) and around the edge, garnish the interstices with parsley and yolks and whites of eggs chopped up separately.

For Decided Herring Canapés.—These are made of oval slices of bread buttered with anchovy butter (No. 569). Remove the fillets from some Yarmouth bloaters, roll them in mustard and red pepper, and dip them in bread-crumbs; broil these, then garnish the canapés with them, decorating the surface with the yolk and white of egg, and chopped up parsley.

For Shrimp Canapés.—Have round slices of bread buttered on one side with shrimp butter (No. 586), lay a string of the shrimp butter around the edge, and on top marinated shrimp tails, sprinkle over chopped parsley.

For Crawfish Canapés.—Have round slices of bread buttered over with crawfish butter (No. 573), and a string of crawfish butter on the edge; cut the crawfish in two, lengthwise, season them with salt, pepper, oil and vinegar, arrange them in the form of a rosette and garnish the center with very green chervil leaves.

For Lobster Canapés.—Round slices of bread buttered over with lobster butter (No. 580), and a string of the same butter around the edge; cut the lobster meat into three-sixteenth inch squares, season them with salt, pepper, oil and vinegar or lemon-juice, and garnish the top of the canapés with these.

For Anchovy Butter Canapés.—Butter the canapés on one side with anchovy butter (No. 569), mixing with it butter, mustard and hard boiled egg-yolks, rubbed through a sieve. Dredge chopped hard boiled egg-whites over the top.

For Red Beef Tongue or Ham Canapés.—Cut some slices of tongue or ham an eighth of an inch thick; pare round-shaped slices of bread two and a half inches in diameter, toast them and let them get cold, then butter them over with butter; season with salt, cayenne, and mustard; then trim the tongue or ham round shaped exactly the same size as the toasts; put them on the toasts and lay in the center a three-quarter inch diameter ball of grated ham or tongue, the ham ball on top of the ham, and the tongue ball on top of the tongue; cover with jelly and sprinkle over chopped parsley, serving them on a folded napkin, arranged in the form of a rosette; garnish with green parsley leaves.

For Carême Canapés.—Cut in Julienne some truffles and pickled gherkins, and mix them in a béchamel chaufroid (No. 593); have also some fillets of sole and smoked salmon. Toast oval-shaped canapés, cover them with anchovy butter (No. 569), lay the salmon or sole on top and cover with the chaufroid of truffles and gherkins; sprinkle over some chopped parsley and serve on a folded napkin.

Hard Boiled Egg Canapés.—Boil a few eggs till hard, when very cold, shell and chop the yolks and whites separately. Cut some oblong pieces from a kitchen loaf having them slightly wider than for sandwiches, cover one side with a thin layer of ravigote butter (No. 583) and surround the edges with thin fillets of anchovies. Decorate the tops with marinated tanny fillets, forming them into distinct compartments and fill these in with the chopped eggs, being careful to separate well the colors, dress the canapés on napkins.

(778). CAVIARE (Caviar).

The best caviare comes from the northern part of Europe. It is composed of sturgeon's roe preserved in salt, pepper, and onions, and then left to ferment. It is a very heavy article of food and difficult to digest. When the caviare is too hard, it can be softened by working it with olive oil and lemon juice. Lay it on a side dish with slices of lemon around; the caviare can also be garnished with finely chopped raw onions.

(779). CELERY STALKS, CELERY, FENNEL, CELERY HEARTS, CELERY KNOBS, WITH VINAIGRETTE MAYONNAISE (Céleri en Branches, Céleri, Fenouil, Céleri Rave, Vinaigrette Mayonnaise).

For Celery Stalks.—Have some good heads seven inches long; remove the outer leaves until the fine, tender, yellow ones are reached, then clean them by cutting off all the hard parts; split the stalks into four, and make a few slight incisions on their length; throw them at once into cold water, and all those parts that are notched will curl outward, giving the celery a beautiful appearance. They are either served in side dishes or else in high glass stands.

For Celery, Fennel, Celery Hearts.—Pare these well, wipe them on a cloth, and lay them on side dishes; serve at the same time, anchovies pounded and pressed through a sieve diluted with warm oil. English people eat celery with the cheese, the Italians eat fennel at the end of the repast.

For Celery Knobs, with Vinaigrette Mayonnaise.—For vinaigrette, wash the knob, and put it to cook in boiling, salted water, refresh it, and cut it up into slices, from these remove some round pieces with a vegetable cutter one and three-quarters to two inches in diameter, and lay them on a deep dish to marinate in oil, vinegar, salt, and pepper. Two hours later, drain them off, and mix them in some mayonnaise; lay them in a line on a side dish and surround them with anchovy fillets. Decorate with pounded hard boiled egg-yolks rubbed through a sieve, mixing in half the same quantity of mayonnaise, and push this through a cornet; lay tarragon leaves on the outside, and throw over some finely chopped chervil. If very tender cut in thin slices after being peeled; season with salt, pepper, oil, and vinegar, and cover with a mayonnaise sauce.

(780). CHEESE CRUSTS (*Croûtes au Fromage*).

Cut slices of bread three-eighths of an inch thick, three and a half inches long, and one and three-quarters inch wide; fry them on one side only in butter, drain, and let get cold. Spread them over with fresh butter on the side they were not fried, mixing in with it some pepper and mustard. Cover the butter with slices of Cheddar, Swiss, or Chestershire cheese, place on top another piece of buttered bread, and serve on folded napkins.

(781). CLAMS OR RAW OYSTERS ON THE HALF SHELL (*Lucines Orangées ou Huitres sur Coquilles*).

Clams are prepared and served the same as raw oysters on the half shell (No. 803).

(782). CRAWFISH À LA VINAIGRETTE (*Écrevisses à la Vinaigrette*).

Prepare the crawfish as explained (No. 1009); cook them in a white wine mirepoix (No. 419), and when cold shell them by suppressing the tail carapace without detaching them from the bodies. Dress in a circle on a side dish, pour over a vinaigrette sauce (No. 633) and garnish the center with very green fresh parsley leaves.

(783). CUCUMBERS, FRESH SLICED, IN FILLETS OR SALTED RUSSIAN STYLE (*Coucombres Frais en Tranches, en Filets ou Salés à la Russe*).

Sliced Fresh Cucumbers.—If the cucumbers be green, small and seedless, peel and cut off the ends; then pare the inside into thin slices. If large divide them into two or four parts lengthwise before slicing; in either case they should macerate for fifteen minutes, sprinkled over with salt; when they have thrown off the water, drain and season with pepper or mignonette, vinegar, oil and chopped parsley; the same quantity of finely chopped onions may also be added.

Another way of preparing them is to peel and slice them simply, then season with salt, pepper, oil and vinegar, and serve on side dishes.

Cucumbers in Fillets.—Peel a cucumber and cut it crosswise into quarter inch lengths, roll each piece separately to form a long, thin ribbon and season all of these with salt, mignonette, pepper, oil and vinegar. Roll them up into cork-shaped pieces and mince them across so as to obtain long fillets, then serve on a side dish, pouring more oil and vinegar over.

Salted Russian Style.—(Agoursis). Dress them on side dishes in their own brine.

(784). EGGS, BUSTARD, PLOVER AND SEA-GULL (*Œufs de Vanneaux, de Pluviers et de Monettes*).

Oil over some small crimped paper cases, one inch in diameter, lay them upside down on a grater and push in the oven to stiffen without coloring, set them away to cool, then fill as high as the top through a pocket garnished with fresh butter, or else lobster butter (No. 580), or even half of each. Lay in the middle of each case a bustard's egg, after boiling it and removing the shell. In order to cook these eggs, they must be put in cold water and boiled for eight minutes, then cooled off, and the shell broken gently, remove and wash the egg well. Dress the cases crown-shaped on a dish, and garnish the center either with water-cress or else very green parsley stalks.

(785). GHERKINS (*Cornichons*).

Have some gherkins prepared as explained in elementary methods (No. 96); dress them on a side dish with a few shallots, onions and hot peppers, adding a little tarragon and vinegar.



FIG. 206.

(786). HAM, BOILED AND RAW WESTPHALIAN (*Jambon Bouilli ou cru de Westphalie*).

Boiled Ham is served cut in thin slices, pared and dressed crown-shaped, garnishing the center of the dish with parsley branches, and decorating with chopped jelly around; serve fresh butter at the same time as the ham.



FIG. 307.

Westphalia Ham is a raw ham from Westphalia. Shred as finely as possible; roll each piece into small cornets, the fat part on the outer edge, and garnish the inside of these cornets with small sprigs of very green parsley.

(787). HERRING, SHAD OR MACKEREL, MARINATED (*Harengs Alose ou Maquereau Marinés*).

Clean twelve fat very fresh and soft-roed herrings, or any other of the above fishes; put them into a vessel between layers of salt and leave in a cool place for twelve hours; drain off. These may be served whole, or else cut off their heads and tails. Mince four ounces of carrots, two ounces of onions, and fry colorless in two ounces of butter, adding a bunch of parsley garnished with two bay leaves, as much thyme, two cloves of garlic, a teaspoonful of whole pepper and a few bits of mace. Moisten the whole with a bottleful of white wine and a pint of water, then let cook slowly for one hour. Lay the herrings in a deep, covered vessel, strain the stock and pour it over; boil before setting it in a slack oven for fifteen minutes; let the herrings get half cold, then arrange them on to a dish, strain the gravy over, adding to it whole peppers, bay leaf, cloves and round slices of blanched onions, and dress them on separate side dishes, pour some of the pickle over, and garnish with the slices of onions and half slices of finely cut lemons.

(788). SMOKED HERRINGS (*Harengs Saurs*).

Suppress the heads about three inches from the tail; range them in a flat saucepan, moisten them to their height in tepid water, and set the saucepan on the fire, leaving it there till the liquid is very hot, then remove them back. Thirty minutes after drain the herrings, lift off the skin, and wipe them well with a cloth; take out the middle bone; pare the fillets, coat them over with oil and broil them lightly, then range them nicely on a side dish; squeeze over the juice of a lemon, sprinkle them with some good oil, and decorate with branches of chopped parsley at each end, and half slices of lemon around.

(789). PAUPIETTES OF DUTCH HERRINGS, POLONAISE (*Paupiettes de Harengs de Hollande à la Polonoise*).

Unsalt some herrings for a few hours, remove their white skin, and serve them after cutting them across in four, and reshaping them again, or else split them in two lengthwise, and pare them into oblongs. Pound the trimmings in a mortar with a few anchovy fillets, as much butter as fish but no salt, add lemon juice, then rub through a sieve, and add some finely chopped chervil, tarragon and chives; spread a layer of this preparation inside each herring fillet, roll them up cylindrical shape, and dip the ends in hard boiled chopped up eggs, one in the white and the other in the yolk, and dress them on a side dish, garnishing with fine herbs, and around with beets and capers.

(790). HORSE RADISH, CHOW-CHOW, INDIAN PICKLE (*Ralfort, Chow-Chow et Acharts*).

Scrape with a knife a fine horseradish root. Wash it well and let it soak for a few minutes then dry and grate it. Put it into a vessel with a little cream, not making it too liquid; it should be thick enough to lift with a fork, or it may be served simply grated, and laid on a side dish.

(791). CHOW-CHOW (*Chow-Chow*).

This is a combination of different vegetables, preserved in vinegar with mustard and many strong spices. The vegetables composing the chow-chow are cauliflowers, small onions, gherkins, string beans, and small carrots. It can be purchased already prepared. Lay it simply on side dishes.

(792). INDIAN PICKLE WITH FINE HERBS (*Acharts aux Fines Herbes*).

This is a product of East India. The way to prepare it is as follows: Mince finely slices of pumpkin and some small onions, cooking partly in boiling water; then trim some cauliflower, and small corn two inches long, and only half ripe; let these vegetables lay in salt for

fifteen days in an hermetically closed jar, then unsalt them for six hours; pour over strong wine vinegar, add some ginger-root, saffron and small red peppers, and keep in a cool place for one month. When ready to use, lay them on side dishes, pour a little oil over, and sprinkle them over with chervil, chives and shallot all finely chopped.

(793). LEMONS, ORANGES, FIGS, BLACKBERRIES (Citrons, Oranges, Figs, Mûres).

Fresh Fruits Considered as Side Dishes.—Arrange any of these fruits on grape leaves or else on side dishes. The oranges and lemons may be cut into quarters.

(794). LOBSTER À LA BOULOGNAISE (Homard à la Boulognaise).

Cut up some cooked lobster meat into small quarter inch squares, the same quantity of celery and finely chopped beet root. Mix all these with a little mayonnaise sauce (No. 606), adding to it chopped up chervil and tarragon and some red pepper. Range this on side dishes and sprinkle over the lobster coral finely chopped, or else the lobster sprawn and some chopped parsley.

(795). LOBSTER MAYONNAISE PRINTANIÈRE (Homard Mayonnaise Printanière).

Select a freshly cooked and heavy lobster, cut up the meat taken from the tail and claws into slices, and dress them crown shaped on a side dish, and garnish the center with the green creamy part from the body. Prepare a mayonnaise sauce (No. 606) with some chervil, tarragon and lobster coral, all chopped up finely, cover the whole of the lobster with the mayonnaise and serve.

(796). RUSSIAN MACÉDOINE (Macédoine Russe).

This is composed of anchovies, marinated tunny fish, cucumbers, shrimps, beets, a few olives and some red herring fillets, all cut into quarter of an inch dice. Mix all in a mayonnaise with finely chopped tarragon, and arrange it on side dishes, garnishing with thin slices of pickled lobsters, some capers and chopped parsley.

(797). MACKEREL IN OIL (Maquereaux à l'huile).

These mackerel come already prepared like sardines in oil; open the cans, remove the mackerel and dress them on a side dish with chopped parsley around and surround with slices of lemon.

(798). SMOKED MACKEREL (Maquereaux Fumés).

Raise the fillets from the mackerel, remove the skin, and trim them into thin slices, lay these on a dish, and between each, set a slice of cold boiled potatoes. Sprinkle over a vinaigrette of oil, vinegar and pepper, dredge over some chopped chervil, very tiny squares of shallot and some chopped fennel and tarragon leaves.

(799). MUSKMELON AND CANTALOUPE (Melon Vert Maraîcher et Cantaloup).

The cantaloupe melon is certainly the finest and best; if good the fruit is a handsome orange-red, the sides very prominent and covered with a rough exterior coat. The muskmelon outside is green, covered with a rough gray rind, the inside of a green and yellow color. To serve either one or the other, set them in a cool place for at least twelve hours before using them, have them very cold and cut either in halves or slices, and lay them on top of a grape leaf or any other kind. Do not serve the side that laid on the ground. They are eaten plain, seasoned with salt and pepper, or else sugar.

(800). OLIVES CRESCENT OR LUCQUES, SPANISH QUEEN, BLACK, VERDALES (Olives Croissant ou Lucques, Espagnoles, Noires, Verdalles).

Wash the olives in fresh water and serve them covered with slightly salted water. The crescent, black and verdal olives come from the south of France, the Spanish from Seville. Black olives are served dry without any brine; they come also from France and Italy, and are for sale in New York.



FIG. 28.

801. OLIVES STUFFED WITH ANCHOVY BUTTER AND WITH ANCHOVIES (Olives Farcies au Beurre d'Anchois et aux Anchois).

Remove the stones from some large verdal olives, using for this purpose a column punch five-sixteenths of an inch diameter, or the machine (Fig. 63); throw them at once into cold water,

drain, and garnish them through a cornet with anchovy butter (No. 560). Close up the openings with hard boiled egg-white, or else a piece of truffle, either one cut with the same cutter, or capers may be used instead.

Olives Stuffed with Anchovies.—Remove the stones the same as for olives with anchovy butter, garnish the insides with fillets of anchovies, arrange them on a side dish, and pour over a little fine oil and lemon juice, then serve.

(802). PICKLED OYSTERS (Huitres Marinées).

Blanch some large oysters, drain them after the first boil and keep the liquor; boil some vinegar with cloves, whole pepper, whole allspice, half an ounce of each for every quart of vinegar, and add a little mace; put two-thirds of the oyster liquor with one-third of the vinegar, and also the oysters into hermetically closed glass bottles, and keep them in a cool place. Serve on side dishes with sliced lemon and sprigs of parsley set around.

(803). RAW OYSTERS ON THE HALF SHELL OR LITTLE NECK CLAMS (Huitres Crues sur Coquilles ou Lucines Orangées).

Open the oysters carefully by inserting the blade of the knife between the shells and prying them open so as to avoid breaking and leave them in their deep shells with the liquor. Serve six or eight according to their size with a quarter of a lemon for each guest. Crackers or slices of very thin bread and butter can be served at the same time. The clams are to be treated exactly the same. A hot sauce or a shallot sauce made with finely chopped shallots mixed with salt, pepper and vinegar, or else a pimentade sauce (No. 521), can also be eaten with the oysters. They should only be opened when ready to serve and sent to the table on finely broken ice.

(804). OYSTERS TARTARE (Huitres Tartare).

Blanch some large oysters, drain them well, and season with salt, pepper, fine herbs, shallots cut into very small dice and blanched, capers, minced pickled cucumbers, and lobster coral chopped up very fine. Have some thin slices of bread cut oval shaped the size of an oyster, fry in butter, place one oyster on each and cover every one of these with the chopped garnishing, finish by covering all with a mayonnaise jelly (No. 613).

(805). OYSTER CRABS, PICKLED (Crabes d'Huitres Marinées).

These crabs are very plentiful in certain Virginia oysters. Boil some vinegar, season it with salt, whole peppers, spices, mace, cloves and bay leaf, throw the crabs into this vinegar with an equal quantity of oyster liquor, skim it carefully and remove it at the first boil, then set it away in bottles and keep them in a cool place. Serve on side dishes with slices of lemon around, and a little of their own pickle poured over.

(806). GREEN OR RED PEPPERS (Piments Verts ou Rouges).

Divide them into four parts, or else cut them up fine; they may be boiled once in boiling water, refreshed and seasoned as a salad, or eaten simply raw without blanching. If they are previously pickled in vinegar, squeeze the vinegar from them, and season them with oil, salt and pepper, surrounding the dish with small white onions.

Red and sweet peppers are plunged into hot frying fat to remove the first skin, then cut them in two to broil over a slow fire, seasoning with salt, mignonette, pepper, oil and vinegar.

(807). POTATOES, CHIFFONNADE (Pommes de Terre Chiffonnade).

Cut some cold cooked potatoes into three-sixteenth inch slices, also some cooked and pickled beets; take twenty rounds from each of these, using a puncher an inch and a quarter in diameter; dress them in a circle overlapping each other, alternating the potatoes and beets and garnish the center with cut up chicory, or any other cut up salad; seasoned with salt, pepper, fine herbs, oil and vinegar; cover the latter with some thick, ravigote mayonnaise (No. 612), and decorate the top with a few anchovy fillets, tarragon leaves and chopped parsley.

(808). RADISHES, BLACK, AND RED (*Radis Noirs et Roses*).

For the Black Radishes.—Choose very tender ones being careful that they are not hollow, peel them by removing the black rind, then cut in fine slices across, and lay them in a soup plate with a little salt; cover with another plate, and toss the radishes between the two; fifteen minutes after, drain off the water and season with a little oil, vinegar and pepper, and toss them again between the two plates; range them on side dishes. After the radishes are sliced, pieces as large as can be obtained may be cut from them with a round vegetable cutter; this gives them a finer and more even appearance.

For Red Radishes.—Cut off the roots, and also the outside leaves, leaving on two or three of the prettiest, smallest, and greenest. Lay the radishes in cold water, taking them out half an hour later, and wash carefully, so that no earth adheres to them. Imitation tulips can be cut from radishes using the longer ones for this purpose. Have a small, sharp knife, divide the red peel from the radish into five or six thin pieces, beginning to cut from the bottom, and slipping the knife behind the skin as far as the stem; shape each piece on the tip into a point, at the stalk of the radish; then lay them on a side dish with a few pieces of ice, and serve fresh butter at the same time.



FIG. 309.

(809). ROLLS, SMALL FANCY WITH LOBSTER, SHRIMP, CRAWFISH, FILLETS OF SOLE, CHICKEN SALPICON, FOIES-GRAS OR RILLETTES DE TOURS (*Petits Pains Garnis de Homard, Crevettes, Écrevisses, Filets de Volaille ou Salpicon, Foies-Gras ou Rillettes de Tours*).

Have small plain rolls three and one-quarter inches long by one and three-quarter inches wide. These rolls must not be split on the side, but make an opening on the top, reserving the cover. Empty them of their crumb, and fill the entire insides with either lobster, crawfish, shrimp, or pressed cold fried soles, cutting them in three-sixteenth inch squares, season with salt, pepper, oil, vinegar, tarragon, chervil, and parsley, thickening with a little mayonnaise. After the rolls are filled with this, lay the cover on top, and arrange them pyramidically over a folded napkin.

For Chicken or Salpicon.—Cut the chicken into three-sixteenth inch squares, also some mushrooms, and the same quantity of unsmoked red beef tongue, all the same size pieces; add half as much one-eighth of an inch squares of truffles, season with a mayonnaise mixing in with it a very fine tomato purée (No. 790), and seasoning it all highly, garnish and serve the same as the lobsters.

For Fancy Small Rolls Garnished Either with Chopped Ham, Foies-Gras from the Terrine, or Rillettes de Tours.—Make these rolls smaller than the others having them two and a quarter inches long by one and a quarter inches wide, fill them by making an incision on the side, and in this lay the garnishing of chopped ham, foies-gras, or rillettes. They can also be served plain arranged on a folded napkin.

(810). SALMON WITH SAUTERNE WINE (*Saumon au vin de Sauterne*).

Mince some onions, put them in a flat saucepan, with butter, add a bunch of parsley garnished with thyme, bay leaves, and a few cloves of garlic, fry the whole slightly in butter, add whole pepper, grated nutmeg, ground pepper, salt, moisten it with Sauterne wine, boil and let simmer during one hour; pass through a fine sieve, put this stock in a saucepan, add the salmon, cover the saucepan tightly, put in the oven for about thirty minutes, arrange them on a deep dish, pour the stock over so as the fish will be entirely covered and let it cool off.

(811). SANDWICHES (*Sandwiches*).

To prepare the butters for these sandwiches mix it well with salt, red pepper and mustard, if needed for mustard butter; for the anchovy butter add a little essence of anchovy to it, and for foies-gras butter have half foies-gras and half butter pounded and pressed through a sieve. Cut some slices of bread-crumbs from a compact loaf without any holes, having each one five-sixteenths of an inch in thickness, and four inches square. These slices of bread may be toasted and allowed to cool, instead of using them direct from the loaf; in both cases, spread over them some mustard butter, as explained above, when used for meats and poultry; use foies-gras butter

for game and anchovy butter (No. 569) for fish and crustaceans, but either one or the other can be used, except foies-gras, as there is no special rule to follow for buttering sandwiches. Garnish the bread with thin slices of meat well pared and free of all fat; on top of this meat lay



FIG. 210.



FIG. 211.



FIG. 212.

another slice of buttered bread, then press them down flat one on top of the other; for the oblongs cut them four inches square then straight through the center, and for the triangles across from the two opposite corners. Dress them in pyramids; for the oblong ones cut away the corners, and bevel the edges, but for the triangles merely bevel them.

(812). BARLOW SANDWICHES (Sandwiches à la Barlow).

Spread some slices of bread, crumb over with mustard butter (No. 811), lay on this butter some pickled cucumbers, and on these some finely shred and seasoned lettuce hearts, on top of this slices of chicken the same size as the bread, then more shred lettuce hearts, and the chopped yolks and whites of hard boiled eggs over; set another slice of buttered bread on top, and arrange the sandwiches in a pyramid on a folded napkin.

(813). CHICKEN SANDWICHES EITHER CHOPPED OR IN THIN SLICES (Sandwiches de Volaille Hachée ou en Tranches Fines).

Scrape some chicken breasts or else chop them up finely; mix this with some well seasoned mayonnaise (No. 606); spread this over slices of buttered bread and cover with another slice; press down, pare the corners as explained in No. 811, and dress on a folded napkin.

(814). GAME SANDWICHES (Sandwiches de Gibier).

Spread over the bread with foies-gras butter; on top lay some thinly sliced or chopped up game, cover over with another slice of bread also buttered with foies-gras butter, press them both together and pare neatly, then dress on a folded napkin.

(815). SANDWICHES OF DIFFERENT MEATS (Sandwiches de Viandes Variées).

Use roast beef or roast tenderloins, cut the bread in quarter inch thick slices, coat one side with a layer of butter prepared with English mustard and on these lay the meats; cover with another slice of buttered bread, pare and dress on napkins. The roast beef may be replaced by beef tongue or lamb, corned beef, chopped raw lean beef, veal, grated ham or foies-gras. Grated horseradish can be strewn over the butter if liked.

(816). FRENCH ROLL SANDWICHES, AMERICAN STYLE AND WITH ANCHOVIES (Sandwiches de Flûtes à l'Américaine et aux Anchois).

Have some French rolls, four inches long and one and a half inches in diameter, make an opening on the top, empty them, removing all the crumbs possible and keeping the covers. Cut up some roast chicken, the same quantity of fresh red beef tongue and half the quantity of ham, all into one-eighth of an inch squares, a few minced pickles and green peppers, then season with salt, pepper, a little tarragon and finely shred chervil. Mix the whole with just sufficient mayonnaise sauce (No. 606), to bind the ingredients together. The chicken, tongue and ham may be replaced by shrimps cut in two or into small squares, fill the rolls, set on the covers and serve on napkins.

French Roll Sandwiches with Anchovies.—Prepare the rolls as for above; chop up four hard boiled eggs, the yolks and whites separately; put them into a bowl with a pinch of chopped

tarragon, one of chervil and one of chives all cut up very fine, season with salt, pepper, a tablespoonful of vinegar and four tablespoonfuls of oil, fill the rolls with alternate rows of anchovies and eggs, until entirely filled, then replace the covers, and serve on napkins.

(817). **SARDINES MARINATED** (*Sardines Marinées*).

Range in layers in a big stone vessel about six pounds of large fresh sardines besprinkling each layer with salt, cover the sardines with a cloth and let macerate for two hours in a cold place; wipe them off one by one and return to the same washed vessel, then roll them in a little oil and place on a broiler; cook on a slow fire; they should be just singed, neither dry nor brown. Remove the fish and lay them one beside the other in the same vessel without tearing the skin; cover over with vinegar cooked with salt and aromatics but have it cold for use and strained; let macerate in this for one or two hours according to its strength. Take the sardines out again and lay them on a sieve; when well drained, range in layers either in a large crock or any other glazed vessel, having a cover to fit, alternating each layer by one of minced onions, bay leaves and peppercorns. These sardines can be kept in excellent condition for several weeks.

(818). **SAUSAGES SMOKED; WITH OR WITHOUT GARLIC, D'ARLES, LYONS, MORTADELLA**
(*Saucissons Fumés à l'Ail ou Sans Ail, d'Arles, de Lyon, et Mortadelle*).

Remove the skin covering the sausage, slice it up finely, and range it crown-shaped on a side dish with a sprig of parsley in the middle and chopped parsley around.

For Arles and Lyons Sausage.—Cut in very thin slices, do not remove the skin. Slice Mortadella very thin and cut each round into two or four.



FIG. 213.

(819). **SHRIMPS IN SIDE DISHES** (*Crevettes en Raviere ou en Bateaux*).

Throw some fine shrimps into boiling and unsalted water remove at the first boil and place in a bowl, sprinkle with salt; leave them an hour or two to become marinated with the salt, drain, then dress them in a pyramid or crown-shaped on side dishes, garnishing with sprigs of parsley and throw over very small pieces of clear ice.

(820). **SLICED AND BUTTERED WHITE OR EYE BREAD, SLICED AND ROLLED BREAD**
(*Tartines de Pain Blanc ou de Seigle Beurrées, Tartines Roulées*).

Cut thin slices from the crumb of a loaf of white or brown bread, cover one side with butter and put one on top of the other, the buttered sides together; pare them into oblong or three-cornered pieces.

Sliced and Rolled Bread.—These are slices of bread cut very thin, buttered on one side, and rolled up; cover each roll with a sheet of waxed paper, and twist the ends so that the bread is well enclosed. Bread done up in this way will remain fresh quite awhile.

(821). **MARINATED SMELTS** (*Éperlans Marinés*).

Wipe the smelts, empty them through the gills, then salt and flour them over; fry in oil, and drain on a grate until cold. Range them in a flat vessel one closely beside the other. Put some vinegar into a frying pan with a little water and oil, salt, whole peppers, bay leaves, and minced onions; boil the liquid up twice, then remove and when cold pour it over the smelts and leave to macerate for a few hours before using.

(822). **SMOKED BEEF, SALMON, STURGEON, GOOSE BREAST, OR TONGUE** (*Bœuf Fumé, Saumon, Esturgeon, Poitrine d'oie et Langue*).

Cut the beef into very thin slices, and serve with sprigs of parsley around.

Smoked Salmon or Sturgeon.—Cut thin slices of smoked salmon or smoked sturgeon three-sixteenths of an inch thick; broil them on a gridiron for one minute on each side, and when they are cold, arrange them on a side dish, pour a little sweet oil over, and serve with chopped parsley and slices of lemon around, or to be served raw cut in thin slices, and dressed either in a circle or straight row with chopped parsley around.

Smoked Breast of Goose.—Cut the meat off the breasts lengthwise into very thin slices; range in straight rows with parsley around the dish.

Red Beef Tongue.—Cut the tongue in thin equal sized slices, suppressing the fibrous parts and fat; range them in a circle in the center of a small side dish, one on top of the other; garnish around with parsley and chopped jelly in the center.

(823). STRAW CHEESE (Paillettes au Fromage).

These are made with parings of a puff paste giving it six turns (No. 146); and dredging over the paste at each turn some grated parmesan cheese and red pepper, after it is rolled out. Then roll them very thin, let them rest and cut from the pieces bands an eighth of an inch wide, and seven inches long; place them on a starched baking sheet close together but not touching each other; bake them in a slack oven so that they become dry and crisp.

(824). MARINATED STRING BEANS (Haricots Verts Marinés).

Blanch lightly a sufficient quantity of large string beans, drain, refresh, and set them in a stone crock, and pour over some boiling water and vinegar, mixed by halves, some salt, cloves, and tarragon leaves added; the next day drain off the vinegar, boil it once more, and pour it again over the beans, with some English mustard diluted in Chili vinegar; serve on side dishes with a little of the vinegar in which they have marinated.

(825). TARTLETS OF GAME, LOBSTER, SALMON OR NONPAREIL (Tartelettes de Gibier, Homard, Saumon ou Nonpareil).

These are small round or oval tartlets, made of a very thin foundation paste (No. 135), and the insides garnished with buttered paper, and filled in with rice. Cook them in a slack oven, empty them, egg over the edge, and set them in a quick oven to color. Cut some roast game in small dice, with an equal quantity of mushrooms, and bind with a little light chafroid, season well and serve the tartlets on folded napkins.

Lobster and Salmon Tartlets.—Use either round or oval tartlet crusts, the same as for the above, garnish the insides with either salmon or lobster cut in dice, and some mushrooms, capers, fine herbs, salt, pepper, lemon juice and olive oil; dress them on folded napkins.

Nonpareil Tartlets.—Have either round or oval tartlet crusts; cut some tunny fish and anchovies in three-sixteenth inch dice, also some beetroot, lobster and pickled cucumbers the same size, stoned olives cut across in thin slices, shrimp tails, three-sixteenth inch dice of celery knob; season and fill the tartlets with this; dredge over the tops with truffles, parsley, lobster coral, and pistachio nuts, all chopped up separately and minutely, and cover over with partly thickened jelly.

(826). TOASTS À LA WADDINGTON (Crôties à la Waddington).

Trim some slices of bread-crumbs three-eighths of an inch thick, oval shaped, two and a half inches long by two inches wide; toast them lightly and cover one side with chopped ham and butter mixed. Remove the stones from some large verdal olives, cut off the ends, and then slice them into three pieces, so as to make rings each three-sixteenths of an inch high; lay them in a circle on the toast, on the outer edge, and fill each alternate olive ring with chopped up hard boiled egg-white, and the rest of them with the yolks prepared the same. Make a turban with one or two anchovies inside of these, fill this with chopped beetroot and cover the whole with jelly having the consistency of syrup. Serve them very cold, arranging them in form of a crown on a folded napkin, with sprigs of parsley in the center.

(827). TOASTED BREAD GARNISHED WITH CHICKEN, BACON, CHOPPED CHICKEN, AND PEPPERS (Tranches de Pain Grillées Garnies de Poulet, Petit Salé, Poulet Haché et Pimental).

These are slices of bread toasted on both sides, and left to get cold. They are generally buttered with mustard or anchovy butter (No. 569), and on one side over the butter lay the necessary garnishing without covering it again. They can be made with roast-beef and horseradish, or caviare, foies-gras, anchovies, sardines, hot roast beef with gravy, chicken, bacon, and lettuce, chopped chicken and green peppers, also broiled sardines.

(828). TROUT FRIED AND MARINATED—SMALL (*Petites Truites Frites et Marinées*).

Select some fresh trout, empty and wipe well; salt over, dip in flour and fry in oil a few at a time, then drain and lay them in a deep dish. Heat some oil in a saucepan, mix with it a quarter as much vinegar as water, thyme, bay leaf, basil, sliced onions and cloves; cook this marinade half an hour on a very slow fire and let it get partly cold, then pour it over the fish and leave to marinate for six hours before serving. Dress them on a dish with a little of their marinade and some slices of lemon.

(829). TROUT MARINATED IN WINE—SMALL (*Marinade de Petites Truites au Vin*).

After the fish are cleaned, salt them over for one hour, cook them in strongly acidulated water, drain and range them in a deep vessel or a small barrel covered with slices of lemon. Prepare a court bouillon without water, using only white wine and vinegar, rings of white onions, a sprig of parsley, salt, spices and aromatics; put it on to boil and when the onions become soft, lift them out with a skimmer and lay them on the trout and pour into the stock an equal quantity of aspic jelly (No. 103), strain this over the fish and let cool off on ice. Serve the trout on a dish with the slices of lemon and onion around and at the same time a sauce-boatful of persillade sauce (No. 619).

(830). TRUFFLES (*Truffes*).

Select those that are small and very round, brush over, and peel. Set them in a saucepan with two ounces of butter, salt and nutmeg, and place them on the fire for a quarter of an hour, being careful to watch that they do not boil; a little fire can also be placed on the cover; then drain and arrange them in a glass bottle filling it with Aix oil, and closing hermetically. To serve truffles, drain them off, dress, and to the oil add a little lemon juice.

(831). MARINATED TUNNY FISH, SARDINES, GURNET AND ACCOLA (*Thon Mariné, Sardines, Grondins et Accola*).

Red gurnet and accola are smaller than the tunny fish, the meat being very white and delicate. Tunny fish comes already prepared in boxes the same as sardines; open them, drain them from the oil, either one or the other, but from the sardines wipe off their skin. Lay them on side dishes, sprinkling over some fresh oil, and garnish around with chopped parsley, capers, sliced lemon or Séville oranges; serve slices of buttered bread at the same time.

For Gurnet or Accola.—Cut it in slices, season, cover with oil and broil the pieces; when cold dress them crown-shaped or lengthwise, sprinkle over some more oil, and garnish around with parsley, chopped eggs and slices of lemon.

(832). TURBOT OR RED SNAPPER MARINATED (*Turbot or Red Snapper Mariné*).

Mince up some onions, put them in a sautoire with a piece of butter, adding a bunch of parsley garnished with thyme and bay leaf, a few cloves of garlic, white pepper, grated nutmeg, ground pepper and salt. Fry them slightly in the butter, then add some Sauterne wine, and let simmer for one hour; pass the liquid through a fine sieve, then return to the sautéing-pan; add to it either some turbot or red snapper, cover well, and set it in the oven for thirty minutes; remove from the saucepan to cool in a deep dish, with the liquid covering the fish, then drain and dress the fish, pour some of the liquid over and garnish with sliced lemon.

(833). GREEN WALNUTS (*Cerneaux*).

When the juice is in the almond state, break them in two, detach the white parts with a circular movement, then throw them into cold water in which a little powdered alum has been dissolved; drain through a colander, and throw over a handful of white salt, two finely cut up shallots, and put them into a salad bowl, adding the juice of two lemons; roll them in their seasoning, and serve on side dishes.

(834). PICKLED GREEN WALNUTS (*Cerneaux Confits*).

These walnuts come ready prepared; serve on side dishes with a little of their liquor.

Walnuts preserved in sugar and drained, then laid in a vessel with vinegar, cloves and ginger make an excellent hors-d'œuvre.

HOT SIDE DISHES (Hors-d'Œuvre Chauds).

The hors-d'œuvre is composed of certain dishes served after the soup, somewhat taking the place of those formerly called "flying dishes," for they did not appear on the table, but were passed directly to the guests.

(835). ANCHOVY FRITTERS (Beignets d'Anchois).

Prepare some very thin pancakes, cut them into narrow strips, three-quarters of an inch wide, by three inches long, cover them with a layer of chicken quenelle forcemeat (No. 89), with raw fine herbs added, set on top half of a well cleaned anchovy, then roll them over, dip in eggs and bread-crumbs, and fry to a fine color. The anchovy filets may be prepared by arranging them crown-shaped and filling the centers with a quenelle, then dipping them in frying paste to cover well, and fry them immediately in frying fat over a hot fire, drain, wipe and salt. Dress the fritters on folded napkins and garnish the tops with a bunch of fried parsley.



FIG. 24.

(836). ATTÉREAUX OF BEEF PALATE (Attéreaux de Palais de Bœuf).

Obtain some round tin cases, two and one-quarter inches deep, the bottom being one and three-eighths inches in diameter, while the top is an inch and five-eighths; the bottom must be perforated with a hole so as to allow the skewer to pass through and fasten on to a piece of bread. Cut some rounds of well pressed beef palate, one inch and a quarter in diameter by three-sixteenths of an inch in thickness; have as many pieces of truffles and mushrooms, both of them an eighth of an inch thick, and seven-eighths of an inch in diameter. Reduce an allemande sauce (No. 407), with some jelly. Run on to small silver skewers, first a piece of palate, then alternate with a piece of mushroom, then another round of palate and truffle; set each skewer into a round case, and fill them up with the partly cold prepared sauce; when cold, unmold by dipping in hot water, dip in beaten eggs, then roll them in bread-crumbs, and fry to a fine color; serve on folded napkins.

(837). ATTÉREAUX OF CHICKEN À LA D'ANTIN (Attéreaux de Poulet à la d'Antin).

Braise the chickens and leave them to cool in their stock; remove the filets, pare them of their fat, and take away all the skin and bones; cut them up into three-sixteenths of an inch thick slices, and then into one inch squares. Cut up some mushrooms the same size and thickness, and as much truffles; put all of these in a dish and cover with allemande sauce (No. 407), having it well reduced; mix into this sauce some chervil chopped finely and cooked colorless in butter, also some fresh mushrooms, truffles, and a little chopped parsley and tarragon. When the ingredients are almost cold, thread first a square of chicken, then one of mushroom, and one of truffle; cover evenly with the remainder of the sauce, having it nearly cold; let cool off completely, pare them of uniform shape then roll in bread-crumbs, dip in beaten egg smoothing the bread-crumbs neatly with the blade of a knife, and fry in hot frying fat until they attain a fine color, and the heat has penetrated them throughout. Dress on a folded napkin with fried parsley on top.

(838). ATTÉREAUX OF FAT LIVERS (Attéreaux de Foies-Gras).

Cook some foies-gras cut into one-inch squares and three-eighths of an inch thick pieces, lay them in a vessel, and add an equal quantity of the same sized squares of cooked red beef tongue; season with paprika, meat glaze (No. 402), and finely chopped truffles; sprinkle over a few spoonfuls of Villeroi sauce (No. 560), sufficient to cover, and run through these pieces of liver and tongue small wooden or metal skewers; when cold pare and roll them in bread-crumbs, dip in beaten eggs, and bread-crumbs them once more, smoothing the bread-crumbs, then plunge them into hot frying fat and fry them a fine color; dress on folded napkins and surround with slices of lemon.

(839). ATTÉREAUX OF OYSTERS (Attéreaux d'Huitres).

Blanch medium-sized oysters; drain, wipe and run small wooden skewers through them, alternating each oyster with a slice of mushroom; cover with a Villeroi sauce (No. 560), let get cold, and then roll them in bread-crumbs, and dip in beaten eggs; bread-crumbs again, smooth the breading, plunge the attéreaux into hot frying fat, drain and replace the wooden skewers by metal ones, and finish by dressing them pyramidically on a napkin with fried parsley on top.

(840). ATTÉREAUX PIEDMONTESE (Attéreaux Piémontaise).

Make a preparation of consistent cooked polenta, finished with butter and grated parmesan; spreading it a quarter of an inch thick. Cut from this round pieces an inch and a quarter in diameter, also some white Piémont truffles an inch across and an eighth of an inch in thickness; pieces of fresh Swiss cheese, three-quarters by one-eighth of an inch, and run these alternately on skewers, first the polenta, then the cheese and truffles; dip them in beaten eggs and bread-crumbs, and fry to a fine golden color.

(841). ATTÉREAUX OF SWEETBREADS À LA MODERNE (Attéreaux de Ris de Veau à la Moderne).

It requires for the preparation of these attéreaux, some cylindrical shaped tin molds, each one being two and a quarter inches deep, the bottom one and a quarter inches, having a perforated hole to pass the skewer through; the top of the mold must measure an inch in diameter. Cut some cold sweetbreads into slices, three-sixteenths of an inch thick, and from these remove, with a round cutter, pieces one inch in diameter. Have also rounds of truffles, and the same of tongue, seven-eighths of an inch across, and an eighth of an inch thick. Mix all these together in a vessel with a few spoonfuls of cooked fine herbs, thickening with a little meat glaze (No. 402); let get cold, then run them on to small silver skewers, alternating the truffles with tongue and sweetbreads; lay the molds on a large piece of buttered bread-crumbs (Fig. 490), set the skewers into the molds, and let them penetrate through the holes into the bread to keep them upright, and fill the empty space in the cases with a Villeroi sauce (No. 560); set them aside on the ice to get perfectly cold; unmold by dipping them into hot water; bread-crumbs the attéreaux, dip them in beaten eggs and bread-crumbs, and fry them a fine color in hot frying fat; drain on a cloth, and dress on a folded napkin.

(842). ATTÉREAUX OF TURKEY OR GAME (Attéreaux de Dindon ou de Gibier).

Take the white meat from a roast turkey or some game, and cut it into slices three-sixteenths of an inch in thickness; with a round cutter remove pieces three-quarters of an inch in diameter. Prepare some truffles and mushrooms half an inch in diameter, by an eighth in thickness; mix all these with an allemande sauce (No. 407), with cooked fine herbs added, and run them alternately on to small silver skewers; bread-crumbs them as above and fry.

(843). BATEAUX OF FAT LIVERS, RUSSIAN STYLE (Bateaux de Foies-Gras à la Russe).

Butter some boat-shaped tartlet molds, and line them with chicken forcemeat (No. 62), leaving an empty space in the center which fill with a cooked and pounded foies-gras preparation rubbed through a sieve, and mixed with a quarter of its quantity of chopped mushrooms, also a few spoonfuls of Madeira sauce (No. 492). Cover this preparation with a layer of the forcemeat, and put the molds to poach in a slow oven in a baking pan, with a little boiling water poured into the bottom. Cool them off slightly before unmolding, then bread-crumbs them, English style (No. 13), plunge them in hot fat to heat well while coloring, drain and dress on napkins.

(844). BONDONS OF PICKEREL À LA WALTON (Bondons de Brochet à la Walton).

Butter some cylindrical molds the shape of a cask bung, one and three-quarter inches high, one and three-eighths inches wide at the bottom, and one and five-eighths inches at the top or opening. Prepare a pike quenelle forcemeat as follows: Half a pound of pickerel, six ounces of butter, four egg-yolks, a quarter of a pound of cream cake paste (No. 132), salt, pepper, nutmeg, and two egg-whites beaten to a stiff froth. Fill the molds with this forcemeat, and finish as explained in No. 884. Serve separately a salpicon made of oysters or mussels, and crawfish or lobster, cut in dice, and some mushrooms; mix with as much Hollandaise sauce (No. 477) as béchamel (No. 409).

(845). BONDONS OF WOODCOCK À LA DIANE (Bondons de Bécasses à la Diane).

Butter some cylindrical molds the same size and shape as those for No. 844. Fill them with a woodcock and cream forcemeat (No. 75), and finish exactly as for timbales; unmold and dress. Serve separately a sherry sauce (No. 492), with small three-sixteenth inch dice of ham and truffles added.

(846). BRESSOLES OF CHICKEN (Bressoles de Volaille).

Have some oval molds buttered the same as for the foies-gras (No. 848) they should be a quarter of an inch high; cover the bottoms and sides with quenelle forcemeat either of chicken or game (No. 62). For chicken bressoles mix in with chicken quenelle forcemeat a third as much purée of foies-gras and in the center place a salpicon of chicken à la Reine (No. 938).

(847). BRESSOLES OF GAME (Bressoles de Gibier).

Take game quenelle forcemeat (No. 91) not too solid and fill the center of the bressole with a salpicon of foies-gras, truffles and mushrooms combined with a brown Madeira sauce (No. 492); finish and serve as the foies-gras bressoles.

(848). BRESSOLES OF FAT LIVERS Bressoles de Foies-gras).

Butter some quarter-inch high, oval shaped molds; fill the bottoms and sides with foies-gras forcemeat (No. 78).

For the Foies-Gras Bressoles.—After covering the bottoms and sides with the foies-gras quenelle forcemeat, lay over a slice of foies-gras, and cover this with a little montglas salpicon (No. 747); set one mold on top of the other, so as to enclose the foies-gras and montglas, and plunge them into boiling water to poach the contents; unmold, drain on a cloth, and leave them stand until they are cold, then pare and dip them in beaten eggs; roll them in fresh bread-crumbs, smooth the surfaces with the blade of a knife, and just previous to serving, fry them a fine golden color; drain, and dress them crown-shaped on a folded napkin with a bunch of fried parsley in the center.

(849). BRISSOTINS OF CHICKEN, SUPREME (Brisсотins de Volaille au Suprême).

Proceed exactly the same as for brissotins of game Lyonnese (No. 850) only replacing the game salpicon by a chicken à la Reine salpicon (No. 938) and the game forcemeat by a chicken and cream forcemeat (No. 75). Use a supreme sauce (No. 547) with these.

(850). BRISSOTINS OF GAME, LYONNESE (Brisсотins de Gibier à la Lyonnaise).

Butter some timbale molds (No. 2, Fig. 137), fill them with game and cream forcemeat (No. 75), and poach in a slow oven, laying them in a baking pan and pouring boiling water around to half the height of the molds; when firm to the touch, remove from the oven, and let them get thoroughly cold. With a tube measuring five-eighths of an inch in diameter, less than the bottom of the mold, remove the center of the forcemeat, and from this piece cut two slices three-sixteenths of an inch in thickness; put one of these slices into the empty space in the timbale, cover with a game chasseur salpicon (No. 745), and lay the other slice on top, as shown in the accompanying figure dip them in beaten eggs, and bread-crumbs, smooth the surfaces nicely, and mark the end with the tube that has been used to remove the center and fry a nice color, now lift off the marked slices or rounds, fill the inside with a Madeira sauce (No. 492), put the piece back again in place of a cover and serve.



FIG. 215.

(851). BRISSOTINS OF LOBSTER, INDIAN STYLE (Brisсотins de Homard à l'Indienne).

To be made precisely the same as the game Lyonnese (No. 850), only replacing the game salpicon by a lobster and mushroom salpicon (No. 746), thickened with velouté sauce (No. 415) and curry, and use pike forcemeat (No. 76), instead of game forcemeat. Finish with an Indian sauce (No. 483).

(852). CANAPÉS BARTHOLOMEW (Canapés Bartholomé).

Cut slices of bread five-sixteenths of an inch thick; pare them by shaping them into three and one-eighth of an inch lengths, and have them two inches and an eighth wide. Cut off from the four

corners, quarter inch triangles, and dip the bread into melted butter, roll them in grated parmesan and set them on a dish that can be placed in the oven, lay on top thin slices of cooked ham, and cover the whole with melted Stilton cheese, season with red pepper, and put the dish into a hot oven for one minute; serve them either on the same dish or else on a napkin.

(853). CANAPÉS BROWNSON (Canapés à la Brownson).

Pare some slices of bread the same as for the Bartholomew (No. 852), then toast them, cover one side with a fine purée of potatoes (No. 725), and set on top thin slices of interlarded corned beef fried in butter, and over another layer of the potato purée, trim them neatly and dip them in beaten egg, roll them in bread-crumbs, smooth the surfaces with the blade of a knife, and lay them on a baking sheet; sprinkle over some butter, dust the tops with grated parmesan cheese, and brown them in a hot oven; serve on folded napkins.

(854). CANAPÉS OF GAME (Canapés de Gibier).

Prepare slices of bread three-eighths of an inch thick, cutting them three inches long and two inches wide, pare them into ovals, make an incision all around by sinking the knife down to half the depth of the bread, fry them in butter, and empty them out. Have one ounce of cooked game, either snipe, plover, or partridge; one ounce of cooked mushrooms and one ounce of truffles, all cut in fillets one-eighth of an inch by one-half of an inch. Break up the game carcasses moisten them with Madeira wine and espagnole sauce (No. 414), and let it reduce well, then strain through a tammy (No. 170). Put it into a saucepan with the prepared salpicon, mix it, and fill the bread crusts with this preparation; lay over a few thin slices of foies-gras, cover these dome-shaped with game forcemeat (No. 75), and set them into a moderate oven, when done, brush over the tops a little glaze (No. 402), and put in the oven an instant to harden, then serve.



FIG. 256.

(855). CANAPÉS LORENZO (Canapés à la Lorenzo).

Fry colorless two ounces of onions cut in one-eighth of an inch squares, and when done add a tablespoonful of flour; let this cook for a few minutes without browning, then moisten with a pint of fresh cream; season with salt, cayenne pepper and nutmeg, and reduce it to the consistency of a well thickened sauce; now throw in one pound of crab meat sautéed in butter over a brisk fire in a pan, letting it boil up once and then set it away to cool. Cut slices of bread a quarter of an inch thick; from it cut round pieces four inches in diameter, using a cutter for this purpose; divide them straight through the center to make two even-sized pieces of each, toast them on one side only; cover this side with two ounces of the crab preparation for each half round, and lay the following preparation on top: with the hands work in a tin basin half a pound of butter, add to it grated parmesan cheese, cayenne and white pepper, and knead these together, adding grated parmesan so as to form a thick paste; cover the entire canapé with a layer of this butter and cheese, and set them on a buttered baking-sheet in the hot oven so they attain a fine color, then serve them as quickly as they are removed from the oven. They may be made round shaped two and a half inches in diameter if preferred.

(856). CANAPÉS MARTHA (Canapés à la Martha).

Muffins three inches in diameter are used for these canapés; cut them through the center and toast them without burning, then cover with two ounces of lobster croquette preparation (No. 883); spread it on flat, lay over each a thin slice of Swiss cheese exactly the same size as the muffins, dust over with bread raspings and grated parmesan and brown them in the oven.

(857). CANAPÉS OF SWEETBREADS (Canapés de ris de Veau).

Cut into three-sixteenths of an inch squares one-half pound of braised sweetbreads, a quarter of a pound of cooked mushrooms and two ounces of lean cooked ham; fry all with four ounces of

butter, adding a bunch of parsley garnished with thyme and bay leaf; moisten with a little broth (No. 189) thickened with espagnole sauce (No. 414); skim off the fat and reduce the sauce till nearly dry, then stir in three egg-yolks and a piece of fresh butter. Prepare some slices of bread three-sixteenths of an inch thick and one and a half inches by two and three-quarters; toast them, cover with the preparation the same thickness as the bread, smooth the surfaces and dip them in beaten eggs, then roll them in bread-crumbs, and fry them in very hot fat; serve on a folded napkin.

(858). CANNELONS OE BEEF PALATE OR LAMBS' SWEETBREADS AND CELERY
(Cannelons de Palais de Bœuf ou de Ris d'Agneau et Céleri).

Cut eighth of an inch square pieces from a cold braised and pressed beef palate, add to it an equal quantity of mushrooms and half as many truffles, then mix this salpicon with a well reduced allemande sauce (No. 407). Roll out some eight turns of puff paste to the thickness of one sixteenth of an inch, wet this paste slightly and cut it into half inch wide bands. Butter the exterior of some cylindrical molds, one and a quarter inches in diameter by two and a half inches long; apply the bands on to these, turning them around so that half the paste of one row overlaps half of the last one, and continue until the cylinder is well covered; egg them over twice and cook them in a hot oven, remove, unmold and place each on a square of buttered paper, fill with some chicken quenelle forcemeat (No. 89), garnish the center with the above prepared salpicon, and finish the bottom and top with more forcemeat, then set them in a moderate oven for ten minutes. Range them on folded napkins and serve. Instead of beef palates, lamb sweetbreads and celery mixed with an allemande sauce, may be substituted and finished exactly the same.



FIG. 217.

(859). CANNELONS WITH PURÉE OF CHICKEN OR GAME (Cannelons à la Purée de Volaille ou de Gibier).

Butter the outsides of some tin cornets, two and a half inches by one and a half inches, roll around them a thinly rolled out half inch band made of puff paste trimmings, overlapping half of the paste at each round, lay them on a slightly dampened baking sheet, egg over twice, and cook them lying flat in a hot oven, when done, pull out the tin cornets, and set the cannellons upright, the wide opening at the top, and the point pared in such a manner that they are all of an exact height, keep them in this position by placing them in a paupiette mold; and fill the insides of the cannellons either with a game purée (No. 716), or a chicken purée (No. 713). Cover the wide opening with game or chicken forcemeat (No. 75) according to its contents, and set them in a slow oven for ten minutes, then serve on folded napkins.

(860). CASSOLETTES LUSIGNY (Cassolettes à la Lusigny).

Fill some timbale molds (No. 2, Fig. 137) with butter melted to the consistency of cream, leave to cool, then dip them into very hot water and unmold, roll them in cracker dust, dip in beaten eggs, then in bread-crumbs, and again in beaten eggs and bread-crumbs; smooth neatly with a knife and slit around the top with a pastry cutter dipped in hot water, this should be a quarter of an inch in diameter smaller than the timbale itself; fry a few at the time in very hot frying fat, and when of a fine color, remove the covers, stand them on a grate, at the oven door and let all the butter drain out. Cut up some unsmoked, salted tongue, mushrooms, truffles, and chicken, into small quarter inch squares, combine this salpicon with buttered allemande sauce (No. 407), fill the cassolettes, and place on top a round of truffle the size of the opening to take the place of a cover; it should be a quarter of an inch in thickness.



FIG. 218.

(861). CASSOLETTES, MONTOLON (Cassolettes à la Montolon).

Procure timbale molds (No. 3, Fig. 137), fill these with butter melted to a cream, and let get very cold; unmold by dipping them into hot water, and stand them away on the ice until hard, then dip them into powdered crackers, and in beaten eggs, also in bread-crumbs, again in the eggs, then roll them in bread-crumbs once more, smooth the surfaces with the blade of a knife, and form an incision on the top with a round pastry cutter three-quarters of an inch in diameter; plunge them into very hot frying fat, lift off the cover, and turn them over on to a

grate placed over a tin pan, and set them at the oven door; when the butter has entirely melted, fill the insides with a salpicon of truffles, beef palates, and sweetbreads, mixed with supreme sauce (No. 547), lay on top a cover made of a fluted and glazed mushroom, and serve hot.

(862). CÉLESTINES WITH FOIES-GRAS AND PURÉE OF CHESTNUTS (*Célestines au Foies-Gras à la Purée de Marrons*).

Put on the fire to reduce about two or three gills of Madeira sauce (No. 492) incorporating into it slowly, a few spoonfuls of good glaze (No. 402); when succulent and thick the same as a montglas, add a few spoonfuls of chopped truffles, then withdraw the saucepan from the fire. Cut from half of a cooked foies-gras, ten or twelve crosswise slices not having them too thin, pare these into drawn out half inches all of the same size; season, glaze over with a brush, and cover one side with the truffle preparation mixed with the parings of foies-gras pounded and strained, smooth and cover with a thin layer of raw forcemeat, then roll the célestines in bread-crumbs, dip in egg, and plunge a few at the time into hot fat so as to color as well as heat them. Drain and dress in a circle on a hot dish with a chestnut purée (No. 712), in the center.

(863). COCKS-COMBS STUFFED, DUXELLE (*Crêtes de Coqs Farcies à la Duxelle*).

Prepare and cook the cocks'-combs the same as cocks'-kidneys (No. 864), cool, drain, and cut an incision in them filling it in with Duxelle (No. 385), mingled with a little chicken forcemeat (No. 89), cover them with a well reduced allemande sauce (No. 407), to which has been added a little jelly, let these get very cold, and then dip them into eggs and bread-crumbs, plunge in very hot frying fat, and fry till a fine color. Dress on folded napkins, and decorate with a bunch of parsley on top.

(864). COCKS-KIDNEYS VILLEROI (*Rognons de Coq à la Villeroi*).

Cook some cocks'-kidneys in a mirepoix (No. 410) moistened with mushroom broth; when cold, drain, and dip them in a well reduced and thick allemande sauce (No. 407), into which has been added a little jelly and finely chopped mushrooms, and some chopped parsley; when cold dip in beaten eggs, bread-crumbs, and fry to a fine color; dress on a folded napkin in a pyramid form, and decorate with a bunch of fried parsley.

(865). COLOMBINES OF CHICKEN LIVERS WITH HAM (*Colombines de Foies de Volaille au Jambon*).

Put on to reduce one pint of béchamel sauce (No. 409), incorporating into it one gill of mushroom broth and one spoonful of chicken glaze (No. 398), one ounce of butter, and a little red pepper; take off the fire, and add to it half a pound of chicken livers, and as much cooked ham, both cut in three-sixteenth inch squares. Have a pound of boiled rice that has had a little butter and parmesan stirred into it, and with this line some hollow tartlet molds, leaving an empty space in the middle; fill this in with the above preparation, and cover over with a thin layer of the same rice, then let them get quite cold. Unmold, and lay them first in grated parmesan, then in beaten eggs, and lastly in white bread-crumbs; smooth them nicely with the blade of a knife, plunge them into boiling frying fat, a few at the time, in order that they attain a good color, then drain and range them on folded napkins.

(866). COLOMBINES OF FOIES-GRAS (*Colombines de Foies-Gras*).

Have a piece of cooked foies-gras cut into small dice, mix in with it half as much cooked chopped truffles. Reduce a little good brown sauce (No. 404), incorporating slowly into it a few spoonfuls of melted glaze (No. 402), and the truffle broth; when properly thickened add the salpicon, remove the saucepan at once from the fire, and let stand till cold. Prepare a rather consistent semolino preparation with broth, and after it is finished, reduce for two minutes to obtain a body, then withdraw and add butter, parmesan and two diluted egg-yolks. With this line some buttered tartlet molds, leaving a hollow space in the center; fill this up with a part of the foies-gras preparation, and cover with more of the semolino, then let the tartlets get quite cold; unmold, roll in grated parmesan, dip in beaten egg, then in bread-crumbs and fry nicely. When done, drain and dress on a napkin.

(867). CROMESQUIS OF BEEF PALATES (Cromesquis de Palais de Bœuf).

Prepare and cook a beef palate as explained in No. 1326; put it under a weight. Cut it in lozenge-shaped pieces, two inches by three inches; heat these in a half-glaze (No. 400), set them under a weight, lay on each side a slice of foies-gras (goose livers) and cover this with raw chicken forcemeat (No. 89). Roll them in grated bread-crumbs, dip in beaten eggs, roll again in the bread-crumbs and fry until a good light color. Serve on a folded napkin, with a bunch of parsley on top.

(868). CROMESQUIS OF CHICKEN, CAPON, FAT PULLET OR DUCK (Cromesquis de Volaille, de Chapon, Poularde ou de Canard).

Cook a calf's udder as described in No. 199, and when finished cut it up into very thin slices from the widest part, then beat it down to decrease the thickness. Fry in two ounces of butter, one small finely chopped up shallot, add to it three ounces of flour and let cook slowly, then moisten with a quart of chicken broth (No. 188); season with salt, pepper and nutmeg; reduce, and add a pound of white poultry meat, either of chicken, capon, fat pullet, duck or other, and one pound of well drained mushrooms and four ounces of truffles; all three cut into three-sixteenths of an inch squares; let boil up once or twice while stirring from the bottom of the sautoire with a reducing spatula (Fig. 601), and incorporate into it some good chicken jelly (No. 103); lay this preparation aside to become cold, having it spread on a flat dish to half an inch in thickness, and leave it until it is quite hard, then cut it up into equal sized oblongs one and a quarter inches by two and a half inches; cover each one with a slice of udder so as to completely enwrap it, and just when ready to serve, dip the cromesquis into a frying batter (No. 2, Fig. 137), and plunge them into boiling fat to color; drain, and dress them pyramidically on a napkin with a bunch of fried parsley to decorate.

(869). CROMESQUIS OF CRABS, SHRIMPS, CRAWFISH OR LOBSTER À LA RUMPFORD

(Cromesquis de Crabes, de Crevettes, d'Écrevisses ou de Homard à la Rumpförd).

For the cromesquis use either crabs, shrimps, crawfish or lobsters; cut a pound of the one desired into three-sixteenth inch squares, also half a pound of mushrooms the same, and add them to a quart of velouté sauce (No. 415); let it boil, season and reduce, then thicken with six egg-yolks, one gill of cream and two ounces of lobster butter (No. 580), pour out the preparation and set it aside to get cold. Dampen two napkins, press out every particle of water, and place between them some white wafers to soften. Roll the cold preparation into balls, flatten them down and wrap them in the white wafers or else the preparation can be merely laid between the two wafers, pressed down well and cut into lozenges. Dip them in frying paste (No. 2, Fig. 137), plunge them into hot fat, and fry them a fine color, drain, wipe off and dress them on folded napkins, with fried parsley on top.

(870). CROMESQUIS OF FILLETS OF STRIPED BASS OR OTHER FISH (Cromesquis de Filets de Bass Rayé ou Autre Poisson).

Put into a bowl a small cut, cold striped bass salpicon, having about half a pound of it, and add to it half its quantity of blanched oysters, and as many mushrooms, the two latter being cut into quarter of an inch dice pieces. Put on to reduce a few spoonfuls of béchamel (No. 409), stirring into it the oyster broth and a little melted glaze (No. 402), let it reduce until very thick, then pour in the salpicon, being careful not to have too much of the sauce; finish the preparation with a dash of grated nutmeg, and leave it to get thoroughly cold. Divide it into parts, each one the size of a ball an inch and a half in diameter, and give them an oblong shape; wrap each one of these in some white waffles softened between two damp cloths. Dip the cromesquis one by one into frying paste (No. 2, Fig. 137), drain them well and plunge them at once, but only a few at the time, into plenty of hot frying fat to heat them through, and let get a very fine color. Drain and dress them on folded napkins.

(871). CROMESQUIS OF GAME STANISLAS (Cromesquis de Gibier à la Stanislas).

Made with either snipe, grouse, young rabbit, partridge or plover with truffles. Remove the skin and nervous parts from some roast game, prepare a pound of the meat and cut it into three-sixteenths of an inch squares, and cut up four ounces of truffles exactly the same. Reduce a quart of espagnole sauce (No. 414), with some game fumet made with the carcasses and a little meat of glaze (No. 402), season, add the game and truffles, let boil and cool off. Prepare a few exceedingly

thin, small bands of fat pork, seven inches in length and three-quarters of an inch wide, also some round pieces two and a quarter inches in diameter. Divide and roll the preparation into one and a half inch diameter balls, flatten them down to three-quarters of an inch in thickness, and roll the band around the edge, lay the round pieces on top and bottom, then dip the *cromesquis* into a frying paste (No. 137, No. 2), and plunge them into very hot fat to attain a fine color, drain and dress them pyramidically on a folded napkin with a bunch of fried parsley on top.

(872). **CROMESQUIS OF LAMB, BEEF TONGUE OR SWEETBREADS, BABANINE** (*Cromesquis d'Agneau, de Bœuf de Langue, ou de Ris de Veau à la Babanine*).

Prepare a few bands of fat pork a sixteenth of an inch in thickness; have some *crépînette* or dressing of pork, well cleaned and well drained, spread it on a cloth, and cover over with the bands of pork. Cut into three-sixteenths of an inch squares, one pound of either lamb sweetbreads or beef tenderloin, or lamb or calf tongues, half a pound of mushrooms cut the same size, half a pound of lamb brains, cut the same, half a pound of onions cut into three-sixteenth inch squares, blanched and cooked in broth (No. 194a). Put all these ingredients into a pint of *allemande* sauce (No. 407) with four ounces of cooked ham, and four ounces of foies-gras cut into dice; let the preparation get cold, then divide it into an inch and a half balls, wrap them up in the *crépînette* and after they are all prepared, bread-crumbs them English style (No. 13), butter over, and broil them on a slow fire, dress on hot dishes, and serve separately a well buttered *velouté* sauce (No. 415), to which has been added some lemon juice and chopped parsley.

(873). **CROMESQUIS OF OYSTERS, MUSSELS, SCALLOPS OR CLAMS, BÉCHAMEL** (*Cromesquis d'Huitres, de Moules, de Pétoncles de ou Lucines à la Béchamel*).

Blanch lightly either some oysters, mussels, scallops or clams in their own juice, and a little water; drain and cut up one pound into large three-eighths of an inch dice pieces. Reduce three pints of *béchal* sauce (No. 409), with the above broth, *sauté* in butter over a brisk fire the blanched pieces of oysters or others, with half their quantity of minced fresh mushrooms, add these to the *béchal* sauce, after carefully draining off the butter, then let it get cold, and divide it into parts; roll each one into a ball an inch and a half in diameter, flatten them down to three-quarters of an inch in thickness, and garnish around with a band of very thin prepared pancake; lay a round piece both on top and bottom to cover the entire surface, and then dip the *cromesquis* into frying batter (No. 137, No. 2), plunge them into very hot fat and let fry a fine color; dress them on folded napkins, placing a bunch of fried parsley in the center.

(874). **CROQUETTES** (*Croquettes*).

There are certain preparations called *croquettes* made either of meat, fish, crustaceans, vegetables, or eggs, cut up into small dice, and frequently mixed with mushrooms cut the same size as the meats, and then mingled with certain sauces. *Croquettes* are made of various shapes such as pear, cylindricals, balls, or cakes. These *croquettes* are breaded in eggs and bread-crumbs, and are fried in very hot frying fat until they attain a fine golden color, they must be served as soon as done. Dress on folded napkins decorating with a bunch of parsley on top; to be served without any sauce, therefore the preparation should be mingled with a light, gelatinous or else well buttered sauce.



FIG. 219.

(875). **CROQUETTES OF BEEF PALATES** (*Croquettes de Palais de Bœuf*).

Made with braised beef palate pressed under a weight reducing it to three-sixteenths of an inch in thickness; cut a pound of this into small squares, and half a pound of mushrooms cut into the same sized pieces; cover this *salpicon* with a pint and a half of well seasoned *allemande* sauce (407), and finish the same as the sweetbread *croquettes* (No. 893).

(876). **CROQUETTES OF CAPON À LA ROYAL** (*Croquettes de Capon à la Royale*).

Cut a pound of white capon meat into three-sixteenth inch squares, also half a pound of mushrooms, a quarter of a pound of sweetbreads, and the same of truffles, all cut alike. Mix together and fill some buttered *timbale* molds (No. 2, Fig. 137). Put six egg-yolks into a basin, beat them up with a pint of cream, some salt, pepper, and nutmeg, strain this through a sieve,

and finish filling up the molds with it; poach them in a slow oven, and as soon as they become hard, unmold, and dip them in beaten eggs, bread-crumbs and fry them to attain a good color, drain and dress them on a napkin garnishing around with fried parsley.

(877). CHICKEN CROQUETTES, EXQUISITE (Croquettes de Volaille Exquises).

Place two ounces of butter in a saucepan with two ounces of rice flour, stir well and let it cook slowly until slightly brown, then moisten with a quart of veal blond stock (No. 423), and stir continuously till it comes to a boil; set it on one side to boil slowly, and despumate; reduce the sauce and thicken it with egg-yolks, cream and fresh butter. Now add to this sauce, a pound of the white meat taken from a fat pullet, and cut into three-sixteenths of an inch squares, half a pound of cooked mushrooms, four ounces of artichoke bottoms, all being cut the same size as the pullet, and season with salt, pepper, and nutmeg; then pour it out, and let it get perfectly cold. Pound in a mortar, one ounce of truffles with one ounce of cooked rice, and three tablespoonfuls of béchamel (No. 409), press it through a sieve, and let get cold, then divide this into half inch balls. Make some balls, an inch and a half in diameter, of the chicken croquette preparation, and in the center of each insert a truffle ball, flatten them to three-quarters of an inch; dip them in beaten eggs and bread-crumbs, fry nicely and dress them in pyramids over a folded napkin, garnishing the top with fried parsley.

(878). CHICKEN CROQUETTES, HUNGARIAN (Croquettes de Poulets à la Hongroise).

These are made with one pound of the white meat from a roast chicken, half a pound of mushrooms, and a quarter of a pound of unsmoked red beef tongue, each article cut into one-sixteenth of an inch squares. Put into a sautoire a pint and a half of Hungarian sauce (No. 479), thickened with egg-yolks and cream; when it nearly boils, stir in the chicken, mushrooms, and tongue; allow to boil a minute then cool; with this preparation form cork-shaped croquettes, dip them in beaten eggs and roll them in bread-crumbs, and then fry to a nice color. Dress on napkins and garnish with fried parsley.

(879). CRAB CROQUETTES, PARMENTIER (Croquettes de Crabes à la Parmentier).

Line some buttered paupiette molds with a thin lining of duchess potato preparation (No. 2785), finished with parmesan cheese; fill the space with a crab and cooked mushroom saupicon mixed with a reduced thick béchamel (No. 409), the same as for a croquette preparation; let it become hard while in a cool place, and finish filling the molds with more of the potato purée. Dip the molds into hot water in order to unmold the croquettes, then roll these in flour, afterward in beaten eggs, and lastly in white bread-crumbs, then plunge them into very hot frying fat to color; drain, and serve on folded napkins and garnish with fried parsley.

(880). CRAB, CRAWFISH, LOBSTER OR SHRIMP CROQUETTES, VICTORIA (Croquettes de Crabes d'Écrevisses, de Homard ou Crevettes à la Victoria).

These croquettes are made with any of the above crustaceans. Cut a pound of any of these meats into dice shapes, and have also one-quarter of a pound of truffles cut the same size as the meat. Put a quart of velouté (No. 415), into a sautoire, season with salt, white, and red pepper, and add half a pint of celery purée (No. 711), let reduce and moisten with cream; and incorporate into it two ounces of lobster butter (No. 589) for each pound; then add the meat, let this preparation get quite cold, then divide it into balls an inch and a half in diameter, forming these into cork shaped croquettes, two inches in length, roll them in beaten egg and then in bread-crumbs, and fry a fine color; dress on folded napkins, arranging a bunch of fried parsley on top.

(881). DUCKLING CROQUETTES À LA MUSER (Croquettes de Cannelons à la Muser).

Have a pound of the meat taken from the breast of a duckling, without any fat or skin, and cut it into three-sixteenths of an inch squares, fry lightly without coloring, one ounce of chopped onions in two ounces of butter, add the duckling, and fry for a minute longer, then season with salt, pepper, and nutmeg, drain off the butter and add half a pound of potato purée (No. 725), four raw egg-yolks, and two tablespoonfuls of grated parmesan; mix well and with this preparation form cork-shaped croquettes, two inches in length, dip them in eggs and bread crumbs, and fry them a fine golden color, dress them on folded napkins and set on top a bunch of fried parsley.

(882). FAT PULLET CROQUETTES, WRIGHT SANFORD (*Croquettes de Poularde à la Wright Sanford*).

Mince two ounces of peeled truffles, cut them into small three-sixteenths of an inch squares, suppress the skin from several fat pullets and all the hard parts so as to obtain one pound of meat, and cut it up the same as the truffles. Put the bones and parings from the pullets into a saucepan with the peelings from the truffles, three gills of veal blond stock (No. 423), and a garnished bunch of parsley; cover and set it on a brisk fire to reduce the liquid to half, then strain through a tammy (No. 170).

Pour into a flat saucepan, one pint of béchamel (No. 409), mix into it a few pieces of raw ham, reduce the sauce while stirring it well from the bottom of the saucepan with a reducing spatula (Fig. 601), and incorporate into it gradually the above stock; continue to reduce until the sauce becomes thick and succulent, then take out the ham, and replace it by the truffles, and afterward the pullet; season with salt if deemed necessary, and a little nutmeg. Spread this preparation on a baking sheet covered with a piece of paper, having it an inch in thickness, and when it is cold and stiff, overturn it on the table previously dredged with bread-crumbs; remove the paper, and cut the preparation into oblongs, three inches long by one inch wide; dip these in beaten eggs, roll them in fresh bread-crumbs, and throw them into hot fat; as soon as they are nicely colored, take them out and drain. Dress them pyramidically on folded napkins, and garnish around with fried parsley.

(883). FISH CROQUETTES (*Croquettes de Poisson*).

The Fish Croquettes may be prepared with either salmon, trout, sole, bass, kingfish sheepshead, or red snapper. Simply cut up the meat into small three-sixteenths of an inch squares; lay them in a vessel and mix in a third of their quantity of cooked mushrooms, and half as many truffles as there are mushrooms, all cut into the same sized pieces. Put on the fire to boil a few gills of good, consistent béchamel (No. 409); mix into it slowly the mushroom liquor and a few spoonfuls of good melted glaze (No. 402), and when the sauce has become succulent, add the salpicon in the saucepan; heat it without boiling, and spread it over a tin sheet to become hard, leaving it for a few hours in a cool place or on the ice. Divide the preparation into balls, an inch and a half in diameter, lay them on a table bestrewn with white bread-crumbs, and roll them either in the shape of corks or balls; dip them in beaten eggs and roll them in the bread-crumbs; smooth well the surfaces with the blade of a knife, then range them on a tin sheet; put them in hot frying fat; cook only a few at a time and let them get a nice color. After the croquettes are finished and well drained from the fat, range them in pyramid-form over a folded napkin, and garnish around with fried parsley.

(884). FROG OR OYSTER CROQUETTES (*Croquettes de Grenouilles ou d'Huitres*).

Sauté some frogs' legs with butter in a pan over a brisk fire; season, take off all the meat from the bones to obtain one pound; cut in small squares, have half a pound of cooked and well-dried mushrooms, cut them into quarter inch squares, and mix them with a quart of well seasoned and reduced béchamel and cream sauce (No. 411); incorporate two ounces of butter, and toss the salpicon in the sautoire. Let the preparation get thoroughly cold, and then form it into balls an inch and a half in diameter; flatten them down to half an inch in thickness, dip them in eggs and bread-crumbs, and fry them a fine golden color, then drain and serve on folded napkins with fried parsley.

Oyster Croquettes.—Instead of frogs blanched oysters may be substituted after removing the hard parts, and dividing them into squares; sauté them, drain off the butter and finish the same as the frogs.

(885). GAME, CHICKEN OR FAT LIVER CROQUETTES, DAUPHINE (*Croquettes de Gibier, de Volaille ou de Foies-gras à la Dauphine*).

Remove the fillets either from some game or chicken (or replace them by some fat livers), suppress all skin and nerves and chop them up finely, then pound in a mortar and add one pint of velouté (No. 415), and one ounce of butter with some essence of mushrooms (No. 392) worked into it, pass it through a tammy being careful to have the purée more consistent than liquid. Break separately in a bowl, eight egg-yolks and one whole egg for each quart of purée, add this and season with salt, pepper and nutmeg. Butter some molds (No. 2, Fig. 137), fill them

with the preparation, and poach them in a slow oven; let get cold, then unmold, and roll them in beaten eggs and bread-crumbs, and fry to a good color, dress, range them on folded napkins and garnish with fried parsley. These croquettes may be made by mixing half foies-gras with either the chicken or game.

(886). GROUSE CROQUETTES WITH TOMATOED SOUBISE SAUCE (Croquettes de Tétrás Sauce Soubise Tomatée).

Cut the meat from roasted grouse into three-sixteenth inch squares removing all the skin, bones and nerves; cut the same quantity of cooked mushrooms the same size; mingle the two with some well reduced Madeira sauce (No. 492), season with salt, pepper and nutmeg, let boil up once, then pour it into a vessel to incorporate in a little fresh butter; let this preparation get cool. Divide it into equal parts and shape each one into a cylindrical croquette, two inches long by one inch in diameter, dip in beaten eggs, roll in bread-crumbs and fry to a fine golden brown, drain, wipe and dress on folded napkins; serve separately a soubise sauce (No. 543), with tomato sauce (No. 549) added.

(887). GUINEA FOWL OR PULLET CROQUETTES IN SURPRISE (Croquettes de Pintade ou Poularde en Surprise).

Have one pound of the white meat from a roasted Guinea fowl; suppress all the fat and nerves, and cut it up into small three-sixteenth inch squares; add to these a quarter of a pound of truffles cut the same size, and put all into a pint and a half of a well buttered, cold supreme sauce (No. 547). Form the preparation into balls an inch and three-quarter in diameter, flatten them down to half an inch in thickness, and remove the center of each with a half inch tube; fill this empty space with a foies-gras ball, then dip them into beaten eggs and roll them in bread-crumbs, then fry them till a nice color. Serve on folded napkins, garnished with fried parsley.

(888). LAMB CROQUETTES À LA DE RIVAS (Croquettes d'Agneau à la de Rivas).

Take a pound of lean meat, free of nerves, from a tenderloin or leg of lamb, half a pound of mushrooms, and a quarter of a pound of red beef tongue; mingle these well with a pint of velouté (No. 415), and half a pint of fine tomato purée (No. 780); reduce well together, season, and set it aside to get cold; finish precisely the same as sweetbread croquettes (No. 895).

(889). PARTRIDGE CROQUETTES WITH GAME FUMET (Croquettes de Perdreaux au Fumet de Gibier).

Cut half a pound of three-sixteenth inch squares from the breasts of some roast partridges, after suppressing the skin and nerves; spread half a pound of partridge quenelle forcemeat (No. 91), on a buttered paper to the thickness of three-sixteenths of an inch; poach this in a slow oven, and when cold cut it up into three-sixteenth inch squares. Have also eight ounces of mushrooms cut the same. Reduce a quart of velouté (No. 415), with a pint of game fumet (No. 397), and a pint of mushroom essence (No. 392); when the sauce is well reduced add to it the salpicon; put it back on to the fire, and stir to bring it to a boil, and just when on the eve of boiling, set it aside to get cold. Divide this into balls each an inch and a half in size, roll them on a table dredged with bread-crumbs, and form them into cork shaped pieces, then dip them in beaten egg and in bread-crumbs, fry in hot fat until a good color, and dress the croquettes on a folded napkin, garnishing them with fried parsley.

(890). PIKE CROQUETTES À LA ROMAINE (Croquettes de Brochet à la Romaine).

Cut into three-sixteenth inch squares, half a pound of mushrooms, and one pound of pike filets, sauté in butter, and cut into the same size pieces as the mushrooms, also two ounces of truffles, and mix these together with an espagnole (No. 414) reduced with Marsala wine. Have some cream cake paste (No. 182); put it with an equal amount of pike quenelle forcemeat (No. 90); butter some timbale molds (No. 2, Fig. 137), cover the bottoms and sides with a thin layer of this forcemeat, and garnish the centers with a salpicon; cover over with more forcemeat, and poach them in a very slow oven for twenty minutes, then unmold, dip them in eggs, roll in bread-crumbs and fry till a good color; drain, dress on folded napkins, and garnish with fried parsley.

(891). PHEASANT CROQUETTES (Croquettes de Faisans).

Cut in three-sixteenth of an inch dice the cooked and cold breast meats taken from pheasants; put these into a small bowl with half their quantity of cooked truffles and mushrooms, a few spoonfuls of red beef tongue also cut up. Set a little béchamel (No. 409) on the fire to reduce, and incorporate into it a few spoonfuls of pheasant fumet prepared with the game bones and parings, also the same quantity of mushroom essence (No. 392). After the sauce is thickened, add to it the salpicon, and season the whole to taste; when cold divide it into small parts and with them make pear or cork-shaped croquettes, fry them when needed and dress, garnishing with fried parsley. These croquettes can also be made with partridge or quail.

(892). WOODCOCK CROQUETTES WITH TRUFFLES (Croquettes de Bécasses aux Truffes).

Suppress the skin and nerves from one pound of woodcock fillets; cut them into three-sixteenth inch dice, and add a quarter of a pound of truffles; reduce one quart of espagnole (No. 414) and velouté (No. 415) combined, and when well reduced thicken it with four raw egg-yolks, and two ounces of fresh butter; add to it the game meats and truffles, and return it to the fire, stir incessantly until the first boil, then take it off and set it away to cool. Divide this preparation into one and three-quarter inch sized balls; roll them on a table dredged with bread-crumbs to give them the shape of a pear, and dip these into beaten eggs, and afterward roll them in bread-crumbs; smooth the surfaces with the blade of a knife, and plunge them into hot fat; when done drain on folded napkins, imitate the stalks with bits of parsley, range them crown shaped garnishing the center with fried parsley. The game may be replaced by a salpicon of foies-gras.



FIG. 220.

(893). SWEETBREAD CROQUETTES (Croquettes de ris de Veau).

Braise, then set aside to cool, one pound of sweetbreads, cut them into three-sixteenths inch squares, have also three-quarters of a pound of cooked mushrooms cut the same. Put into a sautoir one quart of velouté (No. 415) well seasoned with salt, black and red pepper and nutmeg, and thicken the sauce with four raw egg-yolks diluted with half a gill of cream and two ounces of fine butter; add the sweetbreads and mushrooms, set it on the fire and continue to stir until it boils, then pour this preparation into a vessel to get thoroughly cold. Divide it so as to make it into cork-shaped pieces, which roll in beaten eggs, and fry a fine color; drain; dress them pyramidically on folded napkins and decorate with fried parsley.

(894). TURKEY CROQUETTES (Croquettes de Dinde).

Put three ounces of butter into a saucepan with three ounces of flour; make a light blond roux, and dilute it with a quart of cream and a pint of milk, add salt, red pepper and nutmeg, then reduce and despumate this sauce. Add two pounds of white turkey meat, and a pound of mushrooms, all cut into three-sixteenths of an inch squares, and the mushrooms pressed free of all moisture; bring to a boil while stirring briskly with a reducing spatula, and incorporate slowly two ounces of fresh butter. Another way is to use twelve ounces of cooked chicken, eight ounces of mushrooms, two ounces of butter and two ounces of flour; moisten with five gills of white chicken broth (No. 188). And still another way is to employ two pounds of chicken, two pounds of chopped mushrooms, and a quart of velouté sauce (No. 415) reduced with cream.

(895). CROUSTADES À LA CASTILLANE (Croustades à la Castillane).

Prepare a very thick chestnut purée as already described in the garnishings (No. 712), with it fill some six-sided molds previously cooled in ice-water and drained before filling, when perfectly cool dip them into very hot water to unmold. Bread-crumbs them in cracker dust, beaten eggs and bread-crumbs, smooth the surfaces, and mark an incision with a pastry cutter three-quarters of an inch in diameter; fry them to a fine color, remove the cover and empty out the insides to refill with beef tenderloin cut in quarter inch dice pieces and sautéed in butter with some mushrooms cut exactly the same, and a brown and Marsala wine sauce (No. 492). Instead of replacing the lid, cover the aperture with a small round celery croquette three-quarters of an inch across, that has been made with braised celery cut in small squares and mixed with velouté sauce (No. 415), and when cold bread-crumbed and fried.



FIG. 221.

(896). CROUSTADES À LA PARMENTIER (Croustades à la Parmentier).

Prepare a potato purée (No. 725); rub it through a very fine sieve as described in the purée and with it fill some buttered six-sided molds; let them get thoroughly cold on ice, then unmold and dip them in beaten eggs and bread-crumbs, mark an incision on top with a three-quarters of an inch in diameter pastry cutter, and fry them in hot frying fat till a nice color is attained, then remove the lid, empty out the insides and refill with a salpicon of crawfish for one-half, and mushrooms and truffles for the other half; mingled with an allemande sauce (No. 407). Serve very hot on folded napkins.

(897). CROUSTADES À LA PÉRIGUEUX (Croustades à la Périgueux).

Cook half a pound of hulled barley in two quarts of beef stock (No. 194a) for three hours, and when well done, and the liquid entirely reduced, then beat it with a spatula to make it attain a body, while adding two ounces of butter, salt, nutmeg and red pepper. Lay some six-sided molds into cold water, take them out one by one, drain and fill with the prepared barley; leave them to cool on the ice, then unmold and bread-crumbs them, mark the top with a three-quarter inch pastry cutter, fry them, empty their insides, and fill them with a salpicon composed of truffles cut in small one-eighth inch squares, and small quarter of an inch bead quenelles with a brown Madeira sauce (No. 492). Instead of covering the aperture with its own cover, have one made of a round piece of glazed truffle, three-quarters of an inch in diameter, by one-eighth in thickness. Dress them in a pyramid on a folded napkin.

(898). CROUSTADES, CAROLINA STYLE (Croustades à la Caroline).

Pick well half a pound of rice, wash and put it into a saucepan, moistening with some fat, beef stock (No. 194a) to three times its height, then boil, cover the saucepan and continue the boiling for thirty minutes; by this time the moisture should be entirely evaporated. Mix in with this rice, four ounces of butter, beating it in well, then fill up some six-sided molds after they have been dipped in ice water and drained; let the rice get cold, unmold, roll them in fine cracker dust, then in beaten eggs, and finish by rolling them in fresh bread-crumbs, smooth the surfaces with a knife, and mark an incision on top with a three-quarters of an inch pastry cutter, then fry them to a fine color; remove the covers, empty out the insides and fill them with the following garnishing: Cut some shrimps and mushrooms into three-sixteenths of an inch squares; put them into a sautoir with a cream sauce (No. 454), season and bring it to a boil while stirring steadily, thicken well with egg-yolks, fresh butter and cream, and fill the croustades with this; lay on top of each one a round piece of truffle instead of a cover, and dress these croustades on a folded napkin.

(899). CROUSTADES OF GNOCQUIS À LA RIVOLI (Croustades de Gnocquis à la Rivoli).

Prepare a gnocquis paste with half a pound of flour, half a pound of fecula, one quart of milk, five ounces of butter, fifteen raw egg-yolks and one whole egg, some salt, sugar, nutmeg and four tablespoonfuls of grated parmesan cheese. Put into a bowl the flour, fecula, cheese, salt, sugar and nutmeg, and incorporate in slowly two and a half ounces of butter, eight egg-yolks and the whole egg, work them well together, then add the remainder of the butter and eggs; butter some six-sided molds two and a quarter inches in diameter, two inches wide at the bottom, and one inch and an eighth in height, fill with the gnocquis paste and then poach them; when cold unmold, dip them in eggs and bread-crumbs, and mark a place on top for a cover, fry them a fine color and empty the insides to fill with a salpicon of truffles, mushrooms and unsmoked red beef tongue, small delicate chicken quenelle balls, serve with a brown sauce (No. 414), reduced with meat juice and tomato essence. Dress them on a folded napkin.

(900). CROUSTADES PERRETTI (Croustades à la Perretti).

Have ready two pounds of noodle paste (No. 142), cook this for four minutes in boiling, salted water, drain well and return it to the saucepan; season, and finish with six ounces of butter and four ounces of parmesan in such a way as to obtain a compact preparation. With this fill some buttered six sided molds, cool them on ice, unmold, dip them in beaten eggs, roll them in white bread-crumbs, and smooth the surfaces with the blade of a knife, mark them on one side with a pastry cutter, three-quarters of an inch in diameter, and ten minutes before serving plunge them into hot fat to attain a golden color, drain, and empty them, then fill the insides with a salpicon

of chicken and mushrooms, mingled with some supreme sauce (No. 547), and chicken glaze (No. 398); put back the cover previously removed, and dress them to serve.

For Talliarines proceed the same as for the noodles, only use a salpicon of olives cut in small three-sixteenth inch squares, some mushrooms, foies-gras, brown sauce (No. 414) and tomato sauce (No. 549).

(901). CROUSTADES À LA PIEDMONTESE (Croustades à la Piémontaise).

Set a quart of broth or water on the fire, and when it boils, drip into it like rain, six ounces of semolino, let it cook slowly for twenty minutes, then incorporate into it one ounce of butter and four spoonfuls of grated parmesan, also a little salt and nutmeg. Lay in cold ice water some six-sided molds (Fig. 221), take them out one by one, and fill them with the above preparation; leave them to stand on ice till cold, then unmold, dip them in beaten eggs, and roll in powdered crackers, then again in beaten eggs and afterward in bread-crumbs, smooth the surfaces with the blade of a knife, and mark on top with a round three-quarter of an inch pastry cutter; fry them a fine color, remove the covers, and empty out the insides; fill these with a salpicon of truffles, mushrooms, beef palates, duck livers, small quenelles and a little brown Madeira sauce (No. 492). Replace the covers, and serve them dressed on folded napkins.

For Polenta Croustades proceed exactly as for the semolino, finishing them the same; fill the insides with white truffles and quarter inch squares of sweetbreads, and cover with an espagnole sauce (No. 414) reduced with dry mushrooms and tomato essence added.

(902). CROUSTADES À LA MORGAN OR WITH SCRAMBLED EGGS AND TRUFFLES

(Croustade à la Morgan ou aux Œufs Brouillés aux Truffles).

Peel and steam some sweet potatoes, then pound them with a little butter and a few egg-yolks; fill some six sided molds (Fig. 221) previously laid in ice water and drained, press in well the potato, and set them on the ice to become cold, unmold and roll them in cracker dust, dip them in eggs and bread-crumbs, and mark an incision on top with a pastry cutter three-quarters of an inch in diameter; fry them a fine color, remove the cover, empty out the insides, and fill them with some mushrooms, artichokes, and fat livers cut in three-sixteenths of an inch squares, and mixed in a saucepan with a sufficient quantity of poulette sauce (No. 527). When all are filled, range them on a folded napkin.

For Scrambled Eggs and Truffles.—Fill the empty spaces with a preparation of eggs scrambled with truffles and grated cheese.

(903). CRUSTS OF OLAMS À LA SCHENK (Croûtes de Lucines Orangées à la Schenk).

Cut a few slices of bread so as to obtain eight crusts, having them half an inch thick; pare them into ovals, and slit them on the surface of one side, by making a slight incision a short distance from the edge, following the oval with the tip of a small knife, then fry them in clarified butter; drain as quickly as they get a nice color, and empty out the insides. Fill them with fish forcemeat (No. 90), poach for a few minutes. Blanch thirty-two medium-sized clams; drain, and cut them up into pieces, but should they be very small then leave them whole; add them to a little allemande sauce (No. 407), season with pepper, mignonette, nutmeg and lemon juice, and, if desired, a very little salt, besides a few cooked fine herbs. Cover the crusts with this preparation, and bestrew over the tops bread-crumbs and grated parmesan; set them into a very hot oven, and when a fine color and hot, dress them on folded napkins.

Crusts à la Schenk.—Remove all the hard parts from twenty-four clams, using only the soft pieces; chop these up and season with black and red pepper but no salt; put them into a saucepan with half an ounce of butter, a teaspoonful of very finely minced onion, the clam juice and two tablespoonfuls of cream; place the saucepan on the fire, and remove it on one side before the contents come to a boil. Lay slices of toasted bread on a chafing-dish, pour over the clams and serve. Slices of buttered brown bread may accompany this hors-d'œuvre.

(904). CRUSTS D'HENIN, MORTON, CHAMBERLAIN, OR À LA GÉNOISE (Croûtes à la d'Henin, à la Morton, à la Chamberlain, ou à la Gênoise).

If cut round shaped à la d'Henin they are two and one-quarter inches across; if oval shaped à la Morton, two inches by three; if oblongs, Chamberlain, two and three-quarters inches by one and three-quarters inches; if lozenge shape à la Gênoise, four inches by two and one quarter inches all of these to be cut half an inch in thickness.

For Round Shaped à la d'Henin.—Made with foies-gras; mark an incision all around the crusts a quarter of an inch from the edge, fry them in butter, and empty out the insides to fill in with a cream forcemeat (No. 75), poach for a few minutes. Mince some foies-gras, garnish the crusts with this, and cover with a Toulouse garnishing (No. 766), lay over a chicken and cream forcemeat (No. 75), bestrew over some chopped truffles and besprinkle with clarified butter; poach them in the oven without browning for twenty minutes, and serve on napkins without any sauce whatever.

Oval Crusts à la Morton.—Fill the insides with a chicken quenelle forcemeat (No. 89), poach them in the oven, and garnish with slices of truffles, slices of hard boiled eggs, and slices of mushrooms. Cover with a béchamel sauce (No. 409) to which some chopped chives have been added, dredge bread crumbs and grated parmesan on top, and set them in a slow oven for twenty minutes before serving.

Oblong Crusts à la Chamberlain.—Fill the insides with a godiveau forcemeat (No. 82), poach them, then mince some raw chicken or game filets, sauté them in butter over a brisk fire, add some velouté (No. 415), truffles and mushrooms; cover the crusts with this, bestrew the tops with grated cheese and bread-crumbs, pour over some butter, and place them for twenty minutes in the oven, and serve hot on folded napkins.

Lozenge-shaped Crusts à la Génoise.—Fill the insides with a pike quenelle forcemeat (No. 90); lay over some oysters and slices of lobsters or crabs, sauté a few mushrooms in butter, seasoning with salt and pepper, moisten with cream, and let boil for a few seconds, then add a little béchamel sauce (No. 409), and with this cover the whole; besprinkle with bread-crumbs and parmesan, and brown the crusts in the oven.

(905). CRUSTS WITH FOIES-GRAS (Croûtes aux Foies-Gras).

From a kitchen loaf (Fig. 210) cut quarter inch thick slices and from these obtain twenty oval-shaped crusts, each three inches long by two and a quarter inches wide; prepare a baking liver forcemeat (No. 64) with fat pork and aromatic herbs; when cold pound it with a few parings of cooked foies-gras; rub this through a sieve. Put into a vessel about two gills of this purée, beat it with a spoon incorporating slowly into it three or four spoonfuls of good brown sauce (No. 414) reduced with Madeira till succulent and thick; add to the preparation a third as much cooked foies-gras cut in small dice and two chopped truffles. Take up the crusts one by one, dip them into a mixture of egg-yolks and raw cream that has been strained through a sieve and steep without deforming them, then cover the surfaces with a part of the above preparation, smooth it into a dome-shape, and take up the crusts with a palette to dip them entirely in beaten eggs; let drain and immerse in white bread-crumbs, and plunge a few at the time into plenty of hot frying fat to attain a fine color; drain, dress on a folded napkin and serve.

(906). CRUSTS OF WOODCOCK (Croûtes de Bécasses).

Have a kitchen loaf of bread (Fig. 210) and from it cut seven or eight oblong slices, each one three-eighths of an inch thick; brown lightly in clarified butter on one side only, then remove them leaving the butter in the sautoire. Fry on a brisk fire the intestines of two woodcock with melted fat pork and a few good chicken livers, also two or three slices of calf's liver, aromatic herbs and seasoning. Pound this preparation, rub it through a sieve and put the pulp into a vessel to stir in with it a few spoonfuls of good, reduced and well thickened Madeira sauce (No. 492), adding also four raw egg-yolks and a dash of nutmeg. With this cover the browned sides of the crusts, smoothing the surfaces bomb-shaped. Return the crusts to the sautoire then set the pan on the oven to fry the bread underneath, and poach the preparation. Glaze the surface with a little meat glaze laid on with a brush, remove from the pan, place them on a napkin to drain, then dress them on hot plates, and serve very hot.



FIG. 222.

(907). FONTAGE CROUSTADES À LA FLAVIGNAN (Croustades Fontage à la Flavignan).

Into a vessel put four ounces of sifted flour, two or three egg-yolks, a little salt, and four tablespoonfuls of olive oil; mix all well together with a gill and a half of tepid water, adding a little beer or a little compressed yeast the size of a three-eighths of an inch ball, diluting it in a little luke warm water. Cover the vessel and place it in a mild temperature of eighty degrees for about two hours. Heat some lard on the fire, place in it a fontage iron (Fig. 174). As soon as the iron is hot, dip it almost entirely in the paste, take it out at once and plunge it into the hot frying

fat and keep it there until the paste is cooked and can be detached from the iron, then remove and invert it on a grater to keep warm, while continuing the operation until a sufficient number are prepared, and just when serving fill them with a Flavignan salpicon (No. 744).

(908). KULIBIAC, RUSSIAN (Coulibiac à la Russe).

Dilute in a pint of warm milk, the third of an ounce of yeast; fill it up with half a pound of flour, and beat well with a spatula to form a very smooth leaven; let it rise to double in a mild temperature, then add to it half a pound of flour, half a pound of butter, six eggs, some cream and a little salt; beat it well with the spatula to obtain a smooth paste, then lay it on the table, make a hole in the middle and fill this with sufficient sifted flour that when mixing it with the hands it does not adhere, and set it away in a warm place for one hour. Break up the paste and bring it together again, and lay it aside in the ice-box. Roll it out to three-sixteenths of an inch in thickness, set this layer on a floured cloth, and place on it one inch and a quarter apart, round balls, an inch in diameter, made of the following preparation: Have a pound of salmon and bass cut in quarter inch squares; half a pound of mushrooms in three-sixteenth inch squares, fry them in butter and moisten with Madeira, then add the fish and some espagnole sauce (No. 414), two chopped hard boiled eggs, and four ounces of rice cooked in consommé (No. 189), salt, pepper, nutmeg, and chives. Dampen slightly with a brush around the forcemeat, and cover over with another layer of paste. Prepare a buttered baking sheet, cut out the kulibiacs with a small wheel if for squares, or else with a pastry cutter if for rounds, turn them over and lay them on a baking sheet and set them aside in a warm temperature, egg the surfaces twice, dredge a little bread-crumbs over, besprinkle with butter and cook. They can be made in one entire piece, turning it over on a buttered sheet, egg the surface, dredge bread-crumbs over, besprinkle with butter, and when done cut them out with a knife; in either case dress them on folded napkins.

(909). KULIBIAC SMOLENSKA (Coulibiac à la Smolenska).

Fry a chopped shallot in butter without letting it attain a color, add a quarter of a pound of raw mushrooms cut in quarter inch squares, and when the moisture has evaporated, add carrots, turnips, and celery roots, all blanched and fried in butter, also some cabbage; season with salt, black and red pepper, and moisten with some re-moistening (No. 189), then let cook slowly in such a way that the moisture becomes thoroughly reduced when the vegetables are done; thicken it with half velouté (No. 415), and half espagnole (No. 414), and set it aside to get cold. Roll out some foundation paste (No. 135), to an eighth of an inch in thickness; cut from this round pieces three and a half inches in diameter, and fill the centers with the above preparation, shaping it into one and a half inch balls, wet the edges of the paste, and raise them up to join the opposite corners, pinch them well together to make them fasten, and range on a baking sheet; egg over the surfaces, and let them cook in a hot oven; serve on folded napkins.

(910). CARDINAL MOUSSELINE (Mousseline au Cardinal).

Forcemeats for mousselines are prepared either with chicken, game, or fish, the same as explained in the Elementary Methods (No. 86). Butter some mousseline molds (No. 2, Fig. 138) with cold butter, and decorate with fanciful cuts of truffles; at the bottom of each mold place a thin slice of truffle, then dredge all over with very finely chopped lobster coral so as to cover the sides completely. Fill with salmon mousseline forcemeat, poach the same as described in the Elementary Methods (No. 152), and dress on to a dish containing a little consommé; serve a cardinal sauce (No. 442) separately.



FIG. 225.

(911). HAM MOUSSELINE OR MOUSSE À LA BELMONT, COSTA, VIRGINIENNE (Mousseline ou Mousse de Jambon à la Belmont, à la Costa et à la Virginienne).

A la Belmont.—Chop very fine a pound of cooked ham, and a quarter of a pound of breast of chicken freed from nerves and fat. Add two dessertspoonfuls of cold béchamel sauce (No. 409), thickened with cream and eight egg-yolks, and pour in slowly three spoonfuls of good cream and one of Madeira. Add the same volume of well drained whipped cream as there is forcemeat, and finish the same as mousseline à la Costa. Serve separately a chicken essence (No. 387), thickened with rice flour, to which a little tomato purée (No. 730) is added, and some lean ham cut in very small dice.

A la Costa.—Take one pound of raw, lean ham previously cut in small dice soaked in cold water for three hours, drain and pound with one-quarter of a pound of chicken breasts previously

run through the machine (Fig. 147), then press the meat through a fine sieve and put this in a metal pan on the ice, work and add gradually the volume of one pint of well drained not sweetened whipped cream and a teaspoonful of fecula. Butter some mousseline molds (No. 2, Fig. 138), dredge over some finely chopped, cooked, lean ham, fill the molds with preparation and poached as explained (No. 152), dress on a dish having a little consommé in it. Serve separately a Westphalian sauce (No. 561).

A la Virginienne.—Chop finely a quarter of a pound of raw or cooked, lean Virginia ham, also a quarter of a pound of chicken breasts, mix the two together and pound, add béchamel sauce (No. 409), pass through a fine sieve, adding two soup-spoonfuls of tomato purée (No. 730), and one teaspoonful of fecula; mix with this the same volume of chicken cream forcemeat (No. 75), put in a thin basin on ice and add to it the volume of one pint of well drained unsweetened whipped cream, finish the same as *à la Costa*. Serve separately a champagne sauce (No. 445).

(912). **ISABELLA MOUSSELINE** (Mousseline Isabelle).

Decorate mousseline molds (No. 2, Fig. 138) with red beef tongue and truffles; fill them with mousseline game forcemeat (No. 87), made either with snipe, plovers, doe-birds, or woodcock, finish them precisely the same as for the cardinal (No. 910); dress and serve separately a marsala sauce (No. 492), with chopped truffles.



FIG. 224.

(913). **MARÉCHALE MOUSSELINE** (Mousseline à la Maréchale).

Decorate mousseline molds (No. 2, Fig. 138) with truffles and tongue, as in the accompanying design (Fig. 225), garnish them with a poultry mousseline forcemeat (No. 86), made with turkey, and finish exactly the same as for the cardinal (No. 910), serve separately a well buttered allemande sauce (No. 407), with finely minced oranges or mushrooms added.



FIG. 225.

(914). **RICHMOND MOUSSELINE** (Mousseline à la Richmond).

Decorate the molds with tongue and truffles as shown in Fig. 226, fill them with a game mousseline forcemeat (No. 87), made either with hare, rabbit, or grouse, and finish as described for cardinal (No. 910). Dress, and, serve with a separate sauce-boat of a well buttered financière sauce (No. 464).



FIG. 226.

(915). **ROBERTSON HAM MOUSSELINE** (Mousseline de Jambon à la Robertson).

Chop up finely or grate a quarter of a pound of lean ham; put it into a saucepan with half a pint of tomato purée (No. 730), and half a pint of béchamel (No. 409), strain through a fine sieve and let get cold. Pound in a mortar one pound of chicken fillets after passing them twice through the machine (Fig. 47); mix in with this two egg-whites, and the above prepared sauce, press through a fine sieve, and stir in four tablespoonfuls of cream forcemeat (No. 63), and the value of one quart of whipped cream. Fill some molds (No. 2, Fig. 138) previously decorated with truffles as shown in the plate with this preparation, and finish them the same as for the cardinal (No. 910), and send to the table with a separate sauce-boat of half-glaze sauce (No. 413), with ham added.



FIG. 227.

(916). **MOUSSELINE À LA WALESKY** (Mousseline à la Walesky).

Decorate the mousselines with truffles, tongue, and pistachios, as shown in Fig. 228, fill half the molds with duck mousseline prepared the same as chicken mousseline (No. 86), and half with Guinea fowl mousseline (No. 87), and finish the same as for the cardinal (No. 910). Serve separately a Colbert sauce (No. 451), buttered just when ready to use.



FIG. 228.

(917). **MOUSSELINE OF WHITE GAME À LA MÉDICIS** (Mousseline de Gibier Blanc à la Médicis).

Prepare a game mousseline forcemeat as described in the Elementary Methods (No. 87), made either with pheasants, partridges, or quails. Decorate some molds with truffles the same as shown in Fig. 229, and fill them with the mousseline (No. 2, Fig. 138) forcemeat made of any of the above or other white game; finish exactly as for the cardinal (No. 910), and serve with a buttered allemande sauce (No. 407), containing mushrooms cut into small Julienne (No. 318).



FIG. 229.

(918). WOODCOCK MOUSSELINE (Mousseline de Bécasses).

FIG. 220.

Prepare a mousseline forcemeat made with the meats from woodcock as indicated in Elementary Methods (No. 87); mix in with it a few spoonfuls of truffles cut in small squares an eighth of an inch in size; with this forcemeat fill some mousseline molds (No. 2, Fig. 138) decorated with truffles and red beef tongue as shown in Fig. 220; smooth the tops and poach as explained (No. 152). At the last moment take out the mousselines, cover the bottom of the dish with a little consommé (No. 189), unmold and dress them in a circle. Serve separately an espagnole sauce (No. 414), reduced with game fumet (No. 397), having prepared it with the woodcock parings.

(919). MOUSSELINE OF YOUNG RABBIT (Mousseline de Lapereau).

Found three-quarters of a pound of the fillet meat taken from a raw young rabbit, rub it through a sieve, and return it to the mortar to mix in six egg-yolks, one by one, and a quarter of a pound of fresh butter divided in pieces. Put this preparation into a thin iron vessel and heat it up for ten minutes incorporating into it slowly a quart and a half in volume of unsweetened whipped cream. Butter and decorate the mousseline molds (No. 2, Fig. 138) with truffles; fill them with the preparation and poach in a bain-marie in a very slack oven. After removing the mousseline from the oven, let it rest two minutes before unmolding on a hot dish containing a little consommé (No. 189). Serve separately some good velouté sauce (No. 415), reduced with the fumet of young rabbit (No. 397).

(920). PALMETTES (Palmettes).

Palmettes are molded in bottomless molds, made of tin bands three-eighths of an inch in height, and heart-shape, from three to three and a half inches on the longest side by two and a half on its widest, and being three inches long in the center of the heart. These molds are to be buttered and laid on sheets of very strong paper, cut three inches by four, and buttered on one side; place the molds on this buttered side and fill them with a mousseline force-meat (No. 86), made either of fish, chicken or game, to which has been added various salpicons. Instead of the mousseline forcemeat, a quenelle forcemeat (No. 89) and a cream forcemeat (No. 74) (an equal quantity of each), may be substituted. The palmettes should only be slightly poached, having them of a sufficient consistency to allow them to be bread-crumbed without breaking; they must first be dipped in eggs and then in bread-crumbs, and fried in white and very hot fat; when a fine color they are to be dressed crown-shaped, and garnished with small frill favors (No. 10). The pointed ends of these trimmed handles are inserted into the point ends of the palmettes. Serve at the same time as the palmettes, but separately, a light sauce.



FIG. 221.

(921). JUNOT PALMETTES (Palmettes à la Junot).

Prepare a plover or woodcock mousseline (No. 87), adding to it some finely minced mushrooms and velouté sauce (No. 415); fill the molds, poach, and finish them exactly the same as for (No. 920); fry them in clarified butter, dress them crown shaped on a napkin and garnish with favor frills (No. 10). Serve separately a salmis sauce (No. 536), with some truffles cut in three-sixteenths of an inch squares.

(922). PÉRIER PALMETTES (Palmettes à la Périer).

Mix half pike quenelle forcemeat (No. 90) with half chicken cream forcemeat (No. 75), and garnish the centers of the palmettes with a salpicon of shrimps mingled with a well buttered béchamel (No. 409) cover with more forcemeat, then poach, bread-crumbed and fry them in clarified butter. Fill with chicken forcemeat some dome-shaped molds an inch and a quarter in diameter, previously buttered and decorated with truffles; poach, unmold and lay them on the widest part of the palmettes; garnish with a favor frill (No. 10), and serve with a separate sauce-boat of a buttered half-glaze sauce (No. 413) with chopped mushrooms and truffles added.

(923). PRIMATICE PALMETTES (Palmettes à la Primatice).

Fill some palmette molds with a doe-bird or plover quenelle forcemeat (No. 91) finished with an espagnole sauce (No. 414) and game fumet (No. 397); add to it some chopped truffles, and poach the forcemeat in a moderate oven; unmold, and dip the palmettes into eggs, and roll them in bread-crumbs mixed with finely chopped ham, fry them in clarified butter till a fine color. Then drain and dress them, garnishing with favor frills (No. 10). Serve separately a half-glaze sauce (No. 413) with tongue, mushrooms, and truffles, cut into very small squares, added to it.

(924). **VARSOVIAN PALMETTES** (*Palmettes à la Varsoviennne*).

To be made with a chicken mousseline forcemeat (No. 86), mixed with a saupicon of truffles, tongue, and mushrooms, cut in eighth of an inch squares, having two ounces of each for every pound of forcemeat; fill the molds, poach, unmold, and bread-crumbs them, then fry in clarified butter. Garnish with favor frills (No. 10), range them on a napkin, and send to the table with a sauce-boat of velouté sauce (No. 415), with raw fine herbs added.

(925). **PALMETTES OF FAT LIVERS DELMONTÉS** (*Palmettes de Foies-Gras à la Delmontés*).

Pound well together half a pound of game quenelle forcemeat (No. 91), a quarter of a pound of foies-gras, and half a pound of cream forcemeat (No. 75). Butter some palmette molds, fill them with this preparation, poach, unmold, then bread-crumbs, and fry them nicely; dress them on folded napkins, garnish each one with a favor frill (No. 10) and serve with a separate sauce-boat of sherry or Madeira sauce (No. 492), with truffles and lean ham, both cut in eighth of an inch squares, added.

(926). **PALMETTES OF GUINEA FOWL AND WILD DUCK, PALADIO** (*Palmettes de Pintade ou de Canard Sauvage à la Paladio*).

Make a game mousseline forcemeat with Guinea fowl, and as much redhead duck (No. 87), mixing in some cooked fine herbs; fill the molds, poach, unmold, bread-crumbs and fry them exactly the same as for No. 920. Dress them crown-shaped and serve separately a Parisian tomato sauce (No. 559), strained through a very fine sieve, trimming the palmettes with favor frills (No. 10).

(927). **PALMETTES OF HAM À L'AQUITAINE** (*Palmettes de Jambon à l'Aquitaine*).

Make with ham mousseline (No. 911), and finish the same as for No. 920, only frying the palmettes in oil. Infuse a small stick of cinnamon in Madeira wine, reduce it with half-glaze sauce (No. 413), strain, and add mushrooms, truffles, and beef palate all cut in small two-sixteenth inch squares; serve this separately.

(928). **PALMETTES OF HARE AND YOUNG RABBIT, POLISH** (*Palmettes de Lièvre ou de Lapereau à la Polonaise*).

Have a mousseline forcemeat made with hare or young rabbit (No. 87), adding to it truffles and mushrooms cut in eighth of an inch squares; fill the molds, poach, unmold, egg and bread-crumbs, then fry them a fine color in clarified butter. Garnish with favor frills (No. 10), and serve on napkins. A velouté sauce (No. 415) with essence of mushrooms (No. 392) to be served separately.

(929). **PALMETTES OF PHEASANTS À LA TORRENS** (*Palmettes de Faisans à la Torrens*).

Have ready a game mousseline forcemeat (No. 87) prepared with pheasant's meat; add to it some finely shred, cooked lean ham, and fill the molds with this, poach, unmold and fry the palmettes the same as for No. 920. Serve with a hunter's sauce (No. 480) separate, after decorating with favor frills (No. 10).

(930). **PALMETTES OF PULLET OR CAPON, CLINTON** (*Palmettes de Poularde ou de Chapon à la Clinton*).

Prepare the palmette molds as indicated in No. 920; fill them only half full, and in the center place a foies-gras purée made from some Strasburg paté of foies-gras pressed through a sieve; finish filling the molds, poach, unmold, bread-crumbs and fry them in clarified butter; trim with favor frills (No. 10), and serve with a separate sauce-boatful of white Colbert sauce (No. 451) with chopped truffles.

(931). **PALMETTES OF QUAILS OR PARTRIDGES, AFRICAN** (*Palmettes de Cailles ou de Perdreaux à l'Africaine*).

Have ready some heart-shaped molds as already described in No. 920; fill them with a quail or partridge mousseline forcemeat (No. 87), with a quarter of its quantity of foies-gras cut in one-eighth inch squares; poach them very slightly, just sufficient to allow them to be bread-crumbed

after dipping in eggs, and fry them to a fine color; trim with favor frills (No. 10); serve them crown-shaped on a folded napkin, and send to the table with a separate sauce-boat of African sauce (No. 434).

(932). PALMETTES OF SNIPE WITH TRUFFLES À LA OSBORN (Palmettes de Bécassines aux Truffes à la Osborn).

Have half a pound of snipe or game quenelle forcemeat (No. 91), mixed with two gills of espagnole (No. 414); let it get cold on the ice, and beat into it the value of a pint of whipped cream, adding two ounces of truffles cut into one-eighth inch squares. Fill the molds described in article No. 920, poach, unmold, egg and bread-crumbs the palmettes, then fry them a fine color, drain, dress and trim with favor frills (No. 10). Serve separately an espagnole sauce (No. 414), reduced with a snipe fumet sauce (No. 397) with chopped truffles added.

(933). PALMETTES OF TURKEY À LA BÉARNAISE (Palmettes de Dinde à la Béarnaise).

Mix with a cream and turkey forcemeat (No. 75), a quarter of its quantity of soubise (No. 723), fill the palmette molds with this, laying slices of foies-gras in the center, poach, and finish them exactly the same as described in No. 920, serve separately a béarnaise sauce (No. 433).

(934). PATTIES À L'ANDALOUSE (Bouchées à l'Andalouse).

Prepare puff paste bouchées as already explained in the Elementary Methods (No. 11). Cook them only shortly before they are needed, so as not to be obliged to heat them over again, and when done, remove the covers and empty out the insides, fill these with a salpicon of cooked, smoked ham, artichoke bottoms, chicken quenelles, and mushrooms, all cut into three-sixteenths of an inch squares, and mingled with Marsala wine sauce (No. 492). Dress them pyramidically on a napkin and serve.



FIG. 222.

(935). CRAWFISH, CRAB, OYSTER CRAB, SHRIMP OR LOBSTER PATTIES

(Bouchées d'Écrevisses, de Crabes d'Huitres, de Crevettes ou de Homard).

Make a dozen small puff paste patties the same as for No. 934. Cut a salpicon of cooked crawfish tails; put it into a bowl and mix in half as many cooked mushrooms, both being cut into three-sixteenths of an inch squares. Set on the fire to reduce a few spoonfuls of velouté (No. 415), incorporating slowly into it the mushroom liquor, and a few spoonfuls of the broth the crawfish tails were cooked in, finishing with a piece of lobster butter (No. 580), thicken the salpicon with this sauce, and use it to fill the patties; cover them with their own lids, and dress on folded napkins. By following this method cooked and firm fish meat can be used for filling bouchées, besides crabs, oyster crabs, lobsters, or shrimps, etc.

(936). PURÉE OF GAME PATTIES (Bouchées de Purée de Gibier).

Prepare them exactly as for à l'Andalouse (No. 934), put into a saucepan some game purée (No. 716), either of snipe, partridge, quail, pheasant or young rabbit; heat it without boiling over a slow fire, incorporating into it a few spoonfuls of half-glaze (No. 400); season, finish with a small piece of fine butter, garnish the patties, dress and serve very hot.

(937). FRESH MUSHROOM PATTIES (Bouchées de Champignons Frais).

Cut some raw fresh mushrooms in squares, fry them in butter, and add to them some cream and béchamel sauce (No. 409), thickened with egg-yolks, and fresh butter, add some chopped parsley. Finish exactly the same as for No. 934.

(938). PATTIES À LA REINE (Bouchées à la Reine).

Pound well half a pound of white meat taken from the breast of a cooked chicken, using the same quantity of rice; press through a sieve, and set the purée into a saucepan to heat without boiling, incorporating into it one ounce of fine butter, and season with a little salt; if it should be too thick, add some cream. The chicken purée may be replaced by a small salpicon of white chicken meat cut in eighth of an inch squares, and added to a velouté sauce (No. 415) reduced with cream. Instead of using the puff paste lid, lay on top a round piece of truffle, three-quarters of an inch in diameter, and an eighth of an inch in thickness, glazed with a little meat glaze (No. 402).

(939). SCOLLOP, OYSTER, CLAM, OR MUSSEL PATTIES (Bouchées de Pétoncles, d'Huitres, Lucines ou Moules).

Blanch oysters or clams in their own juice. Cook mussels in white wine with pepper and a few drops of vinegar; scollops in a little white wine. Drain and cut either of these into quarter inch squares, fry them in some butter on a hot fire, and cover with a velouté sauce (No. 415) thickening the sauce with egg-yolks, and fresh butter. Fill the patties and serve them very hot.

(940). SWEETBREAD PATTIES, FRENCH STYLE (Bouchées de Ris de Veau à la Française).

Soak and blanch some sweetbreads in hot water, then refresh and let get cold before cutting them up into thin slices; season, cook or fry on both sides in oil, without browning, then press to a quarter inch thick when cool, and cut them into small quarter inch dice. Lay this salpicon in a small saucepan, and add to it half its quantity of cooked mushrooms, and a quarter as much salted but unsmoked red beef tongue cut the same size, dilute this salpicon with a sauce made of broth (No. 194a), and fecula which has previously been diluted with cold broth; let simmer for a few moments, season and use it to fill some puff paste bouchées made with beef suet instead of butter (No. 146); range and dress them pyramidically on folded napkins, heating them for a few seconds at the oven door before sending to the table.

(941). TURBIGO PATTIES (Bouchées Turbigo).

These are made with three-sixteenths of an inch dice of duck's livers, truffles and artichoke bottoms, mixed with a tomato purée (No. 730), pressed through a very fine sieve, adding the same quantity of well reduced velouté sauce (No. 415). Heat well and thicken with egg-yolks and cream; fill the patties with this garnishing, and replace the covers by a small half inch ball of foies-gras taken from the terrine and passed through a fine sieve, dipped in eggs, bread-crumbed and fried.

(942). VICTORIA PATTIES (Bouchées à la Victoria).

Cut in three-sixteenths inch dice, some lobster meat and truffles; cover them with a lobster sauce (No. 488), adding a dash of cayenne pepper, heat well without boiling, and fill the prepared patties (No. 934). Range them on folded napkins and serve hot.

(943). SALPICON OF FOIES-GRAS, MONTGLAS, RÉGENCE, ROYAL PATTIES (Bouchées de Salpicon de Foies-gras, Montglas, Régence, Royale).

Either of foies-gras salpicon (No. 743), montglas (No. 747), régence (No. 750), or royal (No. 751). After the patties (No. 934) are cooked, remove the covers, empty the insides, and fill with either of the above salpicons. Dress them very hot on napkins, and serve at once.

(944). PUFF PASTE PATTIES OF VEAL GODIVEAU WITH CHIVES, CRAOOVIAN, MAZARIN OR ST. HUBERT (Petits Pâtés Feuilletés de Godiveau, aux Giboulettes, Cracoviennes, Mazarin ou St. Hubert).

Small patties are frequently served as a hot hors-d'œuvre; they should be cooked only while the oysters are being eaten, so to have them ready to send to the table after the soup.

Small Patties of Veal Godiveau.—Roll out thin some fragments of puff paste; remove from it round pieces two and a half inches in diameter, turn them over on to a baking sheet slightly wetted with water, using a brush for the purpose, and lay in the center of each a veal godiveau (No. 85) ball, one inch and a quarter in diameter. Moisten the paste around the godiveau with a brush slightly wetted with water, and place on top another puff paste round, three-sixteenths of an inch in thickness; turn them over, and fasten the two edges together. Mark some lines on the top of the paste with the back of the pastry cutter an inch and a half in diameter, egg the surfaces twice, and cook them in a brisk oven for fifteen minutes.



FIG. 253.

Small Patties of Godiveau with Chives.—Fill the patties with some veal godiveau (No. 85), to which has been mixed some chopped chives and parsley.

Small Patties of Godiveau Cracovian are made with pike godiveau (No. 83), and cooked fine herbs, and garnished and finished like patties of godiveau of veal.

Small Patties Mazarin.—Take chicken godiveau (No. 82) and mix with it truffles, tongue and mushrooms cut in eighth of an inch squares, also some raw fine herbs; finish the same as for the veal godiveau (No. 85).

Small Patties à la St. Hubert. are to be made with game godiveau (No. 84), mixing in with it truffles, mushrooms, tongue cut in squares and some glaze (No. 402), and finishing exactly the same as the veal godiveau (No. 85).

(945) PUFF PASTE SALMON PATTIES—SMALL (Petits Pâtés Feuilletés de Saumon).

Prepare a fish forcemeat (No. 83) with salmon meat, and a third part of pike; after being pressed through a sieve, put it in a bowl, and render it smooth, mixing in with it two or three spoonfuls of chopped up cooked truffles and a small piece of anchovy butter (No. 569). With this preparation and some puff paste make about fifteen small patties the same as described in No. 934, egg the surfaces and cook them in a good oven; when done remove them from the baking sheet and serve on folded napkins.

(946) GOLDEN BUCK, WELSH RAREBIT À LA CUTTING OR YORKSHIRE (Golden Buck, Welsh Rarebit à la Cutting ou Yorkshire).

Golden Buck.—Cut some best quality American cheese; not too fresh, into five-eighths of an inch squares, put these into a sautéing pan with half a gill of beer, and a pinch of red pepper, place the pan on a hot fire, and stir well the mixture with a small wire whisk until the cheese is melted and flowing. Lay on a serving dish two slices of toasted bread, each three and a half inches wide, and three-eighths of an inch thick; cut them slanting into four parts so as to obtain four triangles, then lay them together again to form the original square, and pour over the melted cheese; on each of the triangles place a well drained poached egg, and serve immediately.

Welsh Rarebit.—Is made exactly the same as the golden buck, suppressing the poached eggs.

Welsh Rarebit à la Cutting.—Use exactly the same preparation as the ordinary Welsh rarebit, only the cheese to be a little thinner, and add to it just when ready to serve a well beaten egg, stirring it thoroughly with the cheese, but at the same time watch well that it does not boil; pour this preparation on to the prepared toasts.

Yorkshire Rarebit.—Is finished by having two poached eggs, and two slices of bacon for each slice of toast.

(946a) CHESTER CRUSTS (Croûtes au Chester).

Cut some slices from a kitchen loaf, not too thin, fry them in butter on one side only in a flat saucepan or frying-pan; drain and cover the fried side with a thick layer of Chester cheese, sprinkle over with a pinch of cayenne pepper. Lay the crust again in the pan with more butter and push into a hot oven. When the cheese becomes creamy, the under part of the crusts should be dry, then remove from the oven and serve.

(947) RISSOLES OF BRAIN, PRINCETOWN (Rissoles de Cerveilles à la Princetown).

Roll out a thin layer of brioche paste (No. 130), cut round pieces from it with a three inch diameter pastry cutter. Stir into two ounces of butter, one tablespoonful of very finely chopped onions, and add to it a pint and a half of reduced allemande sauce (No. 407). Cut half a pound of brains into quarter inch dice pieces; wipe them dry, and fry them in butter on a hot fire with half their quantity of mushrooms, season and add this to the prepared sauce, then lay it aside to get cold. With this preparation garnish the pieces, forming it into balls each an inch and a half in diameter; moisten around, and fold the paste over in two, then set it aside to rise in a moderately warm place; when double the original size, fry the rissoles slowly until they are cooked and of a nice color, then dress them on folded napkins, and serve.



FIG. 254.

(948) RISSOLES OF CHICKEN (Rissoles de Volaille).

Slice half a pound of chicken and cut it into Julienne (No. 318), as well as four ounces of mushrooms and two ounces of peeled truffles; mix them in with five gills of velouté sauce (No. 415) previously thickened with raw egg-yolks, cream and butter; set it on the fire, and stir steadily

until it boils, then remove and set the preparation aside to cool. With this preparation make some rissoles; bread-crumbs them the same as explained in No. 161 and fry in very hot white frying fat; dress on a folded napkin and decorate the top with fried parsley. All rissoles are dressed and decorated the same.

(949). **RISSOLES OF CRAWFISH À LA BÉATRICE** (Rissoles d'Écrevisses à la Béatrice).

Poach some pike forcemeat (No. 76) three-sixteenths of an inch in thickness, then cut it up into squares; add to these half as much crawfish cut into the same sized pieces, half the quantity of forcemeat as mushrooms and half the quantity of mushrooms as truffles. Reduce this *salpicon* down with cream béchamel (No. 411) thickened with egg-yolks, cream and fine butter, and with this preparation proceed to make rissoles the same as explained in No. 947. Serve on folded napkins.

(950). **RISSOLES À LA DEMIDOFF** (Rissoles à la Demidoff).

Roll out some brioche paste (No. 130) to one-eighth of an inch in thickness; divide it into rounds with a channelled three and a half inch in diameter pastry cutter, and lay in the center of each a ball of preparation an inch and a half in diameter. Wet around these, fold over, and fasten the two edges together, then lay them on a floured cloth, and leave them to rise in a mild temperature until double their height; fry them slowly in very hot fat so that the paste be thoroughly cooked and serve when done on folded napkins. For the preparation cut about two ounces of mushrooms, two ounces of truffles and two ounces of breast of pheasant; heat well with *velouté* sauce (No. 415) until boiling point; allow to cool; use this preparation to garnish the rissoles.

(951). **RISSOLES OF FAT LIVERS À LA UDE** (Rissoles de Foies-Gras à la Ude).

Take out the contents of a pound terrine of foies-gras; remove all the grease from the forcemeat, and cut the liver into three-sixteenths inch squares, and put them aside in a very cool place. Pound the forcemeat found around the liver without any of the grease, add to it nine raw egg-yolks, season to taste, and put in with it two tablespoonfuls of chicken glaze (No. 398), and the fat liver cut in pieces. Roll out very thin some fragments of puff paste, having it only an eighth of an inch in thickness; cut with a channelled pastry cutter round pieces, three inches in diameter, and lay in the center of each, an inch and a quarter sized ball. Moisten around with a brush slightly wetted with cold water, fold them over, fasten well the edges so that the interior is hermetically enclosed, then dip them in beaten eggs and bread-crumbs, and fry them in hot fat for a sufficient length of time, to allow the paste to cook properly; dress them on a dish over a folded napkin.

(952). **RISSOLES OF GAME, CHICKEN OR FISH FORCEMEAT, BEEF OR VEAL PALATE OR LAMB** (Rissoles de Farce de Gibier, de Volaille, ou de Poisson de Palais de Boeuf ou de Veau, ou d'Agneau).

For the rissoles of game, chicken, or fish forcemeat see No. 63. Mix in with either of these some raw fine herbs; prepare and finish the same as for the rissoles in Elementary Methods (No. 161).

Beef or Veal Palate.—Cut a pound of beef or veal palate into three-sixteenth inch squares; have also six ounces of cooked lean ham cut the same and put them with some béchamel (No. 409) and melted meat-glaze (No. 402); set aside to get quite cold. Roll out fragments of puff paste and finish the rissoles as for No. 161. Serve on folded napkins.

Lamb.—Chop up finely one medium sized shallot; fry it in butter, and add to it both *velouté* (No. 415) and tomato sauce (No. 549); stir in a pound of cold lean roast lamb cut in three-sixteenth inch squares, season to taste, transfer it to a vessel to set aside until perfectly cold, then form it into rissoles the same as for No. 161, and serve on folded napkins.

(953). **RISSOLES OF MUSHROOM AND MARROW** (Rissoles de Champignons à la Moelle).

Cut half a pound of mushrooms into dice shaped pieces, and fry them on the fire with two ounces of butter, adding a bunch of parsley garnished with thyme and a bay leaf, two ounces of sliced raw ham, and a teaspoonful of flour, also two spoonfuls of brown sauce (No. 414), a little broth, and some salt; let these all cook slowly, skim off the fat, and when done add the juice of a lemon, and set the preparation aside to get cold; finish them the same as explained à la Ude (No. 951).

For Marrow.—Cut in half inch slices and soak for three hours, changing the water several times; throw them into boiling broth, and when done, drain and coat over with some well reduced half-glaze (No. 400) with red pepper, and finish the same as the mushroom rissoles. Serve very hot on napkins.

(954). **RISSOLES OF RED TONGUE OR OF SWEETBREADS** (Rissoles de Langue Écarlate ou de Ris de Veau).

Red Tongue.—Reduce one pint and a half of espagnole sauce (No. 414), with a little meat glaze (No. 402), and two spoonfuls of Madeira wine, add to it one pound of red veal tongue cooked and cooled under a weight, then cut into three-sixteenth inch squares, eight ounces of mushrooms and two ounces of truffles, the two latter articles being cut into eighth of inch pieces; heat the mixture well until boiling point is reached, then set it aside to get cold. Use this preparation for making the rissoles the same as No. 161, and serve them on folded napkins.

Sweetbreads.—Fry one ounce of chopped up onions in butter with one pound of braised sweetbreads previously pressed under a weight to reduce it to three-sixteenths of an inch in thickness, then cut into Julienne; add some cooked and well drained mushrooms, diluting the whole with velouté sauce (No. 415), thicken properly with egg-yolks, cream and fresh butter, add chopped parsley, salt, pepper and nutmeg, set this preparation aside to cool and finish the rissoles as for No. 161. Serve on folded napkins.

(955). **RISSOLES OF PARTRIDGE À LA WADDINGTON** (Rissoles de Perdreaux à la Waddington).

Chop up very fine one pound of raw partridge meat free of nerves, with five ounces of blanched fat pork, and five ounces of beef marrow; season with salt, pepper and nutmeg, then add two ounces of chopped up truffles, one whole egg, and a tablespoonful of half-glaze (No. 400); make rissole balls with this preparation the same way as explained for No. 947; dress them when finished in pyramids on a napkin, garnishing with a bunch of fried parsley.

(956). **RISSOLETTES À LA POMPADOUR** (Rissolettes à la Pompadour).

Rissolettes are made with very thin pancakes, cutting them into round pieces two and a half inches in diameter; the salpicon ball to be an inch; they are fastened together by a string of chicken forcemeat (No. 89), a quarter of an inch thick, and laid on one-half of the circles. The paste for the pancakes is composed of half a pound of flour, stirring gradually into it, five eggs, a little milk, salt and two ounces of melted butter; the paste must be liquid. Put some clarified butter into small frying pans, add a little of the paste and spread it around so as to form very thin pancakes; when done lay them on a cloth, and cut from them with a round two and a half inch in diameter pastry cutter, pieces for the rissolettes.

Rissolettes à la Pompadour.—Have a small Julienne salpicon of beef palate and mushrooms mixed with a little well-reduced and well-seasoned béchamel (No. 409), set into a vessel to get cold. Make a ball of this preparation one inch in diameter, and lay it on the center of one of the pancake rounds, two and a half inches wide; fold the pancake and fasten the two edges together with a string of chicken quenelle forcemeat (No. 89); dip them in eggs and bread-crumbs and fry them to a fine color. Serve on folded napkins.

(957). **RISSOLETTES À LA RENAN** (Rissolettes à la Renan).

Prepare a chicken purée by pounding together half a pound of chicken and half a pound of rice cooked in white broth, adding half a pint of béchamel (No. 409), two ounces of fresh butter and some meat glaze (No. 402); season, press through a tammy, let get thoroughly cold, then finish making the rissolettes the same as for à la pompadour (No. 956).

(958). **RISSOLETTES À LA SOLFÉRINO** (Rissolettes à la Solférino).

Cut some foies-gras, truffles, mushrooms, quenelles and sweetbreads into small three-sixteenth inch squares; put this salpicon into a well-reduced allemande sauce (No. 407), and when cold make the rissolettes with this salpicon, the same as for à la pompadour (No. 956).

(959). TIMBALES, REMARKS ON (Observations sur les Timbales).

There are several kinds of timbales; those made with a very thin timbale paste; those of quenelle forcemeat and those of cream forcemeat, either of chicken, game or fish. The name timbale should only be applied to those made of paste cylindrical-shaped like a footless goblet, or a silver mug, or else half spherical-shaped in imitation of the kettle-drum used in an orchestra and filled with a garnishing of some kind. A "bung" would better represent the idea of what is commonly called timbale, and I would suggest the adoption of the French of bung "bondon," for I scarcely believe that the elegance of the bill of fare would be marred by reading: "Bondons of Pickerel à la Walton," or "Bondons of Chicken à la Reine," or "Bondons of Woodcock à la Diane," or "Bondons of Pheasants à la Benois." I have not the slightest intention of changing the conventional name. I only suggest an idea that might be advantageously followed if so desired. For making timbales cylindrical molds (No. 2, Fig. 137) two and five-eighths inches wide by two and one-eighth inches high are generally used; butter the insides with fresh unmelted butter and decorate with fanciful cuts of truffles, tongue, pistachios, etc. They may also be strewn with truffles, tongue, lobster coral and pistachios, all these being chopped up finely and separately, then dried in the air. Fill with forcemeat either with or without a salpicon, then poach; for this consult Elementary Methods (No. 152). Invert on to a dish containing a little consommé and serve the sauce that accompanies the timbales separately.

(960). TIMBALES À LA BEAUMARCHE (Timbales à la Beaumarchais).

Make a salpicon with mushrooms and foies-gras cut in three-sixteenths of an inch squares; mix them in an espagnole sauce (No. 414), reduced with game essence (No. 389) and let get cold. Butter and decorate the molds (No. 2, Fig. 137) with a large truffle ring at the bottom, and a small piece of truffle in the center of this; ornament the sides with eight perpendicular thin slices of truffles each three-sixteenths of an inch wide, laid at equal distances apart around the mold; cover the bottom and sides with a game quenelle forcemeat (No. 91); in the middle place a half inch in diameter ball of the salpicon, lay over more forcemeat, and poach the timbales as in No. 152. Serve separately a half-glaze sauce (No. 413), with essence of game (No. 389) and Rhine wine added.



FIG. 235.

(961). TIMBALES À LA BENTON (Timbales à la Benton).

Line some buttered timbale molds (No. 2, Fig. 137) with some timbale paste (No. 150), having it rolled out as thinly as possible; fill up the interior with buttered paper stuffed with flour, cover the top with a layer of the paste and pinch the edges with a pastry tong; egg over the surface twice, and cook it in a moderate oven; when done uncover, empty out, unmold, and brush the timbales with eggs and set them in the oven to color nicely. Fill them with a salpicon of truffles, tongue, mushrooms and chicken mingled with a buttered allemande sauce (No. 407).



FIG. 236.

(962). TIMBALES À LA CALAISIEUNNE (Timbales à la Calaisienne).



FIG. 237.

Prepare the timbales the same as for à la Benton (No. 961). Have a garnishing of either poached oysters or mussels, or else of both, and crawfish, or shrimps cooked and shelled. Cut the mussels into five-eighths of an inch squares, and the crawfish or shrimps into quarter of an inch pieces; reduce a normande sauce (No. 509), with the oyster juice or some mushroom broth, and add to it a little fish glaze (No. 399); put the garnishing and sauce together, heat well, and fill the timbales with it. Place on top a cover composed of three rolled out layers of puff paste, each one-eighth of an inch in thickness, the bottom one measuring an inch and a half across, the next one an inch and a quarter, and the top one three-quarters of an inch.

(963). TIMBALES À LA CHEVALIÈRE (Timbales à la Chevalière).

Butter some timbale molds (No. 2, Fig. 137) using kneaded butter, but neither melted nor wet. Decorate the sides with pieces of sweet noodle paste (No. 142), executed by cutting out

fanciful pieces and laying them on the sides in a design formed of two back to back crescents, divided by three rounds of different sizes, the largest one on the top and decreasing in size to the bottom, moisten the noodle paste. Line the molds with a thin timbale paste (No. 150) without disturbing the decoration. Fill inside with some buttered paper and flour, cover over with a layer of thin paste, cut it evenly around the top, and pinch the edges with a pastry tong. Cook the timbales in a moderate oven; remove the lid and the insides, and brush over the paste with some glaze, then garnish with foies-gras, mushrooms, and balls of truffles, the whole combined with a Madeira sauce (No. 492). Lay on top some cocks'-combs and kidneys rolled in a little meat glaze (No. 402), arranging them tastefully.



FIG. 238.

(964). DUCHESS TIMBALES (Timbales à la Duchesse).

Prepare a salpicon of truffles, foies-gras, artichoke bottoms, and rings of olives, made by removing the stones with a tin tube, and cutting them in slices across; mix with a well reduced financière sauce (No. 464), and let get cold. Decorate the bottom of the mold (No. 2, Fig. 137) with a ring of truffle, and fill in the empty space of this with some chopped up pistachios; lay at equal distances at lower edge of the side of the mold, ten small round pieces of beef tongue, each one three-sixteenths of an inch in circumference; and from these set bands of truffle perpendicularly reaching to the top of the mold, each one being three-sixteenths of an inch in width; garnish the bottom and sides with a layer of quenelle chicken forcemeat (No. 89), and place in the center a half inch diameter ball of the salpicon; cover with more forcemeat, then poach and finish the same as for No. 959. Serve a Madeira sauce (No. 492) separately.



FIG. 239.

(965). TIMBALES À LA DUMAS (Timbales à la Dumas).

For the salpicon have some well reduced Duxelle, and mix in truffles with raw egg-yolks. Decorate the molds (No. 2, Fig. 137) by placing in the center of the bottom a round piece of tongue, and at equal distances, around this four round bits of truffles; make four triangles the length of the mold from slices of tongue, each one being an eighth of an inch wide, lay them on symmetrically, and place eight round bits of truffle inside of each triangle near the bottom, and eight more near the top, intersecting them alternately. Garnish the bottom and sides with chicken cream forcemeat (No. 75), lay a half inch ball of the salpicon in the center, and cover with more forcemeat, poach, unsmold, and serve with a light ravigote sauce (No. 531).



FIG. 240.

(966). TIMBALES FOR GOURMETS (Timbales des Gourmets).

The salpicon for these is composed of a reduced Madeira sauce (No. 492), to which is added some ducks' livers and truffles cut in one-eighth inch dice; leave till cold. Lay on the bottom of the molds (No. 2, Fig. 137) a three-quarters of an inch in diameter slice of truffle, and arrange the sides in panels, made by placing eight perpendicular bands of truffles an eighth of an inch wide all around at intervals, and between each two arrange narrow strips to connect them, three in one, and two in the other, so that they alternate and form distinct oblongs, and in each one of these oblongs—there being two on one row, and one and two halves on the other—lay oval pieces of red beef tongue. Cover the bottom and sides with chicken cream forcemeat (No. 75), and place a half inch ball of the salpicon in the center; fill with more forcemeat, and finish the same as timbales (No. 959). Serve separately a gourmet sauce (No. 472).



FIG. 241.

(967). HARLEQUIN TIMBALES (Timbales à l'Harlequin).

Prepare a salpicon of artichoke bottoms cut into three-sixteenth inch squares; mix them in with a well buttered cold supreme sauce (No. 547). Decorate the timbale molds (No. 2, Fig. 137) by placing a ring cut from a truffle in the center of the bottom, one-eighth of an inch narrower than the bottom itself, and in the center of this ring lay a round piece of tongue; ornament the sides with alternate lozenges of truffles, red beef tongue, and some royal (No. 241) cut thin; also lozenges of forcemeat prepared as follows: Have two ounces of quenelle forcemeat (No. 89) with chopped truffles added, and the same quantity of forcemeat with chopped pistachios; spread a layer one-sixteenth of an inch of each preparation of forcemeat on sheets of paper; poach till firm to the touch, let cool and cut in lozenges to use for decorating the timbales. Cover the decoration with a coating of chicken quenelle forcemeat (No. 89),



FIG. 242.

place in the center a half inch diameter ball of the prepared salpicon, cover over with more forcemeat, then poach and unmold the timbales as described in No. 959. Serve separately a velouté sauce (No. 415), reduced with a purée of onions (No. 723) and cream, and thicken it at the last moment with a piece of fresh butter.

(968). IMPERIAL TIMBALES (Timbales, Impérial).

The salpicon to be made of a well reduced supreme sauce (No. 547), adding to it tongue, truffles and mushrooms cut in small Julienne. Cut some narrow bands of truffles, a sixteenth of an inch wide, and six-eighths of an inch long; butter the molds (No. 2, Fig. 137), set a five-eighths of an inch round of truffle at the bottom and on the side close to the bottom a row of quarter inch in diameter rounds of truffles at the top opening of the mold, lay these bands in long triangles around the edge; on the top of each triangle set a three-sixteenth inch round piece truffle; cover the insides of the molds with cream forcemeat (No. 74), and in the center lay a half inch



Fig. 283.

ball of the salpicon, finish filling the mold, poach and dress it the same as for No. 959. A lucullus sauce (No. 490) to be served separately.

(969). IRVING TIMBALES (Timbales à la Irving).

Pound some cooked game or young rabbit, free of all sinews and skin with an equal quantity of rice, half as much béchamel (No. 409) and a little fresh butter, rub through a fine sieve, and set it away to get cold. Butter some cold molds (No. 2, Fig. 137) and decorate the bottom with a three-quarters of an inch in diameter slice of truffle, and the sides with triangles cut from truffles, one and five-eighths of an inch long, by three-eighths of an inch wide at the widest part. Set them round the narrow ends reaching to the bottom, the widest ends meeting together at the opening of the timbale. Fill the bottom and inner sides with game cream forcemeat (No. 75) and place a ball of the prepared game purée in the center, and fill it up with game forcemeat; finish cooking and serve same as No. 959. Serve separately a champagne sauce (No. 445), with some essence of game (No. 389).



Fig. 344.

(970). LAGARDÈRE TIMBALES (Timbales à la Lagardère).

Make a salpicon of mushrooms and beef palates combined with an allemande sauce (No. 407) reduced with mushroom essence (No. 392), the pieces for the salpicon to be cut into three-sixteenths of inch squares. Have round molds an inch and a half in diameter, having at the bottom an indent a quarter of an inch deep by one inch in diameter, the molds to be one and five-eighths of an inch high, and two inches and one-eighth wide at the opening. Decorate the molds after buttering them when cold with triangles of truffles, three-quarters of an inch long by three-eighths of an inch wide; lay them close together around the opening of the mold, and on the top of each point set a round bit of tongue, three-sixteenths of an inch; garnish the bottom and sides with chicken cream forcemeat (No. 75) and fill the center of the inside with a salpicon ball half an inch in diameter; fill up the mold with more of the forcemeat, finishing it the same as for No. 959. Set on top in the indent a three-quarters of an inch ball of very fine chestnut purée (No. 712) quite thick, bread-crumbs and fry in very hot fat, and serve a supreme sauce (No. 547), with essence of mushrooms (No. 392) separately.



Fig. 245.

(971). LA VALLIÈRE TIMBALES (Timbales à la La Vallière).

The molds are to be dome-shaped, with an indent a quarter of an inch deep, and one inch in diameter; the molds themselves being an inch and three-quarters high and one and five-eighths wide. Decorate the sides with bands of truffle each one inch long, and lay them on like the letter V, meeting together both top and bottom and thus forming zigzags; at each place where they join, put a small round bit of truffle; fill the round part of the mold with a red cream forcemeat (No. 74) and the rest with a quail and cream forcemeat (No. 75). Remove with a tube the stone from a large Spanish olive, cut off a sixteenth part of its top and bottom and fill it with chicken quenelle forcemeat (No. 89), and place on top a fine caper; poach and set one on the indents of the timbales, they having been previously poached and dished, and serve with a separate sauce-boat of well buttered velouté sauce (No. 415) with lemon juice added.



Fig. 295.

(972). LOMBARDY TIMBALES (Timbales à la Lombarde).

Line buttered timbale molds (No. 2, Fig. 137) with thin timbale paste (No. 150), garnish the sides with buttered paper, and fill the center with rice; cover over with a small piece of buttered paper, moisten lightly the inside border of the timbales, and cover with a layer of paste; fasten the two together, pinch the border with a channeled pastry tong, egg over the top and place on it three small layers of thin puff paste, the lowest one being an inch and a half in diameter, the second, one and a quarter, and the last or top one, one inch, all three being cut out with a channeled pastry cutter. Cook the timbales in a moderate oven, remove the lids, empty out the rice and paper, unmold and egg over the outside, then set them in a quick oven; garnish the insides with pieces of chestnuts, sweetbreads and truffles cut into quarter inch squares, and mixed with an allemande sauce (No. 407); replace the covers and serve on a Lombard sauce (No. 489).



FIG. 247.

(973). MARLY TIMBALES (Timbales à la Marly).

Garnish the bottom of a buttered timbale mold (No. 2, Fig. 137) with a round piece of truffle, and the entire sides with thin truffle crescents intercalated to resemble fish scales; in the center of each scale, lay a small one-eighth of an inch round bit of tongue. Fill them with a partridge and cream forcemeat (No. 75), and set in the center a ball of salpicon made as follows: Mingle some partridge fumet (No. 397) with a reduced espagnole (No. 414), and add to it some foies-gras and mushrooms, both cut into one-eighth inch squares, and left till cold before using. Poach the timbales in a moderate oven, when done, dress and serve separately a sauce composed of one-third of espagnole sauce (No. 414), one-third of tomato sauce (No. 549), and one-third of veal blond (No. 423) reduced together.



FIG. 248.

(974). MENTANA TIMBALES (Timbales à la Mentana).

The salpicon to be made of chicken livers à la Duxelle, (see below), thickened with egg-yolks, to be used when cold. Butter some timbale molds (No. 2, Fig. 137), and place on the bottom a one inch in diameter slice of truffle, cut away the center with a three-quarters of an inch vegetable cutter, and replace the truffle by a piece of red beef tongue. Decorate the sides of the mold with thin, eighth of an inch wide strips of tongue, laid on slanting, having ten strips in all, and in the center between every one, a round bit of truffle measuring three-sixteenths of an inch across, with a smaller one one-eighth of an inch on the top and bottom, also laid on slanting, making three round bits of truffle between the two strips of tongue. Fill the insides and bottom with a chicken and cream forcemeat (No. 75), and in the center lay a ball of the prepared salpicon; then more forcemeat, and finish them as for No. 959. Serve separately a périgueux (No. 517) and tomato sauce (No. 549) mixed.



FIG. 249.

For salpicon of chicken livers à la Duxelle, cut some chicken livers in quarter inch squares; fry them in butter with a little shallot, mushroom, and truffles, all chopped finely, and mingle with a little well reduced half-glaze (No. 460).

(975). MONTGOMERY TIMBALES (Timbales à la Montgomery).

Prepare a pheasant salpicon with truffles and mushrooms added, mixing them in with a velouté sauce (No. 415), add a little meat glaze (No. 402), and leave till cold. Butter a round timbale mold, having a round indentation at the bottom; decorate the whole length of the flat side with strips of tongue, and place a dot of truffle an eighth of an inch in diameter on the top of each strip, having eight in all; dredge over the sides with finely chopped pistachios, and cover the bottom and sides with a delicate pheasant game quenelle forcemeat (No. 91), and set in the center a ball of the salpicon; fill the mold with some more of the same forcemeat, poach and dress (No. 959), place on top a small round croquette three-quarters of an inch in diameter made of the salpicon. Serve separately a velouté sauce (No. 415), finished with essence of game (No. 389).



FIG. 250.

(976). MOSAIC TIMBALES (Timbales Mosaïque).

The timbale molds (No. 2, Fig. 137) are to be entirely decorated with small lozenges of tongue, truffle and hard-boiled egg-whites, to represent a mosaic ground work. Begin by placing a ring of truffle at the bottom of the mold, inside of this a smaller ring of egg-whites, and in the center to fit in a half-inch round of beef tongue; this fills the entire bottom. Decorate the sides with alternate lozenges to form squares or boxes, having all the red on one side, the black on the other, and the white on top of each square; the upper and lower row should be divided in two lengthwise; by following these directions they will form perfect mosaic squares, taking care that the points are directed outward; support this decoration with a snipe quenelle forcemeat (No. 91); set in the center a ball made of royal cream (No. 241), and



FIG. 251.

finish filling the molds; poach and serve them as for No. 959. Serve a white Colbert sauce (No. 451) separately.

(977). NEAPOLITAN TIMBALES (Timbales Napolitaine).

The salpicon is composed of tongue, truffles and mushrooms, cut in three-sixteenths of an inch squares and combined with espagnole sauce (No. 414), meat glaze (No. 402) and tomato sauce (No. 549); let cool, cut some macaroni into pieces a sixteenth of an inch long, fill the empty places in each macaroni half of them with a round piece of truffle to fit it exactly, and the other half with beef tongue instead of truffles. Butter the timbale molds (No. 2, Fig. 137), lay a round piece of truffle on the bottom, and around it set the bits of macaroni, one row filled with tongue, and over this, one filled with truffles; one laid symmetrically above the other until the mold is filled. Garnish the bottom and sides with chicken quenelle forcemeat (No. 89), and a half-inch ball of the salpicon in the center, fill up with more forcemeat and finish them exactly the same as for No. 959. Serve a separate sauce-boat of Neapolitan sauce (No. 507).



FIG. 252.

(978). PALERMITAINE TIMBALES (Timbales à la Palermitaine).

The salpicon to be composed of red beef tongue, mushrooms and foies-gras, mingled with a tomatoed half-glaze sauce (No. 413). Butter the interior of the timbale molds (No. 2, Fig. 137) with some well-kneaded, softened butter that has not been melted, and set on the flat bottoms a thin round piece of truffle measuring three-quarters of an inch across. Cook till slightly firm some small spaghetti macaroni; drain it well, dry, and turn it in a spiral around the entire inside of the mold beginning at the bottom and continuing until the mold is completely full; it is better to use a single piece of macaroni for this. Support the macaroni with a layer of chicken quenelle forcemeat (No. 89), and set a half-inch ball of the salpicon in the center; cover with more forcemeat and finish the same as for the timbales (No. 959). Serve separately a Palermitaine sauce (No. 514).



FIG. 253.

(979). PÉRIGORDINE TIMBALES (Timbales Périgordine).

Prepare a very consistent chestnut purée (No. 712), adding to it a little meat glaze (No. 402), some fresh butter and raw egg-yolks; let this get thoroughly cold. Garnish the bottom of the timbale molds (No. 2, Fig. 137) with a thin slice of truffle, cut out the center with a half-inch vegetable cutter, and replace the piece with a round cut of tongue exactly the same size; fill up the bottom and sides with a chicken and cream forcemeat (No. 75), and set in the center a half-inch ball of the chestnut purée; cover over with more forcemeat and finish the same as for timbales (No. 959). Have a separate sauce-boat of half-glaze sauce (No. 413), finished with essence of truffles (No. 395).



FIG. 254.

(980). PRINCESS TIMBALES (Timbales à la Princesse).

Butter some timbale molds (No. 2, Fig. 137), and roll close together around the inside strings of short paste (No. 135), an eighth of an inch in diameter, keeping them as long as possible; begin at the bottom in the center and continue in spirals till the top is reached, then coat the bottom and sides with a chicken quenelle forcemeat (No. 89), laying a ball of white montglas salpicon (No. 747) in the center. Cover the top with a thin lid of the paste and cook in a slow oven for about half an hour; remove the lid, and fill the timbales with a Madeira wine sauce (No. 492); substitute for the cover a half-spherical quenelle decorated with truffles cut fancifully; dredged with chopped pistachios, made of chicken cream forcemeat and poached in a slack oven. Serve on a napkin.



FIG. 255.

(981). **TIMBALES À LA RENAISSANCE** (Timbales à la Renaissance).

Have ready a salpicon of truffles, chicken and artichoke bottoms, all cut into three-sixteenth inch squares; mix them with an espagnole sauce (No. 414), well reduced with meat glaze (No. 402) and tomato sauce (No. 549). Butter the insides of timbale molds (No. 2, Fig. 137), lay on the bottom a round piece of red beet-root cut very thin, an inch and a quarter in diameter; cut from the center a round piece a quarter of an inch across, and replace it by a very green cooked pea. Garnish the mold with a layer of chicken cream forcemeat (No. 75), both on the bottom and sides, and set in the center a ball of the prepared salpicon, then finish exactly the same as for No. 959. Serve a Chateaubriand sauce (No. 446) separately.



FIG. 256.

(982). **RISTORI TIMBALES** (Timbales à la Ristori).

Prepare a salpicon of truffles, mushrooms and artichoke bottoms cut into three-sixteenth inch squares, and mingled with an allemande sauce (No. 407), then put away to get cold. Butter the inside of timbale molds (No. 2, Fig. 137), decorate the bottoms with a thin round of truffle, three-quarters of an inch in diameter, and on the top and bottom of the sides lay inverted triangles of tongue, or the red part of lobster, having twenty-four in all, twelve on the top, and twelve on the bottom; and in the center of the side range symmetrically twelve small rounds of truffle to form a circle. Fill the bottom and sides with a chicken and cream forcemeat (No. 75), well mixed, and in the middle set a half inch ball of the salpicon; finish with more forcemeat, then poach and unmold as explained in No. 959. A velouté sauce (No. 415) with finely chopped truffle sauce (No. 551), to be served separately.



FIG. 257.

(983). **ROTHSCHILD TIMEALES** (Timbales à la Rothschild).

Decorate the bottom of each buttered timbale mold (No. 2, Fig. 137) with a thin round slice of truffle measuring three-quarters of an inch in diameter; around the sides range six lozenge shaped pieces of the truffle, each one divided by a round bit of truffle an eighth of an inch across, and more of the same sized and shaped pieces at both tips of the lozenges, making eighteen small rounds in all. Fill the bottom and sides with a chicken cream forcemeat (No. 75), and lay in the center a ball, half an inch in diameter, composed of foies-gras taken from a terrine and rubbed through a sieve; fill the mold with more forcemeat then poach and finish the same as for No. 959. Serve separately a purée of chestnuts (No. 712), diluted with velouté sauce (No. 415) and cream to the consistency of a sauce, incorporating into it at the last moment, a piece of melted fresh butter.



FIG. 258.

(984). **SARTIGES TIMBALES** (Timbales à la Sartiges).

Butter some timbale molds (No. 2, Fig. 137), decorate the center of the bottom with a rosette design made of truffles, and around the top and bottom of the sides of the mold, lay a detached row of round pieces of truffle, having those at the bottom somewhat smaller than those at the top. In the center on each side make a truffle cross-shaped like an X, one inch high, and in the middle of it, lay a small eighth of an inch round of tongue, and on each side rings of tongue, three-eighths of an inch in diameter. Fill the bottoms and sides with a grouse cream forcemeat (No. 75), and set in the center of this a salpicon composed of squares of truffle cut in three-sixteenths of an inch, and mingled with a well reduced half-glaze sauce (No. 415); fill up with more of the forcemeat, and finish the same as the timbales (No. 959). Serve separately an espagnole sauce (No. 414) with game essence (No. 389).



FIG. 259.

(985). **SCOTCH TIMBALES** (Timbales à l'Écossaise).

Prepare some very thin pancakes the same as for rissolettes (No. 956). Butter timbale molds (No. 2, Fig. 137) and line the inner sides with these pancakes; prepare a salpicon with four ounces of white chicken meat, the same quantity of mushrooms, and two ounces of rice; combine these ingredients with a buttered béchamel (No. 409) and let get cold. Fill the molds half full with chicken quenelle forcemeat (No. 89), and cream forcemeat (No. 75), the same quantity of each well mixed together; in the center lay a half inch ball of the salpicon, and finish filling the mold with more forcemeat, poach and finish the same as for No. 959. After they are unmolded, lay them in the oven for one minute, then serve separately a Spanish sauce (No. 414) reduced with mushroom essence (No. 392).



FIG. 260.

(986). SOUBISE TIMBALES (Timbales à la Soubise).

Butter some timbale molds (No. 2, Fig. 137), and lay on the bottom a round piece of truffle, three-quarters of an inch in diameter; on the sides place truffle bands an eighth of an inch wide, by half an inch long, having twenty-five of these pieces for each mold; lay them on in five lines, one above the other, the bottom corner of one joining the opposite top corner of the next one; between these lines place rounds of truffles. Fill with chicken cream forcemeat (No. 75), mixing in with it a third of its quantity of soubise purée (No. 723), cook and finish the same as for the timbales (No. 599). Serve separately a velouté sauce (No. 415), reduced and finished by adding to it a piece of fresh butter.



FIG. 251.

(987). SOYER TIMBALES (Timbales à la Soyer).

Prepare a timbale of foundation paste the same as for Lombardy (No. 972). Fill it with a garnishing of game and cream quenelles (No. 733), small mushroom heads, truffles cut into five-sixteenths of an inch pieces, and sweetbreads cut the same; mix with it a leucillus sauce (No. 499); after the timbales are filled, replace the covers, dress them on a folded napkin and serve hot.



FIG. 252.

(988). TALLEYRAND TIMBALES (Timbales à la Talleyrand).

Make a salpicon of foies-gras and mushrooms, mixed with a half-glaze sauce (No. 413), and finished with raw egg-yolks. Butter some timbale molds (No. 2, Fig. 137), and throw indiscriminately into the insides small sticks of tongue, truffles and chicken five-sixteenths of an inch wide by one-sixteenth of an inch square; letting them assume any fancy shape into which they may fall. Cover the bottom and sides with a cream forcemeat (No. 75), and lay in the center a salpicon ball half an inch in diameter; cover with more of the forcemeat and finish cooking and serving the same as for No. 959. Have a buttered allemande sauce (No. 407), adding to it a dash of cayenne pepper, and the juice of a lemon.



FIG. 253.

(989). VENETIAN TIMBALES (Timbales à la Vénitienne).

Make a salpicon of ducks' livers cut up into one-eighth of an inch pieces, cut the same of some truffles, mushrooms, and red beef tongue, and mix all with a well reduced allemande sauce (No. 407). Butter some timbale molds (No. 2, Fig. 137), lay at the bottom a round slice of truffle, and from the center of it cut out with a vegetable cutter, a piece half an inch in diameter, and place in its stead a round piece of tongue; dust over the sides with very finely chopped pistachios shaken through a sieve, and fill up the molds with chicken cream forcemeat (No. 75), laying a ball of the salpicon in the middle; finish as in No. 959. Serve separately a béchamel sauce (No. 409), reduced with mushroom liquor and some chopped parsley added.



FIG. 254.

(990). TIMBALES WITH RED BEEF TONGUE (Timbales à l'Écarlate).

Butter some timbale molds (No. 2, Fig. 137) and throw in some very finely chopped unsmoked beef tongue to make it adhere well to the bottom and sides, then fill with a chicken cream forcemeat (No. 75); poach and unmold the same as for No. 959. Send to the table with a separate sauce-boat of sauce prepared as follows: Cut some chicken livers into three-sixteenth inch squares; sauté them in butter, moisten with white wine and espagnole sauce (No. 414), and strain through a tammy; add to the sauce a garnishing of truffles cut in three-sixteenth inch squares. These timbales contain no salpicon.



FIG. 255.

(991). FLORENTINE TOASTS (Bûches Florentine).

Roll out a layer of fancy roll paste (No. 3418) form raised edges around it, having it three inches wide, by twelve inches long; besprinkle with oil, and garnish with anchovy or sardine fillets; season with chives, garlic, and chopped onions, and lay on top slices of peeled and pressed tomatoes, also thin slices of American cheese. Cook them in a hot oven, and when done strew over chopped parsley and savory, cut them into pieces an inch and a half wide, having eight of them in all, or if preferred they may be made of slices of toasted bread three inches long, by one and a half wide, instead of paste.

(992). TOAST WITH OIL AND CHEESE, SARDINES À LA SEVILLE (Rôtie à l'huile et au Fromage, aux Sardines et à la Seville).

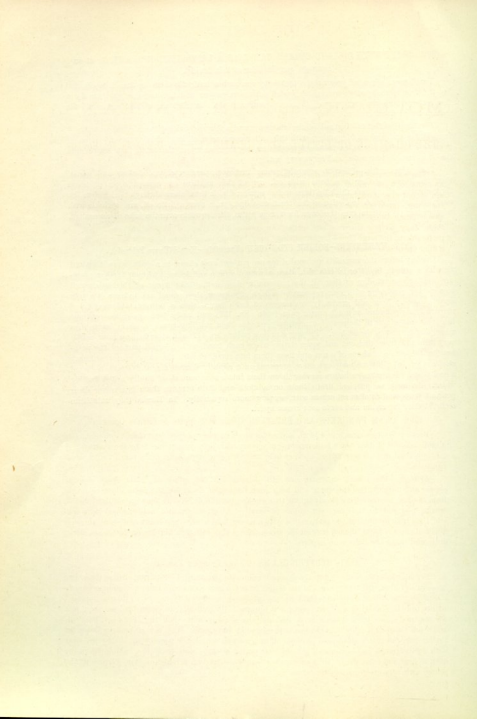
Toast some slices of bread three inches by one and a half; dip them in fine olive oil, and lay them on a dish; strew over some grated parmesan, pepper and lemon juice, set them for a few seconds into the oven, giving them just sufficient time to melt the cheese, and serve the instant they leave the oven.

For Sardine Toast.—Instead of the cheese, pound a few anchovies with an equal quantity of fresh butter and a pinch of parsley; with this butter cover some slices of toasted bread. Wipe off gently with a cloth the skins from a few sardines, lay them on top of the toast, then set them in the oven for a few minutes, and serve very hot.

Toast à la Seville.—Chop up separately some anchovies, parsley, chives, shallots and garlic, then mix them together in a bowl with oil, spread this mixture on toasted slices of bread three-eighths of an inch thick by three inches square; divide these slices through the center; lay some anchovy filets on top. Dress the toast on a dish, pour over a little oil, and sprinkle with mignonette; push them into the oven for two minutes, then squeeze over the juice of an orange, and serve.

(993). VARENIKIS—POLISH SIDE DISH (Varenikis—Hors-d'Œuvre Polonais).

The day before the varenikis are needed for use put some pot cheese in a cloth, wrap it up and tie with a string; lay it on a colander, place a weight on top and leave it without further pressure until the next day so that all the buttermilk drains off. Take it out of the cloth, put it in a mortar, seasoning with salt, pepper and a dash of nutmeg, then pound well to have it a very smooth paste. Now add gradually two ounces of fresh butter then a heaping tablespoonful of marrow frangipane and as much cream cake paste (No. 132) and lastly four egg-yolks; continue to pound and mix until the paste is exceedingly smooth, then rub it through a sieve; lay it in a vessel and let rest in the ice-box. Prepare a raviole paste (No. 147) and after half an hour roll it very thin and from this cut out some strips; cover each band with a small part of the preparation the size and shape of a nut and form them into small rissoles the same as for ordinary rissoles (No. 161); lay each one as soon as prepared on a slightly floured tin and stand them in a cool place. Ten minutes before serving throw them into a saucepanful of lightly salted boiling water. As soon as poached drain them on a cloth and then arrange them in a silver dish; pour a few spoonfuls of sweet cream over, serving more separately. In Russia they substitute melted butter for cream and serve sour cream apart.



MOLLUSKS and CRUSTACEANS.

THE QUAHAUG OR LITTLE NECK CLAMS (*Lucines Orangées* ou *Clovis*).

There are many kinds of these bivalves, but these of which we speak are greatly appreciated as an article of food. Small ones an inch to an inch and three-quarters in diameter are served raw, in the months of May, June, July and August, entirely replacing the oyster. Little neck clams are the most remarkable of their kind, their principal characteristic being the uniting to the hinge of cardinal and lateral teeth; beside these they possess three other teeth, two being diverging. They are far preferable to the large clams for all culinary preparations, being more tender, of a finer flavor and their taste less strong than the others.



(994). CLAMS, PHILADELPHIA STYLE (*Lucines Orangées à la Philadelphie*).

Procure two dozen medium sized clams; poach them in their own juice with as much water, and as soon as they are firm to the touch, drain them off. Fry two finely cut-up shallots in butter without letting them attain color, add the clams, and heat them with a little sherry and brandy, seasoning with mignonette and a very little salt; just when prepared to serve thicken the gravy with cream, egg-yolks and a small quantity of butter. Serve the clams in a vegetable or deep dish, and lay on top and around some small round three-quarters of an inch rice croquettes.

(995). CLAMS À LA POULETTE (*Lucines Orangées à la Poulette*).

Poach twenty-four clams, suppressing the hard parts, put them into a sautoir with a pint of poulette sauce (No. 527) and heat them thoroughly; season with pepper, mignonette, nutmeg and lemon juice, and thicken the whole with egg-yolks and fresh butter, adding chopped parsley.

(996). CLAM PANCAKES AND FRITTERS (*Crêpes et Beignets de Lucines Orangées*).

Break two whole eggs into a bowl, and add a pinch of white pepper; beat them thoroughly with a tablespoonful of flour and a tablespoonful of cream; stir briskly, and put into the mixture ten medium sized raw clams chopped up very fine, and with this preparation make some rather thick pancakes.

Fritters.—Place in a saucepan one gill of milk, half an ounce of butter, some cayenne pepper and nutmeg; boil the whole and add three ounces of flour; dry the paste, then remove it from the fire, incorporating slowly into it two whole eggs, and finish with four spoonfuls of double cream; now add to the paste six ounces of small sized clams, drained and chopped; mix well and then take up some of the preparation with a spoon held in the right hand and using the first finger of the left hand, detach it from the spoon, and let it fall into hot frying fat; when done, drain and range the fritters on napkins.

(997). STUFFED CLAMS (*Lucines Orangées Farcies*).

Fry colorless two ounces of finely chopped onions in two ounces of butter, dredge over two spoonfuls of flour, stir well, then add the liquor from ten raw clams, two ounces of chopped mushrooms, and one gill of white wine; boil up the whole, skim off the foam arising to the top, and reduce to half, seasoning with red pepper and nutmeg. Chop up the raw clams, and set them into the prepared sauce; place it on a brisk fire and stir steadily, and when the clams are poached, add some chopped parsley, and thicken with egg-yolks and cream. Lay this preparation aside for further use, but if it is to be used at once, fill up some well rounded, buttered clam shells, dust over with bread-crumbs and lay a small pat of butter on top of each; place them on a baking pan in the oven to heat and color nicely, then arrange them crown-shaped on a folded napkin, garnishing the center with very green parsley branches.

LONG OR SOFT CLAMS (Ailes de Papillon).

Long or soft clams resemble somewhat the Venus clam, however, they have no exterior tube. These mollusks live in both sand and mud.

(998) SOFT CLAMS FRIED, GARNISHED WITH FRIED PARSLEY (Lucines Papillons Frites Garnies au Persil Frit).

Drain some medium sized soft clams; immerse them in milk, drain them once more, then roll them in flour and fry. After being rolled in the flour, they may be dipped in beaten eggs, then in bread-crumbs and fried until a fine color is assumed; dress them on a napkin, garnishing with fried parsley.

(999) SOFT CLAMS ON SKEWERS OR HATELETS (Lucines Papillons en Brochette ou Hatelets).

Run some silver skewers through the soft clams, alternating each piece with a three-quarters of an inch square of lean, unsmoked bacon; dip the whole into melted butter, and roll them in bread-crumbs, broil them over a slow fire, and when done dress on a hot dish and cover with *maitre-d'hôtel* butter (No. 381). They may be prepared exactly the same only omitting the bread-crumbs.



FIG. 397.

(1000) SOFT CLAMS À LA NEWBERG (Lucines Papillons à la Newberg).

Warm in a *sautoir* two ounces of butter, add to it one dozen very fresh soft clams, a little salt, black and cayenne pepper, boil for a few minutes, moving them with care so as to avoid breaking them, moisten with a gill of Madeira and a little *velouté* sauce (No. 415), add two egg-yolks and a little cream, also a little butter. Warm without boiling, and serve.

CRABS (Crabes).

A species of amphibious crustacean, oblong and wide or broad according to its kind; there is the sea, the fresh water, and the land crab. Generally the tail is bent under the belly, and the head not separated from the body. The body is covered with a hard shell frequently blackish in color; the meat is difficult to digest. The ordinary crabs that are used in New York, either hard or soft shelled are sea crabs.



FIG. 398.

(1001) HARD SHELL CRABS BAKED ON A DISH (Crabes Durs au Gratin, dans un Plat).

After some large crabs have been cooked in a court bouillon, as for No. 1002, pick out all their meat, keeping it as whole as possible; put it into a *sautoir* with some *allemande* sauce (No. 407), and sliced mushrooms, also chopped parsley; mix well. Butter a silver dish, besprinkle it with bread-crumbs, and fill with the crab preparation, dredge bread-crumbs fried in butter on top, and lay the dish in the oven; when nicely browned, serve on a folded napkin.

(1002) HARD SHELL CRABS, IN COURT BOUILLON (Crabes Durs au Court Bouillon).

Soak the crabs for a quarter of an hour in cold water containing a handful of salt; wash them nicely. Fry in butter some minced carrots, onions, and celery, with pepper-corns, thyme, bay leaf, and branches of parsley. Moisten with white wine and broth, throw in the crabs, and let boil for fifteen minutes, then dress them on a napkin and range branches of parsley around; pour the top of the stock from its sediment, reduce it with *velouté* sauce (No. 415), when ready to serve, work in some fine butter, and serve it separately.

(1003). HARD SHELL CRABS, STUFFED, CAROLINA STYLE (*Crabes Durs Farcis à la Caroline*).

Fry colorless in butter some finely chopped onions; sprinkle over a little rice flour, fry again for a few minutes and moisten with milk; season with salt, red pepper, nutmeg, thyme, and powdered basil; add the crab meat, and half of its quantity of rice previously boiled in plenty of water, "Creole rice" (No. 1250); fill some clean crab shells with this preparation, until they are quite full and dome-shaped; dredge over with bread-crumbs, besprinkle with butter and brown in a hot oven, or the preparation may be dipped in beaten eggs, rolled in bread-crumbs and fried in hot fat.

(1004). HARD SHELL CRABS, STUFFED WITH MUSHROOMS AND DEVEILED (*Crabes Durs Farcis aux Champignons et à la Diable*).

To obtain one pound of crab meat it is necessary to have twenty crabs; soak them for a quarter of an hour in water with a handful of salt added, wash them and boil for fifteen minutes; let get cold and remove the shells which are to be well washed and dried. Take off all the small legs and the lungs; wash the crabs singly, and pick out all the meat obtainable; chop up either two onions or one ounce of shallot for every pound of crab meat; fry them colorless in butter; add a quart of béchamel (No. 409) reduced with cream, the crab meat, salt, red pepper and nutmeg; do not have the preparation too soft, and with it fill the shells dome-shaped, about four ounces in each; dip them entirely into bread-crumbs, sprinkle over melted butter, and lay them on tin rings to avoid the crabs touching the bottom of the pan; brown in a hot oven, and dress on napkins with parsley around.

With Mushrooms.—Prepare the crabs as the above. Fry a little shallot in butter, mix in as much flour as the butter can absorb and cook to obtain a light roux; moisten this with half cream and half milk, seasoning properly, then add the crab meat and half the same quantity of mushrooms cut in small three-sixteenths of an inch squares; boil up once; set it in a vessel and use this preparation for stuffing the crabs; finish and serve the same sauce as with the other crabs. This cream sauce can be replaced by reduced velouté (No. 415) and thickened with egg-yolks and cream.

Deveiled and Stuffed.—The crabs are to be prepared as for No. 1005; before sprinkling with crumbs, cover the top of the crab preparation with mustard; cover with bread-crumbs, and sprinkle butter on top; brown in a hot oven, and dress on napkins, garnishing with green parsley.

(1005). OYSTER CRABS FRIED, À LA NEWBERG À LA SALAMANDER (*Crabes d'Huitres Frites à la Newberg et à la Salamandre*).

Oyster crabs are generally found in great quantities the Virginia oysters.

Fried.—Drain and dip the crabs in milk, roll them in cracker-dust, and toss them in a coarse sieve to remove the surplus cracker, then fry them in very hot, fresh lard. Butter some channeled oval tartlet molds three and seven-eighths inches by two and three-eighths inches wide, line them with a very thin puff paste made from parings, and fill up the insides with fine sheets of buttered paper and rice; cook them in a hot oven, empty them well of the paper and rice, and finish by filling them with as many of the fried crabs as they will hold, dress them on folded napkins and serve them while still very hot. The scarcity of these crabs bring their price as high as two dollars and a half a pound.

Oyster Crabs à la Newberg.—Put some oyster crabs in a sautoire with a little butter, salt, and red pepper; toss them well and moisten with a little cream; remove from the fire at the first boil, thicken with raw egg-yolks diluted in cream, pour over a little good Madeira wine and serve.

À la Salamandre.—Wash some medium sized prettily shaped deep oyster shells; set them on a very straight baking sheet. Drain very fresh oyster crabs, season them with salt, black and red pepper, and fill the shells full of these; strew over bread-crumbs, and grated parmesan cheese, besprinkle with butter, and brown in a quick oven, serve the shells as soon as they are done. (These crabs should be put in the shells without any sauce.)

(1006). SOFT SHELL CRABS, BROILED, RAVIGOTE BUTTER, FRIED, SAUTÉD IN BUTTER (*Crabes Moux Grillés, Beurre Ravigote, Frites, Sautés au Beurre*).

Wash the crabs, being careful to pick off all the seaweed, and pull out the lungs; wipe dry. Lay them on a double broiler, salt over and baste with butter, broil them on a slow fire, and when done, dress on a hot dish and cover with ravigote butter (No. 583).

Fried.—Wash the crabs, remove the lungs from both sides and dip into milk, then roll in flour and fry in plenty of very hot frying fat. When of a fine color, drain and dress on a folded napkin, and on top arrange a bunch of fried parsley.

Sauté in Butter.—After the crabs have been well washed, remove the lungs from each side, roll them in flour, and sauté them in very hot purified butter (No. 16); when done and of a fine color, dress and to the butter in which they were cooked, add some lemon juice; strain this butter through a strainer over the crabs, and strew chopped parsley on them.

CRAWFISH OR CRAYFISH (Écrevisses).

This crustacean has the head and the corselet blended in one single piece, having attached five pairs of feet; the tail is more or less apparent. Crawfish are aquatic and turn red when cooked. Persons suffering from a weak stomach should avoid partaking of them, as they are very indigestible, but they are delicious for those who are able to indulge in them. They are useful for decorating cold dishes and entrées, and are used by themselves in the form of pyramids.

(1007). CRAWFISH À LA BATELIÈRE (Écrevisses à la Batelière).

Procure three dozen live crawfish, wash them thoroughly, place them in a net, and plunge them for two minutes into plenty of boiling water in order to kill them, then remove and break off the small legs. Fry three very finely chopped shallots in butter with six ounces of minced mushrooms, thyme and bay leaf, add the crawfish and moisten with white wine; let cook for ten minutes, suppress the thyme and bay leaf, season with salt and red pepper, and just when prepared to serve add half an ounce of fresh butter and some chopped parsley.



FIG. 255.

(1008). CRAWFISH À LA BORDELAISE (Écrevisses à la Bordelaise).

Choose live crawfish; set them inside a net, wash them well, and plunge them rapidly into boiling water, leaving them in only sufficiently long to kill, then drain and pick off the small legs. Fry a mirepoix of roots and minced onions in oil, moisten with white wine, season, and add aromatic herbs, a bunch of parsley and a few spoonfuls of brandy; let the whole boil for several minutes, then throw in the crawfish and cook them from ten to fourteen minutes according to their size, while tossing steadily. Take them off the fire, strain the broth through a sieve, leaving the crawfish in the saucepan. Cut in small three-sixteenth of an inch squares or in Julienne, some red part of carrots, and tender celery roots, parboil both in salted water, and then drain, fry without coloring in some butter, onions, cut in three-sixteenths of an inch squares, add to it the roots, and fry together for a few minutes, then moisten with two or three spoonfuls of broth and the crawfish stock; let the liquid fall twice to a glaze so that the vegetables are well cooked, and moisten again with the stock of the crawfish reduced to a half-glaze. Cook together for five or six minutes, then thicken with small pieces of butter kneaded with flour, adding also two or three spoonfuls of Madeira wine and a dash of cayenne pepper; remove the sauce to the side of the fire in order to add butter to it. Dress the crawfish on a deep dish with a little of their own broth, and serve the sauce in a separate sauce-boat.

(1009). CRAWFISH AU COURT BOUILLON AND MARINIÈRE (Écrevisses au Court Bouillon et à la Marinière).

To prepare the court bouillon, mince up two ounces of onions, two ounces of celery root and two ounces of carrots, and put them into a saucepan with a bunch of parsley, thyme and bay leaf, also one pint of water, some salt and a pint of white wine; let boil for ten minutes. Put three dozen live crawfish into a net, plunge this into boiling water and leave it until the shells turn red, then take it out, and break off the small legs, and finish cooking the fish in the court bouillon for

about ten minutes, tossing them well in the meanwhile; remove them with a skimmer and dress them. Strain the broth or court bouillon, reduce it to half, add a piece of fresh butter and pour it over the crawfish.

Marinière.—After the three dozen crawfish have been cooked in the court bouillon, dress them in a silver tureen; strain the court bouillon, reduce it to half with a little brandy and thicken it with kneaded butter and bread-crumbs, season with salt and a dash of cayenne, and incorporate into it a little piece of fresh butter; pour this over the crawfish, toss them well, and strew over some chopped parsley.

(1010). CRAWFISH, MAISON D'OR (Écrevisses Maison d'Or).

After three dozen crawfish have been cooked in the court-bouillon (No. 1009), dress them in a silver tureen. Fry in butter some pieces of raw lean ham cut in one-eighth inch squares, moisten with the court bouillon and the same quantity of champagne, adding fish-glaze (No. 399); reduce and incorporate in a little fresh butter; pour this over the crawfish, and strew over a little chopped parsley.

(1011). CRAWFISH WITH BUTTER (Écrevisses au Beurre).

Select four or five dozen large, live, and well cleaned crawfish; put them inside a net and plunge this into a large vessel containing boiling water, in order to kill the crawfish at once. Drain them well, then break off all their small legs; melt some butter, having a sufficiency of it, according to the quantity of crawfish; pour off the top of it only into a saucepan, and cook it until it becomes nut brown, then add to it the crawfish, a bunch of parsley, aromatic herbs, some cut up onions and pepper corns; let cook while tossing for ten minutes, drain and put them back in the saucepan besprinkle with a handful of white and fresh bread-crumbs; pour over two or three gills of mirepoix stock (No. 419); remove the saucepan to a slower fire to let the crawfish cook for a few moments longer, but without ceasing to toss. Take them from the fire, trim them and add to the sauce some sherry and small bits of butter for the purpose of thickening it. Dress the crawfish on a deep dish, and pour the sauce over.

(1012). CRAWFISH WITH CREAM (Écrevisses à la Crème).

After having prepared and washed three dozen crawfish as No. 1007, place them in a saucepan with a good sized piece of very fresh butter, a bunch of chives and parsley garnished with thyme, bay leaf and basil, a minced onion, two cloves, mushroom parings, a little salt and pepper; moisten with a small ladleful of vegetable stock (No. 195), and set the covered saucepan on a very hot fire for ten minutes, tossing the contents frequently; after this is done, take them from the fire and drain in a colander. Break off all the small legs and the shell from the tails, then lay the crawfish in a saucepan with their own strained stock, to keep hot without boiling. Just when ready to serve, drain, and set them into a silver tureen, one on top of the other, the tails inward, and the heads reclining against the sides of the tureen, and cover over with a lean unctuous béchamel sauce (No. 409), reduced with the broth in which the crawfish were cooked.

EDIBLE SNAILS (Escargots).

A shelled snail. The snails intended for eating are those that feed on aromatic plants. They are nourishing, but difficult to digest, are unsuitable for weak stomachs, and always require to be well seasoned. Broths are made from snails and are found to be very soothing for any irritability of the stomach.

(1013). EDIBLE SNAILS, TO PREPARE (Escargots, Préparation).

Should the snails be taken from grape vines, either in the spring time or autumn, they must be put into a cage, and starved for eight days. If they be purchased in the winter in the markets, they are then closed and ready to cook; in the latter case, wash them well in tepid water to break the openings and remove the glue, then put them into a vessel with fresh water and salt, and let them



FIG. 270.

disgorge for twelve hours (the vessel to be covered with a grater to prevent the snails escaping); afterward wash them again in several waters. Put the snails into a stock pot with water and a pinch of potash; cook until the meats can be removed from the shells—half an hour will suffice for this, then drain and pick them out of the shells. Wash the meats in several waters, suppressing the green vein found in the thinnest part of the snail, then range them in a small earthen pot lined with fat pork; add an onion, a bunch of aromatic herbs, a clove of garlic, a few spoonfuls of brandy, and moisten to their height with broth and white wine; close the pot, fasten the cover down with paste, and let cook over a slow fire or gas stove for six hours. When the snails are well done remove, and let them cool off in their own broth. Wash well the shells and let them dry before using.

(1014). EDIBLE SNAILS, BORDELAISE AND SAINTONGE (Escargots à la Bordelaise et à la Saintonge).

Bordelaise.—Cook the snails as explained in No. 1013; fry in butter some onions, carrots and celery root; cut in three-eighths of an inch squares, sprinkle over some flour, and moisten with white wine and fish stock (No. 195), add the cooked snails without the shells, and when hot, thicken with kneaded butter and finish with fine herbs and lemon juice.

À la Saintonge.—(Small snails.) After they are cooked as above, put them back into their shells, and fry them in butter, shells and all, adding a crushed and chopped clove of garlic, salt and pepper; moisten with white wine, thicken with an allemande sauce (No. 407), bread-crumbs, butter and parsley.

(1015). EDIBLE SNAILS À LA BOURGUIGNONNE (Escargots à la Bourguignonne).

After the snails have been prepared according to No. 1013 put a little clear gravy (No. 404) into each shell, then one or two snails from which suppress the thin and pointed end; close the opening with a thick layer of fresh butter, mixing in with it salt, black pepper, parsley and chives both chopped, lemon juice and a little fresh bread-crumbs. Arrange the shells on a metal dish provided with a grater for the purpose of upholding the snails, let cook for a few moments and serve them very hot accompanied with a silver skewer to remove the snail from its shell. Metal or earthen dishes are expressly made having the bottom indented to receive the snails.

(1016). EDIBLE SNAILS, PROVENÇAL, AND WITH PROVENÇAL BUTTER (Escargots à la Provençale et au Beurre de Provence).

Prepare and cook the snails as for No. 1013, fry in oil without browning, some shallots, mushrooms, garlic, and parsley, all to be finely chopped and seasoned with salt, pepper, and nutmeg, add a little flour, stir well and moisten with white wine and fish stock (No. 195), reduce thoroughly to the consistency of a sauce. Fill the shells by putting into each one, one or two snails according to their size, finish filling with the sauce, and cover with bread-crumbs, besprinkle with butter, and heat them in a hot oven.

With Provençal Butter.—Cook and prepare the snails as for No. 1013, set at the bottom of each shell a little of the following butter: Stir into some butter finely chopped parsley, onions, and crushed garlic, and finely cut up thyme and bay leaf, season with salt, black and red pepper, pound and press through a sieve. Set the snails on this butter and finish filling the shells with the same and some fresh bread-crumbs, range them on a dish, and place them in the hot oven; serve when the butter boils in the shell. Accompany these snails with a small silver pick to remove the insides.

FROGS (Grenouilles).

A small quadruped of the Rana family, having a smooth skin, flat head, large mouth, and bulging eyes; it lives in the water. The under part of the stomach is white, dotted with brown. Frogs' meat contains a gelatinous principle, more fluid and less nourishing than any other animal; it is considered quite a delicacy, and is healthy and agreeable to the taste. Refreshing broths are made with frogs' legs, analogous to those composed of chicken or veal.



FIG. 729.

(1017). FROGS' LEGS À LA D'ANTIN (Cuisse de Grenouilles à la d'Antin).

Have a pound of very fresh frogs' legs, season them with salt, pepper and nutmeg, then fry them in butter with a teaspoonful of finely chopped onions; add some chives, minced mushrooms, capers, and chopped truffles; moisten with half a pint of white wine, reduce till dry, then pour in a little espagnole sauce (No. 414), dress and dredge over chopped parsley, chervil, and a few tarragon leaves.

(1018). FROGS' LEGS À LA OSBORN (Cuisse de Grenouilles à la Osborn).

Cut a pound of thighs in two to divide them, then each leg in two at the joint; season with salt and pepper and fry them in some butter with a teaspoonful of chopped up onions, a finely shred green pepper, two peeled tomatoes cut into eight pieces, four ounces of finely minced mushrooms and one gill of espagnole sauce (No. 414), cover and set the pan in the oven for fifteen minutes, then dress the frogs' legs, reduce the sauce and pour it over, sprinkling the top plentifully with chopped parsley, then serve.

(1019). FROGS' LEGS À LA POULETTE WITH MUSHROOMS (Cuisse de Grenouilles à la Poulette aux Champignons).

Cut the frogs' thighs in two to divide them, and the legs at the joint; should they be small, leave the legs whole only suppressing the feet, having one pound in all after they are trimmed. Fry them in butter with six ounces of fresh, minced mushrooms, add half a pint of velouté sauce (No. 415), and let simmer for a few minutes, then thicken the sauce with three raw egg-yolks diluted in half a gill of cream; season with salt, cayenne pepper, nutmeg, lemon juice and chopped parsley.

(1020). FROGS' LEGS DEVILED (Cuisse de Grenouilles à la Diabla).

Have one pound of well-pared frogs' legs; season them with salt, pepper, nutmeg, lemon juice and mustard, and immerse them in melted butter, then roll them in bread-crumbs, and range them on a double broiler; besprinkle with butter, and broil over a slow fire, then dress them on a deviled sauce (No. 459).

(1021). FROGS' LEGS FRIED À LA ORLY (Cuisse de Grenouilles Frites à la Orly).

Divide medium-sized frogs legs by cutting them apart at each joint; put them into a vessel with minced onions, branches of parsley, salt, pepper, nutmeg, lemon juice and sweet oil; let them marinate for two hours, then roll them in flour and fry till a good color; drain, and besprinkle with salt; dress them on folded napkins with fried parsley on top. Serve in a separate sauce-boat a tomato sauce (No. 594).

(1022). FROGS' LEGS FRIED WITH CREAM SAUCE (Cuisse de Grenouilles Frites Sauce Crème).

Should the frogs' legs be large, cut them in two by separating them at each joint; season with salt and pepper, and wet them over with a little milk. roll them in flour and fry them till a good color. First take out the small pieces, then the larger ones, and dress them on a napkin with a bunch of parsley on top; serve a cream sauce (No. 454) in a separate sauce-boat.

(1023). FROGS' LEGS ROYER (Cuisse de Grenouilles à la Royer).

Fry in two ounces of butter, one pound of trimmed frogs' legs with a teaspoonful of chopped onions added; when done, cover them with an espagnole sauce (No. 414) and half as much tomato sauce (No. 549); reduce and season to taste. Broil some slices of bacon, cut them up into squares; dress the frogs' legs, dredge over with chopped parsley and surround with the pieces of bacon to form a border.

LOBSTER (Homard).

A large sea crawfish, the euirais being strewn with blue spots more or less big on a reddish foundation which covers a white tissue. This crustacean is not very fleshy, feeds but little and is very difficult to digest; when cooked it turns red. Its claws and tails are the only meaty parts and are excellent for food.



FIG. 272.

Spiny Lobster (Langouste), Palinurus Loensta.—The spiny lobster has two large horns in front of its eyes, two others underneath and it is with these it catches and draws toward if the fish on which it feeds. Its back is covered with prickles and very rough. During the winter this crustacean lives in the deep ocean and is very common in the Mediterranean sea. Its meat can only be digested by robust stomachs and it always requires to be highly seasoned.



FIG. 273.

(1024). LOBSTER OR SPINY LOBSTER, AMERICAN STYLE (Homard on Langouste à l'Américaine).

Cook in a court bouillon some medium sized lobsters, proceeding exactly as described in crawfish au court bouillon (No. 1009); drain and then split them lengthwise in two. Cover with sweet oil in a sautoire, some onions and shallots both finely minced, also thyme and bay leaf; lay the lobsters over, the cut side on top, heat for a few minutes, season, and pour into the bottom of the sautoire, two gills of white wine, and the same quantity of court bouillon stock; cover closely and boil over a good fire for twelve minutes, then keep it warm without boiling for ten minutes longer. Drain, strain off the liquid, put it back to reduce to a half-glaze, then thicken it with tomato sauce (No. 549), mingling in a few spoonfuls of Madeira wine. When the sauce is finished, take it from the fire and butter it with fresh butter, adding a dash of cayenne pepper, and half a gill of burned brandy; dress and pour the sauce over the whole.

(1025). SMALL LOBSTERS À LA BORDELAISE (Petits Homards à la Bordelaise).

Take four small lobsters weighing one pound each and kill them in boiling water, drain, and break off the large claws, put them together in a narrow saucepan, and moisten to three quarters of their height with a court bouillon made with white wine (No. 39); let cook for twelve minutes, then set aside, and leave them for ten minutes longer in their stock. Cut up into three-sixteenth of an inch squares, half a pound of carrots, a quarter of a pound of onions, and a quarter of a pound of celery root; parboil them separately and finish cooking them in broth for three-quarters of an hour, letting the liquid fall to a glaze until they are done, then add some tomatoes cut up in dice; keep this on one side. Drain the lobsters, split them each in two lengthwise, and detach the half tails from the bodies; suppress the claw shells and return the tails to their shells, also the bodies; place again in the saucepan, cover and keep warm. Strain their broth and free it of fat, let it reduce to a half-glaze, and thicken with a few spoonfuls of brown sauce (No. 414) reduced with Madeira and a little tomato sauce (No. 549). Finish with two spoonfuls of burnt brandy, and a pinch of cayenne; take it from the fire to stir in some butter and the vegetable stock; range in vegetable dishes the half bodies, and half tails in their shells, set the shellless claws on top, and cover over with a part of the sauce, serving the remainder in a sauce-boat.

(1026) LOBSTER À LA BONNEFOY (Homard à la Bonnefoy).

Chop up two ounces of onions and two shallots, fry them in oil without letting attain a color, and add to them two live lobsters' tails cut in pieces across three-eighths of an inch thick with their shells. Sauté them for a few moments over a brisk fire, and season with salt, cayenne, a bunch of parsley, garnished with thyme, and a clove of garlic, moisten with a pint of white or red wine; cover the sautoire, and cook the lobsters for fifteen minutes, then drain off the pieces, dress them in a pyramidal form on a dish, and add to the broth a few tablespoonfuls of tomato sauce (No. 549), and espagnole sauce (No. 414). Pound the creamy parts picked from the bodies with a little cayenne pepper, press it through a sieve, and stir it into the sauce with some minced mushrooms; pour this over the lobsters, and finish by sprinkling the surface with chopped parsley; add a little finely shredded tarragon leaves.

(1027) LOBSTER À LA BRITANNIA (Homard à la Britannia).

Boil two lobsters of two pounds each in boiling water with some cut up carrots and onions, parsley, thyme, bay leaf, and vinegar; cook for twenty to thirty minutes, then let the stock settle, and pour off the top steadily from the sediment; divide the bodies from the tails, take out the meat from the latter, also from the claws, and keep it warm in a little of the stock; take also the creamy parts from the bodies and rub them through a sieve. Reduce a pint of mushroom broth or essence (No. 392) with half a pint of velouté sauce (No. 415), and half a gill of meat glaze (No. 402), also one gill of Madeira wine; thicken it with four tablespoonfuls of bread-crumbs, and season with salt, red pepper, and nutmeg; add half a pound of mushroom heads, and half a pound of small artichoke bottoms cut in four. Escalop the lobster tails, dress them in a crown shape, and place the rest of the meats in the center, on top lay the mushrooms and artichoke bottoms, then finish the sauce by thickening with egg-yolks, butter, and cream, add some lemon juice, and chopped parsley, also the creamy parts from the bodies; pour the sauce over the lobster, and serve very hot.

(1028) LOBSTER À LA CAMILLE (Homard à la Camille).

Heat in a sautoir some good sweet oil, and throw into it live lobsters, each one cut across into twelve pieces; season with salt, pepper, mignonette, thyme, bay leaf and cayenne pepper; toss them over a brisk fire for twelve minutes, then add three medium fresh tomatoes, peeled, seeded and cut in dice, a few parsley leaves and a clove of crushed garlic; let reduce for ten minutes, then pour in a gill of brandy, set it on fire, and as soon as it is extinguished pour in two gills of white wine, reduce to half, and just when ready to serve, add some meat glaze (No. 402) and lemon juice.

(1029) LOBSTER À LA CREOLE (Homard à la Créole).

Take two medium lobsters each one weighing about two pounds; cut them up into twelve pieces and sauté them over a quick fire with half as much butter as oil; add two ounces of onions and one ounce of chopped shallot, salt, pepper, and a garnished bunch of parsley, then moisten with four gills of consommé (No. 189), and one gill of Madeira wine, add four medium, peeled, pressed and halved tomatoes, one green pepper, cut into small bits, and a little curry. Let this simmer for fifteen minutes, add fine herbs and serve. Boil some rice in water with salt and butter, drain, set it into a buttered mold, and leave it in the oven for ten minutes, then unmold and serve the rice separately but at the same time as the lobsters.

(1030) DEVILED, ROASTED LOBSTER (Homard Rôti à la Diable).

Kill the lobster in hot water; split in two lengthwise, and range it on a baking pan; season with salt and cayenne, and pour over some melted butter. Bake it in a moderate oven for twenty minutes, cover over with maître d'hôtel butter containing plenty of diluted mustard. Serve on a very hot dish, break the shells with pincers made for this purpose, remove the meat and serve them directly on the plates.

(1031) LOBSTER À LA DUGLÈRE (Homard à la Duglère).

Cut live lobsters into pieces, heat some butter in a sautoir, and when hot range the pieces of lobster one beside the other; fry them over a quick fire, then moisten with brandy, set it on fire, add Madeira and white wine, seasoning with salt, pepper and a little cayenne pepper; add to it some peeled, pressed and cut up tomatoes, a clove of crushed garlic, and a good, cooked mirepoix (No. 419). As soon as the lobsters are done, lay them in a dish, reduce the sauce with velouté (No. 415), and incorporate into it just when ready to serve, some butter and lemon juice; pour this over the lobster, and dredge the surface with a pinch of chopped chervil and chives.

(1032) LOBSTER À LA FRESNE (Homard à la Fresne).

Take two lobsters each weighing two and a half pounds, and cook them by steam for one-half hour. Detach the tails from the bodies; take the meats out of the former whole, and set it aside to get cool, and from them obtain one pound to cut up into slices; put these into a vessel with half as much mushrooms, and half as much truffles as mushrooms, moisten the whole with a pint of velouté sauce (No. 415), reduced with cream and thickened with egg-yolks and butter, not having too much, only just sufficient to envelop the garnishing; dress the lobsters, arranging them dome-shape, smooth the surface nicely, and decorate with large fanciful cuts of truffles; garnish around with some cream quenelles (No. 76) without decorations.

(1033) LOBSTER À LA GAMBETTA (Homard à la Gambetta).

Cut about four pounds of raw lobster tails into transversal pieces three-eighths of an inch thick. Fry in four ounces of butter, two ounces of leeks, the same quantity of onions, the same of carrots, and the same of celery, a branch of parsley, thyme and bay leaf, add the remaining part of the lobsters and moisten with half a bottleful of white wine and a quart of fish stock (No. 195); let all cook for half an hour, then strain the stock through a sieve, add to it some velouté sauce (No. 415), and reduce all together, pass through a tammy into a saucepan previously rubbed with a little garlic. Sauté the slices of lobster tails in some clarified butter over a brisk fire, add a teaspoonful of shallots, salt and red pepper, then moisten with white wine; reduce quickly and pour in the reduced velouté, and a little tomato sauce (No. 549); thicken with four egg-yolks, butter and cream; dress the whole into a dish and garnish around with croûtons fried in oil and croquettes of rice cooked and seasoned with hazelnut butter (No. 567), salt, saffron and cayenne pepper; when cold make this into small balls three-quarters of an inch in size, dip them in eggs, then in bread-crumbs and fry to a fine color. On top lay some trussed crawfish.

(1034) LOBSTER À LA HERVEY (Homard à la Hervey).

Prepare a court bouillon (No. 38), and in it cook two lobsters each of two pounds; drain them for a few minutes; detach the tails from the bodies, and keep them warm in a little of their broth. Cut some peeled truffles into thin slices an eighth of an inch thick, and three-quarters to one inch in diameter; set them in a bain-marie with a little melted glaze (No. 402) and Madeira wine. Slice the lobsters' tails and claw meat, and fry the pieces in butter; moisten with a pint of cream, reduce and season highly, then thicken with egg-yolk, cream and butter. Dress and garnish the dish with round apple croquettes one inch in diameter, and cover the entire top with the prepared truffles.

(1035) LOBSTER À LA LAWRENCE AND MARYLAND (Homard à la Lawrence et à la Maryland).

Cut into twenty-four pieces the tail parts of four cooked lobsters; season them with salt and mignonette. Heat well in a sautoire four ounces of butter, and two gills of oil, add to it the pieces of lobster, and sauté them over a brisk fire, adding four ounces of onions, and two small bunches of parsley garnished with garlic, cloves, and bay leaf; moisten with half a bottleful of red wine, and two gills of espagnole sauce (No. 414); put in some chopped mushrooms, and the pulp of one lemon; suppress the parsley and bay leaf, and serve the remainder in a dish with finely shred chives strewn over the top.

Maryland Style.—Cut cooked lobsters in slices one-quarter inch in thickness, sauté in fresh butter, moisten with cream, let simmer for a few minutes, and before serving, thicken the lobster with cooked yolks of eggs, crushed with double the amount of butter, then press through a fine sieve, seasoning with red and white pepper and add a little good sherry.

(1036) SMALL SPINY LOBSTER TAILS À LA MONTE CARLO (Queues de Petites Langoustes à la Monte Carlo).

Cut a few fresh mushrooms into large dice, and cook them with butter and lemon-juice; poach a few dozen large oysters, cut them up into three-eighths of an inch squares, and strain their broth. Cook twelve ounces of picked rice in some fish stock (No. 195), mixed with the oyster and mushroom broths, and a coffeespoonful of red pepper (No. 168); have it when done, the consistence of a Creole rice. Keep in boiling water seven or eight small spiny lobsters, each one weighing ten ounces; drain, and detach the tails from the bodies; put the latter back into the water to cook for ten minutes longer,

then drain and pick out all the creamy parts. Split each tail in two lengthwise, both meat and shells, keep all the water running off from the meat, and fry these halved tails in a sautoire for five or six minutes with some oil and chopped shallots; season, and dredge over a little red pepper; moisten them to their height with good court bouillon (No. 38) and white wine, add some mushroom peelings, a garnished bunch of parsley, a lemon pulp, and two chopped tomatoes, and allow the liquid to boil rapidly for five or six minutes, then drain off the halved tails, so as to take out the meats and keep them warm. Strain the lobster broth, stir into it the water reserved from the meats, and reduce it to a half-glaze, then thicken it, first with a little velouté sauce (No. 415), and afterward with a thickening of egg-yolks, cream, and two or three spoonfuls of the creamy parts; butter the sauce off the fire without ceasing to stir. After the rice is done to perfection, pour over it a few spoonfuls of hazelnut butter (No. 567), and let it smother for five or six minutes; stir in the oysters and mushrooms; dress this rice into a vegetable dish, smooth the surface dome-shaped, and in the center stick standing three or four large crawfish; around these dress the half tails almost upright, and cover over with a little of the sauce, serving the surplus in a sauce-boat. Should the spiny lobsters have to be replaced by small ordinary lobsters, then the lobster claws must be substituted for the crawfish and be stuck into the summit of the dome.

(1037). **LOBSTER À LA NEWBERG OR DELMONICO** (Homard à la Newberg ou à la Delmonico).

Cook six lobsters each weighing about two pounds in boiling salted water for twenty-five minutes. Twelve pounds of live lobster when cooked yields from two to two and a half pounds of meat and three to four ounces of lobster coral. When cold detach the bodies from the tails and cut the latter into slices, put them into a sautoir, each piece lying flat and add hot clarified butter; season with salt and fry lightly on both sides without coloring; moisten to their height with good raw cream; reduce quickly to half and then add two or three spoonfuls of Madeira wine; boil the liquid once more only, then remove and thicken with a thickening of egg-yolks and raw cream (No. 175). Cook without boiling, incorporating a little cayenne and butter; warm it up again without boiling, tossing the lobster lightly, then arrange the pieces in a vegetable dish and pour the sauce over.

(1038). **LOBSTER À LA PAUL BERT** (Homard à la Paul Bert).

Take eight one-pound lobsters and plunge them into boiling water into which has been added a bunch of parsley, sliced onions, salt, pepper and vinegar; let them boil steadily twenty minutes, then remove; detach the bodies from the tails; take the meat out whole from the latter by breaking the inside of the shell only; then wash and dry the shells. Cut up the tail meat into transversal slices; put four ounces of butter into a sautoire, range the lobster escalops on top, and sauté them, adding a small finely chopped up shallot, half as much shrimps as lobster, and half as much fresh, peeled walnuts as shrimps. (Should there be no fresh walnuts procurable, take dry ones and soak them for twelve hours in salt and water, then peel.) Drain off the butter and replace it by a reduced béchamel sauce (No. 409) thickened with egg-yolks, cream and fresh butter, with lemon juice and chopped parsley, being careful to have the sauce quite thick. Fill the lobster shells with this preparation, dress them crown-shaped on a bed of parsley, and arrange a bunch of parsley leaves on top.

(1039). **LOBSTER, PROVENÇAL STYLE** (Homard à la Provençale).

Divide into equal pieces two medium sized raw lobster tails, season them with salt and mignonette, and sauté them in oil over a very hot fire, turning them round so that they color nicely on both sides. Mince up very finely eight ounces of onions, cutting them first in halves, and suppressing the root and stalk, put them in with the lobster with salt, pepper, mignonette, a bunch of parsley, garnished with thyme and bay leaf, half a pint of tomato sauce (No. 549), and four spoonfuls of burnt brandy, boil a few minutes; take out the pieces of lobster, strain the sauce through a sieve, and reduce it over a brisk fire with half a bottleful of white wine, despumate the sauce, and when nearly reduced, put back the lobster, season to taste, and serve.

(1040). **LOBSTER ROASTED ON THE SPIT** (Homard Rôti à la Broche).

Kill a large six-pound lobster by plunging it into boiling water for three minutes, lay it on the spit without trussing, only fastening the claws together with an iron skewer, or else attach it to the spit cradle and lay it in front of a good fire, turning it around while besprinkling with a brush

dipped in butter and lemon juice; salt it while it is very hot; pour over a good mirepoix with wine (No. 419) and aromatics. A lobster weighing six pounds requires forty minutes cooking, and must be besprinkled quite frequently; when the meat is done, the shell should be softened. Remove the lobster from the spit, dress it on a dish and serve separately a shallot sauce finished with some butter; serve it in a sauce-boat, or replace it by a half-glaze reduced with white wine, into which has been added the juice of a lemon or orange.

(1041). LOBSTER À LA ROUGEMONT (Homard à la Rougemont).

Kill three lobsters each weighing two pounds by plunging them for two minutes into boiling water; when well drained, break off the claws from the bodies so that they occupy less room in cooking, and put the whole into a saucepan; moisten with half a bottleful of white wine, and the same quantity of water, and add cut up carrots, celery, leeks and onions, thyme, bay leaf, parsley branches and pepper corns, let all boil for twenty-five minutes, and drain off the lobsters. Detach the tails from the bodies, split the latter lengthwise to obtain all the creamy parts, which must be pressed through a sieve and laid aside. Cut the tail meat into slices, keeping all the water issuing from it; fry in either two ounces of butter or oil, the body shells after chopping them up coarsely on the table, add minced carrots, celery, onions, leeks, shallots and paprika, half of the lobster stock, and the water from the meat; let all boil for fifteen minutes, then strain through a sieve. Suppress the shells from the claws, cut up the meat the same as the tails, season with salt and fry them both with butter for two minutes over a brisk fire, then moisten with the stock, adding half a pint of velouté sauce (No. 415), and one gill of tomato purée (No. 730); let simmer for twelve minutes. Add half the quantity of cooked mushroom heads, and the creamy parts of the lobsters, thicken with egg-yolks, one gill of cream and two ounces of butter, pour over a little burnt brandy, and less than half as much Madeira wine; dress this on a chafing dish, and serve at the same time some rice cooked in milk, seasoned with salt and lemon peel.

(1042). LOBSTER TAILS À LA STANLEY (Queues de Homards à la Stanley).

Wash, blanch, and cook in a white broth (No. 194a), twelve ounces of good Carolina rice, keeping it quite consistent; twenty to twenty-five minutes will suffice to have it done; keep it warm. Suppress the tail shell of a large, freshly cooked lobster; cut the meat into slices, and lay them in a sautoire; sauté these, when done add the same quantity of fish quenelles (No. 90) molded in a small coffeespoon (No. 155), five or six whole hard boiled egg-yolks, a few dozen crawfish tails, and the same amount of poached and trimmed oysters. Put on to reduce five gills of velouté sauce (No. 415), pour into it slowly a few spoonfuls of fish court-bouillon (No. 38), a part of the broth from the oysters, the crawfish, a coffeespoonful of powdered curry dissolved in two spoonfuls of broth. When the sauce has become thick and succulent, strain it, and return it to the saucepan to heat once more, then cover the garnishings with a small part of it, keeping it in a bain-marie, while the remainder is to be set on the side of the range, and butter worked into it. Dress the lobster, in a chafing dish dome-shape, with the garnishing around, and on top lay symmetrically four cooked crawfish, having their tails shelled, and pour a little of the sauce over the lobster; lay a round truffle on the summit of the dome, and send to the table at once with a sauce-boat of the buttered sauce. The rice to be served separately.

(1043). SMALL LOBSTERS À LA CARLU, STUFFED LOBSTER TAILS, DEVILED (Petits Homards à la Carlu, Queues de Homards Farcies, et à la Diable).

Split in two lengthwise three or four small, cooked and cold lobsters, and pick the meat from the bodies, cut it into half inch square pieces, and set in a saucepan with half its quantity of cooked mushrooms, cut in quarter inch dice. Put on to reduce three gills of good béchamel sauce (No. 409), incorporating slowly into it the broth from the mushrooms. With this sauce cover the prepared salpicon and use it to fill the half lobster shells that have been well cleaned; smooth the tops and cover over with a thin layer of cream fish forcemeat (No. 76), having it slightly dome-shaped; sift over white bread-crumbs and sprinkle the surface with melted butter, then range the shells on a buttered baking sheet, and brown the tops in a moderate oven for ten minutes, then dress them on napkins.

To Stuff Lobster Tails.—Cut in three-sixteenth of an inch squares, one pound of lobster meat cooked in a court bouillon (No. 38), add to these half the same quantity of cooked mushrooms cut up

the same size. Fry colorless in butter, two tablespoonfuls of onions, add two ounces of flour, and fry without browning; dilute with a pint of milk and cook again for a few minutes, then add the lobster and mushrooms, mix well, boil up once, remove, and cool off. Fill the half tail shells, well cleaned and dried, with this preparation, dredge over bread-crumbs, besprinkle with butter and brown them in a hot oven.

For Deviled.—Clean and dry the half body shells; fill them with the same preparation as above, having it dome-shaped, smooth the surface, and coat over with mustard; dredge bread-crumbs on top, besprinkle with butter, and brown nicely in the oven.

(1044). LOBSTER WITH CREAM (Homard à la Crème).

Plunge two lobsters each weighing two pounds into boiling water, so as to kill them quickly; break off the large claws, and lay them in a narrow saucepan with the bodies; moisten them to their height with white wine and water, add branches of parsley, bay leaf, onions, finely shred carrots and salt; let boil for twenty minutes, drain and detach the tails from the bodies. Take out the creamy part from the bodies, press through a sieve, and keep this aside. Fry in some butter, four finely chopped, blanched shallots, moisten them with the lobster stock, and boil for fifteen minutes, strain, remove the fat, and reduce to a half-glaze, then thicken with two spoonfuls of velouté sauce (No. 415); continue to reduce while pouring in two gills of good raw cream, strain this sauce and add to it the creamy parts of the lobster, a dash of cayenne pepper and half a gill of burnt brandy; butter it without ceasing to stir so that the butter is thoroughly incorporated. Cut across in slices the tail meat and shells; cut the remaining bodies in two, and dress the two halves one beside the other in the center of a dish; range around the slices of tail, alternating each piece with a fine slice of cooked truffle, and on top of the body shells lay the claw meat; cover the lobsters with a part of the sauce, and serve the rest in a separate sauce-boat.

MUSSELS (Moules).

This bivalvular shell-fish is without any distinct head, or eyes, or organs of mastication; there are sea and river mussels. The shells from the sea kind are oval shaped, convex on the outside, and concave inside, black, bluish, smoothly polished, and varying from two to three inches in length. Mussels must be chosen very fresh. Be careful after having washed them to place them in a vessel with salted water and leave them for several hours.



FIG. 274

(1045). MUSSELS, HOW TO PREPARE (Moules, pour Préparer).

Obtain four quarts of medium sized mussels; tear off the grass, scrape them well, and wash them several times, changing the water constantly. Put them when clean into a saucepan with half a pint of water or white wine, a few sprigs of parsley, thyme, and bay leaf; set the saucepan over a brisk fire, cover it well, and open the mussels by tossing them frequently, then take them out with a skimmer to transfer them into another saucepan. Strain the broth, leaving all sediment at the bottom, pouring it off gently not to disturb the sand; take out all the empty shells, cut off the foot (the black appendage) from the mussels with a pair of scissors, and put them back on their half shells into their own broth.

(1046). MUSSELS À LA MARINIÈRE (Moules à la Marinière).

The mussels should be prepared as for No. 1045. Cook in butter one shallot with the same quantity of very finely chopped onions; moisten with white wine, add the mussels and a little velouté sauce (No. 415), and mussel broth; keep this warm and just when ready to serve, stir in a piece of fresh butter and chopped parsley.

(1047). MUSSELS À LA POULETTE (Moules à la Poulette).

Prepare the mussels as for No. 1045; cut two ounces of onions into one-eighth of an inch pieces and cook them in a saucepan with two ounces of butter; not letting them attain a color, moisten with a pint and a half of velouté sauce (No. 415), and a small part of the mussel broth; reduce this

sauce with mushroom parings added, strain it through a tammy, and thicken with a thickening of egg-yolks diluted with a little of the broth, and fine butter; cook this thickening without allowing it to boil, stirring it steadily; season to taste and serve.

(1048). MUSSELS À LA VILLEROI (Moules à la Villeroi).

These must be prepared as for No. 1045. Take the mussels from their shells; cut off the foot without injuring the mussel, then dip them into an allemande sauce (No. 407) with cooked fine herbs, well reduced and partially cold; dip them in for the second time when very cold, then put them aside in the ice-box for one hour; lift them up with a thin knife, immerse them in beaten eggs, then in bread-crumbs and fry them of a fine color; serve on folded napkins.

(1049). MUSSELS STUFFED À LA TOULOUSAINE (Moules Farcies à la Toulousaine).

To be prepared the same as for No. 1045. Take them out of their shells after draining, cut off the foot, and divide the mussels up into half inch pieces. Fry in oil a cut up onion, and a whole clove of garlic; add to it fresh bread-crumbs, and moisten with mussel broth and milk; boil and stir in a little finely chopped, cooked spinach, suppress the garlic, and add the mussels. Fill the shells with this; range them on a dish, strew bread-crumbs and parmesan on top, besprinkle with fine oil, and brown them nicely in a quick oven. Serve on a folded napkin.

(1050). MUSSELS WITH FINE HERBS, BAKED (Moules aux Fines Herbes Gratinées).

Prepare and cook the mussels as for No. 1045. Take them entirely out of their shells; cut off the foot with scissors, and range them one beside the other on a buttered dish; sprinkle the top over with finely and separately chopped up shallots, onions, mushrooms, and parsley; lay bread-crumbs and grated parmesan over, pour in some melted butter, and set the dish in the oven for eight or ten minutes.

(1051). MUSSELS WITH SHALLOT (Moules à l'Échalote).

Set into a saucepan a few dozen, medium sized mussels; let them open over a brisk fire, with a bunch of parsley added, and toss them about until the meats get firm. Drain them through a colander laid over a bowl, in order to collect all their broth, then remove the empty shells from each, and put the mussels back into the saucepan to keep warm. Put into another saucepan two spoonfuls of chopped shallot, and one of onions; add a gill of white wine, and two spoonfuls of tarragon vinegar; reduce the liquid slowly to half, remove the saucepan from the fire, and let the contents get partially cold, then stir in three or four raw egg-yolks. Beat with a spoon, and thicken the liquid slightly by stirring it on the fire, then take it off, and incorporate into it slowly, five ounces of butter divided into small pats, without ceasing to stir; finish the sauce with two spoonfuls of shallot juice, chopped parsley and lemon juice. Dress the mussels into a vegetable dish, pour over the sauce and serve.

OYSTERS (Huitres).

A bivalve having an irregular shell attached by hinges, and having an oblong, grooved indent across. It is headless, toothless and sexless; it cannot live out of water, and is specially fond of the mouths of rivers. The fishing begins in September, and finishes in the latter part of April; in all the intervening months, or those containing no letter R in their names, the oysters are replaced by Little Neck clams. Fresh oysters are easier digested in the raw state than when cooked, for the heat hardens them while the sea water



FIG. 275.



FIG. 276.

in the raw ones facilitates digestion. Oysters contain plenty of water, very little solid animal matter, a great deal of lime and sulphate of iron, osmazome and gelatin. These bivalves agree with worn-out constitutions, but should be eaten very fresh. Like certain fishes, oysters contain phosphorus.

(1052). OYSTERS À LA BÉARNAISE, TOMATOED (Huitres à la Béarnaise Tomatée).

Place some large oysters in a saucepan on the fire; poach them slightly in their own liquor, drain and suppress the hard parts, then roll them in a sautoir containing cooked fine herbs. Butter some boat-shaped tartlet molds, line them with a delicate chicken forcemeat (No. 62); and lay one oyster and some of the fine herbs in every mold; cover over with more forcemeat, so that it is well filled and rounded on the top, then poach, unmold, and dip them in beaten eggs; roll in bread-crumbs, and fry in clarified butter. Serve a separate sauce-boat of tomato béarnaise sauce (No. 433).

(1053). OYSTERS À LA BOUGICAULT (Huitres à la Bouicault).

Butter a deep dish; pour into it some oysters with their own liquor; season with salt, pepper, tomato catsup and tobacco sauce; scatter over a few bits of butter, here and there, and then set the dish into a hot oven; serve as soon as the oysters are poached, that is as soon as they are firm to the touch.

(1054). OYSTERS RISSEOLETTES À LA POMPADOUR (Rissolettes d'Huitres à la Pompadour).

After blanching medium-sized oysters, drain and suppress the hard parts; prepare some round pieces of thin pancake, two and a half inches in diameter; fill half of each with a little thick Italian sauce (No. 484); lay an oyster on top with more sauce over, then force a quarter inch cord of fish quenelle forcemeat (No. 90) through a cornet on one half of the pancake; fold over and fasten the edges together; dip them in beaten eggs, then in bread-crumbs, and fry a fine color; then dress on a folded napkin and garnish with a bunch of fried parsley.

(1055). OYSTERS À LA RUBINO (Huitres à la Rubino).

Butter a deep dish and pour into it the oysters with their own liquor; season with salt and black pepper, and 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 set it into a moderate oven for fifteen minutes, then serve.

(1056). OYSTERS À LA VILLEROI (Huitres à la Villeroi).

Poach some large oysters in their own liquor; drain and wipe them dry. Reduce some velouté sauce (No. 415), with the oyster liquor and a little jelly, thicken it with egg-yolks, and leave it to get nearly cold; cover the oysters with one or two layers of this sauce, range them on a baking sheet, one beside the other, and put them away until thoroughly cold, pare them, then dip in beaten eggs, roll them in bread-crumbs, and fry in plenty of hot fat to a golden color; drain and dress them on a folded napkin; lay on top a bunch of fried parsley, and serve with a sauce-boat of Madeira sauce (No. 492).

(1057). OYSTERS BAKED, À LA CRANE (Huitres au Gratin à la Crane).

Lay in a deep dish fit to be placed in the oven, a bed of medium sized drained oysters; season with salt, pepper, and a few small pieces of butter; sift over some fresh bread-crumbs, and pour in a little sherry wine and some of the oyster liquor; repeat the same operation until the dish is full, then besprinkle the whole with bread-crumbs; scatter small pats of butter here and there, and set the dish into a hot oven for ten to fifteen minutes to bake them a fine color, then serve.

(1058). OYSTER BROCHETTES WITH TRUFFLES (Huitres en Brochettes aux Truffes).

Poach in their liquor three dozen large oysters; when they are cold, pare and season, run a small wooden skewer through their centers, alternating each oyster with a round slice of cooked truffle. Dip these brochettes into a well reduced allemande sauce (No. 407), into which has been added chopped mushrooms and fine herbs. Range them at once on a baking sheet, and leave them in the ice-box till the sauce is thoroughly cold; three hours later, detach them from the sheet, remove the superfluous sauce, and shape them nicely, roll them in white bread-crumbs, dip them in beaten eggs, and again in bread-crumbs, smooth the surfaces, and plunge the brochettes into very hot fat, until they attain a golden color; then withdraw the skewers and dress them at once on a folded napkin. Garnish with fried parsley.

(1059). BROILED OYSTERS, MAÎTRE D'HÔTEL AND ON SKEWERS (Huitres Grillées Maître d'Hôtel et en Brochettes).

Drain some large oysters; wipe dry, and season with salt and pepper; range them on a hinged broiler, coat over either with melted butter or oil (but no bread-crumbs), broil them over a quick fire without coloring, then dress them on pieces of toast, and pour over a little slightly melted maître-d'hôtel butter (No. 581); or, they may be bread crumbed after dipping in butter, and then broiled over a slow fire, covering with the maître d'hôtel butter.

For Brochettes or Skewers.—Blanch some large oysters, run a skewer through them twining around with a band of very thin and fat bacon, cut sufficiently long that one alone answers for a brochette; sprinkle over some butter, and broil them over a quick fire, then dress them on a hot dish, and cover with maître d'hôtel butter (No. 581).

(1060). FRIED OYSTERS À LA HORLY (Huitres Frites à la Horly).

Poach some medium sized oysters in their own liquor, drain and suppress the hard parts; wipe them in a cloth, and lay them in a vessel to season with salt and pepper, adding parsley, chopped mushrooms, lemon juice and a little oil; let marinate for two hours; now dip them in fine frying batter (No. 137), into which has been mixed well beaten egg-whites; immerse each oyster into this paste and plunge them at once into very hot fat; fry them a fine color, drain, salt, and dress them on a folded napkin. Set a bunch of fried parsley on top and quartered lemons around; to be served with a separate sauce-boat of light tomato sauce (No. 549).

(1061). OYSTERS FRIED WITH BUTTER OR LARD (Huitres Frites au Beurre ou au Saindeux).

Fried Oysters With Butter.—Poach the oysters lightly in their own liquor, then drain and roll them in pulverized cracker-dust, dip them in beaten egg that has been mixed with a little milk seasoned with salt and pepper and strained through a strainer; roll them in bread-crumbs. Put some butter into a sautoire or frying-pan; when very hot lay in the oysters one beside the other, and as soon as they are fried nicely on one side, turn them over on the other when done; drain, and pile them on a folded napkin, and serve very hot.

Fried Oysters with Lard.—Drain medium-sized oysters; roll them in pulverized cracker-dust, then dip them in eggs to which have been added an equal quantity of oyster liquor and seasoned with salt and pepper, beaten well with a whisk and strained through a strainer. Roll them once more in the cracker-dust, shape them nicely, and plunge them into very hot lard; when a fine color, drain, besprinkle with a little table salt and dress on folded napkins.

(1062). OYSTERS ON CRUSTS (Huitres sur Croûtes).

Blanch in their liquor, three dozen large oysters; pare and cut them up into five-eighths inch squares. Put on to reduce a few spoonfuls of good béchamel sauce (No. 409), mix in with it two or three spoonfuls of raw, chopped, peeled mushrooms, continue to reduce the sauce without ceasing to stir, and incorporate into it slowly a few spoonfuls of the oyster broth, and a little cream. Use this sauce to mingle with the oyster salpicon, being careful to keep the mixture of a good consistency, and use it to cover seven or eight hollow bread-crusts (No. 52), prepared the same as for poached eggs browned and emptied just when ready to serve. Smooth the surfaces, bestrew with bread-crumbs and sprinkle over with a little melted butter; brown them with a hot shovel or else a gas salamander, and serve.

Another Way.—Prepare some oysters the same as oysters à la poulette (No. 1067). Cut the tops from some rolls, empty them by removing all the crumbs, rub fresh butter over the inside and outside of the rolls, color nicely in the oven; when the crust is crisp, fill it with the prepared oysters, put the cover on, and serve on a folded napkin.

(1063). OYSTERS, PHILADELPHIA STYLE (Huitres à la Philadelphie).

Put two ounces of butter into a pan and let it cook till nut brown, then add to it twenty oysters well drained and wiped; fry them till they assume a light color on both sides, then pour in a quarter of a pint of oyster liquor, salt and pepper. Serve at the same time thin slices of toasted bread, or else pour the oysters over slices of toast laid in a deep dish.

(1064). STEAMED OYSTERS AND ON TOAST (Huitres à la Vapeur et Sur Croûtes Grillées).

Wash very carefully some medium sized unopened oysters; lay them on a wire grater provided with a handle so that they can easily be removed when done; set this grater into a steamer, cover it as hermetically as possible, and when the oysters are opened, lift them out, take off the flat shell, and serve them in the deep ones. Each guest seasons his oysters according to his individual taste, with salt, black or red pepper or tomato catsup. Serve some melted butter separately.

Steamed Oysters on Toast.—They must be steamed as for the above; open and put them into a sautoire with their own juice; season with salt, pepper and add a little fine butter, and serve them in a deep dish over slices of toasted bread.

(1065). OYSTERS, BÉCHAMEL WITH TRUFFLES (Huitres, Béchamel aux Truffes).

Reduce a cream béchamel sauce (No. 411) with the oyster liquor; season with salt, cayenne and nutmeg; add the poached oysters (No. 1067) and just when ready to serve, stir in a piece of fresh butter and very finely chopped truffles.

(1066). OYSTERS À LA HOLLANDAISE (Huitres à la Hollandaise).

Poach the oysters (No. 1067), then drain them, dress them into a deep dish and cover them with a Hollandaise sauce (No. 477).

(1067). FRICASSEED OYSTERS OR À LA POULETTE (Huitres Fricassées à la Poulette).

To Poach Oysters.—Set a saucepan on the hot fire, and place the oysters in it with their own liquor, being careful to stir them about at times to prevent them adhering to the bottom; when firm to the touch, drain them from their liquor. They can also be poached by placing a few at the time between two tin sheets, the top one or cover being smaller than the bottom one, so that the ridge of the top sheet be the same size as the bottom of the lower one. Put the oysters in the bottom buttered sheet with their own liquor, salt, pepper and fresh butter, cover with the smaller sheet turned over, set this on the fire and at the first boil, place it in a slow oven for about ten minutes or until poached, then drain off the liquor.

Oysters Fricassée à la Poulette.—Reduce some velouté sauce (No. 415) with oyster liquor, season with salt, pepper and nutmeg, and thicken with egg-yolks diluted in a little cream; incorporate into it a piece of fresh butter, some strained lemon juice and chopped parsley.

(1068). OYSTERS, VIENNAISE (Huitres Fricassées à la Viennoise).

Reduce some velouté sauce (No. 415) with oyster liquor, and just when prepared to serve, thicken it with raw egg-yolks and cream; stir in a piece of lobster butter (No. 580), and some finely chopped parsley, mix the oysters with the sauce and serve.

(1069). OYSTERS STUFFED À LA MORNAY (Huitres Farcies à la Mornay).

Poach about thirty medium oysters in their liquor, pare and split them through the center, then stuff this opening with a fine hash made of half lobster, half mushrooms and a little parsley mixed with a little béchamel sauce (No. 409), reduced until it becomes thick; garnish a buttered baking dish with these oysters, cover with a layer of cold Mornay sauce (No. 504), smooth the top nicely and strew over some grated parmesan cheese; and color in a very hot oven or under the gas salamander (Fig. 123).

(1070). OYSTERS STUFFED AND FRIED (Huitres Farcies et Frites).

Poach large oysters in their own liquor; when cold, trim them and cut them through their thickest part without separating the pieces, then stuff this opening with a preparation of cooked fine herbs mingled with a reduced and thick béchamel sauce (No. 409); press down the top part so as to attach them together, then season. Just when ready to serve bread-crumbs them English style (No. 13), and fry them in clarified butter, and after they have attained a fine color, drain and serve them at once on folded napkins.

(1071). OYSTERS WITH CURRY—INDIAN STYLE (*Huitres au Kari à l'Indienne*).

Have some large oysters placing them in a saucepan with their own liquor, put on the fire and when slightly firm to the touch, drain and suppress the hard parts. Cut up two ounces of onions into very small squares; fry without coloring, besprinkle with a little flour, and stir well, then moisten with the oyster liquor and white wine, season with salt, pepper and curry, let boil, and despumate; add the oysters and keep warm until ready to serve. In the meantime cook some rice in water with salt and a piece of butter; when done and dry, add to it a very little béchamel sauce (No. 409), also a small pinch of saffron; heat it thoroughly and lay it in a plain border mold (Fig. 139) dipped in cold water; unmold it on the serving dish; lay the oysters inside this border, and send to the table while very hot.

(1072). OYSTERS WITH FINE HERBS (*Huitres aux Fines Herbes*).

Drain medium-sized oysters; dry them on a cloth and roll them in flour, then sauté them in very warm butter, and dress them on a hot dish; squeeze over the juice of a lemon, and bestrew the top with chervil, parsley and chives, all finely and separately chopped up.

(1073). OYSTERS WITH PARMESAN FRIED IN OIL (*Huitres au Parmesan Frites à l'Huile*).

Take medium sized oysters that have not been poached; drain and dry them in a cloth; then roll them in grated parmesan cheese. Beat up some eggs in a vessel; add the same quantity of cream, stir well, and strain through a strainer, dip the oysters in this, roll them in cracker dust, and smooth them nicely, plunge them into very hot oil, and fry them to a nice golden color, drain, salt, wipe and dress them on folded napkins.

SCALLOPS, ST. JACQUES SHELLS (*Pétoncles, Coquilles St. Jacques ou Coquilles des Pelerins*).

Testaceous bivalular mollusks, having a semi-circular shell grooved on the sides forming rays on each valve toward the edges. They are eaten, although of a tough nature.



FIG. 277.

(1074). SCALLOPS À LA BRESTOISE (*Pétoncles à la Brestoise*).

Cook the scallops in a sautoir with white wine and half as much mushroom liquor, drain and chop them well. Fry in butter without coloring, finely cut up onions, moisten with the scallop broth, add fresh bread-crumbs, and let cook slowly for ten minutes, then add well-chopped lobster coral, fine herbs, salt, nutmeg, a dash of cayenne, a piece of butter and the chopped scallops; mix thoroughly and with this preparation garnish the scallop shells full and rounded on top; besprinkle with fresh bread-crumbs, pour over a little butter, and set them in a moderate oven; when a fine color, dress crown-shaped on folded napkins with sprigs of parsley in the center.

(1075). SCALLOPS À LA HAVRAISE (*Pétoncles à la Havraise*).

Pour white wine into a saucepan; add the scallops and take them off at the first boil; drain and mince them finely. Fry without coloring some chopped shallots, dredge over a little flour, add the minced scallops and their broth reduced; lobster coral and chopped up parsley. Fill well buttered scallop shells with this preparation, having them rounded on the top, strew over bread-crumbs, besprinkle with butter and color in a hot oven, then dress them on a napkin in a straight row, and garnish with sprigs of parsley.



FIG. 278.

(1076). SCALLOPS À LA MARINIÈRE (*Pétoncles à la Marinière*).

This simple dish is highly appreciated by amateurs of shell-fish. Cut the scallops up into quarter-inch squares; put them back on their deep shells; season with salt and pepper, dredge over some finely chopped fresh mushrooms, parsley and bread-crumbs, and lay on each a small piece of butter, also a teaspoonful of white wine. Cook in a hot oven from ten to twelve minutes, and after removing them, pour over a little lemon juice, then dress on folded napkins garnishing with sprigs of parsley.

(1077). SCALLOPS, ORLY (Pétoncles à la Orly).

Put the scallops into a bowl with salt, pepper, nutmeg, shallots, oil and lemon juice, let marinate for one hour, then roll them in cracker-dust and plunge them into hot, white frying fat to fry a fine color. They are to be dressed on a folded napkin and garnished with fried parsley, serving a tomato sauce (No. 549) separately.

With Milk and Flour.—Season with salt and pepper; moisten with a little milk, roll them in flour and fry a golden brown; drain, wipe and dress the scallops on a folded napkin.

With Eggs and Bread-crumbs.—Season the scallops with salt and pepper, immerse in beaten eggs, roll in bread-crumbs and fry to a nice color; drain, wipe and dress on a napkin.

(1078). SCALLOPS ON TOAST, BAKED (Orôtes de Pétoncles au Gratin)

Toast some slices of Jocko bread (No. 3416), and lay them on a well buttered dish. Blanch the scallops in a little white wine, salt and pepper, range them on the toast, one beside the other, very close together. Mix the scallop broth with some béchamel sauce (No. 499), and with this cover all the scallops and toast; besprinkle with bread raspings, grated cheese and butter, and brown them in a hot oven.

(1079). ST. JACQUES SHELLS, PARISIAN STYLE—LARGE SPECIES OF SCALLOPS (Oeuilles St. Jacques à la Parisienne—Grands Pétoncles).

Open eight or ten large, fresh St. Jacques shells (Fig. 277—large species of scallops), detach the meats, also the white and red milts, poach with a little white wine, drain and cut them into dice pieces; keep this salpicon aside. Fry some chopped onions and shallots in butter, add raw mushrooms cut in small squares and let cook until they have reduced their moisture, then put in the prepared salpicon five or six minutes later. Season the stew, thickening with freshly reduced béchamel (No. 499), boil again for a few moments without ceasing to stir; it should now be quite consistent; finish off of the fire with a dash of cayenne pepper, a piece of fresh butter and a piece of red butter (No. 580). Take the stew up with a spoon and fill the shells, bestrew the preparation with bread-crumbs, sprinkled over with melted butter and then bake in a moderate oven for ten minutes, take out and dress.

SHRIMPS (Crevettes de Mer).

A small crustacean with a long body, the tail is about as long as the body itself. The two first feet end in a claw shape; only after being cooked or dipped in alcohol does its meat turn red.

(1080). FRIED SHRIMPS (Crevettes Frites).

Take half a pound of shrimps; they should be alive; wipe them in a cloth. Melt a quarter of a pound of butter in a saucepan, let it settle and pour off the top into a pan; when very hot, add to it the shrimps, season, and fry them over a good fire from eight to ten minutes or until they become a good red color, then serve.



FIG. 277.

(1081). SHRIMPS WITH MUSHROOMS AND TOMATOED BÉARNAISE (Crevettes aux Champignons à la Béarnaise Tomatée).

Drain some large shrimps; fry them in butter with raw minced mushrooms; season with salt, nutmeg, pepper and lemon juice; add some chopped parsley and a little fish glaze (No. 399). Fill the bottom of a dish with some tomatoed béarnaise (No. 433), and dress the fried shrimps on top, strewing over a little chopped parsley.

TERRAPIN (Terrapène).

Diamond-back or salt water terrapin are found all along the Atlantic coast, but more especially in the Chesapeake bay and its tributaries; other salt water species from Massachusetts to Texas are quite numerous, and as a substitute for those of the Chesapeake are extensively used by houses of ordinary reputation. The scarcity of Chesapeake diamond-back terrapin grows more apparent each year, and even now it frequently requires many days of laborious and tedious work and many



FIG. 380.

miles of walking over soft boggy marshes, of prodding in deep narrow channels with long shafted tongs by men skilled and familiar with all their cunning habits before one is taken from a hiding place, just below the surface, sufficiently deep for protection against the winter frosts. The favorite place for the hibernation of the very largest size is a few inches below the soft oozy mud at the bed of a three or four fathom V-shaped channel in the bed of a creek of about the same distance from shore to shore. Thousands of such creeks penetrate the shores and islands of the Chesapeake, and those less frequented by man are instinctively selected by the terrapin for its haunts. At least ninety per cent. of those taken from the beds of deep creeks will measure six and one-half to eight and one-half inches with an average weight of nearly two and three-fourths pounds, are females; while eighty per cent. of those bedded in the marshes have an average weight of three-fourths of a pound and measure less than five inches. The males invariably bed in the marshes and among the rushes of very shallow ponds, only venturing in cold water during the summer and the warm-est spring and fall months, in which time they lead a migratory life in search of food, consisting principally of small shell fish and the soft-shell crabs. About ninety-eight per cent. of the male terrapin never exceed five inches in length on the bottom shell, while the female has been known to measure nine inches and weigh seven and one-half pounds. In the month of December, 1885, Delmonico received from Baltimore a Chesapeake Maryland terrapin measuring eight and three-fourths inches, weighing nine and one-half pounds and containing fifty-six eggs; this must be accepted as one of the finest specimens ever found of the diamond-back Chesapeake bay terrapin. The standard length for those who buy and sell terrapin is six inches; when of this dimension they are called "counts." Both the male and female are very shy and active, swim well and run (though awkwardly) with considerable speed. Prior to about 1870 the salt and brackish waters of the bay literally teemed with this now nearly exterminated and hence valuable reptile; they could be taken by the dozen at a single haul of a long net, but the market value was so small as to render them almost worthless except for local use, and in consequence thousands of large egg terrapin were fed away to swine or cooked for fattening fowls. The people, thoughtless and unprincipled, have robbed themselves by trapping incalculable quantities of terrapin before they had matured sufficiently for breeding and by digging eggs from beneath the sand shores where they had been deposited by the females to hatch. While the laws enacted by the legislatures of Maryland and Virginia for their protection differ somewhat they are both excellent, and had they been rigidly enforced this spectacle of ultimate extermination would not exist. The time for hibernation usually lasts about six months, beginning with approaching frosty weather in the fall and continuing till the warm spring weather; they bury a few inches deep in the mud and leave, at the spot where they disappear, a mound in the middle of which a hole can be discerned. It is this mound and its hole which first attracts the attention of the fisherman; during this period an enormous quantity of terrapin are caught in their torpid state. They take no nourishment whatever while in this condition. They hatch their young toward the end of June and the beginning of July. The terrapin season is from the month of November to May; they are at their best during December, January, February and March. Very often terrapin are sent to market in October and November, also penned terrapin of the year before.

Penned Terrapin.—Are those caught beforehand and kept in an enclosed place; they are fed on oysters, crabs or fish; these terrapin are never so good as those freshly caught. The small species of terrapin are divided into two classes: heifers, the under shell of these never measuring more than five inches in length, and bulls five to five and a half. Terrapin begin to hatch their

eggs at the age of four years; while growing their shell lengthens one inch every year, so their age may be approximately judged by their length, for example: a six-inch terrapin is supposed to be six years old.

TABLE LIST NO. 1.

	Number.	Size.	Pound.	Ounce.	Accord'g to No.	Price per Pound.	Price per Dozen.	Total.
A								
	12	5	9 $\frac{1}{4}$	13	No. 6	\$0.90	\$ 8.77	
Gross.....	102	12	5 $\frac{1}{4}$	15	No. 1	1.30	19.50	
Waste.....	20	12	5 $\frac{1}{2}$	13 $\frac{1}{2}$	18	No. 5	1.10	14.85
		12	5 $\frac{3}{4}$	15 $\frac{1}{2}$	21	No. 5	1.15	17.54
Net.....	82	12	5 $\frac{1}{4}$	14 $\frac{1}{2}$	19	No. 2	1.20	17.10
		12	5 $\frac{1}{2}$	14 $\frac{1}{2}$	19	No. 4-5	1.12	15.96
Average dozen 15.70.								
Average weight of each terrapin 18 ounces.								\$93.72
B								
	12	6 $\frac{1}{4}$	22 $\frac{1}{2}$	30	No. 3	1.60	\$36.00	
	12	6 $\frac{1}{2}$	25 $\frac{1}{2}$	34	No. 5	1.60	40.80	
Gross.....	156	12	6	20	No. 6	1.30	23.40	
Waste.....	20	12	6 $\frac{1}{4}$	26	No. 6	1.35	27.00	
		12	6 $\frac{1}{2}$	28	No. 5	1.60	41.60	
Net.....	136	12	6 $\frac{1}{2}$	24	No. 3	1.65	39.60	
Average dozen 35.15.								\$208.40
Average weight of each 30 ounces.								
C								
	12	7	30	40	No. 4	1.70	\$51.00	
	12	7 $\frac{1}{4}$	36	48	No. 3	1.80	64.80	
Gross.....	214	12	7 $\frac{1}{2}$	34 $\frac{1}{2}$	46	No. 5	1.75	59.94
Waste.....	20	12	7 $\frac{1}{2}$	36 $\frac{1}{2}$	49	No. 5	1.80	66.15
		12	7	26 $\frac{1}{2}$	36	No. 6	1.60	42.00
Net.....	194	12	7 $\frac{1}{4}$	30 $\frac{1}{2}$	42	No. 5	1.70	54.26
Average dozen 53.73.								\$336.15
Average weight of each 43 ounces.								
D								
	12	8 $\frac{1}{4}$	38 $\frac{1}{2}$	52	No. 6	1.85	\$ 70.76	
	12	8 $\frac{1}{2}$	41 $\frac{1}{2}$	55	No. 5	1.90	78.83	
Gross.....	273	12	8	39	No. 5	1.85	72.15	
Waste.....	20	12	8 $\frac{1}{4}$	49	No. 3	2.05	100.45	
		12	8	42	No. 4	1.90	79.80	
Net.....	253	12	8	44 $\frac{1}{2}$	59	No. 3	2.00	89.00
Average dozen 81.08.								\$490.54
Average weight of each 56 ounces.								\$1,128.81

The average weight of the dozen for the whole list is 27 $\frac{1}{2}$ pounds. The average price of the whole list is \$1.70. The average price of the dozen for the whole list is \$47.00.

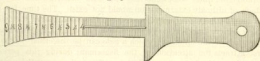


FIG. 281.

The prices quoted above are the actual prices of terrapins in New York, Baltimore and Crisfield, and are liable to fluctuate according to the market supply; this can be overcome by diminishing or augmenting the price per pound.

The letters in the four divisions of the table No. 1, refer to sizes of the terrapins. A. denotes terrapins from five to six inches; B. from six to seven, etc.

To make use of these tables: Weigh the terrapins and barrel as received, deduct weight of barrel, grass, etc., which will leave the net weight. Sort the terrapins by sizes in differences of a quarter of an inch, using the measure shown in Fig. 281. Weigh the terrapins of each size by

ounces, then find the average weight of each, refer to table No. 2, looking in the first column for the corresponding length, then find in what column their average weight in ounces is found; in this same section will be found their price by the pound; for instance: a seven and three-quarter inch terrapin weighing 64 ounces at \$3.05 cents a pound will cost \$8.20, or one dozen will cost \$98.40.

TABLE LIST NO. 2.

	No. 1.	No. 2.	No. 3.	No. 4.	No. 5.	No. 6.
Length of Under Shell and approximate weight.	Price per lb.	Price per lb.	Price per lb.	Price per lb.	Price per lb.	Price per lb.
5 inches 1 pound	18 oz. \$1.20	17 oz. \$1.15	16 oz. \$1.10	15 oz. \$1.05	14 oz. \$1.00	13 oz. 90c
5½ inches 1 pound 2 ounces	20 1.30	19 1.20	18 1.15	17 1.10	16 1.05	15 1.00
5½ inches 1 pound 5 ounces	24 1.35	23 1.30	22 1.20	20 1.15	18 1.10	16 1.05
5½ inches 1 pound 7 ounces	26 1.40	25 1.35	24 1.30	23 1.20	21 1.15	19 1.10
6 inches 1 pound 11 ounces	30 1.65	29 1.60	28 1.50	27 1.40	26 1.35	24 1.30
6¼ inches 1 pound 14 ounces	32 1.70	31 1.65	30 1.60	29 1.50	28 1.40	26 1.35
6½ inches 2 pounds 1 ounce	36 1.75	34 1.70	32 1.65	31 1.60	30 1.50	28 1.40
6¾ inches 2 pounds 5 ounces	42 1.80	40 1.75	38 1.70	36 1.65	34 1.60	32 1.50
7 inches 2 pounds 9 ounces	48 1.85	46 1.80	42 1.75	40 1.70	38 1.65	36 1.60
7¼ inches 2 pounds 14 ounces	52 1.90	50 1.85	48 1.80	46 1.75	42 1.70	40 1.65
7½ inches 3 pounds 1 ounce	56 2.00	52 1.90	50 1.85	48 1.80	46 1.75	44 1.70
7¾ inches 3 pounds 3 ounces	64 2.05	60 2.00	58 1.90	51 1.85	50 1.80	46 1.75
8 inches 3 pounds 8 ounces	72 2.10	64 2.05	60 2.00	56 1.90	52 1.85	48 1.80
8¼ inches 3 pounds 12 ounces	74 2.15	72 2.10	64 2.05	60 2.00	54 1.90	52 1.85
8½ inches 4 pounds	76 2.25	74 2.15	72 2.10	64 2.05	58 2.00	54 1.90

This list is only for the best Chesapeake Maryland terrapins.

To Select Terrapin.—To buy terrapin See Schedules or Tables Nos. 1 and 2. When buying terrapin be careful to observe that the extreme tip or muzzle of the head is not injured, that the bottom of the feet are not worn off, that the head is prettily shaped, small thin and pointed, the eyes brilliant and the feet small and slender. The superiority of their race is made apparent by their fine appearance. There is no doubt that the diamond-back Chesapeake bay terrapin are far better than any other kind found in the markets. Their price is very high, they being sold on an average of the five to six inch ones or over at a \$1.25 a pound or \$15.00 to \$17.00 a dozen; the six to seven inch ones bring \$1.50 a pound or \$35.00 to \$40.00 a dozen; the seven to eight inch ones bring \$1.75 a pound or \$55.00 to \$60.00 a dozen; the eight to nine inches bring \$1.90 a pound or \$80.00 to \$85.00 a dozen. They should be procured before the extreme cold weather sets in to avoid freezing during the trip, for once frost bitten they die easily.

To Keep the Terrapin.—In order to keep them properly they must be left in a cold place forty to forty-five degrees Fahrenheit; it should also be clean, well aired, dark and better be too damp than too dry. They must be placed in large or small boxes according to the quantity; range the terrapin in the boxes, pressing them down one beside the other so that they cannot possibly move, and between each bed lay damp sea grass. When packed like this they may be kept for several months. Examine the terrapin now and then. Should there be any dead ones take them out. They must be handled with care, laid one next to the other, not thrown, as they are very tender and delicate and are liable to die easily, incurring a heavy loss, as a dead terrapin is a ruined one and ought to be thrown away at once. No eggs are found in terrapin of less than six inches long.

(1082). TO PREPARE AND COOK TERRAPIN (Pour Préparer et Cuire la Terrapène).

Drop the terrapin in sufficient tepid water to allow it to swim, and leave them thus for half an hour, then change the water several times and wash them well. Scald, by plunging them into boiling water, and take out as quickly as the skin (a small white skin on the head and feet) can be removed with a cloth, put them on to cook in water without any salt or seasoning, or else in a steam vessel leaving them for thirty to forty-five minutes, and lift them out as quickly as they are done. In order to be sure of this, press the feet meat between the fingers, and if it yields easily under the pressure, they are ready. Those that cannot be cooked in forty-five minutes are considered of an inferior quality, and those that are not done after one hour (unless they are very large), should be rejected as worthless, for although the meat may eventually become tender, it will be stringy and not have the same delicate taste of a good terrapin. Let them get cold, cut off the nails, then break the shell on the flat side, on both sides near the upper or top one; detach this shell from the meats, empty out all the insides found in this upper shell, suppressing the entrails and lights, and carefully removing the gall bladder from the liver, being very particular not to break it, also cutting away with the tip of a small knife any gall spots to be found thereon, then place the liver in cold water. Remove the white inside muscles, as well as the head and tail; separate the legs at their joints and divide into an inch and a quarter pieces; do not break the bones; the lights, entrails, head, tail, claws, heart, muscles and gall bladder to be thrown away. Lay the terrapin in a saucepan with the eggs and liver cut in thin slices, season with salt, black pepper and cayenne, and cover with sufficient water to attain to the height of the terrapin, then let boil and finish the cooking in a slow oven for twenty to thirty minutes; the terrapin is now ready to be used, and can easily be finished by following the recipes found later on. Should it only be required for the next day, place in tin molds or else small China pots, the proportions being at the inside bottom two and three-eighths inches, on top, three inches in diameter, and two and three-eighth inches high. Allow four or six eggs to each, fill them up with terrapin, about six ounces for each, and finish filling with the broth; each mold will contain one portion. When unmolded each one should weigh seven ounces. This quantity will be sufficient for two or three persons for a dinner and for five persons for a buffet.

(1083). TERRAPIN À LA BALTIMORE (Terrapine à la Baltimore).

Have one quart of prepared terrapin as explained in No. 1082; drain it off. Cook four ounces of butter in a saucepan till it becomes hazelnut butter (No. 567), but watch carefully that it does not blacken; add to it the terrapin with some salt, freshly ground black pepper and a pinch of cayenne, fry for few moments, then moisten with the broth. Dilute one tablespoonful of fecula, arrowroot or cornstarch in a little cold water, pour it in with the terrapin, toss well to thicken nicely, and just when

ready to serve add half a gill of good sherry wine. After the terrapin has been prepared it is served in chafing dishes kept warm by water boiling continuously by means of an alcohol lamp,



FIG. 282.



FIG. 283.

or else in small silver plated saucepans (Fig. 282) or in China terrapins (Fig. 283), the backs of which are loose and are used as covers; whichever way may be chosen, be most particular that the terrapin is always served very hot.

(1084). TERRAPIN À LA CRISFIELD (Terrapène à la Crisfield).

Heat well four ounces of butter in a sautoir, and place a quart of cooked and drained terrapin into it, season with salt and cayenne, and fry the terrapin for a few minutes, then add one pint of good fresh cream. Reduce this cream to half, thickening with a tablespoonful of rice flour diluted with half a gill of sweet cream; pour in when ready to serve, half a gill of good sherry wine.

(1085). TERRAPIN À LA MARYLAND OR PHILADELPHIA (Terrapène à la Maryland ou à la Philadelphie).

Pound eight hard egg-yolks, with four ounces of butter; then pass through a sieve. Prepare and cook one quart of terrapin as explained for No. 1082, add a pint of cream, let boil for five minutes, then thicken it with the prepared egg-yolks and butter, and let simmer for ten minutes, seasoning with salt, and white or cayenne pepper; just when serving mix in half a gill of good sherry or Madeira wine.

(1086). TERRAPIN À LA NEWBERG OR DELMONICO (Terrapène à la Newberg ou à la Delmonico).

Prepare and cook the terrapin the same as No. 1082. For each quart, add a half a pint of cream, reduce to half, season with salt and cayenne pepper, thicken with five raw egg-yolks diluted with half a pint of cream, and two ounces of fresh butter, toss the terrapin while adding the thickening; this must not boil, finishing with half a gill of very good sherry wine or Madeira. The sauce should be thick and served very hot.

(1087). TERRAPIN, ANCIENT STYLE (Terrapène à l'Ancienne).

Choose a six and a half inch terrapin, scald to remove the skin, and wrap it in several sheets of buttered paper; put it on a baking sheet and set it into a slow oven; it will take about an hour to cook; unwrap, and break the shell; remove the meats, suppress the gall-bag attached to the liver, also any spots found on the same, and cut it up into slices; take away the head, tail, claws, and white muscles on the four members, and then warm the terrapin in a good thick gravy (No. 405), season with salt, freshly ground pepper, cayenne, butter, adding some good sherry wine. Serve on a chafing dish.

(1088). TERRAPIN, MARYLAND CLUB (Terrapène, Maryland Club).

Have the terrapin ready and cooked as for No. 1082. For one quart of it, place four ounces of butter in a sautoir on the fire; let it heat and skim it well until it begins to become (nut butter); add to it the terrapin, and season with salt, cayenne and black pepper, also half a gill of good sherry. It can also be prepared by placing it in a chafing dish with salt, cayenne, fresh butter, and half a gill of good sherry.

(1089). OUTLETS OF TERRAPIN AND CROQUETTES, CREAM SAUCE (Côtelettes de Terrapène et Croquettes Sauce Crème).

Have a pound and a half of cooked and boneless terrapin, cut in half inch squares; put these on the fire in a stewpan, seasoning with salt and red pepper; heat well and thicken with egg-yolks, butter, and cream moistened with a little good sherry; let get partially cold and then mold in outlet-shaped

bottomless molds laid on a sheet of heavy buttered paper slightly larger than the mold itself, and set on level baking tins. Fill the molds to the top with terrapin, lay them on ice, and when the preparation is perfectly cold, unmold and dip the cutlets into beaten eggs, roll in bread-crumbs, then fry them in clarified butter; wipe and dress crown-shaped on folded napkins, garnishing the center with fried green parsley. If for croquettes mold the terrapin in timbale molds (No. 2, Fig. 137) and finish the same as the cutlets; serve a cream sauce (No. 545) separately.

(1090). STEWED TERRAPIN WITH MADEIRA WINE (*Ragoût de Terrapens au Madère*).

After the terrapin have been cut up, fry them in butter, then dredge over a little flour that has been browned in the oven. Fry once more for a few minutes, moisten with half white wine and half broth (No. 194a), season with salt and pepper, and let simmer and despumate for twenty minutes; finish cooking in the oven for thirty or forty minutes longer, and just when prepared to serve, add a little good Sherry or Madeira wine.

(1090a). TERRAPIN À LA TRENTON (*Terrapène à la Trenton*).

Prepare two terrapins, each weighing three pounds; when cooked and ready, as explained in No. 1083, add one pint of cream and reduce to half; then thicken with three hard-boiled eggs reduced to a paste with three ounces of butter and three coffee-spoonfuls of fecula diluted in three spoonfuls of good sherry. Season with salt, freshly ground black pepper, a teaspoonful of paprika and a teaspoonful of powdered sweet Spanish peppers; finish with a little good sherry.

(1090b). TERRAPIN, EPIPUREAN STYLE (*Terrapène à la Epicurienne*).

The diamond-back Chesapeake, Maryland terrapins are considered the best. They must be freshly caught. Long Island terrapins are also much liked by epicures, some averring that they are as fine as the Chesapeake, but this is not a fact, and I do not hesitate to class them according to the following order: First, the Chesapeake, then the Long Island, Virginia, Charleston and Savannah, North Carolina, Florida, Mississippi and Texas, the Gulf, Mobile, etc. Take two terrapins, each one of three pounds weight, and prepare them as described in No. 1082. Fry in two ounces of batter, adding two ounces of rice flour well mingled in; moisten with water as high as the terrapin and let boil until thoroughly cooked, seasoning with salt, pepper, and mace; add a pint of cream and reduce; finish with three hard-boiled egg-yolks, pounded and formed into a paste with three tablespoonfuls of good sherry wine. Serve separately on a folded napkin some very small oysters, drained and rolled in cracker dust, then fried in butter; surround these with quartered lemons.

TURTLE (Tortue).

An amphibious quadruped, having all its body, except the head, feet, and tail, covered with a very hard shell. It is enclosed in a cuirass composed of two pieces; the one covering the back is

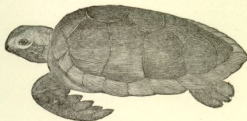


FIG. 284.

called the carapace; this is convex shaped; the vertebrae are attached to it. The underneath one is attached to the breast; this is flat and is called the plastron. The choicest and most delicate part of the turtle is that attached to the upper shell.

(1091). TURTLE, HAVANA STYLE (*Tortue à la Havanaise*).

Lard the fins of a turtle with calf's udder, braise them in a mirepoix stock (No. 419), moistened with Madeira, and when the turtle is cooked, take out the stock and put it into a flat saucepan with an equal quantity of espagnole sauce (No. 414); reduce and despumate; add some finely shredded green peppers, peeled and quartered tomatoes, Spanish olives stuffed with anchovies and fish quenelles (No. 90); glaze the turtle with meat glaze (No. 402), dress with the garnishing around, and serve.

(1092). GREEN TURTLE BAKED—SMALL (*Petite Tortue Verte au Gratin*).

Obtain a young turtle weighing ten pounds; remove and lard the meat with small lardons; clean well the carapace; braise the meats in a mirepoix stock (No. 419) with the belly shells, letting the meats be well cooked, and the braise stock reduced to half; transfer the meats to a vessel, strain the stock over and let it get cold. Cut the meats up into quarter inch squares, as well as the cutaneous parts from the belly. Fry in butter four ounces of onions cut in squares; sift over some flour, and moisten with the stock; add the turtle meat; stir the preparation until it comes to a boil, season and thicken with hard boiled egg-yolks mixed with an equal quantity of butter, and press through a fine sieve. Add some parsley and finely chopped raw mushrooms; then use this stew to fill up the carapace or deep shell; bestrew over with bread-rasplings, besprinkle with butter and brown a nice color in a slow oven; serve when very hot.

(1093). TURTLE STEWED À LA FOSTER (*Ragoût de Tortue à la Foster*).

Cut the turtle meat into one inch and a quarter squares; fry them in butter, and sprinkle over with flour, stir well, then moisten with broth, adding a bunch of parsley garnished with thyme and bay leaf, small onions, a piece of bacon cut into three-sixteenth inch squares, and mushrooms cut the same; season with salt, black and red pepper, this should not be confused with cayenne pepper, they are entirely different (No. 168); when the stew is done and ready to serve, pour in a little Madeira wine, suppress the parsley, reduce it properly and serve.

FISH (Poisson).

(1094). ANGEL FISH À LA BAHAMA (Poisson Ange à la Bahama).

Prepare a wine court bouillon (No. 39), dress an angel or moon fish, tying down the head. Place this fish on a fish kettle grate; just cover it with the cold court bouillon, and allow the liquid to come to a boil, then set it on one side of the range; cover the top with a buttered paper and let cook without boiling; the time it will take depends entirely upon the size of the fish; if it weighs six to eight pounds, it will certainly take from one hour to one hour and a quarter. When finished, drain, and slide it on a dish; surround with clusters of cooked shrimps and cooked mushrooms and cover the garnishing with a lean velouté sauce (No. 416) with white wine, the court bouillon and two cloves of garlic added; reduce this to the consistency of a sauce, then take out the garlic and add some powdered, sweet Spanish peppers; serve the remainder of the sauce separately.

(1095). BLACK BASS À LA NARRAGANSETT (Bass Noir à la Narragansett).

Cut the bass through its entire length in two; suppress the fillet skin and remove the back bone; divide each fillet in two lengthwise pieces, then into slices, half an inch thick; have twelve of these paring them all into half-hearts; range them in a well buttered sautoir, one beside the other, moistening to their height with a mirepoix stock (No. 419). Cover over with a sheet of buttered paper, and set this into a slow oven to cook, then transfer the fillets on a dish, and strain the broth over the fillets; when cold remove them entirely from what now should be a jelly; reduce some velouté sauce (No. 415) with this jelly and mushroom essence (No. 392); when reduced quite thick, add chopped mushrooms and fine herbs and set it aside to get partially cold; cover the entire fillets with this, leave them until perfectly cold, then pare nicely and dip in beaten eggs, roll in bread-crumbs and fry to a fine color in clarified butter; dress crown shaped on a folded napkin with fried parsley in the center and quartered lemon around. Serve a separate sauce-boat of the following sauce: Chop up one shallot, fry it in butter, add to it twelve small finely minced clams without any liquor, and moisten with a pint of unsalted béchamel (No. 409). Season to taste; when ready to serve thicken with egg-yolks and cream, incorporating a good sized piece of fresh butter, lemon juice and chopped parsley.

(1096). BLACK BASS AIGUILLETES WITH OYSTER CRABS (Aiguillettes de Bass Noir aux Crabs d'Huitres).

Pare twelve fillets of black bass free of skin, shaping into aiguillettes; season with salt and pepper, then put them into a sautoir, and moisten with fish stock (No. 195) and the oyster crab broth; cook in a slow oven, basting them frequently while they are cooking, then drain off the liquid and reduce it with the same quantity of velouté sauce (No. 415). Just when prepared to serve, incorporate into it a good sized piece of butter, then strain through a tammy. Put the oyster crabs into a sautoir with a little white wine, set it on the fire, and at the first boil drain them well. Dress the fish in two straight rows on a long dish; set the oyster crabs between these two rows, and cover the whole with half of the sauce, serving the other half separately.

(1097). BLACK BASS WITH SWEET PEPPERS (Bass Noir aux Poivrons Doux).

Split the bass lengthwise on the belly side to the back, but do not separate the pieces; take out the backbone; season with salt, baste with a little oil, besprinkle with fresh bread-crumbs, and broil over a slow fire, turning it once only; when done dress on a hot dish. Garnish around with sweet peppers fried in oil with a little crushed and chopped garlic, salt, black and prepared red pepper (No. 163), fine herbs and lemon juice.

(1098). RED BASS. WATER FISH (Bass Rouge. "Water Fish").

Cut into short Julienne some carrots, leeks, parsley root and celery root; slice or cut some onions into squares, and put all into a saucepan to moisten with fish broth (No. 195); boil and reduce to a glaze; moisten again with water, add salt and the fish whole, cooking it in this court bouillon. Drain, reduce the stock, thickening it with a little velouté sauce (No. 415), the juice of a lemon, and butter; mix in with it blanched parsley leaves. Dress the fish on a folded napkin, surround with sprigs of parsley and serve the sauce separate.

(1099). SEA BASS À LA VILLEROI (Bass de Mer à la Villeroi).

Remove the fillets, bones, and skin from a sea bass; pare the fillets into half-heart shapes and season each piece with salt and pepper; sauté these in butter with lemon juice, and take them out singly to place on a baking sheet; set a light weight on top; when cold pare them exactly alike and cover over with a well reduced allemande sauce (No. 407) and a little jelly, into which has been added finely chopped mushrooms and parsley; let get very cold, then bread-crumbs them by rolling them first in bread-crumbs, afterward in beaten eggs, and once more in the bread-crumbs; smooth the surfaces with the blade of a knife, and lay them at the bottom of a wire basket; plunge it in very hot frying fat, taking them out when a fine color; dress on napkins and serve with fried parsley as a garnishing.

(1100). SEA BASS WITH ALMOND BUTTER (Bass de Mer au Beurre d'Amandes).

Remove the fillets from the fish; season them with salt and pepper, saturate with oil, and broil over a slow fire without browning; dress and surround the fillets with potato balls three-quarters of an inch in diameter, first boiled, then sautéed in butter. Cover the surface of the fish with slightly melted almond butter (No. 568), and besprinkle the potatoes with finely chopped parsley.

(1101). STRIPED OR ROCK BASS À LA BEROY (Bass Rayé ou de Roches à la Beroi).

Prepare two small bass each of two pounds, and when very clean cut the heads into pieces, adding a few large bones from other fish; put all these into a small saucepan and moisten to their height with a good fish court bouillon, prepared with white wine (No. 39); season, let the liquid boil for a quarter of an hour so as to extract all the essence from the bones, then strain and skim

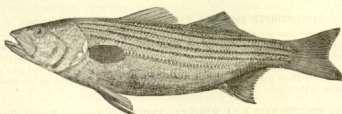


FIG. 285.

off the fat. Have a small oval baking-tin with raised edges, just large enough to hold the fillets of fish; sprinkle over with chopped up onions, shallots, and mushroom parings; lay the fillets of fish on top and moisten to its height with some of the above court bouillon; after the liquid has come to a boil, set the pan into a moderate oven so that the fish cooks for fifteen minutes, then drain and dress the fillets on a medium sized dish covering it with a smaller one to keep it hot.

Strain the broth, free it from fat, and pour into it two spoonfuls of good white wine, then let it reduce to the consistency of a half-glaze; take it off, stir in a piece of butter, finishing with lemon juice; pour this sauce over the fish. Glaze this sauce immediately with an iron or gas salamander for two minutes, or if there be neither, lay the dish on a thick baking sheet and set it in a brisk oven, being careful not to disturb the sauce. The delicacy of this preparation depends entirely upon the excellence of the court bouillon.

(1102). STRIPED BASS À LA CONTI (Bass Rayé à la Conti).

Lift the filets of bass; suppress the skin and trim them into half inch thick slices, paring them into half-hearts, two inches by two and a half; season. Cut also from the fish small strips three inches long, and three-quarters of an inch wide, sloping the ends down to points; make five or six bias incisions through half their thickness and fill each one with a slice of very green pickled gherkin; lay these strips on the largest end of the filet, shaping them like a horseshoe, and place the filets in a buttered sautoir; moisten with a good white wine court-bouillon (No. 39), and cover over with a sheet of strong buttered paper; bring the liquid to a boil and finish cooking in a slow oven for ten to fifteen minutes. Dress and garnish with three-quarters of an inch ball-shaped potato croquettes (No. 2782), strain the broth and reduce it to the consistency of a glaze, finishing the sauce with a good sized piece of butter, stirring it in with a wire whisk, also the juice of a lemon and chopped parsley.

(1103). STRIPED BASS À LA LAGUIPIERRE (Bass Rayé à la Laguipierre).

Lift off the filets from several bass, three-quarters of a pound each; suppress the skin and beat them down with the handle of a knife, fold them in two in the center, and trim them half heart-shaped, then lay them in a buttered sautoir and moisten with a good court bouillon (No. 38). Prepare small pike quenelles (No. 90), some oysters or mussels and mushrooms; have a velouté sauce (No. 415), reduced with some of the court bouillon and thickened with egg-yolks and cream; strain through a sieve and keep half of it aside; to the other half add the quenelles, mushrooms and oysters. Dress the well-drained fish crown-shaped, fill the center with the stew, and cover the fish with half of the remaining sauce, sending the other half to the table in a sauce-boat. Do not garnish the fish with potatoes, when the sauce is poured over it, serve them separately.

(1104). STRIPED BASS À LA LONG BRANCH (Bass Rayé à la Long Branch).

After the bass has been dressed and cleaned remove the filets and meats adhering to the skin, trimming them into half inch thick slices shaped like half-hearts, three and a half inches by two; place on a baking sheet, cover with buttered paper, and poach them in butter and a court bouillon (No. 38); let get slightly cold under the pressure of a weight; drain and pare them again. Prepare a good essence (No. 388), with the heads and bones of the fish; skim off the fat and strain, then slowly incorporate into it one quart of reduced velouté (No. 415); add a little oyster liquor and mushroom essence (No. 392), and when the sauce is properly reduced and of a sufficient succulence, thicken it with egg-yolks and finish with a piece of crawfish butter (No. 573); when partly cold cover the filets with a thick layer of this sauce, and set them aside to get cold. Dip each piece of fish into beaten eggs, bread-crumbs, and fry of a good color in clarified butter, drain and dress on folded napkins.

(1105). STRIPED BASS À LA MAINTENON (Bass Rayé à la Maintenon).

Procure small bass weighing from four to six ounces; cleanse and wash them well; wipe dry and remove the skin on each side; season with salt and coat over with butter; wrap them up in heavy oiled paper, then broil them for fifteen or twenty minutes; unwrap and dress them on a dish; glaze over with lobster butter (No. 580), and surround with oyster bellies and pike quenelles (No. 734). Cover these garnishings with lobster sauce (No. 488), and serve at the same time a separate bowl of the sauce.

(1106). STRIPED BASS À LA MASSENA—WHOLE (Bass Rayé à la Masséna—Entière).

Fry colorless in butter, two ounces of onions cut in one-eighth of an inch squares, as much carrots cut the same, as much minced mushrooms, one bay leaf, the same quantity of thyme and parsley leaves, moistening with white wine and broth, half and half; cook together for twenty minutes and let get cold. Clean and dress a bass of six pounds, place it in the fish kettle, and pour over the prepared court-bouillon; boil and skim the liquid when required, then remove it from the hot fire and continue boiling slowly for forty-five minutes, drain, and strain the stock, and add part of this to an allemande sauce (No. 407), reduce the two together. When ready to serve dress the bass, glaze it with fish glaze (No. 399), mingled with lobster butter (No. 580), garnish around with sautéed mushrooms and lobster escalops sautéed with fine herbs. Incorporate into the sauce a large piece of lobster butter, pour two-thirds over the lobster and mushrooms, surround these with oysters à la villeroi (No. 698), and serve the rest of the sauce in a separate sauce-boat.

(1107). STRIPED BASS À LA MORNAY (Bass Rayé à la Mornay).

Remove the filets from a bass, skin and pare nicely, then lay them one beside the other (the side the skin was on being uppermost) on an oval-shaped raised edge baking pan, covering the bottom with butter and finely sliced onions and carrots; moisten to their height with a white wine court bouillon (No. 39), season with salt, and cover the top with a buttered paper; cook in a slow oven basting the filets frequently. When the fish is done, drain it off and dress the pieces on a dish, covering it with another smaller one to keep it warm. Strain and reduce the gravy, incorporating into it a few spoonfuls of good béchamel (No. 409); when it appears rich and succulent, finish with some parmesan cheese, butter, and a pinch of cayenne pepper; pour this sauce over the fish, dredge grated parmesan on top, and let it bake slightly in a very hot oven or brown the surface with an iron or gas salamander (Fig. 123).

(1108). STRIPED BASS À LA ROUENNAISE (Bass Rayé à la Rouennaise).

Dress the fish and put it into a fish kettle, moistening with a mirepoix (No. 419), and white wine, adding to it a few branches of parsley; when the fish is done, drain the stock, and reduce it; mingle it with a Normande sauce (No. 509), finished with lobster butter (No. 580). Dish up the fish and garnish around with blanched oysters, mushroom heads, and pike quenelles (No. 90), molded with a teaspoon (No. 155), the whole arranged in clusters. Cover over with half of the sauce, and serve the remainder in a sauce-boat. Besides these garnishings an outside row of trussed crawfish should be added.

(1109). STRIPED BASS À LA WHITNEY (Bass Rayé à la Whitney).

Remove the filets from a striped bass; lift off the skin and pare them half heart-shaped; lay them in a buttered sautoir, season with salt, red pepper, and finely chopped shallots; moisten exactly to their height with a court bouillon and white wine (No. 39); cover with buttered paper, then set it on the fire to cook slowly for twenty-five minutes; drain the liquid from the fish, and reduce it with as much velouté sauce (No. 415) to the consistency of a light sauce, thickening with raw egg-yolks and cream, incorporating also into it a piece of fresh butter. Pare the filets, dress them crown shaped and garnish the center with lobster escalops, mined truffles and mushrooms. Cover the whole with two-thirds of the sauce, sending the rest to the table in a separate sauce-boat.

(1110). STRIPED BASS BOILED WITH HOLLANDAISE MODERN SAUCE (Bass Rayé bouilli, Sauce Hollandaise Moderne).

Wash and clean well a six pound bass, tie down the head and put it into a fish-boiler with plenty of salt and a large bunch of parsley garnished with a clove of garlic; cover it entirely with cold water containing a little vinegar. Set the kettle on a brisk fire, boil the liquid, skimming off the scum at the first boil, then place it on one side of the range to keep bubbling while covered for three-quarters of an hour; drain and dress it on a folded napkin, garnishing one side with boiled potato balls and the other with small potato croquettes (No. 2782), shaped either as balls or olives, and at the ends lay very green sprigs of parsley. Accompany this with a sauce-boat of modern hollandaise sauce (No. 501).

(1111). STRIPED BASS, SHRIMP SAUCE WITH FRIED SCALLOPS (Bass Rayé Sauce Orevette aux Pétoncles Frits).

Lift the filets from a three pound bass, pare them neatly, removing the skin, and lay them on a buttered dish, seasoning with salt and pepper; moisten with white wine and court bouillon, (No. 39), and let cook in a slow oven without attaining a color, then dress on a hot dish. Roll some scallops in flour, fry them in very hot fat without browning, drain and put them into a frying pan containing a piece of butter; color slightly, besprinkle with salt and chopped parsley. Cover the fish, with a shrimp sauce (No. 540), lay the scallops around and send some of the sauce to the table in a separate sauce-boat.

(1112). STRIPED BASS WITH FINE HERBS (Bass Rayé aux Fines Herbes).

Pare some boneless and skinless filets of bass in the shape of half hearts; put them in a sautoir after buttering it well, and moisten them with wine and mushroom liquor; cover and put to cook in a slack oven; drain off the liquid, pour it into a sautéing pan with as

much velouté sauce (No. 415); reduce well and finish by incorporating a large piece of butter and some lemon juice; taste to judge of its seasoning and add more accordingly. Strain this sauce through a tammy (No. 159), add some chopped blanched parsley and dress the fish in a circle or a straight row, then cover with the sauce and serve immediately.

(1113). STRIPED BASS WITH WHITE WINE—BAKED (Bass Rayé Gratiné au Vin Blanc).

Take off the fillets from a medium sized bass weighing about two pounds, remove the skin from these and lay each whole fillet on the dish intended for serving, and that can be placed in the oven; cover the fish with white wine, and strew over some onions cut in thin slices, sprigs of parsley, thyme, bay leaf, mushroom parings, salt, pepper, and a few small bits of butter. Cover with another dish of the same shape, only smaller and put it in the oven for fifteen to twenty minutes; now drain off the liquid, reduce it with as much velouté sauce (No. 415), and when very well reduced, strain through a tammy (No. 159), and incorporate in two ounces of butter, working it thoroughly with a small wire whip. Pour this all over the fish to cover it entirely, strew the top with grated parmesan or fine bread-rasplings, and let it attain a fine color in the hot oven or salamander (Fig. 123); serve as soon as it is browned.

(1114). BLACKFISH À LA ORLY (Blackfish à la Orly).

Lift the fillets from a blackfish; remove the skin by laying the black side on a very level table or board; press down on the fish with the left hand, while with the right pass a knife between the skin and flesh. Divide the fillets into thin, lengthwise slices; marinate them in salt, sweet oil with minced onions, lemon juice, and tarragon leaves; two hours later drain them on a cloth, flour over, and dip in a good frying batter (No. 133); plunge them into hot fat, and cook slowly till a fine color, then drain, salt, and dress them on napkins with sliced lemon around; serve a tomato sauce (No. 549) separately.

(1115). BLACKFISH A LA SANFORD (Blackfish à la Sanford).

Remove the fillets from sufficient blackfish leaving on the black skin; divide each fillet into two pieces. Cover the bottom of a sautoir with butter, chopped shallots, and onions, and chopped mushrooms; lay on top the pieces of blackfish, and a branch of parsley, and moisten with a court bouillon (No. 38), let boil slowly for six minutes, then remove the sautoir on a very slow fire; when done lift out the fish with a spatula, suppress the black skin, and dress it on a dish. Garnish with handsome mushroom heads, oysters, and parsley sprigs; strain the broth, reduce it to a half-glaze, and thicken it with a pint of reduced velouté sauce (No. 415). Finish it away from the fire with butter, lemon juice, and a very little finely shredded chives.

(1116). BLACKFISH À LA VILLARET (Blackfish à la Villaret).

Cook a whole blackfish in a mirepoix stock with white wine (No. 419), drain the stock after the fish is done, strain, and reduce it with the same quantity of velouté sauce (No. 415), adding chopped up shallots; thicken the sauce with raw egg-yolks, cream, fresh butter, and fish glaze (No. 399); strain it again through a tammy and finish with chopped parsley. Range the fish on a dish, garnish around with potato croquettes (No. 2782), and branches of parsley, sending the sauce to the table in a separate sauce-boat.

(1117). BLUEFISH À LA BARNAVE (Bluefish à la Barname).

Select very small bluefish weighing half a pound; clean, wash, and wipe them dry. Fill the insides with a pike quenelle forcemeat (No. 90), into which has been mixed a quarter of the same quantity of cooked fine herbs (No. 385). Range the fish on a buttered baking dish, sprinkle over some butter and cook in a moderate oven; when done dress them on a mushroom purée (No. 722), and serve a separate barnave sauce (No. 431), at the same time as the fish.

(1118). BLUEFISH, HAVANESE STYLE (Bluefish à la Havanaise).

Clean a bluefish weighing six pounds; wash and wipe it nicely; raise the fillets, suppress the skin and pare them half heart shaped. Put some clarified butter into a sautoir on a brisk fire and when hot, lay in the pieces of fish; sauté, then drain and dry them, afterward dress them crown

shaped on a baking dish. Have already prepared a good tomato sauce made from peeled tomatoes cut into five-eighths inch squares, minced mushrooms and four ounces of onions cut into three sixteenth inch pieces; half a pound of sweet peppers, half a pint of espagnole sauce (No. 414), two pints of fish broth (No. 195); reduce the whole properly and cover the fish thickly with this preparation, then set it into the oven and serve after a few moments, dredging over some chopped up parsley.

(1119). BLUEFISH DEVILED (Bluefish à la Diable).

Have well cleansed, washed and dried bluefish; split them open on the belly side without separating the parts, dredge over salt and pepper and besprinkle with oil; broil them till half done then cover over with diluted mustard, strew bread-crumbs on top and finish broiling the fish over a slow fire. Serve the following sauce in a sauce-boat: Chop up two shallots; place them in a saucepan with a gill of vinegar, a crushed and chopped clove of garlic, whole black peppers, green peppers, bay leaf, espagnole sauce (No. 414), and gravy. Let simmer, despumate and strain through a tammy (No. 159), finishing with a little chopped parsley when serving.

(1120). BLUEFISH IN PAPERS (Bluefish en Papillotes).

Fry colorless in butter one ounce of shallots and the same quantity of mushrooms and half as many truffles as mushrooms, chopping each one finely and separately; moisten with a half-glaze sauce (No. 413), and some gravy, then reduce this sauce, add to it a little chopped parsley and let get partially cold. Oil some pieces of paper cut heart-shaped; pour some of the sauce on one of their sides, lay the fish on top with more sauce over and fold the paper in such a manner that it thoroughly encloses the fish, and is air tight, range the papers on a serving dish, sprinkle over a little oil, and set it into a hot oven and when they swell and are of a fine color send them to the table at once.

(1121). BLUEFISH WITH MAYONNAISE AND TARRAGON (Bluefish à la Mayonnaise et à l'Estragon).

Lift the fillets from very fresh bluefish, also the skin covering the meats by placing the fish on a very even board and pressing down on the fish with one hand, while using the other to slip a thin, straight knife between the skin and meat. Cut the fish into slices, season, and bread them by first dipping them in eggs and then in bread-crumbs; put the pieces on to cook in a sautoir with clarified butter, being careful to turn them over when nicely browned on one side; when done equally well on both sides, drain and serve them on a hot dish surrounded with quartered lemons. Serve separately at the same time a mayonnaise sauce with tarragon (No. 612).

(1122). BONITO OR TUNNY FISH À LA GODIVIER (Bonite ou Thon à la Godivier).

Raise the fillets from a young bonito or tunny fish after having washed and cleansed it well; place it in a buttered sautoir and moisten to its height with a mirepoix stock (No. 419). Cover with heavy buttered paper, let boil, and finish cooking in a slack oven. Fry one shallot in butter, dilute it with some of the fish stock and the same quantity of espagnole sauce (No. 414); after the sauce is well reduced mix in with it a little tomato sauce (No. 549), a little crushed garlic and some chopped parsley. Dress the bonito, lift off its skin and pour the sauce over.

(1123). BOUILLABAISSE MARENGO (Bouillabaisse à la Marengo).

Procure several fishes of medium size, and firm meats, such as sheephead, blackfish and bass, and two small live lobsters; all these fish must be of the very freshest. Cut off the fins and projecting bones from the fish, suppress the heads and thin tail ends, then cut them into pieces about two inches in size; break off the lobster tails after killing them in boiling water, then place all these pieces of fish in a tureen to salt, laying a piece of ice on top. Finish cooking the two lobster bodies in the same water, drain and split open; remove all the creamy parts, rub them through a sieve, and chop up the remaining parts of the bodies. Have a sauce-pan containing a little oil, fry in it a mirepoix (No. 419), and minced onions, add two cloves of garlic, a bunch of parsley, aromatic herbs, peelings of fresh mushrooms, the two chopped bodies, the heads and trimmings of all the fish, also a few cut up small bony fishes. Moisten to their height with hot fish broth (No. 195); cook for fifteen to twenty minutes on a good fire, letting the liquid reduce to one third; strain and remove the fat. Line the bottom of a deep sautoir with two cut up seedless tomatoes, onions, and shallots; range the pieces of fish and lobster on top, one beside the other,

and moisten to their height with the prepared stock; it should just be sufficient to cover, otherwise reduce it. Cook the fish in this for fifteen to eighteen minutes over a brisk fire, then remove the pan on one side, and strain a part of the liquid into another saucepan; thicken this with a few spoonfuls of tomato sauce (No. 549), and when succulent and thick, take it off, pour in some burnt brandy, and the creamy parts of lobster, adding a dash of cayenne pepper; finish it with butter. Dress the pieces of fish in a pyramid form, surround this with a crown of thin crusts of kitchen bread browned nicely in butter, and cover the fish and crusts with some of the sauce, serving the surplus in a bowl.

(1124). PARISIAN BOUILLABAISSÉ (Bouillabaisse à la Parisienne).

For eight persons this dish requires ten pounds of fish such as bass, angel fish grouper or any other fish having firm flesh, the tail of a small lobster and a few large crawfish; all this fish must be of a superior quality and of the very freshest. Suppress the heads and thin tail ends from all the fish after cleaning well, and with the bones, head and parings prepare a good broth. Cut the bodies of the largest ones into steaks or squares; chop up a white onion, and a piece of the white of leek; with these bestrew the bottom of a saucepan wider than its height, add two small seeded and chopped tomatoes, two cloves of garlic, a bay leaf, a bit of saffron, the pulp of a peeled and seeded lemon, two small peppers, a bunch of parsley and salt; in case no fresh tomatoes are on hand, use a tomato purée (No. 730), but not a sauce; lay in the pieces of fish with two gills of good olive oil, and three gills of white wine, then cover with the prepared broth, after straining and skimming it. Set the saucepan on a hot fire, boil the liquid rapidly for fifteen to eighteen minutes—the fish should by this time be thoroughly cooked and the broth succulent and slightly thickened by the reduction; season to taste, and finish with a pinch of chopped parsley, and a small piece of grated garlic. Have a deep dish, lay in it fifteen slices of plain, white bread three-quarters of an inch thick and slightly buttered; sprinkle them with a portion of the broth, turn them over and pour on the remainder. Dress the pieces of fish on another dish with a little of the broth; suppress the parsley, garlic and bay leaf, and send the two dishes to the table at the same time.

(1125). BUFFALO FISH À LA BAVAROISE (Buffalo Fish à la Bavaoise).

Scale and dress two Buffalo fish; raise the fillets without removing the skin; season and dip them in flour. Melt some butter in a pan pouring off the top while hot, put the fish into the pan, and fry very slowly, turning the pieces over when done; drain and dress them on a dish; put some melted butter into that already in the pan, cook it to hazelnut butter (No. 567) and take it from the hot fire; pour in a spoonful of cooked vinegar and a pinch of chopped parsley and chives, pour this butter over the fried fillets and serve.

(1126). BUFFALO FISH, CREAM SAUCE (Buffalo Fish à la Crème).

Cut off the head and thin parts of the tails from three Buffalo fish; scale, drain, suppress the gills, wash and dry, raise the fillets and lay them in a buttered sautoir, moistening with a white wine mirepoix stock (No. 419), and let cook for fifteen to twenty minutes; drain off the fish and strain the stock. Prepare a good béchamel with cream (No. 411) and add to it a part of the strained fish broth; strain the whole and put it on to reduce, incorporating gradually into it some mushroom broth and fresh cream. Pour this sauce over the fish fillets and let them simmer in it for fifteen minutes on a very slow fire. Dress the fish and pour over a cream sauce (No. 454).

(1127). BUTTER-FISH, MARINATED AND FRIED (Butter-fish Marinés et Frits).

Make an incision an eighth of an inch in depth on both sides of the fillets, lay them on a dish and let marinate in salt, pepper, lemon juice and oil. Two hours later, drain them off, roll in flour and fry firm to a fine golden color.

(1128). CARP (Carpe).

Common Carp is a fresh water fish of the family of the "gymnopes." It is used on our tables, its meat being considered a most excellent food.

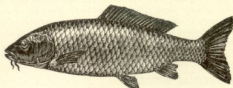


FIG. 286.

German Carp.—A species of carp partially bare, the back and belly being the only parts covered with two or three rows of golden scales, half as large again as the common carp.

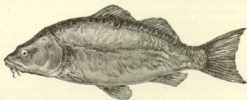


FIG. 287.

Salmon Carp.—A common carp, the meats having acquired through local circumstances a reddish tint and a taste analogous to the salmon.

(1129). CARP À LA CHAMBORD—COMMON CARP (Carpe à la Chambord—Carpe Ordinaire).

Procure common carp; scale it by slipping the blade of a knife between the scales and the skin, empty it out, cut off the gills, wash and wipe dry. Remove the skin from one side of the fish so that the meat is exposed, and stud this side with truffles; fill the inside with a fish quenelle forcemeat (No. 90), into which has been mixed a quarter as much cooked fine herbs (No. 385); cover with thin slices of fat pork. Braise the carp in a white wine court bouillon (No. 39). Instead of studding the carp on one side, after it is cooked, the whole body may be covered with a light layer of the forcemeat then brushed over twice with egg-yolks, allow to dry and imitate fish scales, using for this the tip of a soup- spoon; beginning at the head. Cover over with thin slices of fat pork and in either case lay the carp in a fish kettle moistening it to half its height with a white wine mirepoix stock (No. 419), adding more moistening as fast as it evaporates; when the fish is done let it acquire a good color, then dress with the garnishings around in clusters, composed of mushroom heads, glazed truffles, trussed and glazed crawfish tails, smelt quenelles decorated with truffles and milts à la villeroi (No. 698), with the third part of a genevoise sauce (No. 469), to which the broth has been added and the whole reduced; pour over the mushrooms and send the remainder to the table in a sauce-boat.

(1130). CARP BREADED AND BROILED, MAÎTRE D'HÔTEL (Carpe Panée et Grillée, Maître d'Hôtel).

After the carp is prepared and split in two lengthwise, remove the spinal bone, season with salt and dip the fish first in melted butter, then in bread-crumbs and broil it over a slow fire; when finished bring the two halves together; dress it as if it were whole. Surround with potato balls sautéed in butter, seasoned with salt, fine herbs and lemon juice well stirred in.

(1131). CARP FRIED, GARNISHED WITH PARSLEY (Carpe Frite Garnie de Persil).

Scale one or several carps; cut off the gills and remove the entrails, then split them in two lengthwise through the belly without separating the parts; take out the spinal bone and the one found in the head. (Soak the milts for a few minutes in milk, drain, salt, roll in flour and fry.) Fry the carp until it becomes firm and of a fine golden color, then drain and range it on a folded napkin, lay on top a bunch of fried parsley and surround with the fried milts and lemons cut in four.

(1132). GERMAN CARP WITH SAUERKRAUT (Carpe Miroir à la Choucroûte).

Select a German carp of medium size, cleanse it well, wipe dry, tie down the head and lay the fish in a deep and narrow baking pan covered with fragments of fat pork, roots and sliced onions bay leaf, branches of parsley and basil. Moisten with half broth (No. 194a) and half white wine, seasoning with salt, cloves and whole peppers; cover over with a heavy sheet of buttered paper, then let it boil and finish cooking it in a moderate oven, basting frequently. When done, dress the fish on a thick layer of cooked sauerkraut (No. 2819), and surround with small, round, one inch in diameter lobster croquettes breaded and fried (No. 880). Strain and skim the fat from the gravy, thicken it with a few pieces of kneaded butter (No. 579), pass it again through a tammy and serve it in a separate sauce-boat.

(1133). CARP STUFFED À LA CHAMPENOISE—SALMON (Carpe Saumonée Farcie à la Champenoise).

Scale and clean two carps each of two pounds; prepare a pike quenelle forcemeat (No. 90), adding to it a quarter as much cooked fine herbs (No. 385). Stuff both the fish with this forcemeat and wrap them up separately in slices of fat pork, or in buttered paper, braise them in a mirepoix (No. 419); moisten with white wine and broth, and when the fish is cooked, strain, and skim the fat from the gravy, then reduce it with an equal quantity of espagnole sauce (No. 414). Boil it on one side only, despumating well; add some champagne wine, and reduce once more. Just when ready to serve, dress a garnishing around the fish, composed of mushrooms, quenelles, and small onions; cover over with a part of the sauce, and send the rest to the table in a separate sauce-boat, arranging around the edge of the dish trussed crawfish, and fried carps' milts.

(1134). CISCO, CASTILLANE SAUCE (Cisco à la Sauce Castillane).

Raise the filets from both sides of the cisco, remove the skin, and place the filets when well pared into a bowl or dish, seasoning with salt, pepper, sweet oil, lemon juice, sliced onions, and branches of parsley; let marinate in this for two hours, turning them over occasionally; drain them from the marinade leaving in the vegetables, and dip the filets into beaten egg, then into bread-crumbs; plunge them in hot frying fat, and fry to a fine color, drain, salt, and dress them on a folded napkin, garnishing with fried parsley. Serve a castillane sauce (No. 443) in a separate sauce-boat.

(1135). GODFISH (Morue ou Cabillaud).

The cod is a species of sea fish of the *Gadus* family, caught principally on the banks of Newfoundland. Salt or dry codfish keeps a very long time without deteriorating.



FIG. 288.

The meat is not the only part used for the table, as the tongue either fresh or salted, is considered a very delicate morsel.

(1136). FRESH GODFISH, À LA DUXELLE, BAKED (Morue Fraîche ou Cabillaud à la Duxelle au Gratin).

Fill the empty gill holes and the inside of the belly with a pike forcemeat (No. 90), into which has been mixed a quarter of the same quantity of cooked fine herbs (No. 385); season the fish with salt, pepper, and chopped up shallots, and moisten lightly with Madeira wine; cover over with an espagnole sauce (No. 414), dredge bread-rasings on top, and pour melted butter over all, then place the fish in a moderate oven to brown, and cook for about forty-five minutes according to its size. When the fish is thoroughly done, squeeze over the juice of a lemon, and bestrew the surface with chopped parsley.

(1137). FRESH CODFISH, NORWEGIAN STYLE (Morue Fraîche à la Norvégienne).

Raise the fillets from a very fresh codfish; cut and pare them into half heart-shaped pieces, season with salt, pepper, parsley, lemon juice, and chopped shallots. Lay them in a straight row on a baking dish with their seasoning, sprinkle liberally with bread-crumbs, and on top a little parmesan cheese, pour over melted butter, and cook the fish in a hot oven. Serve a separate sauce-boat of white wine sauce (No. 445), thickened with egg-yolks, and cream, and finished with a little nutmeg.

1138). FRESH CODFISH, BROILED WITH BACON OR HAM (Morue Fraîche Grillée au Petit Salé ou Jambon).

Cut the codfish into transversal slices; season each with salt and pepper, and saturate with oil, then broil them over a slow fire; dress the pieces on a very hot dish, garnish around with thin slices of broiled ham or bacon, and sprinkle over butter mixed with fine herbs, lemon juice, capers, and finely chopped pickled gherkins.

(1139). FRESH COD'S HEAD, EGG SAUCE (Tête de Morue Fraîche Sauce aux Œufs).

After cleaning, washing, and tying the head of a codfish weighing about ten pounds, place it in a fish kettle, and cover with salted water; add parsley branches, sliced onions, whole peppers and vinegar, boil and leave it on the side of the fire for half an hour, keeping it near the boiling point. When the fish is done, dress it on a long dish covered with a napkin, and garnish the ends with parsley leaves, laying boiled potatoes pared olive-shaped on each side. Serve a separate sauceboat of egg sauce (No. 462).

(1140). FRESH CODFISH, SLICES À LA HOLLANDAISE (Morue Fraîche Tranches à la Hollandaise.)

Have some slices of codfish, cook them by throwing over them some very salty boiling water and keeping it near the boiling point for half an hour; when done, drain and dress in the center



FIG. 289.

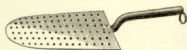


FIG. 290.

of a dish over a folded napkin, surrounding the fish with branches of parsley. Serve separately small three-quarters of an inch in diameter balls of potatoes, cooked in salted water, drained and laid in a vegetable dish with sufficient melted butter poured over to cover.

(1141). FRESH COD'S TONGUES WITH BLACK BUTTER OR CHOPPED SAUCE (Langues de Morue Fraîche au Beurre noir ou à la Sauce Hachée).

Pour two quarts of water into a saucepan, let boil, then add half a pound of carrots, and a quarter of a pound of onions, both finely minced, a few sprigs of parsley, and two gills of vinegar. Let the whole boil for fifteen minutes, then throw in the cod's tongues; cover the saucepan; at the first boil remove it from the hot fire to keep the liquid at the same heat, but without boiling for fifteen minutes; then remove and drain the tongues, wipe them on a cloth to dry all the moisture, and dress them on a very hot dish; season with salt, pepper, and chopped parsley, then pour over a liberal quantity of black butter passed through a fine sieve; set the dish for a few moments in the oven before serving. Instead of black butter a chopped sauce (No. 539) can be substituted.

(1142). SALT CODFISH, SPANISH STYLE (Morue Salée à l'Espagnole).

Cut pieces of salt codfish two inches long by one wide; soak them for eighteen hours, changing the water three times. Fry in one gill of oil to a golden color, three cloves of garlic, and three tablespoonfuls of chopped onions; drain off the oil, and add two bay leaves, thyme, whole pepper, two gills of vinegar and one gill of water, also some sweet Spanish peppers, the codfish and half a bottle of white wine; have this remain near the boiling point until thoroughly cooked, pass the stock through a sieve, put it back with the codfish, season to taste with nutmeg and pepper, then thicken with bread-crumbs soaked in water and well pressed out. Have prepared small stuffed tomatoes and round, hollow croûtons of bread fried in oil; dress the fish in the center of a dish, and surround with the tomatoes placed on top of the croûtons.

(1143). SALT CODFISH LYONNESE STYLE (*Morue Salée à la Lyonnaise*).

Put two pounds of codfish to soak for eighteen hours after paring well the surface; change the water every six hours, then place the fish in a saucepanful of cold water, bring to boiling point and set it on one side of the range to let bubble only without boiling for half an hour, then drain it off. Mince finely half a pound of white onions; fry them slowly in four ounces of butter and half a gill of olive oil on a very slack fire so that the onions cook while acquiring a golden color; add to it the well drained and shredded fish removing all the bones and skin, toss the whole for ten minutes over a brisk fire, adding at the last moment a pinch of pepper, and a crushed and chopped clove of garlic, also a spoonful of mustard and a dash of vinegar. Dress and surround with boiled potatoes cut in slices and fried in butter.

(1144). SALT CODFISH À LA VILLAGEOISE—BAKED (*Morue Salée au Gratin à la Villageoise*).

Cut and pare the codfish into two inch square pieces, soak them for eighteen hours, then lay them in a saucepan and cover with enough water to bathe them; heat the liquid without boiling and keep it in this state for half an hour, drain and remove the skin and bones from the fish, shred it well and set it in a saucepan to pound with a wooden spoon, and when mashed to a paste dilute with a few spoonfuls of béchamel (No. 409), reduced and thickened; season to taste; add two ounces of butter divided into small parts and the third of its quantity of chopped potatoes; finish with cream. Season the preparation nicely, adding a pinch of cayenne pepper, then pour it all into a pie dish, smooth the surface and dust over with grated parmesan; sprinkle with melted butter and bake in a moderate oven.

(1145). CODFISH CAKES AND BALLS (*Morue Salée en Galettes et en Boulettes*).

Pare well the salt codfish and put it to soak; shred it while raw and set it into a saucepan with the same quantity of raw potatoes and sufficient cold water to cover, let boil from twenty-five to thirty minutes, or until the potatoes are done, then drain off the water and cover with a damp towel, set them in the oven a few moments to dry. Pound the whole in a mortar, adding pepper and butter, and when the preparation is reduced to a pulp, form it into two-inch diameter cakes, roll them in flour and flatten to three-quarters of an inch in thickness, fry these in clarified butter, dress on napkins or else on a very hot dish.

For the Codfish Balls use the same preparation, making balls of it one inch in diameter; dip in milk, roll in flour, fry them in very hot fat.

(1146). BRANDADE OF SALT COD (*Brandade de Morue Salée*).

Soak salt codfish for fourteen hours, changing the water several times, put it on to cook in cold water, set it on one side at the first boil and let it bubble for twenty-five minutes, then shred half a pound of this fish. Fry in oil two tablepoonfuls of chopped onion and one clove of garlic, let attain a good golden color, then put in the codfish to warm; pound and convert it into a paste, working it well with a whip, and then incorporate into it slowly one pint of oil, a little well thickened béchamel (No. 409), some double raw cream, pepper, nutmeg, salt if found necessary, and chopped parsley; dress it pyramid form and garnish around with oyster patties (No. 939), oysters à la villeroi (No. 698) and trussed crawfish. Serve separately a hot béarnaise mayonnaise sauce (No. 433).

(1147). SALT CODFISH, PARADAY CROWNS (*Morue Salée, Couronnes à la Paraday*).

Soak some salt codfish cut in two inch squares and well pared, for twelve hours; six hours in cold water, and six in tepid water; change this and put the fish into a saucepan containing fresh cold water. Let the liquid reach boiling point, then set it on one side of the range without allowing it to boil for twenty-five minutes; take out the codfish, refresh and suppress the skin, shred and return it to a saucepan with an equal amount of potatoes prepared for duchess (No. 2785), and mixed with béchamel sauce (No. 409) until reduced and consistent, then add a pinch of cayenne pepper. Divide this preparation into parts the size of an egg, roll them into balls on a floured table, and mold in Savarin crown-shaped molds; unmold and draw them out to an oval form and fill the insides with a little of the same preparation, so as to fill up half the empty space, then fry in clarified butter. Serve with a poached egg in the center of each. Broil some thin slices of bacon, cut them into inch and a half lengths and with these surround the crowns.

(1148). PICKED UP CODFISH WITH CREAM (*Morne Salée à la Crème*).

Shred the codfish while raw, suppressing all skin and bone; wash it several times in cold water until properly unsalted, then blanch in an abundance of water; drain, and put the fish into a sautoir covering it with cream and let boil until sufficiently reduced thicken with some béchamel (No. 409); season with prepared red pepper (No. 168) and nutmeg. It can either be thickened with the béchamel or else reduce the cream until of a correct consistency. Serve in a deep dish.

(1149). EELS À LA MARECHALE (*Anguilles à la Maréchale*).

Skin an eel as described in No. 57, suppress the second blueish skin by first laying the eel over a bright charcoal fire, then hold the head in one hand in a cloth, and with another cloth in the other hand, pull off the skin all at once; shave the spinal bone and ventrals with a very keen



FIG. 221.

knife, contrary ways from the bone. Empty out the insides and the blood adhering to the spinal bone, and cut the fish up into three inch lengths; braise in a mirepoix, and white wine stock (No. 419), and fish stock (No. 195). When the fish is cooked, drain, and lay it on a dish, pouring the strained stock over; let get cold, then drain off the pieces, and bread them English style (No. 13), and broil over a slow fire. Add to a suprême sauce (No. 547), reduced with the above stock, some minced truffles, olive shaped quenelles, and small shrimps; serve the eels on a hot dish, and the garnishing separate.

(1150). EELS, BROILED OR FRIED, TARTAR SAUCE (*Anguilles Grillées ou Frites, Sauce Tartare*).

Cut slices of eel three inches long, and cook them in white wine mirepoix (No. 419), and fish stock (No. 195). When done, range the pieces in a tureen, and pour their stock over, strained through a sieve; let them cool off, then drain and dip each piece in melted butter, roll them in bread-crumbs, and broil over a slow fire; dress them on a hot dish, or else bread the eels by dipping in eggs and rolling in bread-crumbs, smooth this nicely, and fry in plenty of hot fat; drain, dress on a folded napkin, and decorate the top with fried parsley; serve separately a plain tartar sauce (No. 631).

(1151). EELS, FRIED WITH BUTTER AND FINE HERBS (*Anguilles Frites au Beurre et aux Fines Herbes*).

Having cleaned some small eels, season with salt and pepper; roll them in flour, and fry slowly in butter; when done, dress and pour over the butter in which they were cooked. Bestrew over with finely cut-up chives and chopped parsley, squeeze over the juice of a lemon, and surround with a border of very thin slices of lemon, laying a bunch of parsley on top.

(1152). FLOUNDERS (*Plie Carrelets ou Limandes*).

A fish of the genus *Platessa*, allied to the halibut. Both eyes are on the side of the head, corresponding to the dorsal sides of the fish; its body is covered with small, almost imperceptible scales; its meat is very delicate and delicious if they be caught on a sandy bottom.

(1153). FLOUNDERS À LA DIEPPOISE (*Plies Carrelets ou Limandes à la Dieppoise*).

Season and fold in two the fillets removed from the flounders; place them in a buttered sautoir, laying on each one a small piece of butter; garnish the pointed ones with a crawfish claw, removing the small claw tip, and put them to cook in a slack oven, basting frequently until done. Squeeze

the juice of a lemon into a buttered allemande sauce (No. 407); range the fish crown-shaped on a dish and fill up the middle either with oysters or mussels after cutting off the feet, also small channeled mushroom heads (No. 118); strain the sauce and pour it over the whole.

(1154). FLOUNDERS À LA GENLIS (Plies Carrelets on Limandes à la Genlis).

Remove the fillets from the flounders; pare them neatly, season and cover one side (the skin side) with fish forcemeat (No. 76), fold them in two. Butter a baking dish, throw chopped mushrooms on the bottom and besprinkle with a few spoonfuls of white wine; lay the fillets on top and on each one a small piece of butter and a little fish stock (No. 195). Set the dish into a slack oven and when cooked, remove and drain off the liquid; strain and reduce it with a béchamel sauce (No. 409), cover the fillets with this, dredge over with bread-crumbs and grated cheese, pour over a little melted butter and brown in a hot oven.

(1155). FLOUNDERS À LA JOINVILLE (Plies Carrelets on Limandes à la Joinville).

Remove the fillets and the skin on one side; flatten with the handle of a knife and season; cover this side with a fish forcemeat (No. 76) with raw fine herbs, and fold in two; pare and range in a buttered sautoir and stick into each tip a crawfish claw without the smallest end claw; pour over some white wine and a small bit of butter on the top of each fillet; cook in a slack oven, being careful to baste several times while cooking, and as soon as the fish is done, drain them off, dress in a circle and reduce the liquid, adding to it an allemande sauce (No. 407), thickened with shrimp butter (No. 586). Fill the center of the circle made of the fish with a salpicon of shrimp tails and truffles cut in dice; cover the whole (except the crawfish claws) with the sauce and garnish each claw with a paper frill, then serve.

(1156). FLOUNDERS À LA JULES JANIN (Plies Carrelets on Limandes à la Jules Janin).

Remove the fillets from the flounders, from these remove the black skin, season, cover with a quenelle forcemeat (No. 90), pare, and fold them in two; lay these fillets on a buttered dish, moisten with white wine, pour over some butter, and set the dish in the oven. When they are done drain them into a sautoir, straining the liquid; reduce this with an espagnole sauce (No. 414) and Madeira; garnish the fish ranged in a circle with oysters, sliced truffles, and crawfish tails. Butter the sauce, pass it through a tammy, and pour it over the whole.

(1157). FLOUNDERS À LA MADELEINE (Plies Carrelets on Limandes à la Madeleine).

Remove the fillets and skin from the fish; season and cover the side the skin was taken from, with a fish quenelle forcemeat (No. 90) with cooked fine herbs (No. 385) mixed in it; roll them up cork-shaped, and set them in buttered tin paupiette rings; place these on sheets of buttered paper, then in a sautoir, moisten with mirepoix stock (No. 419), and cook in the oven until properly done, then unmold and dip each one in beaten eggs, then in bread-crumbs; fry a fine color and dress on napkins with a bunch of fried parsley on top. The sauce to accompany these is made with one shallot, a medium sized onion, as much celery root and carrots, all cut up into three-sixteenth inch squares; blanch the carrots and celery in salted water, then set them into a little white broth to let fall to a glaze; fry lightly the shallots and onions, add to them the carrots and celery, and moisten with broth, throw in a little sugar, then cook in such a way that the vegetables are done when the liquid is entirely reduced. Moisten again with cream, reduce once more, thicken with egg-yolks and fresh butter, add a little powdered sweet pepper, and serve.

(1158). FLOUNDERS, PROVENÇAL STYLE (Plies Carrelets on Limandes à la Provençale).

First lift off the fillets from the flounders, and season them with salt, pepper, and nutmeg, beat to flatten with the handle of a knife, then fold in two; trim the pointed edge of each with a crawfish claw, after removing the movable small end attached to it; range the fillets in a buttered sautoir, moisten with mushroom liquor and white wine, seasoning with salt and pepper; cover over with buttered paper, and leave to cook. Reduce some provençale sauce (No. 529), prepared with velouté sauce (No. 415) and the fish stock, and when well reduced incorporate in a small piece of maître-d'hôtel butter (No. 581). Dress the fillets either in a circle or a straight row, and cover over with a part of the prepared sauce. Decorate every one of the claws with a fancy frill, and serve with the remainder of the sauce separately. The fish can be surrounded by small stuffed halved tomatoes (No. 2835).

(1159). FROSTFISH OR WHITING, CHERBOURG STYLE (Tacaud on Merlan à la Mode de Cherbourg).

Have a medium sized frostfish or whiting; butter a sautoir, sprinkle it over with chopped up mushrooms, and lay the fish on top with parsley, thyme, and bay leaf; moisten with oyster liquor, cover and boil; when the fish is cooked drain off the stock and reduce. Dress the fish in the center of a hot dish and when the stock is reduced to half, thicken it with kneaded butter (No. 579); strain through a tammy, and surround the fish with blanched oysters, pouring the sauce over all. Put in the oven for a few minutes; when ready to serve, sprinkle over chopped parsley.

(1160). FROSTFISH OR WHITING, FRIED (Tacaud on Merlan Frit).

Make a slight incision on each side of the fish; season with salt and roll them briskly in flour; plunge them in small quantities into hot frying fat and let acquire a color while cooking. The smaller the fish, the hotter the fat must be. When fried, salt and dress them at once. All fried articles should be served very hot, and garnished with fried parsley or simply sliced lemon. The smaller fish such as gudgeons, etc., are dipped in milk and flour, then fried on a hot fire; dress them in pyramid form on a napkin with fried parsley on top and quartered lemon around.

(1161). FROST FISH OR WHITING BAKED (Tacaud on Merlan Gratiné).

Make incisions on both sides of the fish and season. Butter the bottom of a baking dish, sprinkle over with finely chopped onions and mushrooms, and on this bottom range the fish, pressing them down all on the same side; cover over with more chopped onions and mushrooms and besprinkle with bread-crumbs, pour over melted butter and cook in a moderate oven, basting them at times. Take out the dish, put a gill of half-glaze sauce (No. 413) reduced with white wine into the bottom, return to the oven to cook for ten minutes longer, when ready to serve squeeze over the juice of a lemon, bestrew chopped parsley over the top and serve in the same dish they were cooked in.

(1162). GROUPER À LA FRANKLYN (Grouper à la Franklyn).

A fish of the perch family of the genus *Serranus*. Raise the two fillets of the fish on each side of the main bone, remove the skin; cut the meat up into bias half inch slices, paring them oval shaped; put into a vessel to season with salt, pepper, thyme, bay leaf, sliced onions, lemon juice and oil; one hour after range these escalops in a sautoir with their marinade; moisten with broth and mushroom liquor and allow the whole to cook slowly. When done strain the stock and reduce half of it with a lean financière sauce (No. 464). When ready to serve incorporate into it a piece of fresh butter, reduce the rest of the stock to a glaze, glaze the dressed escalops, using a brush for the purpose after adding to it some lobster coral butter (No. 589), pour a little of the sauce around the fish and serve the rest of it separately.

(1163). GUDGEONS OR WHITEBAIT FRIED IN BUTTER (Goujons ou Blanchaille Frits au Beurre).

After having cleaned, prepared, and salted the fish, roll them in flour; set them in a coarse sieve and sift off rapidly the superfluous flour, then plunge them into hot frying lard. Melt clarified butter in a pan, when hot lay in the gudgeons that are nearly finished frying, or any other small fish; toss them about, adding small bits of butter, lemon juice, and chopped parsley; dress on a hot dish, and pour the hot butter over.

(1164). HADDOCK, ANCIENT STYLE (Aiglefin à l'Ancienne).

Cut the fish across in sufficiently thick slices to part each joint of the spinal bone; cook them in boiling, salted water, to which has been added branches of parsley, sliced onions, and vinegar; when the fish is done, drain, and remove the bones and skin, and lay the slices on a buttered dish, cover over with velouté sauce (No. 415) containing cooked fine herbs (No. 385); besprinkle with bread-crumbs, and grated parmesan, and brown the surface nicely in the oven. Serve a velouté sauce separately having it well buttered.

(1165). HADDOCK, HOLLAND STYLE (*Aiglefin à la Mode de Hollande*).

Cut slices from a haddock of a sufficient thickness to strike each joint of the spinal bone; put these into a glazed vessel for twenty-four hours with some fine salt; two hours before serving lay them in a fish kettle and pour over boiling water; keep it on the side of the range at a boiling degree until thoroughly cooked; dress, and garnish around with branches of parsley, and boiled potatoes; serve separately some melted butter.

(1166). FINNAN HADDIES, BROILED MAÎTRE D'HÔTEL AND BAKED WITH CREAM (*Aiglefin Fumé Grillé, Maître d'Hôtel et à la Crème au Gratin*).

Finnan haddies is haddock slightly salted and smoked; brush it over with oil; broil on a slow fire; dress and pour over a maître d'hôtel butter (No. 581).

Baked with Cream.—Put in a saucepan a little cream to which add a piece of butter kneaded with a little fecula, add a bay leaf, some thyme, basil, mignonette and pepper. Boil, add the haddock and let cook, when done, strain the sauce, add chopped parsley and shredded chives, put the finnan haddies in a buttered dish, cover with the sauce, bestrew with bread-crumbs, sprinkle with butter and bake; serve as soon as it is a fine color.

(1167). HALIBUT, ADMIRAL (*Flétan ou Holibut à l'Amiral*).

Trim a chicken halibut weighing about six pounds, split the fish through the dark side, detach the fillets and season the inside; lay it on a buttered baking pan, the white side uppermost; moisten with court bouillon stock with white wine (No. 39), and cover over with several sheets

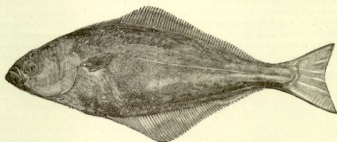


FIG. 302.

of buttered paper; cook the fish in a slow oven, drain the stock and reduce it to a half-glaze adding double its quantity of reduced velouté sauce (No. 415); just when ready to serve incorporate lobster butter (No. 580) into this sauce. Dress the halibut and garnish around with crawfish tails, mushroom heads and fanciful cuts of gherkins; cover over all with a third part of the sauce and arrange another garnishing around the border of the dish either of mussels or oysters à la villeroi (No. 698). Serve the remainder of the sauce in a separate sauce-boat.

(1168). HALIBUT À LA COLIGNY (*Flétan à la Coligny*).

Have a young halibut weighing two to four pounds; detach the meat from the bones on each side by making a gash in the center and on the whole length of the dark side of the fish; break the dorsal bone at a quarter of its length on the head side and proceed the same on the tail side, so as to be able to remove half of the bone when the fish is fried. Marinate it in a dish for two hours with salt, pepper, oil, lemon juice, thyme and bay leaf, then roll it in flour, beaten eggs and bread-crumbs; fry the fish in an oval pan with frying fat, not too hot, increasing the degree of heat as fast as it cooks; when done and of a fine color, drain and wipe; take out the middle bone the same as for soles à la Colbert (No. 1271), and fill the interior with lobster coral butter (No. 580). Garnish both ends with fried parsley and cut lemons as explained in No. 113, and serve at the same time, but separately, a dish of dressed cucumbers (No. 2661).

(1169). HALIBUT À LA RICHMOND (Flétan à la Richmond).

Butter the inside of a dish that can be placed in the oven, lay on it the halibut filets after suppressing the skin, but leaving the filets whole; season with salt, pepper and onions and place small pieces of butter on top; let cook in the oven for twenty to thirty minutes, basting frequently, then drain off the liquid and reduce with an equal quantity of velouté sauce (No. 415), thickening it at the last moment with lobster butter (No. 580); garnish around the fish with shelled shrimp tails and cover over with half of the sauce, serving the remainder in a separate sauce-boat. Range neatly on top sliced truffles warmed in Madeira wine and fish glaze (No. 399).

(1170). HALIBUT KADGIORI (Flétan Kadgiori).

Fry in butter, one ounce of chopped onions with half a pound of rice; heat together and moisten with fish stock (No. 195) to three times its height, then cook for twenty minutes; afterward pour it into a plain border mold (Fig. 139) rounded on the top. Cut a young chicken halibut into five-eighths of an inch square pieces, having about two pounds in all; fry these in butter in a frying pan with salt and cayenne pepper, add to it three chopped up hard boiled eggs, a pint of velouté sauce (No. 415), and two ounces of butter; mix well, and dress this fish inside the unmolded rice border, besprinkling the rice with hazelnut butter (No. 567).

(1171). HALIBUT, WITH FINE HERBS À LA REYNAL (Flétan aux Fines Herbes à la Reynal).

Dress a halibut by cutting off the fins and scraping the scales from the dark side; split it lengthwise in two on this side, and lay the fish on a small oval baking-pan with raised edges or on oval silver dishes; moisten it to its height with wine court bouillon (No. 39), and cover over with buttered paper; let the liquid boil for ten to twelve minutes, then remove from the hot fire and put it in the oven for thirty minutes longer; drain the fish, and let it dry thoroughly; dress it on a dish, keeping it hot, covered over with another plate. Strain and skim the liquid; reduce half of it to a half-glaze. Fry in butter two chopped shallots, and four ounces of mushrooms also chopped, thicken with two spoonfuls of velouté sauce (No. 415); dilute this sauce with the reduced liquid, and let cook for five minutes, then set it on one side to cook slowly, finish with butter, adding chopped parsley, and lemon juice. Wipe off all the humidity from the halibut, and cover it with the sauce; lay on top of the fish a straight row of very white cooked mushrooms.

(1172). CHICKEN HALIBUT BAKED AND WITH PARMESAN (Jeune Flétan au Gratin et au Parmesan).

Boil some slices of halibut in a court bouillon (No. 38); lay in a baking dish a border of potato croquette preparation (No. 2782), either hard and shaped with the hand and channeled, or else soft and pushed through a pocket. Have a layer of béchamel (No. 409) on the bottom of the dish, then one of the shredded fish, another layer of béchamel, and one more of the fish, finishing with the béchamel; sprinkle over with bread-crumbs, and grated parmesan, pour over a little butter, and brown in a hot oven.

With Parmesan.—Prepare the same and make a solid paste by mixing together butter and parmesan cheese with a pinch of cayenne pepper, work it well and roll it out to an eighth of an inch in thickness; cover the last layer of béchamel with this, and brown nicely in the hot oven.

(1173). CHICKEN HALIBUT WITH CARROT SAUCE (Jeune Flétan à la sauce aux Carottes).

Cut a well-cleaned eight pound chicken halibut in two lengthwise, and cut each part up into eight ounce pieces; place them in cold water for half an hour, drain and cook in water containing a quarter of the same quantity of milk; season with salt, and remove it from the hot fire at the first boil, leaving it to simmer without boiling, for fifteen minutes. Dress on a folded napkin and surround with very green parsley leaves. Serve at the same time a separate sauce-boat of béchamel sauce (No. 409), mixing in with it grated red carrot previously cooked in butter.

(1174). HERRINGS, FRESH, À LA CALAISIENNE (Harengs Frais à la Calaisienne).

A sea fish of the genus Clupea. Split as many herrings as needed through the entire back, and take out the middle bone. Stir into some fresh butter, salt, parsley, chopped up mushrooms, and lemon juice; stuff all the herrings with this butter, and lay the milts with the eggs already fried in the center; close up the herrings, and wrap them in a double sheet of paper; broil them over a slow fire, unwrap and serve very hot.

(1175). HERRINGS, FRESH, MUSTARD OR THICKENED MAÎTRE D'HÔTEL SAUCE (Harengs Frais, Sauce Montarde ou Maître d'Hôtel Liée).

Choose very full herrings, clip off the fins, cut incisions on the backs, and lay the fish on a dish; season, sprinkle with oil, then range them on a hot broiler, and broil them over a good fire, turning them round; eight or ten minutes suffices to cook them. Dress them on a dish, and serve a mustard sauce separately, prepared as follows: Put some lean velouté (No. 416) into a saucepan, season well, and butter profusely; into this mix a quarter as much common mustard. Pour the sauce into a sauce-boat and serve with the herrings, or else serve a thickened maître d'hôtel sauce (No. 493).

(1176). HERRINGS, FRESH, PAUPIETTES WITH MILTS (Harengs Frais, Paupiettes aux Laitances).

Suppress the skin, head, and thin tail parts of the herrings; open them to remove the main back bone, then remove the two fillets and pare them oblong; cover the side the skin was taken from with a layer of fish quenelle forcemeat (No. 90), with cooked fine herbs (No. 385), and roll them into cork-shaped pieces; range these in buttered tin rings any size that may be convenient, having them the shape of a bung; set them on a dish, pour over a little butter and court bouillon (No. 38), and cook in a moderate oven for fifteen to twenty minutes. When done dress them in the center of a dish and surround with small cases of milts prepared as follows: Fry a shallot in butter with chopped parsley and fresh mushrooms likewise chopped; season with salt, pepper, and lemon juice; let get cold, then mix in with these the same quantity of fish forcemeat (No. 90). Cover the bottom and sides of some previously oiled paper cases stiffened in the oven, fill the centers with herring milts, and cover with the remainder of the preparation; on each one place a channeled mushroom head (No. 118), and then cook in a slow oven; cover the paupiettes with crawfish butter sauce (No. 573), and serve with a sauce-boat of the same.

(1177). HERRINGS, SALT, WITH MASHED POTATOES (Harengs Salés à la Purée de Pommes de Terre).

Soak the herrings in cold water for six hours, changing the water frequently; split them in two the whole length of the back, and unsalt them in milk for two hours; drain, wipe dry, and fry them in fresh butter; dress on a dish over potatoes mashed with cream (No. 2798).

(1178). HERRINGS—SMOKED AND SALTED—WITH CREAM (Harengs Fumée à la Crème).

Split the smoked herrings in two the entire length of the back; close them up and lay them in a saucepan with half milk and half cream, just sufficient to cover; boil them slowly until thoroughly done, then serve on a very hot dish with branches of green parsley around, and send to the table with a separate sauce-boat of cold, thick cream.

(1179). KINGFISH À LA BATELIÈRE (Kingfish à la Batelière).

Cut a half pound kingfish crosswise into two pieces; range them in a low saucepan moistening with red wine; season with salt, pepper, cloves, garlic, mushroom parings, and add one gill of

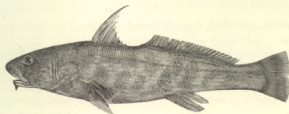


FIG. 293.

brandy, pouring it slowly over the other ingredients, set it on the fire and throw in some small onions fried and previously blanched; leave them in for ten minutes on a hot fire. Dress the fish and garnish the intersections with the small onions, strain the sauce through a tammy, add to it butter, and pour it over all, surround with heart-shaped croûtons of bread fried in butter and crawfish.

Some kingfish weigh as much as three pounds.

(1180). KINGFISH À LA BELLA (Kingfish à la Bella).

Lift off the filets of a kingfish; remove the skin and pare the pieces into half hearts; season and cover each one with a quenelle forcemeat (No. 90), decorate the top with a circle made of very green halved pistachio nuts, laying channeled mushrooms (No. 118) in the center; dust over the remainder of the forcemeat with finely chopped coral. Place the filets in a buttered sautoir, moisten with a little court bouillon, and lay a heavy piece of buttered paper on top; cook them in a slow oven, and then dress them with a ravigote sauce (No. 531), sending more of the sauce in a separate sauce-boat.

(1181). KINGFISH À LA BORDELAISE (Kingfish à la Bordelaise).

Raise the filets from each side of the large inside bone; remove the skin, pare nicely and season. Bestrew a buttered baking dish with chopped up raw shallots, mushrooms and a little garlic; fold the filets over and trim them pointed on one end; lay them in the dish and moisten with wine court-bouillon (No. 39), let cook slowly in the oven for fifteen to twenty minutes, then drain, strain off the liquid, skin off the fat and reduce to a half-glaze, incorporating into it two gills of reduced velouté sauce (No. 415), and a few spoonfuls of mushroom broth. Dress the fish either in a straight row or a circle and cover with the well-reduced sauce, garnishing around with trussed crawfish prepared à la Bordelaise (No. 1008).

(1182). KINGFISH À LA FIGARO (Kingfish à la Figaro).

Raise the filets from the fish, remove the skin, pare and cut them lengthwise in two; season each piece with salt, pepper and lemon juice, let marinate for one hour then dip them in beaten eggs, bread-crumbs and fry to a fine color. Dress on a napkin and garnish the top with fried parsley and around with lemon. Serve separately mayonnaise sauce (No. 606) with tomato purée (No. 730) strained through a very fine sieve and thoroughly drained, then add to it very finely cut up chervil.

(1183). KINGFISH À LA MONTGOLFIER (Kingfish à la Montgolfier).

Have six fine kingfish weighing half a pound each; lift off the filets, skin, and from two filets cut ten long small slices; make five or six incisions crosswise on them, and fill them in with slices of truffles; turn these filets round into crowns and range them on a buttered baking sheet, cover over with a heavy piece of buttered paper, then moisten with a little court bouillon (No. 38). Pare the other filets of kingfish into half hearts after having folded them in two across, macerate with salt, pepper and lemon juice for half an hour, drain and lay them in a buttered sautoir garnished with chopped mushrooms, shallots and onions; moisten with white wine and mushroom liquor, then cook slowly in the oven; drain off the liquid, reduce and incorporate into it two gills of velouté sauce (No. 415). Besprinkle the bottom of an oval shaped buttered baking dish with chopped truffles, lay the cooked filets on top, surround them with medium sized fresh mushrooms heads previously peeled and cooked in a little water, salt, butter and lemon juice; pour the sauce over, bestrew with bread-crumbs, grated parmesan and melted butter and color slightly. Place the small prepared truffled slices in the oven and when done use them to garnish the whole filets, ranging between each one a trussed crawfish.

(1184). KINGFISH À LA PRINCELAY (Kingfish à la Princelay).

Pare into ovals some filets taken from a fish, season with salt and pepper; fry them in oil and when done, dress either in a row or in a circle. Fry a little flour in oil without browning, add chopped onions, and one bay leaf, moisten with good court bouillon (No. 38) to obtain a rather light sauce, reduce it well, pass it through a tammy, throw in small capers and cover the fish with this sprinkle.

(1185). KINGFISH À LA SULTANA (Kingfish à la Sultane).

Lift off the filets and remove the skin, pare them to the shape of a half heart, season with salt and cover one side with fish quenelle forcemeat (No. 90); range them in a buttered sautoir, the pointed end toward the center of the pan. On the round end place a crescent made of the red meat found in the lobster claws having it an eighth of an inch in thickness; between the pointed end of the fillet and the crescent imitate a rosette with five halved pistachios. Moisten with a little court bouillon (No. 38), cover over with a buttered paper and place to cook in a slack oven. When done, dress them flat in a circle and fill the center with a garnishing com-

posed of truffles, mushrooms and escalops of lobster mingled with some lean espagnole sauce (No. 416) made with Madeira, reduced properly and thickened; finish with fresh butter. At the tip of each fillet attach a fancy favor frill (No. 10) and serve with a separate sauce-boat of the same sauce.

(1186). KINGFISH, BAKED (Kingfish au Gratin).

Select a good fresh kingfish, take off the fillets, suppressing the skin; season with salt, pepper, and nutmeg, then fold them in two and pare nicely; butter the bottom of a baking dish, bestrew it with chopped onions and mushrooms; range the fillets over, laying a fluted mushroom (No. 118) on each fillet. Pour over a cold half-glaze sauce (No. 413), pour into the bottom of the dish, three or four tablespoonfuls of white wine; bestrew bread-crumbs over, and sprinkle the surface with a brush dipped in melted butter. Set the dish into a moderately heated oven, and let the fillets cook for fifteen to eighteen minutes; after removing the dish lay it on another to be sent to the table.

Another Way.—Butter a baking dish, and place in it the fish folded in two, nicely pared; pour over some white wine, lay mushroom heads on top, and mask with a brown sauce (No. 416), into which a quarter as much tomato sauce (No. 549) has been mixed. Bestrew the surface with bread raspings, pour melted butter over all, and bake and cook in a hot oven; when serving press the juice of a lemon on it, and besprinkle with chopped parsley.

(1187). KINGFISH ON THE DISH—GASTRITE (Kingfish sur le Plat—Gastrite).

Cut off the fins from well cleaned fish, split them from head to tail on the belly side, in order to take out the dorsal bone; season with salt and pepper. Butter the bottom of a small baking dish, cover it over with chopped mushrooms and onions, and lay the open kingfish on top upside down, the skin side underneath; pour half a gill of white wine in the bottom of the dish, and besprinkle the top with gastrite; pour over a little melted butter, and bake in a moderate oven for twelve to fifteen minutes. After taking the fish from the fire, slip into the bottom a few spoonfuls of half-glaze sauce (No. 413) finished with lemon juice.

For the Gastrite.—Take the crumb part of a stale loaf of bread, put it in a towel with a little flour, close the towel and work the bread so it will crumble, then pass it through a fine sieve, and mix it with a little chopped up parsley and grated parmesan or Swiss cheese.

(1188). LAFAYETTE FISH, BREADED ENGLISH STYLE (Poisson Lafayette Pané à l'Anglaise).

Score the fish on both sides on the thick fillets; season with salt and pepper. Melt lightly two ounces of fresh butter, stir into it six raw egg-yolks, salt, pepper, and nutmeg; dip the fish into this mixture, then roll it in bread-crumbs, smooth the surface nicely, and fry a fine color in very hot clarified butter; drain, wipe and salt the fish, then dress it on a folded napkin and garnish with fried parsley and quartered lemons.

(1189). LAMPREY À LA RABELAIS (Lamproie à la Rabelais).

Bleed the lamprey, reserving the blood, and mix it in with a little vinegar; cut the fish into slices, fry them in butter adding chopped onions, salt, sugar, and allspice; dredge over with a little flour, moisten with white wine, and lay in a bunch of parsley garnished with thyme and bay leaf, also small glazed onions; let cook from twelve to fifteen minutes. Dress the lampreys and the small onions, thicken the sauce with the blood and then strain it through a tammy (No. 159); cover the fish with this sauce, and surround the lampreys with fluted mushroom heads (No. 118) fried in butter, and seasoned with salt, pepper, and fine herbs; range round the whole very thin sliced lemon.

(1190). FRESH MACKEREL (Maquereau Frais).

Of the genus *Scomber*, of the family of *Scomberoids*. They are distinguished by five small fins attached above and below the tail (Spanish mackerel have eight of these), also by an elongated head, a largely opened mouth and brilliant coloring. This fish is bare of scales; its length attains from fifteen to twenty inches for fresh mackerel, and from fifteen to thirty for Spanish mackerel; the meat of the latter is much whiter and firmer than the former.

(1191). FRESH MACKEREL, BONNEFOY—FILLETS (Filets de Maquereau Frais à la Bonnefoy).

Cut off the head and thin tail part of three or four fresh and clean mackerel; detach the filets, season, roll in flour and cook them in clarified butter, turning them when done over on one side. Put into a small saucepan one gill of melted glaze (No. 399) and four to five spoonfuls of thickened tomato sauce (No. 549) and a teaspoonful of chopped shallot cooked in butter; let the sauce boil, then remove it to one side to finish with butter, chopped parsley and lemon juice. Drain the filets, dress them on a dish and cover with the sauce; serve at the same time small potato balls plainly cooked in salted water and steamed for five or six minutes.

(1192). FRESH MACKEREL IN PAPERS, MÉPHISTO (Maquereau Frais en Papillotes, Méphisto).

Split the mackerel lengthwise in two; suppress the middle bone, pare, season with salt, pepper and nutmeg, then coat the surface with oil and broil over a slow fire (the milts and roe to be cooked apart in the oven). Cut some sheets of paper into long hearts, oil them over and lay on one of their sides a little deviled sauce (No. 459), on top range the fish with either the milts or roe and cover over with more of the sauce; fold the paper over and twist it well around so as to enclose the fish hermetically; range them on the same dish intended for the table, pour over a little oil and lay them in a hot oven. When the paper has swollen and is a fine color, place the dish on top of another and serve.

(1193). FRESH MACKEREL, MAÎTRE D'HÔTEL (Maquereau Frais, Maître d'Hôtel).

Split very fresh and well cleansed mackerel lengthwise through the back; remove the dorsal bone, season with salt, and roll in melted butter, or else in oil; broil them for fifteen to twenty minutes on a slow fire turning them and brushing over with a brush dipped in butter or oil. Dress them on a very hot dish and cover with a layer of maître d'hôtel butter (No. 581). After rolling them in melted butter or oil, they may be dipped in bread-crumbs.

(1194). FRESH MACKEREL, WITH WHITE PIQUANTE SAUCE (Maquereau Frais à la Sauce Piquante Blanche).

Suppress the heads and the thin tail parts of four fresh, well cleansed mackerel; remove the skins and pare the meat into half hearts, lay these on a dish, season with salt, pepper, thyme, bay leaf, cut up onions, oil and lemon juice, turning them over at intervals. One hour later take the pieces from their pickle, dip them in flour and cook in clarified butter; when done and of a fine color, drain and dress them either in a straight row or in a circle on a dish and pour around a white sharp (piquante) sauce (No. 538).

(1195). MACKEREL, CREAM HORSERADISH SAUCE—SALT AND SMOKED (Maquereau Salé et Fumé Sauce à la Crème au Raifort).

Soak salt mackerel for twelve hours, changing the water several times; cook the fish in an abundance of water into which has been added a dash of vinegar, thyme, bay leaf, branches of parsley, and sliced onions; remove the saucepan at the first boil, and leave the fish in the water without allowing it to boil any more for fifteen minutes; drain, dress the mackerel on a folded napkin, and surround with parsley leaves. Serve at the same time a sauce-boat of cream sauce (No. 454), into which has been incorporated half its quantity of grated horseradish heated in the sauce without boiling.

For Smoked Mackerel.—Instead of boiling the fish, broil it over a slow fire, and serve it on a horseradish sauce with cream (No. 478).

(1196). SPANISH MACKEREL À LA PÉRIGORD (Maquereau Espagnol à la Périgord).

Pare the filets removed from the mackerel into half heart-shapes; lay them in a buttered sautoir, decorating the thickest part of each fillet with a rose-shaped ornament of truffles dipped in egg-whites. Baste over with melted butter, lemon juice, white wine, and salt; cover with a buttered paper, and let cook in a slow oven. Dress the filets, reduce their liquid, adding velouté sauce (No. 415) and slices of truffles fried in butter. Cover the truffles with a third part of this sauce, and glaze the filets with fish glaze (No. 399) combined with lobster coral butter (No. 589). Serve the remainder of the sauce separately.

(1197). SPANISH MACKEREL À LA VIENNET (Maquereau Espagnol à la Viennet).

Chop up separately some onions, shallots, and mushrooms; fry the onions and shallots in butter then add the chopped mushrooms; lay on top mackerel fillets pared half heart-shaped, season



FIG. 294.

with salt, mignonette, and nutmeg; place over a liberal piece of butter, cover with a strong buttered paper, and set the pan in the oven for fifteen minutes, then drain off the butter, and add a little white wine, espagnole sauce (No. 414), and tomato sauce (No. 549). Dress the fish, reduce the sauce, and when ready pass through a tammy and pour it over the fillets.

(1198). SPANISH MACKEREL WITH CRAWFISH—FILLETS (Filets de Maquereau Espagnol aux Écrevisses).

Lift up the fillets from six small and very fresh mackerel, season and cover the surfaces of the cut sides with a layer of pike forcement (No. 90), and fine herbs finished with a piece of red butter (No. 573); flatten the surfaces with the blade of a knife, range them as fast as they are done one beside the other on a well buttered baking pan, dredging fine herbs on top; put them to cook in a moderate oven from ten to twelve minutes, basting them over with butter; remove and dress them on a dish, cover over with a little velouté sauce (No. 415) reduced with crawfish broth and finished with red butter (No. 573), and lemon-juice. Range a cluster of crawfish tails at each end of the dish and serve the remainder of the sauce separately.

(1199). SPANISH MACKEREL WITH GOOSEBERRIES—STUFFED (Maquereau Espagnol Farci Garni de Grossesilles Vertes).

Split well-cleaned mackerel down the back; take out the bone just below the head and two inches above the tail; season the inside and fill the empty space with a fish forcement (No. 76), into which has been added some allemande sauce (No. 407), and a third of its quantity of cooked fine herbs, give the fish its original shape, roll it tightly in two sheets of paper and tie it at both ends, in the center and once again between these, making in all five rows of string; place the fish on a baking pan, set it in the oven for twenty to thirty minutes, remove, unwrap and dress, serving with a garnishing of gooseberries around the fish.

For a Gooseberry Garnishing take half a pound of gooseberries; suppress the stalks and ends, then blanch them for two minutes in boiling water in an untinned copper vessel or until they crush between the fingers, drain and then mix them in a thickened maître d'hôtel sauce (No. 493); pour over the fish and garnish.

(1200). SPANISH MACKEREL WITH GREEN PEAS (Maquereau Espagnol aux Petits Pois).

Fry two tablespoonfuls of chopped onions in two ounces of butter, lay in the mackerel cut up into four ounce slices and when well fried, moisten with water, add a garnished bunch of parsley and salt and let the fish cook; when ready to serve add cooked peas (No. 2742); finish by thickening with a little velouté sauce (No. 415), egg-yolks and butter. Dress the fish, pour the peas over and serve.

(1201). MATELOTE À LA MARINIÈRE, ST. MANDÉ (Matelote à la Marinière St. Mandé).

Cut into four ounce slices, one pound of eels and one pound of carp, salt and marinate for two hours, then wash and drain. Put one quart of red wine into a saucepan sufficiently large to contain three quarts; add a large bunch of parsley garnished with one bay leaf, as much thyme and one clove of garlic, one coffeespoonful of whole allspice, pepper and the necessary salt, one ounce of butter and half a pound of mushrooms; let all cook for fifteen minutes, then put in the eels, cook

for ten minutes longer before adding the carp and a pint of small white onions blanched for about ten minutes, drained, then fried in butter to a good golden color with a little sugar; thicken the whole with kneaded butter (No. 579) and strain through a sieve. Dress the fish, cover it with the sauce and garnish around with fried croûtons of bread, some trussed crawfish and fried egg-yolks and milts.

(1202). **MATELOTE À LA TALABASSE** (Matelote à la Talabasse).

Mince two ounces of onions, two ounces of leeks, add two crushed cloves of garlic; fry these in some good oil, besprinkle with flour and add half a pound of mackerel, half a pound of sheephead, half a pound of bass and half a pound of blackfish, all cut up in steaks; moisten to cover with white wine and water, half of each, salt, pepper, cloves and a garnished bunch of parsley; cook on a brisk fire; pound one clove of garlic with a little saffron and two ounces of butter, rub it through a sieve, drain the stock, reduce and thicken it with the garlic butter, adding the juice of a lemon and chopped parsley; dress the fish, pour the sauce over and garnish around with crawfish and croûtons of bread fried in butter.

(1203). **MATELOTE OF CANOTIERS** (Matelote des Canotiers).

Cut up into steaks one medium carp, a pike and a small eel, all being fresh and clean, with the heads and parings of the fish, some roots, aromatic herbs and mushroom parings; prepare a good broth, strain and free it from fat; put the slices of fish in a saucepan or earthen vessel, with a few mushroom heads, a bunch of parsley garnished with garlic, whole peppers and salt, and small fried and browned onions; moisten to its height with the prepared broth, and let it boil on a brisk fire in such a way that the liquid reduces to half while the fish cooks, then thicken the sauce moderately with kneaded butter (No. 579), boil the sauce up twice, then remove it on one side to add a piece of butter. Dress the slices of fish on flat crusts of bread browned in butter, surround them with the garnishing, and pour the sauce over the whole.

(1204). **MATELOTE OF CARP, MIROIR** (Matelote de Carpe, Miroir).

Scale the carp, draw it by the stomach, tie down the head and place it in a narrow low-bordered baking tin, lined with fat pork, minced roots and onions, mushroom peelings and a bunch of parsley; salt the fish, moisten it to half its height with white wine and fish broth, let it come quickly to a boil, and ten minutes after cover the fish over with a strong buttered paper, set it in a moderate oven, to finish cooking slowly without turning it over, but basting frequently. When done remove the fish from the pan with a large perforated skimmer, and dress it on a dish, surround it with a garnishing of very white peeled mushrooms and keep it warm. Strain the liquid into a sautoir, remove the fat and pour in a glassful of red wine; reduce it over a slow fire, and when very succulent, thicken with kneaded butter (No. 579); cover the fish with some of the sauce and serve the remainder separately.

(1205). **MATELOTE OF FISHERMEN** (Matelote des Pêcheurs).

Clean well a small eel, a carp, a pike, and a tench; cut them up into slices after suppressing the heads and thin parts, then salt them. Cook in a saucepan some minced onions, add the heads and bones from the fish, and two minutes after moisten with white wine; put in a bunch of parsley garnished with garlic, mushroom peelings and salt, then cook this broth for twenty minutes; strain, remove the fat, and pour it into a saucepan to thicken with kneaded butter (No. 579); let cook for seven or eight minutes. Wipe well the pieces of fish, put them into a saucepan wider than its height, cover with the sauce, adding two dozen uncooked mushrooms and let all boil for fifteen minutes on a brisk fire, being careful to remove each piece of fish as soon as it is done. Dress these pieces on a deep dish over thin flat crusts of bread browned in butter, surrounded with the mushrooms, then reduce the sauce without ceasing to stir; butter it off from the fire and finish by adding to the sauce pieces of four ounces each, and the juice of a lemon; pour this over the fish.

(1206). **MULLETS WITH D'ANTIN SAUCE** (Mulets à la Sauce d'Antin).

Raise the filets from the mullets and suppress the skin; cut them each lengthwise in two and season with salt, mignonette, thyme, bay leaf, sliced onions, branches of parsley, tarragon, vinegar and oil; let marinate for one hour, turning them over frequently, then drain and roll them in flour; form them crescent-shaped on a wire basket and fry in hot fat till a fine color. Serve in a sauce-boat a d'Antin sauce (No. 458).

(1207). MASKINONGE À LA PROVIDENCE (Maskinongé à la Providence).

Stud slices of the fish with anchovy fillets; plunge these slices in boiling water to which a little vinegar has been added, for two minutes, take them out and lay them in a saucepan; cover the entire fish with a velouté sauce (No. 415), with white wine and mushroom parings, adding a garnished bunch of parsley; let simmer until the fish is cooked, then drain off the liquid; reduce and thicken it with egg-yolks, butter and cream; pass it through a tammy, and incorporate into it a piece more butter and chopped parsley. Dress the slices of fish, covering over with a third part of the sauce, and serve the remainder of the sauce separately.

(1208). PERCH, POLISH STYLE (Perche à la Polonoise).

A species of bony fish "Thornie," characterized by a very powerful prickly crest placed on the back. River perch have very white, firm and fine meat of an exquisite savor; it is one of the best fresh water fishes.

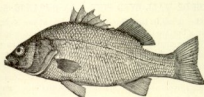


FIG. 255.

Select medium sized perch, clean and scale; boil them in salted water for two or three minutes until the skin detaches easily, then take from the fire and carefully lift off the skin. Roll the fish in beaten eggs into which has been mixed a little melted butter, salt, and pepper, then in bread-crumbs, and lay them on a baking tin; brown in a hot oven to finish cooking, and when a good color, serve on a tomato sauce (No. 549), adding a little grated horseradish to it.

(1209). PERCH, SAUCE VALOIS—BOILED (Perche Bouillie à la Sauce Valois).

Scale and clean two or three medium sized perch; boil sufficient water in a flat saucepan to cover the fish, adding to it salt, parsley roots with the green leaves, minced onions, and celery; after this has boiled for a few moments, plunge in the fish, and let boil merely for a few times, then set it on one side of the range to finish cooking. If the perch be required hot, serve them on a folded napkin with boiled potatoes on each side of the fish and green parsley at the ends. Serve a Valois and tarragon sauce (No. 554) separately.

(1210). PERCH, STUFFED AND BAKED (Perche Farcie au Four).

Split the perch through the whole length of the back, keeping on the head and tail bone; suppress the large spinal bone and fins. Season the inside and fill the space with a fish forcemeat (No. 76) and cooked fine herbs (No. 385). Set the perch on a buttered dish, season with salt and pepper, and pour over white wine and mushroom essence (No. 392); let it cook for twenty minutes in a moderately heated oven, then drain and reduce the gravy, mixing it in with a Spanish sauce (No. 414), when the sauce is ready, incorporate into it some butter, lemon-juice and chopped parsley; dress the fish and cover with the sauce.

(1211). PERCH, WITH PARSLEY WATER, CELERY ROOT AND PARSNIPS (Perche à l'Eau de Persil Céleri et Panais).

Scrape four ounces of parsley roots, and the same quantity of parsnips and the same of celery roots; cut them up into very fine shreds. Cook these separately in salted water for twenty minutes, then drain off the water. Cook the perch in this water, and when done and dressed, surround with boiled potato balls made three-quarters of an inch in size and the roots. Serve a part of the well reduced liquid in a separate sauce-boat at the same time as the fish.

(1212). PICKEREL, TOMATO ANDALOUSE SAUCE (Brocheton, Sauce Tomate Andalouse)

Score both sides of the fillets taken from the fish; put them in a tureen with salt, pepper, chopped up onions, parsley, oil, and vinegar; one hour later drain them from their marinade,



FIG. 296.

roll them in flour, and fry to a fine color, and when firm dress with a tomato Andalouse sauce (No. 559) served separately.

(1213). PIKE PERCH OR WALL EYED PIKE À LA DURANCE (Sandre à la Durance).

Split a one-pound pike perch in two, through the middle of the back, and take out the spinal bone lay this boned fish on a buttered dish and moisten with mushroom stock, and white wine; season with salt and pepper, laying small pieces of butter on top; let boil up once, then place the dish in the oven covered with another smaller one, and cook for fifteen minutes; drain off the stock, thicken it with a little butter mixed with an equal quantity of flour (kneaded butter). Dress the fish, strain the sauce through a tammy, and when ready to serve add to it a good sized piece of butter, the juice of a lemon, and fine herbs. Cover over with a third part of the sauce, and garnish around with the following smelt fillets: Place fillets of smelts on a table to season; cover the cut sides with a layer of raw fish forcemeat (No. 76), mixed with chopped mushrooms, fold over the fillets so that the forcemeat is enclosed, then roll them in flour and dip in beaten eggs; plunge a few at the time into very hot frying fat to become a fine color, while cooking, then drain and salt. Dress these around the fish, serving the remainder of the sauce in a separate sauce-boat.

(1214). PIKE PERCH OR WALL EYED PIKE À LA FINANCIÈRE (Sandre à la Financière).

Braise the fish whole in a white wine mirepoix stock (No. 419), remove the skin, dress the fish on a dish and glaze with fish glaze (No. 339) and lobster butter (No. 580) mixed. Reduce the stock and put it with a lean financière sauce (No. 464); strain it through a tammy, and finish with butter. Garnish around the fish with fish quenelles (No. 90), made in a teaspoon (No. 155), whole truffles, and mushroom heads; pour a third of the sauce over, and serve the remainder in a separate sauce-boat.

(1215). PIKE PERCH OR WALL EYED PIKE À LA GERALDIN (Sandre à la Geraldin).

Cut the fish in quarter pound slices, cook in salted water into which vinegar has been added; range the slices on a long dish over a folded napkin, serve separately a garnishing of lightly blanched oysters, drained, dipped in eggs, rolled in fresh bread-crumbs, and fried in lard or oil. The sauce to accompany this fish is a half-glaze sauce (No. 413), into which has been stirred cayenne pepper, and small mushroom heads.

(1216). PIKE PERCH OR WALL EYED PIKE À LA ROYAL (Sandre à la Royale).

Raise the fillets from the fish; season, and fold in two; trim them the size and shape of medium chicken fillets, then range them in a buttered sautoir; besprinkle with butter and white wine, and place it in the oven covered over with buttered paper; when done, reduce some velouté sauce (No. 415), to which has been added the stock; work up with butter, and reserve a third of this; to the other two-thirds add truffles, lobster and mushrooms, all finely shredded; stick a frill favor (No. 10) into the top of each fillet, dress crown-shaped, and pour the garnishing in the center, serve the reserved sauce in a separate sauce-boat.

(1217). PIKE PERCH OR WALL-EYED PIKE, RUSSIAN STYLE (Sandre à la Russe).

Fry in butter some minced carrots, small onions and a garnished bunch of parsley, add to these some fish steaks each one weighing a quarter of a pound and previously marinated in salt for two hours; moisten with white wine court bouillon (No. 39), and as soon as the fish is

cooked, drain and dress it. Garnish with the small onions, strain the broth through a sieve, reduce, skin and add to it some butter kneaded with flour, strain again through a tammy, put in a few capers, pour the sauce over the fish and garnish around with sippets of bread fried in butter.

(1218). PIKE PERCH OR WALL-EYED PIKE, CONTINENTAL STYLE—FILLETS (Filets de Sandre au Continental).

Raise the filets from four medium sized fish, flatten and pare them oval-shape leaving on the skin, then season. Range them in a sautoir containing hot butter, placing them on their cut sides, then poach slightly, drain them and set them under a weight to keep them flat, leaving the butter in the sautoir. Cover the cut side of the filets with a layer of fish forcemeat (No. 90) finished with red butter (No. 580); smooth this rounded on the top and strew over finely chopped lobster coral. Return the filets to the sautoir containing the butter, cover over with buttered paper and finish cooking in a slow oven; thicken some good velouté sauce (No. 415) with cream, egg-yolks and butter, strain it through a tammy and add to it some oysters and shrimps. Dress the filets in a circle, lay the oysters and shrimps in the center, and pour the sauce over the whole.

(1219). PIKE WITH HAZELNUT BUTTER SAUCE (Brochet au Beurre Noisette).

Cut in half pound slices and marinate for one hour in salt a medium sized scalded and cleaned pike, drain and put the pieces into a saucepan with water, salt, vinegar, cut up roots and onions, also a bunch of parsley. Put the saucepan on a good fire letting the liquid boil for five minutes then remove it on one side to keep quivering for a quarter of an hour in such a way that the fish cooks in the meantime. Put eight ounces of melted butter in a saucepan, pouring it off from its sediment, heat it to reach the degree of hazelnut butter (No. 567), then throw in an ounce of chopped parsley. Dress the fish; surround with fresh parsley leaves and send the butter to the table in a sauce-boat.

(1220). POMPANO À LA ANTHELME (Pompano à la Anthelme).

Raise the filets from four fresh fish, leaving on the skin; cut with a small vegetable spoon, half inch diameter balls of potatoes, obtaining a quart when finished, boil them in salted water, and as soon as they are done, drain, return them to the saucepan, cover with a cloth, and set them in a slack oven for a few minutes. Boil up a pint of fresh cream, then add to it the potatoes. Season the fish filets with salt, flour them over and cook them in a frying pan with clarified butter, when done range them in the center of a dish. Thicken the potatoes with shrimp butter (No. 586) and dress them around the fish besprinkling the whole with very green chopped parsley.

(1221). POMPANO À LA CARONDELET (Pompano à la Carondelet).

Cut four fish into quarter of a pound slices, boil them in salted water containing thyme, bay leaf, parsley branches and vinegar; at the first boil remove them from the hot fire to let quiver on one side of the range for fifteen minutes; when finished, drain and suppress the skins, keeping the meat as whole as possible. Fry a medium sized onion in butter, dust with curry powder and moisten with court bouillon and white wine (No. 39); thicken this stock with thick béchamel (No. 409), and reduce it properly; stir in egg-yolks and fresh butter, then strain the whole through a tammy. Dress the fish; pour the sauce over and surround either with fried milts or mussels à la villeroi (No. 498).

(1222). POMPANO À LA DUCLAIR (Pompano à la Duclair).

Lift the filets from the fish, pare them into half hearts and marinate with salt, pepper, oil and lemon juice; lay them in a sautoir containing clarified butter and cook in the oven. Mince up very finely one medium raw onion, a small bit of garlic and two ounces of celery root; fry them in butter and moisten with fish stock (No. 195), adding a few cloves, let this cook for twenty minutes, then pass it through a sieve and incorporate into it some velouté, reduced to the consistency of a sauce, when ready for serving incorporate therein chopped parsley and a piece of fresh butter. Dress the filets either in a circle or a straight row, cover over with one-half of the sauce, and serve the other half in a separate sauce-boat.

(1223). POMPANO À LA MACÉDOINE (Pompano à la Macédoine).

Have several fresh fish; lift off the fillets, suppress the skin and cut them into thin slices; lay these in a buttered sautoir one beside the other, and season with salt, pepper and nutmeg; when they are cooked set them under a weight to get cold, mask over with a well reduced allemande sauce (No. 407), into which has been stirred some mushroom *parée* (No. 722). Bread-crumbs them English style (No. 13), and lay each fillet close, one beside the other, in the sautoir, pour over some butter and brown them in a brisk oven; when removed dress them in a circle, garnish the center with a vegetable macédoine (No. 2755), thickened with fresh butter just when ready to serve.

(1224). POMPANO À LA MAZARIN (Pompano à la Mazarin).

Pare the fillets taken from the fish, suppress the skin and season with salt, pepper and nutmeg; lay them in a buttered sautoir, moisten with white wine and court bouillon (No. 39), basting them several times while cooking; when done, drain off the liquid and reduce it with the same quantity of velouté sauce (No. 415) thickened with egg-yolks and cream, finishing the sauce with lobster butter (No. 580); strain all this through a tammy and pour it over the fish; range round the latter pike quenelles (No. 96) decorated with truffles (No. 154) and fried breaded oysters from which the heart has been removed.

(1225). POMPANO À LA POTENTINI (Pompano à la Potentini).

Split three fish, each weighing a pound and a half, lengthwise down the spinal bone; leave the skin on the meats, season with salt, coat over with oil, and roll them in white bread-crumbs; broil for fifteen to twenty minutes over a slow fire, turning them over when half done. Dress them on a dish, pour over slightly melted lobster butter (No. 580) thickened with velouté sauce (No. 415); add the juice of a lemon and chopped parsley; garnish around the fish with sliced fresh cucumbers, laid in salt for fifteen minutes, and all the liquid extracted, then seasoned with pepper, vinegar, and oil, as well as some finely chopped chervil.

(1226). POMPANO À LA SOYA (Pompano à la Soya).

Suppress the heads and thin tail parts from three fish weighing three quarters of a pound each; cut the meat into steaks, and sprinkle over with salt. Cut in fine shreds, half a pound of leeks, and a quarter of a pound of celery, the same of carrots; fry them in butter over a slow fire without coloring, then add the pieces of fish, and moisten to their height with broth and white wine; season with pepper, parsley, thyme, and bay leaf. When the fish is done, remove from the fire and dress. Lay around the dish mellow potatoes (No. 2799), and thin slices of blackfish à la Orly (No. 1114). Serve with a sauce-boat of horseradish and cream sauce (No. 478).

(1227). POMPANO À LA TOULOUSE (Pompano à la Toulouse).

Split the fish through the middle at both ends through their entire length; braise these in a mirepoix stock with white wine (No. 39), and when the fish is done, drain the stock, and reduce it with the same quantity of velouté sauce (No. 415); thicken it with egg-yolks, and fresh butter, and put it on the back of the fire to keep it near the boiling point, then strain it through a tammy. Dress the fish, garnish around with mushrooms, truffles, fish quenelles, crawfish tails, or else shrimps. Cover the garnishing with the sauce, and lay on top small breaded smelts fried in oil, or these may be replaced by gudgeons or thin slices of perch fillets, place around a border of crusts of bread, buttered and browned in the oven.

(1228). POMPANO FILLETS FRIED WITH TOMATO SAUCE (Filets de Pompano Frits à la Sauce Tomate).

Remove the fillets from several fresh fish, also the skins; cut them across diagonally, and lay them on a dish to season; marinate the slices for a quarter of an hour in sweet oil, lemon juice and chopped parsley. Take up the pieces, one by one, dip them into a frying batter (No. 137), and plunge them in hot frying fat; let them slowly attain a good color while cooking, and when done drain and salt. Dress the fillets in a pyramid form on a napkin, and garnish with fried parsley and cut lemons, or else serve with a sauce-boat of tomato sauce (No. 549).

(1229). PORGIES À LA MANHATTAN (Porgies à la Manhattan).

Cut the fish into quarter of a pound slices and boil them in a court-bouillon, moistened with white wine (No. 39); drain and remove the skin carefully, then dress on the center of a hot dish. Dip two ounces of cracker-dust and as much bread-crumbs into a little milk; press out all the liquid and put this paste into a saucepan with fish stock (No. 417) and a little milk, in order to have the sauce not too thick; season with salt, nutmeg and pepper, and rub through a sieve, then finish with fresh butter just when prepared to serve. Shell some fresh green corn by splitting the grains through the center, and pressing on them with the back of a knife to extract all the inside part, chop this up finely, and add to it the sauce, also some hashed lobster coral and chopped parsley; pour the whole over the fish.

(1230). PORGIES, PAUPIETTES HINDOSTAN (Paupiettes de Porgies à l'Indostan).

Remove the fillets and skin from the fish; pare to the size of one and three-quarters inches to four inches, and season with salt, nutmeg and pepper; then coat the flesh side with a thin layer of fish quenelle forcemeat (No. 90), to which has been added cooked fine herbs (No. 385). Roll them up into cork-shaped pieces and set them in buttered tin cylinders; lay these in a sautoir, moisten with mirepoix stock (No. 419), sprinkle over with butter, and set them in the oven for a few moments simply to stiffen the fish; remove, unmold, dip in egg, and roll in white bread-crumbs, then run an iron skewer through, and dip each one in melted butter, and broil them for fifteen to twenty minutes over a very low fire. Dress them on a stand made with rice and saffron, surround with sliced lemon, each slice being cut across in two, and serve separately an espagnole sauce (No. 414), mixed with curry and buttered with cayenne butter (No. 571).

(1231). PORGIES WITH CHABLIS WINE (Porgies au vin de Chablis).

Prepare enough court bouillon (No. 39) with white Chablis wine to cover the fish; range some well cleansed fish on the grate of a fish kettle, boil the court bouillon in the kettle, and replace the grate containing the fish into the boiling liquid. Give a few boils, then remove to the side of the range, keeping the kettle covered for a few minutes; when the fish is cooked, drain it off and dress it on a napkin laid over a long dish; surround it with sprigs of parsley. Drain the broth, skim off the fat, reduce, and thicken it with small pieces of kneaded butter (No. 579); boil it once or twice, then remove, and finish with a few pats of fresh butter, chopped parsley, and lemon juice.

(1232). RED SNAPPER À LA CHÉROT (Red Snapper à la Chérot).

Raise the fillets from the fish, pare them into half hearts, lard half of them with anchovies, and the other half with lardons of eel; put them in a buttered sautoir and moisten to their height with a mirepoix stock (No. 419) and champagne wine; baste frequently, and when the fish is done, drain it off and reduce the stock. Fry a finely chopped onion in butter, dilute it with the stock and a tomato purée (No. 739), boil, despumate, and just when ready to serve work in a piece of fresh butter, a little sugar, and some chopped parsley. Dress the fish crown-shaped, pour some of the sauce over and garnish the center with some villeroi quenelles; serve the rest of the sauce separate.

(1233). RED SNAPPER À LA CRÉQUY (Red Snapper à la Créquy).

Serve the fillets taken from a fish either whole, or else divided into quarter pound pieces; cook them in a mirepoix (No. 419), moistened with Madeira wine; when cooked reduce this to half, adding its equivalent of espagnole sauce (No. 414). Continue to reduce, incorporating into the sauce some lobster butter (No. 580), a pinch of cayenne, and lemon juice. Prepare a garnishing of gherkins, carrots, quenelles, and truffles, the carrots to be cut in half inch balls blanched and cooked in white broth, the quenelles made with a coffee-spoon (No. 155) and poached, and the gherkins cut olive-shaped, and the truffles, cut in the shape of cloves of garlic and heated with a little glaze (No. 402) and Madeira. Dress the fish in the center of a dish, and surround with the garnishings arranged in groups; pour some sauce over, and serve the rest separately.

(1234). RED SNAPPER À LA DEMIDOFF (Red Snapper à la Demidoff).

Keep the fillets whole while taking them from the fish; remove the skin, pare and cut them up into bias slices, trim these giving them an oval shape, then season and cover the surface with a cream forcemeat (No. 76). Decorate the tops with truffles, range them in a buttered sautoir, and

moisten with fish stock (No. 195); cover over with buttered paper, and let cook in a slack oven. Reduce the stock with an equal quantity of velouté sauce (No. 415); garnish around the fish with oysters from which the hard parts have been removed, small lobster rissoles made as in No 956, and very green parsley leaves on each end. Serve the sauce in a separate sauce-boat.

(1235). **RED SNAPPER À LA MOBILE** (Red Snapper à la Mobile).

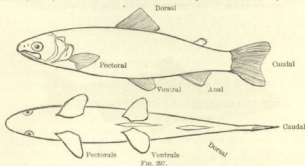
Pare the filets lifted from a fish, suppress the skin, and cut them up into half heart-shaped pieces; make an incision on one side, and fill this with a forcemeat prepared as follows: Fry colorless in butter some shallots, mushrooms, chives, and parsley; add to it a tomato purée (No. 730), season with salt, pepper, and nutmeg, and mix in a little béchamel sauce (No. 400). Lay the fish on a buttered dish, and cover with a Chivry sauce (No. 449).

(1236). **RED SNAPPER À LA PRINCESS** (Red Snapper à la Princesse).

Remove the skin from filets of fish and cut them up into half inch thick slices; pare these into ovals, three and a half inches long by two and a quarter wide, season with salt and pepper. Lay on each oval a bed of mushroom purée (No. 722), and cover the whole with quenelle forcemeat (No. 90). Egg the surfaces, bestrew with bread crumbs and a little parmesan, then set them in a lightly buttered sautoir; place this in the oven and when the fish is done, serve it with a separate princess sauce (No. 528).

SALMON (Saumon).

The salmon is a large fish, its weight reaching thirty pounds. The body is covered with scales, the meat is tender, thick, red colored and delicate, of an exquisite taste, but very difficult to digest.



No fish has more than two pectorals, or two ventrals; may have several anals, and several dorsals; none, unless deformed or monstrous, has more than one caudal.

(1237). **SALMON À L'ARGENTINE** (Saumon à l'Argentine).

Remove the meats from the filets of a fish, also the skin; trim them into half inch bias slices, then pare them the shape of a half heart. Range these pieces in a buttered sautoir, season with salt and pepper, and moisten with white wine and a court bouillon (No. 39) or else some mirepoix stock (No. 419). Cover over with a strong buttered paper and set them to cook in a slow oven. As soon as the fish is done, drain off the liquid and reduce it with espagnole sauce (No. 414), to a half-glaze; dress the filets, pour the sauce over and garnish the center with a very consistent argentine sauce (No. 429).

(1238). **SALMON À LA D'ARTOIS—FILLETS** (Filets de Saumon à la d'Artois).

Select a piece from the tail end of an uncooked fish, remove the meat from each flat side of the bone, suppress the skin and cut the fish into half inch thick slices, pare them the shape of a chicken fillet, season and cover both sides with a forcemeat (No. 90) wet with beaten egg-whites and sprinkle over with finely chopped truffles, lay them in a buttered sautoir, baste the fish with melted butter and cook in a moderate oven. When done dress the pieces in a circle and garnish the center with cooked minced truffles and mushrooms. Cover over with a béarnaise sauce (No. 433) made with lobster butter (No. 580) and finished with meat glaze (No. 402).

(1239). SALMON À LA DAUMONT (Saumon à la Daumont).

Cut slices of fish half an inch thick, more or less, so as to strike the exact joints of the large dorsal bone so that it can be cut through without any resistance, otherwise the fish will be torn and spoiled. Put these slices into a buttered sautoir, season them with salt, whole peppers, branches of parsley, thyme, bay leaf and minced onions; cover with cold water and let cook slowly; suppress the skin and bones, dress the fish and garnish around with mussels, shrimp tails and blanched oysters. Cover the whole with a well buttered Normande sauce (No. 509), and decorate the top with minced truffles heated in a little half-glaze (No. 400) and Madeira, and around with fluted and glazed mushrooms and trussed crawfish.

(1240). SALMON À LA DUPERRÉ—DARNE (Darne de Saumon à la Duperré).

A darne means a large slice of salmon, four to six inches thick, cut from the middle of the fish; after it is scaled, put it into an earthen vessel and cover with fine salt, leaving it thus for one hour, then take it out and lay it in a fish kettle; cover with cold water and a gill of vinegar, salt, minced carrots and onions, thyme, bay leaf and a bunch of parsley; let the liquid come to a boil, then skim and remove it to the side of the range so that it quivers only for forty to sixty minutes. Drain off the darne, suppress the skin and sanguineous parts covering the flesh, and dress it on a dish; glaze it over with fish glaze (No. 399) mixed with lobster butter (No. 589); garnish around with the tender part of oysters, mushroom heads turned and channeled (No. 218) and arranged in clusters; cover with a pint of matelotte sauce (No. 408) buttered when prepared to serve with lobster butter (No. 589), and fill a sauce-boat with the same sauce; lay a row of bread croûtons fried in butter around the edge of the dish.

(1241). SALMON, FRENCH STYLE (Saumon à la Française).

Dress a small salmon, put it into a fish kettle and moisten with mirepoix stock and white wine (No. 419); set it on the hot fire and as soon as it reaches the boiling degree, skim and put it aside, keeping it at the same degree of heat, but without boiling for an hour or more, according to

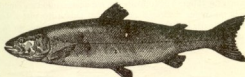


FIG. 398.

the size of the fish. When done suppress the skin and sanguineous parts covering the flesh, glaze it over with fish glaze (No. 399) and lobster butter (No. 589) mixed, dress on a dish and garnish around with mushroom heads, small truffles and milts cooked in a marinade. Cover over with financière sauce (No. 464) and lay around the garnishing small slices of eel fried in butter, glazed crawfish and bread croûtons fried in butter; serve a financière sauce (No. 464) separately.

(1242). SALMON À LA MODERNE (Saumon à la Moderne).

Prepare a garnishing composed of blackfish fillets à la orly (No. 1114), small onions, milts, and mushrooms, also a champagne sauce (No. 445). Cut from a medium sized salmon, two inch thick slices; macerate them for one hour in fine salt, drain, and range them on the grate of a small fish kettle to plunge them into a boiling plain court bouillon (No. 38). Let it boil once more, and keep it at the same degree of heat but without boiling for twenty-five to thirty minutes; when done drain the slices on a cloth to wipe off all the moisture; suppress the skin, then dress them one overlapping the other on a long dish; around the fish range the small onions, mushrooms, and milts; pour some of the sauce over, and garnish both ends with the fillets. Send the champagne sauce to the table in a sauce-boat.

(1243). SALMON À LA VICTORIA (Saumon à la Victoria).

Trim slices of fish, each about half an inch in thickness; cook them in a mirepoix stock (No. 419), moistened with red wine, and when done, which will take from eight to ten minutes, drain them

off, and strain the stock; reduce this, and despumate it; just when ready to serve stir in a piece of lobster butter (No. 586). Serve the fish, surrounding it with sautéed lobster escalops, and small anchovy tartlets; cover the lobster with half of the sauce, and pour the remainder in a sauce-boat to be served at the same time.

(1244). SALMON—BROILED SLICES—BÉARNAISE SAUCE (*Tranches de Saumon Grillées à la Sauce Béarnaise*).

Cut off two slices from the fish, each half an inch thick; lay them on a dish to sprinkle with salt, adding sweet oil, minced onions, and parsley leaves; let them marinate for one hour. Set them on a broiler and broil them for thirty minutes, basting them over with oil or melted butter. When done, remove the skin, dress them on a dish and pour over a little oil mingled with lemon juice and chopped parsley. Send to the table with a sauce-boat of béarnaise sauce (No. 433).

(1245). SALMON MARINADE SAUCE (*Saumon à la Sauce Marinade*).

Cut any desired width slices from a medium sized salmon, in a manner to separate the bone at the joint, or about every half inch. Range them on a dish, besprinkle with vinegar and oil, season with salt, peppercorns, thyme, bay leaf, parsley leaves, cloves, mace, and a clove of garlic. Let them marinate in this for two hours, then range the slices on a fish kettle grater, and cover liberally with salt and the marinade; moisten with sufficient cold water to immerse the fish and thirty minutes before serving time, place it on the hot fire to bring the liquid to a boil, then move it aside and keep it at the same degree of heat, but without boiling for eighteen to twenty minutes. Dress the slices on a folded napkin with parsley leaves around; serve a separate sauce-boat of lean marinade sauce (No. 496).

(1246). SALMON—QUARTER—GENEVOISE SAUCE (*Quart de Saumon à la Sauce Gènevoise*).

The illustration (Fig. 299), represents this remove of salmon as it should be dressed.

Choose a fresh salmon weighing from twelve to sixteen pounds, suppress the head and about eight inches of meat from the thin tail end; divide the remainder into two equal parts cutting it through the thickness in the center, split each part in two lengthwise pieces leaving half of the large bone adhering to each part; it is one of these half slices that is shown in the illustration. Tie these four halves together to give them their primitive shape; lay the fish on a grater of



FIG. 299.

a small fish kettle with an abundance of salt, let macerate for one hour, then cover with cold water and two gills of vinegar, add simply a large bunch of parsley, then heat the liquid while skimming, and at the first boil remove the kettle to the side of the fire so that the liquid quivers only for thirty to forty minutes. A quarter of an hour before serving, drain off the fish on the grater and with the tip of a knife cut a slit in the middle of each quarter of the width of three inches on the whole length of the skin, in a straight line, so as to remove all the central part, suppress also the sanguineous crust covering the flesh, leaving them bare. Wash the fish in its own broth, then rub the surfaces with a piece of fresh butter or red butter (No. 586). Slide the fish on a long dish, the bottom being supplied with a perforated board, and covered over with a folded napkin. Send to the table with a dishful of three-quarter inch potato balls boiled in salted water and a sauce-boat of genevoise sauce (No. 469).

(1247). SALMON SALTED, À LA BEDLOW (*Saumon Salé à la Bedlow*).

Soak some salt salmon for twelve hours, changing the water several times, then boil it in acidulated water adding a handful of parsley branches. Have a béchamel sauce (No. 499), and just when ready to serve incorporate into it pats of fresh butter; add some nasturtiums and garnish around with small crab croquettes (No. 879).

(1248). SALMON—SMOKED AMERICAN STYLE (Saumon Fumé à l'Américaine).

Boil over a slow fire some fresh, mellow smoked salmon, then dress it with the following sauce: Chop up finely two shallots, place them in a saucepan with half a pint of fish essence (No. 388), and one gill of vinegar, reduce with a pint of lean velouté (No. 415); stir in the juice of a lemon, two ounces of anchovy butter (No. 569) and four finely chopped hard boiled egg-yolks; strew a little chopped parsley over and serve.

(1249). SARDINES BROILED. ANCHOVIES FRIED. SILVER FISH IN PAPERS (Sardines Grillées. Anchois Frita. Silver Fish en Papilotes).

Broiled Sardines.—If the sardines be fresh, empty and scrape on each side, then wipe well. Put them on a plate, pour oil over, and place them on a double hinged broiler; broil, dress and baste with maître d'hôtel butter (No. 581). Serve at the same time some slices of toast. In case there be no fresh sardines then use those in tins; take them out of the box, suppress the skin, and cut off both ends, finish them the same as the fresh ones.

Fried Anchovies.—If no fresh anchovies be handy, then use unsalted ones, splitting them in two and soak in fresh water for three hours. Drain, clean, and put them on a deep plate pouring over vinegar, oil, adding mignonette pepper. Dip them in frying paste, then plunge into very hot oil to fry them to a fine color; drain and dress on a folded napkin in a pyramidal form, arranging a bunch of fried parsley on top. Serve with anchovy sauce (No. 437).

Silver Fish in Papers.—After cleaning the fish, slightly detach the fillets in order to remove the middle bone; salt and coat over with oil, broil them but little. Oil some sheets of paper, cut into heart-shapes; on one side place a little Duxelle (No. 385), over this the fish, and finish with a little more Duxelle, then fold the paper all around to enclose them hermetically; when they are two-thirds folded pour in some Madeira sauce (No. 492), and finish to close. Butter the dish on which they are to be served, put on the papers and set it in the oven. Serve when the papers have swollen and they are of a fine color.

(1250). SHAD BROILED, RAVIGOTE BUTTER (Alose Grillée, Beurre Ravigote).

The shad is a fish of the Clupeidae family, found in North America and Europe. It is an excellent fish with a toothless mouth, and a large veined head. Select a very fresh shad; split it down the



FIG. 330.

entire back, remove the spinal bone, and season with salt, and place it on a dish with some oil, afterward broil it with the flesh side on the broiler, having a low but well maintained fire; turn it over when a fine color to finish cooking. Dress the fish on a hot dish; besprinkle with ravigote butter (No. 583), partially melted to the consistency of thick cream, and serve.

(1251). SHAD À LA CREOLE (Alose à la Créole).

Raise the fillets from a shad, remove the skin, and cut the fish into half inch thick slices; pare them half heart-shape (each one should weigh four ounces after being pared). Cook them in a mirepoix stock with white wine (No. 419), and when done drain off the stock to reduce it with velouté sauce (No. 416). Dress the fillets of shad in a circle, and fill in the empty space with rice à la créole, and surround the fish with fried shad milts or broiled shad roe.

To Prepare Créole Rice.—Have half a pound of washed rice for every shad; set it in a saucepan, moisten with twice as much water, adding two ounces of butter; let boil, and then finish cooking in the oven for twenty minutes; stir into it a little saffron, butter, and lemon juice.

(1252) SHAD À LA EVERS GARNISHED WITH SHAD ROE SHELLS (*Alose à la Evers, Garnie de Coquilles d'Œuf d'Alose*).

Split a shad through the back, remove the middle bone; fry in butter very finely hashed onions, shallots, and fresh mushrooms; add to this some bread-crumbs after soaking and pressing them, also chopped parsley, butter, and egg-yolks, salt, pepper, and nutmeg. Fill the inside of the shad with this preparation, lay it on a buttered pan, pouring over a little white wine and velouté sauce (No. 415); besprinkle with bread-crumbs, parmesan, and butter, then set it into the oven so that the fish cooks well and browns nicely. When done squeeze over the juice of a lemon, and dredge with chopped parsley. Cover the tops of the shells in the oven, and serve them on napkins the same time as the shad.

For the garnishing use shells of shad's roe, prepared by wrapping the roes in strong buttered paper, and cooking them in a slow oven; remove the paper and adhering skins, and use them to fill well some cleaned scollop shells. Fry a little bread-rasings in butter with the addition of chopped up mushrooms and onions; moisten with a little white wine, add some béchamel (No. 409), and pour this over the filled shells; bestrew the top with bread-crumbs and grated parmesan, besprinkle over a little butter, color them and serve on a dish over a folded napkin.

(1253) SHAD, BRUSSELS STYLE (*Alose à la Bruxelloise*).

Raise the filets from a shad and remove the skin, then lay the fish on a buttered dish. Mix with two ounces of fresh butter, one ounce of finely chopped fresh mushrooms, pepper, salt, nutmeg, lemon juice and a clove of crushed garlic; cover the fish with this preparation, dredge over bread-crumbs and grated parmesan and pour over a little melted butter. Cook the shad in a hot oven and when done, press over the juice of a lemon; besprinkle with chopped parsley, and cover with a rather light brown sauce (No. 414) made with white wine.

(1254) SHAD, IRISH STYLE, GARNISHED WITH SHAD ROE CROQUETTES (*Alose à l'Irlandaise Garnie de Croquettes d'Œufs d'Alose*).

Split a medium sized shad through the entire length of the back; take out the spinal bone, then season the fish with salt; coat it over with sweet oil and broil it to a fine color, having it at the same time well cooked, then dress it on a hot dish. Garnish around with potato balls five-eighths of an inch in diameter, cooked in salted water, well drained, and covered with a green ravigote sauce (No. 531), sending a sauce-boat of the same to the table. Around the potatoes lay croquettes made of shad's roe, round and flat, the same as below, and serve the whole very hot.

Shad's Roe Croquettes.—Boil a shad's roe in a little mushroom broth, then skin it. Fry in melted butter a little chopped shallot, add to it the roe, some béchamel cream, salt and prepared red pepper (No. 198), reduce and stir in a piece of fresh butter; when this preparation is cold make it into one and a quarter inch croquette balls, flattening them down to half an inch in thickness; dip them in beaten eggs, then in bread-crumbs and fry to a fine golden color, then drain, wipe and dress around the potatoes.

(1255) PLANKED SHAD, RAVIGOTE BUTTER (*Alose à la Planche, au Beurre Ravigote*).

Procure a very dry cherrywood plank, three-quarters of an inch thick, fourteen inches long, and ten inches wide; it should be beveled on the bottom edge with two crosspieces of wood which should be screwed on underneath. Open the shad by splitting it down the back, remove the spinal bone and season with salt; cut off the head and thin tail part, and fasten the shad on the plank; set it in front of the fire to cook, or better still underneath a gas salamander (Fig. 123.) When the fish is done—which will be in about thirty minutes—lay both the plank and shad on a dish, and cover the top of the fish with ravigote butter (No. 583); serve it immediately.

(1256) SHAD, WITH SORREL PURÉE AND SORREL LEAVES (*Alose à la Purée d'Œseille et aux Feuilles d'Œseille*).

With Sorrel Purée.—Trim the filets of shad into half hearts, cook them as in No. 1253, and then dress in a circle; garnish the center with some sorrel purée (No. 728).

With Sorrel Leaves.—Fry two ounces of chopped onions, moisten with fish broth, and add half a pound of sorrel leaves; lay the whole shad on top of this with two ounces of butter put on the cover, closing it hermetically with a little dough made with flour and water, and cook it in a moderate oven for five hours. Serve the fish whole with the broth reduced.

(1257). SHEEPSHEAD À LA BÉCHAMEL (Sheepshead à la Béchamel).

Cook two pounds of peeled mushroom heads with butter and lemon juice, then cut them up into transverse slices. Butter a border mold (Fig. 139) either oval or round according to the shape of the dish it is intended for; bestrew the inside with bread-crumbs and fill in the empty space with duchess potato preparation (No. 2785); press down the potatoes well, butter over with a brush, then set it on a baking sheet to brown nicely in the oven. Cut a six-pound sheepshead into square pieces, cook them in salted water, and as soon as done, drain; shred the fish suppressing all the bones, skin, etc., and put it into a sautoir; pour over some good, reduced, thick béchamel (No. 499), raw cream and mushroom broth, adding butter piece by piece after it is taken from the fire. Invert the border on a dish—garnish the center with the shredded sheepshead alternating with layers of the sliced mushrooms; pour over a little of the sauce and shape it into a dome; cover the summit with a layer of Mornay sauce (No. 504), smooth nicely, then besprinkle with grated parmesan and melted butter, glaze in a very hot oven or else a gas salamander (Fig. 123). Decorate the dome with four or six trussed crawfish and serve separately a reduced béchamel sauce (No. 409) finished with red butter (No. 580).

(1258). SHEEPSHEAD À LA BOURGUIGNONNE (Sheepshead à la Bourguignonne).

Mince four ounces of onions, and fry in two ounces of butter, moistening with a bottle of Burgundy wine; season, and add a garnished bunch of parsley, then continue to cook for fifteen minutes. Remove the fillets from a fine sheepshead, suppress the skin, and cut the fish into half inch thick slices, pare them half heart-shaped; these slices should each weigh four ounces; lay them one beside the other in a baking dish and pour over the strained wine. Cook the fish in a moderate oven for fifteen minutes, basting occasionally; when done drain the fish on a dish, strain the stock through a sieve, skim off its fat, and thicken it with a few bits of kneaded butter (No. 579), then pour it over the slices of sheepshead and serve.

(1259). SHEEPSHEAD À LA BUENA VISTA (Sheepshead à la Buena Vista).

Put a well cleansed sheepshead into the fish kettle and cook it in mirepoix stock (No. 419); when the fish is done, dress and garnish around with sautéed shrimp and the soft part of some oysters. The sauce to accompany this is made with béchamel (No. 409) mixed with a tomato purée (No. 790), seasoned with salt, cayenne pepper, and lemon juice; strain this sauce and add to it a few blanched tarragon leaves, pour half of this over the fish and garnishing. Place around some fried porgy paupiettes (No. 1230), and potato cakes (No. 2778). Serve the remainder of the sauce in a sauce tureen.

(1260). SHEEPSHEAD À LA MEISSONIER (Sheepshead à la Meissonier).

Blanch separately one ounce of parsley root, one ounce of celery knob root, two ounces of mushrooms, two ounces of the white of leeks, all cut in fine strips, and minced onions, also blanched separately. Put three ounces of butter into a saucepan on the fire, and when hot place therein the onions, leeks, mushroom, parsley and celery roots, and fry without browning. Moisten with white wine and fish stock (No. 417). Lift the fillets from the fish, pare them neatly, and lay them in a deep buttered dish, the skin part downward; pour over the prepared stock, and cover over with another dish, then cook in the oven for fifteen to twenty minutes. Put into a saucepan, one pint of velouté (No. 415), boil, and reduce it with the stock to the consistency of a light sauce, add the vegetables, dress the fish, pour the sauce and the roots over, and bestrew the whole with very green, chopped parsley.

(1261). SHEEPSHEAD, CARDINAL SAUCE (Sheepshead à la Sauce Cardinal).

Clean and prepare a sheepshead, tying down the head, then place it on the grate; plunge this into cold salted water in a fish kettle; place on the fire, and at the first boil, cover the kettle and remove it to one side so that the liquid only quivers; keep it thus for forty-five to sixty minutes, then drain and rub the surface over with a piece of butter; dress the sheepshead and garnish it around with very green parsley branches and olive-shaped potatoes boiled in salted water. Serve at the same time a cardinal sauce (No. 442) in a separate sauce-boat.

(1262). SHEEPSHEAD WITH THICKENED COURT BOUILLON (Sheepshead au Court Bouillon Lié)

Clean well a very fresh sheepshead weighing about six pounds, and place it on a grate of a fish kettle; pour over just sufficient court bouillon (No. 38) to cover. Set the fish kettle on the fire and let the liquid come to a boil while skimming, then remove it at once to the side of the range to keep quivering without boiling for half an hour. Melt some butter in a pan, add to it a finely chopped shallot and fry it colorless, also eight ounces of minced mushrooms; moisten with some of the court bouillon and let reduce. Lay the sheepshead on a buttered dish; season with salt and mignonette and pour the sauce over; cover with another dish and finish cooking in the oven for fifteen to twenty minutes. Just when ready to serve, dress the fish, reduce the stock and thicken it with some velouté sauce (No. 415) and a little tomato sauce (No. 549); pour it over the fish after removing the skin from both ends. This sauce should be rather light than otherwise. Sprinkle chopped parsley over all.

(1263). SKATE À LA LECHARTIER (Raie à la Lechartier).

Suppress the fins and wash a medium-sized skate, after having emptied it, divide it into three parts, the two wings and the body; lay these in cold water of a sufficient quantity to cover entirely, then add salt, pepper, vinegar, sliced onions and parsley leaves. Set the fish boiler on the fire removing it at the first boil, put in the liver and keep it on one side without letting it boil for full half an hour, drain off the fish, scrape it well on both sides in order to remove the skin properly. Put into the bottom of a baking dish a bed of cooked fine herbs (No. 385), on this the skate with the sliced liver around; cover all with a well reduced béchamel (No. 409), into which has been stirred a little melted fish glaze (No. 399); besprinkle with grated parmesan, bread-crumbs or raspings and chopped parsley, the whole well mixed together; pour over a little butter and bake in the oven. When serving squeeze on the juice of a lemon.

(1264). SKATE, WITH HAZELNUT OR BLACK BUTTER (Raie au Beurre Noisette ou Noir).

Cut the fish up into three parts, the two wings and the body; each wing into three parts and the body into two, making eight parts in all. Suppress the head and tail, empty it from the belly side, reserving the liver. Plunge the pieces of skate into boiling water until the skin will detach when scraping it off with a knife. After all the pieces are well cleansed soak them for one hour in cold water. Boil some water in a saucepan, add to it minced roots and onions, aromatic herbs, a bunch of parsley, salt and three gills of vinegar; let this boil for ten minutes, then throw in the skate and the liver, cover over when it begins to boil, set it on one side to poach merely, without boiling; a quarter of an hour later drain and dry all the moisture on a cloth. Dress the fish on a dish with the liver sliced, cover it liberally with hazelnut butter (No. 567) or else black butter (No. 565), or a sharp sauce (No. 538).

(1265). SMELTS À L'ALEXANDRIA (Éperlans à l'Alexandrie).

A genus of fish of the Malacopterygian order of the salmon family, being five to six inches long. This fish is remarkable for its silvery coloring, and the delicacy of its meat, which has a slight fragrance of the violet or cucumber.

Smelts à l'Alexandria.—For twelve smelts mince finely four medium leeks, and fry them in butter. Cut the heads and tails from the smelts, and fry the fish with the leeks; besprinkle with flour and moisten with tomato gravy, adding whole peppers and a garnished bunch of parsley containing bay leaf and garlic. When the fish is done, dress and reduce the sauce, thickening it with egg-yolks and butter, then strain it through a tammy (No. 195); garnish round the dish with the smelt's milts or roe fried in butter, cover with a part of the sauce and serve the remainder in a sauce-boat.

(1266). SMELTS À LA GONDOLIÈRE (Éperlans à la Gondolière).

Bone medium sized smelts after cleaning nicely; split them down through the back, remove the bone, and season with salt, pepper, and nutmeg; stuff their insides with a pike quenelle forcemeat (No. 99), into which a quarter as much cooked fine herbs (No. 385) have been added, and softened with a little good cream; fill the smelts with this, close to give them their original shape, and wrap them up in a double sheet of buttered paper. Braise the fish in a mirepoix stock with white wine (No. 419), and as soon as they are done, strain the liquid and reduce, adding to it a Venetian sauce (No. 555); unwrap the smelts, range them in the center of a dish and pour the sauce over, garnishing the ends with trussed crawfish.

(1267). SMELTS À LA NORFOLK (Éperlans à la Norfolk).

Cut off the heads and thin tail parts from some large smelts; bone, and stuff them with a pike quenelle forcemeat (No. 90) containing raw fine herbs; range them on a buttered baking dish, season with salt, pepper, and nutmeg, and dredge over chopped shallots fried in butter; moisten with white wine, put to cook in a slow oven basting frequently with its own stock; when done drain off the fish, reduce the liquid with *velouté* (No. 415), skim and season well. Just when ready to serve incorporate into the sauce a little fresh butter and cut up mushrooms.

(1268). SMELTS, DIPLOMATIC (Éperlans Diplômé).

Have large fresh smelts cut off the fins, the dorsal, remove the eyes, split the fish open through the back, suppress the gills and sever the spinal bone a little below the head, and just above the tail, then detach and remove it. Salt the insides and fill them through a cornet with fish forcemeat (No. 90) mixed with cooked fine herbs (No. 385) and chopped truffles; shape them into rings by slipping the tail through the gill and mouth so that they bite their tails; tie to keep well together, then flour them lightly; dip each one into raw egg-yolks beaten up with melted butter, drain, and then roll them in white bread-crumbs. Heat some butter in a raised-edged baking pan, range the fish in this butter, one beside the other, and push it into a moderate oven to cook on both sides; the butter should be plentiful and very hot. Drain the smelts as soon as they are done, untie, and dress them on a long dish with a bunch of fried parsley at each end. Serve a separate lobster sauce (No. 488).

(1269). FRIED SMELTS, ON SKEWERS, TARTAR TRUFFLE SAUCE (Éperlans, Frits en Brochettes; Sauce Tartare aux Truffes).

Choose the smelts of a medium size; empty, clean, and wipe dry, then season and dip a few at the time into milk, then roll quickly in flour, and sift through a very coarse sieve. Take them up by the heads, and run small metal skewers through the eyes, either four or six on each one; plunge them at once into hot frying fat in order to have them a nice color, then drain and salt. Dress the smelts on a folded napkin, garnish with fried parsley and quartered lemons, and serve with a sauce-boat of tartar sauce (No. 631), with chopped truffles added.

(1270). SMELTS IN DAUPHIN À LA HAMLIN (Éperlans en Dauphin à la Hamlin).

Prepare some very thin pancakes; cover each one with a thick layer of pike forcemeat (No. 90), into which raw fine herbs have been mingled; place another thin pancake on top, then pare them into half hearts. Bone some smelts leaving on the head, remove the eyes, replace by a small bit of forcemeat, and a dot of truffle, roll them up with the fillets inside and fill the empty space in the center of each side with some of the same forcemeat; set on top a small fluted mushroom head (No. 118). Cover the half hearts with the forcemeat, and lay a smelt over; place in its mouth a small piece of red lobster cut from one of the claws. Set these on a buttered baking sheet, pour over some butter, and cover with a sheet of buttered paper, then cook them in a slack oven; dress crown-shaped, and serve with a ravigote sauce (No. 531), separately.

(1271). FRIED SOLES À LA COLBERT (Soles Frites à la Colbert).

The sole is an excellent tasting fish, its meat being delicate and choice. It is found in almost every sea. The shape is nearly oblong, and its mouth long and projecting.

Fried Soles à la Colbert.—Dress a medium sized sole, paring off the black skin; detach the fillets from the bone on the same side, two inches from the head, and three from the tail; break the bone with the dull edge of a knife, three inches from the head and four from the tail; dip the fish into salted milk, roll it in flour, then immerse entirely in beaten eggs, and roll in fresh bread-crumbs; let the sole fry slowly so that it cooks, and is of a fine color, and when done, remove the piece of spinal bone, and fill the inside with *maître d'hôtel* butter (No. 581). Dress on a hot dish and garnish with cut lemons (No. 113).

(1272). SOLES À LA LUTÈCE (Soles à la Lutèce).

Cut off straight the heads from three well cleaned soles; remove the black skin; shorten them greatly with a pair of scissors, split them through the middle of the skinned side, and season with salt and pepper; dip in flour, then in beaten egg, and lastly in bread-crumbs; fry in clarified butter, dress on a very hot oval-shaped dish, and garnish around with five-eighths of an inch in diameter potato balls, fried and afterward rolled in fresh butter; season with salt, lemon juice, and chopped parsley. Serve a Parisian sauce (No. 515), at the same time, but separately.

(1273). SOLES À LA MARGUERY—FILLETS (Filets de Soles à la Marguery).

Raise the filets from two clean, skinned soles; fold in two, pare nicely and season, range them on a buttered baking dish and bestrew the surface with shallots and mushroom peelings: moisten to cover with a white wine court bouillon (No. 39) and allow the liquid to come to a boil, then finish cooking the filets in a slow oven. Drain them off singly, and dress on a dish; garnish one side with shrimp tails, and the other with blanched oysters, from which the hard parts have been removed, or mussels. Keep the whole very warm. Strain the broth the soles were cooked in, reduce it to a half-glaze, thicken with a mere spoonful of Normande sauce (No. 509) and finish with a piece of fresh lobster butter (No. 580); pour this over the filets and garnishings, then glaze the sauce with a gas salamander (Fig. 123); two minutes will suffice for this. When the fish is ready to be served, brush the surface with thin lines of red butter (No. 580).

(1274). SOLES À LA NORMANDE (Filets de Soles Normande).

Raise the filets from four medium sized soles weighing about a pound each; remove the skin, pare them neatly and fold in two. Put them on a buttered baking sheet, season with salt, pepper and chopped onions and moisten to their height with white wine and mushroom broth or else court bouillon (No. 39), let the liquid come to a boil, then set the pan in a moderate oven to leave until the fish is well cooked, basting frequently with the stock; drain off the fish and strain the stock, then reduce it with some velouté (No. 415) and thicken with raw egg-yolks, cream and fresh butter. Dress the sole filets in a circle on a dish and garnish the inside border with half circular-shaped croûtons three-sixteenths of an inch thick and an inch and a quarter in diameter; heat the dish slightly, dip the flat side of the croûton in beaten eggs, stick it to the plate, besprinkle with melted butter and color in a hot oven. Around the filets of sole arrange some quenelles molded in a coffeespoon (No. 155), some mussels or oysters from which the hard parts have been removed and channeled and turned mushroom heads (No. 118), then cover the whole with the sauce. Garnish the inside of the circle with filets of smelts or milts à la villeroi, drip over the surface thin lines of meat glaze (No. 402), using a brush for the purpose, and lay trussed crawfish on top.

(1275). SOLES À LA RICHELIEU—FILLETS (Filets de Soles à la Richelieu).

Raise twelve filets from the soles; pare them their whole length and flatten; season and lay them on a buttered raised-edged baking tin with the parings and bones, half a bottle of white wine, sprigs of parsley, bay leaf, salt, and whole peppers; make a court bouillon by boiling twenty minutes; strain it, and cover the filets, and poach them partially only; a few moments will suffice for this. Drain and range them on another clean baking sheet, covering over with a buttered paper, and let get cold under a weight, then pare them once more; strain the above stock, skim off the fat, and reduce it to a half-glaze, incorporating it slowly into a little espagnole sauce (No. 414) with the oyster and mushroom broth. When the sauce is of a sufficient succulence strain and keep it in a bain-marie. Make a pike forcemeat (No. 76). Butter some oval rings three and one-half inches by one and three-quarter inches, and a quarter of an inch thick, lay these on sheets of buttered paper, fill them with pike forcemeat; smooth nicely, and range on top the pared filets; set the rings on a baking sheet one beside another, cover with buttered paper cut in the desirable size. This operation may be performed a few hours before dinner time, that is if the baking sheets can be kept on ice to prevent the forcemeat from souring. Fifteen minutes before serving set the sheets in a slow oven to heat the filets, and poach the forcemeat. After taking them out lift off the paper, then with a fish skimmer remove each bed of forcemeat and filets without disarranging them whatever, remove the rings and the paper, dress at once on a dish and surround with very hot garnishing of twelve quenelles godiveau of pike (No. 83), and two dozen channeled mushrooms (No. 118) on the other; as soon as the dishes are garnished set them into the heater. At the very last moment heat the sauce while stirring, adding butter in moderation; remove the dish

from the heater, drain off the liquid and lightly cover the fish garnishings with the sauce. Send a sauce-boat of the sauce into which has been added two dozen oysters, from which the hard parts have been removed, trimmed and cut in large dice.

(1276). SOLES À LA ROCHELAISE (Soles à la Rochelaise).

Remove the black skin from a fine sole; insert the knife on each side to separate the fillets without detaching them; lay the fish on a buttered dish, the black skin side underneath; moisten with white wine and oyster broth, season and set on top some small pieces of butter; place it in the oven to cook without coloring. Drain off the stock, add a minced onion, and reduce it to half, pouring in a little espagnole sauce (No. 414), and thickening with butter and lemon juice; strain this through a tammy; garnish around the sole with mushroom heads and the soft part of oysters; add chopped parsley, pour part of the sauce over the whole, serve the rest separately.

(1277). SOLES À LA TROUVILLE (Soles à la Trouville).

Suppress the heads and skin from two well cleaned soles; split them down on the dark side in order to remove the large bone; season the fish, and fill in the empty space with a fish farce (No. 90) with cooked fine herbs (No. 387), mixed with a salpicon of blanched oysters. Range the soles on a baking dish or sheet, moisten them with a court bouillon with white wine (No. 39); season, and let the liquid reach boiling point, then finish cooking the soles in a moderate oven. After they are done, strain their stock and reduce it to a half-glaze; incorporate into it slowly some reduced velouté (No. 415), also a few spoonfuls of oyster broth. Dress the soles on a dish, cover them over with the sauce, and surround the sides with small quenelles (No. 90) made with red butter (No. 580), and the ends with a cluster of fried oysters. Send a surplus of the sauce to the table in a sauce-boat.

(1278). SOLES, VENETIAN STYLE—FILLETS (Filets de Soles à la Vénitienne).

Detach entirely the fillets from six fine, very thick soles; remove the black skin, beat to flatten lightly and fold each one in two, pare and place them in a sautéing pan, having it well buttered, the pointed ends laid toward the center; add a little salt and lemon juice, sauté without coloring, and when done dish up in a crown-shape, cover with a Venetian sauce (No. 555), and garnish the pointed end with a crawfish claw from which the smaller movable claw has been removed, garnish with a paper frill (No. 10); serve.

(1279). SOLES BAKED ITALIAN STYLE (Soles au Gratin à l'Italienne).

For this dish select medium sized soles, lay them on the table the white side underneath, then proceed to cut off the heads on the bias; from this side suppress the gills and empty the sole thoroughly; cut off the thin tail end and scrape the surface with the dull edge of a knife to detach slightly the skin covering the tail, keeping the tail bone in position with the same side of the knife; seize the skin with a towel, and tear it off violently with one stroke. Use a pair of large scissors to remove the small bones found on the outside, and scrape the white skin, then wash, wipe, and make a straight incision on the skinned side to the middle bone, then detach the fillets half an inch on each side. Butter a baking dish, lay in it the soles, having the skinned side down, and pour over two gills of white wine, salt and pepper; lay a few pieces of butter on top, and let the stock come to a boil, then set the dish into the oven for five minutes; when through lay six channeled mushroom heads (No. 118) in a straight row on top, cover with an Italian sauce (No. 484), and dredge over a thin layer of bread-rasplings; pour over melted butter, and color in a hot oven for twelve to fifteen minutes; then serve.

(1280). FRIED SOLES (Soles Frites).

Fried soles are prepared the same as à la Colbert (No. 1271), by slightly detaching the fillets without breaking the bone; dip them in milk and flour, and plunge in hot frying fat to cook; when done and of a fine color, drain, wipe, salt, and dress the fish on a napkin; garnish with fried parsley and quartered lemons.

(1281). STUFFED SOLES—FILLETS (Filets de Soles Farcis).

Spread on a raised-edged buttered baking sheet a layer of quenelle forcemeat (No. 90) to the thickness of half an inch, smoothing well the surface. Take twelve fillets of soles, not too large, pare and season them properly, poach these slightly in a sautoir with melted butter; drain and let

get partially cold under a light weight; pare them once more and range them at short distances from each other on the layer of forcemeat, placing them on the poached side. Brush over with melted butter and finish cooking in a slack oven as well as the forcemeat. After removing the pan from the oven, cut the forcemeat all around the fillets with the tip of a small knife, lift one after the other up with a palette, forcemeat and all, and dress them in two rows on a long dish, one overlapping the other; garnish between the rows with poached oysters and the ends with a bunch of crawfish tails. Cover the bottom of the dish and the oysters with a normande sauce (No. 509); serving more in a separate sauce-boat.

(1282). SPOTTED FISH À LA LIVOURNAISE (Spotted Fish à la Livournaise).

Carefully pare some fillets taken from the fish into half hearts; lay them on a buttered dish and cover over with tomato sauce (No. 549), gravy (No. 405) and a brown sauce (No. 414), the whole reduced to the consistency of a very succulent sauce, but thin. Besprinkle with bread-crumbs, sprinkle over with oil, and bake the fish in a hot oven; when ready to serve, bestrew the surface with chopped parsley and a few pounded fennel seeds.

(1283). SPOTTED FISH, ENGLISH STYLE—FILLETS (Filets de Spotted Fish à l'Anglaise).

Raise the fillets from three small spotted fish, each one weighing from three-quarters to one pound; pare and season them with salt, oil, lemon juice and branches of parsley, leaving them marinate in this for half an hour. Drain, cut shapely, and dip them in beaten eggs, roll in fresh bread-crumbs and finally immerse in melted butter; broil the fillets a quarter of an hour, turning them over when done. Serve with a hot horseradish sauce (No. 478) or a melted maitre d'hôtel (No. 581).

(1284). SPOTTED FISH, MUSSEL SAUCE—WHOLE (Spotted Fish Entier Sauce aux Moules).

Spotted fish weighing from three to five pounds are usually excellent. Empty, scale and tie down the heads; cooks them in a plain court bouillon (No. 38), and at the first boil, remove the kettle on one side to allow the liquid to bubble only for thirty to forty-five minutes. Drain out the fish, dress it on a napkin, surround with parsley, also balls of boiled potatoes three-quarter inch in diameter and Villeroi mussels (No. 698), also a sauce-boat of normande sauce (No. 509). The fish can also be cut in pieces, simply cooked in a wine court bouillon (No. 39) and served the same as above.

(1285). SPOTTED FISH, QUEEN SAUCE—FILLETS (Filets de Spotted Fish Sauce à la Reine).

Procure a very fresh, well cleaned fish weighing four pounds; remove the fillets, skin, pare, and flatten them with the handle of a knife, lay them on a dish, season with salt, oil and lemon juice, and one hour after, besprinkle with chopped parsley, roll in flour. Dip them in eggs beaten up with melted butter, then in bread-crumbs and broil them for a quarter of an hour, turning them over when done on one side. Serve a hot queen sauce (No. 530) separately.

(1286). SPOTTED FISH, WITH GREEN RAVIGOTE SAUCE (Spotted Fish, à la Sauce Ravigote Verte).

Cut from twenty to twenty-four aiguillettes from the spotted fish; put these into a tureen with salt, mignonette, branches of parsley, a bit of thyme, bay leaf, basil, a little tarragon vinegar, a little good oil, six shallots and two cloves of garlic both finely minced, toss them about frequently in their seasoning so that they become thoroughly impregnated. Just when ready to serve, drain and roll them in flour. Have sufficient sweet oil poured into a frying pan to bathe the entire fish, let it get very hot, then plunge into it the slices to let attain a fine color and become quite crusty; drain and dress them in a pyramid form. Serve separately a green ravigote sauce (No. 531).

(1287). SPOTTED FISH, WITH COURT BOUILLON, CALCUTTA (Spotted Fish au Court-Bouillon, Calcutta).

Cut in medium size Julienne four ounces of the red part of a carrot, and half as much celery root; cut up as many mushrooms as there is celery, but keep them aside; blanch the carrots and celery separately, and when done, drain, and lay them in a saucepan to cook in a little broth, (No. 194a) letting it fall to a glaze several times and eventually mix in the cut up mushrooms. Lay well cleaned fish in a narrow fish kettle, cover with partially cold fish court bouillon and white wine

(No. 39) heat this to boiling degree, then set it on one side to keep the liquid quivering for twenty to thirty minutes, according to the size of the fish. Strain the liquid through a sieve, skim off the fat, and reduce it to a half-glaze, thickening it with Indian curry sauce (No. 456), boil it up once or twice; dress the fish on a dish, surround it with the vegetables and cover with a part of the sauce, serving the remainder separately.

(1288). **STURGEON FRICANDEAU, WITH SORREL OR WITH GREEN PEAS** (Fricandeau d'Esturgeon à l'oseille ou aux Petits Pois).

Cut a fillet of sturgeon from the middle part of the fish; remove the skin, pare, and if too thick, split it in two without detaching the parts; flatten down the meat and lard it the same as for a veal fricandeau, then season. Line a flat saucepan with fragments of fat pork, minced roots and onions, lay the fricandeau on top, and moisten to half its height with some veal blond stock (No. 423); set the saucepan on a moderate fire and let the liquid fall very slowly to a glaze, then moisten it once more, and again reduce it to a glaze, and finish the cooking by adding a very little broth at a time, while basting it constantly; finally glaze the fricandeau in the oven. Drain, dress it on a dish, pour its own stock over after straining and skimming it. Serve a separate garnishing of either sorrel or green peas.

(1289). **STURGEON OR STERLET WITH QUENELLES AND OLIVES—SMALL** (Petit Esturgeon on Sterlet aux Quenelles et Olives).

Take a small sturgeon or sterlet weighing eight to ten pounds; scale, suppress all the large scales from the back and sides; open it on the belly side in order to empty and notch the inside ligament, taking the place of the spinal bone, at equal distances, with the tip of a knife, then tie the head down with a string. Place the fish in a small narrow fish kettle, sufficiently long, garnish with fat pork, minced roots and onions, salt, and cover over with thin slices of pork, keeping them down in their place with some string. Moisten to half the height with white wine and very rich veal blond (No. 423); boil the liquid for ten minutes, remove it on one side so as to cook the fish slowly while covered, for about an hour. Drain the sturgeon, untie, then strain and skim the stock, reducing it to a half-glaze, and incorporating into it slowly a few gills of a good, reduced brown sauce (No. 414), finishing with a few spoonfuls of Madeira wine, then strain once more. At the very last moment, drain the fish, place on a dish, and surround it with garnishing of quenelles and stuffed olives; cover with some of the sauce, sending the rest to the table in a sauce-boat.

(1290). **TROUT À LA BEAUFORT** (Trite à la Beaufort).

A genus of fish of the salmon family, all their species being carnivorous; they live a greater part of the time in fresh water, generally that which is the purest and the most rapid. They are very highly esteemed.



FIG. 301.

Trout à la Beaufort.—Draw the fish through the gills without scaling or opening the belly; put it into a fish boiler with two gills of vinegar, cold water and half a bottleful of white wine, salt, sliced carrots and onions and a bunch of parsley, set it on the fire and bring the liquid to a boil while removing the scum, and at the first boil set it on one side to keep the liquid at the same degree, but without boiling from twenty to thirty minutes; at the last moment drain off the fish and slide it on a dish covered with a folded napkin, dressing it on its side and not on the belly, so that the handsome shading of its skin may be entirely revealed; rub the surface over with a piece of butter to prevent the skin from drying; garnish around with small pike quenelles (No. 90) made with lobster butter (No. 580), decorated with truffles; lay a milt or roe fried in butter on the sides and garnish the ends with fillets of flounders scored with slices of truffles and stoned olives. Cover with a matelote sauce (No. 498) and send to the table a separate sauce-boat of the same sauce.

(1291). TROUT À LA CAMBACÉRÈS (Truite à la Cambacérés).

Dress four trout each one weighing three-quarters of a pound, suppressing the gills and entrails, put them into a small fish boiler (Fig. 135), moisten just to their height with a mirepoix stock with white wine (No. 419) and cover the kettle, let come to a boil, and when cooked drain off the liquid and reduce it to the consistency of a syrup, add to it some espagnole sauce (No. 414), half inch balls of truffles, green olives and small mushroom heads, also Madeira wine, a pinch of cayenne and a little tomato sauce (No. 549) passed through a very fine sieve. At the last moment stir in a piece of fresh butter, dress the trout, surround with the garnishing, cover over with a part of the sauce, serving the remainder separately.

(1292). TROUT À L'HÔTELIÈRE (Truites à l'Hôtelière).

Have one fish weighing a quarter of a pound for each person, split it through the entire length of the back; take out the middle bone and lay it on the flesh side on a buttered dish, pour over some oil, season, and set into a quick oven; when done put inside each trout a spoonful of maître d'hôtel butter (No. 581), close, dress and garnish with potatoes, English style. (These English potatoes are potatoes cut the same size and shape as a pigeon's egg, then steamed for about fifteen minutes.) Serve a separate sauce made of espagnole (No. 414) and meat glaze (No. 402), finishing it at the last moment with a piece of good butter and lemon juice; run it through a tammy, then add chopped parsley.

(1293). TROUT À LA HUSSARDE (Truites à la Hussarde).

Each trout to weigh a quarter of a pound; split them through the entire back, take out the middle bone and lay them on a dish, season with salt, mignonette, thyme, bay leaf, oil and lemon juice; two hours later lift them out of their marinade. Mix into some fresh butter a quarter as much cooked fine herbs (No. 385), garnish the inside of the fish with this, and wrap them up in a sheet of buttered double paper, put them to cook in a slow oven for twenty minutes, then unwrap and dress over a white poivrade sauce (No. 522).

(1294). TROUT À LA JOAN OF ARC (Truite à la Jeanne d'Arc).

Remove the filets and skin from several quarter of a pound trout, put them in a dish, seasoning with salt, pepper, oil, vinegar, bay leaf, parsley and minced onions, let marinate for two hours, then take out and dip into melted butter, roll them in bread-crumbs and broil over the fire, dress, sprinkle with cayenne butter (No. 571) and serve separately a velouté sauce (No. 415), finished with crawfish butter (No. 573) and lemon juice; strain through a tammy.

(1295). TROUT À LA MEUNIÈRE (Truite à la Meunière).

Procure several four-ounce trout, scale, draw and season, cut an incision on the thickest part of the fillet, roll the fish in flour. Heat some butter in a frying pan over a moderate fire, lay in the trout and cook while turning them over, drain and dress on a dish leaving the butter in the pan, and to it add a few spoonfuls of melted butter; cook this to hazelnut (No. 567), then remove the pan from the fire, put into it a coffee-spoonful of anchovy essence or a piece of anchovy butter (No. 569) to let it froth, then gradually add two or three teaspoonfuls of vinegar; when hot throw in a pinch of chopped parsley, and pour this butter over the very hot fish.

(1296). TROUT À LA MONTAGNARDE (Truite à la Montagnarde).

Score some fine trout, lay them in salt for one hour, then shake them out, put the fish into a fish boiler, moisten with white wine and a little water, add branches of parsley, thyme, bay leaf, cloves, garlic and basil. Let cook and when done, drain the fish and strain the stock, reduce and thicken with kneaded butter (No. 579), skim the surface and strain it again through a tammy, add some blanched parsley leaves, then pour this sauce over the trout.

(1297). TROUT AU BLEU—SMALL (Petite Truite au Bleu).

Small brook trout live where the water is rapid and pure. There exist certain reservoirs, for instance at the Saratoga Club, where each day the fisherman bring the product of their catch, so that amateurs of good fish may always have on hand trout to be killed just when ready to use; this is an excellent method to bring out all the good qualities of its meat.

The various ways of cooking this fish are most simple; kill the trout by knocking their heads against a hard substance, open the belly to draw, clip off the gills and wash out the inside. Plunge into boiling water, salted and acidulated with vinegar, and as soon as it reboils, remove the saucepan to the side of the fire to keep the liquid in a bubbling state only for fifteen minutes. Drain the trout, dress it on a napkin, and garnish with parsley and potatoes. Serve at the same time fresh and melted butter. Cooked in this manner the trout may become twisted and broken, but this does not interfere with its good quality.

(1298). **TROUT, COOKED IN COURT BOUILLON AND SERVED WITH DIFFERENT SAUCES**
(*Traite Onite au Court Bouillon et Servie avec Différentes Sauces*).

Prepare a stock with white wine and carrots, onions, celery root, all well shredded, salt, peppercorns, and a bunch of parsley, garnished with half a clove of garlic. Let the liquid boil until the roots are pretty nearly done, then strain it. Lay in a narrow saucepan four medium sized clean trout, moisten them to just their height with the strained stock, cover and cook slowly; when done dress them on a dish, strain the stock, remove the fat, and reduce it to a half-glaze adding to it an equal quantity of Vallière sauce (No. 553), or a Genoise sauce (No. 470) or a Gênoise sauce (No. 469), or gourmets sauce (No. 472), or a well buttered béchamel cream sauce (No. 409), into which has been added a little anchovy essence. Cover the trout with a part of the sauce and serve the rest in a sauce-boat.

(1299). **TROUT, FRIED—SMALL** (*Petite Traite Frites*).

Have some small two ounce trout, split open the bellies to empty, scrape lightly and wipe them on a cloth; season with salt, score and roll them in flour. Shape them into rings by passing the tails through the gills and tying; plunge a few at the time into hot frying fat, let cook for eight to ten minutes, then salt, remove the strings, and dress them on napkins with fried parsley on top, and slices of lemon around.

(1300). **TROUT, LAUSANNE STYLE** (*Traite à la Mode de Lausanne*).

Clean well twelve small trout each weighing four ounces. Fry in butter two ounces of onions and four ounces of mushrooms both finely but separately chopped up; put this into a baking dish lay the fish on top and moisten with white wine; sprinkle over with fresh butter and let cook in a hot oven; as soon as they are done, strain the stock into a saucepan, reduce it with velouté sauce (No. 415) and just when ready to serve, incorporate into the sauce some butter and lemon-juice; strain through a tammy and add chopped parsley; pour it over the trout previously dressed on a dish.

(1301). **TROUT, STUFFED** (*Traite Farcie*).

Draw four trout by the gills, each fish to weigh half a pound; wipe well the insides, and fill the belly with a paste made of fresh butter, white bread-crumbs, parsley, onion, and mushrooms, all finely chopped. Season, then roll each one in a separate sheet of oiled paper; lay them on a baking dish containing melted butter, and let cook for fifteen to twenty minutes in a moderate oven, turning and basting them frequently. Wrap and dress them on a dish; serve with their own butter, and slices of lemon ranged around in a circle.

(1302). **SALMON TROUT—À L'ANTOINETTE** (*Traite Saumonée —à l'Antoinette*).

This fish has the color and taste of the salmon. Toward the middle of spring it leaves the ocean to ascend the rivers; this trout is easily digested and is of an exquisite flavor. Our American species is very inferior in quality to those of Europe; they are much larger, and their meat not as red, nor can the taste be compared; therefore epicures are generally disappointed when eating our salmon trout.

À l'Antoinette.—Score the fish and marinate it in salt, mignonette, lemon juice, chopped onions, parsley, thyme, and bay leaf. Drain and roll it in flour, then in beaten eggs, and finally in bread-crumbs; fry in clarified butter, and serve with a separate sauce made as follows. Have one pint of velouté (No. 415), incorporate into it two ounces of anchovy butter (No. 569), salt, pepper, and nutmeg. heat and thicken with two egg-yolks and cream, pass it through a tammy, and serve with capers and shrimp tails.

(1303). TUNNY FISH OR HORSE MACKEREL—FRIED—WITH ARROWROOT MAYONNAISE SAUCE (Thon ou Frit à la Sauce Mayonnaise à l'Arrowroot).

Lift the fillets from a young tunny fish or from a horse mackerel, suppress the skin and from the meats cut some lenthwise slices or aiguillettes, lay these on a dish to season with salt, mignonette, slices of onions, sprigs of parsley, thyme, bay leaf, oil and vinegar. Leave to marinate for two hours, then drain and wipe dry, dip them in eggs, then in bread-crumbs, fry to a good color; drain and dress on a folded napkin placing a bunch of fried parsley on top. Serve separately arrowroot mayonnaise sauce (No. 611).

(1304) CANADIAN TURBOT À LA D'ORLÉANS (Turbot Canadien à la d'Orléans).

Raise the fillets and skin from the fish; trim and pare into half hearts, then lay them in a buttered sautoir; season with salt, pepper, lemon juice, adding butter and white wine, then cook it over a hot fire, basting frequently while cooking. Dress on a decorated forcemeat border and fill in the inside with mushroom heads, crawfish tails and slices of truffle between each fillet. Make a velouté sauce (No. 415) with the stock and cream, run it through a tammy and pour half of it over the fish, serving the other half in a sauce-boat.

(1305). CANADIAN TURBOT À LA HOUSTON (Turbot Canadien à la Houston).

Pare the fillets cut from a turbot into half hearts; range them in a buttered sautoir seasoning with salt, pepper, nutmeg, finely chopped shallots and butter; moisten with white wine, then cook in a slow oven, drain the stock, reduce and add it to a reduced velouté sauce (No. 415) thickened with egg-yolks, cream and butter. Dress the fish on a buttered baking dish, pour over the sauce and dredge over grated Swiss cheese; besprinkle with melted butter and brown in a brisk oven, then serve.

(1306). CANADIAN TURBOT À LA MERCIER (Turbot Canadien à la Mercier).

A turbot having a dark skin on both sides and the shape of chicken halibut; when dressed and clean, split it through the back, butter a small raised-edged dish, a little larger than the fish; cover the bottom with shallots, mushrooms and parsley, all finely chopped, and lay the fish on top, season and moisten to its height with a good cold court bouillon with white wine (No. 39); let the liquid boil for ten minutes over a moderate fire; cover it with a sheet of buttered paper, and finish cooking in a slack oven, basting it frequently. After removing besprinkle with chopped parsley, and serve it on the same dish surrounded with cysters à la Villeroi (No. 698).

(1307). ENGLISH TURBOT WITH CAPER SAUCE (Turbot Anglais Sauce aux Câpres).

Select a very fresh turbot with thick and white meat, scale and draw, then soak it for one hour in cold water containing a quarter as much milk. Lay it on the drainer of a fish kettle with some salt, and moisten with fresh water mixed with white wine or vinegar; let boil very slowly for three-quarters of an hour. Drain the turbot, rub the white surface with a piece of butter and dress, surrounding it with branches of parsley and balls of boiled potatoes three quarters of an inch in diameter. Serve separately a white sauce (No. 562); finished just when ready to serve with a piece of fresh butter and capers, or else serve a mussel sauce instead of caper (No. 506).

(1308). WEAKFISH À LA BRIGHTON (Weakfish à la Brighton).

Pare some fillets of weakfish, after suppressing their bones and skin, trim them heart-shaped, lay them in a buttered dish with finely shredded chives, truffles and mushrooms; moisten with white wine and oyster liquor, adding a liberal piece of butter. When the fish is done, strain, reduce the stock with well-seasoned velouté sauce (No. 415), and just when serving stir in some fresh butter, lemon juice and a sufficient quantity of small blanched oysters. Dress the fish, garnish with the oysters and pour the sauce over.

(1309). WEAKFISH À LA PONTIGNY (Weakfish à la Pontigny).

Raise the fillets from weakfish; pare them into oval shaped slices and lay in a buttered sautoir; moisten with mirepoix stock (No. 419) with red wine, and let come to a boil, then set the pan into the oven; when the fish is cooked, drain off the stock, and reduce it with an equal quantity of

espagnole sauce (No. 414), adding a garnishing of mushrooms, round *soubise* quenelles, crawfish tails or else shrimps. Dress the slices overlapping with the garnishing around and reduce well the sauce; stir into it some *maitre d'hôtel* butter (No. 581), pour it over, and surround the whole with *croûtons* of bread fried in butter.

(1310). **WHITEBAIT FRIED GREENWICH STYLE AND DEVEILED** (*Blanchaille Frite à la Mode de Greenwich et à la Diable*).

The season for whitebait is June, July, and August; it somewhat resembles the small coalfish.

Whitebait Fried.—Lay the fish on ice for twenty minutes previous to serving; roll them in a towel with a handful of flour; shake and then toss them in a very coarse sieve to remove the superfluous flour; plunge them into very hot frying fat. One minute will suffice to cook them; drain and sprinkle over with salt and serve.

Whitebait, Greenwich Style.—To fry whitebait is to dry them in a towel to absorb all their moisture, then roll them in flour, and fry in very hot frying fat; when crisp, drain on a napkin and dress on a very hot dish. Send to the table accompanied with slices of brown or white bread cut very thin and buttered, also quartered lemons; serve at the same time a pepper-caster containing cayenne pepper.

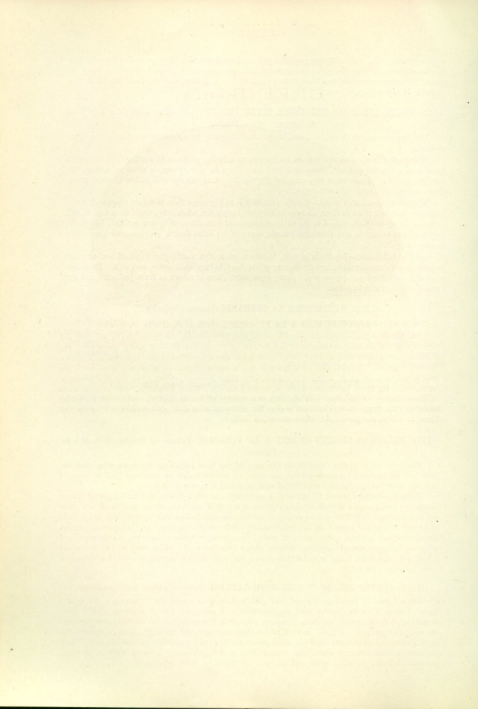
Deveiled Whitebait.—Dip them in milk, lay them on a dish containing mustard and cayenne pepper, then in cracker dust, and fry in very white beef kidney suet, drain, and salt. Dress on a napkin with fried parsley on top. Serve separately, slices of brown or fresh graham bread cut exceedingly thin and buttered.

(1311). **WHITEFISH A LA GERHARDI** (*Lavaret à la Gerhardi*).

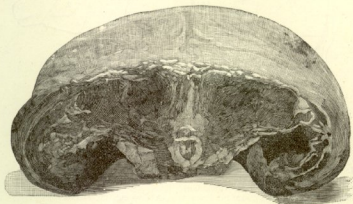
Split a whitefish in two along the spinal bone; remove this, then season. Lay the fish on a buttered dish, moisten with white wine, add chopped up onions, then let cook to reduce the liquid to the consistency of a half-glaze; mix into it a *Hollandaise* sauce (No. 477). Dress the fish and surround it with blanched oysters, mushrooms and shrimp tails; pour two-thirds of the sauce over, and serve the remainder in a sauce-boat.

(1312). **WHITEFISH, PIMENTADE SAUCE** (*Lavaret Sauce Pimentade*).

Raise the fillets from the whitefish, pare and season with salt, pepper, and nutmeg. Coat them over with sweet oil, and broil on a slow fire; dress on a hot dish, and surround with slices of lemon. Serve a separate pimentade sauce (No. 521).



BEEF (Bœuf).



(1313). BARON OF BEEF À LA ST. GEORGE (Selle de Bœuf à la St. George).

The baron of beef weighs about one hundred and fifty pounds. It is the saddle of beef cut from the hip of a young and tender ox as far down as the second rib, this being pared and the thinnest part covered with slices of fat so as to have the meat of uniform thickness and cooked alike throughout. It takes about five hours to cook a baron of beef in a baker's brick oven, the best to use for large pieces of this description, after being cooked they should be put in a heater or warm place, for about two hours, to finish cooking slowly. When cooked arrange it on a large dish, garnishing on the edges with shavings of horseradish (No. 98) and the ends with Yorkshire pudding (No. 770). Serve thickened gravy (No. 405) well skimmed and strained through a fine sieve, in a separate sauce-boat, also some baked potatoes.

(1314). BREAST OR BRISKET OF BEEF À LA FLORENCE (Poitrine ou Bavette de Bœuf à la Florence).

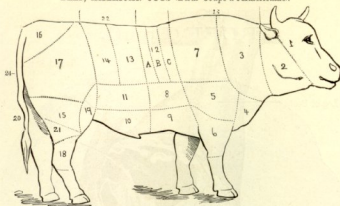
The name of brisket is applied to the part of the beef adjoining the cross ribs, and the neck. If the beef be of a good quality, the plate or brisket makes an excellent and economical boil, the meat being juicy and interlarded with fat giving it a very good flavor.

Put a quarter of a pound of butter in a saucepan, and when warm, add half a pound of lean bacon and half a pound of ham cut into squares of a half of an inch. When the bacon and ham are well browned, add four ounces of onions cut into an eighth of an inch squares, and two pounds of brisket of beef well freed from fat, boned and cut into one inch squares. Add a bunch of parsley, also thyme, bay leaf and a small clove of garlic, two cloves, two celery heads cut in quarters and trimmed and some stewed tomatoes. Moisten with a little broth (No. 194a), cook for two hours and a half, adding a little more broth at times, and serve on a dish garnished around with gastromne potatoes (No. 2789).

(1315). CORNED BREAST OF BEEF WITH CABBAGE (Poitrine de Bœuf Salé aux Choux).

Lay a breast of beef in a brine of half salt, and set it in a cold room, leaving it for twelve days. Unsalt it for two hours, then put the meat in a saucepan with cold water. Let it boil, skimming it occasionally, and place it on one side of the fire to simmer for several hours, or until the meat be thoroughly cooked. Blanch two or three cabbages, cut them in quarters, remove the hard centers, called the core, and two hours before serving put the cabbage in with the beef. When the meat is done properly, drain, and arrange it on a dish, garnishing it round with the cabbage, put some boiled potatoes at either end, and serve a little good gravy separately.

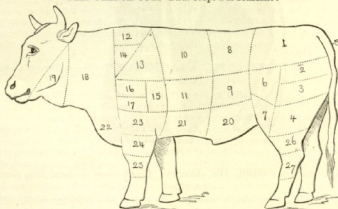
BEEF, AMERICAN CUTS (Boeuf Coupe à l'Américaine).



(FIG. 302.)

- | | | |
|----------------|----------------------------------|---------------------|
| 1. Head. | 9. Navel. | 17. Round bottom. |
| 2. Beef jowl. | 10. Inside flank. | 18. Leg of beef. |
| 3. Neck. | 11. Thick flank. | 19. Butt. |
| 4. Brisket. | 12. Six Prime ribs, A first cut, | 20. Oxtail. |
| 5. Cross ribs. | B second cut, C third. | 21. Horseshoe legs. |
| 6. Shin. | 13. Short loin. | 22. Hip and loin. |
| 7. Chuck ribs. | 14. Hip. | 23. Whole chuck. |
| 8. Plates. | 15. Round. | 24. Round top. |
| | 16. Aitchbone rump. | |

BEEF FRENCH CUTS (Boeuf Coupe à la Française).



(FIG. 303.)

- | | | |
|-----------------------------------|---|-------------------------------|
| 1. Calotte. | 10. Côtes Couvertes, à la noix. | 19. Plat de joue. |
| 2. Tranches petit os. | 11. Plat de Côtes. | 20. Flanchet. |
| 3. Milieu du gîte à la noix. | 12. Surlonge partie intérieure. | 21. Milieu de poitrine. |
| 4. Derrière du gîte à la noix. | 13. Derrière de paleron. | 22. Cros bout. |
| 5. Tendre de tranches intérieure. | 14. Talon de Collier. | 23. Queu de gîte. |
| 6. Tranches grasse intérieure. | 15. Bande de Macreuse. | 24. Gîte de devant. |
| 7. Pièce ronde partie intérieure. | 16. Milieu de Macreuse dans le paleron. | 25. Cros du gîte de devant. |
| 8. Aloyau avec filet. | 17. Boite à molele. | 26. Gîte de derrière. |
| 9. Bavette d'Aloyau. | 18. Collier. | 27. Cros du gîte de derrière. |

BEEF AMERICAN CUTS.

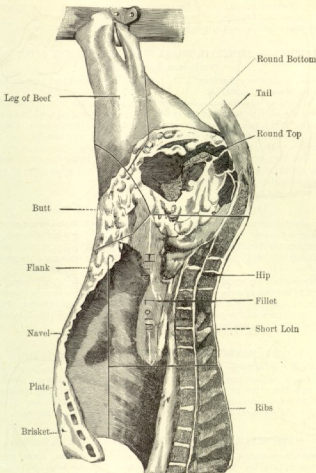


FIG. 304.

(1316). CORNED ROUND BOTTOM, TOP, ENGLISH STYLE (Noix de Boeuf Salée Écarlate à l'Anglaise).

Bone and prick the meat with a larding needle, rub it over with pulverized saltpetre, salt, and brown sugar, then put it in an earthen vessel or a wooden tub, pouring over a brine prepared as follows: Throw a potato into salted water; when it rises to the surface it is an indication that the brine is sufficiently strong; pour enough of this over the meat to cover entirely and set it in a cool place where the thermometer does not register above forty degrees, leaving it for fifteen days, and carefully turning the meat over at various intervals. When ready to be used, drain the corned beef, wash, then boil in plenty of water. For a six-pound piece it will take about two hours and a half. After cooking for one hour, add to it a pudding made of flour and beef suet, also cabbage, onions, and pared carrots and turnips. Three-quarters of an hour before serving, throw in some medium sized peeled potatoes; range the corned meat on a dish, garnish around with the cabbage, carrots, turnips, and onions arranged in clusters, and at the

ends place the pudding cut into slices. Pour into the bottom of the dish a clear gravy (No. 404). The quantity of water requisite to cook the corned beef depends entirely upon the quantity of salt used, and the length of time the beef was in the brine; if the beef is very salty, it will require more water than otherwise, and it is even advisable to change it after the first boil.

(1317). EDGEBONE OR AITCHBONE, BOILED CREAM HORSE RADISH SAUCE (Quasi de Bœuf bouilli Sauce Raifort à la Crème).

Edgebone or aitchbone, is a bone of the rump which in dressed beef presents itself in view edgewise; it is also called aitchbone.

Have a piece of the edgebone weighing twelve pounds; put it in a soup pot capable of holding twice the quantity the size of the meat. Cover with some good broth (No. 194a), place it on the hot fire to bring to a boil, salt to taste, skim well, and add two pounds of carrots, or four medium sized ones, two fine turnips, a four ounce onion stuck with two cloves, six leeks, half a medium sized parsnip, a small handful of celery and one cabbage. Simmer slowly for three or four hours, and when the meat is cooked, drain and dish it up, laying the carrots and turnips cut into pieces, also the cabbage nicely trimmed, around the sides, and green sprigs of parsley at the ends. Serve separately a cream horseradish sauce (No. 478).

(1318). KULASH À LA FINNOISE (Gyulas à la Finnoise).

Cut a pound of trimmed tenderloin of beef in inch squares, also two ounces of one-eighth of an inch squares of onions. Put four ounces of butter into a sauté-pan, and when hot, add first the onions and then the beef; season with salt and paprika (a Hungarian pepper), moisten with a little good gravy (No. 404), and cook for one hour and a half, adding a little espagnole sauce (No. 414).

Another way is to use a pound of lean tenderloin, cut in inch squares, half a pound of the breast of bacon cut in half inch squares, a pound of potatoes cut in half inch squares, a quarter of a pound of onions in one-eighth of an inch squares, frying them in half a pound of butter. Put in first the beef, then the potatoes, salt, pepper, and spice, add a pint of good gravy (No. 404), cover hermetically, and cook slowly for one hour and a half.

(1319). MARROW BONES ON TOAST (Moelle sur Croûtes Grillées).

Scrape and clean well some marrow bones (the best marrow bones are found in the round, the second best in the hind legs). Saw them off in three and a half inch length pieces; wrap them in a cloth, and plunge them in boiling broth; let it continue to boil for twenty minutes, then drain and serve the bones containing the marrow on a folded napkin, and slices of toasted bread separately, or take out the marrow, and serve it on slices of toast without the bones.

(1320). OXTAILS À LA CASTELLANE (Queues de Bœuf à la Castellane).

Cut some large oxtails in three inch lengths, soak for an hour, drain, and blanch the pieces for half an hour, then throw them into cold water. Mask the bottom of a saucepan with fragments of bacon, roots, and sliced onions. Put the pieces of tails on top, and moisten with sufficient broth to cover them entirely; boil the liquid, skim, and let simmer slowly for three hours. Drain them, trim, and return to the saucepan; strain and remove the fat from the broth, pour it over the tails, and finish cooking slowly for one hour. Braise some whole chestnuts (No. 654), and when done, arrange the oxtails pyramid form on a dish, surround by the braised chestnuts, reduce the stock with a little espagnole sauce (No. 414), and some blanched celery cut into quarter of an inch squares; when it is cooked pour the sauce over and serve.

(1321) OXTAILS À LA CHIPOLATA (Queues de Bœuf à la Chipolata).

Prepare and cook the oxtails the same as indicated in oxtails à la castellane (No. 1320), glaze them with meat glaze, dish them, garnishing around with broiled sausages à la Chipolata (No. 754), some braised salt pork cut in squares, some small glazed onions (No. 2765), balls of carrots, whole chestnuts, celery roots cut in cloves of garlic form, and some mushroom heads; the vegetables blanched and cooked separately in the oxtail broth. Pour over this same broth free of all its fat, and reduced with espagnole sauce (No. 414), and Madeira.

(1322). OXTAILS ALSATIAN STYLE (*Queues de Bœuf à l'Alsacienne*).

Cut the oxtail at a joint of the bone in three inch lengths. Soak them in lukewarm water for one hour, changing the water twice during the time, then throw them in cold water, and drain. Mask the bottom of a saucepan with fragments of ham and bacon, roots and sliced onions; set the pieces of oxtail on top, and cover them up entirely with broth leaving the fat on, and a little brandy. Four hours before dinner boil the liquid, skim, then set the pot in the oven to finish. When ready, strain the broth through a very fine sieve, remove all the fat, and let it rest quietly without stirring. Decant it carefully, pouring it over the oxtails, and leave it until nearly cold, then lift them out; trim the pieces and dip them in melted butter. Roll them in fresh bread-crumbs and broil them on a very slow fire. Arrange them over some cooked sauerkraut (No. 2819), garnishing the dish, and serving a good gravy separate.

(1323). FRIED OXTAILS (*Queues de Bœuf Frites*).

Select in preference the thickest end of six oxtails, cut them in pieces three inches long, so as to strike the joints. Soak them for one hour, drain, then throw them into boiling, salted water, and let cook for half an hour. Drain again, and set them in a saucepan with a pound of onions, and two pounds of carrots, all cut into slices, three quarts of broth, two garnished bouquets, salt and pepper; let boil slowly for three hours and a half; by that time they should be well done, if not, let them continue boiling longer. When cooked, put them in an earthen dish, strain the broth over the meat; and when three quarters cold, drain, dip them in eggs, then in bread-crumbs and fry them in very hot fat until they attain a good color. Serve a tomato sauce (No. 549), at the same time but separately.

(1324). OXTAILS HOCHEPOT (*Queues de Bœuf Hochepot*).

Divide the oxtails at the joints of the bone on the thick end, while at the thin end leave two joints together. Soak them in warm water for one hour, changing it several times, then drain and wipe them, and lay them in a brazier lined with slices of bacon and ham. Moisten with sufficient mirepoix stock (No. 419) to cover them entirely, adding a gill of brandy, an onion, a carrot, a garnished bouquet, salt, pepper, and grated nutmeg. Four hours before serving let it come to a boil on a very hot fire, then cover and let simmer on one side for three hours. Strain the broth through a fine sieve, skim off the fat, and reduce it to the consistency of a light half-glaze, then pour it in a stewpan with the pieces of well trimmed oxtails. Simmer, then turn it on a dish, arranging it high, and garnish it round with clusters of pear-shaped pieces of glazed carrots, the same of turnips, some small onions, chestnuts, celery root, all cooked separately in a little broth, and left to glaze. Add to the garnish some green pickles cut and shaped like olives.

(1325). OXTAILS WITH VEGETABLES (*Queues de Bœuf aux Légumes*).

Prepare and cook the oxtails as explained in à la Hochepot (No. 1324), only adding half a pound more of salt pork. When the meat is cooked, dish it up with the salt pork as garnishing, also carrots, turnips, celery knobs, all blanched and cooked in the broth, and two clusters of braised cabbage. Strain, skim, and reduce the broth so as to have it succulent, then pour some of it over the dish, and send the rest to the table in a sauce-boat.

(1326). BEEF PALATES À LA BÉCHAMEL (*Palais de Bœuf à la Béchamel*).

Remove the black parts from twelve beef palates; soak them in warm water, adding a little salt. Place them on a slow fire and when the white skin can be detached, then drain and scrape them with a knife in order to remove properly the skin adhering to the palate. Throw them as soon as done into cold water, then drain them, and put them to cook in some broth (No. 194a), adding a bunch of parsley, finely minced carrots, onions stuck with cloves. Leave them to cook for five or six hours, then drain and lay them under a weight. Cut them in one and a quarter inch squares, then prepare a béchamel sauce (No. 409), neither too thick nor too thin, warm the palates in the sauce, season with salt and ground pepper, and stir in a piece of butter just when ready to serve.

(1327). BEEF PALATES BAKED, CHEVREUSE (Palais de Bœuf au Gratin à la Chevreuse).

Prepare and cook the palates the same as for à la béchamel (No. 1326); put under a weight, when cold cut them into squares four by two and one-half inches. Cover each piece with a layer of quenelle forcemeat (No. 89) and fine herbs (No. 385), roll them up, and arrange them in buttered tin rings two and one-half inches high by one and three-quarters inches in diameter. Put them in a sautoir moistened with veal blond (No. 423). Set them in a slow oven for twenty minutes, unmold and dress crown-shaped on a dish; cover with a quenelle forcemeat (No. 90), leaving an opening in the center, smooth the surface with a knife, pour over some melted butter, and sprinkle grated parmesan cheese on top. Put this into a slow oven to brown well, and just when sending it to the table pour into the center a garnishing à la Chevreuse (No. 655).

(1328). BEEF PALATES IN TORTUE (Palais de Bœuf en Tortue).

Prepare the beef palates as explained in à la béchamel (No. 1326), lay them under a weight, then cut in oval-shaped pieces three and one-half by two inches, either with a knife or a pastry cutter. Cover one side with a dome-shaped layer of quenelle forcemeat (No. 89), mixing in with it a fourth of its quantity of cooked fine herbs (No. 385). Lay them in a stewpan one beside the other, the forcemeat side on top, and pour into the bottom of the pan a good half-glaze (No. 400) with Madeira, and heat slowly in a mild oven. When the forcemeat is hard to the touch, cover the surface with some Madeira sauce, return the palates to the oven for one moment to glaze, then arrange them crown-shaped round the bottom of a dish hollow in the center and raised edges. Fill the center with a garnishing made as follows: To some Madeira sauce (No. 492), add a pinch of cayenne pepper, some forcemeat quenelles, a few pickled gherkins cut olive-shaped, turned mushrooms heads (No. 118), slices of cooked veal tongue one inch in diameter by an eighth of an inch in thickness. Garnish the edge of the dish with fried egg-yolks and small larded and glazed sweet-breads (No. 1575).

(1329). RIBS OF BEEF À LA BRISTED (Côtes de Bœuf à la Bristed).

Choose a piece of rib, the meat of it being a pink color and well mortified. Remove the flesh from the spine, saw off the bone at the end of each rib, bone these at the side of the breast, being careful not to injure the layer of fat covering it, then saw off the bones six inches from the spine; now fold the boned piece over the other one, and in order to keep it in shape, tie firmly with twelve rounds of string, knotting it each time it goes round the meat. Garnish the bottom of a brazier with bardes of fat pork, and slices of ham, and lay the ribs on top. Moisten with four quarts of broth (No. 194a), and half a pint of Madeira wine; set around it two carrots cut lengthwise in four, two stalks of celery, two medium sized onions with two cloves in each, one bunch of parsley garnished with thyme and bay leaf, mace, salt and whole peppers. Let boil slowly for three and a half to four hours, basting frequently with its own juice, and glaze a fine color. Strain the gravy, skim off the fat and reduce it with the same quantity of brown Spanish sauce (No. 414), and half a pint of Madeira wine. Lay the piece of meat on a dish, garnish around with stuffed tomatoes (No. 2842), and stuffed mushrooms (No. 650), and slip into the bottom of the dish one-third of its own sauce. Serve at the same time the rest of it in a sauce-bowl, after having mingled in a piece of good butter.

(1330). RIBS OF BEEF À L'HINDOSTAN (Côtes de Bœuf à l'Indostan).

Prepare the piece of beef exactly the same as for the beef American style (No. 1331); set it in a dish with round slices of onions, sprigs of parsley, thyme, bay leaf, salt, mignonette, a glassful of sweet oil and a little vinegar. Leave it to marinate for two hours, turning the meat over several times in its pickle, then wrap the marinade up in several sheets of strong buttered paper, also the meat, and cook as explained in the American beef (No. 1331). Wash two pounds of rice in tepid water, blanch for one minute in boiling water, and put it into a saucepan; moisten with three pints of broth (No. 194a), add three-quarters of a pound of butter, an infusion of saffron, salt, and cayenne pepper; boil and finish cooking for three-quarters of an hour in the oven; when the rice is done, take away the sixth part, which must be put in a saucepan, adding to it some allemande sauce (No. 407), and then let it get cool. Use this rice to make small croquettes for garnishing. Lay the balance of the rice on the dish with the ribs, surrounding it with the small croquettes. Serve at the same time a sauce-boat full of thickened gravy (No. 405).

(1331) RIBS OF BEEF OF THIRTY-TWO POUNDS, AMERICAN STYLE (Côte de Bœuf de trente deux livres, à l'Américaine).

These ribs lay next to the short loin, on the side near the neck; in veal and mutton this part is called the rack; the ribs are the most desirable part of the beef, and are either roasted or braised. Choose the ribs from a tender, well mortified piece of meat, saw off the projecting part of the spine. To roast on the spit, it must be wrapped up or packed in several sheets of strong, greased paper; tie with several turns of string, lay it in a cradle spit (Fig. 116) to cook, which will take about three hours and a half before a good, regular fire. Half an hour before removing from the spit, remove the paper, let brown nicely, then put it on a heater to keep warm for forty-five minutes before serving. To roast in the oven, place the ribs in a baking pan, pour on some fat, and roast it for four hours, carefully basting several times during the cooking; salt and set it on a heater to keep warm three-quarters of an hour before serving. When sending the roast to table serve with it a sauce-bowl of good thickened gravy (No. 405) and a dish of mellow potatoes, prepared as follows: Cook some potatoes in salted water for thirty minutes, drain and press them through a colander, adding half an ounce of butter for each pound of potatoes. Form this purée into balls an inch and a half in diameter, lay them on a buttered pan, pour over some more butter, and brown them in the oven. Serve them at the same time as the roast beef. The time for cooking different sizes is: For a cut of five pounds, forty minutes, then keep in hot closet for fifteen minutes longer; for a cut of ten pounds one hour, keep in hot closet twenty minutes; for a cut of fifteen pound one hour and three-quarters, keep in hot closet twenty-five minutes; for a cut of twenty pounds, two hours and one-quarter, then keep in a hot closet thirty minutes; for twenty-five pounds, two hours and a half, then keep in a hot closet thirty-five minutes; for a cut of thirty pounds, three hours, then keep in a hot closet forty minutes.

(1332) RIBS OF BEEF, OLD STYLE (Côte de Bœuf à la Vieille Mode).

Cut a rib of beef with the bone, one rib to the piece, the same as a veal or mutton cutlet, lard the lean part of the meat with small strips of fat pork; season with salt, pepper, spices and chopped parsley. Put a quarter of a pound of butter into a saucepan on the fire; when the butter is hot set in the rib of beef and let it color on one side then on the other. When half done place the lid on the saucepan, and push into the oven; as soon as cooked dish up the rib, strain and skim off the fat from the gravy in the saucepan, then pour it over the meat garnished around with potatoes à la Française.

(1333) DEVILED SPARE RIBS OF BEEF (Côte de Bœuf à la Diable).

Use the spare bones of a piece of a cold roast rib of beef. Take out the bones without removing too much of the meat around them, then season with salt and pepper, rubbing the surface over with mustard. Roll them in fresh bread raspings, drop some butter over, and broil on a slow fire; lay them on a dish, pouring over a little thickened gravy (No. 405).

(1334) ROUND BUTTOCK TOP SMOTHERED (Tendre de Tranches à l'Estouffade).

Lard a buttock-top of ten to twelve pounds, with large slices of larding pork, season it with salt, pepper and nutmeg. Line a brazier with slices of fat pork, some raw, lean ham, sliced carrots and onions, and a bunch of parsley garnished with thyme and bay leaf. Place the meat on top of this garnishing and set around it three calves' feet, split lengthwise through the center, moisten with a pint of white wine and broth (No. 194a), boil, cover the stewpan, and reduce the stock to a glaze, which degree can easily be told when the fat becomes clarified, and the vegetables begin to attach themselves to the pan. Moisten again slowly with some more broth, cover the brazier hermetically and let simmer in a slow oven for five or six hours, according to the size of the buttock; when cooked, strain the gravy, remove the fat from it and reduce. Glaze well the meat, bone the calves' feet, set them under a weight, after filling them with cooked fine herbs (No. 385). When cold, cut them up into square pieces, season with salt and pepper, oil and vinegar, dip them into a frying batter (No. 137), and fry to a fine color, lay the meat on a dish, garnish around with the fried pieces of calves' feet, and serve the gravy separately in a sauce-bowl.

(1335) ROUND BUTTOCK TOP BAKED (Noix de Bœuf Gratinée).

Have a piece of the round top braized and cold, weighing two pounds; cut it into equal sized slices, not having them too thin; put in a stewpan or on a dish, piece by piece, the slices one on top of the other, and baste with a half-glaze sauce (No. 413); cover with a second dish,

and set to warm in a slow oven. Mince half a pound of cooked mushrooms, fry them in butter, drain off the latter, and add a pint of half-glaze sauce (No. 413), four heaping tablespoonfuls of grated horseradish, and two tablespoonfuls of bread-crumbs, also a large pinch of chopped parsley. After the meat is warm, lift out the slices one by one, lay them on a long dish one beside the other, covering each separate slice with a part of the above preparation. When the meat has been replaced into its natural shape, cover it entirely with the remainder, besprinkle over with rasped bread-crumbs, and put to bake in a moderate oven, basting it frequently with the gravy the meat was warmed in. Garnish the border with potato croquettes (No. 2782), ball-shaped, and each one an inch in diameter.

(1336) **ROUND BUTTOCK TOP, PARISIAN STYLE** (Noix de Bœuf à la Mode de Paris).

Lard a round top of beef of from ten to twelve pounds with large lardings of pork, season with pepper, nutmeg and chopped parsley; line a brazier (stewpan) with slices of pork, set the meat on top, and put the pot without its cover into a hot oven. When the meat is well colored, moisten with some broth (No. 194a), adding a garnished bunch of parsley with thyme, bay leaf, and a clove of garlic. It will take from five to six hours to cook, according to the size of the piece of meat, and after it is well done, drain off the gravy, strain it through a fine sieve, remove all the fat, and reduce it in order to obtain a rich gravy; take away one third of this. Add to the remaining two-thirds, a purée of tomatoes (No. 730), also some espagnole sauce (No. 414). Dress the beef on a dish, surround it with small carrots cut pear shaped, and previously blanched and cooked in a very little white broth (No. 194a), so that they are reduced to a glaze, also some small glazed onions. Pour some of the gravy over the meat, and serve the rest in a separate sauce-bowl. A sirloin of beef can be used instead of the round top.

(1337) **RUMP OF BEEF À LA BOUCICAULT** (Pointe de Culotte à la Boucicault).

The rump or hip of beef is placed on the exterior side of the spine, at the lower extremity; it commences where the loin ends and finishes at the beginning of the tail. The rump of beef is the most delicate part of the hind quarter; it is excellent for boiling or braising purposes, also for corning.

Bone a sixteen pound piece of the rump of beef, trim off the fat, season with salt and mignonette, roll it lengthwise and tie, then set it in a brazier, and moisten to twice its height with some broth (No. 194a); heat the liquid, skim it carefully; at the first boil, remove the brazier, so that the broth only simmers gently, adding six medium carrots, three turnips, two onions, six leeks, and two stalks of celery. Let continue to cook for five hours; after three hours add two pieces of salt bacon, of one pound each, parboiled for twenty minutes; let the whole simmer for two hours or more until the meat is perfectly cooked, then strain the liquor, skim off the fat, add a little espagnole sauce (No. 414), and reduce to the consistency of thick gravy. Glaze the piece of meat; dress on a large dish, and garnish the side with knob celery braised and glazed, sautéed Brussels sprouts, the bacon cut in slices dressed on each side of the sprouts, and celery; at the end slices of beef tongue (un-smoked) coated on both sides with thick soubise sauce (No. 543), breaded and fried; pour over part of the gravy, send the rest of the gravy in one or two separate sauce-boats.

(1338) **RUMP À LA CARÈME** (Pointe de Culotte à la Carême).

Bone and pare a piece of rump of beef weighing twenty pounds; remove the fat, and trim it so that it is much longer than its width; cover it with suet, roll lengthwise and tie it with fourteen rounds of the string, making a knot at each round. Put the rump of beef into a saucepan with half a pound of melted fat pork; brown slowly, turning it over frequently. Remove the meat after it is a nice color, drain off the grease, and cover the bottom of the sauce-pan with a thin layer of chopped onions and carrots, set the meat on top, moisten with a pint of broth (No. 194a) and half a bottle of sauterne wine, reduce the moisture to a glaze, and moisten again to the height of the meat with some good broth. Boil up the liquid, skim, and add a bunch of parsley garnished with thyme, bay leaf and a clove of garlic; season with salt, pepper and cloves. Cook slowly for five hours, carefully moistening it at times with hot broth so as to keep the liquor half of the height of the meat; drain off the gravy, skim off the fat, and add a pint of Madeira sauce (No. 492) reduced and strained. Untie, pare, glaze and dish up the piece of meat, pour around it one-third of the sauce, garnish around with stuffed mushroom heads (No. 650), sautéed lamb's sweetbreads, and rice croquettes with parmesan. Serve the remainder of the sauce in a sauce boat.

(1339) RUMP OF BEEF À LA CHATELLIER (Pointe de Culotte de Bœuf à la Chatellier).

Pieces of boiled beef are only to be served at family dinners. Select a rump of beef weighing twenty pounds, having it exceedingly fresh; bone, roll up, and tie. Lay it in a stock pot, and moisten plentifully with broth (No. 194a); boil, skim carefully, then continue to boil slowly and regularly for five hours. After it has cooked three hours, put into a net four pounds of carrots, and two pounds of turnips (both pared and cooked cork-shaped), also one onion with five cloves in it, eight leeks, a stalk of celery, and half a parsnip; set the net containing these vegetables into the stock pot, and let cook with the beef. Blanch separately a quartered cabbage, drain, put it into a separate saucepan and moisten with some very fat broth taken from the pot; let cook for an hour, and just when ready to serve, drain the meat, untie, brush over with meat glaze (No. 402) and glaze in the oven to a fine color; garnish the ends with the drained cabbage, arrange the carrots and turnips in clusters on both sides, and at one side set some mellow potatoes (No. 2799), and at the other side some stuffed peppers (No. 2768); have a horseradish sauce (No. 478) served separately; glaze the meat once more, and serve very hot.

(1340) RUMP OF BEEF, BOURGEOISE STYLE (Pointe de Culotte de Bœuf à la Mode Bourgeoise)

Have six pounds of rump of beef, or use instead a piece of sirloin; remove all the fat and sinews, lard it, following the grain of the meat, with fat pork, and season with salt, pepper, nutmeg and chopped parsley. Place the meat in an earthen bowl, with sliced carrots and onions, pour over half a pint of brandy, and let macerate eight hours in a cool place, turning it over frequently. Drain and wipe off any moisture adhering thereon, then tie, and set it in a saucepan with some melted pork. Roast it until the meat is well seized and browned, then moisten with half a bottle of white wine; reduce to half and add sufficient broth (No. 194a) to cover the meat, set round it two boned and blanched calf's feet, a bunch of parsley garnished with thyme and bay leaf, mace, whole peppers, three carrots and two medium onions, with four cloves in them and the brandy. Boil up, then skim, continue to boil slowly or else put in the oven to simmer for two hours and a half. Drain the meat, untie and trim it, straining the gravy through a tammy, replace the meat in the saucepan with an abundant quantity of carrots cut into three-quarter of an inch balls, then blanched, and some glazed onions; pour over the stock, also some broth, so that they be entirely covered at the bottom. Boil and finish cooking slowly in the oven, drain, glaze the meat, and set it on a dish; garnish around with the small glazed onions and the carrots; strain the juice, free it from fat, and reduce until it becomes thoroughly succulent, then pour a part of it over the meat, and serve the rest separately in a sauce-boat.

(1341) RUMP OF BEEF, FLEMISH STYLE (Pointe de Culotte de Bœuf à la Flamande).

Have the meat prepared and cooked the same as for à la Boucicault (No. 1337), using the pork, but no vegetables. Cut up some carrots pear-shaped, about four pounds in all, as many turnips cut into one inch in diameter balls; also a four-pound cabbage cut in four, blanch each separately and divide it into twenty small parts, tying each one together with a coarse thread. Lay the cabbages in a row in the center of a low saucepan, through its entire length, set in the turnips on one side and the carrots on the other, dilute with just sufficient stock from the meat to cover the vegetables, and one hour and a half before serving, place over them a heavy piece of buttered paper. Boil on a very slow fire, or in the oven, and when the vegetables are cooked, serve up the piece of meat, and set on one side of it half of the carrots and turnips, laying the other half on the other side, alternating them so as to vary the colors. Place the cabbages at the two ends, and lay on them the salt pork cut into slices. Reduce the gravy to the consistency of a light half-glaze, moisten the meat with a part of it, and serve the rest in two sauce-boats.

(1342) RUMP OF BEEF, GREEK STYLE (Pointe de Culotte de boeuf à la Grecque).

Prepare and cook a piece of beef as explained for à la Carême (No. 1338); glaze and place around it a garnishing of tomatoes, Greek style, prepared as explained below; serve at the same time the braise stock, strained, skimmed and reduced.

Stuffed Tomatoes, Greek Style.—Chop very fine one pound of lean beef, veal or lamb with two ounces of beef suet; bake two large onions till quite brown, chop them up with the meat, adding pepper, salt and a little water, cook the whole in a deep pan for two hours, then add a little butter and a lump of sugar, and continue cooking until quite dry, stirring it occasionally. Cut a piece off the top of some tomatoes, scoop out the centers, fill with the preparation, put back the covers, and

rub them over with a little flour and powdered sugar. Place the tomatoes in a pan with small bits of butter spread over each. Pass the insides removed from the tomatoes through a sieve, add to this a little butter and a tablespoonful of oil, pour this into the pan, and bake the tomatoes slowly; they must be slightly browned when done. This same meat dressing can be utilized for stuffing cabbages or egg-plant.

(1343). RUMP OF BEEF, JARDINIÈRE (Pointe de Culotte de Bœuf Jardinière).

Braise a rump aitchbone of beef, after it is done drain it to pare, decreasing the thickness of the layer of fat covering the meat and cut it away underneath so that the slices will not be too wide; now divide it into uniform slices not too thin; reshape the piece to its original form and lay it on a baking dish with a part of its stock strained, skimmed and mingled with a few spoonfuls of Madeira, then reduced to a half-glaze; stand it in a mild oven and glaze while basting frequently. Apart from this prepare a garnishing of braised lettuce, small braised carrots, small flowerets of cauliflower all of one size and cut up string beans, besides some thick slices of cucumbers lightly scooped out on one side; then blanched, stuffed and glazed. At the last moment remove the rump, stand it on a long dish arranging it in a half circle, then dress the garnishings symmetrically in the hollow of the half circle. Place the stuffed cucumbers the whole length on the outside of the meat, forming them into a chain; glaze the slices of beef with a brush, slip a few spoonfuls of the reduced stock in the bottom of the dish and serve the surplus well reduced separately.

(1344). RUMP OF BEEF, MIROTONS À LA MÉNAGÈRE (Pointe de Bœuf Mirotons à la Ménagère).

For mirotons take six ounces of either cold braised or cold boiled beef. Mince two ounces of onions, or one medium-sized onion, also a small shallot; fry them in butter with a whole clove of garlic and a bunch of parsley garnished with thyme and bay leaf. Dilute with a little white wine and some brown sauce (No. 414), boil for twenty minutes, then remove the bunch of herbs and garlic. Season and place the sliced beef in a stewpan; pour the prepared sauce over, and let simmer for fifteen minutes, then lay it on a dish and cover the meat with the sauce and sprinkle chopped parsley over.

(1345). RUMP OF BEEF, MODERN STYLE—BRAISED (Pointe de Bœuf Braisé à la Moderne).

Pare an aitchbone of beef, suppressing all the bones; roll lengthwise, tie and lay it in a long saucepan with melted fat pork; let it fry slowly for half an hour, turning it over frequently; season, then take the meat from the pan, spread on the bottom of this same saucepan a thick layer of minced vegetables and onions and replace the meat over, moisten with three or four gills of broth; let reduce very slowly and wet it again with as much white wine, then reduce to a glaze. Now

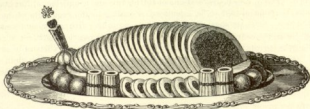


FIG. 305.

moisten the meat to its height with broth, boil up the liquid, skimming well the fat from the surface and cover the saucepan; stand it in a slack oven and have the meat cook until well done which will take at least five hours. Put the meat on a baking dish to truss and pare; strain the stock, suppress its fat and add broth to it should there not be sufficient and reduce it if there be too much. Return the meat to a narrower saucepan, pour the stock over and add a glassful of Madeira or Marsala wine; finish to cook in a slack oven basting it at times so that it assumes a glaze; it should be tender and finely colored. When prepared to serve, drain the meat and cut it into well formed transversal slices of even thickness, dress these on a foundation of rice fastened on a long dish and surround with a garnishing prepared beforehand and having it symmetrically arranged. At the end of the dish where the narrow slices of the beef begin fasten a

small fried bread support and in it stick a skewer garnished with cut vegetables and a round truffle. The garnishing around the meat consists of eight small chateaus of vegetables, a dozen ball-shaped croquettes and a dozen thick slices of cucumbers hollowed out and stuffed, each one to be decorated with a slice of truffle cut out with a vegetable cutter. Serve at the same time as the remove a sauce-boatful of the strained, skimmed and reduced stock in which the beef was cooked. This dish is prepared to have served to the guests at a dinner party.

(1346). ROAST BEEF—MIDDLE SHORT LOIN—ENGLISH STYLE (*Roëbif d'Aloyau à l'Anglaise*).

Cut along the vertebra and toward the top of the back a piece containing the greater part of the tenderloin, from the end rib to the hip; this part called the middle short loin, and is the choice piece for roasting; it is used in the best houses in England and France. The meat must be selected from a young and tender beef of deep crimson color and veined with slices of fat. Cut from the center a piece weighing, ten, twenty, or thirty pounds, more or less, according to the number of guests to be supplied, cut away the fat, and a piece of the flank seasoning with salt and pepper, and fold the flank over; the meat should be the same thickness throughout. Tie it well, making a knot at each turn of the string. It can be wrapped up in several sheets of buttered paper. A piece of beef roasted on the spit is far preferable to one cooked in the oven. It suffices to place it in the middle of an English cradle spit (Fig. 116), but sometimes

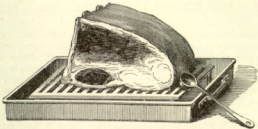


FIG. 306.

it is impossible to cook it in this way. Therefore the most practical manner is to cook it as follows: Set it in a deep pan with raised edges, and furnished with a grate slightly raised on four feet an inch and a half high (Fig. 306). Pour into the pan a few spoonfuls of fat, put the meat on the grate, and roast it in a moderate oven allowing for a short loin weighing fifteen pounds one and a half hours, one of twenty, two hours, and one of thirty, two and a half hours, forty pounds, three and a half hours, the time always to be calculated according to the regularity of the fire and the thickness of the meat; roast the meat, basting and turning it over frequently, add a little water in case the grease threatens to burn. When nearly done salt. When the short loin is nearly cooked untie, and keep in a hot closet from fifteen to forty minutes according to the size, then serve it in a large dish; it must be cut in slices lengthwise of the meat, beginning at the sirloin and then the tenderloin. Serve on very hot plates with a sauce-boat of clear gravy (No. 404) passed around at the same time.

(1347). MIDDLE SHORT LOIN BRAISÉ À LA MESSINOISE (*Aloyau Braisé à la Messinoise*).

Select a short loin weighing about thirty pounds; taken from a young and tender beef, and prepare it as follows: remove all the fat surrounding the tenderloin, detach the tenderloin from the chine-bone sufficiently so as to be able to saw off the chine-bone. Cut away the aitch bone from the sirloin. Prick the thick flank with the tip of a small knife; flatten it; remove the skin from the tenderloin, also the large nerve on the sirloin, trim the loin well, leaving the flank wider on the thin side of the tenderloin. Season with salt and pepper, lard the meat with larding pork and seasoned raw ham, roll the flank over the tenderloin, covering the latter with slices of fat an inch or more in thickness; tie it up, making a knot at each turn of the string, which must be about three-quarters of an inch apart. Cover the bottom of a buttered braising pan with cut slices of carrots and onions, lay the loin on top, moisten to a quarter of its height with broth, (No. 194a) and a quarter of a bottleful of Marsala wine, adding a quarter of a pound of sliced

mushrooms. Reduce to a glaze, then moisten again to three-quarters of its height with the same quantity of broth and Marsala wine as before. Cook slowly for four hours, basting it frequently with its own gravy, and when the meat is cooked, trim and lay it on a long dish, garnishing the sides with small macaroni Milanese timbales (No. 2988), and the ends with small round ravioles (No. 158). Strain the gravy, skim it carefully, reduce to the consistency of a quarter-glaze, then pour over the meat one-third of it, serving the rest at the same time in a sauce-boat.

(1348). MIDDLE SHORT LOIN À LA NORWOOD (Aloyau à la Norwood).

For thirty pounds, prepare the middle short loin the same as for No. 1347, but remove most of the fat adhering to the flank, season with salt and pepper. Put the meat in an earthen dish with some carrots, onions, thyme, bay leaf and sprigs of parsley, olive oil and lemon juice. Macerate the whole for two hours, then remove the meat without the vegetables, tie the flank over the tenderloin, making a knot at each turn of the string, leaving an interval of three-quarters of an inch between each; wrap up the marinade with the short loin in several sheets of buttered paper, place it on a roast pan, with some grease at the bottom of the pan, and some minced carrots and onions, adding a little water; roast in the oven; when the meat is nearly done, remove the paper, salt it and glaze, return to the oven to attain a nice color, then set it in a warm closet for about twenty minutes; it will take about two and a half hours to cook it. Dish the meat up, glaze it again, and garnish with quartered and peeled apples, previously placed in a buttered plate, lightly dredged with sugar and cooked in a hot oven. Add a garnishing of small potatoes cut olive-shaped, blanched and cooked in butter; add the vegetables from the marinade, to one quart of espagnole sauce (No. 414), and some good gravy (No. 404), reduce and skim free of fat, pass through a sieve and serve in a separate sauce-boat.

(1349). SIRLOIN OF BEEF À LA BRADFORD (Contrefilet de Boeuf à la Bradford).

Have a sirloin prepared and cooked as explained for chicory and sweet souffled potatoes (No. 1356); garnish the sides with small corn fritters, and decorate the ends with corn and potato croquettes. Serve separately some good gravy (No. 404) thickened with a little brown sauce (No. 414), also a sauce-boatful of horseradish cream sauce (No. 478).

Corn Fritters.—Cut the grain through the center the whole length of the cob, and by pressing on it with the dull edge of the knife, the interior of the grains can be removed without the skins; chop the corn up fine and mingle it with a very delicate pancake batter (No. 3072), and cook it in small pancakes each two inches and a half in diameter; garnish the sides of the sirloin with them, having one overlapping the other.

Corn Croquettes.—Cut the corn as for corn fritters; mix the corn with two-thirds of its quantity of finely mashed potatoes and cream, to which add a piece of good butter, set it in a dish to get cold and then form it into cylinder-shaped croquettes one inch in diameter by two and one-quarter inches in length, dip them in beaten eggs, then in bread-crumbs and fry a fine color in hot fat, garnish the ends of the dish with these croquettes.

(1350). SIRLOIN OF BEEF À LA DAUPHINESS (Contrefilet de Boeuf à la Dauphine).

Remove the sirloin from a piece of middle short loin, suppress the fat and nerves, and pare to an oblong shape keeping on the flank, lard the meats with lardons of fat pork (No. 1, Fig. 52); season and roll the sirloin over on itself so that the meats are enveloped; tie firmly, making a knot at each round of the string. Cover the bottom of a brazier (Fig. 134), with slices of fat pork and sliced carrots and onions; over these place the sirloin. Crack two knuckles of veal, lay them around the meat and moisten with some good stock (No. 194a) as high as the meats; boil, skim and set it on one side to boil slowly, put the cover on the brazier and some lighted charcoal on this. It will take about three hours to cook; keep basting frequently. When the sirloin is done, untie and strain the stock which should be reduced to two-thirds; lay the sirloin on a baking sheet and cover it with a Soubise sauce (No. 543), well reduced and thickened with raw egg-yolks diluted with a little cream. Strew the top with bread-crumbs and grated parmesan, then brown in the oven to a fine color, dress and decorate the ends with stuffed tomatoes (No. 2842) and the sides with Dauphine potatoes (No. 2783). Serve separately the stock reduced with espagnole sauce (No. 414) and Madeira wine.

(1351). SIRLOIN OF BEEF À LA DÉGRANGE (Contrefilet de Boeuf à la Dégrange).

Prepare and cook the sirloin the same as for à la de Lesseps (No. 1352); untie, glaze and lay it on a dish, garnishing both sides with carrots and green peas, and the ends with fried celery, strain

and skim off the fat from the gravy, slip a part of it under the sirloin, serving the rest in a separate sauce-bowl.

Carrots and Peas, Garnishing.—Cut some carrots with a vegetable cutter into balls of three-eighths of an inch in diameter; blanch and cook them in white broth (No. 194a) with a little butter and sugar; when the carrots are done, and the juice well reduced, mix in an equal quantity of peas, thickening the whole with a little half-glaze (No. 400) and fresh butter.

Fried Celery.—Pick out the most tender leaves in the heart of a raw celery head; cut them into thin strips the whole length of the stalk; they may be either blanched or used raw. Dip each piece in a good frying batter (No. 137), and fry to a fine color in hot fat.

(1352). SIRLOIN OF BEEF À LA DE LESSEPS (Contrefilet de Bœuf à la de Lesseps).

Prepare a piece of sirloin as follows: Remove the sirloin from a middle short rib, remove also the fat and nerves, pare it to an oblong shape, roll it over on itself as shown in Fig. 307, after larding it with large lardons of fat pork (No. 1, Fig. 52). Cover the bottom of a brazier with slices of fat pork, lay the meat on top and moisten to three-quarters of its height with mirepoix stock (No. 419). Boil, then push the brazier into the oven to let cook for about three hours, basting it several times in the meanwhile, also turning it around while cooking. After the sirloin is cooked, glaze it over and strain the stock through a very fine sieve; skim off the fat carefully and reduce the stock with a little espagnole sauce (No. 414) and Madeira wine. Dish up the sirloin and garnish around with one pound of rice, sauté it in a quarter of a pound of butter; moisten to two-thirds higher than the rice itself with unskimmed broth strained through a silk sieve; season well with salt, a dash of cayenne, powdered saffron, nutmeg and sweet Spanish pepper. Leave the rice in the oven to cook for twenty minutes, and just when ready to serve toss it up thoroughly with a fork; now dress it on each side of the sirloin and garnish the ends with stuffed tomatoes (No. 2842). Serve the reduced stock in a separate sauce-boat.

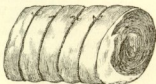


FIG. 307.

(1353). SIRLOIN OF BEEF À LA PERRIN (Contrefilet de Bœuf à la Perrin).

Prepare and cook the sirloin as explained in sirloin with Jerusalem artichokes (No. 1357); glaze and dress it on a very hot dish, garnish each side with marrow canapés, prepared as follows: Have slices of toasted bread three and a half by one and three-quarter inches; lay on them several slices of blanched marrow, sprinkle over with very finely chopped chives, and set them in the oven for one minute. Garnish the sides of the dish with these, and pour over a Madeira sauce (No. 492); arrange at the two ends tomatoes prepared as follows: Plunge very ripe and firm tomatoes into boiling water, remove the skins, cut them into four parts, squeeze them slightly and lay them in a saucepan with some good butter, salt and ground pepper; cook them on a quick fire, garnish the sirloin and serve.

(1354). SIRLOIN À LA THIEBLIN (Contrefilet à la Thieblin).

Have the sirloin prepared and cooked as explained in the de Lesseps (No. 1352). Dress and glaze it, garnishing each side with red cabbage, prepared as explained below, and the ends with Sarah potatoes (No. 2802). Strain and skim the fat from the gravy, reduce it and serve it in a separate sauce-boat. Cut a red cabbage into quarters, remove the hard center, and shave the balance fine; blanch, then drain and put it into a saucepan with butter, salt, pepper, bay leaf and a medium sized onion cut in one-eighth of an inch squares; let cook slowly for three hours, stirring it several times in the meanwhile with a spoon. Take out the bay leaf and add a piece of butter and some slices of apples previously cooked in butter.

(1355). SIRLOIN OF BEEF WITH BRAIN PATTIES (Contrefilet de Bœuf aux Bouchées de Cervelles).

Prepare and cook a sirloin as mentioned in (No. 1357), glaze and lay it on a very hot dish, and pour a little good gravy over. Serve separately some patties filled with brains cut in small squares combined with as much mushrooms cut the same, sautéing both in butter, season with salt, pepper, chopped parsley and finish with well buttered velouté sauce (No. 415). Serve also at the same time a sauce-boat of half-glaze with Madeira (No. 400), having it well buttered.

(1356). SIRLOIN WITH CHICORY AND SOUFFLÉD SWEET POTATOES (Contrefilet aux Endives et aux Patates Soufflées).

Take the sirloin from a short loin, remove a part of the flank so as to give it an oblong shape; also a part of the fat, and all the sinews from the covered part. Lard it nicely with pieces of larding pork (No. 1, Fig. 52); cover the bottom of a baking pan with sliced fat pork, minced onions and carrots, and lay the sirloin on top, pouring over some good fat (clarified drippings), and add a little broth, set it in a hot oven and baste frequently while cooking; a few minutes before dishing up, salt the meat. When done arrange it on a dish, pour over some thick gravy (No. 405) and garnish it around with souffléed sweet potatoes (No. 2831), serve separately a dishful of chicory with cream (No. 2729), also some thick gravy (No. 405) in a sauce-boat.

(1357). SIRLOIN WITH JERUSALEM ARTICHOKE (Contrefilet aux Topinambours).

Lift the tenderloin from the short loin, saw the ribs from the beginning of the spine from the sirloin and remove the flat bone. Trim the sirloin into a long square shape and cook it either on an English spit, a cradle spit or else in the oven. For the latter, set the sirloin on a baking pan having a grater (Fig. 306), pour over some fat and for a sirloin weighing ten pounds allow sixty minutes for its cooking, when nearly done, salt, dress it on a dish, garnishing all around with some stewed Jerusalem artichokes (No. 2749); serve a separate sauce-boat of good thickened gravy (No. 405).

(1358). SMOKED ROUND TOP OF BEEF WITH CREAM (Noix de Bœuf Fumé à la Crème).

Cut up as finely as possible one-half pound of smoked beef taken from a piece of the round top; set it in a saucepan on the fire with cold water, at the first boil, drain off all the water, but should the meat still be too salty, then set it in boiling water, and drain it well a few moments after. Put the well drained meat into another saucepan, with the addition of some cream, let simmer for a few minutes, then thicken it with a little fecula or corn starch diluted in cold water or milk. Cook again for a few minutes, season with salt, a dash of cayenne pepper, and finish with a little fresh butter. To thicken smoked beef with cream a little béchamel sauce (No. 409) may be used instead of fecula.

(1359). SALISBURY STEAK (Bifteck à la Salisbury).

Put two pounds of tenderloin of beef in the chopping machine (Fig. 173); this machine is far superior to any other, for in chopping the meats the sinews and other hard parts collect at the bottom of the machine, on the shelf; the meat arising to the surface is the best part; take this out, leaving the hard, fibrous pieces at the bottom. Mold the Salisbury steak in a ring three-quarters of an inch high by three inches in diameter or else in a small empty goose-liver terrine (No. 10). These raw steaks are frequently served without any seasoning or else seasoned and broiled very rare.

(1360). BEEF STEAK, HAMBURG STYLE (Bifteck à la Hambourgeoise).

One pound of tenderloin of beef free of sinews and fat; chop it up on a chopping block with four ounces of beef kidney suet, free of nerves and skin or else the same quantity of marrow; add one ounce of chopped onions fried in butter without attaining color; season all with salt, pepper and nutmeg, and divide the preparation into balls, each one weighing four ounces; flatten them down, roll them in bread-crumbs and fry them in a sauté pan in butter. When of a fine color on both sides, dish them up pouring a good thickened gravy (No. 405) over.

(1361). HAMBURG STEAK À LA TARTARE (Bifteck de Hambourg à la Tartare).

Hamburg steaks are made with lean and tender beef, either the tenderloin or sirloin. Chop up with a knife on a chopping block twelve ounces of raw beef free of all fat and nerves; season with salt and pepper, add half a medium onion cut in small one-eighth of an inch squares or else have it finely chopped; form it into a ball and flatten. These steaks are generally eaten raw. For cooked see the Hamburg steak No. 1360. For steaks à la Tartare, add half a finely cut up green pepper or else it can be cut in small squares. After the steak is formed into a flattened ball make a hole in the center and break into it one very fresh egg, or else the yolk only.

(1362). PORTERHOUSE STEAK (Bifteck d'Aloyau).

Select a good, fleshy middle short loin, the meat being pink and well mortified. Cut slices an inch and three-quarters thick, in the tenderloin and sirloin, sawing away the spine bone from the rib. Cut off the fat and sinews, and trim it nicely to the shape of the accompanying plate; after trimming it should weigh two pounds and a quarter. Season with salt and pepper, and baste over with oil or clarified butter, then broil on a slow, well sustained fire for fifteen minutes if desired rare, eighteen minutes if properly done, and well cooked, twenty minutes, only turning it over once in the middle of cooking. When finished, lay the steak on a very hot dish, covering it with *maitre d'hôtel* butter (No. 581).

It is easy to find out when the meat is done. Press lightly in the center with the first finger, and if the meat be soft, and offering a slight resistance, then it is cooked rare; to have it done properly it must be firm, without resisting as much to the touch; and to be well done, it must be firm, and offer resistance. Practice alone can teach how to cook by the touch, which differs according to the quality of the meat.



FIG. 308.

(1363). DOUBLE PORTERHOUSE STEAK À LA SANFORD (Bifteck d'Aloyau Double à la Sanford)

Mr. Wright Sanford, one of the most fervent disciples of the house of Delmonico, and an acknowledged epicurean, was specially fond of ordering this dish. Much care should be given to its cooking which must operate slowly, while maintaining the same degree of heat throughout, so that it thoroughly reaches the steak.

Cut through all the thickness of the short loin a slice two and a quarter inches thick; it should weigh after being trimmed, four pounds and a half. Season with salt, cover with oil, and broil the steak on a slow, but well sustained fire for twenty-four minutes if needed rare, twenty-eight minutes to be properly done, and thirty-two minutes if desired well done. Turn the meat over when half cooked, dress the steak on a very hot dish, garnish the top with ribbons of horseradish (No. 98), and pour around a Madeira sauce (No. 492), well buttered with some *maitre d'hôtel* butter (No. 581).

(1364). RIB STEAK À LA BEROY (Entre Côte à la Bercy).

Take the chuck-ribs of prime beef, these lying under the shoulder. Bone and cut in slices an inch and a half in thickness. This meat requires to be beaten in order to be made tender, then lay it either in oil or melted butter; season with salt and mignonette pepper, and broil on a very slow fire for twenty or twenty-five minutes. When the meat is done, set it on a very hot dish, and pour over the following sauce: Put into a saucepan two medium sized finely chopped shallots, some finely chopped marrow, the same quantity of butter and as much meat glaze (No. 402), salt, pepper, lemon juice and chopped parsley. Let cook rapidly on a very hot fire for one minute, place the steak on a very warm dish, and pour the Bercy sauce over.

(1365). RIB STEAK À LA ROYER (Entre Côte à la Royer).

Cut from the thin covered part of a rib piece slices which when pared will weigh one pound and a quarter; season them with salt, rub them over with oil, and broil them over a rather quick fire from eighteen to twenty-two minutes. Dress them on a dish, and cover with a half-glaze sauce (No. 413), into which incorporate a piece of good butter and some chopped up truffles. Garnish around the steak with stuffed mushroom heads (No. 650).

(1366). ROUND STEAK WITH WATER-CRESS (Bifteck de Noix de Bœuf an Cresson).

Cut from the round top of a young beef, the meat being pink and tender slices of three-quarters of an inch thick. Season them with salt and peppers, coat them over with sweet oil, and broil on a moderate, well sustained fire for eight or ten minutes; as

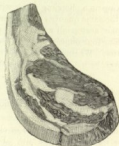


FIG. 309.

soon as they are done set them on a very hot dish, and pour over a layer of *maitre-d'hôtel* butter (No. 581). Wash well some fresh water-cress, drain, and season it with salt and vinegar, garnish round the dish with it.

(1367). RUMP STEAK À LA VILLAGEOISE (Bifteck de Pointe Culotte à la Villageoise).

Only young beef that have never performed any labor can supply tender rump steaks. Cut transverse slices of three-quarters of an inch thickness from a rump of beef; season them with salt and pepper, and baste over with oil or melted butter; lay them on the grid-iron and broil over a brisk fire from twelve to fourteen minutes. Chop up some boiled, peeled, and cold potatoes, put them in a saucepan with butter, salt, pepper, nutmeg and sweet cream; boil them once, then let simmer until the ingredients have sufficient consistency. Butter the inside of a baking dish, line it with a layer of these potatoes, besprinkle over with bread crumbs and grated parmesan cheese, and put to bake in a very hot oven. Glaze the rump steak with meat glaze (No. 402), and serve it on top of the potatoes.

(1368). SMALL SIRLOIN STEAK OF TWELVE OUNCES, PLAIN (Bifteck de Contrefilet de douze Ounces, Nature).



FIG. 310.

Cut slices an inch and a quarter thick from a sirloin; beat them to flatten them down to one inch, trim nicely, after which they should weigh twelve ounces; salt on both sides, spread them over with oil or melted butter, and broil them on a steady fire; it will take about eight minutes to have them very rare, ten to have them properly done, and twelve if desired

well done; set them on a hot dish with a little clear gravy (No. 404) or *maitre-d'hôtel* butter (No. 581).

(1369). SMALL SIRLOIN À LA BÉARNAISE (Bifteck de Contrefilet à la Béarnaise).

Prepare and cook the beefsteak as for the plain (No. 1368); apart from the cooking described by minutes in that number, the time for broiling depends entirely upon the thickness of the meat, and the intensity of the fire. In order to judge whether the meat be done to the touch when it offers a certain resistance; this can easily be learned after once being accustomed to broiling. Dress the beefsteak over a Béarnaise sauce (No. 433); glaze the top with meat glaze (No. 402) using a brush for the purpose.

(1370). SMALL SIRLOIN STEAK À LA BORDELAISE (Bifteck de Contrefilet à la Bordelaise).

When the beefsteak has been cooked as described in the plain (No. 1368) lay it on a dish and cover with Bordelaise sauce (No. 436).

(1371). SMALL SIRLOIN STEAK À LA BORDELAISE WITH MARROW (Bifteck de Contrefilet à la Bordelaise et à la Moelle).

Cook a small sirloin steak as for No. 1368, then arrange it on a very hot dish and cover with a sauce prepared as follows: Cut four ounces of beef marrow into quarter-inch thick slices, plunge them into boiling water, then drain. Dress them on the steak and cover with a Bordelaise sauce (No. 436).

(1372). SMALL SIRLOIN STEAK À LA BORDELAISE WITH MARROW AND TRUFFLES (Bifteck de Contrefilet à la Bordelaise à la Moelle et aux Truffes).

After cooking the steak the same as a plain one (No. 1368) lay it on a very hot dish and cover with the following sauce: Cut three ounces of marrow into quarter inch thick slices, and one ounce of truffles in thin slices. Parboil the marrow and drain it off; heat the truffles in a little Madeira and half-glaze (No. 400). Over the steak arrange the marrow and truffles one intercalated with the other; cover with Bordelaise sauce (No. 436) and serve.

(1373). SMALL SIRLOIN STEAK, ANCIENT STYLE (Bifteck de Contrefilet à l'Ancienno).

After the sirloin is cooked as in the plain (No. 1368) lay it on a dish, besprinkling it over with some anchovy butter (No. 569). Form on top a crown of anchovy fillets garnishing the interior with capers, and set round the steak a garnishing of potato balls, each an inch in diameter, fried three quarters in hot fat, and finishing cooking in the oven with some butter; when done drain off the butter, and season with salt, chopped parsley and lemon juice.

(1374). SMALL SIRLOIN STEAK, WITH BUTTER AND FINE HERBS (Bifteck de Contrefilet au Beurre et Fines Herbes Cuites).

After the beefsteak is cooked as explained in plain (No. 1368) dish it up and cover the top with a layer of butter and cooked fine herbs (No. 385). Garnish around with fresh green water-cresses, seasoning it with salt and vinegar.

(1375). DELMONICO SIRLOIN STEAK OF TWENTY OUNCES, PLAIN (Bifteck de Contrefilet Delmonico de Vingt Ounces, Nature).

Cut from a sirloin slices two inches in thickness; beat them to flatten them to an inch and a half thick, trim nicely; they should now weigh twenty ounces each; salt them on both sides, baste them over with oil or melted butter, and broil them on a moderate fire for fourteen minutes if desired very rare; eighteen to be done properly, and twenty-two to be well done. Set them on a hot dish with a little clear gravy (No. 404) or maître d'hôtel butter (No. 381).

(1376). DELMONICO SIRLOIN STEAK À LA PÉRIGUEUX (Bifteck de Contrefilet Delmonico à la Périgueux).

After cooking the steak the same as for plain (No. 1375), lay it over a Périgueux sauce (No. 517), into which mix the third of its quantity of small chicken quenelles, forced through a cornet to three-eighths of an inch in diameter, glazing it with meat glaze.

(1377). DELMONICO SIRLOIN STEAK, SPANISH STYLE (Bifteck de Contrefilet Delmonico à l'Espagnole).

Prepare and cook the sirloin steak as described for plain (No. 1375). Chop up separately a quarter of a pound of lean beef free of sinews, and the same quantity of fresh pork. Mix these together with a tablespoonful of cooked fine herbs (No. 385), and one egg-yolk; season with salt, pepper, and nutmeg, then divide the preparation into four parts; roll it on a floured table into balls, flatten them to half an inch thick, then dip them in beaten eggs, and roll them



FIG. 311.

in bread-crumbs; smooth this with the blade of a knife; plunge them into very hot fat for two minutes to brown the outsides. Drain and lay them one beside the other in a sautoir moistening them to their height with half-glaze sauce (No. 413), and let simmer for three-quarters of an hour, basting them frequently. Brown in oil four ounces of minced onions, add to it four ounces of finely minced green peppers, one clove of garlic, half a pound of peeled tomatoes cut in four and pressed; let cook together and reduce with a little brown sauce (No. 414) and gravy (No. 404). Lay the garnishing on the bottom of a dish, the glazed steak on top, and the hash balls over, one overlapping the other.

(1378). SIRLOIN STEAK FOR GOURMETS; EXTRA FORTY OUNCES (Bifteck de Contrefilet des Gourmets; Extra Quarante Ounces).

Cut from a good thick sirloin of beef, slices, each one being four to five inches thick; beat to flatten them down to three inches, then trim them carefully, salt them on both sides, cover with

either clarified butter or melted marrow, and place in a double gridiron and broil them over a moderate fire for twenty minutes if desired rare, twenty-six minutes to have them properly done, and thirty minutes when needed to be well done. Lay them on top of a gravy prepared as follows: Have two tablespoonfuls of finely chopped shallot, fry it colorless in three ounces of butter, add some

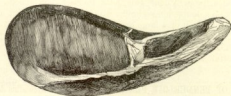


FIG. 312.

melted glaze (No. 402), stir in four ounces of fine butter, a teaspoonful of the best tarragon vinegar, chopped parsley, a dash of cayenne pepper, and two ounces of beef marrow cut into half inch squares. When the marrow is warm, pour it on the dish, lay the extra size steak on top, glaze it with meat glaze (No. 402), and garnish around with gastronome potatoes (No. 2789).

(1379). TENDERLOIN OF BEEF. HOW TO PREPARE (Pour Préparer le Filet de Bœuf).

The tenderloin is found in the inside of the short loin in the hollow formed under the spinal bone. Detach the tenderloin from the spinal bone of a middle short loin by following the bone with the knife; then displace it from the flat bone and from the spinal bone, scraping it off so that no meat remains on the bones. Remove the fat and large nerves and with a thin knife remove the hard skin covering the tenderloin. It is to be served whole or else cut up. Use the middle slices for Chateaubriands; for ten ounce tenderloin steaks use on each side of the Chateaubriand, for mignons, noisettes and tournedos the thin end and the other end for grenadins; the head part is also used for mincing, for Salisbury steaks, Hamburg steaks, etc.

(1380). CHATEAUBRIAND, PLAIN TWENTY OUNCES (Chateaubriand Nature Vingt Ounces).

The name of Chateaubriand is given to the piece of meat taken from the middle of a large tenderloin. After it has been nicely trimmed, the Chateaubriand should weigh twenty ounces, or a pound and a quarter. Flatten it down to the thickness of an inch and a quarters, put it to cook on a broiler over a slow but regular fire for sixteen minutes if needed exceptionally rare, eighteen minutes when properly done, and twenty for well done. Serve on a hot dish with *maitre d'hôtel* butter or gravy.



FIG. 313.

(1381). CHATEAUBRIAND, COLBERT SAUCE (Chateaubriand Sauce Colbert).

Season a Chateaubriand with some salt, brush it over with oil, and broil on a slow, regular fire. Lay it on a dish, and garnish the two ends with potatoes cut olive-shaped and fried in butter, and cover with the following sauce: Reduce half a pint of white wine with a teaspoonful of meat glaze (No. 402), and half a pint of espagnole (No. 414). When well reduced, strain it through a sieve, boil again, and when ready to serve, incorporate therein a quarter of a pound of butter, some chopped parsley, and the strained juice of a lemon.

(1382). CHATEAUBRIAND MAÎTRE D'HÔTEL SAUCE, THICKENED (Chateaubriand Sauce Maître d'Hôtel Lié).

Prepare and cook a Chateaubriand as for No. 1380, lay it on a dish; reduce some velouté (No. 415) with white wine; add a little meat glaze (No. 402), and incorporate into it when ready to serve some *maitre d'hôtel* butter (No. 581). Cover the whole Chateaubriand with this, and garnish the dish with potatoes prepared as follows: Cut up some potatoes into large six-sided olive shapes; first blanch, then finish to cook in clarified butter or else in lard over a good fire, keeping them covered until they become soft and browned; drain off the fat and put in some small pieces of fresh butter, salt and chopped parsley, serve as a garnishing.

(1383). **DOUBLE CHATEAUBRIAND, TWO AND A HALF POUNDS WITH SOUFFLÉ POTATOES**
(Chateaubriand Double de Deux Livres et Demie aux Pommes Soufflées).

Season well the meat with salt, rub sweet oil over both sides, and broil on a slow, regular fire; for rare, twenty minutes; properly done, twenty-six minutes, and well done, thirty minutes. It is preferable to broil it on a double-hinged broiler without pressing it down, and turning over when half cooked. When done, set it on a large hot dish, spread over some maître d'hôtel butter (No. 581), letting the dish be sufficiently large to contain a quantity of soufflé potatoes (No. 2898). It is better to serve a single Chateaubriand, for the excessive thickness of a double one renders the cooking of it doubtful, yet it is a dish epicureans frequently call for.

(1384). **GRENADINS OF TENDERLOIN PLAIN FIVE OUNCES** (Grenadins de Filet de Bœuf Nature de cinq onces Chaque).

From a raw and well trimmed tenderloin of beef, cut lengthwise of the meat, half heart-shaped slices, five inches long by two and a half inches wide, and half an inch thick. Beat them lightly, trim evenly, and lard them on one side with rows of fine larding pork (No. 4, Fig. 52). Season with salt and pepper. Put some fat or clarified butter in a sauté-pan, and when very hot, lay in the grenadins on their larded side; four minutes later when a fine color, turn them over; it will take about eight or ten minutes to cook them rare. Serve on a hot dish, and pour some clear gravy over (No. 404).



FIG. 314.

(1385). **GRENADINS OF TENDERLOIN À LA BEAUMARCHAIS** (Grenadins de Filet de Bœuf à la Beaumarchais).

Cook the prepared grenadins the same as for plain (No. 1384); drain off half the butter, and to the remainder add a coffee-spoonful of finely chopped, blanched, and drained shallot, fry this colorless, then put in a little velouté (No. 415), and thicken with egg-yolks; butter well with good, fresh butter, and add some meat glaze (No. 402), and lemon juice; strain through a tammy; now mix into the sauce a little chopped parsley. Pour the sauce on the dish intended for serving the grenadins, and arrange them either in a straight row or in a circle; surround with as many croûstades as there are grenadins, these croûstades to be filled with mushrooms stewed in cream. Serve a slightly thickened half-glaze sauce (No. 413) separately.

(1386). **GRENADINS À LA BONIFACE** (Grenadins à la Boniface).

Prepare and cook the grenadins as explained in plain grenadins (No. 1384), drain them on a cloth, lay them on a dish, and cover them with a bordelaise sauce with mushrooms (No. 436), garnishing the dish with marrow fritters (No. 682).

(1387). **GRENADINS À LA HALÉVY** Grenadins à la Halévy).

Prepare and cook the grenadins as for No. 1384. Plunge some good, sound tomatoes in boiling water, peel them, cut them crosswise in two, squeeze them without injuring their shape, and season them with pepper and salt. Heat some oil in an omelet pan, and when very hot, put in the halved tomatoes; cook them, then arrange them crown-shaped on a dish, lay a grenadin on each tomato and garnish around with stuffed mushrooms (No. 650). Serve a well reduced and well buttered half-glaze sauce separately (No. 413).

(1388). **GRENADINS OF TENDERLOIN AS VENISON, POIVRADE SAUCE** (Grenadins de Filet de Bœuf en Chevreuil, Sauce Poivrade).

Trim some slices of tenderloin, cut lengthwise, and shape them in half-heart forms. Marinate them for three days in a cooked and cold marinade (No. 114). Drain and dry them, then fry in an omelet pan in hot clarified fat on a very quick fire. When done rare, drain and lay them on slices of bread fried in butter, cut the same size and shape. Pour over a poivrade sauce (No. 522.)

(1389). GRENADINS OF TENDERLOIN MARC AURELE (*Grenadins de Filet de Bœuf à la Marc Aurele*).

Prepare a *pate-à-chou* (No. 132); spread from a pocket on a baking sheet pieces an inch and a quarter in diameter; when they are cooked they should be about two inches in diameter. Egg them twice with a soft brush and dredge over the half of them some grated parmesan cheese, and the other half finely chopped truffles. Bake them in a slow oven until dry. Remove them from the baking sheet, and cut off all the bottoms. Fill those covered with cheese, with small macaroni cut in quarter inch lengths mixed with tongue cut in quarter inch squares, season and add a little *velouté* (No. 415), some butter, *mignonette* pepper and nutmeg, then toss in a saucepan without using a spoon. Fill those covered with truffles with a little *macédoine* of vegetables cut ball-shaped, each a quarter of an inch in diameter. Push through a cornet at the edge of the opening of the *choux* a row of chicken forcemeat (No. 89). Restore the bottoms and fasten them on with chicken forcemeat, lay them on a plate in the oven for one minute to poach the forcemeat. Cook the *grenadins* the same as for plain (No. 384); when done, drain and arrange them in a row, garnishing one side of the dish with macaroni and parmesan *choux*, and the other with the *macédoine* and truffles. Serve a *Colbert* sauce (No. 451) at the same time.

(1390). GRENADINS OF TENDERLOIN, PALADIO (*Grenadins de Filet de Bœuf à la Paladio*).

Cut lengthwise from a tenderloin some slices half an inch in thickness, and shape them like half hearts, then lard them with small pieces of larding pork (No. 4, Fig. 52). Garnish the bottom of a *sautoir* with slices of bacon, place on top finely cut onions and carrots, and set the *grenadins* above. Moisten with Beef stock (No. 194a), cover the saucepan, and reduce until dry. Moisten again, cover with a sheet of buttered paper, then set it in the oven to cook, basting it frequently during the time. Glaze them a fine color, then have pieces of cooked ham the same shape, fry them in butter with sliced apples. Arrange the cooked ham on a dish, put *grenadins* on top, reduce the gravy, strain, and remove the fat, mixing in some *espagnole* (No. 414) reduced with Madeira wine, and pour it over the *grenadins*. Garnish the dish with the slices of fried apples.

(1391). GRENADINS OF TENDERLOIN, PRÉVILLOT (*Grenadins de Filet de Bœuf à la Prévillot*).

Prepare and cook the *grenadins* as for plain *grenadins* (No. 1384); arrange them on top of some half heart-shaped *croûtons* of bread fried in butter, the same shape and size as the *grenadins*, and cover them with a *Prévillot* *salpicon* (No. 749).

(1392). GRENADINS OF TENDERLOIN WITH CELERY, BÉCHAMEL (*Grenadins de Filet de Bœuf au Céleri, Béchamel*).

Prepare and cook the *grenadins*, as for plain (No. 1384). Cut in quarter of an inch squares some tender and white celery; blanch it in plenty of salted water, drain and dry well; then fry them in butter without browning. Moisten with broth (No. 194a), and when cooked, mix in a little *béchamel* (No. 409), and fresh cream. Reduce, pour it on a dish, and arrange the glazed *grenadins* on top.

(1393). GRENADINS WITH ROUND POTATOES, VALOIS SAUCE (*Grenadins aux Pommes de Terre en Boules à la Sauce Valois*).

Arrange and cook the *grenadins* as for plain (No. 1384), glaze and lay them on a piece of poached *quenelle* forcemeat shaped like a half heart. Cover with a *Valois* sauce (No. 554), surround the *grenadins* with round potatoes seven-eighths of an inch in diameter, previously fried in butter and seasoned with salt, pepper, chopped parsley and lemon juice.

(1394). GRENADINS WITH SWEET PEPPERS (*Grenadins aux Piments Doux*).

Proceed and cook the *grenadins* as for plain (No. 1384), glaze and lay them on a dish, garnishing it with *sautéd* sweet peppers prepared as follows: Plunge the peppers in hot frying fat, remove the peel covering the outside by rubbing with a dry cloth; cut them in two lengthwise, and fry them in oil, turning them over carefully while cooking. When done season with salt, pepper and a clove of garlic crushed, drain them from the oil, and finish with a little meat glaze (No. 402), butter, lemon juice and fine herbs. Preserved sweet peppers can always be obtained; it is only necessary to drain them, fry them in butter or oil, adding a little garlic, lemon juice and fine herbs.

(1395). MINCED TENDERLOIN OF BEEF À LA ANDREWS (Émincé de Filet de Bœuf à la Andrews).

Pare and trim well all the fat from off a tenderloin, cut it lengthwise to obtain escalops or small slices an inch and a half in diameter by an eighth of an inch in thickness, the weight to be one ounce. Prepare the same quantity of veal kidney; cut it in pieces of the same thickness and one inch in diameter. Put an ounce of butter in a sautoir and when very hot and slightly browned, add the tenderloin and afterward the veal kidney. Cook them on a quick fire, seasoning with salt, pepper and lemon juice; serve on a very hot dish.

(1396). MINCED TENDERLOIN À LA BEEKMAN (Émincé de Filet de Bœuf à la Beekman).

Cut into thin slices six ounces of cold tenderloin of beef, either roasted or braised. Place in a saucepan a few spoonfuls of brown sauce (No. 414), boil and skim; add a pinch of cayenne pepper, a little Worcestershire sauce, half as much mushroom catsup, then the slices of beef. Cover the saucepan, set it in the oven, but do not allow the liquid to boil, as it hardens the meat, then when the tenderloin is quite warm, serve it lengthwise on a dish. Strain the sauce through a fine strainer, covering the meat with it.

(1397). MINCED TENDERLOIN, CREOLE STYLE, (Émincé de Filet de Bœuf à la Créole).

Cut six ounces of tenderloin of beef lengthwise, shape the slices into escalops an inch and a half in diameter, by an eighth of an inch in thickness. Sauté them in butter, when ready take the meat out and keep it warm between two dishes, adding beef stock (No. 194a) with part of its fat, some halved tomatoes peeled, pressed and fried in butter, also some green peppers sliced fine and fried in butter. Season highly, arrange the minced meat in a border of rice boiled in salted water to which half an ounce of butter has been added, and serve.

(1398). MINCED TENDERLOIN OF BEEF WITH POTATO CROQUETTES (Émincé de Filet de Bœuf aux Croquettes de Pommes).

Cut into thin slices the best part of a cold roast tenderloin, to weigh about four ounces, then pare them to make them of an even size. Heat some butter in a small saucepan, add to it two teaspoonfuls of finely chopped onions, also four spoonfuls of chopped mushrooms. When the moisture from the mushrooms has evaporated wet them with four spoonfuls of Marsala wine, reduce again to half, then thicken with a half-glaze sauce (No. 413). Heat the slices of beef between two dishes with the addition of a little clear gravy (No. 404), not allowing it to boil. If the tenderloin was previously braised instead of roasted, then the meat should be cut thicker, and heated in the sauce for twenty five minutes without boiling; arrange it on a dish either in one or two rows, and cover with the sauce. Surround the meat with potato croquettes (No. 2782), formed into balls of an inch in diameter and flattened.

(1399). MINIONS OF TENDERLOIN OF BEEF—PLAIN (Mignons de Filet de Bœuf Nature).

Trim carefully a tenderloin of beef, remove all the fat and nerves, then cut it into slices each one weighing five ounces; beat them lightly to have them all of the same thickness, then pare and cut them into round shapes. Salt on both sides, dip them in melted butter or sweet oil, and broil on a moderate, well-sustained fire; they should take six minutes if desired rare, eight minutes to have them properly done, and ten minutes if required well done. When half cooked turn them over and finish on the other side. Dress on a hot dish and pour some clear gravy (No. 404) over.



FIG. 315.

(1400). MINIONS OF TENDERLOIN OF BEEF À LA BAILLARD (Mignons de Filet de Bœuf à la Baillard).

First cook the minions the same as for the plain (No. 1399); dress them flat on a very hot dish; on each minion lay a piece of foies-gras removing it from the terrine with a spoon. Cover the whole with good Madeira sauce (No. 492) to which has been added truffles cut in fine Julienne and fresh mushrooms.

(1401). MINIONS OF TENDERLOIN OF BEEF À LA CHERON (Mignons de Filet de Bœuf à la Chéron).

Prepare and cook the minions as explained in the plain (No. 1399). Cover the bottom of a dish with a béarnaise sauce (No. 433), sprinkle over with some chopped parsley, and lay the minions on top, and on each one set an artichoke bottom slightly smaller than the minion, and previously cooked and sautéd in butter. Garnish with a little macédoine thickened with velouté (No. 415), and fine butter, and season well.

(1402). MINIONS OF TENDERLOIN OF BEEF À LA DUMAS (Mignons de Filet de Bœuf à la Dumas).

When the minions are prepared and cooked as for plain (No. 1399), lay each one on a round slice of unsmoked but cooked beef tongue; let these be the same diameter as the minion and three-sixteenths of an inch in thickness. Reduce a velouté (No. 415) and soubise sauce (No. 543) to half, and when ready to serve thicken it with egg-yolks, raw cream, and a piece of fresh butter. Cover the minions with this sauce, strew over grated fresh bread-crumbs and grated parmesan cheese, and sprinkle with clarified butter; brown in a very hot oven or under a gas salamander (Fig. 123), and garnish the dish with ham croquettes shaped like small crescents, then serve.

Ham Croquettes.—Have a quarter of a pound of cooked ham cut in one-eighth squares. A quarter of a pound of mushrooms cut the same dimensions from which you will have pressed out all the moisture, add a little reduced béchamel (No. 409), and season with pepper and nutmeg (no salt). Put on the fire, and when cooked lay them on a dish to get cold, then divide the preparation into balls each an inch in diameter; roll them longways and shape them into crescents, dip them in beaten eggs, roll them in grated bread-crumbs and fry them in hot fat a fine color.

(1403). MINIONS OF TENDERLOIN OF BEEF À LA FEARING (Mignons de Filet de Bœuf à la Fearing).

After the minions are prepared and cooked the same as for plain (No. 1399), lay them on round flat poached quenelles of chicken forcemeat mixed with cooked fine herbs (No. 385), the same size as the minions, and a quarter of an inch thick. Glaze the minions with meat glaze (No. 402), and garnish around with a garnishing prepared as follows: Put some financière sauce (No. 464) into a saucepan, add balls of game forcemeat half an inch in diameter, some olives, mushrooms, artichoke bottoms divided into six pieces, a few cocks'-combs, or beef palates cut the same shape as the cocks'-combs, cock's-kidneys, and whole truffles.

(1404). MINIONS OF TENDERLOIN OF BEEF À LA MEYERBEER (Mignons de Filet de Bœuf à la Meyerbeer).

The tenderloin is to be prepared and cooked the same as for plain (No. 1399), and when done properly prepare a Piedmontese risot (No. 2981). Garnish the center of a dish with this, piling it high and dome-shaped; then glaze the minions, and arrange them around the rice. Divide some lamb or mutton kidneys in two, having half a kidney for each minion; season these with salt and pepper, then sauté them in some butter on a hot fire. When done, drain off the butter, add a little fresh butter and some meat glaze (No. 402), and toss the kidneys in this. Lay half a kidney on top of each minion, serving at the same time, but separately, a sauce-boatful of sauce Périgueux (No. 517).

(1405). MINIONS OF TENDERLOIN OF BEEF À LA SALVINI (Mignons de Filet de Bœuf à la Salvini).

Prepare and cook the minions as for plain (No. 1399), lay them on a dish, glaze them, and place on top of each minion a slice of plainly cooked duck's liver the same shape, but smaller than the minion, and on top of each piece of liver, a slice of black truffle. Cover the minions with an allemande sauce (No. 407), with parmesan cheese, adding to it some minced mushrooms and chopped parsley. Brown in a very hot oven or under a gas salamander (Fig. 123).

(1406). MINIONS OF TENDERLOIN OF BEEF À LA STANLEY (Mignons de Filet de Bœuf à la Stanley).

After preparing and cooking the minions as described in plain minions (No. 1399), glaze them with a brush, and lay them on a dish. Remove the peel from several bananas, cut them lengthwise in two, and cut each half across; roll the pieces in flour, and plunge them to fry in very hot oil. Fry in butter without browning, one small onion weighing an ounce and chopped up very fine; moisten this with one gill of cream, reduce and strain through a sieve, then thicken it with egg-yolks stirred up in cream. Add some freshly grated horseradish, until the preparation thickens well, then season with salt. Warm this without boiling, garnish the minions with it, having it an inch deep and bomb-shaped. Sprinkle chopped parsley over the top, and set on each one, a quarter of a fried banana.

(1407). MINIONS OF TENDERLOIN OF BEEF À LA VERNON (Mignons de Filet de Bœuf à la Vernon).

To be prepared and cooked the same as for plain (No. 1399). Set them on a dish on top of slices of bread cut the same size, and fried in butter. Garnish around with cucumbers cut into olive-shaped pieces, blanched, drained, and put in a saucepan with some velouté (No. 415), and quarter inch squares of celery, blanched until nearly cooked. Boil slowly till the cucumbers are done, and when ready to serve, stir into it a piece of fresh butter, spread this over each minion, and on each one lay a slice of crawfish butter (No. 573) or lobster butter (No. 580), seasoned with a little cayenne pepper; throw a little chopped parsley over the red butter.

(1408). MINIONS OF TENDERLOIN OF BEEF WITH CÈPES À LA BORDELAISE (Mignons de Filet de Bœuf aux Cèpes à la Bordelaise).

Prepare and cook the minions as indicated in plain minions (No. 1399). Glaze and garnish them around with a garnishing of cèpes à la bordelaise made as follows: Choose medium sized cèpes, not too large, remove the stalks, and trim them without altering their shape. Pour some oil in a pan, and when hot, throw in the cèpes, color, season, and reduce the moisture. Finish cooking them with a Madeira sauce (No. 492), some chopped parsley, and a little garlic crushed and chopped fine. Serve at the same time a sauce-boat of Madeira sauce.

(1409). MINIONS OF TENDERLOIN OF BEEF WITH CHESTNUTS, MARSALA SAUCE (Mignons de Filet de Bœuf aux Marrons, Sauce Marsala).

Have the minions prepared and cooked the same as for plain (No. 1399). Split open the sides of some chestnuts, plunge them into very hot fat, or roast them in the oven; remove the outside peel, also the inside skin, blanch them in plenty of water, then cook them in broth (No. 194a) with a little butter added, and a stalk of celery. When thoroughly done, drain, and use only those which have remained whole and intact; return these to the saucepan adding a little half-glaze sauce (No. 413), and some Marsala wine. Dress the glazed minions on a bread croûton fried in butter, and garnish them with the chestnuts either around or inside should they be arranged crown-shaped. Pour the sauce over and serve.

(1410). NOISETTES OF TENDERLOIN OF BEEF, PLAIN (Noisettes de Filet de Bœuf, Nature).

Trim a tenderloin of beef, cut it in slices and beat lightly to flatten to three-eighths of an inch in thickness, then trim them again round-shaped; each one should weigh three ounces. Salt them on both sides; put half oil and half butter in a saucepan and set it on a hot fire, place therein the meat, and let cook quickly. It will take about five minutes to have them rare, seven minutes to cook them properly, and eight minutes if desired well done. When finished, remove, lay them on a plate, glaze and serve on a dish with a little clear gravy (No. 404) poured around.



FIG. 216.

(1411). NOISETTES OF TENDERLOIN OF BEEF À LA BERTHIER (Noisettes de Filet de Bœuf à la Berthier).

Prepare the noisettes as for No. 1410, set them in an earthen dish, then season them with salt and mignonette, oil, vinegar, thyme, bay leaf, sprigs of parsley and sliced onions. Leave them in this pickle for three hours, then drain the pieces, wipe dry, and sauté them with butter on a hot fire. When done dress them over a tomato sauce (No. 549) with horseradish, stirring in a little finely chopped blanched and lightly fried shallots. Stuff some Spanish olives with anchovies, put them in sheets of buttered paper, warm them in a slow oven, remove the papers, glaze the olives, and garnish the noisettes with these. Three olives are sufficient for each noisette.

(1412). NOISETTES OF TENDERLOIN OF BEEF À LA BONNEFOY (Noisettes de Filet de Bœuf à la Bonnefoy).

Arrange, prepare and cook the noisettes as explained for plain (No. 1410). Dish them and pour over a sauce prepared as follows: Put some half-glaze sauce (No. 413) into a small saucepan, stir it well with a whip and mixing in with it the same quantity of butter; season with mignonette, lemon juice and chopped parsley. Cut some pieces of beef marrow, a quarter of an inch thick, throw them into boiling water, and drain them. Have double the quantity of thin slices of mushrooms; lay the mushrooms and marrow intercalated in some tartlet molds, dressing them dome-shape fill up with sauce; put them on ice. When cold unmould them by dipping the molds in hot water; dip them in beaten eggs, then in bread-crumbs and fry to a good color. Dress them crowned-shaped around the noisettes, allowing two pieces of fritter for each noisette.

(1413). NOISETTES OF TENDERLOIN OF BEEF À LA FLEURETTE (Noisettes de Filet de Bœuf à la Fleurette).

Prepare the noisettes as explained in noisettes plain (No. 1410), season them and lay them on a dish, pour over them a little cold cooked marinade (No. 114), and some Madeira wine. Let macerate for three hours, then drain and dry them on a cloth. Sauté them in butter, and when properly done, after seven minutes, remove and glaze them. Drain the butter from the stewpan, put in a little half-glaze (No. 413), reduce, while adding the marinade, a very little at the time, and when nicely reduced, finish with a little good cream. Strain the whole through a tammy (No. 159) and mix in some finely minced chives. Place each noisette on a thin slice of bread, browned in butter, lay them on a dish and cover each with the gravy.

(1414). NOISETTES OF TENDERLOIN OF BEEF À LA MAGNY (Noisettes de Filet de Bœuf à la Magny).

Prepare and cook the noisettes of tenderloins the same way as explained in No. 1410; when done lay them on a dish, and place on top of each noisette a thin slice of fattened goose liver (foies-gras d'oie). Pour over a sauce allemande (No. 407), mixing in with it a quarter of its quantity of grated parmesan cheese. Besprinkle with more grated cheese, baste over with a little melted butter and brown in a quick oven or under a gas salamander (Fig. 123).

(1415). NOISETTES OF TENDERLOIN OF BEEF À LA MAIRE (Noisettes de Filet de Bœuf à la Maire).

The noisettes of tenderloin of beef are to be prepared and cooked as for plain noisettes (No. 1410); glaze them, and lay them over a garnishing of potatoes maître d'hôtel (No. 2795). Serve separately a half-glaze (No. 400) with tomato sauce (No. 549) with chopped fine herbs added, and stir in a piece of fresh butter just when ready to serve.

(1416). NOISETTES OF TENDERLOIN OF BEEF À LA NIÇOISE (Noisettes de Filet de Bœuf à la Niçoise).

When the noisettes are prepared and cooked the same as for plain noisettes (No. 1410), dress them on a layer of tomatoes previously skinned, halved, squeezed and fried in hot oil mixed with eighth of an inch squares of cut ham; season with salt, pepper, nutmeg, and a taste of garlic. Lay these tomatoes inside a border made of risot Piemontaise (No. 2981). Glaze the noisettes, set them inside the border and garnish around the outside with small potato balls half an inch in size, and cooked in butter with chopped parsley strewed over.

(1417). NOISETTES OF TENDERLOIN OF BEEF À LA ROSSINI (Noisettes de Filet de Bœuf à la Rossini).

These noisettes are prepared and cooked the same as for plain noisettes (No. 1410). Glaze and lay them on small slices of bread, a quarter of an inch thick, and the same diameter as the noisettes fried in butter. Choose some very large white, chicken livers, cut them into thick slices, sauté them in some butter, and set a slice on each noisette, and on top of this a fine round slice of truffle. Mask the whole with a Madeira sauce (No. 492), with essence of truffle (No. 395) added to it.

(1418). NOISETTES OF TENDERLOIN OF BEEF IN SURPRISE (Noisettes de Filet de Bœuf en Surprise).

Fry in butter without browning, a finely chopped, blanched shallot; add to it half a pint of tomato sauce (No. 549), and a pint and a half of espagnole sauce (No. 414). Boil and skim well, then add half a pound of chopped mushrooms, a quarter of a pound of chopped truffles, two ounces of chopped ham and some raw chopped fine herbs. Season properly, let get cold, and then prepare eighteen noisettes plain as for No. 1410. Make an incision on the side of each, fill these with the cold preparation, season, and dip the pieces in beaten eggs, then roll in bread-crumbs, and fry them in clarified butter. Remove from the fire, set them on a plate, glaze, and dish them over a tomato sauce (No. 549), having some meat glaze (No. 402) added.

(1419). NOISETTES OF TENDERLOIN OF BEEF, TRIUMVIR (Noisettes de Filet de Bœuf Triumvir).

From the heart of a small tenderloin of beef beaten until excessively tender, cut some slices which after being flattened and pared should weigh three ounces each, and be three-eighths of an inch thick, and all trimmed to equal size; season with salt and pepper, then

cook them on a quick fire for three minutes; turn over, and cook them for three minutes more. Glaze and cover with a white béarnaise sauce (No. 433); place in the center of each noisette a triangle of very black truffle warmed in some good gravy with a few tarragon leaves, and some meat glaze (No. 402). Pour this gravy round the béarnaise.

(1420). NOISETTES OF TENDERLOIN OF BEEF WITH PURÉE OF MUSHROOMS (Noisettes de Filet de Bœuf à la Purée de Champignons).

These are prepared and cooked the same as for plain noisettes (No. 1416). Glaze and lay them in round, flat croustades made with either foundation paste (No. 135) or very fine parings of puff paste, and garnished with a mushroom purée (No. 722).

(1421). PAUPIETTES OF TENDERLOIN OF BEEF WITH COOKED FINE HERBS (Paupiettes de Filet de Bœuf aux Fines Herbes Cuites).

Cut lengthwise from a pared tenderloin ten slices five inches long by two and a quarter wide and three-sixteenths of an inch in thickness; beat them lightly, season with salt, pepper and nutmeg; cover one side with a layer of cooked fine herbs (No. 385), thickened with a little well reduced half-glaze (No. 406). Roll the paupiettes into cylindrical forms one and three-quarters in diameter; roll them inside a barde of fat pork, maintain them in shape with two turns of string; range the paupiettes in a sautoir lined with bardes of fat pork, wet with mirepoix stock (No. 419), to half their height and then reduce the moistening entirely. Remoisten and finish to cook slowly in the oven; when done pare and dress them on a dish; strain and skim the fat from the stock, reduce it with a little white wine and espagnole sauce (No. 414), and pour it over the paupiettes.



FIG. 317.

(1422). PILAU À LA REGLAIN (Pilan à la Reqlain).

Put a quarter of a pound of butter into a saucepan on the fire; when the butter is melted, add a quarter of a pound of blanched salt pork cut into half inch squares, two ounces of chopped medium-sized onions, and a pound of tenderloin of beef cut into inch squares, a garnished bouquet of thyme, bay leaf and a clove of garlic. Moisten with a pint of stock (No. 194a), reduce the liquid entirely, then moisten again with another pint of stock, and let reduce to a glaze. Now add half a pound of rice, cover to double its height with stock, then season with some saffron, salt and cayenne pepper. Simmer until it is all done, and the liquid entirely evaporated; dress it on to the middle of a dish, and surround the pilaff with peeled tomatoes, split in halves and slightly squeezed free from their juice, and cooked in half butter and half oil, seasoned with salt and pepper. Sprinkle parsley over all and serve.

(1423). TENDERLOIN—STEAK OF TEN OUNCES, PLAIN, BROILED OR SAUJÉD (Filet de Bœuf de dix Ounces Grillé ou Sauté Nature).

Select the tenderloin of a good red color and nicely streaked with fat. Pare it carefully, remove all the fibrous parts, cut it into slices, each weighing eleven ounces, and beat lightly to flatten them to an inch and a quarter in thickness. Trim well in order to give them a round-shaped appearance. Each tenderloin after being trimmed should weigh ten ounces; season them with salt, baste over with oil or melted butter, lay them on a gridiron, and broil them on a moderate well-sustained fire, turning them over only once during the time they take to cook, which is ten minutes to have them rare, twelve minutes to have them properly done, and fourteen minutes well cooked. Lay them on a hot dish.

Prepare the tenderloin steaks as for the above, season and sauté in clarified butter over a bright fire. Turn them over after they have been on the fire for about six minutes and again after another six minutes, making twelve in all. When the gravy from the meat can be seen on the surface, then remove the steak and lay it on a dish; drain out the fat completely from the pan, detach the glaze with a little clear gravy (No. 404), reduce, strain and pour it over the meat; serve.



FIG. 318.

(1424). TENDERLOIN STEAK WITH ANCHOVY BUTTER (Filet de Bœuf au Beurre d'Anchois).

Trim and cook the tenderloin as for the plain (No. 1423); lay it on a very hot dish, and cover the surface with some anchovy butter (No. 569).

(1425) TENDERLOIN STEAK WITH MADEIRA, HALF-GLAZE (Filet de Bœuf au Madère, Demi-glaze).

Have the tenderloin prepared exactly as for plain (No. 1423), seasoning it with salt. Put some clarified butter in a sauté pan (Fig. 130), when very hot add the tenderloin to cook it slowly, turning it over six minutes after it has been on the fire, then finish cooking, which will take about twelve minutes in all; drain off the fat and pour into the bottom of the saucepan, half a gill of half-glaze sauce (No. 413), and a quarter of a gill of good Madeira wine. Reduce quickly, turning the meat over, then dress the tenderloin. Pour into the stewpan a quarter of a gill more Madeira wine, reduce the whole to half, strain the gravy, put it back into a saucepan, stir in some very good butter, then pour the whole over the steak.

(1426) TENDERLOIN STEAK WITH MARROW (Filet de Bœuf à la Moelle).

Cook the steak, after preparing it the same as for plain (No. 1423). Have four ounces of marrow for each steak, cut in quarter of an inch thick slices, plunge them into boiling water for one minute, drain, and then arrange them symmetrically over the tenderloin, covering the whole with a Madeira sauce (No. 492), sprinkle some chopped parsley on top.

(1427) TENDERLOIN STEAK WITH MUSHROOMS (Filet de Bœuf aux Champignons).

Prepare and cook as explained in tenderloin with olives (No. 1428), dress it on a dish and garnish the top with cooked, channeled mushrooms (No. 418), heated in a reduced half-glaze sauce (No. 443), with some mushroom essence (No. 392); pour this over the meat and serve.

(1428) TENDERLOIN STEAK WITH OLIVES (Filet de Bœuf aux Olives).

Have the tenderloin prepared and cooked as described in plain (No. 1423). Detach the glaze from the pan with a little Madeira wine and clear gravy (No. 404) reduced. When reduced sufficiently to cover a spoon, strain and replace it on the fire in a low saucepan; add ten stoned olives for each tenderloin having previously thrown them into boiling water to blanch them and let them boil up once. Dress the meat, cover with the sauce and arrange the olives around.

(1429) TENDERLOIN STEAK WITH TRUFFLES (Filet de Bœuf aux Truffes).

Prepare the tenderloin and cook it the same as for tenderloin with olives (No. 1428). For each ten ounce tenderloin, have about one ounce of truffles, peeled and cooked in Madeira wine. Mince them, that is cut them into very thin slices, and arrange them either over the tenderloin or else around it, crown-shaped one overlapping the other. Cover the whole with a half-glaze sauce (No. 413) and Madeira.

(1430) TOURNEDOS OF TENDERLOIN OF BEEF, PLAIN (Tournedos de Filet de Bœuf Nature).

Cut some slices about two and a half ounces, from a well trimmed tenderloin of beef; beat them lightly to flatten to a quarter of an inch thick, pare them round shaped two and a quarter inches in diameter. Each piece of tournedos after being trimmed should weigh two ounces; season with salt and pepper, then warm some fat in a sautéing pan, lay in the tournedos one beside the other and cook them on a brisk fire, being careful to turn them over only once during that time. Drain, wipe and glaze them with some meat glaze (No. 402), using a brush for the purpose; dress, and pour a little clear gravy (No. 404), into the bottom of the dish. It will take about four minutes to have them rare, five to have them properly done, and six to have them well done.



FIG. 319.

(1431) TOURNEDOS OF TENDERLOIN OF BEEF À LA BRÉTIGNY (Tournedos de Filet de Bœuf à la Brétigny).

Prepare and cook the tournedos as for plain (No. 1430); glaze them, then lay them on a dish, one slice overlapping the other. Split through the back as many reedbirds as there are tournedos, preparing them as follows: Bone them, season with salt, pepper, sauté them on a quick fire while the tournedos are being prepared. Garnish one side of the meat with sweetbread minced and fried in butter with fine herbs and lemon juice, and the other side with sliced mushrooms, fried in butter with fine herbs (No. 385) and lemon juice, dress the reedbirds on both ends. Pour a little Madeira sauce (No. 492), with truffle essence (No. 395) into the bottom of the dish, and serve some of the same sauce in a separate sauce-boat.

(1432). **TOURNEDOS OF TENDERLOIN OF BEEF À LA FLAVIGNAN, WITH SMALL STUFFED TOMATOES** (Tournedos de Filet de Bouf à la Flavignan, avec Petites Tomates Farcies).

Prepare the tournedos exactly the same as for the plain (No. 1430), glaze and dress them in a straight row one overlapping the other; garnish the sides of the dish with as many small tomatoes as there are pieces of meat, and serve a Colbert sauce (No. 451) separate.

Small Stuffed Tomatoes.—Cut off the tops half an inch in diameter, and scoop out the interiors; squeeze them without misshaping them, and remove the insides with a small vegetable scoop. Rub lightly the bottom of a bowl with some garlic, and for half a pound of chicken forcemeat (No. 89), placed in the bowl, mix in the same quantity of foies-gras taken from a terrine; add a quarter of a pound of mushrooms and two ounces of chopped truffles, salt, pepper, nutmeg, chopped parsley, a little Madeira wine, and grated parmesan cheese. Fill the tomatoes with this preparation and bake them in a moderate oven for twenty minutes.

(1433). **TOURNEDOS OF TENDERLOIN OF BEEF À LA HUTCHING** (Tournedos de Filet de Bouf à la Hutching).

To be prepared and cooked exactly the same as plain tournedos (No. 1430); after being glazed, set them on a dish over croquettes of horseradish and cream made the same size as the tournedos.

For Croquettes of Horseradish.—Reduce some good cream to half its quantity, add two ounces of butter, season it with salt and nutmeg, and stir in it sufficient grated fresh horseradish to form a consistent paste; let cool, then shape them into inch and a half balls, flatten them down to a third of their diameter, dip in eggs, roll in bread-crumbs and fry in clarified butter. Place on each tournedo a slice of apple fried in butter, and in the center of this lay a round slice of cooked ham an inch in diameter by a quarter of an inch thick, also fried in butter; drain off the butter; and detach the glaze from the pan with a clear gravy (No. 404), half-glaze (No. 400) and some Madeira; strain the sauce through a fine sieve, and pour it on to the dish around the tournedos.

(1434). **TOURNEDOS OF TENDERLOIN OF BEEF À LA LAGUIPIERRE** (Tournedos de Filet de Bouf à la Laguipierre).

Cut off slices from a nice small tenderloin of beef, pare well, and beat lightly to flatten to a quarter of an inch thick, trim them round-shaped two and a quarter inches in diameter; they should weigh after being pared two ounces each; season them with salt and pepper, then lay them on a dish and pour over some Madeira wine, letting them macerate for one hour turning them over several times; drain and wipe them nicely. Put some clarified butter into a sauce-pan, when very hot set in the tournedos one beside the other, place the pan on a hot fire, and cook them the same as the plain tournedos (No. 1430). Drain off the butter, put in a little clear gravy (No. 404) and meat glaze (No. 402), reduce the liquid quickly, turning the tournedos over to glaze them. Prepare beforehand slices of unsmoked red beef tongue, two inches in diameter by a quarter of an inch thick, also some round slices of foies-gras, one and a half inches in diameter by three-sixteenths of an inch, and rounds of truffles one inch by an eighth of an inch in thickness. Dress the tournedos on slices of bread a quarter of an inch thick, and two and a half inches in diameter; these slices to be fried in butter; lay on top of each one a tournedos, and on these the foies-gras, and finally the round slice of truffle. Pour over a Laguipierre sauce (No. 486).

(1435). **TOURNEDOS OF TENDERLOIN OF BEEF À LA MARIETTA** (Tournedos de Filet de Bouf à la Marietta).

Have the tournedos prepared the same as for à la Laguipierre (No. 1434); set them on a dish over round slices of bread cut the same diameter as the tournedos, fried in butter, and a quarter of an inch thick. Cover them with port wine sauce (No. 492) into which mix some finely chopped up shallots previously blanched, some finely cut and chopped orange mushrooms, nutmeg, espagnole sauce (No. 414), lemon juice, and pistachio nuts cut in fillets. Garnish around with timbales made of short paste (No. 135), filling them either with noodles or parboiled macaroni, drained and reduced with broth (No. 194a), seasoning with pepper, nutmeg and parmesan cheese, also some butter and velouté (No. 415). Between each timbale lay slices of tongue cut the shape of cock's-combs, and warmed in butter, then glazed.

(1436). **TOURNEDOS OF TENDERLOIN OF BEEF À LA ROQUEPLAN** (Tournedos de Filet de Bouf à la Roqueplan).

Prepare some tournedos the same as for à la Laguipierre (No. 1434); lard one of them with salt pork (No. 3, Fig. 52), one with cooked tongue, one with cooked ham, and one with

truffles cut the same size as the pork. When the tournedos are done, glaze, then dress them on a dish, intercalating each one with a fried egg-yolk; place on top game quenelles (No. 91) shaped in a hollow tartlet mold, and decorated with truffles. Pour into the bottom of the dish, a tomato sauce (No. 549) mixed with half-glaze (No. 413) with clear gravy (No. 404), and garnish around with fried potatoes Julienne (No. 2792), just when ready to serve.

(1437). **TOURNEDOS OF TENDERLOIN OF BEEF À LA TALABASSE** (Tournedos de Filet de Boeuf à la Talabasse).

Cook very rare some plain tournedos (No. 1436); lay them over sippets of bread fried in butter, and place around them slices of marrow, and on top of each tournedos a little horseradish butter (No. 578), mingled with chopped up and parboiled shallot, also some chopped parsley. Set the dish for one moment in the oven, and serve very hot.

(1438). **TOURNEDOS OF TENDERLOIN OF BEEF À LA VICTORIN** (Tournedos de Filet de Boeuf à la Victorin).

Prepare and cook the tournedos exactly the same as for Laguipierre (No. 1434). lay them on top of pieces of thin bread, cut the same diameter as the tournedos, and cover them with a thick celery purée (No. 711); place on top a ring cut from a carrot, two inches in diameter, and a quarter of an inch thick, with an empty space in the center of an inch and a quarter, blanched, braised, and reduced to a glaze; set on a top large mushroom stuffed with fine cooked herbs (No. 385) thickened with allemande sauce (No. 407), and baked in the oven till a fine color. Pour around an espagnole sauce (No. 414), reduced with sherry wine, and when ready to serve incorporate into it a piece of good butter, working it in well with a whisk (Fig. 154).

(1439). **TOURNEDOS OF TENDERLOIN OF BEEF WITH RAISINS** (Tournedos de Filet de Boeuf aux Raisins).

These are to be prepared and cooked as for tournedos Laguipierre (No. 1434); reduce a gill of tomato sauce (No. 549), with one gill of espagnole (No. 414), and half a gill of Madeira wine; when all is well reduced, strain it through a very fine sieve, put it back into the saucepan, and add to it eight fresh Malaga raisins for each piece of meat, or in case there are none fresh, then use dried ones, seeded and softened in a little Malaga wine. Dress the tournedos on slices of bread their same diameter, and a quarter of an inch thick, fried in butter, set the raisins around, and serve with the sauce poured over.

(1440). **TOURNEDOS OF TENDERLOIN OF BEEF WITH STRING BEANS** (Tournedos de Filet de Boeuf aux Haricots Verts).

These are to be prepared the same as for tournedos à la Laguipierre (No. 1434); cook them very rare, glaze them with meat glaze, and dress. Surround with a garnishing of string beans à la Pettit (No. 2827), around the bean garnishing, place sippets of bread, one and a quarter inches by three-sixteenths inches, fried in butter; dress them one overlapping the other.

(1441). **TENDERLOIN OF BEEF À L'AMBASSADE—WHOLE** (Filet de Boeuf à l'Ambassade—Entier).

Pare a fine tenderloin using the same care as if intended for larding (No. 112); cover it with thin slices of fat pork, tie it well so as to keep the latter in position; fill the bottom of a narrow baking pan with slices of pork, laying minced carrots and onions on top, pour over some good, melted fat, set the tenderloin over, and put it in the oven for forty to forty-five minutes, basting it several times while it is cooking, and turning the baking pan frequently so that the meat cooks evenly and colors well, letting it be done rare. A few minutes before serving salt it; when ready untie and glaze it, dress the tenderloin on a small rice foundation, two inches high and of the same shape and size as the tenderloin. On each side arrange a garnishing of small croustades filled with baked béchamel cauliflower (No. 2715), at each end place potato balls, fried in butter, three-quarters of an inch in diameter; stick five silver skewers into the top of the tenderloin, each one made of a fine truffle and sweetbreads; the truffles to be glazed in meat glaze (No. 402). Serve a Madeira sauce (No. 492) in a separate sauce-bowl.

Should the tenderloin be needed for a plain dinner, and it were necessary to carve it in the kitchen or dining-room, or even in an adjoining pantry, then proceed as follows: Cut the two ends of the tenderloin, remove the chain (the chain is the irregular portion partly detached from the tenderloin), one-half inch from the bottom; cut the end triangle-shaped, then continue cutting very fine bias slices. Place each slice on a hot plate with a little good gravy (No. 404) and some of the garnishing; serve the Madeira sauce apart.

(1442). TENDERLOIN OF BEEF À LA BAREDA—WHOLE (Filet de Bœuf à la Bareda—Entier).

Trim nicely a fine tenderloin weighing about six pounds. After it is pared the same as Bernardi (No. 1444), lard the top of it with medium sized lardings (No. 2, Fig. 52) and raw ham; lay in an earthen dish, season with salt and mignonette, and sprinkle it over with sweet oil. Cut in slices two medium onions and one lemon, add them to the tenderloin with a few sprigs of parsley, two bay leaves, some thyme, and a clove of garlic; let remain in this for two hours, turning the meat constantly while in the marinade. Two hours before ready to serve place the tenderloin in an oval saucepan with the ingredients around it, moisten it with half a pint of Madeira wine, and one pint of beef stock (No. 194a); let it reduce slowly and when the liquor comes to a glaze, moisten again with more stock to half the height of the meat; boil up, then cover the saucepan and set it in the oven. When the tenderloin is nearly done strain the gravy, free it from its fat, and reduce it to a half-glaze; trim the tenderloin, lay it on a pan, and glaze it, then dress the meat on a bed of risot à la Piemontaise (No. 2991), set around the fillets a fine garnishing made of sixteen artichoke bottoms two and a quarter inches in diameter, eight of which to be filled with tongue cut in three-sixteenths inch squares, and mixed with half-glaze sauce (No. 413), the other eight to be garnished with chicken breast cut in three-sixteenths inch squares and mixed with velouté sauce (No. 415). Place over the garnishing sixteen small grooved mushroom heads (No. 118), and decorate the tenderloin with five truffle and Villeroi quenelle skewers. Serve in a separate sauce-boat a velouté (No. 415) and espagnole sauce (No. 414), half of each reduced with the stock from the meat, and a little tomato parée (No. 730) added to it.

(1443). TENDERLOIN OF BEEF À LA BAYONNAISE—WHOLE (Filet de Bœuf à la Bayonnaise—Entier).

Select a fine tenderloin of beef, pare it as for à la Bernardi (No. 1444); lard it with small pieces of larding pork (No. 2, Fig. 52). Lay the tenderloin on an oval dish, pour over a gill of olive oil, one sliced onion, a few sprigs of parsley, one bay leaf broken into several pieces, and twelve pounded whole peppers. After three hours, drain the meat from the marinade, then roast it either on the spit or in the oven, and glaze it a fine color. Fry in butter some thin slices an eighth of an inch thick of ham, cutting them half heart-shaped; arrange them on each end of the tenderloin, garnishing the sides with macaroni prepared as follows: Blanch some macaroni, drain, and return it to the saucepan with some stock (No. 194a); let boil, and reduce for twenty minutes, so that the stock is entirely evaporated, then season with pepper, nutmeg, and grated parmesan. Toss the macaroni and cheese in the saucepan so that it will be thoroughly stirred without using a spoon. Serve separately a half-glaze (No. 413) and tomato sauce (No. 549), not too thick.

(1444). TENDERLOIN OF BEEF À LA BERNARDI—WHOLE (Filet de Bœuf à la Bernardi—Entier)

Prepare and lard a fine tenderloin as already explained (No. 112). Garnish the bottom of a pan with slices of pork, minced carrots and onions, and place the tenderloin on top; cover it with some good fat and put it in a very hot oven to roast; the time for accomplishing this is thirty minutes for a four pound tenderloin, then let it rest on a heater or in any warm place for ten minutes or longer; five pounds will take thirty-five minutes, and twelve minutes to rest, while six pounds will take forty-five minutes and fifteen minutes to rest. As soon as the tenderloin is nearly done, salt it properly, before serving pare both ends, remove the chain, give it a good appearance, glaze, then dress it on a grooved rice foundation, previously browned in the oven. Dress around the tenderloin small croustades made of fine foundation paste (No. 135) laid into deep tartlet molds: fill these croustades with a little macédoine thickened with butter and a little béchamel (No. 409), over this macédoine set a round game forcemeat quenelle, (No. 91) forced through a cornet on a buttered tin sheet quenelle, being the same in diameter as the croustades; put in the center of each a ring of thinly sliced truffle, then poach them in a slow oven serve separately a sauce Périgueux (No. 517), adding to it some small one-eighth inch squares of cooked ham.

(1445). TENDERLOIN OF BEEF À LA BIENVENUE—WHOLE (Filet de Bœuf à la Bienvenue—Entier).

Tenderloins intended for braising purposes should be chosen fat, for the lengthy cooking they have to undergo diminishes their size considerably. Raise the tenderloin, remove all the fat, and separate the skin from the meat; have ready large lardings of pork (No. 1, Fig. 52),

season them with thyme, chopped and finely pounded bay leaf, salt, pepper and allspice. Lard the inside of the tenderloin with these, cover with thin bardes of fat pork and tie it well. Garnish the bottom of a brazier with slices of pork, moistening with a mirepoix stock (No. 419), put in the meat, warm it, then push the pan into the oven to simmer for three or four hours according to the size of the tenderloin. Strain the gravy through a fine sieve, skim off the fat, reduce it, then drain the tenderloin, glaze and set it on a dish or on a rice foundation. Skim and reduce the stock from the meat with an espagnole and marsala sauce (No. 492), strain it through a sieve, garnish around the tenderloin with pieces of unsmoked red beef tongue cut heart-shaped, also some minced truffles, and quenelles à la Villeroi, add some fine butter to the sauce, and serve in a separate sauce-boat.

(1446). TENDERLOIN OF BEEF À LA CAUCHOISE—WHOLE (Filet de Bœuf à la Cauchoise—Entier).

Have prepared and cooked a tenderloin as explained in à la Bernardi (No. 1444); when done and glazed, dress it and garnish it around with cabbage. Lay on top of the cabbage, slices of sausage, decorate the ends with turnips cut cork-shaped, blanched and cooked in beef stock (No. 194a) with butter and sugar, and then reduced to a glaze; serve a separate espagnole sauce (No. 414), reduced with some clear gravy (No. 404).

How to Prepare the Cabbage.—Mince two cabbages, blanch them for ten minutes, drain and place them in a saucepan covering them with some beef stock (No. 194a) with one third of the volume of fat taken from the stock pot; add one pound of sausage, a carrot cut lengthwise in four, and two medium onions with two cloves in them, also a bunch of parsley garnished with bay leaf. Season with salt and pepper, cook slowly, remove all the fat and let reduce to a half-glaze.

(1447). TENDERLOIN OF BEEF À LA CHANZY—WHOLE (Filet de Bœuf à la Chanzy—Entier).

Pare and lard a fine tenderloin of beef; lay it in a deep baking pan lined with sliced onions, carrots and fat bacon and baste over with butter; salt and cover with buttered paper. Roast it for

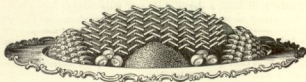


FIG. 320.

one hour in a moderate oven basting frequently and adding a gill of hot broth from time to time; lastly, drain off the tenderloin, pare it neatly and dress on a long dish, surround with a handsome garnishing composed of two pretty groups of turned and glazed carrots, two clusters of fine green peas cooked English style (No. 2742), alternated with a few very white mushroom heads, etc., at the same time serve a boatful of good thick gravy (No. 405).

(1448). TENDERLOIN OF BEEF À LA CONDÉ—WHOLE (Filet de Bœuf à la Condé—Entier).

Arrange the tenderloin and cook it the same as for à la Bayonnaise (No. 1443); glaze it, then lay it on a rice foundation, garnishing it around with game croquettes (No. 885); intercalating them with small chicken timbales. Decorate the meat with three or five skewers made of truffles and cocks'-combs; serve a tomato sauce à la Condé (No. 550) separately. This dish is prepared to figure at a dinner party, but not being carved, it cannot be conveniently handed round, so after being shown on the table, it should be removed and cut into slices, placing one on each plate with some of the garnishing and sauce, then handed to the guests.

(1449). TENDERLOIN OF BEEF BREADED AND BROWNED IN THE OVEN À LA D'AURELLES (Filet de Bœuf—Pané et Coloré au Four à la d'Aurelles).

This tenderloin should be prepared the same as for à l'Ambassade (No. 1441); when done, trim, drain and cover it with four egg-yolks mixed with two ounces of melted butter, salt and ground nutmeg. Besprinkle over with bread-crumbs in which mingle a little grated parmesan

cheese; press the bread-crumbs down slightly with the blade of a knife, and pour over some melted fresh butter. Set the meat in a hot oven so as to brown quickly; serve it up and garnish the dish with veal kernels (or small sweetbreads). Pour a Périgueux sauce (No. 517), over the garnishing and finish with small quenelles. A half-glaze sauce (No. 513) is to be served separately.

(1450). TENDERLOIN OF BEEF À LA DORLEANS—WHOLE (Filet de Bœuf à la d'Orléans—Entier).

Have a fine tenderloin larded with strips of cooked red beef tongue and truffles, cook it the same as for à la Bienvenue (No. 1445); glaze, then dress it, garnishing one side with small chicken quenelles molded with a teaspoon (No. 155), and the other side with some small peeled truffles previously warmed in Madeira sauce and meat-glaze. Place at both ends rounds or slices of cooked ham, cut one and a half inches wide by an eighth of an inch thick, and warmed in a little butter and meat glaze (No. 403). Decorate with skewers made of game quenelles à la Villeroi and cocks'-combs. Served separately an Orléans sauce (No. 512).

(1451). TENDERLOIN OF BEEF À LA GODARD—WHOLE (Filet de Bœuf à la Godard—Entier).

After cooking a tenderloin of beef the same as for à la Bienvenue (No. 1495) pare and glaze it. Make a foundation of rice, two inches high, and from ten to twelve inches long and five inches wide, egg the surface, flute it symmetrically and color it in a hot oven. Lay this on the middle of a hot dish, set the tenderloin on top and garnish around with twelve truffles cooked in Madeira wine, twelve fine mushroom heads grooved and turned round (No. 118), and twelve cocks'-combs. Moisten with a little half-glaze (No. 400). Set around twelve oval quenelles decorated with red beef tongue, decorate the top with five skewers made of truffles and double cocks'-combs, and serve with a half-glaze (No. 413) separately.

(1452). TENDERLOIN OF BEEF À LA MELINET—WHOLE (Filet de Bœuf à la Melinet—Entier).

Have a fine tenderloin prepared and cooked as for à la Bayonnaise (No. 1443), pare, glaze and dish it, garnishing it with the following preparation made in advance. Cut some round pieces of unsmoked red beef tongue two inches in diameter by three-sixteenths of an inch in thickness; prepare a macédoine, thickened with béchamel (No. 409), well buttered and set away to cool; place on each slice of tongue a lump of this macédoine an inch and a half in diameter, flatten it down slightly, and cover it entirely with chicken quenelle forcemeat (No. 89). Baste over with melted butter, and sprinkle grated parmesan cheese on top, place on a well-buttered baking pan, set them in a slow oven and as soon as they are a fine color remove and arrange them on each side of the tenderloin; place a glazed mushroom on each piece of garnishing and serve separately a marinade sauce (No. 496), with chopped up truffles added.

(1453). TENDERLOIN OF BEEF À LA MILANESE—WHOLE (Filet de Bœuf à la Milanaise—Entier).

The tenderloin is to be prepared and cooked the same as for à l'Ambassade (No. 1441). When done remove it from the fire, wipe away all the fat and moisture adhering to it, brush it over with beaten eggs and cover with fresh bread crumbs and parmesan cheese; besprinkle with butter and brown it nicely in the oven. Arrange it on a foundation made of short paste (No. 135), garnishing around with small spaghetti macaroni blanched, then drained and cooked in some consommé (No. 189). Season with salt and mix in some parmesan cheese and a little brown sauce; add the macaroni, tongue, truffles and mushrooms, all cut Julienne shape. Serve separately an espagnole sauce (No. 414) reduced with some good gravy.

(1454). TENDERLOIN OF BEEF À LA MONTEBELLO—WHOLE (Filet de Bœuf à la Montebello—Entier).

To be prepared and cooked the same as explained for à la Bayonnaise (No. 1443); after it is done, pare and glazed, dress it on a symmetrically trimmed rice foundation, and garnish it with a preparation made beforehand, composed of sixteen artichoke bottoms two inches in diameter. Fill with a salpicon made of sweetbreads, truffles, and mushrooms, to which has been added some well reduced allmande sauce (No. 407); have it slightly bomb-shaped and cover the whole with a cream

forcemeat (No. 74); sprinkle over very finely chopped tongue, pour over some butter, and poach the whole in the oven for fifteen minutes or more; have some mushroom heads fried in butter, and seasoned, finished with some meat glaze (No. 402) and fine herbs. Dress the artichoke bottoms on each side of the tenderloin, the cooked mushrooms at the end; pour some well-seasoned thickened gravy (No. 405) over, and serve a Montebello sauce (No. 502) separate.

(1455). TENDERLOIN OF BEEF, NEAPOLITAN STYLE—WHOLE (Filet de Bœuf à la Napolitaine—Entier).

Have a fine tenderloin cooked and prepared as described in à la Bienvenue (No. 1445); only lard it with pork and ham, cut the size shown in No. 2, Fig. 52; when done, pare, glaze, and lay it on a trimmed rice foundation, garnishing around with macaroni croquettes. Strain the braise, skim off the fat, and reduce it with some broken game bones and half a pint of Malaga wine; strain again, keep back one-third without adding anything to it to put with the meat, and divide; to one add some citron cut in fine Julienne shape, and to the other some sultana raisins; serve the remainder into two equal parts; the citron sauce in one sauce-boat, and the raisin sauce in another, or the two may be mingled together.

(1456). TENDERLOIN OF BEEF À LA RICHELIEU, MODERN—WHOLE (Filet de Bœuf à la Richelieu, Moderne—Entier).

Arrange the tenderloin and cook it the same as for à la Bernardi (No. 1444) a few moments before serving, glaze it and lay it on a rice foundation on a dish sufficiently large to garnish one side with stuffed tomatoes (No. 2842), and a bunch of glazed lettuce (No. 2753); the other side with stuffed mushrooms (No. 650), and some braised celery (No. 2721), and at each end a cluster of potatoes trimmed to the size of a small egg, and boiled in salted water for twenty minutes; drain off the water, and crush each potato separately in a cloth, then reshape them and range them on a buttered pan, pour some more butter over, and brown nicely in the oven, then add more butter, simply melted, neither cleared nor clarified. This meat may be ornamented by setting five skewers into it garnishing them with finely cut up vegetables. A Madeira sauce (No. 492) in a sauce-boat to be served separately.

(1457). TENDERLOIN OF BEEF À LA ROTHSCHILD—WHOLE (Filet de Bœuf à la Rothschild—Entier).

Pare a tenderloin and cook it the same as for à la Bienvenue (No. 1445); after it is done drain off the gravy, free it from fat, and reduce it to a half-glaze. Fry in butter some half heart-shaped slices of Westphalia ham, drain off the butter, remove the ham, and add half as much half-glaze (No. 400) as espagnole (No. 414), then reduce it to a proper consistency, and when ready to serve work in a small piece of butter; serve part of this sauce separately. Dress the tenderloin on a rice foundation (No. 10), garnish with some breasts of quail sautéed in butter, the ham, also fried scallops of foies-gras; cover this garnishing with the reserved sauce espagnole and half-glaze; lay on top the tenderloin, eight Villeroi quenelles and between each quenelle a double and curled cock's-comb.

(1458). TENDERLOIN OF BEEF À LA ROYAL—WHOLE (Filet de Bœuf à la Royale—Entier).

Prepare tenderloin as described à l'Ambassade in No. 1441; lard the interior with pork, ham and truffles, each cut into lardings three-eighths of an inch square. When the fillet is cooked, drain the gravy, skim off the fat, and set it into another saucepan with some broken game bones; simmer for one hour, then strain and add to it its equal quantity of espagnole (No. 414); reduce this sauce to proper consistency, being careful to remove all the grease and scum arising to the surface; put aside a third part of it, and add to the two-thirds remaining some grooved or turned mushrooms (No. 118); forcemeat quenelles round-shape and truffles cut olive-shaped. Pare and glaze the tenderloin, and dress it on a rice foundation; place the garnishing around in clusters and decorate the tenderloin with five skewers, made of cocks'-combs and truffles. Sauté a little minced raw ham in butter, moisten with a gill of Madeira wine and the third part of the gravy kept back from the rest; boil, skim, drain through a sieve and serve in a separate sauce-boat.

(1459). TENDERLOIN OF BEEF À LA SOLOHUB—WHOLE (Filet de Bœuf à la Solohub—Entier).

Prepare a tenderloin of beef in the following manner: After it has been well pared stud with truffles the third part of it (the center), and the narrow end third, lard with pork lardons (Fig. 52,

No. 2), leaving the other end unlarded. Cover the studded part with a band of fat pork, line a long, narrow braziere with slices of fat pork, carrots, onions, and a garnished bunch of parsley; place the fillet on this; braise the meat with a very little moisture, only adding stock when it becomes too reduced; when almost done take out the meat and place it on a baking sheet; egg and bread-crumbs the unlarded end, bestrew with grated cheese, pour melted butter over and brown in a hot oven. Dress on a rice foundation into which has been mixed some quarter inch squares of foies-gras. Garnish the sides of the tenderloin with minced cèpes à la Bordelaise (No. 2725) and the ends with small patties filled with tomato purée (No. 730), strained through a very fine sieve and to which has been added some meat glaze (No. 402), thickening at the last moment with cream and egg-yolks. Serve a Russian sauce (No. 535) separately.

(1460). TENDERLOIN OF BEEF À LA TRAVERS—WHOLE (Filet de Bœuf à la Travers—Entier).

To be prepared exactly as for à la Bayonnaise (No. 1443), and when cooked glaze it after paring it nicely and set it on a rice foundation. Garnish around with artichoke bottoms filled with a sweetbread croquette preparation (No. 893), dip them in eggs, bread-crumbs them and fry, have also a garnishing of small timbales made of timbale paste (No. 150), filled with spinach and cream, and covered with small puff paste tops. Pour a little good gravy (No. 404) into the bottom of the dish, and serve separately a marinade sauce (No. 496) well buttered with chopped mushrooms added.

(1461). TENDERLOIN OF BEEF BRAISED WITH ROOTS—WHOLE (Filet de Bœuf Braisé aux Racines—Entier).

The tenderloin for this must be prepared and cooked the same as for à la Bienvenue (1445); glaze, then dress it and garnish around with small olive-shaped carrots first blanched, then cooked in broth (No. 194a), butter and sugar; when done the broth will be reduced to a glaze; also have turnips cut ball-shaped, blanched, then cooked in broth, butter and sugar and reduced the same as the carrots; some small glazed onions, and celery roots cooked in gravy (No. 404). Serve separately the braise stock reduced with espagnole (No. 414); when ready to serve add some Madeira wine.

(1462). TENDERLOIN OF BEEF, HUNTER'S STYLE—WHOLE (Filet de Bœuf au Chasseur—Entier).

This tenderloin is to be cooked and prepared exactly the same as for à la Bayonnaise (No. 1443); pare it, glaze, and dress it on a rice or short paste (No. 135) foundation, garnishing around and on each side with game quenelles (No. 91), molded in a tablespoon (Fig. 80), and laying them one beside the other on a buttered tin sheet; pour into this sheet some boiling salted water, and keep the water continually boiling while poaching the quenelles until they are thoroughly done. Raise the tenderloins and sirloin from four young rabbits or any other kind of game, paring them to the same shape as the rabbit tenderloin; remove all the nerves with the tip of a knife, then lay them on a dish, and season with salt, pepper, nutmeg, thyme, bay leaf, branches of parsley, minced carrots and onions, lemon juice, and two tablespoonfuls of oil; let them marinate in this for one hour, being careful to turn them over several times, then take them from the dish without the vegetables and after dipping them into a frying batter (No. 137); fry them a fine color and garnish with these. Have a half-glaze sauce (No. 413), add to it some game carcasses and Madeira wine, when the same is ready strain either through a sieve or tammy, and mix in with the sauce some eighth of an inch square pieces of cooked ham. Pour a third of this around the tenderloin, and send the rest to the table in a separate sauce-boat.

(1463). TENDERLOIN OF BEEF, INDIAN STYLE—WHOLE (Filet de Bœuf à l'Indienne—Entier).

Have a fine tenderloin prepared and cooked as for à la Bayonnaise (No. 1443), then glaze and dish it, garnishing the sides with rice timbales, and the ends with small rice croquettes the size and shape of Spanish olives. Serve in a separate sauce-boat a light poivrade sauce (No. 522) with curry.

Indian Rice.—How to prepare the rice for the timbales and croquettes: Pick one pound of rice, wash well, blanch and drain it; set it in a saucepan with half a pound of butter, and the decoction of a pinch of saffron infused in half a gill of water, salt and cayenne pepper. Cover the rice with beef stock (No. 194a), boil and let finish cooking in a slow oven for half an hour, then remove a quarter of it and put it into a bowl, mixing in with it sufficient allemande sauce (No. 407) to give it consistency, then let get cool, and afterward form it into croquettes the size and shape of a Spanish olive, fill some timbale molds with the balance of the rice.

(1464). TENDERLOIN OF BEEF À LA PRINTANIÈRE—WHOLE (Filet de Bœuf à la Printanière—Entier).

Pare a tenderloin, lard it with fat salt pork cut in the shape of lardons (No. 2, Fig. 52); garnish the bottom of a long narrow brazier with fragments of fat pork, minced vegetables, onions and aromatics; moisten the meat with a pint of stock (No. 194a); reduce this liquid slowly to a glaze, then remoisten to three-quarters of its height. Boil the liquid for seven to eight minutes and cover the tenderloin with buttered paper; close the brazier, put it back on a slower fire and continue to cook with fire over and under for a couple of hours basting it oftentimes with its stock. The meat ought now to be perfectly well done; drain it off to pare; strain

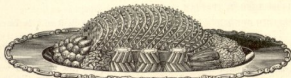


FIG. 325.

and free the stock from fat, pour into it one glassful of Marsala wine and reduce to a half-glaze. Place the tenderloin on a deep baking pan, pour the stock over and glaze while basting frequently; drain off and strain the stock once more, suppress all of its fat and thicken with a few spoonfuls of brown sauce (No. 414) or tomato sauce (No. 549); keep it in a bain-marie. Fasten a wooden foundation covered with cooked paste on the bottom of a long dish, glaze with a brush. Carve the tenderloin into slices, reshape as before and dress it on this foundation; surround with a fine variegated garnishing divided in groups composed of braised lettuce, small timbales of vegetables, small glazed carrots, flowerets of cauliflower and lozenge-shaped string beans. Glaze the meat and cover the bottom of the dish with a small part of the sauce having the rest served in a sauce-boat.

(1465). TENDERLOIN OF BEEF WITH TRUFFLES—WHOLE (Filet de Bœuf aux Truffes—Entier).

To be prepared as for l'Ambassade (No. 1441); stud the tenderloin with raw truffles cut to represent nails, drive them in the surface of the meat one inch apart from each other, using a wooden peg for the purpose a little smaller than the nail. Cover the tenderloin with slices of fat pork, and tie them on; finish cooking exactly the same as tenderloin à la Bayonnaise (No. 1443), and when the meat is done, drain, trim and dress it on a long dish, garnish on each side with small peeled truffles, covering with clear half-glaze (No. 400). Serve separately a Madeira sauce with essence of truffles (No. 395).

(1466). TENDERLOIN OF BEEF WITH VEGETABLES—WHOLE (Filet de Bœuf aux Légumes—Entier).

Prepare and cook the tenderloin exactly as for à la Bienvenue (No. 1445); after having it pared and glazed, set it on a small rice foundation, garnishing it around with the following vegetables arranged in separate groups in order to vary their different colors. This dish can be decorated with pear-shaped carrots, small clusters of cauliflower, turnips cut into balls, artichoke bottoms garnished with Brussels sprouts, small glazed onions or any other vegetable in season, being careful to suppress any kind that will be served at the same dinner, and which has intentionally been avoided in this, such as asparagus tops, for there is seldom a dinner when this vegetable is not served in some way or the other, either as cream soup, or plain boiled. Also green peas, string beans and flageolets, these all being generally used as vegetables served with the entrées. Mushrooms are also employed largely for garnishing, and boiled potatoes are invariably served with fish. Send a sauce-boat of half-glaze sauce (No. 413) to the table, the same time as the tenderloin.

(1467). BEEF TONGUE À LA ROMAINE (Langue de Bœuf à la Romaine).

Remove from a beef tongue, the fat and cartilaginous part lying near the end. Soak it for one hour and a half in cold water, then put it into a saucepan sufficiently large to contain a gallon of water, adding salt, pepper and one onion with two cloves; let cook for three hours. Remove the skin covering the tongue, and place the latter on a dish, garnishing around it with small ravioles (No. 2976), mingled with gravy (No. 404), tomato purée (No. 730), and parmesan cheese; serve separately a Roman sauce (No. 534).

(1468). BEEF TONGUE À LA SOLIGNY (Langue de Bœuf à la Soligny).

Prepare and cook a beef tongue the same as beef tongue Roman (No. 1467); cut it into quarter of an inch thick slices; and from these cut circles of one and three-quarter inches in diameter, also as many slices of truffles as there are circles of tongue; keep them warm in a little meat glaze (No. 402) and Madeira wine. Mince a two-ounce onion, fry it in oil with four ounces of artichoke bottoms cut into eight pieces, season with salt, pepper and a little garlic, adding the truffles and tongue, some lemon juice and chopped parsley, and serve all on a dish surrounded by sippets of bread fried in butter.

(1469). TONGUE, ITALIAN, BAKED (Langue à l'Italienne au Gratin).

Cold braised tongue may be used for this, or else unsmoked boiled red beef tongue. Cut into thin and pared slices, put inside a drill pocket furnished with a grooved socket, some potato croquette preparation (No. 2782), not too firm; force a border of this on the extreme edge of the inside of a dish, garnishing the interior of the border with sliced tongue. Fry in butter one shallot, some chives, and a few mushrooms all finely chopped, thicken with a thin béchamel sauce (No. 409), stirring in some grated parmesan cheese, cover the tongue with this, sprinkle grated bread raspings and parmesan cheese on top, pour over some butter, and put it in the oven to acquire a good color.

(1470). BEEF TONGUE, MACÉDOINE (Langue de Bœuf Macédoine).

Pare and remove from a beef tongue the fat and cartilaginous part, lying near the thick end; blanch it for fifteen minutes and lard it with small lardings (No. 3, Fig. 52); seasoned with pepper, salt, and chopped parsley. Line a saucepan with slices of fat pork, place the tongue on top, and moisten with a mirepoix stock (No. 419), and white wine, then let cook for two and a half to three hours according to its size. Remove the skin, strain the stock through a sieve, then skim off all the fat and reduce it one third. Glaze the tongue nicely with this, dish it up, and garnish around with a vegetable macédoine (No. 2755) thickened with velouté (No. 415) and some good butter. A Madeira sauce (No. 492), should be served separately.

(1471). TRIPE À LA MODE DE CAEN (Gras-double à la Mode de Caen).

In order to be successful with this recipe, it will be necessary to have a large earthen pot and a brick oven with hermetically closed cast iron doors; it will take for a pot containing thirty-five pounds, from twelve to fourteen hours; beside the tripe as ordinarily used, include also the "franchmule" the fourth stomach properly called the reed (Abomasum) and "feuille" the third stomach properly called the manyplies (Omasum) and two boned ox feet. The tripe must be raw, well cleansed, and extremely fresh. Divide it into pieces two inches square; cover the bottom of the pot with slices of pork, lay the tripe on top and season with salt, mignonette, five onions, one of them having five cloves in it, a boned ox foot, a bunch of parsley garnished with thyme and bay leaf, a clove of garlic, and some quartered carrots, and above this set another layer of tripe, and ox foot, seasoned with salt and mignonette, and so on until the pot is full, besides adding a quart of water. The last layer must be the "feuille." When the tripe is taken from the oven, remove the "feuille" and skim off all the fat, take out the vegetables and parsley, then serve very hot.

(1472). TRIPE À LA POULETTE WITH MUSHROOMS (Gras-double à la Poulette aux Champignons).

Select previously well cleansed raw, fat and very fresh tripe, blanch it for ten minutes and when drained cool it off, cut it into large pieces and put them into a stock-pot with water, salt, allspice, carrots, onion with two cloves, and a bunch of parsley garnished with thyme and bay leaf; let boil very gently on a slow fire for eight hours keeping the cover on close, then put the tripe aside to cool in its own water. Drain and wipe it off, and cut it into two inch by one-half inch pieces, then fry them in butter without attaining a color; drain off the butter, cover the tripe with an allemande sauce (No. 407), and just when ready to serve incorporate into it a piece of fine butter, some chopped parsley and minced mushrooms, and a little lemon juice.

(1473). TRIPE À LA TARTARE (Gras-double à la Tartare).

Have some well cooked honey-combed tripe; cut it into two-inch squares, put it in a bowl, seasoning it with salt, pepper, parsley and chopped onions; sprinkle over some oil

and lemon juice, and let the tripe macerate in a cool place for one hour. Drain it off, and dip each piece in melted butter and fresh bread-crumbs, then broil them on a slow fire. Dress the tripe on a very hot dish, and serve at the same time, but separately, a sauce-bowl of tartar sauce (No. 631).

(1474) TRIPE BAKED WITH PARMESAN CHEESE (*Gras-double Parmesan au Gratin*).

Have some very fresh cooked tripe; cut it into one and a quarter inch squares arrange them on a buttered dish in layers, besprinkle each layer with pepper and grated parmesan cheese, and pour over a tomato sauce (No. 549) mixed with an espagnole sauce (No. 414) and a little good gravy, dredge over the top some bread-crumbs and more grated parmesan, pour over some butter and brown in a hot oven.

(1475) TRIPE LYONNAISE (*Gras-double Lyonnaise*).

Have some fresh tripe, white and well cooked; cut it into strips two inches long by a quarter of an inch wide; mince four ounces of white onions, fry them slowly in a pan with half oil and half butter, in the meanwhile frying the tripe in another pan; when the contents of both have attained a nice color, mix them together and continue frying for ten minutes, tossing them constantly, when brown, season with salt, pepper, lemon juice or good vinegar and chopped parsley. Drain off the butter well and serve on a very hot dish.

(1476) TRIPE, PARISIAN STYLE (*Gras-double à la Parisienne*).

Cut Julienne-shaped (No. 318) some carrots and celery roots, blanch them, drain and fry them in lard with minced onions and leeks; add the quarter of the same quantity of mushrooms cut into three-sixteenth inch squares, and two pounds of tripe cut into strips one inch and a half by one-quarter of an inch, and season with salt, pepper, a bunch of parsley garnished with thyme, bay leaf and a clove of garlic. Moisten to the height of the tripe with broth (No. 194a), boil up once, and then place it in the oven for one hour; skim off the fat, reduce the stock with a tomato sauce (No. 549) and soubise sauce (No. 543); serve up the tripe, pouring the reduced sauce over.

(1477) TRIPE PAUPIETTES (*Paupiettes de Gras-double*).

Cut strips of cooked tripe four inches long by two inches wide; cover one side of these with a layer of cream forcemeat (No. 75) mingled with some chopped ham, cooked fine herbs (No. 385); roll the strips up, and lay them in buttered tin rings; line a saucepan with slices of fat pork and slices of raw ham, carrots, celery, and minced onions, also a garnished bouquet; then place the paupiettes on top. Dilute it to the height of the rings with broth (No. 194a). Cover with a round piece of buttered paper, and put it to cook in a slack oven for two hours, adding a very small quantity of broth each time the gravy becomes too much reduced; when the paupiettes are well done, drain them, lay them in a sauté pan, pour over them their own gravy reduced to a half-glaze, and put them back into the oven; glaze and dress them on a very hot dish pouring over the gravy to which has been added a tomato sauce (No. 549) and a dash of cayenne pepper, straining the whole through a very fine sieve.

(1478) TRIPE WITH COOKED FINE HERBS (*Gras-double aux Fines Herbes Cuites*).

Take some white, fresh, and well-cooked tripe; cut it into strips of one and a half by one inch, and fry them in butter. Fry separately in butter some chopped onions and shallots, some chopped fresh mushrooms, and when the latter have evaporated their moisture, add half as much chopped truffles as there are mushrooms, then put in the tripe, seasoning it all with salt, pepper, a little lemon juice, some meat glaze (No. 402) and a very little tomato purée (No. 730), sprinkle over some chopped parsley.

VEAL (Veau).

(1479). BRAINS À L'AURORA (Cervelles à l'Aurore).

Remove the thin skin covering the brains also the fibres. Lay the brains in fresh water for several hours, carefully changing it at intervals, then put them in a saucepan, cover with water, and season with salt, whole pepper, chopped onions, thyme, bay leaf, and a little vinegar. Boil, then let simmer for twenty minutes; drain, and cut each one into twelve equal-sized pieces. Arrange them on a buttered and bread-crumbed dish, cover with an aurora sauce (No. 430), adding to it for each brain the chopped whites of four hard boiled eggs; and some chopped up parsley. Set the four hard yolks on a sieve, and with a spoon press them through over the brains. Spread some butter on top, and brown in a hot oven.

(1480). BRAINS À LA CHASSAIGNE (Cervelles à la Chassaigne).

Prepare the brains the same as for the poulette (No. 1481); drain and dress them on a hot dish and cover with the following sauce: Have a pint of velouté (No. 415), four hard boiled egg-yolks pounded with six ounces of butter, a tablespoonful of English mustard; pass the whole through a fine sieve, and add chopped and blanched chervil, chives, tarragon, and shallot, also a little spinach or vegetal green. Season properly, then add just when serving, a few chopped gherkins; pour this sauce over the brains.

(1481). BRAINS À LA POULETTE WITH MUSHROOMS (Cervelles à la Poulette aux Champignons).

Soak some brains in cold water for two hours, remove the sanguineous skin enveloping them, and lay them in a saucepan to cook; cover with water, add a dash of vinegar, some sliced carrots and onions, a bunch of parsley garnished with thyme and bay leaf, a clove of garlic, and whole peppers; cook without boiling, letting them barely simmer on the side of the range half an hour; drain on a napkin and cut them lengthwise in four, range in a circle on a dish, and fill up the empty space with mushrooms added to a poulette sauce (No. 527), pouring a part of it over the brains. Garnish around with triangle-shaped croûtons of bread fried in clarified butter, and serve the remainder of the sauce separately.

(1482). BRAINS IN MATELOTE (Cervelles en Matelote).

Have the brains prepared and cooked as for the aurora (No. 1479). Brown in a pan either with butter or lard, three dozen small raw onions, seasoning with salt and a pinch of sugar; when of a fine color, put them into a small sautoir with some broth (No. 194a), and finish cooking, letting the liquid fall several times to a glaze; drain the brains, wipe dry, and dress them triangle-shaped on a dish; between each brain set a few of the onions, a cluster of stoned and stuffed olives, and one of small mushroom heads. Cover the brains with a brown sauce (No. 414) reduced with red wine, and finished with a little anchovy butter (No. 569); garnish around with trussed crawfish.

(1483). BRAINS, PEASANT STYLE (Cervelles à la Paysanne).

Cook the brains and finish them the same as for aurora (No. 1479); drain, wipe, and cut them in thick slices; roll each of these in flour. Put some melted butter into a sautoir, let boil and purify well, and when it begins to blacken, add the pieces of brain; as soon as they are colored on one side, turn them over, and let them do likewise on the other, then lift them out without breaking and lay them on a napkin; wipe and then dress the slices on a well buttered white sauce (No. 562) into which has been mixed lemon juice and chopped parsley.

(1484). BRAINS WITH BLACK OR HAZELNUT BUTTER (*Cervelles au Beurre Noir ou au beurre Noisette*).

Have the brains prepared and cooked the same as for the poulette (No. 1481); when done drain and dress them in the center of a very hot dish; strew over with chopped parsley, salt and pepper and baste with black butter (No. 365); put a dash of vinegar into the pan and pour it over the brains with the butter; both butter and vinegar must be strained through a fine sieve.

(1485). BRAINS WITH TOMATOED BÉARNAISE SAUCE (*Cervelles à la sauce Béarnaise (Tomatée)*).

Skin some brains, that is, remove carefully the membrane that covers them without breaking the brain; soak them in cold water for two hours, then plunge them into boiling water only to stiffen; drain and cook them for twelve minutes in a good white wine mirepoix (No. 419) and arrange them on a dish. Cover with a tomatoed Béarnaise sauce (No. 433).

(1486). BRAINS WITH VENETIAN OR GREEN HOLLANDAISE SAUCE (*Cervelles à la Sauce Vénétienne ou à la Sauce Hollandaise Verte*).

Blanch the calves' brains the same as for the poulette (No. 1481); divide each one in four parts and dress every piece on a separate oval-shaped slice of bread that has been fried in butter; place them on a hot dish and cover either with Venetian sauce (No. 555), or Hollandaise vert pré sauce (No. 477).

(1487). BREAST OF VEAL À LA BOURDALOUE (*Poitrine de Veau à la Bourdaloue*).

Remove the bones from a breast of veal without touching the gristle; pick the skin with a trussing needle to extract all the air, and season it on the boned side; roll it up lengthwise and tie. Cover the bottom of a saucepan with a few minced vegetables, lay the breast on top, salt lightly and moisten to half its height with some unskimmed stock (No. 194a); add a bunch of aromatic herbs, put on the lid and let the liquid reduce to a glaze; remoisten to half its height and finish cooking the meat in a moderate oven, turning it over frequently during the time so that it gets a fine color all over. Before serving drain, untie, and keep it warm, while stirring into its gravy half a glassful of white wine; let boil, strain through a sieve, free it of its fat and thicken with a brown sauce (No. 414). Dress the meat on a long dish and garnish around with veal quenelles, and small canapés garnished with chopped up ham, serving the sauce separately.

(1488). BREAST OF VEAL À LA MONDOUX (*Poitrine de Veau à la Mondoux*).

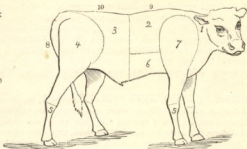
Procure a white and fat breast of veal; cover a baking pan with minced carrots and onions, fragments of fat pork and a garnished bouquet; lay the breast on top, moistening to its height with stock (No. 194a); first boil then cook it in a slack oven for three hours, being careful to turn it over several times during this period. When the breast is well done, remove the hard ribs, leaving on the gristle; set it under a weight, and when nearly cold bread-crumbs them English style (No. 13). Butter liberally a baking sheet, lay the meat on top, sprinkle over with more butter, then brown it nicely in a slow oven. Dress on a long dish and range around a garnishing composed of tomatoes cut in halves and the moisture extracted, shredded green peppers, chopped onions and a clove of garlic, the whole fried in butter and diluted with a little velouté (No. 415), nicely seasoned and besprinkled with chopped parsley.

(1489). BREAST OF VEAL AU GASTRONOME (*Poitrine de Veau au Gastronom*).

Select a fine breast of veal as long and wide as possible; remove the red bones covering the gristle, prick the skin with a needle, and lay a towel over the meat, then with a cleaver strike the top with a few blows so as to expel the air; slip the blade of a knife between the skin and ribs, as far as the gristle and the ends, and fill the space in with a veal quenelle forcemeat (No. 92) to which has been added very finely chopped chives and red beef tongue; sew up the skin quite close to the rib bones to give it its original shape. Butter the bottom of a roasting pan; cover it with minced carrots and onions and a garnished bunch of parsley, lay the breast on top, spread it over with good fat and pour in a pint of stock (No. 194a) or water. Two and a half hours before serving put the breast into a moderate oven, baste it occasionally, glaze it of a fine color and serve it with the half-glaze (No. 400) poured over and gastronome potatoes (No. 2789) around.

VEAL, AMERICAN CUTS (Veau, Coupe à l'Américaine).

1. Head and Neck
2. Rack
3. Loin and Saddle
4. Leg
5. Feet



6. Breast
7. Shoulder
8. Tail
9. Fore Quarter
10. Hind Quarter

FIG. 322.

VEAL, AMERICAN AND FRENCH CUTS.

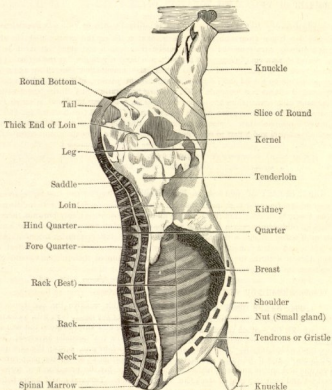


FIG. 323.

(1490). BLANQUETTE OF BREAST OF VEAL À LA JACQUART (Blanquette de Poitrine de Veau à la Jacquart).

Have two pounds of breast of veal cut into half inch pieces; lay them in tepid water for two hours, then drain and fry colorless in butter; moisten with remoistening (No. 189) add salt, a garnished bunch of parsley, one onion, two cloves and pieces of carrots; let all boil for one hour, or until finished cooking; drain, and make a velouté (No. 415) with the stock; after this sauce is well skimmed, thicken it with six egg-yolks, butter, and lemon juice; run it through a tammy. Pare the pieces of meat, put them back into the sauce, also the onions and some turned and channeled mushrooms (No. 118); stir and toss well together in the saucepan, then dress with braized chestnuts (No. 654) around.

(1491). BREAST OF VEAL STEWED WITH ROUX (Ragoût de Veau au Roux).

Cut a breast of veal into pieces an inch and a half square; fry them without browning in some butter; then drain this butter off and moisten with a quart of stock (No. 194a). Make a roux (No. 163) not too dark; dilute it with a part of the stock, then throw in the veal, one carrot, two onions (one of them having two cloves in it) and a bunch of parsley garnished with thyme and bay leaf; season with salt, pepper and a pinch of sugar, and let boil slowly for one hour, then add forty small onions fried to a fine color in butter and twenty turned mushroom heads (No. 118). When the meat is done, the sauce should be reduced to a proper consistency; dress the veal, lay the small onions around with the turned mushrooms; season the sauce, strain it through a sieve and pour it over the stew.

(1492). BREAST OF VEAL WITH TOMATOES, QUEEN STYLE—STUFFED (Poitrine de Veau Farcie aux Tomates Reine).

Select the breast of veal as long and wide as it can be had; split it open its entire length on the straight side without separating the two parts, or even the ends; season the inside with salt, pepper, and nutmeg, then proceed to fill the empty space with a forcemeat prepared as follows: have one pound of lean veal, the same of fat pork, and half a pound of panada (No. 121); chop the veal and pork up separately, add to it the panada, then pound the whole well together with some salt, pepper, and nutmeg, two whole eggs, two spoonfuls of parsley, half a pound of mushrooms, and half a pound of ham both chopped. Mix well this preparation, and fill the breast with it; sew up the aperture with coarse thread, then lay the meat in a brazier lined with slices of fat pork, minced carrots and onions; moisten with a pint of stock (No. 194a), and after letting it fall to a glaze, moisten it once more with a quart of stock; when this comes to a boil, set the pan in a moderate oven for two hours and a half to three hours, basting it over frequently, and when done glaze it to a fine color. Strain and skim off the fat from the gravy, and reduce it to a half-glaze; dress the meat on a long dish, pour part of the gravy over, and garnish the dish with queen tomatoes (No. 2840), serve a separate sauce-boat of the same stock reduced with the same quantity of espagnole sauce (No. 414).

(1493). BREAST OF VEAL À LA MÉNAGÈRE (Poitrine de Veau à la Ménagère).

Have a fine fat breast of veal; prick the skin with a needle, cover over with a cloth; strike it several blows with a cleaver, then fry it lightly in butter, and when nicely browned, remove and trim it into an oval-shape; return it to the saucepan, add small bits of bacon, carrot, and turnip in the shape of balls; moisten with white wine and stock (No. 194a), then let fall to a glaze. Remoisten again and cook the meat in a slow oven while moistening frequently until thoroughly done, then dress it with the carrots on one side and the turnips on the other, the pieces of bacon on the ends; strain the gravy, free it of its fat, and reduce it to a half-glaze. Just when ready to serve, add to half of the gravy a liberal piece of fresh butter, lemon juice, and chopped parsley, serve it in a sauce-boat; pour over the breast the remaining gravy.

(1494). CALF'S CROW À LA NORMANDE (Fraise de Veau à la Normande).

After soaking a fine calf's crow, cut it up into quarter pound pieces. Lay on the bottom of the vessel intended for cooking this dish, first a layer of calf's feet cut in two lengthwise and the crow, on top a bed of minced onions and shallots, a little garlic and chopped parsley; season each layer with salt and mignonette, continuing until the vessel is full; then cover over with a piece of fat pork and add a bunch of thyme, bay leaf and parsley; pour over two bottlefuls of cider with a glass of brandy. Hermetically close the vessel by rubbing a little paste between it and the lid, and set it in a slack baker's oven for six hours; skim off the grease; remove the meat, free it from bones, place it on a chafing dish and strain the stock over.

(1495). VEAL OUTLETS À LA CHIPOLATA (Côtelettes de Veau à la Chipolata).

Pare some veal outlets and lard them with cooked unsmoked red beef tongue. Cover the bottom of a buttered sautoir with round slices of onions, carrots, thyme, bay leaf, and branches of parsley; lay the outlets on top and moisten to the height of the vegetables with stock (No. 194a); cover with a buttered paper, let boil and cook on a moderate fire basting them frequently. Dress the outlets when done, strain the stock, skim off the fat and reduce it to a half-glaze, add as much brown sauce (No. 414) and garnish with braised chestnuts (No. 654), braised carrots and turnips, also some mushrooms and small boiled chipolata sausages (No. 754).

(1496). VEAL OUTLETS PLAIN AND À LA GEORGINA (Côtelettes de Veau Nature et à la Georgina).

Have a rack of very white veal containing four covered ribs; bone the chain of the spine and saw off the rib bones from the beginning of the spine; trim the chops thus obtained, flatten them lightly and pare them rounded at the angles; season with salt, lay them in melted butter. Twenty minutes before serving broil them on a slow, well maintained fire to let them acquire a good color; it will require from sixteen to eighteen minutes to cook them to perfection, turning them over after they have been on eight or nine minutes. Dress them on hot dishes, pour some clear gravy (No. 404) over and serve.

À la Georgina.—Dress the outlets crown-shape and garnish around or in the center with risot and parmesan cheese (No. 739), and minced mushrooms in the center. Around the risot place artichoke bottoms cut in two and fried in butter. Pour into the bottom of the dish some light gravy (No. 404), and serve a tomato sauce (No. 549) and half-glaze sauce (No. 413) mixed separately.

(1497). VEAL OUTLETS À LA SEYMOUR (Côtelettes de Veau à la Seymour).

Prepare the outlets the same as when cooked plain (No. 1496), season and dip in eggs, roll them in chopped up truffles and bread-crumbs and fry in clarified butter. Dress and garnish around with flowerets of cauliflower and croustis of sweetbreads (No. 872). Pour part of a ravigote sauce (No. 531) over the outlets, serving the remainder separately.

(1498). VEAL OUTLETS À LA ZINGARA OR SINGARA (Côtelettes de Veau à la Zingara ou Singara).

Prepare the outlets exactly as for the plain ones (No. 1496); lay them in a sautéing dish with some butter, and cook them quickly, adding a garnished bunch of parsley and half a pint of white wine; reduce this to a glaze, moisten once more with a pint of stock (No. 194a) and let smother for fifteen minutes; turn them over and finish cooking taking from fifteen to twenty minutes longer. Cut some Westphalia ham in slices, pare them like half hearts, and just when ready to serve fry them in butter and lay one between each outlet when dressed; detach the ham glaze in the pan with some white wine and add to it the half-glaze of the outlets, also a pinch of cayenne and lemon juice; strain the sauce and pour it over the outlets and ham.

(1499). VEAL OUTLETS, HALF-GLAZE (Côtelettes de Veau, Demi-glaze).

After preparing six outlets as for maître d'hôtel (No. 1501) without any larding, put them into a heavily buttered sautéing pan with a garnished bunch of parsley, a quarter of a pint of Madeira wine and half a pint of good veal blond stock (No. 423). Let come to a boil, then place it in a slow oven; at the end of fifteen minutes turn them over so that they do not cook too rapidly, and after another fifteen minutes they should be sufficiently glazed. Dress them on a dish; strain and skim the fat from the stock adding to it a spoonful of half-glaze (No. 406); pour this over the outlets and garnish them with paper frills (No. 10); then serve.

(1500). VEAL OUTLETS WITH CHICORY—LARDED (Côtelettes de Veau

Piquées à la Chicorée).

Pare six small veal outlets, keeping the bone end rather short and the meat not too thick; lard them in the center all on the same side. Cover the bottom of a sautoir with fragments of fat pork and cut up onions and carrots, on this range the outlets, season and moisten to their height with stock (No. 194a); stand the sautoir on a hot fire, reduce the liquid to half, then cover the outlets with buttered paper; cook while covered on a slow fire or in a very slack oven increasing the moistening from time to time, lastly, glaze the outlets at the oven door having them uncovered and basting with their own stock. Dress them, in a straight row on a long dish, the handle bone placed underneath; surround both sides with a garnishing of chicory cream (No. 2729); detach the glaze from the sautoir with a little broth and baste the meats with this after it has been skimmed and strained.

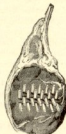


FIG. 304.

(1501). VEAL OUTLETS, MAÎTRE D'HÔTEL (*Côtelettes de Veau Maître d'Hôtel*).

Cut six outlets from a rack rather thick and straight, each one having one rib bone; cut the chain bone so as to detach the meat; suppress all the skin covering the fat and shorten the bone on the spine end, beat down the outlets, not too thin, with a damp cleaver on a slightly wet table; scrape the rib bone toward the top where the frill is placed; round and pare the meat of the outlet; season with salt, coat over with oil or melted butter; range them on a broiler, and broil them on a moderate fire for sixteen to eighteen minutes, turning them over at the end of eight or nine minutes. Lay them on a dish, glaze over with a brush, trim the handles with a paper frill (No. 10) and dress them crown-shaped on the serving dish with a layer of maître d'hôtel butter (No. 581) between each one. For plain serve the above with a clear gravy (No. 404).



FIG. 325.

(1502). VEAL OUTLETS, MILANESE (*Côtelettes de Veau Milanaise*).

Have six pared veal outlets; dip them in clarified butter, then in bread-crumbs and immerse them in strained and beaten eggs; then again in bread-crumbs mixed with half the quantity of grated parmesan, and smooth this second breading carefully with the blade of a knife so as to have it level and even. Twenty minutes before serving put into a sautéing-pan sufficiently large to contain the outlets without squeezing them, enough clarified butter to allow them to swim; fry them to a fine golden color, being careful to turn them over once only, then drain, ornament with a paper frill (No. 10) and dress; pour around a tomato sauce (No. 549) mixed with half-glaze sauce (No. 413), and surround with tomato or macaroni Milanaise timbales (No. 2988).

(1503). VEAL OUTLETS STUDDED WITH TRUFFLES (*Côtelettes de Veau Cloutée aux Truffles*).

Pare six covered veal outlets keeping the rib bones rather short, and the meats seven-eighths of an inch thick; stud them rosette-shaped all on the same side with pieces of truffles square on one end, and pointed on the other. Cover the bottom of a sautoir with scraps of fat pork, minced carrots and onions; on this range the outlets, season, and moisten to their height with beef stock (No. 194a); set the saucepan on a brisk fire, reduce the liquid to half, cover the chops with buttered paper, and let cook with the lid on over a slow fire, or else in the oven, increasing the moistening at frequent intervals. At the very last moment allow them to glaze while uncovered, basting with their own stock; lift them out, pare them slightly, garnish the handles with paper frills (No. 10), and dress over a Madeira sauce (No. 492) reduced with essence of truffles (No. 395).



FIG. 326.

(1504). VEAL OUTLETS WITH FINE HERBS (*Côtelettes de Veau aux Fines Herbes*).

Cut, pare, beat, and season six or eight veal outlets; put them into a sautoir containing butter, fry them on both sides over a brisk fire, and when well browned, drain off the fat into another small saucepan, and lay it on one side. Moisten the meat with a little stock (No. 194a), let the liquid fall slowly to a glaze in such a way as to finish the cooking, and lastly add a few spoonfuls of white wine. In the fat put aside, fry colorless two or three spoonfuls of chopped shallots and onions, with five or six spoonfuls of chopped up raw mushrooms, and continue frying until these have lost all their humidity, then thicken with a half-glaze sauce (No. 413). Let this cook for a few minutes, and pour it over the outlets in the sautoir; besprinkle with a few spoonfuls of chopped truffles and cooked ham, and let simmer together for seven or eight minutes. Dress the outlets garnished with frills (No. 10) on a long dish; add to the sauce a pinch of chopped and blanched parsley leaves, pour it over the meat.

(1505). STUFFED EARS, TOMATO SAUCE (*Oreilles Farcies à la Sauce Tomate*).

Cook three or four small and very clean calves' ears in stock (No. 182); drain and leave them till nearly cold, and when properly wiped, shorten and divide each ear into two parts; pare nicely, season and stuff these halves by covering them over with a thick baking forcemeat (No. 81), mixed with a third of its quantity of veal quenelle forcemeat (No. 92), and a few spoonfuls

of cooked fine herbs (No. 385); smooth them down nicely and roll the half ears into white bread-crumbs, dip them in beaten eggs, bread-crumbs once more, and plunge into very hot frying fat to brown while heating; drain, salt, and dress them on a folded napkin with fried parsley. A tomato sauce (No. 549), should be served separately.

(1506). CALVES' FEET, AMERICAN STYLE (Pieds de Veau à l'Américaine).

Dry and singe six calves' feet; split them in two to suppress the middle bone, return them to their original shape, and tie them together, then parboil for ten minutes; remove, drain, and put them back into a saucepan with water, salt, carrots, and onions, a bunch of parsley garnished with thyme and bay leaf, whole peppers, and cloves; let this cook on a moderate fire for one hour and a half. Fry in some lard, a few celery roots, onions, and ham cut in dice; moisten with the above stock and white wine, add to it the feet, and when well cooked, which will take about three hours, drain and bone them; season over with salt, mignonette, and nutmeg, and place them under a weight; when cold, pare, besprinkle with finely chopped parsley and shallots, then dip them in eggs, then in bread-crumbs and fry over a slow fire for fifteen minutes, basting them with melted butter. Dress and serve with a separate sauce-boat of espagnole sauce (No. 414) and velouté sauce (No. 415), half of each, seasoned with curry, and thickened with egg-yolks.

(1507). GRENADINS OF FILLET OF VEAL, TOMATOED ARGENTINE SAUCE (Grenadins de Filet de Veau Sauce Tomates Argentine).

If fine grenadins are required, they should be cut either from the minion fillet or from the large saddle fillet or from the kernel; in either case beat the meat with a cleaver, having the blade dampened, flatten to three-eighths of an inch in thickness; pare them into half hearts or ovals, all of the same size; season and lard with fat pork. Place these grenadins in a sautoir lined with scraps of fat pork, roots and sliced onions; moisten to half their height with stock (No. 194a), and cook, letting the liquid fall to a glaze several times, and finally finish glazing it in the oven, basting with its own stock. Just when ready to serve, lift them out, drain and lay them on a long dish, one overlapping the other in a single row, and around pour an Argentine tomato sauce (No. 429); sprinkle the meat over with the stock, strained free of fat and well reduced.

(1508). MINCED FILLET OF VEAL, POTUGUESE (Émincé de Filet de Veau à la Portugaise).

Chop up one shallot very finely and put it into a saucepan with half a pint of port wine and a finely shredded orange peel, a pint of cayenne pepper, lemon juice and half a pint of espagnole sauce (No. 414); boil and reduce the whole to the consistency of sauce. Heat some cooked veal fillets cut up into slices, dress them in the center of a circle of poached eggs laid on oval-shaped croûtons, and place on top of each egg a piece of tongue cut the shape of a croûton; pour the sauce over all.

(1509). MINION FILLETS OF VEAL, WITH PURÉE OF ARTICHOKE (Filets Mignons de Veau, Purée d'Artichaut).

From the thickest part of an uncooked, pared minion fillet of veal, cut off slices each half an inch, having them slightly biased so as to obtain them wider; flatten with the cleaver, pare into rounds two and a quarter inches in diameter or in ovals, then season. Heat some clarified butter in a sautoir, range the minions on the bottom and fry them quickly on both sides, turning them over as fast as they are glazed; drain off the butter and moisten to half of their height with some good veal blond (No. 423); let fall two or three times slowly to a glaze always adding more of the same stock. When the minions are well glazed and cooked, lift them up one by one with a fork, and dress each on a flat crust of bread browned in the oven; range these on a long dish in two straight rows, and at both sides lay some artichoke purée (No. 794) pushed through a pocket; pour over part of the stock from the filets after it has been reduced with a spoonful of Madeira wine. Serve the remainder in a sauce turren.

(1510). MINIONS OF FILLET OF VEAL WITH MUSHROOMS (Mignons de Filet de Veau aux Champignons).

From a good fillet of a saddle of veal cut eight or ten bias slices half an inch in thickness and weighing six ounces; beat to flatten and pare slightly oval-shape, lard them on one side with thin lardons (No. 4, Fig. 52). Season these minions and range them one beside the other in a sautoir

having the bottom covered with fragments of fat pork and a few slices of onion; moisten to their height with veal blond (No. 423) and let this fall slowly to a glaze; moisten again and cook them in this manner, allowing the liquid to fall two or three times; now drain out the minions, pare them neatly and strain the stock, skim off its fat and reduce it well. Put the minions back into the sautoir, pour their stock over and glaze to a fine color in a slack oven keeping them well basted. On the center of an entrée dish fasten a very thin wooden bottom covering it with



FIG. 327.

cooked paste (No. 131); dry this and glaze it over with a brush. Have some quenelle forcemeat prepared with the veal parings, fill a small timbale mold four inches in diameter by two inches in height; cover this forcemeat with buttered paper and poach in a bain-marie. At the last moment invert this forcemeat "pain" on the center of the foundation, range the minions around one overlapping the other; on the top dress some mushroom heads in a pyramid, having them cooked very white and coated with velouté (No. 415); add to the stock in the sautoir some half-glaze (No. 400), pour some of this sauce into the bottom of the dish and serve what remains apart.

(1511). PAUPIETTES OF FILLET OF VEAL À LA WHITTIER (Paupiettes de Filet de Veau à la Whittier.)

Blanch some small heart sweetbreads; cut them up into inch squares. Pare three filets of veal, cut them into eighth of an inch lengthwise slices, flatten them slightly and pare into oblongs, four by two and a quarter; lay them on the table, season and spread over with a forcemeat prepared as follows; Chop up the parings of the meat with the same weight of fat pork; mix in cooked fine herbs (No. 385), bread-crumbs, egg-yolks and chopped up ham, season, roll up each paupiette, wrap them in sheets of buttered paper and tie them at both ends the same as a boned turkey, braise these for one hour and a half, unwrap, glaze and dress on a well-buttered béchamel sauce (No. 409). Fry the sweetbreads on a brisk fire, add to them some raw fine herbs, meat glaze (No. 492) and the juice of a lemon, dress them in the middle of the paupiettes.

(1512). SCHNITZEL, GERMAN STYLE (Schnitzel à l'Allemande).

Pare neatly a tenderloin or a round bottom of veal and cut in thin slices across the grain of the meat, beat these with the blade of a cleaver to thin them considerably, then season with salt and pepper; dip them first in beaten eggs, then roll in bread-crumbs and fry in clarified butter (No. 16) on a brisk fire, when cooked and of a fine color, dress them flat in a circle on a buttered espagnole sauce (No. 414), into which some lemon juice has been stirred; on each slice of veal place one egg fried in butter in a frying pan, and on these eggs range lozenge-shaped and symmetrically some filets of anchovies, and in the center of each lozenge lay a few nonpareil capers; surround the dish with a border of gherkins and sliced lemon having the peel notched.

(1513). SCHNITZEL, VIENNA STYLE (Schnitzel à la Viennoise).

Select some good tenderloins of veal; suppress the nervous parts and then cut them into slightly bias slices; beat this with the blade of a cleaver, and chop lightly with the back of the blade of a knife; pare and season with salt and pepper, roll them in flour, and dip each piece separately in beaten eggs, roll in bread-crumbs, sauté and cook them in clarified butter, then dress them in a circle on a hot dish. Serve separately a tomato sauce (No. 549) or thickened gravy (No. 405)

(1514). FILLET OF VEAL SLICED WITH PELERINE POTATOES (Tranches de Filet de Veau aux Pommes Pelerine).

Slices of veal should bear no resemblance either to cutlets or minions. Slices of veal breaded and fried are often called cutlets which is an error, the name of cutlets should only be applied to a piece of meat cut from the rack having a rib bone ("côte," from which it derives its name) attached to it; sometimes the word is used for imitation cutlets, but as veal, mutton, or lamb the name should not be given to any part excepting to one containing a rib. They must be thin and pared oval-shaped; nor are they to be taken from the fillet or kernel, but from the large part of the minion fillet. Trim the meat, cutting it transversely into three-eighths of an inch thick slices; beat them well with a moistened cleaver to flatten, pare in ovals and season. Pour some clarified butter into a large sautoir, and cook the sliced meat in this over a good fire, turning them when done on one side; drain on a napkin, and glaze with a brush; dress them one overlapping the other on a long dish in one straight row, and surround with Pelerine potatoes. Serve a sauce-boatful of a tomato sauce (No. 549) and half-glaze sauce (No. 413) mixed, at the same time.

Pelerine Potatoes.—Have one-third of *pâté-à-chou* (No. 132), and two-thirds of potato purée (No. 735); mix thoroughly together and form into balls three quarters of an inch in diameter; roll in flour, dip in eggs, roll once more in cracker-dust, then fry in hot fat to a fine color.

(1515). CALF'S HEAD À LA RENAISSANCE (Tête de Veau à la Renaissance).

Prepare and cook the calf's head exactly as for the plain (No. 1519); when cold cut one pound of it into inch squares and lay them in a saucepan with an espagnole sauce (No. 414) and Madeira. Heat it up slowly adding a quarter of a pound of mushrooms, a quarter of a pound of square pieces of sweetbread, two ounces of cut up truffles, and twenty-four olives. Dress the calf's head in shallow china dishes, each one containing sufficient for one person; lay on a slice of brain Villeroi, and cover with a layer of puff paste (No. 146) and bake in a good oven. This entrée may be served in a large dish, the size being in proportion to the number of guests.

(1516). CALF'S HEAD À LA POULETTE (Tête de Veau à la Poulette).

Prepare and cook the calf's head as for the plain (No. 1519); when cold select the cheek pieces and snout free of all fat, and cut them up into one and three-quarter inch squares; put these in a sautoir with some velouté sauce (No. 415), heat it up slowly and thicken just when ready to serve with egg-yolks and butter, seasoning with salt, pepper, nutmeg, lemon juice and fine herbs. Serve very hot.

(1517). CALF'S HEAD IN TORTUE (Tête de Veau en Tortue).

Prepare and cook the head the same as for No. 1519; reduce some espagnole sauce (No. 414) with Madeira and cayenne pepper; add to it veal quenelles (No. 92), sweetbreads sliced a quarter of an inch thick cut from round pieces an inch and a quarter in diameter, mushrooms, olives, veal palates, balls of gherkins and trussed and glazed crawfish. Drain the head, wipe dry on a napkin, dress and surround it with the garnishing well and symmetrically arranged; pour the sauce over, and set the glazed crawfish around the whole.

(1518). CALF'S HEAD EN TORTUE, DRESSED (Tête de Veau Dressée en Tortue).

Bone half of a very white calf's head, put it into boiling water for fifteen minutes, then cut it up and finish cooking it in a white stock (No. 182) acidulated with lemon juice; it will take three



FIG. 328.

hours to boil slowly. Have a silver plated dish with a border of the same; in the center of this fasten a fried bread pyramid covered with raw forcemeat and then poached in the heater or slack oven;

prepare a garnishing composed of small quenelles molded with a coffee-*spoon* (No. 155) and poached, large cocks'-combs, olives, fresh mushroom heads, round truffles and green pickles cut into small half-inch diameter balls. Keep in a *bain-marie* a slightly tomatoed Madeira sauce (No. 492) with a little truffle moistening. Half an hour before serving drain the pieces of head on a cloth, pare them rounded, and slit the outside gristle of the ear in order to be able to turn it backward, then lay them in a saucepan with half of the sauce, let simmer over a gentle fire and just when prepared to serve set the ear on the top of the pyramid, fastening it down with a small skewer, and surround this support with the remainder of the head and garnishings; cover over lightly with the sauce and pour the rest into a sauce-bowl to be served at the same time as the *entrée*.

(1519). CALF'S HEAD PLAIN OR VINAIGRETTE (*Tête de Veau au Naturel ou à la Vinaigrette*).

Choose a very white, fat and well cleaned calf's head, bone it entirely; split it in two to par-boil and when done, dry, singe and scrape it; remove the tongue, then lay it in cold water to steep for one hour. Suppress the sanguineous skin found on the brain and soak this for one hour; place in a saucepan with a quart of water, salt and vinegar, let boil slowly for fifteen minutes to cook it. Cut each half head into five pieces, namely: the ear cut off largely from the base, the eye, the snout and two cheek pieces; put one pound of chopped suet into a saucepan able to hold twelve quarts of water; add to it a quarter of a pound of flour and stir together on the fire for a few moments, then lay in quartered carrots and onions, a bunch of parsley garnished with thyme, bay leaf, a clove of garlic and two cloves, a dessertspoonful of whole peppers, salt and half a gill of vinegar, mix well and add five quarts of water; set this on the fire, stir till it boils, then put in the pieces of head and the tongue; let cook for two hours, and when it softens between the two fingers, remove the white skin covering both tongue and inside of the snout, drain off the pieces and wipe them dry. Dress the head simply on a dish or folded napkin, lay the slit ears in the center having turned them backward with the other pieces around the tongue and brains split lengthwise in two; garnish around with branches of parsley; and serve at the same time a sauce-boat of vinaigrette sauce (No. 634), also a saucerful of onions and parsley, both finely chopped, whole capers and vinegar pickles.

(1520). KERNEL OF VEAL À LA DUCHESS (*Noix de Veau à la Duchesse*).

Select a good kernel from a fat calf, retain the udder and pare the fleshy part of the kernel which is not covered; trim nicely and remove the skin that covers the meat and stud it over with square pieces of truffles one inch long and pointed on one end; salt the meat lightly and cover the studded part with some slices of fat pork, tying them down. Lay the kernel in a deep *sautoir* lined with fragments of suet or fat pork, and pour over a little melted butter and a little stock (No. 194a), let cook in a moderate oven for two or three hours according to its size, basting it with the drippings in the pan. When done, untie and dress it on an oval dish, surrounding the meat with duchess potatoes (No. 2785), laying them in a long square; glaze over with a brush and serve separately a sauce-boat of brown sauce (No. 414), reduced with a part of the stock, Madeira, white wine and chopped up truffles.

(1521). KERNEL OF VEAL WITH THICKENED GRAVY (*Noix de Veau au jus lié*).

Take a kernel of veal, keep the udder whole and set it between two white cloths to beat it down with a cleaver; pare a third of the kernel by removing the fat and sinewy skin, then lard the meat with lardons (No. 2, Fig. 52). Line a saucepan with slices or fragments of veal, place the kernel on top with a few onions and sliced carrots, and lay at the side a bunch of parsley and



FIG. 529.

chives; moisten with stock (No. 194a), cover with buttered paper and let boil, then put on its lid and set it in the oven for an hour and a half to two hours basting it often—the time for its cooking depends on the quality and the size. When done, drain and strain the stock. Skim off the fat, reduce it to a glaze; use some of it to glaze the kernel, and to the remaining part add one pint of

espagnole (No. 414). Dress the kernel, pour some of the sauce around and serve the balance in a sauce-tureen. Serve separately a sorrel garnishing (No. 2818), a Romaine garnishing (No. 2816), a chicory garnishing (No. 2720) or a spinach garnishing (No. 2820).

(1522). **KERNEL OF VEAL WITH HALF-GLAZE** (Noix de Veau à la Demi-glaze).

Select a kernel of veal as white and fat as procurable; raise carefully with the tip of a knife the swollen skin covering a part of it, then lay it on the table and press the meat down with the left hand while slipping the blade of a very sharp knife between it and the skin, pressing the knife slightly against this skin; pare the meat all around into an oval shape, and lard the entire surface with medium-sized lardons (No. 2, Fig. 52). Three and a half hours before serving put some minced carrots, onions and slices of lean ham into a buttered deep sautoir, the kernel of veal on top and a pint of stock (No. 194a), let this come to a boil and reduce to a glaze; moisten again to two-thirds of its height with stock, cover with buttered paper, boil and place it in the oven, basting over occasionally; three-quarters of an hour before serving, remove the lid and paper covering the meat and glaze the latter. Dress the kernel and serve in a sauce-boat the stock passed through a silk sieve, the fat removed and reduced to a half-glaze.

(1523). **SMALL KERNELS OR NUTS WITH MACÉDOINE** (Noisettes de Veau à la Macédoine).

Small Kernels.—A small gland enveloped in fat, found in the shoulder of veal near the joint of the two large bones, on the left of the plate bone. This kernel is the size of an ordinary walnut, and is considered a tidbit morsel. Procure sixteen of these kernels, soak them on the corner of the range for two hours, without boiling, then parboil, refresh and drain well; lay them under a weight, pare them oval-shaped, and put them into a sautoir lined with slices of fat pork and moistened with a mirepoix stock (No. 419) made with either white wine or Madeira; let cook for three-quarters of an hour; a quarter of an hour before serving, drain off, strain and skim the stock; pour it back over the kernels and reduce the whole to a half-glaze; dress in a circle, filling the center with a macédoine of vegetables (No. 680); pour the half-glaze over the kernels and serve.

(1524). **VEAL KIDNEYS À L'ANDERSON** (Bognons de Veau à l'Anderson).

For six persons have three small or two large very fresh kidneys; suppress the fat and fibrous parts, then cut them up into small slices. Fry in butter in a sautoir one ounce of chopped onion, add the pieces of kidney, and toss them over a quick fire while seasoning; as soon as the meats are cooked, pour all into a sauce pan; remove them with a skimmer on a dish leaving the liquid in the pan, and into it pour one gill of veal blond (No. 423), and one gill of red wine; stir well with the kidney juice, and thicken with a small piece of kneaded butter (No. 579), boil and pass through a tammy; add the kidneys, and finish seasoning with salt, pepper, nutmeg, and chopped parsley. Cut some potatoes into three-sixteenths of an inch thick slices, then with a round vegetable cutter an inch and a quarter in diameter, remove some pieces; fry these of a fine golden color in butter, drain off the latter and add a little meat glaze (No. 402), a little salt, parsley, and lemon juice; dress these potatoes in a circle, filling the middle with the kidneys and their gravy.

(1525). **VEAL KIDNEYS À LA ROEDERER** (Bognons de Veau à la Roederer).

Mince three small kidneys after suppressing the fat and fibrous parts; fry them in butter in a sautoir on a hot fire, season and as soon as the meats are seized, pour into a sautoir; remove the kidneys with a skimmer, and lay them on a dish, leaving their liquid in the pan; into this add a little espagnole sauce (No. 414), some champagne, cooked and tamed mushrooms (No. 118), meat glaze (No. 402), chopped and blanched parsley, and lemon juice; pour the sauce over the kidneys, and garnish around with small Milanaisé macaroni croquettes made by cooking one pound of macaroni in salted water for fifteen minutes, then drain and cut into quarter inch lengths; put them back into the saucepan with grated parmesan and Swiss cheese, half of each, a little salt, pepper, nutmeg, béchamel (No. 409), and a large piece of butter; mix well, then let get cold. With this preparation make croquettes, either cylinder-shaped or any other form; dip in eggs, bread-crumbs, and fry to a golden brown.

(1526). **VEAL KIDNEYS WITH MARROW** (Bognons de Veau à la Moelle).

Split a fine veal kidney through its widest part, pare, and suppress the fat and fibers, then season; run a skewer through the length, coat over with melted butter, roll in bread-crumbs, and broil over a slow fire; dress and cover with slices of blanched beef marrow, pour a Colbert sauce (No. 451) over, and serve very hot.

(1527). VEAL KIDNEYS WITH WHITE WINE (Egnoons de Veau au Vin Blanc)

For six persons take three small fresh veal kidneys, pare off the fat and fibers and cut them up into small slices; fry these with some butter in a sautoir or frying pan and toss them over a very brisk fire; season and as soon as the meats are seized, remove them with a skimmer on a dish, leaving the liquid in the pan; stir into this one gill of stock (No. 194a), as much white wine and four ounces of mushroom heads cut in four, cook while covered for five minutes, thicken the sauce with a little butter kneaded in flour, or else use some thick brown sauce (No. 414); let the sauce cook and reduce with it the kidney liquor that is in the pan, and when reduced and consistent, put back the kidneys with some chopped parsley, heat without boiling and serve. These kidneys may be garnished with triangular croûtons of bread-crumbs fried in butter.

(1528). LEG OR HAUNCH OF VEAL, À LA MIRIBEL (Quissot de Veau à la Miribel)

Bone as far as the joint, a medium sized haunch of veal; sew it up oval-shaped, and lay it in a brazier lined with fat pork and vegetables; moisten with a pint of broth (No. 194a), let fall to a glaze and moisten again to half its height with broth or water, season, cover with a buttered paper and let the liquid come to a boil, then reduce it to half, and set it in the oven to cook slowly while basting and turning it over every half hour; it will take three hours to cook properly. Dress, glaze it nicely and pour into the dish half of the reduced gravy serving the remainder in a sauce-tureen, having it added to the same quantity of tomato sauce (No. 549) and then reduced. Send to the table at the same time a dish of vegetables composed of fried cauliflower, fried egg-plant, fried potatoes and rice croquettes.

(1529). CALF'S LIGHT À LA MARINIÈRE (Mon de Veau à la Marinière)

Fry one pound of small squares of bacon in butter, add a calf's light cut into two inch pieces and marinated for eight hours previously in salt, pepper, thyme, bay leaf, white wine, sweet oil, minced onions, slices of lemon, garlic and parsley leaves. After the light is well fried, dredge over with some flour, toss well, then moisten with white wine and stock (No. 194a), half an hour before serving, add small onions fried in clarified butter; and a little sugar, and ten minutes before sending to the table, put in some mushrooms; finish cooking the whole, dress and garnish with croûtons of bread fried in butter, laid all around the stew.

(1530). CALF'S LIVER À LA CLERMONT (Foie de Veau à la Clermont)

Cut up finely one pound of white onions and fry in butter to have them a nice golden color. Drain this off, and moisten the onions with sufficient stock (No. 194a) to allow them to swim; set it on a slow fire to cook and fall to a glaze, moisten with one and a half pints of espagnole (No. 414), reduce to half. Cut slices from a calf's liver three-eighths of an inch in thickness; pare each one the shape of a large chicken fillet, and lay them in a sautéing pan with clarified butter, season with salt and pepper, and fry on both sides till they are firm to the touch, then drain off the butter and add the above Clermont, finishing with chopped parsley. Remove at the first boil, dress the liver and pour the Clermont over.

(1531). CALF'S LIVER AND BACON (Foie de Veau au Petit Salé)

Cut quarter of an inch thick slices of liver, season with pepper and a little salt, dredge over with flour, and fry with some butter in a pan. When the liver is cooked, dress, pour over the butter and garnish with very thin slices of broiled bacon.

(1532). CALF'S LIVER. ITALIAN STYLE (Foie de Veau à l'Italienne)

From a fine calf's liver cut six transversal slices, each three-eighths of an inch thick; season with salt and pepper. Melt some clarified butter in a sautoir, and when hot range in the slices of liver to cook rather slowly for five minutes on one side, then turn them over to cook as long on the other—ten minutes in all—lay them on a plate, leaving the butter in the sautoir, and glaze them over. Add to the butter in the sautoir one tablespoonful of chopped shallot and two of onions; fry very slowly, then put in double the same quantity of chopped up mushrooms and let cook until they have exhausted all their moisture; dilute with a little velouté and reduce for a few moments, slowly adding one gill of white wine and three teaspoonfuls of essence of truffles (No. 378); take from the fire, and replace the liver leaving it to heat without boiling. Dress the slices in a circle on a dish, and finish the sauce with a pinch of chopped parsley, and pour the whole over the liver.

(1533). CALF'S LIVER WITH FINE HERBS—FRIED (Foie de Veau Sauté aux Fines Herbes).

Cut from a fine calf's liver three-eighths of an inch thick slices; season them with salt and pepper, and roll in flour, then fry in butter, keeping them rare; it will take about four minutes for each side. Add to the butter some shallots, mushrooms, chives, parsley, and chervil all finely chopped; dress the liver, pour over the chopped preparation and finish with the juice of a lemon.

(1534). LOIN OF VEAL À L'AMBAassade (Longe de Veau à l'Ambassade).

Have a loin of veal leaving on the two ribs; bone it entirely, prick the flap and beat it. Remove the kidneys and all their surrounding fat, and lay the kidneys inside the loin, then season with salt and pepper, and fold over the flap so that it incloses both kidney and minion fillet; roll and tie it with twelve rows of string, making a knot at each row while keeping the meat an equal oblong shape. Cover the bottom of a brazier with slices of fat pork, sliced carrots and onions, and a garnished bunch of parsley; lay the meat on top and moisten with a pint of stock (No. 194a); let fall to a glaze, moisten again with a quart of the stock, and cover over with a sheet of buttered paper; set the pan in a slow oven and keep basting and moistening several times until thoroughly cooked, which will take about two hours. Untie the meat, dip it in eggs and bread-crumbs, dredge over with grated parmesan, besprinkle with fresh butter, and brown it in a quick oven; garnish around with fried halved tomatoes and stuffed mushrooms (No. 650), reduce the stock to half, and serve at the same time as the meat.

(1535). LOIN OF VEAL À LA PRINTANIÈRE (Longe de Veau à la Printanière).

Remove the fat from the kidney side of a loin of veal; bone it entirely, flatten the flap after pricking it with the tip of a knife; season lightly with salt and pepper, and then roll the flap over, bringing it on the kidney side; tie it into an oblong shape. Line a saucepan with slices of fat pork, a few sliced onions and carrots, two split calves' feet, a knuckle of veal, and a little ham; lay the loin of veal on top, and moisten the whole with a pint of stock (No. 194a). Set the saucepan on a brisk fire, then let the liquid fall to a glaze and get a fine golden color, then moisten again with a pint of stock; cover the meat with a sheet of buttered paper, place the lid on the saucepan and let cook slowly for two hours, basting and remoistening frequently. Remove the paper and glaze the meat; skim the fat from the stock, pass it through a fine strainer, and reduce it with an equal amount of brown espagnole sauce (No. 414). Dress the loin on an oval dish; garnish around with a printanière of carrots and turnips cut round, cooked and glazed separately, some braised lettuce, cauliflowers, glazed onions, and string beans.

(1536). LOIN OF VEAL À LA SAINTONGE (Longe de Veau à la Saintonge).

Procure a good loin of veal; remove the fat, also the kidneys, taking a part of their fat away; break the spine bone at the joints, and put the kidneys back near the ribs; cover over with the flap; pare the meat into an oblong-shape nearly the same dimensions throughout, tie and roast it in the oven, not having it too hot after placing some good fat on top; leave it in for two hours, then salt, glaze and brown to a fine color. Dress the meat garnishing around with green peas Parisian style (No. 2745), and the ends with cork-shaped turnips, blanched and cooked in beef broth (No. 194a) with a little sugar and butter, sufficiently moistened that when they are cooked they have fallen to a glaze. Serve a separate sauce-boat of a buttered velouté sauce (No. 415), seasoned with nutmeg.

(1537). LOIN OF VEAL WITH GRAVY (Longe de Veau au Jus).

The veal should be white and fat. Remove all fat and kidneys from a loin, detach the minion filets entirely; separate half the meat from the bones beginning at the spinal bone, then give one cut of the saw on each bone joint remaining against the sirloin; bone the flat bone and the ends of a few of the ribs which must be cut off to give it a good appearance; prick the flap or flank with the tip of a knife to extract the air which swells it up, and relay the minion filets on the opposite side they were originally taken from, also a slice of meat removed from the flat bone so that the loin be of an equal size throughout; then roll the flap over and tie the meat with twelve rounds of string; wrap it in sheets of buttered paper and tie this up with ten rounds of string; lay the loin on a baking pan on top of a grate, set one inch above the bottom; sprinkle with good fat and leave it to cook in the oven for two to two and a half hours. Fifteen minutes before serving the loin, untie and lay it on another baking pan to leave in the oven to become a fine golden color; dress, glaze with a light glaze and serve with clear gravy (No. 404) thickened with half-glaze sauce (No. 413).

(1538). NECK OF VEAL AU BLANC (Cou de Veau au Blanc).

Have three pounds of the neck of veal, without sinews, cut in pieces three inches long by one and a quarter wide, parboil, drain, then throw them into cold water; when cool, drain again and pare them into equal sized pieces. Put a quarter of a pound of butter into a saucepan with a quarter of a pound of unsmoked bacon; let this fry lightly, then add the veal and fry together to a fine color; besprinkle with four spoonfuls of flour, and brown it slightly with the meat, then moisten with stock (No. 194a), season with salt, whole peppers, a garnished bunch of parsley with thyme and bay leaf and two cloves; cook for two hours before adding sixty small onions, and continue the cooking until both the onions and meat are done; now transfer the onions and meat into another saucepan with about thirty medium-sized cooked mushrooms. Skim the fat from the sauce; reduce and season it properly, thicken it with three egg-yolks diluted in a little cream, and finish with fresh butter and lemon juice; strain through a tammy, pour it over the meat, kept warm in a bain-marie until needed. Dress the meat, with the onions and mushrooms around and pour the sauce over the whole.

(1539). VEAL PALATES À LA SÉVIGNÉ (Palais de Veau à la Sévigné).

Soak well six veal palates for six hours, then parboil them in boiling water, afterward throwing them into cold water. Scrape the palates with the dull edge of a knife, carefully removing all the white skin from the top as well as the black one found underneath, and wash again in several waters. Braise them in a mirepoix stock (No. 419) for two hours; set them under a weight, pare them oval-shaped and cover with a quenelle forcemeat (No. 92) dredging the surface with chopped truffes. Place the palates in a buttered sautoir and heat them on a moderate fire; dress in a circle around an empty croustade and fill the croustade with a preparation of suprême sauce, escalops of foies-gras, truffes and mushrooms. Serve more of the suprême sauce (No. 547) separately.

(1540). VEAL PALATES, EPICUREAN STYLE (Palais de Veau à l'Épicurienne).

Fry one coffee-spoonful of finely chopped blanched shallots in very hot butter; add to it a few mushroom heads and braised lamb's noisettes free from fat; fry together for a minute, seasoning with salt and prepared red pepper (No. 109). Moisten with cream and a little béchamel (No. 409) then lay in the veal palates prepared as for à la Sévigné (No. 1539) and cut round-shape an inch and a quarter in diameter and let simmer for five minutes; finish with a little butter and serve very hot.

(1541). QUARTER OF VEAL, SCOTCH STYLE (Quartier de Veau à l'Écossaise).

Choose a haunch of veal from a very white calf; pare and saw off a piece of the shine bone and trim like a leg of mutton, then wrap the meat up in several sheets of paper; lay it in an English cradle spit (Fig. 116), and let cook before a moderate fire from one hour and a half to two hours; unwrap and finish cooking until a fine color; salt it over, remove it from the spit and pare the end bone. Dress the meat on a large oval dish, decorate it with a paper frill cut out and curled, pour over some clear gravy (No. 404), and garnish around with boiled carrots, turnips, and string beans; serve gravy in a sauce-boat separately.

(1542). RACK OF VEAL À L'ALBANI (Carré de Veau à l'Albani).

Take the covered ribs of a rack of veal, cut the spine out entirely, bone the ribs to within two and a half inches of the spine, and saw them off. Pare the top of the rack, lard it with salt fat pork lardons (No. 2, Fig. 52), then roll the flap over, tie and wrap it in buttered paper; put it in the oven to roast; a little before serving time unwrap the rack, glaze, brown, and dress it, garnishing around with Dauphine potatoes (No. 2783). Serve a cream béchamel sauce separately (No. 411).

(1543). ROUND BOTTOM FRICANDEAU OF VEAL GLAZED WITH GRAVY (Sous-noix Fricandeau Glacé au Jus).

A fricandeau is to be prepared either with the kernel, or round bottom; under all circumstances the meat must not be cut too thick, then beat it with a damp cleaver in order to flatten it even more while breaking the fibers. Lard the meat with larding pork (No. 2, Fig. 52) on its smoothest side; cover the bottom of a deep sautoir with fragments of the pork, sliced vegetables and onions, and aromatic herbs; lay the meat on top of this stock; baste it over with melted butter or good dripping, salt, and let cook on a moderate fire while watching carefully; moisten it by degrees with stock (No. 194a), allowing it to fall slowly to a glaze but without letting

it brown; then moisten to the height of the larded side, and at the first boil cover the sautoir, and push it into a slow oven to finish cooking the meat, while basting it frequently, which will take an hour and a half to two hours, drain off the gravy and lay the meat on a hot dish; strain the gravy, free from all its fat, reduce properly and pour it over the meat.

(1544). **ROUND BOTTOM OF VEAL, MINCED, SICILIAN** (*Sous-noix de Veau Émincé à la Sicilienne*).

Mincees are made with cold meats cut in slices a quarter of an inch thick; pare them either round or oval, suppressing the fat and trimming them neatly. Dress either in a circle or in a straight line, pour over some clear gravy (No. 404) and cover over with another smaller dish, then heat the whole in a slack oven. The meat must be thoroughly warmed without allowing the liquid to boil; drain this off and serve with a Sicilian sauce (No. 542).

(1545). **SADDLE OF VEAL AND CHOPPED LETTUCE—LARDED** (*Selle de Veau Piquée aux Laitues Hachées*).

To prepare this dish choose a fine saddle not too fat; pare by removing the skin from the large fillet or loin; shorten the flap and suppress the minion filets. Lard the large fillet or loin with larding pork (No. 2, Fig. 52) and lay it in a deep baking pan, the bottom covered with

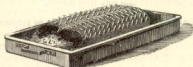


FIG. 330.

pork and veal fat; besprinkle the saddle plentifully with butter, cover it with a buttered paper and place it in a moderate oven to cook for an hour and a quarter to an hour and a half, basting it frequently with the fat from the pan; should this fat threaten to burn, add to it a few spoonfuls of good veal blond (No. 423). When the meat is of a fine color and well seized, drain, pare the edges and dress it on a long dish; dissolve the glaze in the pan with a little water or stock, let it boil for two minutes, then strain; free it from fat and reduce once more to a glaze. Surround the saddle with a garnishing composed of croustades garnished with chopped lettuce and cream (No. 2751), pour over it a part of the reduced sauce, serving the remainder separately.

(1546). **SHOULDER OF VEAL À LA BOURGIGNOTTE** (*Épaule de Veau à la Bourguignotte*).

Bone the shoulder by splitting it on the side of the plate as far down as the handle without injuring the skin; when the bones are all removed, cut away all the sinews and fat; equalize the thickness of the meat; season it with salt and spices, and spread over it a layer of farce prepared with one pound of chopped veal, and one pound of fat pork, seasoned with salt, pepper, allspice, and bits of garlic. Roll it to an even thickness, tie it with ten rows of string making a separate knot at each turn, then wrap it up in several sheets of buttered paper, tie this well and roast the meat either in the oven or on a cradle spit. Unwrap it twenty minutes before serving to let attain a fine color; dress and garnish around with stuffed mushrooms (No. 650), serving with a sauce-boat of brown sauce (No. 414), and tarragon into which squeeze the juice of four lemons.

(1547). **SLICE OF ROUND OF VEAL WITH GRAVY** (*Boulette de Veau au Jus*).

The round is a piece of veal cut across through the thickness of the thigh, having it about two to three inches thick; lard it with lardons (No. 2, Fig. 52). Put a quarter of a pound of butter in a low saucepan, then the slice of veal, and fry it till it attains a fine golden color, then moisten with a gill of stock (No. 194a) and the same quantity of white wine; add a bunch of parsley garnished with bay leaf, half a pound of minced carrots, an onion with two cloves, whole peppers, and salt, set it in the oven to bake slowly for an hour and a quarter, basting it over frequently, then glaze the meat and strain the juice; free it from fat, reduce it to a proper degree and pour it around the dressed slice, serving it very hot.

(1548). SPINAL MARROW OF VEAL À LA BARNAVE (Amourettes de Veau à la Barnave).

The spinal marrow is the marrow taken from the vertebral column of the calf and with which very delicious dishes are prepared. Suppress the sinewy skin surrounding them and soak them for three hours in cold water, changing it every hour, cut them up into two inch lengths and lay them in a saucepan with some water, adding vinegar, salt, thyme, pepper corns and bay leaf. Put this on the fire and let boil for three minutes. When cold, drain and marinate the marrow in oil, lemon juice, salt and pepper, dip each separate piece into a fine light frying batter (No. 137), plunge them into very hot fat, drain, salt and dress on folded napkins garnishing the top with a bunch of fried parsley. Serve a Barnave sauce (No. 431) separately. Spinal marrow prepared as above may also be served with black butter (No. 565) or hazelnut butter (No. 567).

(1549). SPINAL MARROW OF VEAL À LA VILLEROI (Amourettes de Veau à la Villeroi).

Lay some very fresh spinal marrow for one hour in cold water; scrape off or remove the covering and the sanguineous parts over-spreading the marrow, then put them back into cold water for another hour. Drain and lay them in a saucepan, cover them with water, season with salt, whole peppers, vinegar, sprigs of parsley, thyme and bay leaf. Boil slowly for fifteen minutes, then drain and cut them in two inch length slices; season them with salt and mignonette. Cover each piece with a little Villeroi sauce (No. 560), lay them on a plate, and when very cold detach each one with a knife; fill them in eggs and bread-crumbs, smooth the surfaces with a knife, then plunge them into very hot fat, a few at the time, until they assume a nice golden color. Drain and arrange them on a folded napkin, garnishing the tops with fried parsley.

(1550). THE WAY TO PREPARE SWEETBREADS (Manière de Préparer Les Ris de Veau).

Sweetbread is a glandulous substance found below the calf's throat and is considered a most delicate morsel. Separate the throat sweetbreads from the hearts; the throat part is the largest of the two, the heart is whiter, of a round shape and more delicate and tender than the throat. place them in cold water to disgorge for several hours changing it each hour so as to have them very white; lay them in a saucepan with an abundant supply of cold water, set it on the fire and when the sweetbreads are firm to the touch or poached, or more properly speaking parboiled, then refresh and suppress all the wind-pipes, fibers and fatty parts, afterward lay them under a very light weight. This blanching is for the purpose of hardening the sweetbreads so as to be able to lard them more easily. Blanched sweetbreads are used for sautéing by cutting them in two through their thickness. For brochettes they are cut in slices and for garnishing in the shape of salpicon.

(1551). SWEETBREADS À LA BINDA (Ris de Veau à la Binda).

Prepare and cook the sweetbreads as for those larded and glazed with gravy (No. 1575). Have some round two inch diameter croûtons of tongue, and some of forcemeat the same size and shape. Make a low croustade of foundation paste (No. 135), fasten it to the center of a round dish and dress in a circle around it, alternate croûtons of the tongue and forcemeat; fill the croustade with Neapolitan paillettes and dress the glazed sweetbreads on top. A half-glaze sauce (No. 413) to be served separately.

Paillettes.—A kind of small macaroni three-thirty-seconds of an inch in diameter without any hole in the center.

(1552). SWEETBREADS À LA BUSSY (Ris de Veau à la Bussy).

Prepare and cook the sweetbreads exactly as for à la Montebello (No. 1560), prepare a salpicon with sweetbreads cut in square pieces, also some truffles and mushrooms, all cut in three-sixteenths inch squares, lay these in an allemande sauce (No. 407), and let get cold. Cover one side of each sweetbread with this preparation, giving it a dome-shape, and lay over the salpicon a cream forcemeat (No. 75), dredging chopped truffles over all; besprinkle with butter and set them into a slack oven to heat without browning. A brown Madeira sauce (No. 492) is to be served at the same time, but separately.

(1553). SWEETBREADS À LA COLUMBUS (Ris de Veau à la Columbus).

Stud and braise the sweetbreads the same as for No. 1554, dress them on small croûtons of foies-gras forcemeat (No. 78) dipped in eggs and fried in butter; in the center lay some cock's-combs and kidneys and cover the whole with a Colbert sauce (No. 451) made with the braise stock from the sweetbreads and reduced to the consistency of a half-glaze.

(1554). SWEETBREADS À LA CONTI (Ris de Veau à la Conti).

Soak well and blanch six medium sized sweetbreads; stud them each in seven places with truffles and wrap them up in a thin slice of fat pork, tie it on securely, then lay them in a sautoir lined with more slices of pork, minced carrots and onions, and a garnished bunch of parsley. Moisten with one pint of beef-stock (No. 194a), let it fall to a glaze, and then add a quart more stock; continue the cooking for half an hour longer. Reduce the stock and glaze the sweetbreads, then dress in the center of the dish, and lay around them in clusters or else in the center some cocks'-combs, kidneys, and mushrooms. Pour over the garnishing a well buttered velouté sauce (No. 415), and serve in a sauce-boat some of the same reduced with the stock passed through a tammy, and finish with a piece of butter. Have a trussed and glazed crawfish on top of each sweetbread. Serve separately a sauce-boat of velouté sauce reduced with the braise stock strained through a sieve and incorporate in a piece of fresh butter just when ready to serve.

(1555). SWEETBREADS À L'ÉCARLATE (Ris de Veau à l'Écarlate).

Select eight medium very white heart sweetbreads, after they are soaked and blanched, press them slightly in the press (Fig. 71), and lard afterward with fat salt pork, cook them in a pan with very little moistening, basting them frequently with their own juice, so as to glaze them a fine color. Boil a quarter of a pound of coarse macaroni in salted water, and when tender, drain and refresh it in tepid salted water; spread it out lengthwise on a towel and cut it up into a quarter of an inch lengths; as quickly as they are cut set them upright on to a buttered sheet and with a cornet filled with quenelle forcemeat (No. 89,) stuff the empty space to half its height, and lay small round bits of truffle cut the same size on top, then cover the whole with a buttered paper, heat the bottom of the sheet lightly, then set it into a slow oven for one minute to poach the forcemeat; detach the pieces from the pan taking them up one by one and lay them on the truffle side against the bottom and sides of a buttered plain border mold; fill in the empty space of the mold with some of the same forcemeat, covering over all with a buttered paper; poach this border for twenty-five to thirty minutes in a bain-marie, so that the forcemeat hardens to the touch. When prepared to use, unmold the border on a dish and fill the center with the sweetbreads. Have sixteen round pieces of unsmoked beef tongue, and sixteen rounds of truffles, all an inch and a quarter in diameter, by one-eighth of an inch in thickness; heat them in a little meat glaze (No. 402) and Madeira. Dress them in a ring around the sweetbreads on the crest of the border, alternating the colors; cover the bottom of the dish with half-glaze sauce (No. 413), and serve some of the same sauce separately, reduced with a purée of tomatoes (No. 730), butter, grated parmesan, and minced mushrooms.

(1556). SWEETBREADS À L'EUGÉNIE (Ris de Veau à l'Eugénie).

Prepare and stud the sweetbreads (No. 1550), braise and glaze them the same as for à la conti (No. 1554); dress them either in a circle or in a straight row, if the latter, garnish the sides, but if the former fill the interior with a risot finished at the last moment with fresh butter the braise stock reduced to the consistency of a light glaze. Serve a béchamel cream sauce (No. 411), separately.

(1557). SWEETBREADS À LA LA VALLIÈRE (Ris de Veau à la La Vallière).

Prepare, cook, and glaze the sweetbreads the same as for those larded with gravy (No. 1575); dress them in a circle filling in the center with a garnishing of small mushroom heads stirred into a buttered allemande sauce (No. 407), adding to it lemon juice and chopped parsley; arrange outside the circle twelve small croustades, six of them filled with green peas, and the six others with soubise purée (No. 723). Lay on each croustade a slice of glazed truffe, and a small trussed and glazed crawfish between every one.

(1558). SWEETBREADS À LA MALTESE (Ris de Veau à la Maltaise).

In order to succeed with this dish it will be found necessary to have two tin rings for each sweetbread; one two inches in diameter by three-eighths of an inch high used for pressing the sweetbreads, and another two and a half inches in diameter by five-eighths of an inch high. Prepare and cook the sweetbreads as for à la conti (No. 1554); set them under a weight in the smallest ring for fifteen minutes. Butter two pieces of paper slightly larger than the largest ring, butter the inside of this ring and lay it on top of one of the papers, then cover the paper and ring with a layer of cream forcemeat (No. 75), press down in the ring on this unmolded sweetbread, and

finish filling the ring with another layer of forcemeat; smooth the surface nicely and on top imitate a Maltese cross with four long lozenges of red beef tongue, one and one-eighth inch long; cut down the center and turned over so that the opposite sides come together; in the middle of these four reversed lozenges place a small round of tongue a quarter of an inch in diameter and decorate between with little bits of truffle; lay the second sheet of buttered paper over this decoration, turn the buttered side down, and proceed the same for all the sweetbreads and rings. Turn the rings over and range them on a level buttered baking sheet in such a way that the decoration is underneath; place it in a slow oven for fifteen to twenty minutes, being careful that the forcemeat does not brown. Unmold and dress; prepare a tomato sauce (No. 549) mixed with béarnaise sauce (No. 433), into which incorporate a little meat glaze (No. 402), pour a part of it over the bottom of the dish and serve what remains in a separate sauce-boat.

(1559). SWEETBREADS À LA MARSILLY (Ris de Veau à la Marsilly).

Place in the center of a dish a cut out rice croustade foundation. Choose eight medium-sized throat sweetbreads, blanch and cool them in the press (No. 71), lard them with fine larding pork (No. 8, Fig. 52), and range in the bottom of a narrow saucepan lined with a braise; season and moisten to half their height with beef-stock (No. 194a); let this fall very slowly to a glaze, then remoisten to half their height with more of the same broth, reduce again, and pour a gill of Madeira or Marsala wine over the sweetbreads; allow the liquid to boil up twice before setting the saucepan in a slack oven to finish cooking the sweetbreads while basting and having them attain a nice color. Fry eight small and pared artichoke bottoms; drain and range them dome-shaped with small fresh green peas cooked English style (No. 2742) thickened with a well-battered béchamel (No. 409). Dress the sweetbreads on the rice foundation with the artichoke bottoms around; send to the table accompanied by a sauce-boat of velouté (No. 415), reduced with the sweetbread stock.

(1560). SWEETBREADS À LA MONTEBELLO (Ris de Veau à la Montebello).

Blanch until firm to the touch some medium-sized sweetbreads that have been in soak for a few hours, then drain, refresh and pare by suppressing all the sinews and fat. Lay them in a sautoir lined with slices of fat pork, sliced onions and carrots and a bunch of parsley, moisten to half their height with beef-stock (No. 194a), let this liquid fall to a glaze and then remoisten; cover with a buttered paper and finish cooking in a slack oven. After they are done, pare and set them in oval tin rings, two and a half by five-eighths of an inch in diameter and half an inch high; let them cool off in these under the pressure of a weight. Cut up the parings into small three-sixteenths inch dice; also some mushrooms and truffles; fry a chopped shallot in butter, add to it the mushrooms, the truffles and the sweetbreads, also a little velouté (No. 415), then season; when this preparation is cold, use it to cover one side of the sweetbreads, having it well rounded on the top, cover over with a layer of cream forcemeat (No. 75), and dredge the surface with finely chopped red tongue; place the sweetbreads on a buttered baking pan, pour melted butter over and the sweetbreads in a slack oven for twenty minutes; serve a Montebello sauce (No. 502) separately.

(1561). SWEETBREADS À LA MONTPENSIER (Ris de Veau à la Montpensier).

Have six heart sweetbreads of equal size; soak them in cold water and afterward lay them in a saucepan containing cold water and parboil until they harden, pare and let cool in the press (Fig. 71). Lard three of them with fine salt pork (No. 8, Fig. 52) and the other three with truffles cut the same size; braise them as for à la Conti (No. 1554), and when cooked and glazed, strain off the stock free it from its fat and reduce it to a half-glaze. Dress the sweetbreads around a rice croustade garnished with small quenelles and mushrooms thickened with velouté (No. 415) and between each sweetbread lay a whole peeled and glazed truffle; dress on top of the garnishing a pyramid of truffles and surround the base with a circle of mushroom heads; glaze the truffles and sweetbreads. Serve with a separate tureen of velouté sauce (No. 415) reduced with the sweetbread stock, passed through a tammy.

(1562). SWEETBREADS, NEAPOLITAN STYLE (Ris de Veau à la Napolitaine).

Prepare and cook some throat sweetbreads the same as for à la Montebello (No. 1560); lay them under a weight in oval rings, and when cold cover one side of each, having it rounded on top, with cooked fine herbs (No. 385) mingled with a little half-glaze (No. 413); covering this over with a layer

of chicken quenelle forcemeat (No. 89). Dip them in beaten eggs and fry in clarified butter. Dress the sweetbreads and lay around a garnishing composed of macaroni cut in two-inch lengths, a quarter as much unsmoked red beef tongue, shredded finely, and the same volume of cooked mushrooms cut into small fillets; add tomato sauce (No. 549), velouté sauce (No. 416) and meat glaze (No. 402).

(1563). SWEETBREADS, PIEDMONTESE STYLE (Ris de Veau à la Piémontaise).

Lay the sweetbreads to cool under a weight or in the press (Fig. 71) after they are blanched; then cut them across through their thickness into slices, season and range these in a sautoir with melted butter, cook them nicely and moisten with white wine; reduce and add a little velouté sauce (No. 415). A few minutes later put in some white Piedmontese truffles, half an ounce for each sweetbread. Dress this inside a border of Piedmontese risot (No. 789).

(1564). SWEETBREADS, PORTUGUESE STYLE (Ris de Veau à la Portugaise).

Blanch and dress the sweetbreads as told in No. 1550; trim them into quarter inch thick slices and sauté colorless in butter; when almost done finish cooking in a half-glaze sauce (No. 413), work in a little fresh butter and Madeira; just when ready add as much Portuguese sauce (No. 526) and let reduce till this becomes of a sufficient consistency, then add some olives stuffed with quenelle forcemeat (No. 89) containing anchovy butter (No. 569). Poach in the sauce then dress the olives on the bottom of a dish, lay the sweet-breads on top and cover with a part of the sauce, serving the remainder apart.

(1565). SWEETBREADS À LA PRINCESSE (Ris de Veau à la Princesse).

Prepare and cook the sweetbreads the same as for larded and glazed with gravy (No. 1575). Lay each kernel of sweetbread on an artichoke bottom cooked in white stock (No. 182), and pour over some half-glaze sauce (No. 413). Dress them in a circle and garnish the inside with small braised veal noisettes and cover with a well-buttered velouté sauce (No. 415); reduced with the braise stock.

(1566). SWEETBREADS À LA ST. CLOUD (Ris de Veau à la St. Cloud).

Prepare and stud each sweetbread with five studs, four of truffles and the center one of tongue; braise and cook them as for à la Conti (No. 1534). Dress in a circle and garnish the center with a purée of mushrooms (No. 722). Pour a light allemande sauce (No. 497) around, and send to the table with a sauce-boat of the same sauce.

(1567). SWEETBREADS À LA ST. LAURENT (Ris de Veau à la St. Laurent).

Blanch sufficient sweetbreads, then put them to cool under a weight; cut them up into quarter inch thick slices then into one inch squares, also some veal kidneys the same size and shape, and slices of mushroom heads. Run small silver skewers (Fig. 176) through a piece of sweetbread, a piece of kidney and mushroom; dip them in melted butter, then in bread-crumbs and broil over a slow fire. Pour over an Italian sauce (No. 484) with a little chopped truffle added.

(1568). SWEETBREADS À LA THÉODORA (Ris de Veau à la Théodora).

The sweetbreads are to be prepared and cooked exactly the same as for Montebello (No. 1560); put them under a weight in round rings. Fry a shallot in butter, add to it some fresh mushrooms, unsmoked beef tongue, truffles, fine herbs all finely chopped, and a little meat glaze (No. 402). Butter some silver cases, fill them half full with this preparation, lay the sweetbreads on top and set them in a slow oven to cook for fifteen to twenty minutes; when ready to serve put on each one a half spherical quenelle decorated with truffles, over this a Spanish olive stuffed with quenelle forcemeat (No. 89), and on top of all a whole pistachio nut stuck in the forcemeat. Serve separately a champagne sauce (No. 445) reduced with the stock the sweetbreads have been braised in.



FIG. 352.

(1569). SWEETBREADS AU CHANCELIER (Ris de Veau au Chancelier).

Soak and blanch the needed quantity of sweetbreads, then cut them across in two; fry these pieces in butter with a little fine shallot and parsley, adding lemon-juice, salt, pepper and nutmeg; when done lay them under a weight or in the press (Fig. 71); pare oval-shaped when cold. Reduce

some chicken purée (No. 713) with an allemande sauce (No. 407). When it has cooled off cover one side of the sweetbreads with it, having the tops well rounded, then smooth the surface, dip in eggs, roll in bread-crumbs, level the bread-crumbs with the blade of a knife and fry them all to a fine color. Serve a supreme sauce (No. 547) separately into which chopped truffles have been added.

(1570). SWEETBREADS AU MONARCH (Ris de Veau au Monarque).

Prepare and cook the sweetbreads precisely the same as for larded and glazed (No. 1575); dress in a circle on round crusts of bread two and a half inches in diameter by one quarter of an inch in thickness, and fried in butter; lay on top of every sweetbread a crown-shaped quenelle two inches in diameter and streaked with truffles, on this set a crawfish; in the center pour a garnishing composed of a salpicon of square pieces of mushroom, artichoke bottoms, truffles, and foies-gras all cut the same size and mixed with Madeira sauce (No. 492); serve separately some of the same sauce.

(1571). SWEETBREADS, ENGLISH STYLE (Ris de Veau à l'Anglaise).

Blanch six medium size unlarded sweetbreads; lay them in a sautoir garnished with slices of fat pork, minced carrots and onions, thyme, bay leaf and whole peppers; moisten to three-quarters of their height with beef stock (No. 194a), and after it comes to a boil finish cooking in a moderate oven, when done, remove and put them under a press in oval tin rings; when cold unmold them and cut them crosswise through the center. Cover one side of each sweetbread with cooked fine herbs (No. 385), laying it on a quarter of an inch thick; set the other half belonging to it on top and remove all the superfluous preparation oozing from the sides. Beat up well one-quarter of a pound of melted butter with six egg-yolks, dip the sweetbreads into this, then roll them in freshly grated bread-crumbs; bread-crumbs them twice before laying them on a baking tin, pour a little butter over and cook them in a moderate oven; serve a brown English sauce separately.

Brown English Sauce.—Reduce espagnole sauce (No. 414) with meat-glaze (No. 402) adding just before serving some Worcestershire sauce, butter, lemon juice and fine herbs.

(1572). SWEETBREAD FRITTERS, CREAM SAUCE (Beignets de Ris de Veau, Sauce Crème).

Soak and blanch a sufficient quantity of sweetbreads; suppress the windpipes and fat, and cut them in two across through their thickness, then lay them in a tureen with finely shredded chives and shallots, salt, pepper, allspice, lemon juice and a little oil; keep them in a cool place for one hour turning them over occasionally, then drain them on a cloth carefully removing every vestige of herbs; dip the pieces into a frying paste (No. 137) not having it too thick, and fry them slowly until they are cooked and have acquired a fine color, then drain and dress on folded napkins, garnish the top with fried parsley. Serve with a cream sauce (No. 454) in a sauce-boat.

(1573). SWEETBREADS IN PAPERS (Ris de Veau en Papillotes).

Split some blanched, cold and pressed sweetbreads in two through their thickness; sauté them in butter seasoning with salt and pepper. Chop up one small onion and one shallot, lay them in a saucapan with melted fat pork to fry colorless, adding six ounces of chopped fresh mushrooms; reduce the moisture of these, season, and add six ounces of cooked ham cut in small one-eighth inch dice; heat the whole well, then add chopped parsley. Cut heart-shaped pieces from a sheet of paper, nine inches long by five wide; oil and lay them on the table; cover one side with thin slices of fat pork or cooked ham, lay a little of the preparation on top, then a piece of sweetbread, and finish with another layer of the preparation; fold the paper three-quarters around and pour a little Madeira sauce (No. 492) through the opening and finish folding so as to enclose all hermetically; range these "papillotes" in the serving-dish, place it in the oven, basting over carefully with a little sweet oil. They should be browned, but not blackened and swollen to double their original size.

(1574). SWEETBREADS LARDED AND GLAZED WITH ÔPES BORDELAISE (Ris de Veau Piqués Glacés aux Cèpes Bordelaise).

Lard with larding pork (No. 3, Fig. 52) some equal-sized sweetbreads; blanch and cool them off under a weight; range them very close to one another in a sautoir lined with salt pork, vegetables and minced onions; moisten to half the height with beef stock (No. 194a) and let the

liquid fall to a glaze; moisten once more and finish cooking in a moderate oven, or else with hot fire underneath and on top of the cover; basting the sweetbreads frequently in order to glaze them nicely. When done drain, dress on a garnishing of cèpes à la Bordelaise.

Cèpes à la Bordelaise.—Sauté in oil some cèpes, when partly done add some finely chopped shallots, season with salt and pepper, add chopped parsley and lemon juice. Serve the stock, well reduced and thickened with brown sauce (No. 414), in a sauce tureen.

(1575). SWEETBREADS LARDED AND GLAZED WITH GRAVY (Ris de Veau Piqués et Glacés au Jus).

Prepare the sweetbreads as explained in No. 1550; when blanched and stiffened lard them in two sections as shown in Fig. 332, with medium lardons (No. 3, Fig. 52). Line a saucepan with slices of fat pork, cut up onions and carrots, a bunch of parsley garnished with thyme and bay leaf and some veal parings, lay the sweetbreads over and moisten with stock (No. 194a); season with salt and whole peppers then cover with a buttered paper. Boil up and finish to cook in a slack oven for forty-five minutes, basting frequently during the time; glaze and let assume a good color. Strain the stock through a fine sieve, skim off its fat and reduce it to the consistency of a light syrup. Dish up the sweetbreads and pour the gravy around.



FIG. 332.

(1576). SWEETBREADS, PARISIAN STYLE (Ris de Veau à la Parisienne).

Stud one-half of the sweetbreads with truffles, envelope them in thin bardes of fat pork, and lard the other half; braise them as for larded and glazed chicken with gravy (No. 1575). Decorate a flat border mold with fanciful cuts of truffles, fill it up with forcemeat (No. 80) and poach it in a bain-marie. When ready to serve, invert the mold on a dish, unmold and lay the sweetbreads on the border, filling in the empty space with minced truffles and mushrooms mixed with a brown sauce (No. 414) reduced with Madeira and lay around the outside of the border some whole mushrooms and truffles glazed with meat glaze (No. 402). Serve a separate sauce-boat of brown sauce reduced with the stock and Madeira wine and the truffle and mushroom parings, strained through a tammy.

(1577). SWEETBREADS STUDED, SPANISH STYLE (Ris de Veau Cloutés à l'Espagnole).

Stud with truffles eight medium sweetbreads previously blanched; then wrap them up in small pieces of clean white linen giving them an oval-shape; cook them in some well seasoned mirepoix stock (No. 419), drain, unwrap and wring the cloths out in cold water, then wrap them up again and let get cold one beside the other under the pressure of a light weight; unwrap once more and lay them in a baking tin with some of their own stock partly reduced to a half-glaze; warm them at the oven door while basting. Dress these sweetbreads on an oblong-shaped cut out rice foundation, decorate around the outside with clusters of small cooked mushroom heads and poached quenelles; cover over with some béchamel sauce (No. 409) reduced with cream and seasoned with prepared red pepper (No. 168). Serve separately an espagnole sauce (No. 414), reduced with the remainder of the stock, adding to it some stuffed Spanish olives (No. 695).

(1578). SWEETBREADS, WITH QUENELLES, (Ris de Veau aux Quenelles).

The sweetbreads are to be prepared and cooked as for à la Conti (No. 1554); when done range them in a circle and garnish the middle with small bead-shaped quarter inch quenelles; cover with a half-glaze sauce (No. 413) so as to glaze the sweetbreads, and serve a Madeira sauce (No. 492) in a separate sauce-boat.

(1579). SWEETBREADS, ZURICH (Ris de Veau Zurich).

Lard the edges of six heart sweetbreads with filets of tongue, and stud the centers with truffles; braise and glaze them the same as for à la Conti (No. 1554), dress them on small crostades filled with a garnishing composed of veal palate, truffles, mushrooms, all cut in quarter inch squares, and a brown sauce (No. 414), reduced with the stock used for braising the sweetbreads (part of this sauce should be reserved to serve in a separate sauce-boat). Range around these some round-shaped quenelles made with chicken quenelle forcemeat mixed with soubise (No. 89) and decorated with truffles.

(1580). CALVES' TAILS WITH CABBAGE (*Quais de Veau aux Choux*).

Take twelve calves' tails, cut the thick ends into four pieces two inches long and parboil them with a pound of sliced bacon; cut a large cabbage in four, blanch it for fifteen minutes, drain, refresh, suppress the core and press out all the water; tie the pieces together. Put the par-boiled tails into a stock pot, the bacon, the cabbage and a garnished bunch of parsley; moisten with one pint of stock (No. 194a) season with nutmeg, pepper, and a little salt, and let boil slowly until the tails are done and the stock reduced, then take all from the pot, drain, and dress the tails intercalated with the cabbage and the bacon laid on top; cover with an espagnole sauce (No. 414) reduced with some clear gravy (No. 404).

(1581). TENDON OR GRISTLE OF VEAL À LA BAYEUX (*Tendon de Veau à la Bayeux*).

Cut some tendons three inches long by two and a quarter wide; place them in a sautoir with butter and square pieces of unsmoked bacon, small onions, dice-shaped pieces of ham, small pear-shaped carrots, and a bunch of parsley; fry slowly, moisten with stock (No. 194a), season and let cook for two hours and a half, being careful to remove the grease; remoisten frequently till the stock is reduced to the third of a glaze. Dress the tendons, place the garnishings around, pour the sauce over the meat and serve.

(1582). TENDON OR GRISTLE OF VEAL À LA BIARRITZ (*Tendon de Veau à la Biarritz*).

Pare and cut the tendon into pieces measuring three inches long fry them in clarified butter, drain off the butter and add to the meat some white wine, a little espagnole sauce (No. 414), and meat glaze (No. 402). Heat some clarified butter and add to it well cleansed Piedmontese rice; when very hot moisten with broth (No. 194a), boil and let cook in a moderate oven for twenty minutes, then add to it the meats and leave it in the oven for fifteen minutes longer. Dress the tendons and rice and surround with veal kidneys, fried in butter, and fine herbs.

(1583). CALVES' TONGUES À LA FLAMANDE (*Langues de Veau à la Flamande*).

To Salt the Calves' Tongues.—Take out the pipes from twelve tongues; prick them all over with a coarse trussing needle and put them into a stone vessel containing sixteen quarts. Dissolve a sufficiency of salt in ten quarts of water so that when an egg is dropped in, it will float on the top; add four ounces of saltpetre, and when all is thoroughly dissolved, pour it over the tongues. Set them in a cool place, and leave them there for twelve days, turning them over every third one. Drain and cook them plainly in water with some chopped beef suet, and when done, peel off the skins and keep the tongue warm in a light half-glaze sauce (No. 413); dress and surround them with a Flemish garnishing (No. 668), pouring over a clear gravy (No. 404).

(1584). CALVES' TONGUES À LA PÉRIGUEUX (*Langues de Veau à la Périgueux*).

On the center of a round dish fasten a wooden bottom covered with cooked paste (No. 131) and having a six inch high pyramidal support in the center, also covered with paste; brush the whole



FIG. 333.

with meat glaze (No. 402). Cook six or seven large calves' tongues in water, selecting those which have been in brine for twelve days. Roll out on a floured table a thin band of half puff paste (No. 146), three and a half to four inches wide; roll it on a roller to unroll on a baking sheet slightly

wetted with water, then with a cardboard pattern cut from this band large pieces, straight on one side and rounded on the other, one end being pointed while the other is straight, and on the rounded side cut it into small sharp points; prick the surfaces, egg over with a brush without touching with the hands, and cook them in a slow oven until they become a light golden color; after removing let get partially cold under a very light weight. Drain the tongues, peel and keep them for ten minutes under a weight to flatten lightly; pare and cut each one in two or three pieces from top to bottom, then reconstruct them as they were before, and cover the cut sides with a layer of *soubise* (No. 723), reduced and thickened with a little *meat glaze* (No. 402), and slightly cool; keep them their correct shape, afterward glaze them over with a brush; cover the wooden bottom and surround the central support on the dish with a thick bed of good *risot* (No. 739), and stick on top of this support a small skewer garnished with truffles. Dress the tongues upright leaning them against the rice, lay between each one of the bands of paste to separate the tongues, letting them project slightly beyond. Cover over with a *Madeira sauce* (No. 492), reduced with truffle parings, and send a separate *Péigueux sauce* (No. 517), to the table at the same time as the tongues.

MUTTON (Mouton).

AMERICAN CUTS.

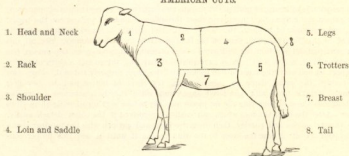


FIG. 334.

(1585). BREAST OF MUTTON PLAIN (Poitrine de Mouton au Naturel).

Take three fine well covered breasts of mutton; remove with a blow of the knife the bone part covering the tendons, tie up the breasts and put them into a baking tin, having the bottom covered with slices of fat pork, carrots, onions and a bunch of garnished parsley; moisten with sufficient stock (No. 194a) to allow them to swim, bring to a boil on the top of the fire, skim, then place in the oven to cook for two hours and a half, turning the meats over during the time. When the bones can be easily detached drain off the breasts and suppress all the rib bones leaving the tendons on; lay the meats under a weight or in the press (No. 71) to reduce them to half an inch in thickness, and when cold pare off the skin without touching the fat; trim them into half hearts, dip in melted butter and stick a piece of the bone in the pointed end; broil over a slow fire to a fine color, then dress, glaze and pour a clear gravy (No. 404) over; garnish each bone end with a frill (No. 10).

(1586). BREAST OF MUTTON STUFFED—TOMATO ANDALOUSE SAUCE (Poitrine de Mouton Farcie Sauce Tomato à l'Andalouse).

Remove the bony part of a breast of mutton over the tendons open on the straight edge in such a way as to form a pocket and fill this with some of the following stuffing; sew it up and braise the meat in a mirepoix stock (No. 419); when cooked dress glaze and cover with part of the stock reduced to the consistency of half-glaze; serve a tomato Andalouse sauce (No. 350) separately.

For the Stuffing.—Chop up finely half a pound of lean, sinewless pork with half a pound of bacon, add to it half a pound of soaked and well pressed bread-crumbs. Season with salt, pepper, nutmeg, chopped onion and a bit of garlic, both of these lightly fried in butter and finish with chopped parsley and two whole eggs.

(1587). BREAST, TENDON AND SHOULDER OF MUTTON, NAVARIN (Poitrins, Tendon et Épaule de Mouton Navarin).

Cut into half inch pieces one pound of breast, one pound of tendon and one pound of shoulder of mutton. Lay these meats in a vessel, season them with salt, pepper, two cloves, nutmeg, thyme, bay leaf and a bunch of parsley containing a clove of garlic; pour on a quarter of a bottleful of Madeira wine and let marinate for six hours, then drain off the meats, wipe dry and fry them with chopped up fat pork and half a pound of three-quarter inch dice pieces of blanched lean bacon; add to this the Madeira and aromatics with some brown sauce (No. 414) and let cook on a moderate fire while skimming off the fat thoroughly. In the meantime prepare some turnips cut out with a

one-inch vegetable spoon, fry them in lard and when they begin to brown, sprinkle over some powdered sugar and after they are of a fine color, remove with a skimmer, place in a saucepan and finish cooking in a little of the brown sauce taken from the stew, and wetting with some stock (No. 194a). Dress the stew, range the turnips around and pour over the gravy from both the meat and turnips reduced together with half a pint of white wine and strained through a tammy (No. 159).

(1588) **HARIOOT OF BREAST OF MUTTON WITH TURNIPS** (*Harioot de Mouton aux Navets*).

Have three pounds of breast of mutton cut up into two inches pieces; fry them in six ounces of butter letting them get a fine color, then drain them through a colander; trim and cut the bones, pare square, add one ounce of flour to the butter and when slightly browned, moisten with the three pints of broth, (No. 194a) boil, skim off the fat and strain through a tammy. Set all this into a clean saucepan and add to it the well-pared pieces of meat, add two carrots, two onions, one with three cloves in it, a bunch of parsley garnished with bay leaf, thyme and a clove of garlic, salt and pepper; let boil until the meat is well cooked and the sauce properly reduced. Pare two pounds of turnips the same shape as pigeon's eggs, fry them in butter and as they first begin to brown, sprinkle over with powdered sugar, and when they have attained a very fine color, put them into the stew removing the fat pieces an hour before serving allowing them all to cook together. After the meat is done, which can easily be perceived if the bones detach easily, remove the carrots, onions and parsley, then dress the meat and garnish with the turnips; strain the sauce and pour it over; in case the sauce be too thin reduce it until it acquires proper consistency.

(1589) **CARBONADE À LA JUVIGNY** (*Carbonade à la Juvigny*).

The piece from the end of the last chop to the beginning of the leg is called carbonade. The bones are first extracted from the loin and it is then pared on all its length and width and larded with medium lardons (No. 3, Fig. 52), season, roll and tie it up into an oblong square (Fig. 335). Line the bottom of a saucepan or brazier with slices of fat pork, slices of veal, carrots, onions, bay leaf and thyme; lay the carbonade over, set a heavy buttered paper on top and pour in a quart of stock (No. 194a); let simmer for two hours and a half. Fifteen minutes before serving time, glaze the carbonade letting it become a fine color, dress it and garnish around with small pear-shaped carrots cooked in broth (No. 194a), small blanched onions cooked the same, small turnip balls blanched and browned in the pan with a little sugar and finished cooking in broth, and celery knobs the size of a clove of garlic, blanched and cooked likewise in broth. All these vegetables should be only sufficiently moistened so that when they are done the liquid is reduced to a glaze; strain the meat stock, remove its fat and finish by reducing it to the consistency of a half-glaze and add Juvigny sauce (No. 485).



FIG. 335.

(1590) **PLAIN MUTTON OUTLETS AND MUTTON CHOPS** (*Côtelettes de Mouton Nature et Côtelettes de Filet Nature*).

For plain outlets use racks of mutton, having the meat tender and well-matured, suppress the skin covering the fat, shorten the rib bones and divide into equal-sized outlets make a handle to the outlets by removing the fat from about one inch of the end and scraping the bone clean, when nicely pared they should each weigh about four ounces. Salt the outlets, baste with oil and range them all on the same side on the broiler; they take from eight to ten minutes to cook. When done, dress them on a dish, pour over a clear gravy (No. 404) and trim each chop with a paper frill (No. 10).

Mutton Chops are cut either from a loin or half saddle of a sheep split lengthwise in two. These chops should be cut rather thick, each one about an inch and a half and then flattened to an inch. Pare and season with salt, baste with oil and broil for about twelve minutes, dress and serve very hot.



FIG. 336.

(1591) **MUTTON CHOPS SOYER** (*Côtelettes de Mouton Soyer*).

Soyer chops are cut from the saddle dividing it into one and a half inch thick slices cut the full width of the saddle; they should each weigh twelve ounces after being pared and are to be cooked for

twelve minutes; when they are done they can be split through the center so that one chop will answer for two persons; serve them very hot with a half-glaze sauce (No. 413) into which Worcestershire sauce has been added, and buttered at the last moment, with the addition of fine raw herbs and nonpareil capers.



FIG. 337.

tershire sauce has been added, and buttered at the last moment, with the addition of fine raw herbs and nonpareil capers.

(1592). MUTTON CHOPS, TAVERN STYLE (Côtelettes de Mouton à la Taverne).

Cut the chops from the saddle, lengthwise having them an inch and a half thick; flatten, pare and garnish each one with a kidney fastened on with a skewer thrust into the fat part of the chop above the minion fillet; sprinkle with salt, baste with oil, and broil until of a fine color on one side, then turn over to finish cooking on the other, ten to twelve minutes in all; serve very hot surrounding them with water-cress.



FIG. 338.

(1593). MUTTON CUTLETS À LA BOUCHÈRE (Côtelettes de Mouton à la Bouchère).

Have a good fleshy rack of mutton with fine, tender pink meat; suppress the superficial skin covering the fat, and cut five cutlets from each rack; remove the spinal bone and round the tops; they should be thick and pared very little without handles, as they are not garnished with frills; salt over and dip them in melted butter, then roll in fine bread-crumbs. Eight or ten minutes before serving, range them on the broiler all on the same side, and when partially done and a fine color, turn them over to finish the cooking; when they are finished, dress in a circle garnishing the middle with the following: Cut four ounces of gherkins in small fillets like a small Julienne, (No. 318); four ounces of mushrooms, and four ounces of tongue, cut exactly the same as the gherkins; thicken this garnishing with a brown English sauce (No. 1571), finishing with a dash of cayenne pepper.

(1594). MUTTON CUTLETS À LA MACÉDOINE (Côtelettes de Mouton à la Macédoine).

Cut off fine cutlets from a fine rack; pare them the same as if cooked plain (No. 1590), and ten minutes before serving, put them on the fire in a sautoir with clarified butter; when they are done, drain off the butter and replace it by a little clear gravy (No. 404), and white wine; reduce, then roll the cutlets in this glaze to give them a nice gloss; dress in a circle and garnish the center with a macédoine (No. 680). Detach the sauce with a little broth and white wine, and strain it through a tammy over the cutlets.

(1595). MUTTON CUTLETS À LA MARÉCHALE (Côtelettes de Mouton à la Maréchale).

Prepare and trim some mutton cutlets, as for plain outlets (No. 1590), season and sauté them quite rare in clarified butter; let cool off under a weight pressed lightly on them, then pare and cover both sides of the cutlets with a thin layer of cooked fine herbs (No. 385); place on top of this another thin layer of chicken quenelle forcemeat (No. 89), bread-crumbs them English style and range them on a baking tin; pour clarified butter over and brown in the oven; remove, drain, garnish with paper frills (No. 10). Dress them on a crown-shaped trimmed rice croustade, fill the center with some turned truffles rolled in a little meat glaze (No. 402) and butter and serve separately a half-glaze sauce (No. 413) with essence of truffles (No. 395).

(1596). MUTTON OUTLETS À LA NELSON (Côtelettes de Mouton à la Nelson).

Chop up separately and thoroughly some cooked ham and truffles. Pare a few cutlets, season and dip them in beaten eggs, cover one of their sides with the ham and the other with the truffles, dredging bread-crumbs on both sides, dip them again in the eggs, roll them in the bread-crumbs, and range them in a sautoir with clarified butter; fry over a very brisk fire; when cooked, drain, wipe, garnish the handles with paper frills (No. 10), and dress them in a circle. Pour a little Victoria sauce (No. 557) into the center of the crown and serve more of it in a sauce-boat.



FIG. 525.

(1597). MUTTON OUTLETS À LA SAVARY (Côtelettes de Mouton à la Savary).

Obtain a rack of mutton of tender meat, take off all the skin, shorten the rib bones and cut the rack into even thick cutlets. (The cutlets are to be cut more or less thick according to the thickness of the meat.) Suppress the hard skin covering the fillets, round the meat neatly cutting the tops into a point, and remove all superfluous fat. Make a handle to the cutlets by removing the fat from about one inch of the end and scraping the bone clean. Marinate these cutlets in a cooked marinade (No. 114), drain, wipe dry and fry them in clarified butter; pour off the fat and moisten with meat glaze (No. 402) and Madeira, roll the cutlets in this to glaze them, then dress them in a circle; garnish the handles with frills and fill in the center with a purée of Jerusalem artichokes (No. 704). Serve separately a half-glaze sauce (No. 413) with lemon-juice added and surround with one inch potato balls cooked in the oven with clarified butter, drained, salted, and dressed.

(1598). MUTTON OUTLETS BREADED, ENGLISH SAUCE (Côtelettes de Mouton Panées, Sauce Anglaise).

Season some well pared cutlets, dip them in melted butter, roll in fine white bread-crumbs, and lay them on the broiler to cook while turning them over—about eight minutes will suffice—when done, of a fine color on both sides, dress and decorate with paper frills (No. 10); serve at the same time a brown English sauce (No. 1571) either separately or underneath the cutlets.

(1599). MUTTON OUTLETS BREADED WITH PURÉE OF TRUFFLES OR WITH PURÉE OF CHESTNUTS (Côtelettes de Mouton Panées à la Purée de Truffes ou à la Purée de Marrons).

Pare several outlets all of the same thickness, salt and dip them in clarified butter, then roll them in fine bread-crumbs and broil over a slow fire until they are cooked and attain a good color then trim the handle with a paper frill (No. 10), and dress in a circle around a croustade filling this with a purée of truffles (No. 731). Serve a half-glaze sauce (No. 413) apart.

With Chestnuts.—Prepare the cutlets as for the above with the only difference that they should not be breaded and the purée of truffles replaced by a purée of chestnuts (No. 712).

(1600). MUTTON OUTLETS, RUSSIAN STYLE WITH HORSE RADISH (Côtelettes de Mouton à la Russe au Raifort).

Have some well pared cutlets; lard them with cooked ham, then lay them in a sautoir with clarified butter, fry over a brisk fire, moistening with a little Madeira and meat glaze (No. 402). Pour some well reduced velouté (No. 415) into a saucepan, and add to it some freshly grated horseradish, thickening with a few egg-yolks, then put in the whites of the eggs beaten stiff; use this preparation to cover over the larded side of the cutlets; smooth them nicely with a knife, and bestrew with bread-crumbs fried in butter; pour melted butter over and brown in a hot oven, then serve after having trimmed the handles with paper frills and dressed the cutlets flat on a well acidulated Colbert sauce (No. 451), with minced cèpes added.

(1601). MUTTON OUTLETS WITH BRAISED LETTUCE (Côtelettes de Mouton aux Laitues Braisées).

Pare the cutlets as indicated for plain (No. 1590), larding them with medium lardons (No. 2, Fig. 52). Butter the bottom of a sautoir, and cover it with slices of fat pork, slices of veal, carrots, onions, a bunch of parsley garnished with thyme and bay leaf, and a few cloves; lay in the cutlets and moisten to half their height with a mirepoix stock (No. 419), then cover over with buttered

paper, let cook to reduce in the oven, being careful to baste frequently, and to add more liquid as quickly as it evaporates, they will take about two hours. Have some lettuce blanched and braised (No. 2754); when done and well drained, dress them in the center of a dish placing the outlets around after glazing them and trimming the handles with paper frills (No. 10). Strain, remove the fat from the stock and reduce with a little brown sauce (No. 414) and white wine; pass through a tammy and pour a part of it over the meat serving the remainder in a sauce boat with the outlets.

(1602). **MUTTON OUTLETS WITH CHICOREY, TRUFFLES OR FRIED POTATOES** (Côtelettes de Mouton à la Chicorée, aux Truffes ou aux Pommes Frites).

With Chicory.—Dress them in a circle when prepared the same as for the marinade (No. 1604), fill the empty space with a chicory garnishing (No. 2729), serving a half-glaze sauce (No. 413) separately.

With Truffles.—Prepare, cook, and dress the outlets the same as for the above; fill the inside of the circle with finely shredded truffles added to a half-glaze sauce (No. 413) and Madeira wine.

With Fried Potatoes.—After they are prepared, cooked, dressed, and glazed, fill in the inside of the circle with half inch balls of potatoes sautéed in butter, and seasoned with salt, parsley, and lemon juice.

(1603). **MUTTON OUTLETS WITH CUCUMBERS** (Côtelettes de Mouton aux Concombres).

Prepare and cook the outlets the same as with braised lettuce (No. 1601); when done dress them crown-shaped, and fill the inside of the circle with cucumbers cut the shape of a clove of garlic, cooked in stock (No. 194a), drained, and mingled with cream béchamel sauce (No. 411).

(1604). **MUTTON OUTLETS WITH MARINADE** (Côtelettes de Mouton à la Marinade).

Select two racks of mutton having the meats tender and well matured, remove the remainder of the breast leaving the outlet bones only four inches long, also remove the neck as far down as the third outlet; saw off the spinal bone without injuring the fillet as far as the joints of the outlets, then cut from each rack either five, six, or even seven outlets according to the thickness of the meat, each one when pared ought to weigh four ounces. Pare the meat from the end of the bone, about one inch deep to make a handle, then flatten each outlet lightly and suppress the fibrous skin on the fat, also the skin adhering to the inside of the bone; salt over and dip the outlets in melted butter, and broil them on a bright fire, only turning them over once to have them retain their blood and be juicy. Glaze, garnish the handles with frills (No. 10), and dress; pour a little clear gravy (No. 404) into the bottom of the dish, and serve with a separate marinade sauce (No. 496).

(1605). **DOUBLE BARON OR SADDLE, ROASTED** (Double Baron ou Selle Rôtis).

The double of mutton is the back hip part with the leg on which the saddle with about seven of the ribs is left adhering (Fig. 340). Select a good sheep not too large, but young and fat, remove the skin and suppress the fat; cut several incisions on the fat to facilitate and equalize the cooking,

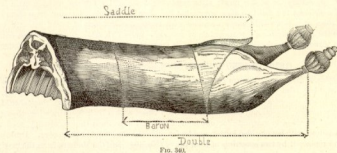


FIG. 340.

then lay it in a copper pan and cook in a moderate oven; the meat must be left rare, then salt it over. Dress and decorate the leg bone with paper frills (No. 10), pouring a clear gravy (No. 404), on the bottom of the dish. The baron and saddle are to be cooked the same way and served the same; they differ only in cut. The baron is taken from the loin end as far as the first rib (Fig. 340). The saddle is the whole hind part of the mutton without the legs.

(1606). SHEEPS EARS À LA WESTPHALIAN (*Oreilles de Mouton à la Westphalienne*).

Blanch and braise some sheep's ears after having thoroughly cleansed them in a mirepoix stock (No. 419); when cooked put them in a vessel with the stock strained over, and let get cold. Cut out the inside of the ears with a column tube, then reheat them in the braise stock. Dress on a baking dish and fill the interiors with veal quenelle forcemeat (No. 92), to which add chopped truffles and some velouté sauce (No. 415), thickened with egg-yolks; dredge over some bread-crumbs and grated parmesan cheese; sprinkle over a little melted butter and place in the oven to color slightly. Dress them in a circle and fill the center with thin slices of ham fried in butter over a brisk fire; dilute the glaze in the pan with white wine and brown sauce (No. 414), reduce and pour it over the ham; sprinkle chopped parsley over the whole.

(1607). ÉPIGRAMMES OF MUTTON À LA JARDINIÈRE (*Épigrammes de Mouton à la Jardinière*).

Have eight mutton cutlets prepared as for plain (No. 1590), season, dip in eggs and bread-crumbs, equalize the bread-crumbs and fry in clarified butter or if preferred omit the breading and simply sauté the cutlets plain. Braise some breast of mutton the same as for plain (No. 1585), then put them under a weight and when cold pare them into half hearts; dip these in Villeroi sauce (No. 560), and after this is cold dip them in eggs, then in bread-crumbs, immerse them in plenty of hot frying fat; when of a nice color, drain. Decorate the top of a hollow border mold with all kinds of cut up vegetables, fill the inside with quenelle forcemeat (No. 92), poach, unmold on hot dishes. Range the breasts and cutlets alternately in a circle on top of this and fill the empty center with a jardinière (No. 677); serve an espagnole sauce (No. 414) separately after it has been reduced with the braise stock which has been strained and freed from fat, and some mushroom essence (No. 392).

(1608). MUTTON FILLETS À L'ALEXANDRE (*Filets de Mouton à l'Alexandre*).

Pare the mutton fillets, cut them up into thin slices a quarter of an inch thick and cover each one with a cooked fine herb preparation (No. 385), seasoning first with salt and pepper, dip in beaten eggs, roll in fine bread-crumbs, giving each a horseshoe shape and fry in clarified butter. Slice six mutton kidneys, as many raw mushrooms and half as many truffles, fry the kidneys in butter, add to them the mushrooms and truffles, drain off the butter and replace it by a little espagnole sauce (No. 414), lemon juice and fresh butter, pour this stew into a dish and dress the cooked fillets over in straight rows, one overlapping the other.

(1609). FILLETS OF MUTTON GRENADINS, POIVRADE SAUCE (*Filets de Mouton Grenadins, Sauce Poivrade*).

Pare the small minion fillets; beat them into half hearts, season, range them in a tureen and cover with a cooked but cold marinade (No. 114), leaving them in for twenty-four hours, drain off the fillets, wipe well and lard with fine larding pork (No. 4, Fig. 52). Set them into a buttered sautoir, besprinkling over with more butter and push them into a brisk oven so that the larding cooks at the same time as the meat; after removing drain off the fat and moisten with a little gravy (No. 404), let this fall to a glaze over a hot fire, then lift out the fillets and dress them in two straight rows on a large dish, garnish around with triangular croûtons of bread fried in butter; pour into the same sautoir a few spoonfuls of poivrade sauce (No. 323), and at the first boil pour the sauce through a fine strainer, pour part of it over the fillets and serve the remainder in a sauce-boat.

(1610). GLAZED NOISETTES (*Noisettes de Mouton Glacées*).

Noisettes of fillet of mutton are cut from the large fillet or tenderloin of a saddle, or else from the minion fillet. Cut them up into slanting four ounce pieces or thereabouts, beat lightly, then pare them round-shaped about two inches in diameter; after they are trimmed they should each weigh three ounces; season and place them in a deep vessel with a little Madeira wine, thyme, and bay leaf, leaving them to marinate for one hour; drain and wipe them thoroughly dry, then range them in a sautoir with hot clarified butter, and let fry on both sides, turning them over. Drain off the butter and replace it by two spoonfuls of clear gravy (No. 404), and the Madeira from the marinade; let the liquid fall to a glaze while turning the noisettes over, then take them out and pare them of equal size. Cover one side of each with a layer of consistent *soubise purée* (No. 723), smooth them dome-form, and range on a buttered baking sheet; coat them over with a layer of reduced and nearly cold espagnole sauce (No. 414), and then push them into a slow oven to glaze. Lay each separate noisette on a thin slice of fried bread also covered with *soubise* and dress on a very hot dish.

(1611). NOISETTES OF MUTTON, PROVENÇAL STYLE (Noisettes de Mouton à la Provençale).

Select large mutton filets; remove the fat and skin, then cut them up on the bias into four-ounce slices; flatten and pare them round-shaped (after they are pared they should weigh three ounces each), then salt over. Chop up the parings very finely, have an equal quantity of salt pork and cut-up ham, each chopped separately and mixed after, and a handful of soaked and pressed bread-crumbs; season with salt, pepper, and nutmeg. With this preparation make some small cakes the same size as the noisettes; dip them in beaten eggs and roll in fine bread-crumbs; fry them in butter the same time as the noisettes, drain, dry and lay the noisettes on top of the forcemeat cakes; glaze them over and pour some Provençal sauce (No. 529) around and serve.

(1612). NOISETTES OF MUTTON WITH COOKED FINE HERBS (Noisettes de Mouton aux Fines Herbes Cuites).

Pare some mutton filets, remove all sinews and fat, then cut them up into slices; pare them round; fry in butter, season, drain off the butter and add some cooked fine herbs (No. 385), and half-glaze sauce (No. 418). Dress the meat on round slices of bread cut a quarter of an inch thick by two inches across, fried in butter and laid on a dish; pour the sauce over and serve.

(1613). PAUPIETTES OF FILLET OF MUTTON À LA DELUSSAN (Paupiettes de Filets de Mouton à la Delussan).

Cut the mutton filets when well pared in eighth of an inch thick slices lengthways of the meat; flatten down these small bands and season each with salt and pepper; cover one side with the chicken forcemeat (No. 62) into which has been added an equal quantity of cooked fine herbs (No. 385); roll them up cylinder-shape and run them on a skewer; pour over some melted butter and broil them over the fire; dress and cover over with a reduced espagnole sauce (No. 414), to which sliced mushrooms have been added; incorporating into it at the last moment some chopped parsley.

(1614). SLICES OF FILLET OF MUTTON, MAÎTRE-D'HÔTEL (Tranches de Filets de Mouton à la Maître-d'Hôtel).

Pare well the minion filets from the mutton; cut them lengthwise through their thickness, pare and season with salt, then bread-crumbs them English style (No. 13), and broil to a fine color. Dress these on a hot dish and sprinkle over with either maître-d'hôtel butter (No. 581) or else a thickened maître-d'hôtel sauce (No. 493).

(1615). FILLETS OF MUTTON LARDED, WITH GREEK RAVIOLES—WHOLE (Filets de Mouton Entier Piqué aux Ravioles à la Grecque).

Raise, pare, and remove the sinews from some mutton filets; lard them with fine larding pork (No. 3, Fig. 52) and roast them in a hot oven; when done, dress on a garnishing of Greek ravioles.

Greek Ravioles.—Chop fine and pound one pound of fillet or loin of mutton, add to this a sheep's brain, cooked, well drained, and pounded, and two ounces of rice previously boiled in water; season with salt, pepper, nutmeg, and add one ounce of chopped onions fried in butter, some chopped parsley, a little béchamel (No. 469) half an ounce of fresh butter, and four raw egg yolks; taste this forcemeat, to see whether the seasoning be correct, then use it to make square ravioles as described in No. 158, when poached and drained, place them in some clear gravy (No. 404) to simmer for a few moments until it is absorbed, bestrewing the ravioles with grated cheese; pour over a thin tomato purée (No. 730) serving a clear gravy (No. 464) separately.

(1616). MUTTON KIDNEYS À LA BURTEL (Rognons de Mouton à la Burtel).

Suppress both the skin and fatty parts from eight kidneys; separate each one into two and lay them in a pan with melted butter, and a pinch of shallot; toss quickly and when well seized, season with salt, pepper, and a dash of cayenne pepper; as fast as their humidity is reduced lift them up with a skimmer and lay in a small vessel. Pour a quarter of a pint of Madeira wine into the pan, let reduce to half, then add as much melted glaze (No. 402); boil the liquid, and thicken it at once with small bits of kneaded butter (No. 579); at the first boil stir in the kidneys, and at the same time two tablespoonfuls of cooked ham cut in small dice, and a pinch of chopped up tarragon. Remove the stew from the fire, pour it into a dish and surround with fried bread croûtons glazed with a brush.

(1617). MUTTON KIDNEYS À LA SOUBISE (Rognons de Mouton à la Soubise).

There is a certain way of splitting the kidneys and running them on skewers so that when cooked they form a very distinct hollow in the center; for this it requires that they be split deeply on the hollow side, opened, and two skewers thrust through the entire thickness, each side of the fat so that the meats come together again while cooking, the center forming a pocket; season and roll them in melted butter, broil over a good fire, then withdraw the skewers, and glaze the kidneys with a brush. Dress them on a dish and fill in the hollow with a slightly consistent soubise parée (No. 723), laid on through a small pocket or paper cornet. Serve them at once; the soubise may be replaced by a béarnaise sauce (No. 433).

(1618). MUTTON KIDNEYS ON SKEWERS (Rognons de Mouton en Brochettes).

Select fine chocolate colored mutton kidneys, for those either black or pale yellow are of a poorer quality. Split them three-quarters through the round part, so as to open without separating the pieces; suppress the light skin that covers the surfaces, spread them out, and stick a metal skewer



FIG. 561.

through their thickness, to keep them entirely opened; season with salt, coat with oil or melted butter, and roll them in bread-crumbs, then broil with the open side toward the fire; five or six minutes after turn them over and lay a piece of maître d'hôtel butter (No. 581), the size of a small hickory nut, on top of each, and after they are done, dress. The skewers may be removed before serving, and a little of the maître d'hôtel butter laid on top of each kidney.

(1619). MUTTON KIDNEYS ON SKEWERS, BORDELAISE SAUCE (Brochettes de Rognons de Mouton à la Sauce Bordelaise).

Cut the kidneys across in six pieces; have small inch squares of bacon an eighth of an inch thick, place an alternate piece of kidney and bacon on the skewers, season, dip in oil, and roll in bread-crumbs; broil over a brisk fire, serving with a separate bordelaise sauce (No. 436).

(1620). MUTTON KIDNEYS ON SKEWERS, DEVEILED (Rognons de Mouton en Brochettes à la Diable).

Split the kidneys through on the round side, opening without separating the parts; spread open and thrust a metal skewer through; season with salt, and coat over with mustard and prepared red pepper (No. 168), roll in bread-crumbs, besprinkle with oil and broil, then dress them on a deviled sauce (No. 459).

(1621). MUTTON KIDNEYS SAUTÉD WITH FLEURONS (Rognons de Mouton Sautés aux Fleurons).

To obtain good sautéed kidneys it should be well understood that they must be tossed over a brisk fire and fried, not cooked in their sauce; split eight mutton kidneys in two, obtaining sixteen, halves. Put three ounces of butter in a sautéing pan, and when hot add the kidneys laying them on their flat side; season with salt and pepper, then toss them over a bright fire until they are sized, but very rare, meaning that the meats are browned without drying. In another pan, fry two tablespoonfuls of chopped onions, and when of a good color moisten with a little gravy (No. 404), brown sauce (No. 414) and white wine; boil this sauce quickly, stirring it for a few moments and when nicely thickened, add to it some cooked fine herbs (No. 385), lemon juice and the kidneys, heat well without boiling, dress and pour the sauce over. Garnish with some fanciful fleurons cut from puff paste parings (No. 146) made as follows: Cut the paste in the shape of minion filets of chicken; cut these through from the edge half way across the width, bring the two ends toward each other to form a half circle, this will open the cuttings, place on a baking sheet and cook in a mild oven.

(1622). LEG OF MUTTON À LA BORDELAISE (Gigot de Mouton à la Bordelaise).

Bone a leg of mutton without opening it, lard the inside of the meat with medium shreds of raw ham seasoned with salt, pepper and fine spices; fill in the hollow space with a few spoonfuls of veal and fat pork chopped up with fine herbs; sew up the opening. Saw the handle bone off short.

and lay the leg in a brazier with melted salt pork and let fry on a slow fire for fifteen minutes, turning it so that it acquires a good color all over. Moisten with a pint of stock (No. 194a), then cover the saucepan and let the liquid fall slowly to a glaze; remoisten to about the height of the meat and continue cooking on a slow fire for an hour and a half, add to the meat a half pound of blanched bacon cut in half inch squares, and boil moderately for an hour longer, then surround the meat with a garnishing of large carrots and turnips cut in three-quarter inch balls; twelve medium white onions browned in a pan with lard, salt and a pinch of sugar, two cloves of garlic and a bunch of parsley garnished with thyme and bay leaf—the meat and vegetables must both be done at the same time. Drain the leg, dress and range around the vegetables; strain and free the gravy from fat, thicken it with a little tomato sauce (No. 549) and serve in a sauce-boat.

(1623). LEG OF MUTTON À LA BOURDALOUE (Gigot de Mouton à la Bourdaloue).

Bone the leg without opening it, and lard the meat with raw ham, seasoned with salt, pepper, fine spices and chopped parsley. Tie up the leg and fry it in butter, then moisten with red wine and beef stock (No. 194a), and add small half inch blanched carrot balls, small onions and a garnished bunch of parsley, having the moistening to three-quarters the height of the leg, season and set it in a slow oven for three or four hours. After the leg is cooked, dress it on a dish, strain the stock, free it of its fat and reduce it with some brown sauce (No. 414). Garnish one side with the carrots and the other with the onions and at both ends place some mushrooms sautéed in butter (No. 3760). Pour a part of the sauce over the onions and carrots and serve the rest in a sauce-boat.

(1624). LEG OF MUTTON À LA BOURGEOISE (Gigot de Mouton à la Bourgeoise).

Bone a leg of mutton without opening it, lard it with large pieces of salt pork seasoned with salt, pepper, allspice and chopped parsley; cover the bottom of a brazier (Fig. 134) with slices of the same pork, lay the leg on top with a gill of Madeira wine and a little beef stock (194a), let fall to a glaze, then pour over more broth and a gill of brandy, and add a bunch of parsley garnished with thyme and bay leaf, carrots and onions cut in four, one clove of garlic and a few peppers, moisten with some more stock and cook slowly allowing half an hour for each pound of meat. In the meanwhile prepare a garnishing of turned carrots and small onions, blanch and cook them separately till half done, then finish cooking in the leg of mutton braise strained for the purpose; in order to accomplish this, place the leg in another brazier and strain the stock over, when the meat is cooked and glazed surround it with clusters of the vegetables, reduce the liquid, pour half of it over the meat, and serve the other half in a sauce-boat.

(1625). LEG OF MUTTON À LA CHIPOLATA (Gigot de Mouton à la Chipolata).

Select an eight pound leg of mutton, saw the handle off two inches below the joint, bone the loin end and pare well the fat; trim and round the end around the loin. Line a brazier (Fig. 134) with a layer of carrots and minced onions, adding the bones and parings from the meat, also a garnished bouquet; lay in the meat and moisten with beef stock (No. 194a) then cover the brazier and reduce till the liquid falls to a glaze; remoisten to three-quarters its height with more broth, let come to a boil, skim and set it in the oven to cook for three to three hours and a half, being careful to baste it constantly during this time. Remove the leg, strain the stock and return both it and the leg to the brazier with some square pieces of breast of pork fried in butter, mushroom heads, small onions fried in butter, roasted chestnuts and fried sausages (No. 754) having their skin suppressed; let the whole simmer slowly for one hour, skim off the fat, dress the leg ranging the garnishings tastefully around; pour the sauce over and serve.

(1626). LEG OF MUTTON À LA REGLAIN (Gigot de Mouton à la Reglain).

Bone a leg of mutton without opening, place it in an earthen vessel and pour over a cold cooked marinade (No. 114); marinate it for twelve hours, then lard the meat with medium-lardons (No. 2, Fig. 52) and lay it on a dish to coat over with lard; roast it and when it has attained a fine color, pour over its strained marinade and finish the cooking, keeping it basted at short intervals. Prepare some slices of tongue and cover each one with a croquette preparation made with sheep's brains, minced mushrooms, velouté sauce (No. 415), chopped parsley, egg-yolks and fresh butter; dust with bread-crumbs, dip in eggs and fry. Dress and garnish the leg around with the slices of tongue, and serve with a separate marinade sauce (No. 496).

(1627). LEG OF MUTTON À LA ROEDERER (Gigot de Mouton à la Roederer).

Prepare and cook a leg of mutton on the spit, reserve carefully the dripping pan stock; half an hour before serving blanch half a pound of small macaroni for ten minutes, drain, and lay it in the dripping pan under the meat. Prick the leg with a trussing needle to let its blood fall on the macaroni. When the leg is cooked, drain and dress on a vegetable dish layers of the macaroni alternated with grated parmesan, and so on until finished; pour some clear gravy (No. 404) over into which a little tomato purée (No. 730) has been added. Dress the meat, garnish the handles with a frill (No. 19) and serve a little clear gravy separately.

(1628). BOILED LEG OF MUTTON, GRANVILLE (Gigot de Mouton Bouilli à la Granville).

Saw off short the end bone of a leg of mutton, suppress all superfluous fat, and weigh it, plunge it into a large soup-pot containing boiling, salted water, cover, and continue to boil until the leg is cooked, which will require fifteen minutes for every pound of meat. Boiled legs of mutton should always be cooked rare. Have already prepared a garnishing of carrot balls, three-quarters of an inch in diameter, blanched and cooked in beef stock (No. 194a); small boiled onions; olive shaped potatoes, boiled, drained and then rolled in a little fresh butter with chopped parsley and lemon juice, and cork-shaped turnips, blanched and cooked in beef stock; form a handle about two inches long by scraping the end bone clean. Dress the leg, glaze the surface and garnish around with clusters of the vegetables. Serve at the same time a buttered tomatoed velouté sauce (No. 415). Just when ready to send to table, arrange a paper frill (No. 16) on the end bone and serve.

(1629). BOILED LEG OF MUTTON WITH MASHED TURNIPS AND CAPER SAUCE (Gigot de Mouton Bouilli à la Purée de Navets et à la Sauce aux Capres).

With Mashed Turnips.—Have a leg of mutton prepared and cooked as explained à la Granville (No. 1628). Put to boil with the leg after it has been in the water for half an hour, two pounds of turnips cut in four; when done mash them to a pulp and pass through a sieve, season with salt, nutmeg and a little sugar and add four ounces of butter, lay this around the meat, serving some clear gravy separately.

With Capers Sauce.—Garnish around the leg with boiled potatoes, and serve with a butter sauce (No. 440) into which nonpareil capers have been added.

(1630). LEG OF MUTTON À LA MILANAISE—KERNEL (Noix de Gigot de Mouton à la Milanaise).

Remove the kernels from four legs of mutton, the same as the kernel of veal; free the top from fat and sinews and lard it with lardons (No. 3, Fig. 52); line a brazier with slices of fat pork, set the kernels on top and wet with one pint of mirepoix (No. 419); reduce the liquid to a mere nothing, then moisten to three-quarters of their height adding two gills of brandy. Cook it in the oven until done, being careful to baste frequently; prepare a rice soles, lay the kernel on top, glaze and garnish around with small macaroni timbales Milanaise (No. 2988). Serve the stock reduced with espagnole sauce (No. 414) separately.

(1631). LEG OF MUTTON IN PAPERS—KERNELS (Noix de Gigot de Mouton en Papillote).

Remove the kernel from a leg of mutton the same as for a kernel of veal; pare it nicely, take off all the fat and lard it with small lardons (No. 3, Fig. 52), then roast it quite rare, cut it in quarter inch thick slices. Have a sufficiently large sheet of paper, cut it into heart-shape, butter over and lay a little finely sliced ham on top of one side; over this place some Duxelle (No. 385) well reduced with a clove of garlic and chopped parsley, and set the slices of mutton on top, cover the whole with more Duxelle, then fold the paper, crimp the edges around; before finishing the crimping pour a little Madeira sauce (No. 492), and finish plaiting the paper to enclose hermetically, lay the paper on the dish intended for the table, pour over a little oil and push it into a moderate oven, when nicely browned, serve separately with a very hot Duxelle sauce (No. 461) to which some Madeira wine has been added.

(1632). LEG OF MUTTON À LA LYONNAISE—MINCED (Émincé de Gigot de Mouton à la Lyonnaise).

Pare and suppress all the fat from a cold cooked leg of mutton, cut it in slices and fry these in a little butter, season with salt and pepper, parsley and lemon juice, and just when ready to serve pour off the butter and add a piece of meat glaze (No. 402). Dress the meat crown-shaped on a dish.

Fry some minced and blanched onions in butter; when a fine golden color, drain off the butter and add some velouté sauce (No. 415) and cream; reduce well and then pour it over the slices, bestrew chopped parsley over and serve very hot.

(1633). LEG OF MUTTON ON THE SPIT (*Gigot de Mouton à la Broche*).

Pick out a leg with a short handle bone, and very rounded at its thickest part, having a thin transparent skin and covered with white fat near the tail. Let it hang as long as possible to be tender. When it is required for use, pare nicely, remove the aitchbone, saw off the knuckle and make a handle two inches long; scrape the bone very white. Lay the leg on the spit thrusting the split in near the end bone, letting it come out at the loin bone, then cover over with sheets of well buttered paper. One hour and twenty minutes before serving, lay it in front of the fire, baste often, when nearly cooked salt over. Just when ready to serve withdraw the spit, dress and pour over some clear gravy (No. 404); trim the end bone with a paper frill (No. 10). Serve separately a sauce-boatful of clear gravy (No. 404).

(1634). LEG OF MUTTON, PARISIAN STYLE, IN THE OVEN (*Gigot de Mouton à la Parisienne au Four*).

Saw off the handle of the leg below the knuckle bone; insert a piece of garlic near the handle, then lay the meat in a baking pan; pour some good drippings and water over and roast it in the oven, adding a little more water every time the fat clarifies in order to prevent it burning; when cooked, dress the leg, surrounding it with large olive-shaped potatoes cooked with butter in a slow oven and baste the leg with the gravy, serving the remainder in a sauce-boat. Trim the handle (Fig. 164) with a paper frill (No. 10) or one of silver used for this purpose.

(1635). LEG OF MUTTON WITH PURÉE OF BEANS (*Gigot de Mouton à la Purée de Haricots*).

Pound half a pound of chopped fat salt pork with an equal quantity of cooked ham, bread-crumbs, two eggs, a finely shredded shallot, previously fried in butter, parsley, and a tiny bit of crushed garlic; cut some thin slices of a leg of mutton, flatten to three-sixteenths of an inch, pare to two inch squares, season them with salt, pepper, and nutmeg, and cover one side with the prepared forcemeat, roll them up and run a skewer through each; dip them into melted butter, roll in bread-crumbs, and broil over a slow fire to attain a good color, then dress them on a purée of white beans (No. 796), with a little clear gravy (No. 404) poured over the whole.

(1636). LEG OF MUTTON WITH RICE (*Gigot de Mouton au Ris*).

Bone a leg of mutton; remove the aitchbone and the large bone as far as the joint; season with salt, pepper, and nutmeg, and fill the inside with a pork stuffing as in No. 68, mixing with it half its quantity of boiled and finely chopped ham, as much bread-crumbs as ham, an ounce of chopped onion, a clove of crushed and chopped garlic, and two egg-yolks. Sew up the leg so as to secure the forcemeat enclosed therein. Melt half a pound of fat pork, fry the leg in it, drain off the fat, season, and moisten to three quarters its height with stock (No. 194a), adding to the liquid two medium onions, stuck with two cloves, and four peeled and quartered tomatoes; allow the leg to cook slowly for three hours, then strain off the stock, free it of its fat and take away a third part, returning this to the leg after having untied it. Add to the other two parts, half a pound of Carolina rice and let cook for twenty minutes, then put in some butter and grated cheese, stirring it in with a fork. Dress the leg, glaze it over and decorate the handle bone with a paper frill (No. 10); garnish around with the rice, strain the stock from the leg once more, skim off its fat, reduce to half and serve it in a separate sauce-boat.

(1637). LOIN OF MUTTON ROASTED, ON THE SPIT OR IN THE OVEN (*Longe de Mouton Bôtée à la Broche ou au Four*).

Have a three pound loin of mutton; bone it entirely without detaching the minion fillet; remove the skin covering the fat and roll the flank over on itself as far as the minion fillet, then tie it firmly with five rounds of string, making a knot in each round, giving the loin the shape of a long square. Set it to roast either on the spit or in the oven; if for the former it will take from thirty to forty minutes, and a few more if for the latter. When the loin is cooked and of a fine color, untie, dress, and glaze it, strain the gravy, free it of its fat, and serve a part of it under the meat and the remainder separately.

(1638). LOIN WITH PURÉE OF CARROTS (*Longe à la Purée de Carottes*).

Suppress part of the fat without uncovering the meat from a loin of mutton; beat and flatten the flap, bone the loin without separating the tenderloin from the fillet, then season with salt, mignonette and nutmeg; roll it up in the shape of a muff and tie it well, lay the meat in a saucepan with some grated fat pork and let fry to a fine golden color; drain off the fat and moisten with a pint of stock (No. 194a) and a gill of brandy, adding a bunch of parsley garnished with thyme and bay leaf; cover over with a strong sheet of buttered paper, set it on the fire and when it comes to a boil push it into a moderate oven until thoroughly cooked, then untie, glaze and dress on a purée of carrots (No. 799).

(1639). NECK OF MUTTON JUGGED AND MARINATED, THICKENED WITH BLOOD (*Collet de Mouton Civet Marinade Lié au Sang*).

Bone a neck of mutton, remove all the sinews and fat and then cut it up into one and a quarter inch square pieces; lay them in a vessel to season with salt, pepper, nutmeg, sprigs of parsley, minced onions, oil, a little vinegar, bay leaf and thyme; let marinate for two hours, then drain and wipe off the pieces. Heat four ounces of butter in a saucepan, add to it the meat and fry them well, dredge in two spoonfuls of flour and moisten with one pint of red or white wine and stock (No. 194a) in a way that the meat is covered; add a garnished bunch of parsley and leave to cook for an hour and a half, putting in half an hour before serving, some small glazed white onions and cooked mushrooms. The meat being now well done and properly seasoned, take out the parsley and thicken the sauce either with some pig's or chicken's blood, then serve.

(1640). SCOTCH HAGGIS (*Pansee Caillette*).

In a quart of water boil one pound of calf's liver until thoroughly done; chop it up finely with one pound of beef suet, free of skin and fibres, one pound of lean beef from the rump, one pound of onions and add an ounce of salt, an ounce of ground pepper, one pound of oatmeal and the water the liver was boiled in. With this preparation fill a well-cleaned sheep's paunch, sew it up with strong thread and wrap it in a buttered cloth; plunge it into boiling water and let cook gently for four hours; prick it several times while cooking with a trussing needle; drain, unwrap a few moments later and turn it over on a hot dish. Serve at the same time cakes made with three pounds of oatmeal, one pound of wheat flour, an ounce of lard and salt. These cakes are eight inches in diameter and one-eighth of an inch thick; bake them in a slow oven.

(1641). MUTTON PILAU, FRENCH STYLE (*Pilau de Mouton à la Française*).

Remove the fat and bones from the thick end of a loin of mutton; divide the meats into regular one and a half inch pieces and fry them in butter for ten minutes; add sliced carrots and onions, mushroom peelings and salt; moisten to three-quarters of the height with mutton broth made with the bones and trimmings; reduce the moisture slowly to a glaze, then moisten and reduce once more; re-moisten for the third time to the full height and continue to boil slowly until the meats are very nearly done, now lift them out one by one, pare nicely, and place them in a charlotte mold or a special tinned copper saucepan, provided with a hermetically fitted lid (Fig. 342), strain the liquid over the meats, letting it reach slightly above their height and add three spoonfuls of tomato purée (No. 799), a tablespoonful of powdered sweet Spanish peppers and a little cayenne pepper. Boil, then add half a pound of well-picked and washed Carolina rice, dried for an hour on a sieve; close the saucepan hermetically and set it in the oven to cook the contents for twenty minutes without touching it—the rice should be kept quite whole. Serve this stew in a tureen or vegetable dish or else in the saucepan itself.



FIG. 342.

(1642). QUARTER OF MUTTON WITH GASTRONOME POTATOES (*Quartier de Mouton aux Pommes Gastronome*).

Suppress and trim the end bone of the leg by sawing it off two inches from the shank bone; cut the meat away evenly two inches deep, and scrape the bone free from meat. Bone the spine as far as the beginning of the ribs and saw it through its whole length; roll the flap over and tie it down; put the quarter on the spit, passing the bar alongside the handle, letting it come out at the loin bone, and follow along the minion fillet; maintain the meat in position with skewers, equalize the weight well, so that the spit turns evenly and fasten the handles firmly. Cover the quarter over

with a buttered paper, and one hour and a quarter before serving, put the spit in front of the fire; fifteen minutes before dinner, unwrap and let it brown nicely; withdraw it from the spit, glaze, dress and garnish around with gastronomic potatoes (No. 2789), and trim the end bone with a fluted paper frill (No. 10); pour over a rather thin half-glaze sauce (No. 413), and serve.

(1643). RACK OF MUTTON WITH SMALL ROOTS (*Carré de Mouton aux Petites Racines*).

Have two racks of six ribs each and five inches wide; beginning at the fillet, bone the loin on the spine end, and saw through the spinal bone, pare the racks and lard it with medium lardons (No. 3, Fig. 52), then place the two racks in a sautoir containing slices of fat pork, carrots, onions, cloves, a garnished bunch of parsley (No. 123), moisten with a pint of water, reduce entirely and re-moisten to three-quarters of its height with beef stock (No. 194a); let cook for one hour, basting frequently in such a way that they become both cooked and glazed at the same time. Dress the racks on a garnishing of small roots cut in balls, or else on a garnishing of cream chiecury purée (No. 729).



FIG. 543.

(1644). SADDLE OF MUTTON, DUCHESS STYLE (*Selle de Mouton, à la Duchesse*).

Pare and shorten the rib bones above the flaps; cut these off straight and with the tip of a knife, separate the rings of the spinal bones at equal distances apart; tie it firmly and lay it on a spit to cook for one hour to one hour and a quarter according to its size; baste frequently while cooking, untie, salt, brown and glaze the meat. Dress and garnish around with duchess potatoes (No. 2785) and the ends with spinach rissoles prepared as explained (No. 161), filling them with spinach (No. 2820). A separate half-glaze sauce (No. 413) is to be served at the same time.

(1645). SADDLE OF MUTTON, GERMAN STYLE (*Selle de Mouton à l'Allemande*).

Braise a saddle exactly as explained for the saddle with glazed roots (No. 1649). Half an hour before serving, drain and cover the surface with a lamb forcemeat (No. 92), and raw fine herbs that have been mingled with some allemande sauce (No. 407). Finish cooking in a moderate oven and when done, glaze and dress the meat on an oval dish, garnishing around with carrots and green peas sautéed together.

(1646). SADDLE OF MUTTON, PIEDMONTESE STYLE (*Selle de Mouton à la Piémontaise*).

Have a good saddle of mutton, hang it in a cool place for eight days to have it tender; pare the two fillets, suppress all the fat and skin adhering to the meat so as to be able to lard it with larding pork, then roll the flanks under. Tie up the saddle, lay it in an English cradle spit (Fig. 344), after it has been wrapped in a buttered paper, and let roast in front of a moderate fire for an hour and a quarter, basting it frequently during the time; remove the paper to let attain a good color, then untie it on a baking pan, detach the two fillets, leaving on some of the fat; cut them up slanting and replace them from whence they were taken. In the meantime prepare a Piedmontese risot (No. 739), and just when ready to serve dress the saddle on a relevé dish with the risot; besprinkle over with a few handfuls of chopped white Piedmontese truffles, glaze it over and send to the table accompanied by a sauce-boat of thickened gravy (No. 405).

(1647). SADDLE OF MUTTON, PRINTANIÈRE (*Selle de Mouton Printanière*).

Prepare and braise a saddle the same as for the one with glazed roots (No. 1649), half an hour before serving, glaze the surface of the meat, strain the stock and reduce with Madera sauce (No. 492). Dress the saddle on a long dish with a macédoine garnishing (No. 680) around it alternating the colors. Pour a little of the sauce under the saddle; glaze it properly and serve the remainder of the sauce-boat apart.

(1648). SADDLE OF MUTTON ROASTED ON THE SPIT (*Selle de Mouton Rôtie à la Broche*).

The saddle is the whole loin and first rib; cut off the two legs below the tail in a round-shape, directing the knife toward the flanks (Fig. 346). Carefully remove the fat both on the top and the under toward the loin end, and part of the kidney fat. Roll the flanks of the meat over on themselves,

make incisions in the fat on the top of the saddle, more or less deep according to its thickness, and keep the saddle in position with four or five rounds of string. Place the saddle on the spit, hold it in place with skewers run through the flanks of the meat and the holes in the spit; thrust a fork into the meat of the sirloin near the bone, and place on the top a long skewer, tying it firmly

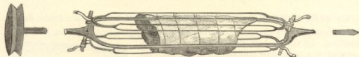


FIG. 344.

at the two ends. Cover the meat with several sheets of buttered paper, tie them on, and one hour and a quarter before serving roast the saddle before a good, clear and well regulated fire. Fifteen minutes before serving, unwrap, glaze over and let it acquire a fine color; dress it on a very hot long dish, pour over some clear gravy (No. 404), and serve at the same time a sauce-boatful of clear gravy (No. 404), and half-glaze sauce (No. 413), half of each.

(1649). SADDLE OF MUTTON WITH GLAZED ROOTS—BRAISED (*Selle de Mouton Braisée aux Racines Glacées*).

Cut the loin parts beginning at the first rib; cut off the two legs below the tail, in a round direction going toward the flank, remove the thin skin covering the fat, and roll the flank over, keeping it in position with six rounds of string, tying a knot at each round. Place the meat in a brazier having the grater or leaf covered with sliced pork, moisten with two quarts of stock (No. 194a) adding half a pound of grated fat pork, two carrots, two onions, two bunches of parsley garnished with thyme and bay leaf, and one gill of brandy; three hours before serving let it come to a boil on a brisk fire, baste the meat covered with a heavy and strongly buttered paper, then set it in the oven being careful to watch that it simmers slowly until it is cooked; ten minutes before serving drain it on a baking pan, untie carefully, coat it over with glaze, and glaze it in the oven. Dress the saddle, glaze it afresh and group around clusters of glazed new carrots, glazed onions and celery root. Strain the stock, remove the fat and reduce with brown sauce (No. 413) and Madeira, this sauce to be served separately.

(1650). SADDLE OR BARON—IN THE OVEN—WITH MASHED POTATOES (*Selle ou Baron au Four à la Purée de Pommes*).

Prepare a saddle or baron of mutton the same as for No. 1648; after it has been pared and tied, wrap it up and lay it in a deep baking pan coated over with fat; add a little water, then put it in the oven to cook for an hour to an hour and a quarter, unwrap fifteen minutes before serving;



FIG. 345.

glaze, color nicely, then dress it on a hot long dish; pour some clear gravy (No. 404) over and serve at the same time a sauce-boat of clear gravy reduced to a half-glaze, also a vegetable dish full of mashed potatoes (No. 2798), or else olive-shaped potatoes cooked in butter.

(1651). SHOULDER OF MUTTON, MARINATED WITH CREAM SAUCE (*Épaule de Mouton Marinée Sauce à la Crème*).

Bone the shoulder as far as half way down the shank bone; lard the inside of the meat with small lardons (No. 2, Fig. 52), seasoned with salt and pepper, then set it into a vessel and pour over a cooked and cold marinade (No. 114), leaving it in for twelve hours. Line a saucepan with bards of fat pork and sliced carrots and onions; roll and tie the shoulder and lay it on top; moisten with a pint of stock (No. 194a), and when reduced to a glaze, remoisten and cook the

meat to a fine color in the oven for three hours and a half; remove the shoulder, skim the fat from the stock, add one pint of cream to the stock, and let simmer for a few minutes; strain through a sieve and reduce to the consistency of a good sauce, adding to it a very little bread-crumbs; serve this at the same time as the shoulder.

(1652). SHOULDER OF MUTTON WITH POTATOES (*Épaule de Mouton aux Pommes de Terre*).

Bone two shoulders of mutton leaving on the handles only; suppress the sinews and skin from the inside meats, season and roll up lengthwise, sewing them well; put them into a small roasting-pan lined with fragments of salt pork, and pour melted butter over, and cook them till three-quarters done in a moderate oven, turning them over and adding a little water, should the fat threaten to burn. A few minutes before serving season with salt. Cut into medium slices some raw peeled potatoes; mince three or four white onions, and fry them with butter in a sautoir over a slow fire; when they begin to brown add the potatoes, season and fry together for seven or eight minutes. Remove the meat to lay it on a long earthen dish capable of going in the oven, set the potatoes around, and baste them, also the meat with the strained fat from the pan; let the shoulders cook in a moderate oven for twenty-five minutes longer, then dress and garnish the handles with paper frills (No. 10) and lay the potatoes around them.

(1653). SHOULDER OF MUTTON WITH RICE (*Épaule de Mouton au Riz*).

Cut into small two inch squares a shoulder of young mutton; put them into a saucepan with hot butter, and let fry on a brisk fire until they take a color: season, and add a few spoonfuls of raw ham cut in dice, and a bunch of parsley garnished with one bay leaf, as much thyme and a clove of garlic. Fry all together for a few moments, then moisten to their height with stock (No. 194a), and half a pint of tomato sauce (No. 549); when the liquid has boiled for five minutes remove the saucepan on a more moderate fire, and when the meats are partially or three-quarters done, put in a sufficient quantity of rice corresponding to the volume of the third of the liquid; cook this rice for fifteen minutes, then set the saucepan into a slow oven to finish cooking both rice and meat. Pour the stew into a vegetable dish and serve.

(1654). SHOULDER OF MUTTON WITH TURNIPS (*Épaule de Mouton aux Navets*).

Bone a shoulder of mutton keeping the shank bone on; remove all sinews from the inside meats as well as the fat, and lard with medium lardons (No. 2, Fig. 53); season with salt, pepper, and nutmeg, then roll it up and tie. Put some clarified butter in a saucepan with the shoulder, fry it to a fine color, then moisten with stock (No. 194a) or water, adding some medium-sized carrots cut in four, and two medium onions, a bunch of parsley garnished with thyme, bay leaf, and a clove of garlic, let simmer for two hours. Withdraw the carrots, onions, and parsley, and replace them by some turnips pared into olive or clove of garlic shape, and fried in butter with a little sugar; let the whole cook slowly for an hour and a half, making three and a half hours in all, skim off the fat, season to taste, and dress the shoulder with the turnips around, then reduce the stock, strain, pour part of it over the meat and serve what remains in a sauce-boat.

(1655). SHEEP'S TAILS WITH OLIVES (*Queues de Mouton aux Olives*).

Suppress the thin ends of eight tails previously parboiled; put them into a saucepan with half a pound of lard, two onions and a half minced carrot; fry the whole together, seasoning well, and when they are a nice color, dredge over with two ounces of flour; moisten with hot stock (No. 194a) and white wine. Boil the liquid for ten minutes, then remove it to the side of the range or else set it in the oven until the tails are cooked; strain the sauce through a sieve, skim the fat off carefully, and add to it a quarter of a pint of white wine; reduce until properly thickened. Pare the tails, lay them in the sauce to heat and add some stoned Spanish olives; a few minutes later, serve on a very hot dish and surround with the garnishing of olives, purée of potatoes (No. 725) or risot (No. 739).

(1656). MUTTON TENDONS WITH MUSHROOMS (*Tendrons de Mouton aux Champignons*).

Cut the tendons from the end of the breast; braise, then lay them under a weight, and when cold cut them up into escalops, and dip in Villeroi sauce (No. 560), fry in clarified butter; dress crown-shaped with stewed mushrooms and cream in the middle.

(1657) TONGUE ÉCARLATE WITH SPINACH (*Langue Écarlate aux Épinards*).

Have several sheep's tongues; prick them with a trussing needle, and rub over with a little powdered saltpetre; keep them in a cool place until the following day; then prepare a brine of salt water, stir it to dissolve the salt, having enough of it to enable a potato to float on the surface. Lay the tongues in an earthen crock, pour the salted water over, and a few days after when sufficiently red, soak them for twelve hours, and then blanch in plenty of water. Braise the tongues in a mirepoix stock (No. 419) moistened with white wine, and let boil; when cooked set them under a weight, pare and keep warm; dress and garnish with cooked spinach (No. 2820). Serve a half-glaze sauce (No. 413) apart.

(1658) SHEEP'S TONGUES, NEAPOLITAN STYLE (*Langues de Mouton à la Napolitaine*).

Blanch and then braise the tongues for two hours in a mirepoix stock (No. 419) with white wine; when cooked pull off the white skin that covers them and lay them under a weight. Split the tongues lengthwise in two, cover the flat side with some Duxelle (No. 385), dip them in beaten eggs and fry; dress in a circle filling in the center with some Neapolitan macaroni (No. 2959), and serve with a tomato sauce (No. 549) mixed with half-glaze sauce (No. 413).

(1659) SHEEP'S TROTTERS À LA POULETTE (*Pieds de Mouton à la Poulette*).

Prepare and cook them as for the vinaigrette (No. 1660); then drain. Put some velouté sauce (No. 415) reduced with mushroom liquor into a saucepan, add the trotters and some turned or channeled mushrooms (No. 118) previously cooked. Boil, season with salt and pepper, and thicken with egg-yolks diluted in cream, and just when ready to serve incorporate fresh butter, lemon juice and chopped parsley.

(1660) SHEEP'S TROTTERS À LA VINAIGRETTE (*Pieds de Mouton à la Vinaigrette*).

Should they have to be prepared at home they would need scalding and scraping with a knife in order to remove all the hairs; cut the soles from the hoofs so as to suppress a part of the woolly tuft found thereon; cut the ends of the ergots, tie the feet, four of them together, and blanch until they boil; then drain and refresh, place them in a soup-pot, covering them over with cold water, adding salt, pepper, spices, a garnished bunch of parsley (No. 123), onions, carrots and one ounce of flour diluted in cold water. Bring the liquid to a boil, cover the vessel and cook the feet for five hours, when done take out the shank bone which easily detaches without the slightest effort. Just when ready to serve untie and drain; remove the leg bone and wipe the feet on a cloth; dress them on a hot dish with a napkin under, and surround with green parsley leaves. Serve a vinaigrette sauce (No. 634) separately.

LAMB (Agneau).

(1661). BARON OF YEARLING LAMB À LA DE RIVAS (Baron d'Agneau Tardif à la de Rivas).

Cut a baron from the hind part of the lamb from the first rib to the loin bone (Fig. 340). Roast it on the spit or in the oven, and when done trim and dress on a dish; glaze with meat glaze (No. 402) and garnish around with twelve stuffed tomatoes (No. 2842) and twelve stuffed mushrooms (No. 692) and outside of these set small bouchées filled with cream spinach (No. 2820), place on top a ball of potato croquette (No. 2782) one inch in diameter. An aromatic tomato sauce (No. 549) to be served apart.

(1662). BREASTS OF LAMB, BAKED (Poitrines d'Agneau au Gratin).

Prepare and cook the breasts the same as for chopped sauce (No. 1663); put them under a weight or in the press (Fig. 71) and press to five-eighths of an inch thick, and when cold pare by removing the skin and part of the fat; cut into an oblong shape, then cover with a baking forcemeat (No. 81); lay on top of each three mushrooms, one large and two small ones; place them on a well-battered baking dish, pour over an Italian sauce (No. 484), bestrew with bread raspings and besprinkle with butter, then brown in the oven; serve on the same dish and garnish the sides with round cuts of red beef tongue warmed in a little meat glaze (No. 402), with butter and lemon juice.

(1663). BREASTS OF LAMB, CHOPPED SAUCE (Poitrine d'Agneau à la Sauce Hachée).

Have two fine breasts of yearling lamb or young mutton; suppress the bone part covering the gristle; lay the meats in a low saucepan lined with bardes of fat pork, cut up carrots and onions, and a garnished bouquet; moisten with stock (No. 194a) cover over with buttered paper and set it into a moderate oven to cook for two to two hours and a half, until the bones can be easily removed. Drain and place the meats under the pressure of a weight to reduce to five-eighths of an inch, and when quite cold, pare and remove the skin carefully without touching the fat, and cut the meat up into half hearts, trim them, nicely rounding the angles, and dip them in melted butter, roll in bread-crumbs, and broil over a slow fire till they attain a fine color and are very hot, then dress them either in a straight row or in a circle. Garnish around with olive-shaped pieces of potato cooked in fresh butter, and when done, and the butter is drained off, add some salt and the juice of a lemon, dredging over with chopped parsley. Serve a chopped sauce (No. 539) separately.

(1664). BREAST OF LAMB WITH TURNIPS (Poitrine d'Agneau aux Navets).

Remove the skin covering the breast, also the gristle bone from two breasts of lamb; cut them up into three-quarters of an inch square pieces and fry them till brown in butter, then drain off the fat and moisten with a pint of stock (No. 194a); boil and reduce to a glaze; remoisten a very little at the time, repeating this several times while cooking, and three-quarters of an hour before serving, drain off the meats, pare and return them to the saucepan; strain the sauce over and add some turned turnips fried in butter, and continue the cooking, season properly. When the meats and turnips are well done and fallen to a glaze, dress the turnips around.

(1665). BREAST OF LAMB WITH VELOUTÉ TOMATO SAUCE—STUFFED (Poitrine d'Agneau Farcie à la Sauce Tomato Veloutée).

Split open one or several yearling lamb breasts on the rib sides, by slipping the blade of a knife between the bone and the meat so as to make a pocket, season the inside and fill the empty space with forcemeat (No. 66), seasoned highly and to which add a handful of soaked and pressed out bread-crumbs, also some raw onions chopped and parboiled, cooked minced mushrooms and chopped parsley, each of them chopped up separately, and also stir in two whole eggs. Sew up the opening in the breast, cook it in beef stock (No. 194a) and when done properly, which will take about two hours and a half, drain and untie, then serve with a tomato sauce (No. 549) reduced with velouté sauce (No. 415).

(1666). CARBONADE OF LAMB À LA JARDINIÈRE (Carbonade d'Agneau à la Jardinière).

A carbonade or loin is the end of the rack (Fig. 335), from where the outlets begin as far down as where the tail begins. Chop off entirely the chine bone without detaching the minion fillet, remove the skin covering the large fillet over its entire outside surface, and lard the meat with medium lardons (No. 3, Fig. 52). Roll over the flap, tie it with six rounds of string, forming a knot at each round, and then lay the meat in a saucepan lined with slices of fat pork, veal, ham, cut up vegetables, a garnished bunch of parsley and allspice, salt it over lightly and wet it with a beef stock (No. 194a); let fall to a glaze, then remoisten to its height with white wine and stock; allow the boiling to continue for five minutes, then uncover the saucepan and place it in a moderate oven to finish cooking, being careful to baste it frequently with its own stock, having it finally assume a fine color. Glaze, untie, dress and strain and skim the liquid, reduce and serve it in a sauce-boat; garnish around the meat with a jardinière garnishing (No. 677).

(1667). CARBONADE OF LAMB À LA RAMBUTEAU (Carbonade d'Agneau à la Rambuteau).

Bone entirely, or else remove the ritchbone only, from a loin of lamb; suppress all the fat and sinews, also the skin that covers the sirloin and lard with medium-sized larding pork (No. 3, Fig. 52) and season with salt, pepper and fine herbs; roll the flap over and tie. Line a saucepan with lardons of fat pork, lay the carbonade on top and moisten to its height with mirepoix stock (No. 419); and white wine boil, then simmer in the oven for two and a half to three hours; glaze, untie, dress on a long dish and garnish around with small glazed onions, mushroom heads and potato balls. Strain the stock, free it of fat and reduce it with as much velouté (No. 415), thicken with raw egg-yolks, fresh butter and lemon juice; strain it once more through a tammy, and use part of it to cover the garnishings, sending the remainder to the table separately.

(1668). LAMB'S CROWS, RAVIGOTE SAUCE (Praises d'Agneau à la Sauce Ravigote).

Select two very white and clean lamb's crows. Line an earthen crock with slices of fat pork, range the crows on top and add to them two medium onions one having four cloves in it, a bunch of parsley garnished with thyme and bay leaf, salt and pepper; moisten with white wine and beef stock (No. 194a), cover the top with more slices of the pork, then place a deep plate over, filling it with water, and let cook slowly in a moderate oven for four hours, drain, and dress on a hot dish, surround the crows with sprigs of parsley and serve with ravigote sauce (No. 581).

(1669). LAMB OUTLETS, PLAIN—YEARLING (Côtelettes d'Agneau Tardif Naturel).

Five or six outlets can be taken from a rack of yearling lamb, four or five from a spring lamb; remove the skin, cut them into any desired thickness, and should the rack be too thin, then cut them off on the bias. Remove and pare the bone from each chop, then beat down to flatten to half an inch in thickness, and trim them all around, removing the skin from each side of the rib bone; scrape about an inch of the end of the bone, clean off the meat and fat to enable it to be decorated with a paper frill; when cooked season with salt, coat over with butter or oil, place on the gridiron all on the same side and broil on a slow but well maintained fire. When cooked on one side, turn over and finish cooking on the other; the entire operation should take about six minutes; trim the handles with paper frills (No. 10), dress and serve with a little clear gravy (No. 404).



FIG. 261.

(1670). LAMB OUTLETS À LA BUSSY (Côtelettes d'Agneau à la Bussy).

Pare eight yearling lamb outlets; season with salt, mask over with oil and broil quite rare on a brisk fire. Prepare beforehand a salpicon of truffles, sweetbreads and mushrooms all cut up into quarter inch pieces and mixed with a well reduced allemande sauce (No. 407); as soon as it becomes quite cold, add to it dice pieces of duck's liver cut the same size. Spread this salpicon on the chops all on the same side rounding it well on top; cover over with a cream forcemeat (No. 75), besprinkle with finely chopped truffles and pour over a little melted butter. Place the chops in a slack oven to heat the salpicon, trim the bone handles, dress the chops flat on a light béchamel and cream sauce (No. 411). Serve with some of the same sauce in a separate sauce-boat.

(1671). LAMB OUTLETS À LA CATALANE (Côtelettes d'Agneau à la Catalane).

Cut off twelve lamb outlets; pare them with the bones quite short, beat them flat, salt over and roll in oil, range them on a broiler all one way, and broil the chops on a brisk fire on one side only. Reduce one pint of béchamel (No. 409) adding to it a few spoonfuls of mushroom broth, and when nicely thickened stir in some prepared red pepper (No. 168), four spoonfuls of cooked mushrooms, the same quantity of cooked lean ham, both well chopped separately, and let this preparation become cold. Cover the cooked lamb with a layer of the preparation, having it dome-shaped on top; bestrew with grated parmesan, then lay them on a buttered sautoir and pour butter over; set this for one instant on top of the range, then finish cooking the outlets in a hot oven and have the preparation well browned; remove them at once to garnish the handles with frills (No. 10) and dress with a half-glaze (No. 413) and tomato sauce (No. 549) containing shredded sweet peppers.

(1672). LAMB OUTLETS À LA CHARLEROI (Côtelettes d'Agneau à la Charleroi).

Sauté sufficient trimmed and seasoned lamb outlets in butter; when done, drain and arrange them on a baking sheet one beside the other; cover over with a buttered paper and let get cold under the pressure of a light weight. Pare the outlets once more and lay on one of their sides a reduced and thick soubise purée (No. 723); smooth and let harden for an hour, then lift up the outlets one by one, and dip them in a Villeroi sauce (No. 560), allow the surplus of this to drain off, then range them on a baking sheet, apart from one another so that they do not touch and keep this in a cool place to harden the sauce. Detach the outlets from the sheet, trim off any surplus of sauce, and roll the chops in grated parmesan, dip them at once into beaten eggs, and cover over with white bread-crumbs; smooth the surfaces nicely and range them in a frying-basket (Fig. 121), plunge this into hot frying-fat, drain, trim the handles and serve on a folded napkin.

(1673). LAMB OUTLETS À LA CLÉMENTINE (Côtelettes d'Agneau à la Clémentine).

Have ten well-pared fine outlets seasoned with salt and pepper; sauté them in butter, dress crown-shaped and fill the inside with a ragout made as follows: To a velouté sauce (No. 415) add some meat glaze, (No. 402) good Madeira wine and lemon juice, also escalops of lamb's sweetbreads fried in butter with minced mushrooms. Between each outlet lay a round slice of salted, unsmoked red beef tongue cut three-sixteenths of an inch in thickness and one inch and a half in diameter; garnish around with fine Julienne potatoes (No. 2792); trim the outlet handles with frills, and serve very hot.

(1674). LAMB OUTLETS À LA DURAND (Côtelettes d'Agneau à la Durand).

Pare eight lamb outlets chosen from the covered sides of the rack; suppress the spinal bone and fibrous skin from the rib bones, flatten them slightly, season and sauté them in butter, turning them over when they are half done, and finish cooking them properly. Prepare some very thin pancakes (No. 3672), cut them into heart-shapes, having them slightly smaller than papers would be, as there is no necessity to plait them; push a string of quenelle forcement (No. 92) through a pocket on the edges and on half the hearts only, put a little cooked fine herb sauce (No. 461), in the center, lay a outlet over this, with some more of the sauce above; close and fasten the pancake hermetically together, and range them all on a buttered dish, set it in a slack oven for ten minutes, sprinkle butter over and serve on the same dish with a half-glaze sauce (No. 413) poured around.

(1675). LAMB OUTLETS À LA GAVARDI (Côtelettes d'Agneau à la Gavardi).

Season eight fine lamb outlets; range them in a sautoir lined with fragments of salt pork; roots and sliced onions; moisten to their height with stock (No. 194a) and cover with another piece of the pork; reduce the liquid slowly, remoisten once more, and finish to cook while glazing. Braise separately some rings of blanched carrot, and the same quantity of medium-sized onions each one weighing about an ounce, have also some braised lettuces (No. 2754), dress the outlets on a dish in a circle, garnish the center with as many of the lettuces as there are outlets and on each outlet lay one of the carrot rings with an onion in the center, glaze the whole with meat glaze (No. 402). Reduce the braise stock after it has been strained and freed of fat, with a little espagnole (No. 414) and Marsala wine; serve this in a sauce-boat.

(1676). LAMB OUTLETS, GIRALDA (Côtelettes d'Agneau à la Giralda).

First sauté ten fine cutlets, then set them under a weight and pare them when cold. Cut some sweet Spanish onions into three-sixteenths of an inch square pieces, blanch and cook them in butter, not allowing them to attain color, then add the same quantity of cooked sweet Spanish peppers and thicken the whole with a well-seasoned and reduced velouté (No. 415), allow it to cool, mask the cutlets with this preparation, smooth nicely dome-shaped and cover over with a well-reduced allemande sauce (No. 407); bestrew grated parmesan over and brown in the oven. Pour a supreme sauce (No. 547), finished with shrimp butter (No. 587) in the bottom of the dish, garnish the cutlet handles with frills (No. 10) and range them on top of the sauce.

(1677). LAMB OUTLETS, LEVERRIER (Côtelettes d'Agneau à la Leverrier).

Broil some well pared, first cut outlets; have as many one and three-quarter inch diameter tin rounds with slightly raised edges; butter and decorate the bottoms with a star each point of which should be formed one half of tongue and the other half of truffe. Cover the outlets with a layer of forcemeat and place them in buttered bottomless outlet shaped molds, so that the outlet is enveloped in forcemeat and fills them up entirely; smooth well the surface and then turn over on the widest part, the star decorated tin round, so that the decoration is exactly on the kernel. Put them for a few moments into a moderate oven and after the forcemeat is poached, lift off both the tin round and the mold molding the chop. Pare some artichoke bottoms two inches in diameter, season and fry them in butter, then dress them flat in a circle and lay a outlet on top of each; trim the handles with frills (No. 10), pour a little half-glaze (No. 400) in the bottom of the dish and serve separately a half-glaze sauce (No. 413) with orange juice and butter added at the last moment.

(1678). LAMB OUTLETS À LA MAINTENON (Côtelettes d'Agneau à la Maintenon).

Trim, pare and season twelve lamb cutlets; sauté them over a brisk fire, having them rare, then drain, wipe and cover both sides with a well-reduced sobibise sauce (No. 543), into which some cooked fine herbs (No. 383) and chopped parsley have been added; when cold dip in beaten eggs, then roll in bread-crumbs and grated parmesan, smooth the surfaces with the blade of a knife and sauté them in clarified butter; dress each outlet on a peeled, halved and pressed out tomato already fried in butter, and surround the whole with three-quarters of an inch in diameter balls of potatoes, blanched and fried in butter; a half-glaze sauce (No. 413) to be served in a sauce-boat.

(1679). LAMB OUTLETS À LA MAISON D'OR (Côtelettes d'Agneau à la Maison d'Or).

Trim some slices of bread cut three-sixteenths of an inch in thickness, into half heart shapes; fry them in butter and when cold cover the surfaces with some foies-gras in terrine, rounding it on the tops and set them in the oven for one instant to heat only. Dress in a circle and place a cooked outlet on each slice of bread and lay some minced truffes in the center, cover the whole with Madeira sauce (No. 492) and garnish the handles with a frill (No. 10), then serve.

(1680). LAMB OUTLETS À LA MINUTE, WITH MUSHROOMS—SAUTÉD (Côtelettes Sautées à la Minute aux Champignons).

Pare a dozen lamb cutlets; season, then cook over a brisk fire in a sautoir with clarified butter, turning them round when a fine color on one side; brown both sides alike and cook them till done, then drain off the butter and baste them with a little melted light meat glaze (No. 402) and Madeira, reduce on a quick fire to dry the meat on both sides. Lay the cutlets on a dish, trim the handles with a frill (No. 10) and dress them crown-shaped, have Madeira sauce (No. 492), add to it some minced mushrooms, and pour the whole into the center of the crown or else in a croustade.

(1681). LAMB OUTLETS, MURILLO (Côtelettes d'Agneau à la Murillo).

Pare twelve lamb cutlets having them both wide and thin; range them in a sautoir with hot butter, laying them all one way; cook on one side only, then drain and cover this cooked side with slightly cold minced mushrooms reduced and thickened with some good béchamel (No. 400) finishing with a dash of cayenne pepper, smooth the surface of these mushrooms nicely, dredge over with grated parmesan, sprinkle with melted butter. Return the chops to the sautoir, and set it in the hot oven to finish cooking and brown. Dress them at once on separate plates with a little half-glaze (No. 400) on the bottom and hand them to the guests.

(1682). LAMB CUTLETS À LA NUBIAN (Côtelettes d'Agneau à la Nubienne).

Cook and dress them the same as cutlets à la minute (No. 1680), garnish the center of the circle with minced truffles, minced mushrooms, rounds of red beef tongue cut one inch across, and an eighth of an inch thick, the whole mingled with velouté sauce (No. 415) and essence of mushrooms (No. 392). Place around the edge of the dish a few ball-shaped rice croquettes an inch and a quarter in diameter and serve the whole very hot.

(1683). LAMB CUTLETS À LA PÉRIGUEUX (Côtelettes d'Agneau à la Périgueux).

Prepare one pound of chopped forcemeat (No. 65), season highly and add four ounces of finely chopped truffles. Pare twelve lamb cutlets, keeping the end bones quite short and only leaving the kernel meat on; beat them down thin, then lay in a sautoir with hot butter, simply to stiffen the meat, remove at once on a baking sheet; cover with a buttered paper and let get partially cold under the pressure of a weight, or in the press (Fig. 71), afterward covering both sides of the meat with a layer of the above forcemeat; enclose them separately in square pieces of pork "crepinette" or kalf fat, broil nicely over a slow fire and dress on a very hot dish, pouring a little clear gravy (No. 404) into the bottom of it. Serve with a sauce-boat of Périgueux sauce (No. 517), to which is mixed some pearl chicken forcemeat quenelles (No. 154).

(1684). LAMB CUTLETS À LA POMPADOUR (Côtelettes d'Agneau à la Pompadour).

Prepare this dish with twelve fine well pared lamb cutlets seasoned with salt and pepper, then fried in butter; set them under a weight, wipe dry and cover both sides with a thoroughly reduced cold *soubise* (No. 723); dip them in beaten eggs and bread-crumbs, then fry again slowly in clarified butter and dress on a garnishing composed of flageolet beans, quarter inch balls of carrots and turnips. The whole mingled with Pompadour sauce (No. 525).

(1685). LAMB CUTLETS À LA ROBINSON (Côtelettes d'Agneau à la Robinson).

Season eight fine cutlets with salt and pepper, then fry them in butter. Apart from this cut up some chicken livers into three-eighths of an inch squares, cook them briskly in butter for a few minutes, and dress the chops in a circle, garnish the handles with frills (No. 10) and lay the drained livers in the center; pour over a Madeira half-glaze sauce (No. 413) with fine herbs.

(1686). LAMB CUTLETS À LA SIGNORA (Côtelettes d'Agneau à la Signora).

Pare twelve lamb cutlets leaving on only the kernel and the bone; split them in two through their thickness, season and stuff each one with a slice of truffle an eighth of an inch thick; substitute quenelle forcemeat (No. 92) for the fat that has been removed so as to give the chop its original shape. Dip them in beaten eggs, roll in bread-crumbs, smooth the surfaces with the blade of a knife, then fry the cutlets in clarified butter (No. 16); drain and place paper frills (No. 10) on the handles. Dress in a circle and pour into the center a well buttered supreme sauce (No. 547) into which chopped truffles have been added.

(1687). LAMB CUTLETS À LA TALMA (Côtelettes d'Agneau à la Talma).

Fry twelve lamb cutlets, keeping them quite rare; lay them under a light weight or in the press (No. 71) and when partly cold, pare and dip them in a rather thick, nearly cold béchamel sauce (No. 409); range them on a sheet of buttered paper and on every cutlet place a slice of foie-gras, cover this over with more béchamel and when partly cold, dredge over with bread-crumbs and trim well the cutlets, removing the excess of sauce, strew with a little parmesan cheese, pour on a little butter and brown to a fine golden color in the oven, trim the handles with a frill (No. 10) and dress in a circle filling the center with minced fresh mushrooms mingled with supreme sauce (No. 547) and lay around thin round slices of truffle pouring a little half-glaze sauce (No. 413) over these, and serve.

(1688). LAMB CUTLETS À LA TURENNE (Côtelettes d'Agneau à la Turenne).

Pare a dozen nice cutlets taken from the covered ribs of the racks and suppress the spinal bone and fibrous skin from the ribs; make a gash across the middle of the kernel and fill it up with a cooked fine herb preparation (No. 385), mingled with a little half-glaze (No. 409) and thickened with egg-yolks. Bread-crumbs and fry them in butter, trim the handles with a frill (No. 10), dress the cutlets crown-shaped and cover with a buttered half-glaze sauce (No. 413) into which has been added some mushrooms and stuffed olives (No. 695).

(1689) LAMB CUTLETS À LA VICTOR HUGO (Côtelettes d'Agneau à la Victor Hugo).

Season the cutlets with salt and pepper, coat them over with oil and broil nicely till done; cover each one with well-buttered and consistent béarnaise sauce (No. 433), into which has been added some grated fresh and very white horseradish, lay on every cutlet a round slice of truffle warmed in a little meat glaze (No. 402) and Madeira wine, dress the cutlets in a circle, pour a little half-glaze sauce (No. 413) around the cutlets; trim the handles with a frill (No. 10) and serve.

(1690) LAMB CUTLETS BREADED, SAUTÉD AND BROILED (Côtelettes d'Agneau Panées Sautées ou Grillées).

Sautéd.—Pare ten lamb cutlets into good shape, flatten, season and dip them in beaten eggs to roll after in bread-crumbs; smooth the surfaces with the blade of a knife and then put them in a sautoir with hot purified butter (No. 16), cook on both sides turning them over only once, drain and trim with fancy frills (No. 10), dress on a very hot dish and serve.

Broiled.—Bread-crumbs the cutlets the same as when sautéing them; eight minutes before serving, roll them in melted butter, broil over a slow fire turning them on both sides; take them off when done and lay them on a plate, trim with fancy frills, then dress them in a circle on a very hot dish pouring a little clear gravy (No. 404) into the bottom.

(1691) LAMB CUTLETS IN CRÉPINETTE (Côtelettes d'Agneau en Crépinette).

Prepare twelve rather thick but well-trimmed lamb cutlets, leaving the kernel only, and suppressing all the fat and sinews; chop the meats without cutting through, then season with salt, pepper and nutmeg. Make a forcemeat with half a pound of chopped fat pork, half a pound of cooked fine herbs (No. 385), and two ounces of fresh bread-crumbs; mix thoroughly and lay it on both sides of the cutlets; wrap each one separately in a square piece of "crépinette" or caul fat well fattened; butter them over with a brush dipped in butter, and broil for twenty-five minutes on a slow fire, turning them round when done on one side; then lay them on a small baking tin; trim the handles with frills (No. 10); dress in a circle on a dish, adding some reduced clear gravy (No. 404.)

(1692) LAMB CUTLETS IN PAPERS (Côtelettes d'Agneau en Papillotes).

Lamb cutlets from their peculiar tenderness and delicacy are well adapted to be prepared in papers. Trim eight spring lamb cutlets pared most carefully and keeping them as wide as possible; season and fry in a sautoir with some melted fat pork, turning them over while cooking; let them remain quite rare; remove the cutlets leaving the pork in the pan and to it add finely chopped onions,



FIG. 367.

shallots, mushrooms, and truffles; after these have rendered their moisture take them out and mix in with some chopped parsley, and lean, cooked, and finely shredded ham combined with two spoonfuls of baking forcemeat (No. 81). Divide this preparation into as many parts as there are cutlets and cover each one with a layer of it, cut some sheets of strong paper into heart-shapes, oil over on one-half the right side, pour a little sauce, with a cutlet on top, then a little more of the sauce and fold over the paper; plait the two edges together in such a way as to enclose the meat completely, then lay them on a buttered dish that can stand the heat of the oven, and on which they are to be served; set it in the oven, and when they have acquired a fine color serve; or they may be broiled over a very slow fire in their papers and then dressed on a very hot dish.

(1693) LAMB CUTLETS WITH STRING BEANS (Côtelettes d'Agneau aux Haricots Verts).

Pare the breast bones four inches long, cut off the neck to the third rib, saw off the spinal bone without spoiling the fillets as far as the rib, then cut from each rack five, six, or seven chops according to the thickness of the meat and the purpose they are intended for. Remove the meat from the end bones of each chop an inch deep, and flatten the meat lightly; suppress the fibrous

skin adhering to the kernel, also the one attached to the bone; season with salt, and dip in melted butter; roll them in fresh bread-crumbs, then broil over a brisk fire, turning them only once during the operation. Trim the handles with frills (No. 10), dress and garnish with sautéed string beans (No. 2829), pour around some clear gravy (No. 404) having had a blanched and chopped shallot boiled in with it and serve.

(1694). **ÉPIGRAMMES OF LAMB À LA TOULOUSE** (Épigrammes d'Agneau à la Toulouse).

Saw off the breasts from two racks of lamb, remove the bone covering the gristle and put the breasts in a saucepan lined with fat pork, carrots, onions and a garnished bouquet (No. 133); cook them just long enough to be able to remove the bones easily, and when this is done drain and range on a baking sheet and set a weight on top. From each rack make five covered cutlets, pare them nicely, season and fry to a fine color, dress and detach the stock from the pan with a little clear gravy (No. 404), with a little half-glaze sauce (No. 418). Pare the breasts into half hearts and when very cold round the angles and insert a bone into each pointed end of the meat; return these to the sautoir, and pour over the stock reduced to a half-glaze. Range the cutlets and breasts alternately or else in straight rows, one of cutlets and one of breasts, or if in a round have one half breasts and the other half cutlets; garnish the center with a Toulouse garnishing (No. 766) either laid in the center or else in a croustade, or should the epigrammes be dressed in a straight row, then place it around. Serve separately the stock strained through a sieve. A cutlet may be set on top a piece of breast which will serve as a croustade, and dress them crown-shaped with the garnishing in the center.

(1695). **ÉPIGRAMMES OF LAMB, ANCIENT STYLE** (Épigrammes d'Agneau à l'Ancienne).

Braise two breasts of lamb (No. 1694); drain and take out the bones reserving them to use later for imitating handles; let the meat get cold under a weight to reduce to half an inch, then pare nicely by suppressing the skin and cutting them up into half heart-shapes, season with salt and pepper and cover over entirely with Duxelle sauce (No. 461). When cold bread-crumbs them in eggs. Scrape the reserve bones, sharpen one end and insert one in each half heart. For eight pieces of breast have eight covered cutlets, pare them nicely, season and broil or fry, then glaze them over with a brush. Brown the breasts in a sautoir with very hot clarified butter, when done drain and decorate the handles with frills (No. 10), also those of the cutlets and dress them in a circle, intercalating the breasts with the cutlets. Reduce some white wine velouté (No. 415) with mushroom broth and add to it a garnishing of quenelles and mushrooms; range this garnishing in the middle of the circle and decorate around with small glazed lamb's sweetbreads.

(1696). **LAMB FRIES, CREAM HORSE RADISH OR TOMATO SAUCE** (Animelles d'Agneau à la Sauce Raifort à la Crème ou à la Sauce Tomato).

Skin and then cut them up either in two or four, according to their size; lay them in a vessel to season with salt, pepper, oil and lemon-juice, and leave to marinate for one hour; roll them in flour, immerse in beaten eggs and roll again in bread-crumbs, then fry them to a fine golden color and drain. Dress them on a napkin in a pyramid; garnish the top with a bunch of fried parsley, and around with quartered lemon. Serve separately either a cream horseradish sauce (No. 478) or a tomato sauce (No. 549).

(1697). **LAMB HASLETS MARINATED** (Fraisure d'Agneau à la Marinade).

Blanch the lights, drain and cut them up into inch and a half squares; melt some chopped fat pork in a saucepan and when very hot lay in the lights and fry them for a few minutes over a very brisk fire; add the heart cut into eight pieces and the liver in inch and a quarter pieces; season with salt, pepper, mignonette and a bunch of parsley garnished with thyme and bay leaf, sprinkle over with flour, then moisten with stock (No. 194a) and half white wine; let the whole cook till done to three-quarters, then lay in sixty small fried onions and a pound of small mushrooms; as soon as these are cooked, suppress the parsley, season nicely and notice whether the sauce is not too thin; when right, dress, pour the liquid over and garnish around with croustons fried in butter.

Another Way.—This dish may also be made by placing the haslets cut up in an earthen crock with minced carrots, onions, thyme, bay leaves, sprigs of parsley, salt pepper, mace, vinegar and oil and allowing it to marinate for twelve hours, being careful to turn the meat several times so that it all reaches the marinade; drain and fry in butter, besprinkle over with flour, moisten with white or red wine and stock (No. 194a) season and boil slowly till thoroughly cooked, then serve.

(1698). LAMB HEAD, GÉNOISE OR VINAIGRETTE SAUCE (Tête d'Agneau Sauce Génoise ou Vinaigrette).

Bone the head as far as the eye, remove both the lower and upper jaw and the eyes, leaving on the crown only with the brain; steep and blanch the head for fifteen minutes, then refresh, wipe, singe and tie it up. Dilute some flour in cold water, adding to it some salt, pepper, onions, carrots, a garnished bouquet and vinegar; boil the head in this for two hours, then drain and untie it and dress on a napkin with parsley ranged around. Serve separately a well-buttered and acidulated génoise sauce (No. 470) or else a vinaigrette sauce (No. 634).

(1699). LAMB KIDNEYS À LA LULLY (Rognons d'Agneau à la Lully).

Cut eight skinned kidneys lengthwise; fry them in butter over a hot fire, season and add some finely chopped blanched shallots fried in butter, some minced mushrooms, chopped parsley and lemon juice. Just when prepared to serve, stir in a piece of fresh butter, dress the kidneys and pour the sauce over, garnishing around with small one inch in diameter potato croquettes (No. 3782) and then serve.

(1700). BROCHETTES OF LAMB KIDNEYS (Brochettes de Rognons d'Agneau).

Peel off the thin skin covering the kidneys, cut them across into three-sixteenth of an inch slices, season with salt and pepper, and baste with sweet oil. Thread these on skewers alternating each piece with a bit of bacon one inch square and an eighth of an inch thick; dip the whole into oil and roll in fresh bread-crumbs, broil them over a slow fire, dress and sprinkle with *maitre d'hôtel* butter (No. 581).

(1701). LAMB KIDNEYS, FLEMISH STYLE (Rognons d'Agneau à la Flamande).

Fry colorless in butter one tablespoonful of chopped onions, one small chopped shallot, one whole clove of garlic, half a pound of fresh cut up mushrooms, salt, pepper, and cayenne; moisten with a glass of Madeira wine adding a little melted meat glaze (No. 402), some cream and a small piece of kneaded butter (No. 379); when ready remove the garlic. Skin eight lambs' kidneys, split each one lengthwise in two and fry them in butter; season as soon as they evaporate their moisture and are cooked; dress and pour the above sauce over.

(1702). LAMB KIDNEYS, GLAZED (Rognons d'Agneau Glacés).

Peel the skin from twelve kidneys, split each one into two parts; put a piece of butter in a pan with a tablespoonful of chopped shallot, fry without browning then add the kidneys; season with salt and pepper and as soon as they are well sized besprinkle with a few tablespoonfuls of melted glaze (No. 402); roll them in this off the fire and bestrew with chopped parsley, finishing with the juice of a lemon; dress on a very hot dish and surround with fried *croûtons* glazed over with a brush.

(1703). LAMB KIDNEYS ON SKEWERS (Rognons d'Agneau en Brochettes).

Split open the kidneys on the round side three-quarters through without separating the parts; run skewers through, having two kidneys to each metal skewer (Fig. 341); season with salt and pepper and cover over with oil, broil them first on the open side and when sufficiently done, turn them over on the other; dress them the open side uppermost, and lay on every kidney a little *maitre d'hôtel* butter (No. 582). Squeeze a little lemon juice over and serve very hot.

(1704). STEWED LAMB KIDNEYS WITH MADEIRA AND WITH MUSHROOMS (Rognons d'Agneau Sautés au Madère et aux Champignons).

To obtain fine stewed kidneys it must be perfectly well understood that they should be sautéed over a quick fire in order to seize them rapidly and ought never to be allowed to boil or cook in their sauce. Suppress the skin from eight fresh lambs' kidneys; mince them up, removing all the hard

parts. Heat some butter in a pan and when hot, put in the kidneys and fry them over a brisk fire; season with salt and pepper, and when the meats are sized without being dry, take them out with a skimmer, leaving the liquid in the pan. Fry a tablespoonful of chopped onions in butter in a sautoir, pour into it the reduced kidney gravy, and let the whole cook with a little half-glaze sauce (No. 413), and half a gill of Madeira wine, strain and skim the fat from the sauce, and pour it over the kidneys, heat them without boiling, and finish the stew with lemon juice and chopped parsley.

With Mushrooms.—Instead of using Madeira, reduce the sauce with mushroom essence (No. 392), and add some sliced mushrooms.

(1705). LEG OF LAMB À LA BERCY (Gigot d'Agneau à la Bercy).

Remove the thick loin and bone from a leg of yearling lamb and saw off the knuckle, remove about five inches of the meat to form a handle. Line a saucepan with fragments of fat pork, raw suet, roots, minced onions, and aromatics; lay in the meat, salt it over, and place on the fire for a few moments, turning it round; moisten to its height with light broth (No. 194a), and let boil; continue the boiling process while skimming well the surface, then close the saucepan and remove it back to a slower fire in order that it continue to cook but much more moderately; it will take from three to four hours, and the liquid should then be reduced to two-thirds; drain the leg, lay it in a small, deep, narrow baking pan, also its strained and skimmed stock reduced to a half-glaze (No. 400) with Madeira and gravy (No. 404); put it in the oven to become a fine color while basting frequently with its own stock, then strain this off, remove all its fat and reduce; pour a third of it over the dressed leg, garnish it with a frill (No. 10), and serve separately a bordelaise sauce (No. 436), stirred into the remainder of the stock.

(1706). LEG OF LAMB À LA BRITANNIA, OR GREEN SAUCE OR CAPER SAUCE (Gigot d'Agneau à la Britannia ou Sauce Verte ou Sauce aux Câpres).

Pare nicely a leg of yearling lamb, cut off the knuckle bone at the handle, remove about two inches of the meat from this to make a handle, scraping the bone clean, weigh the meat and plunge it into boiling water; let it boil for fifteen minutes for each pound and add to it salt, pepper a bunch of parsley garnished with thyme, bay leaf, clove of garlic, two cut carrots and four onions. After the leg is done, dress on a long dish, and trim it with a paper frill (No. 10), glaze the meat. Serve separately a well buttered espagnole sauce (No. 414), into which add lemon juice, mignonette and chopped parsley; garnish around with cauliflower boiled in salted water.

With Green Sauce.—Prepare it exactly the same as for the above, and when the leg is dressed serve without garnishing and with a green sauce (No. 473) served separately.

With Caper Sauce.—Prepare, cook and dress it as for the above; serve separately a caper sauce (No. 441).

(1707). LEG OF LAMB À LA FEARING—KERNEL (Noix de Gigot à la Fearing).

Lift the kernel from a leg of yearling lamb, pare it exactly the same as a kernel of veal and then fry it in clarified butter, drain this off and moisten with Madeira wine and some veal blond stock (No. 423), putting in very little at the time, only adding it as fast as it becomes reduced. Dress, strain the gravy, and reduce it with brown sauce (No. 414) and Madeira. For the garnishing have medium-sized whole truffles, cooked fresh mushrooms, cocks'-combs and kidneys, all being cooked separately. Dress these in separate and distinct clusters, and cover them all with part of the sauce, serving the rest of it in a sauce-bowl.

(1708). LEG OF LAMB, À LA GUYANE (Gigot d'Agneau à la Guyane).

Bone a leg of yearling lamb reserving the bone for the handle; fill the hollow space with a dressing made of fresh pork, bacon, cooked ham, chopped mushrooms and soaked and pressed out bread-crumbs, adding to it eggs and season with salt, pepper and nutmeg. Sew up the leg and then brown it in some fat pork; wet it with white wine and put in with it some roots, carrots, turnips, celery and onions; season, boil, skim and continue the boiling for three to four hours, then strain the stock, free it of its fat and keep back half of it, reduce the other half with espagnole sauce (No. 414) and a little tomato purée (No. 739) with a dash of cayenne added. Dress the leg, pare the handle nicely and range an Indian risot (No. 739) around; cover with the stock after it has been well reduced and place a paper frill (No. 10) on the handle bone. Pour the prepared sauce in a sauce-bowl and serve it at the same time.

(1709). LEG OF LAMB, KING'S PILAU (Gigot d'Agneau, Pilau da Roi).

Have one pound of boned leg of lamb; pare off all the fat and sinews and then divide it into three-quarters of an inch pieces; have also a quarter of a pound of three-eighth inch dice of raw ham, fry all these in butter over a bright fire with a garnished bunch of parsley (No. 123); moisten with half a pint of stock (No. 194a), season and reduce to a glaze, then remoisten once more with another half pint and so on until the pilau is done and very rich; season with a dash of cayenne pepper and salt. Fry colorless a chopped onion in butter, add to it a quarter of a pound of washed and dried rice; when this is quite hot, wet it with twice its volume of the stock from the pilau and stock (No. 194a), cover, bring to a boil and place it in the oven for twenty minutes and as soon as done, add butter and parmesan. Fill a border mold (Fig. 139) with this, unmold on a dish, remove the bunch of parsley from the pilau and pour it into the center of the border, cover over with a layer of the same rice; reserved for the purpose, smooth it neatly with a knife, strew parmesan cheese on top, besprinkle with butter and brown in a hot oven.

(1710). SLICES OF LEG OF LAMB À LA DORDOGNE (Tranches de Gigot d'Agneau à la Dordogne).

These are slices of meat cut from a leg of raw spring lamb, free of all fat and sinews and should be three-sixteenths of an inch in thickness; season and cover them all with a chicken or forcemeat into which as much fine cooked herbs (No. 385) have been mixed; roll them up into cylinder shapes, run on small metal skewers (Fig. 176), then dip in melted butter and bread-crumbs; broil them over a slow fire till done, dress and pour over a half-glaze sauce (No. 413) buttered at the last moment with maître d'hôtel butter (No. 581).

(1711). SLICES OF LEG OF LAMB À LA PRÉVILLOT (Tranches de Gigot d'Agneau à la Prévillot).

Cut some three-sixteenths of an inch thick slices from the kernel of a raw leg of lamb, pare them into rounds, two inches in diameter, season with salt and fry in clarified butter. Fry colorless in butter, one ounce of onions cut in three-sixteenth inch squares, half a pound of mushrooms in quarter inch pieces, some peeled egg-plant cut in three-eighth inch squares and a little piece of garlic; moisten with clear gravy (No. 404) and half-glaze (No. 400) and reduce, then pour it into a dish, bestrew with chopped parsley and lay the slices of lamb over.



FIG. 345.

(1712). BLANQUETTE OF LEG OF LAMB (Blanquette de Gigot d'Agneau).

Take some cold leg of lamb, suppress from it all the fat and sinews, remove the skin and cut the meat into quarter-inch thick slices; pare them rounded and range the pieces in a sautoir, add to it some velouté sauce (No. 415) finished with a little mushroom liquor—enough to cover the meat—stir in salt, mignonette and leave the stew on the fire for a few moments before serving, but it must not be allowed to boil. Dress the blanquette either in a circle or a straight row, and thicken the sauce with four egg-yolks diluted in a little milk, fresh butter, vinegar or lemon juice; strain the sauce through a tammy and add to it some minced mushrooms, heat without boiling, pour it over the meat and garnish around with bread croûtons fried in butter.

(1713). LAMB OR MUTTON STEAK PLAIN, MAÎTRE D'HÔTEL (Steak d'Agneau ou de Mouton Nature, Maître d'Hôtel).

The steak is a slice either of lamb or mutton cut through the entire thickness of the leg: for



FIG. 349.

this a two-pronged steel fork is used (Fig. 349) thrust into a hole bored for the purpose in the butcher's table, having it the same diameter as the handle of the fork; the leg is placed on the fork in such a way that the shank bone passes between the two prongs, then cut off slices from five to six-eighths of an inch thick; saw through the bone the same thickness as the meat.

The fork is for the purpose of upholding the bone so that it can be sawed through more easily. Season the steak with salt, coat it over with oil and broil, serve on a very hot dish either plain or with a maître d'hôtel butter (No. 581).



FIG. 350.

(1714). LEG OF LAMB WITH CARROTS (Gigot d'Agneau aux Carottes).

Prepare the leg exactly the same as for gravy (No. 1715), only serve at the same time, but separately a garnishing of carrots made by parboiling about two pounds of new carrots cut into pear shapes and then cook them in a little stock (No. 194a) with salt and sugar added; finish cooking them very slowly, tossing at times to have them all done alike, then thicken with four raw egg-yolks diluted with a gill of cream and a little fine butter; add some chopped parsley and serve with a thickened gravy (No. 405) in a separate sauce-boat the same time as the leg.

(1715). LEG OF YEARLING LAMB WITH GRAVY ROASTED (Gigot d'Agneau Tardif Rôti au jus).

Pare and beat a leg of yearling lamb to soften it, then run the spit skewer through to bring it out at the kernel without injuring the meat, allowing it to follow the course of the bone. Tie the bone tightly to the spit, place a long skewer over it and fasten firmly at each end. It will take from an hour to an hour and a quarter to cook. When done, dress and trim the handle with a frill, (No. 10) and serve the dripping pan gravy at the same time as the meat, stirring into it a little clear gravy (No. 404); skim the fat from the top and pass it through a fine sieve.

To Roast in the Oven.—Lay the leg in a baking pan, besmear it with good fat and cook it for one hour to an hour and a quarter according to its size. It will take a few moments longer to roast it in the oven than on the spit.

(1716). LEG OF LAMB WITH PURÉE OF ONIONS WITH CREAM (Gigot d'Agneau à la Purée d'Oignons à la Crème).

Cut off the end of the shank bone of a leg of lamb; pare the leg to shape and remove the superfluous fat; roast it on the spit or else in a baking pan in a moderate oven, pouring over some melted fat, and basting it frequently; salt it over fifteen minutes before serving. Dress and trim the handle bone with a paper frill (No. 10), and serve separately a purée of onions with cream prepared as follows: Mince two pounds of white onions, plunge them into boiling, salted water and let cook for five minutes, then drain very dry, and place them in a saucepan with four ounces of butter; cook the onions colorless, season and stir in two tablespoonfuls of flour; wet with cream in such a manner as to keep the mixture consistent, then set it into a slack oven, and when the onions have finished cooking, rub them through a sieve. Pour the purée back into the saucepan, mix well, heat and serve.

(1717). LOIN OF YEARLING LAMB, GERMAN STYLE (Longe d'Agneau Tardif à l'Allemande).

Take a loin of yearling lamb, or the part beginning from the top of the leg and extending as far as the first rib on the rack; remove the aitchbone without injuring the minion fillet, pare carefully the fat from the interior, and remove the tough skin from the sirloin, season with pepper, salt and nutmeg. Roll this loin up, tie it firmly and then braise it in a mirepoix stock (No. 419) with a little brandy added. It will take two hours and a half to three hours to cook; drain, untie and set it under a light weight or under the press (No. 71) and when cold cut the meat into half heart-shaped slices and dress them in a circle on a baking dish, cover over with an allemande sauce (No. 407), besprinkle with bread-crumbs and a little grated parmesan cheese, pour butter over and set the dish in a moderate oven. When it has attained a fine color, withdraw from the oven and drain off the butter, garnish the center with minced truffles and mushrooms mixed with some lighter allemande sauce (No. 407).

(1718). LOIN OF LAMB WITH SAUTÉD TOMATOES (Longe d'Agneau aux Tomates Sautées).

Proceed exactly as for German style (No. 1717), and when cold and the slices are pared heart-shaped, cover each piece with cooked fine herbs (No. 385), eggs and bread-crumbs and fry to a nice color; dress in a circle and fill the inside empty space with split and peeled tomatoes that have been pressed and fried in butter with shallots and seasoned with salt, pepper and chopped parsley. Serve a tomato sauce (No. 549) and half-glaze (No. 400) separately.

(1719). MINCED LAMB À LA RIVERA (Émincé d'Agneau à la Rivera).

Minces are generally made with cooked meats; cut quarter inch thick slices from the kernel part of a cold roast leg of lamb, pare them into rounds two and a half inches in diameter, range them in a sautoir pouring over a few spoonfuls of half-glaze sauce (No. 413), clear gravy (No. 404),

and port wine, heating it all without boiling. Cut some sour apples into quarters, peel and remove the cores and seeds; lay them in a sautoir, besprinkle with sugar and cook them in a slack oven till done. Dress the minced meat in a circle with the apples in the center, and pour the port wine sauce over.

(1720). LAMB MINION FILLETS À LA BENOIST (Filets Mignons d'Agneau à la Benoist).

Pare the minion filets, suppressing all fat and sinews; cut the meats transversely into small slices, flatten, pare them into rounds, and when ready season with salt; sauté them in half butter and half oil, drain on a plate, and glaze over with a brush. Lay each piece of meat on a thin crust of bread cut the same size as the noisettes, and on top of every one place a slice of cooked foies-gras cut also the same dimension; cover the whole quickly with a pretty thick white wine sauce (No. 493), in which grated parmesan has been added; bestrew with grated parmesan, and glaze the surface under a gas salamander (Fig. 123) or a very hot oven. Dress on a hot dish and set a fine slice of truffle on each; serve immediately.

(1721). MINION FILLETS À LA LANDGRAVE (Filets Mignons à la Landgrave).

Remove all the sinews from one or more minion filets; season with salt, sweet oil, and lemon juice, then fry them in butter, and dress on slices of bread cut one and a quarter inches across by five inches long. Pour over a veloué sauce (No. 415) or allemande sauce (No. 407), having it well buttered and seasoned with Worcestershire sauce, and either mignonette or cayenne pepper.

(1722). MINION FILLETS À LA LEFORT (Filets Mignons à la Lefort).

Prepare the meats as for the Benoist (No. 1720), lay them on a dish, pour over a cold cooked marinade (No. 114) and let macerate for one hour, then drain and wipe. Roll them in oil to broil over a brisk fire turning them, and when done lay on a hot dish over slices of bread trimmed to the same shape and size as the noisettes and three-sixteenth of an inch in thickness, fried in clarified butter and glazed over. Set into a sauce-pan half a pint of tomato sauce (No. 549) and half a pint of gravy (No. 404), some branches of parsley, thyme, bay leaf and garlic; reduce this to a third, then strain and return it to the saucepan; at the very first boil take it from the fire and stir in two ounces of minced cèpes; pour this over the minion filets.

(1723). MINION FILLETS AS VENISON (Filets Mignons en Chevreuil).

Pare six or eight yearling lamb filets or else those of a young sheep, by suppressing all the fat and skin; cut them up through their length and on the bias, then beat the pieces and trim them into half hearts; lard with fine lardons (No. 1, Fig. 52), and lay them in a deep china dish to cover with cooked and cold marinade (No. 414); macerate in this for a few hours, then drain and range them on the bottom of a sautoir into which put half butter and half oil; sauté them briskly and when done drain; glaze the surfaces and keep them for a few moments at the oven door. Dress on half heart-shaped bread croûtons fried in butter and arranged in a circle on a dish; pour over a poivrade sauce (No. 522).

(1724). MINION FILLETS, CREAM SAUCE (Filets Mignons Sauce à la Crème).

Raise the minion filets from three or four saddles of lamb, free them of their fat and sinews, pare and lard with small lardons (No. 3, Fig. 52); lay them in a vessel to season with salt, pepper, thyme, bay leaf, minced onions and nutmeg, let marinate for twelve hours turning them about occasionally, then drain and wipe dry. Fry these meats in some good hot fat, and when done drain it all off and detach the glaze with some fresh cream thickening with a little well buttered béchamel (No. 499). Dress in a circle and pour the sauce over.

(1725). MINION FILLETS IN SURPRISE (Filets Mignons en Surprise).

Pare and suppress all the fat from some lamb minion filets, trim them into half hearts and make an incision on one side and flat across the thickness and almost through the entire width, but without separating the parts. Fry in butter a chopped shallot and four ounces of finely chopped truffles; moisten with four tablespoonfuls of Madeira wine, reduce this to a mere nothing,

then stir in two spoonfuls of chopped parsley, a tablespoonful of meat glaze (No. 402) and a thickening of two raw egg-yolks; fill the incisions with this mixture, egg and bread crumb the meats and fry them in clarified butter. Pour a half-glaze sauce (No. 413), with Madeira over after dressing them in a circle.

(1726). MINION FILLETS, PRINTANIÈRE (Filets Mignons Printanière).

Remove the filets from a saddle of lamb, free them from sinews and fat. Make sufficient lamb quenelle forcemeat (No. 92) to fill a border mold indented slightly on the top (Fig. 139), buttered and decorated with truffles; then fill with the forcemeat and lay it in a saucepan with boiling water to reach to half its height, place in a slack oven till firm to the touch. Cut up the meat into bias slices, each one weighing about four ounces when pared; salt and fry them in butter over a brisk fire, when done, take them out, wipe and roll in a sautoir with a very little hot meat glaze (No. 402), then dress them at once crown-shaped on the border of poached forcemeat, fill in the center with a garnishing of spring vegetables and pour a little half-glaze sauce (No. 413) to which is added some tomato sauce (No. 549) on the dish and serve some separately.

(1727). MINION FILLETS WITH SHALLOT SAUCE AND MARROW—ROASTED AND LARDED

(Filets Mignons Piqués et Rôtis à la Sauce Échalote et Moelle).

Lift some minion filets and suppress from them all the fat and sinews, then lard them with very fine lardons (No. 3, Fig. 52), lay them in a baking pan, salt over and baste with drippings, then roast them in a very hot oven. Eight or ten minutes should suffice to have them done properly, dress on oblong slices of toast and cover with some clear gravy (No. 404) and serve separately a shallot sauce with marrow.

Shallot Sauce with Marrow.—Place in a saucepan one ounce of butter with two shallots, cut in one-eighth of an inch squares as much meat glaze (No. 402) as butter, salt, pepper, lemon juice and chopped parsley, place on the fire for two minutes, then add some marrow, cut in quarter inch squares and previously blanched by dipping in boiling water.

(1728). MINION FILLETS OF LAMB WITH TRUFFLES—SAUTÉD (Filets Mignons d'Agneau

Sautés aux Truffes).

Suppress the fat and trim neatly two lamb filets half heart-shape, cut incisions on one side to a third of their depth and season with salt, nutmeg and pepper, stuff with cooked fine herbs (No. 385), and close the opening with a little lamb quenelle forcemeat (No. 92); fry them quickly in butter and when they are stiffened drain off the fat and replace it by a tablespoonful of melted meat glaze (No. 402); roll the filets in this, dress them on a dish and put a little espagnole sauce (No. 414) in with the glaze remaining in the pan, let this cook and reduce, then add a piece of butter and some lemon juice to the sauce. Pour over the filets range around slices of truffles that have been moistened with Madeira sauce (No. 492).

(1729). NECK OF LAMB WITH CABBAGE (Collet d'Agneau aux Choux).

Cut the neck a little long on the rib side; leave four rib bones on it; bone it all thoroughly, remove the sinewy and fat parts, then season with salt and pepper, stuff with lamb forcemeat made of cold finely chopped lamb, an equal quantity of soaked and pressed out bread-crumbs, fried, chopped onions, minced cooked mushrooms, chopped parsley, chopped up cooked ham and raw eggs. Fill the neck with this, sew up the meat so as to enclose well the stuffing and braise it in a very little stock (No. 194a) for three hours; remove the threads, glaze, dress and surround with cabbage. Strain the stock, add to it a little brown sauce (No. 414), bring it to a boil, skim off the fat carefully and when reduced serve in a sauce-bout.

(1730). NOISETTES OF SHOULDER OF LAMB, EPIQUEUREN (Noisettes d'Épaule d'Agneau

Épicuriennel).

These noisettes or glands are found in the fatty part of the shoulder near the shoulder blade; remove all the skin which envelops them. Fill the bottom of a flat saucepan with thin slices of fat pork, lay the noisettes on top, and moisten with a mirepoix stock (No. 419); cover over with more slices of the pork, and let cook in a slow oven from three-quarters to one hour

according to their size. When the noisettes are done, strain the stock through a fine tammy and skim well the fat. Decorate a low border mold (Fig. 139) with fanciful cuts of truffles, fill it with chicken and cream forcemeat (No. 75), and poach in a bain-marie, the same as a timbale; then unmold it on a dish and garnish the interior of the border with mushrooms stewed and moistened with reduced cream and a little béchamel (No. 409). Range on top the noisettes from which the fat has been removed and then glazed in their own stock after it has been thoroughly reduced.

(1731). FORE QUARTER OF LAMB WITH STUFFED TOMATOES—ON THE SPIT (Quartier de Devant d'Agneau à la Broche aux Tomates Farcies).

Detach the shoulder from the rack on the covered rib side and leave the neck side without removing it; bone the shoulder, leaving only the end bone, and pass a skewer through the shoulder and the breast; adjust or lay it on the spit, fastening the two ends with a strong string; run a skewer through the meat near the shoulder, having it run through the hole in the spit to prevent the meat from slipping while cooking. Cook in front of a brisk fire basting frequently; it will take from thirty to forty-five minutes; when nearly done, salt it over. Dress the meat on a very hot dish and serve clear gravy (No. 404) separately; garnish the end bone with a frill (No. 10), and set around baked stuffed tomatoes (No. 2842).

(1732). HIND QUARTER OF LAMB WITH MINT SAUCE OR COLBERT SAUCE (Quartier de Derrière d'Agneau à la Sauce Menthe ou à la Sauce Colbert).

Pare very carefully a good hind quarter of lamb; suppress and pare the end bone or handle bone after sawing it two inches below the joint of the leg; cut away the meat two inches down, then scrape the bone clean; now lay the quarter in a baking-pan (Fig. 136), salt it evenly, and baste with dripping fat; set it in a moderate oven and let cook for three-quarters to one hour. Dress on a long hot dish, trim the handle with a frill (No. 10), pour a little of its gravy over, and serve with a separate mint sauce (No. 616) or Colbert sauce (No. 431).

(1733). RACK OF LAMB, CASTILLANE SAUCE—BROILED (Carré d'Agneau Grillé à la Sauce Castillane).

Have a good, tender rack of lamb; remove the chine bone, cut the ribs very short, and pare the fillets to the bone without taking any meat from the ribs; separate all these ribs by giving sharp blows with the dull edge of a knife on the chine bone, to break the bones, but without cutting through the meats; pass a skewer between the middle of the rack, and the rib bones in such a way as to uphold the rack in its original shape; dip it into melted butter, season with salt and pepper, and roll it in white bread-crumbs, then broil over a slow fire for twenty-five to thirty minutes. Dress, withdraw the skewer, and serve with a separate Castillane sauce (No. 443), or any other suitable one, such as bordelaise (No. 436), or Périgieux (No. 517).

(1734). RACK OF LAMB WITH ARTICHOKES—SAUTÉD (Carré d'Agneau Sauté aux Artichauts).

Cut short the breasts of two racks of lamb; take out the chine bones and put the meats into a sautéing-pan with melted fat pork and a bunch of parsley containing aromatics and a clove of garlic, season and fry over a brisk fire. Aside from this cut eight small, slightly pared, tender and raw artichoke bottoms in two; lay them in another sauté pan with some oil, then season and fry them over a moderate fire. As soon as the lamb is nicely done, drain off the fat, pour over half a bottleful of white wine and let reduce to a glaze; baste the meats with a little half-glaze sauce, (No. 413) and take them from the fire to lay on a hot dish; suppress the garnished parsley and surround the meats with the artichokes.

(1735). RACK OF LAMB WITH PURÉE OF SPLIT PEAS—LARDED AND ROASTED (Carré d'Agneau Piqué et Rôti à la Purée de Pois Secs).

Select a good tender rack of lamb; suppress the chine bone, cut the rib bones short and straight and pare the fillet meats without taking any from the ribs; lard the meat lengthwise with medium sized lardons (No. 3, Fig. 52), then wrap the rack in a sheet of oiled paper and attach it on the spit fastening it with a skewer; let it roast for twenty or thirty-five minutes while basting frequently; a few moments before serving unwrap to brown it nicely, then salt it over, withdraw the skewers and serve with a little clear gravy (No. 404) poured over, and some more in a sauce-boat to be served at the same time. The above dish is to be served with a garnishing of purée of split peas (No. 724) in a vegetable dish.

(1736). DOUBLE OR SADDLE OF LAMB WITH THE LEGS AND POTATO CROQUETTES*(Double ou Selle d'Agneau avec les Gigots aux Croquettes de Pommes).*

Cut half a lamb crosswise that is the entire saddle with the two legs, leaving one of the ribs attached to the saddle, saw off the knuckle of the leg bones, make a handle two inches long by removing the meat and scraping the bone well; roll the flanks under, tie the loin with three rounds of string having a knot at each round, then wrap the meat in a very heavy buttered paper and let roast either on the spit or in the oven. Unwrap it fifteen minutes before serving so as to brown it nicely, then dress and glaze, garnish around the dish with potato croquettes (No. 3782) and decorate both legs with paper frills (No. 10); serve separately a rather light half-glaze sauce (No. 413).

(1737). FORE SADDLE OF LAMB WITH CHESTNUTS (Selle d'Agneau aux Marrons).

Select a fore saddle of lamb with the two racks, lift off the shoulders and cut the rack bones in such a way that the saddle is not more than four inches high through its entire length; suppress the skin covering the fat and then roast it in a pan in the oven; this will take about twenty minutes. When done dress on a long dish, glaze and garnish around the meat with peeled chestnuts braised with branches of celery, and pour over some gravy (No. 404) or else serve it separately.

(1738). HIND SADDLE OF LAMB, À LA BRIGHTON (Selle d'Agneau à la Brighton).

Prepare and trim a saddle of lamb as explained for the braised saddle (No. 1745); cover it over with "crepruette," (caul fat) or thin slices of fat pork. Boil twelve to fifteen quarts of soup-stock in a saucepan, season it with salt, pepper, mignonette, a bunch of parsley garnished with thyme and bay leaf, two quartered carrots and two onions, one of them having two cloves in it, then boil and skim. About one hour and a quarter before serving put in the saddle and let boil unceasingly for an hour to an hour and a half according to its size; when done drain it off, untie, glaze and dress; garnish around with Villeroi cauliflower (No. 3716), and serve a Viennese sauce (No. 558) separately.

(1739). HIND SADDLE À LA CHANCELIERÈ (Selle d'Agneau à la Chancelière).

Prepare the saddle the same as for the turnips (No. 1745), and when nearly cooked drain, and pare nicely and evenly; place in a baking pan, cover the top with a coating of beaten eggs, and dredge fine bread-crumbs over, pour on some melted butter and brown in a hot oven. Strain the broth, reduce it to a half-glaze and add to this a little tomato sauce (No. 549) and béchamel (No. 409); serve this with the saddle. Line some tartlet molds with fragments of very thin puff paste (No. 146), fill them with well-cooked fat rice stirred in with some béchamel (No. 409) and seasoned with salt and nutmeg and the well-beaten egg-whites; fifteen minutes before serving the meat set these in the oven and when they are cooked range them around the saddle and serve.

(1740). HIND SADDLE OF LAMB À LA FLORENTINE (Selle d'Agneau à la Florentine).

Roast a saddle of yearling lamb in the oven having it laid in a baking pan; salt and baste with dripping. It will take from an hour to an hour and a half to have it properly roasted if the oven be very hot. When done, dress and glaze the meat, surround it with a garnishing of artichoke bottoms à la Florence (No. 2677), and serve with a separate white Colbert sauce (No. 451).

(1741). HIND SADDLE À LA PAGANINI (Selle d'Agneau à la Paganini).

Have the saddle prepared and cooked the same as for Florentine (No. 1740); dress the meat and garnish around with slices of foies-gras intercalated with slices of truffles; cover these with a suprême sauce (No. 547) and lay on top partridge quenelles decorated with truffles. The saddle may be garnished with skewers thrust into it composed of double cocks'-combs and glazed truffles. Serve a sauce-bowl of suprême sauce at the same time as the saddle.

(1742). HIND SADDLE À LA SANFORD (Selle d'Agneau à la Sanford).

Prepare and cook the meat the same as for Florentine (No. 1740), but instead of artichoke bottoms have a garnishing of croustades made of puff paste parings (No. 146) and filled with a Sanford apple sauce (No. 591) pushed in through a pocket, lay on top of each a paste cover made by having three thin flats of paste of different dimensions the smallest one on top, serve separately some rich gravy (No. 404).

(1743). HIND SADDLE OF LAMB, AMERICAN STYLE (Selle d'Agneau à l'Américaine).

Cut off the hind saddle between the first and second ribs, remove both legs, cutting them away in a round from off the loin and toward the flanks; suppress also a thin peel covering the skin and some of the loin and kidney fat; roll the flanks over on themselves, keep them in position with four turns of twine, then run the spit between the twine and saddle; hold the latter in position with several skewers which should run through both the saddle and spit (Fig. 344), then have a sufficiently strong skewer to run into the loin marrow bone fastening it securely on the spit with a string, place over the saddle a long skewer held to the spit with two rings—one at each end of the saddle or instead of rings strong twine may be used; cover the meat with heavy buttered paper and maintain it in position with four rows of string. The cradle spit (Fig. 116) is better adapted for roasting this cut of meat; all that is necessary is to place the saddle in the middle. One hour before serving, put the saddle in the spit and ten minutes before needed, unwrap, glaze, and dress on a dish; serve with a separate half-glaze sauce (No. 413).

(1744). HIND SADDLE OF LAMB, FRENCH STYLE (Selle d'Agneau à la Française).

Pare a saddle suppressing the skin and superfluous fat, roll the flaps or flanks under; truss and braise it in a brazier (No. 134) with bits of fat pork, minced carrots and onions; season and let the meat smother while turning it over; cover with a pint of stock (No. 194a) and reduce it slowly to a glaze, then recover to its exact height with hot broth, and let cook with the lid on over a slow fire or in a moderate oven, basting and turning frequently; should it be insufficiently moistened, add more hot broth. When the saddle is almost done, drain and trim it; strain the stock, skim off the fat carefully, and return the meat to the brazier to finish cooking, and glaze in a moderate oven.

Dressing.—Drain the saddle, detach both fillets from the top, and cut them into even slices, then return them to their original position; lay the saddle on a dish that can be placed in the oven. Have three quarts of béchamel sauce (No. 499), reduced with cream and mushroom broth; when sufficiently reduced take it from the fire and stir into it a quarter of a pound of grated parmesan, three ounces of butter, and a little cayenne pepper; beat it thoroughly until partially cold, then cover the saddle with it smoothing the surface neatly; bestrew with grated parmesan, and finish baking in a hot oven. Pour a little of the stock around the meat, serving the remainder separately, and send to the table accompanied by a vegetable dish of glazed cucumbers (No. 2733).

(1745). HIND SADDLE OF LAMB WITH MASHED TURNIPS—BRAISED (Selle d'Agneau Braisée à la Purée de Navets).

Trim a saddle of yearling lamb, suppress the skin that covers it and the surplus of fat near the tail; take away very little of the kidney fat; roll the flanks under and tie the saddle with four rows of string making a knot at each row; lay it in a low brazier lined with fragments of fat pork, sliced onions and carrots, celery roots and a bunch of parsley garnished with thyme and bay leaf, and let the meat smother while turning it over; moisten with one pint of hot stock (No. 194a); after it has slowly fallen to a glaze cover it to its height with more hot stock and let it fall very slowly to a glaze once more, then remoisten to its full height and cook while covered on a slow fire, turning it over and basting it frequently. Should the stock reduce too freely then add more hot stock. Two hours and a half will suffice for the cooking, then drain and pare the meat, strain the stock, and remove the fat and return it once more to the brazier with the saddle and let this cook for half an hour longer, glazing it in a moderate oven; then dress and surround with mashed turnips pushed through a pocket into round tartlet crusts and laid one beside the other; pour one-third of the stock over the meat and thicken the remainder with reduced espagnole sauce (No. 414) and Madeira, serving it in a sauce-boat.

(1746). HIND SADDLE OF LAMB WITH GRAVY—ROASTED (Selle d'Agneau Rôtie au Jus).

Trim a saddle of lamb by removing the legs and skin that covers it, also a little of the fat on the thick loin end and kidneys; roll the flaps over on themselves and tie the saddle firmly with four rows of string making a knot at each row; lay it in a baking pan, sprinkle over with salt, pour some fat on top and set it in a moderate oven; it will take from an hour to an hour and a quarter to roast a saddle without the legs. Serve the meat with some good clear gravy (No. 404).

(1747) SLICES OF SADDLE OF LAMB WITH PURÉE OF BEANS (Tranches de Selle d'Agneau à la Purée de Haricots).

Cut transversal slices three-quarters of an inch in thickness from a small saddle of lamb; season with salt and fry till done in clarified butter. Dress them in a straight row on a long dish, one piece overlapping the other; surround with a purée of white beans (No. 706) pushed through a pastry bag (No. 179). Cover the meats with a half-glaze sauce (No. 413) having some chopped fresh mushrooms added to it, and serve some of the same sauce in a sauce-boat.

(1748) SHOULDER OF LAMB À LA BENTON (Épaule d'Agneau à la Benton).

Bone a shoulder of lamb retaining the end or the handle bone; saw off the knuckle an inch from the handle and season the meat with salt, pepper and nutmeg, roll it into an elongated shape, tie it round with six rows of string making a knot at each row. Fry the shoulder lightly in a saucepan containing butter and melted fat pork and when lightly browned, drain off the butter and moisten to three-quarters of an inch of its height with stock (No. 194a), add a bunch of parsley garnished with bay leaf, as much thyme and a clove of garlic, boil and skim, then cook in a slow oven for about two hours, basting the meat frequently with its own broth. Twenty minutes before serving, put in four ounces of minced onions fried to a light color in butter and finish to cook and glaze the shoulder. Have two pounds of medium-sized, peeled, quartered and cored apples, range them on a buttered sautéing pan, pour over a little butter and sprinkle with sugar, then cook them in a slack oven. Prepare and fry two pounds of potatoes cut in cylinders one inch in circumference, and cut across three-sixteenths of an inch thick; soak them in cold water for an hour, then drain, wipe and fry in white frying lard until they assume a nice color, then salt over. Drain the shoulder, lay it in the center of a dish and glaze it over; strain and skim the fat from the stock, reduce it to the consistency of a light syrup and pour a little of it in the bottom of the dish; set the apples at both ends and arrange the fried potatoes at the sides; serve the reduced gravy at the same time, but separately.

(1749) SHOULDER OF LAMB, À LA DESSAIX (Épaule d'Agneau à la Dessaix).

Bone two shoulders of lamb leaving on only the end or handle bones; remove all the sinews and fat, have some chopped farce (No. 68) put the whole into a mortar to pound, season, and add a handful of soaked and pressed bread-crumbs, one whole egg and a few spoonfuls of cooked fine herbs (No. 385); use this forcemeat for stuffing the shoulders, then sew them up so as to enclose the stuffing, and lay them in a narrow saucepan lined with bits of fat pork and minced roots; season, moisten the meats with a little stock (No. 194a), and when they are cooked, and of a fine color, drain them off, untie, and remove from the end bone the meat so as to be able to trim them with paper frills (No. 10). Dress on a dish, pour over some of their own stock, and reduce the remainder with as much espagnole (No. 414), until the consistency of a half-glaze sauce is obtained; garnish around with half heart-shaped crustades made of mashed potatoes, dipped in eggs, then in bread-crumbs, the surfaces smoothed nicely, and then slit them all round a quarter of an inch from the edge; and fry; when finished, drain, remove the covers, empty and refill the insides with a small vegetable macédoine (No. 689) combined with béchamel (No. 409), serving a sauce-boatful of half-glaze sauce (No. 413) at the same time.

(1750) SHOULDER OF LAMB À LA GARNIER (Épaule d'Agneau à la Garnier).

After boning two shoulders of lamb, leaving on only the end or handle bones, stuff the insides with lamb forcemeat (No. 92); braise them the same as for à la Benton (No. 1748); then drain, skim, and reduce the stock with an equal quantity of espagnole sauce (No. 414). Dress and glaze the shoulders, then garnish around with whole chestnuts (No. 654); braised celery (No. 372); cover the garnishing with a part of the sauce and serve what remains separately.

(1751) SHOULDER OF LAMB WITH CUCUMBERS (Épaule d'Agneau aux Concombres).

Prepare and braise two shoulders of spring lamb as explained for à la Benton (No. 1748), when done, untie and glaze; dress them either on a garnishing of cucumbers with Danish sauce (No. 457), or else on a macédoine garnishing (No. 680), or a jardinière (No. 677). Strain the stock, remove all its fat, and reduce it to the consistency of a light syrup, serving it in a sauce-boat the same time as the shoulders.

These shoulders may be dressed in the shape of ducks or hornpipes, dishing them upon the same garnishings.

(1752). SHOULDER OF LAMB WITH GLAZED VEGETABLES—STUFFED (Épaule d'Agneau Farcie aux Légumes Glacés).

Boil an unsmoked red beef tongue in water for three hours before serving, cut it up into quarter inch thick slices and from these remove two and half inch diameter pieces with a round cutter, keep them warm in a sautoir with a little stock (No. 194a). Bone thoroughly two shoulders of spring lamb, suppress the fat and sinews, then season the inside, cover the surfaces with a thin layer of lamb forcemeat (No. 92) and bestrew with fine cooked herbs (No. 385). Roll the shoulders lengthwise, tie them firmly so to keep them in proper shape, then braise in a little moistening without browning. Drain and trim the ends, then cut the remainder of the meat into half inch thick slices, pare them rounded two and a half inches in diameter, and dress them in a straight row on a circle intercalating each slice with one of tongue; arrange either around or in the center, according to the way they are dressed with glazed carrots, turnips and small onions; strain the stock, skim off its fat and reduce it with espagnole (No. 414) to the consistency of a half-glaze sauce (No. 418); serve this separately.

(1753). SHOULDERS OF LAMB WITH PURÉE OF CELERY—STUFFED (Épaules d'Agneau Farcies à la Purée de Céleri).

Bone two shoulders of lamb keeping on the handle bone and sawing the knuckle one inch from it; free the meat of fat and sinews, pare nicely, then season with salt, pepper, and nutmeg.

Dressing for Stuffing the Shoulders.—Take one pound of sausage meat, half a pound of finely chopped raw ham, four tablespoonfuls of finely chopped onions, half a pound of minced mushrooms, two tablespoonfuls of chopped parsley, a quarter of a pound of dry bread-crumbs, two whole eggs and a seasoning of salt, pepper and nutmeg. Fill the two shoulders with this dressing, roll them up and sew them in such a way that none of it can escape, garnish the bottom of a saucépan with slices of fat pork, set the shoulders on top and moisten with a white wine mirepoix stock (No. 419); boil and simmer slowly for two hours and a half. As soon as the shoulders are done glaze and strain the stock, remove all its fat and reduce it to the consistency of a syrup. Dress the shoulder either on a celery purée (No. 711) or a tomato purée (No. 730), or one of artichokes (No. 704), or else of cucumbers (No. 714), macédoine (No. 680), or jardinière (No. 677); trim the handle bones with frills (No. 16) and serve the gravy apart.

(1754). STEWED LAMB, DUGLÈRE (Ragoût d'Agneau à la Duglère).

Have an equal weight of the rack, breast, and loin of lamb; suppress the skin from the rack, also the chine bone, and cut the ribs quite short nearly level with the large fillet, then divide these meat across in even pieces each one being an inch and a quarter wide. Cut the breast into inch and a half squares after paring and suppressing the skin; cut off all the fat from the loin and remove the skin and chine bone, then divide it into inch and a quarter wide pieces. Fry these meats colorless in either lard or butter with two medium onions, one small carrot cut lengthwise in four and a pinch of sugar; when they begin to brown drain off the fat and moisten to half the height with stock (No. 194a) adding a garnished bouquet (No. 123) ; let the liquid fall to a glaze not allowing it at any time to cook too fast, and keeping it well covered; have the meats brown nicely, then remoisten to their height and reduce this liquid. When half cooked drain off the piece to pare and return them again to the saucépan with the broth and half a bottleful of white wine; when the meat is thoroughly done and the liquid reduced to half, throw in some fresh green peas, young carrots, small onions, small new potatoes and new flageolet beans, first putting in those taking the longest to cook, having previously browned the onions in a frying pan. Finish cooking. Dress the meats around the vegetables, skim the fat from the stock and strain it over all.

(1755). STEWED LAMB, NAVARIN (Ragoût d'Agneau Navarin).

Suppress all the bones of a leg of lamb, remove the fat and sinews, then cut it up into squares an inch and a half in size; put these pieces into a bowl to season with salt and pepper, adding a bunch of parsley garnished with thyme, bay leaf, garlic and cloves, also some Madeira wine, let marinate for seven hours; after the lapse of this time drain the meat and fry with grated fat pork and half a pound of small dice pieces of blanched bacon; moisten with the Madeira from the marinade adding also the aromatics and some brown sauce (No. 414); cook the whole over a slow fire for two and a half hours skimming and adding half a bottleful of white wine. After the

stew has been cooking for one hour put in with it a quart of fried and slightly browned turnip balls. Three-quarters of an hour later both meat and turnips should be done, skim nicely, season to taste and serve, dressing the meat in the center of the dish, the turnips around and the strained sauce over all.

(1756). STEWED LAMB, PARISIAN STYLE (Ragoût d'Agneau à la Parisienne).

Bone and cut off all fat and sinews from a shoulder of lamb; divide it into one inch and three-quarters pieces and fry these either in butter or good fat; when the meat is a golden color, drain off all the fat and moisten with one quart of brown sauce (No. 414), a pint of stock (No. 194a) and a pint of white wine; add a bunch of parsley garnished with thyme, bay leaf and garlic, salt and pepper. Boil, skim and simmer, and after it has been cooking for three-quarters of an hour put in forty small onions fried in butter and as many potato balls, three-quarters of an inch in circumference, half a pint of tomato purée (No. 739), and a pound of small, cooked mushroom heads; it takes about an hour and a half to cook this stew properly. When cooked remove the bunch of parsley, skim off the fat from the stew and dress in the center of a dish, surround it with the vegetables and pour the strained sauce over all.

(1757). STEWED LAMB, PERUVIAN STYLE (Ragoût d'Agneau à la Péruvienne).

Cut up into inch and a half squares one leg of raw yearling lamb; season the pieces with salt, pepper, allspice, two ounces of minced onions and squeeze the juice of a lemon over; let macerate in this for two hours, then drain them off and fry in butter; moisten with stock (No. 194a) and espagnole sauce (No. 414)—half of each—to three-quarters of the height of the meats, then cook in a slow oven. After the meat is done, skim the fat from the stock and add to the stew one quart of cooked Lima beans (No. 2699); let the whole simmer on the range for fifteen minutes, then dress with the sauce and garnish around with sweet peppers fried in oil.

(1758). STEWED LAMB, IRISH STYLE (Ragoût d'Agneau à l'Irlandaise).

Cut some lamb tendrons into squares; shorten the rib bones of a rack, cutting it about level with the large fillet, suppress the skin and chine bone, and with the parings of both these meats, prepare a mutton broth. Plunge the tendrons into boiling water placed in a saucepan, put it on the fire, skim, then drain and pare the pieces and return them to the same saucepan with two small onions, one garnished bouquet, two finely shredded raw potatoes and proper seasoning; moisten to the height of the meat with the prepared broth, strained and free of fat. Cook the stew over a moderate fire in such a way that when the lamb is nearly done, the liquid is found reduced to half and slightly thickened, and the potatoes well dissolved, pass the sauce through a tammy; now add to it a garnishing of raw potatoes pared like olives and about the size of a walnut; and small blanched onions, also the meat; season with salt and pepper and continue to cook, both the meat and potatoes and onions should be done at the same time. Dress the lamb in a deep dish with the potatoes and onions around and strain the sauce over.

(1759). STEWED LAMB WITH TURNIPS (Ragoût d'Agneau aux Navets).

To be made with two pounds of shoulder and one pound of breast of lamb. Cut up into one and three-quarters to two inch pieces, the best part of a shoulder and breast, having two-thirds of the shoulder to one-third of the breast. Heat some lard in a saucepan, put in the meat and brown while stirring, season with salt and a pinch of sugar, and when of a nice reddish brown, dredge over a spoonful of flour, five minutes later, drain off the fat and moisten to a little more than the height of the meat with broth (No. 194a), adding a bunch of parsley garnished with thyme and bay leaf and a few grains of pepper. Boil together for five minutes, then withdraw the saucepan to a slower fire in order to cook the lamb without reducing the liquid too rapidly; pour in at intervals a few spoonfuls of broth and when the meat is three-quarters done, mix into the stew a garnishing of turnips shaped into balls or else quartered, browned in a pan with butter. Finish to cook the turnips in the stew. Just when ready to serve rub a piece of garlic on an iron spoon and let it steep in the stew for a few moments, dress the meat on to a dish, garnish around with the turnips and pour the strained sauce over.

(1760). LAMB SWEETBREADS À LA FINANCIÈRE (Ris d'Agneau à la Financière).

Lard with lardons (No. 4, Fig. 52) some even sized lamb sweetbreads previously parboiled, refreshed and put to cool under a weight, range them closely together in a sautoir lined with fat pork, roots and minced onions; moisten to half their height with stock (No. 194a), and let this

liquid fall to a glaze; moisten once more and finish cooking in a moderate oven, basting over frequently in order to glaze them well. Prepare a rice border, shaping it by hand and channeling with a piece of wet turnip, or else a molded one may be used, pour some butter over this, and brown it in the oven. Range in the center of the border a *financière* garnishing composed of truffles, quenelles, escalops of foies-gras, mushrooms, and cocks-combs, pouring over a *financière* sauce (No. 404), place the glazed sweetbreads on top of this garnishing.

(1761) LAMB SWEETBREADS À LA JOINVILLE (Ris d'Agneau à la Joinville).

Braise some lambs' sweetbreads as indicated for the *financière* (No. 1760). Prepare and pound a border made of forcemeat (No. 79), place it on a dish; lay a croustade made either of bread or paste in the center of the border; place the sweetbreads after they are well glazed around, and fill the croustade with a garnishing composed of quenelles, mushrooms, truffles, and a *suprême* sauce (No. 547) into which lobster butter (No. 580) has been added. Between every sweetbread lay a slice of tongue cut out to imitate a cocks-comb and glazed with meat glaze (No. 492) and on the summit of the garnishing place some round chicken quenelles decorated with truffles (No. 154).

(1762) LAMB SWEETBREADS À LA SÉVIGNÉ (Ris d'Agneau à la Sévigné).

Soak and parboil some hearts of lamb's sweetbreads, lay them in a sautoir lined with bardes of fat pork, sliced carrots and onions and a garnished bunch of parsley (No. 123); moisten to their height with some stock (No. 194a), boil, skim and finish cooking in a slow oven. Put them to press in round rings; when cold take them out, cover with a thick Villeroi (No. 560), let get cold and then dip in beaten eggs, then in bread-crumbs. Poach some quenelle forcemeat (No. 92) in Savarin molds decorated with truffles, unmold and fill the hollow centers with a salpicon of truffles and mushrooms, cover over with a *suprême* sauce (No. 547). Have the sweetbreads fried in clarified butter and laid around the garnishing.

(1763) LAMBS' TAILS À LA CONTI (Queues d'Agneau à la Conti).

Parboil twelve yearling lambs' tails cut from the saddle at the beginning of the tail. Cover the bottom of a sautoir (Fig. 130) with fragments of fat pork, minced carrots and onions and a garnished bouquet (No. 123); put in the tails and moisten to their entire height with broth (No. 194a), then let them cook slowly in the oven. When done, drain them on a baking sheet, besprinkle with salt and set a weight on top, strain the stock, remove the fat and reduce it to half; when the tails are cold, pare them by cutting off the ends so that they remain only three and a half inches long, dip in melted butter, then in bread-crumbs and broil on a slow fire, dress on a dish in a circle, glaze well and fill the inside space with a thick lentil purée (No. 719). A thick half-glaze sauce (No. 413) accompanies these tails having it served separately.

(1764) TENDRONS OR GRISTLE OF LAMB WITH ROBERT SAUCE—BROILED (Tendrons d'Agneau Grillés à la Sauce Robert).

Raise the cartilaginous parts from the breast which are called the tendrons or gristle, remove the breast bones keeping on only the tendrons, season with salt, pare into half hearts and lay them in a double broiler after brushing over with oil, and then broil them on a slow fire; when done dress on a Robert sauce (No. 533), insert a small bone into each piece to represent a handle and trim it with a paper frill (No. 10).

(1765) LAMBS' TONGUES WITH OLIVES (Langues d'Agneau aux Olives).

Steep and parboil twelve lambs' tongues, then cook them in stock (No. 194a) drain and suppress the white skin that covers them. Line a saucepan with slices of fat pork, range the tongues on top one beside the other, and braise them in a mirepoix stock (No. 419) with Madeira. After they are cooked place them under the pressure of a light weight to cool, then divide them laterally in two; pare nicely and heat in some clear gravy (No. 404), glaze and dress them in a circle, filling the interior with a garnishing of blanched olives combined with Madeira sauce (No. 492) reduced with the stock.

(1766) LAMBS' TROTTERS À LA BORDELAISE AND À LA BORDELAISE WENBERG (Pieds d'Agneau à la Bordelaise et à la Bordelaise Wenberg).

Scald, scrape and singe twenty-four lambs' feet, split them underneath through the thickness of the meat their whole length, remove the pointed hoof bones leaving the foot whole. Dilute a

small handful of flour with cold water in a saucepan able to hold three gallons, add to it salt, whole peppers, parsley leaves, thyme, bay leaf, cloves, garlic and carrots cut in four; put in the feet and let cook for five hours; when done, drain. Fry six shallots colorless in butter, moisten them with red wine, a little espagnole sauce (No. 414), brandy and meat glaze (No. 402); season with salt and pepper, add the feet, simmer and serve them in a very little sauce.

A la Bordelaise Wenberg.—Prepare as for the above adding finely minced hot peppers, plenty of brandy and red wine, and when ready to serve, a little freshly ground black pepper.

(1767). LAMBS' TROTTERS À LA CHANTILLY (Pieds d'Agneau à la Chantilly).

Prepare the feet the same as indicated for poulette (No. 1768), placing them in a saucepan with two spoonfuls of chopped onions and shallots; moisten with two gills of white wine, and reduce to half, adding two gills of velouté sauce (No. 415), a garnished bouquet (No. 123), and a few fresh mushroom peelings; boil and reduce the sauce without ceasing to stir, incorporating slowly in it a few spoonfuls of mushroom broth, and when it is well reduced and succulent, strain and add to it the lambs' trotters; let them simmer in the sauce for twelve minutes over a very slow fire; at the last moment thicken the sauce with two raw egg-yolks diluted in cream. Take the stew from the fire and finish it with a few pieces of butter, a pinch of chopped parsley and lemon juice. Dress the feet on a hot dish, strain the sauce over, and surround with a string of small stuffed mushrooms (No. 650), or should they be too large cut them in two.

(1768). LAMBS' TROTTERS À LA POULETTE AND À LA DIDIER (Pieds d'Agneau à la Poulette et à la Didier).

Single with alcohol about two dozen well cleaned lambs' trotters, cook them in white stock (No. 182); suppress the hairy tuft found between the two divisions of the forked hoofs; shorten the bones of these hoofs and then split each foot in two lengthwise, and take out the large shank bone. Put some flour into a saucepan, dilute it with cold water and add salt, whole peppers, vinegar, and a bunch of parsley garnished with thyme and bay leaf; moisten with more water than put in the feet either singly or else three bunched firmly together; boil, skim, and continue the boiling slowly for five or six hours either on the corner of the range or else in a slack oven. Drain the feet and place them in a flat saucepan with mushrooms and velouté sauce (No. 415); season, boil, and thicken with egg-yolks, cream, fresh butter, lemon juice, and chopped parsley.

À la Didier.—Prepare and cook twenty-four feet as indicated for the above. Fry two table-spoonfuls of chopped onions in butter; when a light golden color, besprinkle with flour, and allow it to cook a few moments without browning; dilute this with some stock (No. 194a), adding a bunch of parsley and some mushroom parings; after it has cooked some time, skim off the fat and run the sauce through a sieve, then add to it the feet and some turned and channeled mushroom heads (No. 118); thicken with egg-yolks and fresh butter, and finish with strained lemon juice, and chopped parsley; serve very hot.

(1769). LAMBS' TROTTERS WITH TARRAGON GRAVY—STUFFED AND BROILED (Pieds d'Agneau au jus d'Estragon—Farcis et Grillés).

Prepare and cook the trotters the same as for the Poulette (No. 1768); (do not remove the shank bone before cooking); drain them from their stock and while yet hot suppress this bone without deforming the foot; fill the empty space made by abstracting the bone with a fine quenelle forcemeat (No. 92) containing half its quantity of foies-gras from a terrine and chopped up truffles, seasoning very highly. Beat up two raw eggs, add salt and two spoonfuls of cooked fine herbs (No. 385); dip the lamb trotters in this egg mixture one by one, drain well, then roll them in white bread-crumbs, afterward steeping them in melted butter; range them as fast as they are completed on a broiler and broil for twenty minutes over a slow fire, turning them over. Dress on a hot dish, pouring some clear gravy (No. 404) on the bottom of the dish to which has been added some blanched tarragon leaves.

(1770). WHOLE LAMB À LA THÉODORA—HOT AND COLD (Agneau Entier à la Théodora—Chaud et Froid).

Bone the neck as far down as the third rib, break the rib bones in the middle of the breast, disconnect the sinews at the joints of each shoulder, and run an iron skewer through them; fasten

the thigh bones well on this skewer, then break the kernel leg bone and sever the two leg bones; cross over the two handle bones, then wrap the meat in strong buttered paper and lay it in a cradle spit (No. 116) to cook for one hour and a half, basting it frequently during this time. Unwrap and let it acquire a fine color, then dress it on a large dish and lay around plenty of Sarah potatoes (No. 2802). Serve some clear gravy (No. 404) separately, pouring part of it over.

Cold.—After the lamb has been prepared and cooked the same as the above, let it get cold, then glaze it over several times with meat glaze (No. 402); garnish around with chopped jelly. On this jelly and all around arrange five kinds of egg garnishings, for instance eggs glazed with chafroid (No. 2509); eggs à la Justine (No. 2505); eggs with salpicon (No. 2514), eggs à la Rouennaise (No. 2506) and eggs Juliet (No. 2504). Serve separately a tartar sauce (No. 631).

PORK (Pore).

(1771). BACON—SMOKED—WITH SPINACH, ENGLISH STYLE (Petit Salé Fumé aux Épinards à l'Anglaise).

Cut from a side of smoked bacon some pieces weighing about a pound each; boil them in unsalted water. Clean some spinach, cook it in separate salted water, drain but do not chop. Put it into a sautoir with a piece of butter divided in small pats, and when prepared to serve place it in the center of a dish, remove the rind from the bacon, cut it in slices, and lay them overlapping one another on top of the spinach.

(1772). BLACK BLOOD PUDDING (Boudins Noirs).

Blood puddings are made with the pig's blood collected in a receptacle, and well stirred while hot to prevent coagulation.

Composition.—In blood puddings there is to be found, blood, leaf lard, onions, apple marmalade, cream, salt, pepper, allspice, nutmeg, celery, savory, and parsley.

Proportions.—For twelve pounds of black pudding have three pounds of blood, three pounds of onions, three pounds of leaf lard, two pounds of apple marmalade, and a pint of cream.

Chop up fine three pounds of onions, selecting the yellow ones in preference; put two ounces of lard in a saucepan with the onions, and leave to cook on a slow fire about two hours; stir from time to time. Have three pounds of leaf lard, take off the skin and cut up into quarter inch squares; put these into a colander and plunge it for five minutes in boiling water, being careful to keep the pieces detached; drain for a few moments without pressing. Put this lard in with the onions, when the latter are well cooked, and stir until thoroughly mixed; this should be done on a very slow fire; now pour in the blood straining it through a fine wire sieve (Fig. 170) to suppress any coagulated parts; mix all well, adding the apple marmalade; season with a third of an ounce of salt for each pound of preparation, a third of an ounce of pepper, allspice, chopped parsley, nutmeg, celery, and savory to taste. Keep these ingredients in a bain-marie at a seventy degree temperature, while the puddings are being stuffed. Soak eight yards of pigs' casings for half an hour in tepid water; run the water through them; be assured that there are no holes. Push a pudding cornet down the casing to the length of four inches, and fill by pouring in the preparation; close up the filled end with a tight knot after letting about two ounces of the preparation run out, thus avoiding the too fatty part. Divide the length of the filled casing into five inch pieces, beginning at the tied end and twisting the first division from left to right, and the second from right to left, and so on consecutively, alternating the twists. Make a knot at the other end and then lay this prepared part in a dry receptacle. Keep twenty quarts of water steadily boiling, and when all the puddings are finished, plunge them all together into this boiling water; take from off the fire and leave them about twenty-five minutes so they become cooked. To find out when they are done to perfection no blood must be seen issuing through a hole to be perforated in the skin with a coarse pin.

To Cook.—Score the pudding on both sides and boil on a moderate fire. Serve on a hot dish accompanying it with either French or English mustard seed separately.

(1773). BREAST OF SALT PORK WITH CABBAGE (Poitrine de Pore salé aux Choux).

Have a two-pound piece of the breast of bacon, unsalt it for two hours, scrape and parboil for ten minutes, then lay it in a saucepan full of boiling water to let cook very slowly for one hour; add to it two small and very clean curled cabbages cut in four and finish cooking the bacon and cabbages together; drain off and press the cabbages in a colander to extract all their water, then lay it on a long dish. Remove the rind from the bacon, cut it up into slices and dress them symmetrically over the cabbage, pouring a little clear gravy (No. 494) into the bottom of the dish.

(1774). CHINE OF PORK À LA PARMENTIER (Échiné de Pore à la Parmentier).

The chine comprises the loin and a few of the rack chops; decrease the thickness of the fat, leaving it only half an inch in depth on its entire surface; beat down the projecting chine bone;

score the fat into lozenges and wrap the meat in an oiled paper; cook it either on the spit or in the oven. The time it will take will be from an hour and a quarter to an hour and a half; before serving unwrap the chine, sprinkle over with salt and brown it nicely; glaze and remove from the spit or oven. Dress and garnish around with potato balls cooked in broth and fried in butter; serve a Bretonne sauce (No. 439) separately.

(1775). CHITTERLINGS OF TROYES (Andouillettes de Troyes).

Chitterlings require a great deal of care in their preparation; in fact it must be remarked that the quality depends entirely upon the proper cleansing of the bowels.

Ingredients.—Pork bowels, calf's crow, throat fat taken from the pig, salt, pepper, allspice, nutmeg, onion, shallot, mignonette and parsley. Take some pork bowels, removing the stomach and the casing, only using the large Intestine, wash this in cold water. Turn it inside out in such a way that the fatty part is inside; in order to accomplish this easily, take a stick a yard long, place the end of it in three inches of the narrowest end of the pipe and run the pipe entirely on the stick, keeping it all the time in its original place; when it is all on let slide by pulling it slowly on the first part, that is on the stick, and the pipe will turn over all alone. Now clean it in lukewarm water acidulated with vinegar, changing it three times and leave to soak for three hours; rub it once more through the hands so as to remove all the remaining gley parts. Put aside the uncrimped part of the pipe which will answer for wrapping purposes and set the remainder in a pot full of cold water; heat until the pipe becomes a little hard, not letting it boil. Afterward cut the pipe lengthwise, lay it perfectly flat spread it out and clean it thoroughly; cut it into thin strips as long as possible without separating the parts. Cut also into the same lengths the crimped part of a calf's crow suppressing the fat center. Cut up about a pound and a half of salt pork into strips. Now lay all these out on a table in the proportion of two-thirds of the bowels and the other third composed of crow and throat fat; dress in oblong shape, being careful that the left side has the least possible loose ends; the size to be about eight to nine strips. Season this laid out part with a minced seasoning composed of three onions, three shallots, half a handful of very finely chopped parsley, pepper, allspice, nutmeg and mignonette, strewing it over the whole. Pass a strap made of two six inch lengths of birchwood fastened together with an inch length of string through the opening on the left end, and turn it in such a way that the chitterling has the appearance of a twisted cable. Cut the pipes laid aside for wrapping purposes into sixteen inch lengths, have the fatty part outside, operating the same as when turning over the gut itself, placing the gut one inch below the hole; run the chitterling through, being careful to keep the first end at the extremity of the chitterling; tie both ends. Although this may appear very easy, yet it is a difficult operation to perform for the first time and requires a certain practice.

To Cook the Chitterlings.—To have them very white, cook in a stock of half milk, half water, one onion, thyme, bay leaf, salt and lemon; leave to boil slowly for about three hours. In order to give a finer appearance, restuff the chitterling after the first cooking in an uncrimped pipe and leave on a slow fire for fifteen minutes, keeping it near boiling point. Now lay it in a napkin and press between two boards with weights on top or else in the press (Fig. 71); the chitterlings will be square-shaped.

To Broil.—Score the chitterlings on both sides about three-sixteenths of an inch in depth, baste with oil or butter, broil on a slow fire and dress on a dish over a little clear gravy (No. 404).

(1776). PORK OUTLETS À L'AUROREA (Côtelettes de Porc à l'Aurore).

Cut off six covered outlets from a rack of pork, beat to flatten to half an inch in thickness, then season with salt and pepper; fry them in butter and when done range them on a dish capable of being placed in the oven; cover over with well-seasoned béchamel cream sauce (No. 411) thickened with raw egg-yolks and adding some very finely cut up chives. Press a few hard-boiled egg-yolks through a sieve holding it over the chops, and when the top is well covered, pour on some butter and brown in a brisk oven.

(1777). PORK OUTLETS HALF-GLAZE AND WITH APPLES (Côtelettes de Porc à la Sauce Demi-Glace aux Pommes d'Arbre).

Cut off and pare twelve outlets from two racks of a young pig—they should weigh about five ounces each after being nicely trimmed, range them in a sautéing pan covered with a layer of melted butter, add a bunch of parsley garnished with a clove, thyme, bay leaf, and season with salt and pepper. Pour over half a gill of Madeira wine, cover with buttered paper, put on the lid, and

PORK AMERICAN CUTS. (Porc Coupe à l'Américaine).

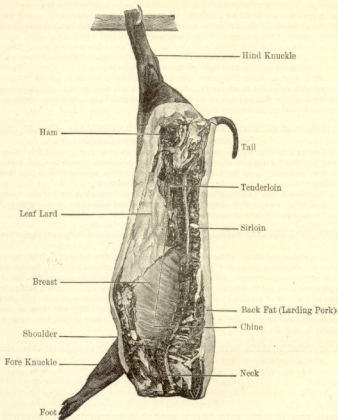


FIG. 351.

DIVISION OF PORK (Division du Porc).

A pork is divided in two parts called halves, and each of these in thirteen, making twenty-six in all, exclusive of the head, which forms the twenty-seventh:

- | | |
|-----------------------|--------------------------------------|
| 1. Feet—(Pieds) | 8. Fore Knuckle—(Jarret de Devant) |
| 2. Chine—(Échine) | 9. Hind Knuckle—(Jarret de Derrière) |
| 3. Tenderloin—(Filet) | 10. Breast—(Poitrine) |
| 4. Back Fat—(Lard) | 11. Tail—(Queue) |
| 5. Shoulder—(Épaule) | 12. Sirloin—(Longe) |
| 6. Ham—(Jambon) | 13. Neck—(Cou) |
| 7. Leaf Lard—(Panne) | |

The intestines not included in these are composed of:

- | | |
|--------------------|-----------------------|
| 1. Gut—(Chaudin) | 5. Lights—(Mou) |
| 2. Casing—(Menu) | 6. Caul Fat—(Crépine) |
| 3. Stomach—(Panse) | 7. Crow—(Fraise) |
| 4. Liver—(Foie) | |

when the liquid reaches boiling point place it in a slack oven so that the chops cook slowly and brown slightly without attaching to the dish; after twenty minutes turn them over. Should the butter become too hot add a little broth (No. 194a) until thoroughly cooked, and when assured of this fact, remove the chops from the fire, drain off the butter and detach the glaze found adhering to the bottom of the dish with a little Madeira wine; now add a pint of espagnole sauce (No. 414), suppress the parsley and drain well the chops, trim their handles and dress. Strain the sauce through a tammy finishing it with a little fresh butter and lemon juice; cover over the chops with half of this sauce, serving the other half in a separate sauce-boat.

With Apples.—Have the cutlets prepared and cooked the same as No. 1777, only garnish around with apples cut in one-quarter of an inch thick slices by two and a half inches in diameter; remove the seeds with an apple corer, fry them in lard and when nearly done sprinkle over some sugar and continue the cooking until they are glazed.

(1778). PORK OUTLETS AND CHOPS, PLAIN AND CASTILLANE—BROILED (*Côtelettes de Porc Grillées Nature à la Castellane et Côtelettes de Filet*).

Certainly the best way to prepare pork cutlets is to broil them; when fried they lose their finest qualities. From a small rack cut off six cutlets beat, pare, season and roll them in a little oil, then broil over a good fire for twelve to fourteen minutes, being careful to turn them; trim the handles with paper frills (No. 10), and dress on a very hot dish.

Castillane.—After the cutlets have been prepared and cooked as for the above, dress them on a hot dish and serve with a sauce-boatful of Castillane sauce (No. 448). Prepare chops the same as cutlets, they should be cut from a loin instead of from the rack.

(1779). PORK OUTLETS WITH APPLE CROQUETTES (*Côtelettes de Porc aux Croquettes de Pommes d'Arbre*).

Prepare and cook the cutlets the same as for cooked fine herbs (No. 1780), trim the handle bones and dress in a circle; fill the center with apple croquettes (No. 3016) in the form of inch balls, and serve separately a brown sauce (No. 414), with essence of ham (No. 390.) To make apple croquettes, mince some apples very small and cook them slowly in fresh butter; when nearly done add a little sugar and finish the cooking. Let this preparation get quite cold, then divide it into small parts of a sufficient size to make inch in diameter balls; roll these in bread-crumbs, beaten eggs and then more bread-crumbs, smooth this over neatly with a knife and fry the croquettes in very hot fat.

(1780). PORK OUTLETS WITH COOKED FINE HERBS (*Côtelettes de Porc aux Fines Herbes Cuites*).

After the cutlets have been pared and seasoned, fry them very slowly in butter turning them over when a fine color on one side; fourteen minutes will suffice to cook them. Lay the cutlets on a dish, keep it warm while detaching the glaze in the pan with a little gravy (No. 404), and reducing it with some half-glaze sauce (No. 413); add cooked fine herbs (No. 385), and lemon juice, then pour the whole over the cutlets; trim the handle bones with paper frills (No. 10), and serve.

(1781). PORK OUTLETS WITH GRAVY, ROBERT OR GHERKIN SAUCE—BREADED (*Côtelettes de Porc Panées au Jus, à la Sauce Robert, ou à la Sauce aux Cornichons*).

Prepare four cutlets with their rib bones beginning at the third rib from the neck; the meat should be white and firm; beat down to flatten to half an inch in thickness, then pare evenly and season with salt and pepper, dip the cutlets in melted butter, then in white bread-crumbs and broil over a slow fire for fifteen minutes; when cooked and nicely browned, trim the handles with frills (No. 10), dress in a circle and pour some clear gravy (No. 404), into the dish.

With Robert Sauce.—Prepare and cook as above and serve with Robert sauce (No. 533).

For Gherkin Sauce.—Pour one gill of vinegar into a saucepan with two chopped up shallots and a pinch of pepper; reduce completely, then add some brown sauce (No. 414), and a little gravy (No. 404), reduce, despumate and just when ready to serve, throw in chopped up pickled gherkins, or else have a pickle sauce as described in No. 518.

(1782). PORK OUTLETS WITH MASHED POTATOES—HASHED (*Côtelettes de Porc Haché à la Purée de Pommes*).

From the rack of a young pig cut off six cutlets; pare and remove all the meat from the bones, keeping the rib bones for further use. Chop up the meats with half as much cooked udder and add to this hash, a third of its quantity of raw truffles in one-eighth of an inch dice-shaped pieces; season

highly and divide the preparation into eight even parts; shape each one similar to a outlet using the reserved bones for handles, and wrap in squares of "crepinette" or caul fat; dip in beaten eggs, bread-crumbs well, and lay them in a sautoir containing melted butter; heat simply to stiffen both sides, then moisten to their height with gravy (No. 404); boil the liquid, cover the sautoir and set it in a slack oven for an hour and a half; trim them with paper frills (No. 10). Dress and pour the reduced stock into the bottom of the dish and serve with a vegetable dishful of mashed potatoes (No. 2798).

(1783). PIGS' FEET À LA ST. MÉNÉHOULD (Pieds de Cochon à la St. Ménéhould).

Have eight scalded and clean pigs' feet; soak them for several hours in water, drain, and place them in a saucepan with cold water; bring this to a boil, and continue simmering slowly for three-quarters of an hour; then drain, refresh, wipe and singe the feet; tie them together with a tape and range them in a stock pot having the bottom covered with large vegetables; pour over plenty of water and a bottleful of white wine, adding salt and aromatics, then boil again while skimming; now paste on the lid with a paste made of flour and water, and continue cooking the feet for twelve hours in the oven, allowing them to cool off in their own stock; drain, untie, and split each one in two lengthwise; season over with salt and mignonette, bread-crumbs them English style, or with egg-yolks beaten up with melted butter (No. 13), then roll in bread-crumbs, broil of a nice color over a moderate fire, serve very hot.

(1784). PIGS' FEET—BROILED (Pieds de Cochon Grillés).

If the feet have to be cooked at home, then clean them well and tie them together in pairs; boil them in a stock in which salted meats have been cooked, or else in a broth fragrant with vegetables, onions, carrots, a bunch of parsley garnished with thyme, basil etc., peppercorns, cloves and allspice; four or five hours will suffice to have them done properly, then let them cool off in the same liquid; unwrap and cut each foot into two parts; wet the surfaces with a brush dipped in butter or melted lard, pare and roll in bread-crumbs; broil them for fifteen to twenty minutes over a moderate fire.

(1785). PIGS' FEET TRUFFLED (Pieds de Cochon Truffés).

This is one of the best, at the same time the easiest way of utilizing the pigs' feet. Make two pounds of forcemeat composed of one pound of fat pork taken from under the spine and a pound and a quarter of lean taken from the end of the tenderloin. Peel five good sized truffles, cut one of them up in slices to lay over the "crepinette" or caul fat, and the other four in small three-sixteenths of an inch squares. Mix the forcemeat with the small bits of truffle, two eggs, two pinches of flour, and a few drops of orange flower water; season with a third of an ounce of salt for every pound, white pepper and nutmeg; mix well together and leave stand for half an hour. Bone four pigs' feet cooked in a white stock, cut the meat into small pieces and put them into a saucepan with good broth (No. 194a) just sufficient to cover, add the truffle peelings and a little sherry wine. After this has been boiling ten minutes pour the whole into a flat square vessel to make a layer half an inch thick, then leave it to get cold. Soak a "crepinette" or caul fat in cold water, wipe it perfectly dry and then spread it out; lay on this three slices of truffle placed lozenge form. Roll out a half of the forcemeat of two ounces, flatten to an oval form. Cut some of the feet now formed into a jelly the same shape only a little smaller; and lay it on the forcemeat, cover with another piece exactly the size and shape of the first then wrap around the "crepinette" giving it while rolling it in the hands the shape of an oval.

To Cook the Feet.—Butter these with a brush, dip them in white bread-raspings, and then broil them over a slow fire; turn four times while cooking to allow the juice of the feet to penetrate the forcemeat. At the last moment increase the heat; they should be of a fine golden color all over.

(1786). PIGS' FEET WITH TRUFFLES, PÉRIGORD (Pieds de Cochon aux Truffes du Périgord)

Cook the feet the same as when prepared for broiled (No. 1784), let them get partially cold in their stock, then drain, unwrap and cut each one in two lengthwise; bone every one of the halves properly, season with salt and mignonette and fill all their insides with a stuffing of pork and chopped truffles, with a quarter as much fine liver baking forcemeat (No. 81). Smooth the surface of this dressing and cover it over with slices of raw truffles; wrap each half foot in a square of soaked and well dried "crepinette" or caul fat, brush over with butter or melted lard, and dip them in bread-crumbs; broil for twenty minutes over a moderate fire, then dress on a hot dish with a little gravy (No. 404) added.

(1787). HAM À LA BENEDIOT OR WITH JARDINIÈRE ROASTED (Jambon Rôti à la Benedict ou à la Jardinière).

Steep the smoked ham in cold water for twenty-four hours; wash, pare and remove the hip bone; put it in an earthen dish, pour over some Madeira wine and season with whole peppers, cloves, thyme, bay leaf, mace, garlic, sliced carrots and onions and lemon juice; keep it in a cool place for twelve hours turning the ham round several times in this marinade. Five hours before serving, wrap the ham up with its strained marinade fried in butter and moistened and reduced with white wine and the moistening of the marinade, in sheets of strong oiled paper; cover the paper with a flour and water paste so that the ham is hermetically enclosed, then cover this paste with another sheet of very thin oiled paper; lay it either on the spit or in the oven, pour oil over and roast for three hours; remove from the fire and make a small hole on the top to penetrate the paste and papers, set a funnel into this, and pour in a gill of good Madeira, the same quantity of malaga and half a gill of brandy. Cover the hole with a round piece of paper, and paste it over to concentrate all the steam which is essential to obtain success. An hour after, take the ham from the oven or spit, unwrap, pare carefully and glaze with meat glaze (No. 402); dress and garnish around with escalops of foies-gras, cocks'-combs and kidneys, and slices of red beef tongue three-sixteenths of an inch thick, and one inch and a quarter in diameter, quenelles and channeled mushrooms; cover the whole with a well-battered suprême sauce (No. 547), and trim the handle with a paper frill (No. 10), insert a few skewers in the top garnished with cocks'-combs and channeled mushrooms (No. 118).

This ham may be served with a jardinière garnishing (No. 677) and a half-glaze sauce (No. 413) served separately.

(1788). HAM À LA LEONARD—BOILED (Jambon Bouilli à la Léonard).

Immerse in cold water for twelve hours a fresh, smoked ham, after cutting off the end of the handle bone and shortening the hip bone; suppress the part of the meat and the smoked fat and lay the ham in a large saucepan covering it over abundantly with cold water; set it on the fire, bring the liquid gradually to a boil, then drain off this water and replace it with tepid water, adding carrots, onions, a bunch of parsley garnished with thyme, bay leaf, sage and basil; season with peppercorns, cloves and mace. At the first boil remove it on one side so that it simmers only (the length of time for its cooking will be a quarter of an hour for each pound); when the ham is nearly done, take the saucepan from the fire and leave it to cool off in the water for one hour longer. Just when prepared to serve drain the ham, suppress the rind and aitchbone, pare the fat and meat around and underneath and cut off all the meat from the handle. Lay the ham on dish and slice a piece off from the bottom so that it will stand plumb; glaze it over with a brush and place it in a deep baking tin with a little clear gravy (No. 404) and as much Madeira wine; boil this up and keep it in a slack oven for fifteen minutes, basting frequently with the gravy. Dress on a long dish on a three-inch high rice socle, trimmed like a croustade and colored in the oven; pour half the gravy over, trim the handle bone with a frill (No. 10) and surround with twenty-four croustades, eight filled with green peas, eight with asparagus tops, and eight with quarter-inch squares of mushrooms. Serve at the same time but separately a sauce-boat of Madeira sauce (No. 492). This ham may also be served with a garnishing of Italian macaroni or lazagnes and a tomato sauce (No. 549) and half-glaze sauce (No. 413) instead of the Madeira.

(1789). HAM, ROASTED ON THE SPIT, MADEIRA SAUCE, OR MARINATED AND ROASTED, WHITE WINE SAUCE (Jambon Rôti à la Broche Sauce Madère, ou Mariné Rôti au Four à la Sauce au Vin Blanc).

On the Spit.—Select a small raw unsmoked ham, remove the aitchbone, saw off the handle joint and suppress the rind and part of the fat, leaving only a layer half an inch in thickness; pare the ham into a round shape, then lay it in brine from two to eight days, and later when needed for use, wash it in plenty of cold water; wipe and envelop the lean parts in a large slice of fat pork; tie up the ham and roast it on the spit, basting it frequently with white wine; serve hot with a sauce-boat of Madeira sauce (No. 492).

Marinated and Roasted in the Oven—White Wine Sauce.—Prepare the ham the same as for the above, only instead of salting it, place it in a vessel to marinate for two days with white wine and a seasoning of salt, pepper, sliced onions, cloves, minced carrots, parsley leaves, thyme, bay leaf, a little sugar and sweet oil; turn the meat over every three hours. Wrap the ham up with its marinade in several sheets of strong paper and roast it in a moderate oven for three hours and

a half. Thirty minutes before serving, unwrap and glaze the surface, strain the stock, remove its fat and thicken it with a little brown sauce (No. 414) and white wine; boil for half an hour remove the fat, dress the ham, have it nicely glazed and pour a little of the sauce under, while serving the remainder in a sauce-boat.

(1790). HAM, WITH CARROTS, STUFFED TOMATOES OR MUSHROOMS—BRAISED AND GLAZED (*Jambon Braisé et Glacé aux Carottes, Tomates ou Champignons Farciés*).

Have the ham of a young pig freshly salted and smoked; saw off the handle straight, also the hip bone; pare the meats and fat slightly, and lay it to soak in cold water for twelve hours, then drain, scrape well, wash and wrap it in a cloth; lay it in a soup-pot with four times its height of water, let it come to a boil, then set it on one side to simmer slowly; add to it carrots, onions, cloves, a bunch of parsley garnished with thyme and bay leaf, and half a bottleful of white wine; allow it to boil for three hours, then drain, remove the cloth and cut off the rind. Lay the ham in a low brazier (Fig. 134) with half a bottleful of Madeira wine, a little brandy, and four tablespoonfuls of meat glaze (No. 402); finish cooking it in a slack oven, basting it often, and when the ham is of a fine color, and the liquid reduced, dress and decorate with a frill (No. 10). Strain and reduce the stock with some espagnole sauce (No. 414); cover the bottom of the dish with a third part of this sauce, serve separately the other two-thirds in a sauce-boat.

After the ham has been dressed, surround it with a garnishing of carrots cut into small pear-shape, blanched and cooked in stock (No. 194a), then a little sugar added and fallen to a glaze; pour in a little half-glaze sauce (No. 413), add a piece of butter just when ready to serve.

Stuffed tomatoes (No. 2842), stuffed mushrooms (No. 692), or any other garnishing may be substituted, serving with a separate half-glaze sauce (No. 413) with Madeira.

(1791). HAM WITH SPINACH—BOILED (*Jambon Bouilli aux Épinards*).

Take a fine freshly salted, smoked ham, pare the meats also the fat, which should be exceedingly white; suppress the hip bone, saw off the knuckle bone and then unsalt the ham in a plentiful supply of water for twenty-four hours. If it should have been dried and salted for some time prior to the day of using, then it will require thirty-six hours of unsalting. Wash, drain and tie it in a towel. Five hours before serving lay it in a large brazier or soup pot with four times its volume of cold water, adding four quartered carrots, two onions containing six cloves, a bunch of parsley garnished with thyme, bay leaf, basil and mace, then let it boil and simmer slowly for four hours more or less, according to the weight and size of the ham, calculating a quarter of an hour for each pound. To be assured that it is properly cooked, run the tip of a skewer into the flesh and if it can be withdrawn at once the ham is sufficiently done. Remove the brazier or pot from the fire half an hour before serving; drain the ham on a dish, take off the towel and pare the rind and fat tastefully; clean the handle bone thoroughly cutting off the meat for about two and a half inches from the end, then set it in the oven to dry the surface. Garnish the top of the fat with a thin layer of quenelle forcemeat (No. 92), containing lobster butter, and arrange in the center of this a fanciful decoration of pistachios, truffles, etc., cover with buttered paper. Set the ham in the oven to poach the forcemeat, or if preferred glazed, then replace it by a glaze made by besprinkling the fat with sugar and glazing it of a fine reddish color. Dress the ham on a garnishing of spinach (No. 2821), trim the handle with a frill (No. 10) and lay around some triangle-shaped croûtons fried in butter; serve with a Madeira sauce (No. 492). Instead of chopped spinach, English spinach (No. 2823) may be used. Serve a half-glaze sauce (No. 413) separately.

(1792). VIRGINIA HAM WITH STRINGED EGGS (*Jambon de Virginie aux Œufs Filés*).

This dish is a favorite one among Spanish people. Select the ham from a young pig, pare and cook it the same as the boiled ham with spinach (No. 1791); when done, drain and cut off the rind, pare the upper surface evenly, and wipe the fat over with a cloth, besprinkle with a thin layer of powdered sugar and glaze it either under a salamander (Fig. 123) or in a very hot oven. Trim the handle with a frill (No. 10) and dress on a low, carved rice socle, placed on a long dish. Break sixteen fresh eggs, place the yolks in a bowl and pound them without beating, then rub them through a strainer, and to poach them resemble coarse vermicelli; for this result it is necessary to have an oblong, wide-mouthed strainer, its aperture being six inches long by three wide and two inches and a half deep; the bottom must be furnished with six tin tubes shaped like a socket, having an opening at the bottom an eighth of an inch or less wide and soldered on the outside. Have a

sugar pan of sufficient size and half full of twelve degrees hot syrup; keep the strainer on top of this boiling syrup, and pour the strained eggs into it, letting them fall through into the syrup; as quickly as they harden lift them out and spread in a sieve dampened with water, so that these strings do not adhere to one another, then dress them around the ham. Madeira sauce (No. 492) may be served separately.

(1793.) PIG'S HEADS WITH PURÉE OF SPLIT GREEN PEAS (*Tête de Cochon à la Purée de Pois Verts Secs.*)

Cut a pig's head into pieces, bone, singe and parboil; refresh and finish cooking it in white stock (No. 182); when done and ready to serve, drain out the meats, wipe them dry, and dress on a rather consistent purée of split green peas (No. 724) having it well seasoned and finished with a piece of good butter. Send to the table with a sauce-boat of half-glaze sauce (No. 413). This dish can also be served with a piquante sauce (No. 538), or else a Robert sauce (No. 533).

(1794.) KERNEL OF HAM À LA BIARRITZ (*Noix de Jambon à la Biarritz.*)

A kernel of ham is sufficient for eight persons. Soak it for eight hours in cold water, pare lightly and wrap up in a small cloth; put it into a saucepan with plenty of cold water and bring the liquid slowly to a boil; remove the saucepan to the corner of the range, so that the liquid simmers on one side only, it taking in all about two to three hours according to the size. Leave it in the water half an hour before serving, then drain, suppress the rind, trim the meat and fat carefully, and dress it on a risot prepared as follows: Fry colorless two spoonfuls of onions, add a quarter of a pound of unwashed but clean rice, and warm it with the onions; wet it to three times its height with stock (No. 194a), boil and let cook in the oven without disturbing whatever until all the liquid is absorbed, then stir in a coffeespoonful of prepared red pepper (No. 168). Have six scalded tomatoes, twenty-four cooked mushroom heads, and sixteen small Chipolata sausages fried in butter (No. 657). When the rice becomes dry, pour over it four ounces of hazelnut butter (No. 567). Drain the ham, pare and glaze it over with a brush; lay the rice on the bottom of a dish, the ham on top and surround with the sausages and mushroom heads stewed in cream, placing santéd sweet Spanish peppers, and the scalded tomatoes cut in two, pressed and fried in butter at the ends. A Madeira sauce (No. 492), should be served separately.

(1795.) KERNEL OF PORK À LA CAVOUR AND WITH NOODLES—SLICED (*Tranches de Noix de Pore à la Cavour et aux Nouilles.*)

Cut from the kernel part of a young, fresh pig, some slices to weigh four ounces each, beat to flatten to half an inch in thickness, then trim them round-shaped; they should now weigh three ounces each; season with salt, pepper, and nutmeg, sauté them rare. Reduce some thick espagnole (No. 414); add to it fine cooked herbs (No. 385), and let it get cold; cover both sides of the slices with this and roll them in bread-crumbs, then immerse in beaten eggs and roll in bread-crumbs for the second time; smooth the breading nicely and fry in clarified butter. Have a spaghetti garnishing containing shredded mushrooms, clear gravy (No. 414), and ready prepared tomato paste, to be found at Italian grocers, and grated parmesan; pour this macaroni on a dish and dress the slices of pork on top. These slices may also be dressed on top of a garnishing of noodles fried in butter, and serve a tomato sauce (No. 549) and half-glaze sauce (No. 413) separately.

(1796.) LOIN OF PORK À LA REGLAIN (*Longe de Pore à la Reglain.*)

Trim a loin of pork cut off from the first rib as far down as the ham, leaving but a quarter of an inch of fat on its surface; rub this over with salt and leave it so for twenty-four hours; wash, drain and wipe, then set it in a saucepan with melted fat, minced onions and garnished parsley. Place the saucepan on the fire to brown the meat slowly, and when a fine color moisten to a quarter of its height with stock (No 194a), bring to a boil and finish cooking in the oven. Half an hour before serving plunge one pound of rice in boiling water; set it on the fire and at the first boil take it off to pour in some cold water to stop the boiling, then return it to the fire and remove again at the first boil, now cover the saucepan and leave the liquid to simmer without letting it actually boil for ten minutes longer. Pour the rice on a sieve, drain it well and put it back into the saucepan with half the meat stock; boil it up then set it in a moderate oven; the rice ought to absorb the stock, and when well cooked press it into a border mold (Fig. 139) previously dipped in cold water, then unmold it. Cut the loin up into about two ounce pieces without any bones and scarcely any fat; pare them into quarter inch squares; reduce the remaining stock with as much velouté (No. 415), add the meat, season with a dash of prepared red pepper (No. 168), heat well then dish the meat up inside a border and pour the sauce over; dredge with chopped parsley and serve.

(1797). QUARTER OF PORK VALENCIENNES (*Quartier de Porc à la Valenciennes*).

Have a quarter of a young pork, salted for eight days without any saltpetre, and when ready for use wash it well in cold water; remove the hip bone, tie it up and cook it in water; when three-quarters done drain, suppress the rind and finish cooking in the oven, and glaze with some clear gravy (No. 402) and white wine. Dress it on a long dish, trim the handle with a frill or ruffie (No. 10) and garnish around with risot (No. 739) in which two pounds of sausages have been boiled, finishing with a pinch of Spanish red pepper; at each end lay stuffed tomatoes (No. 2842), the rice on the sides, the slices of sausages on top. Cover the meat with an espagnole sauce (No. 414) well reduced with tomato sauce (No. 549) and seasoned with prepared red pepper; (No. 168); serve at the same time a sauce-boat of the same sauce.

(1798). RACK OF PORK CROWN-SHAPED WITH SMALL ONIONS (*Carré de Porc en Couronne aux Petits Oignons*).

Cut off two racks containing six outlets each, both the same length and height, leaving on a part of the loin; suppress the chine bone as far as the beginning of the ribs and lay the meats in a round or oval deep dish so that the kernel of the chops be inside and the ends of the outlets outside; tie the ends together with a piece of string and fill the inside of the crown thus obtained with sausage forcemeat into which has been mixed eggs and bread-crumbs, then cook in the oven for an hour and a half. Fry sixty small onions or more in butter, having them only slightly browned, then finish cooking in stock (No. 194a) till they fall to a glaze; dress and glaze the crown, garnish the center with onions and pour a Robert sauce (No. 533) over the whole, or a Provençal sauce (No. 529) to which add a little tomato sauce (No. 549).

(1799). RACK OF PORK ON THE SPIT (*Carré de Porc à la Broche*).

Cut a rack of fresh pork containing six to eight ribs; leave it covered a quarter of an inch thick with its own fat and pare the chine bone; saw it off as far as the edges of the ribs, separate the adhering meat on top of the ribs and cut them so they are only two and a half inches long; score the top into lozenges, roll over the flap and tie up the rack with eight rows of string; lay it on the spit and leave it to cook for about an hour, basting it occasionally. Glaze, dress and serve over some clear gravy No. (404).

(1800). RACK OF PORK WITH STUFFED PEPPERS (*Carré de Porc aux Piments Farcis*).

Obtain a rack of pork containing eight ribs with the breast; remove the chine bone, and saw it off at the beginning of the ribs, bone also the breast leaving on only two and a half inches of the ribs; remove the fat all but a quarter of an inch and score this into lozenges. Roll over the flap, tie and set the meat in a china dish, season with salt, pepper, thyme, bay leaf, parsley and round slices of onion, pouring over some sweet oil and lemon juice. Wrap the rack and its marinade in several sheets of buttered paper, lay it in a baking pan, besprinkle with fat and cook it in a sufficiently hot oven for one hour. Twenty minutes before serving unwrap and leave the meat in the oven to brown and glaze to a fine color. Place the vegetables in a saucepan with some espagnole sauce (No. 414) and white wine; skim off the fat and reduce. Dress the rack, surround it with stuffed peppers (No. 2768), and pour some of the sauce over, serving the remainder at the same time but separately.

(1801). SAUSAGES CHIPOLATA (*Saucisses à la Chipolata*).

Push some sausage meat (No. 68) into a sheep's casing being careful not to fill it too much; twist it into small inch to inch and a half lengths, turning each sausage in a contrary direction, the first to the right, the second to the left, and so on to the end; in this way the sausages keep together better while cooking. Prick the casing with a larding or any other needle. Cook on a slow fire and dress on a chipolata garnishing (No. 657).

(1802). SAUSAGES GASTRONOME (*Saucisses au Gastronomes*).

Garnish the inside edge of a pie-dish with a border of quenelle forcemeat (No. 92) laid on through a cornet; set on the bottom a layer of cooked fine herbs (No. 385), over this long sausages prepared with chopped truffles after pricking them, and cover the whole with an Italian sauce (No. 484) containing truffles; bestrew the surface with bread raspings and a pinch of grated parmesan, pour butter over and cook in the oven for fifteen to twenty minutes, until the sausages are well done and browned.

(1803). SAUSAGES IN BAGS (Saucisses en Sac).

Make some muslin bags twelve inches long by two and a half inches in diameter; fill them up with cold American sausage meat (No. 68), then cut them across bag and forcemeat together in half inch thick slices; remove the muslin, bread-crumbs the pieces and broil or fry them in butter in the pan or else place in a little water in a frying pan and boil, then finish cooking in a moderate oven or on a slow fire.

(1804). SAUSAGES WITH CREAM POTATOES—BAKED (Saucisses Gratinées aux Pommes de Terre Hachées à la Crème).

Have some pork forcemeat the same as sausage forcemeat (No. 69); for each pound of this forcemeat mix in four ounces of cooked fine herbs (No. 385) and half a pint of béchamel (No. 409), also a little meat glaze (No. 402); thicken the whole with six egg-yolks; use this forcemeat to fill small sheep's casings previously salted, being careful not to have them too full, then twist the sausages into five inch lengths. Garnish the bottom of a deep baking dish with chopped potatoes and cream (No. 2780); lay the sausages on top after frying them for one minute in hot frying fat, pour over some thick velouté sauce (No. 415) and bestrew with bread-crumbs and grated cheese; baste with melted butter and set the dish in a very hot oven to bake for fifteen to twenty minutes, or until browned to a fine color.

(1805). SAUSAGES—FLAT—WITH TOMATO SOUBISE SAUCE (Saucisses Plates à la Sauce Tomate Soubise).

Roll some sausage meat into four ounce balls and wrap these up in "crepinette" or caul fat; shape them into slightly lengthened flat pieces. There can be some parsley, tarragon or other herbs added to the sausage meat according to taste. Dip them in melted butter, then roll in bread-crumbs, and broil over a slow fire, afterward dress on a purée of tomatoes (No. 730), mingled with soubise sauce (No. 543).

(1806). SAUSAGES WITH TRUFFLES (Saucisses aux Truffes).

Take two pounds of fresh pork meat from the neck; remove carefully all the fibrous parts retaining as much meat as fat; season with an ounce and a half of salt, a teaspoonful of freshly ground allspice, and add four ounces of truffles cut in small dice or finely chopped. Make sausages of this preparation, broil and dress them on a garnishing of minced truffles mingled with supreme sauce (No. 547).

(1807). SAUSAGES LONG—WITH WHITE WINE (Saucisses Longues au vin Blanc).

Prepare some five or six inch length sausages the same as the Chipolata (No. 1801), prick them with a small larding needle, fry in fresh butter, and when cooked dress on a dish; drain the butter from the sautoir and replace it by white wine, chablis, sauterne or champagne, one or the other, extending the sauce with velouté sauce (No. 415); boil it up once, strain through a tammy, and finish with lemon juice and fresh butter; pour it over the sausages.

(1808). SPARE RIBS, PARIBIAN STYLE (Petit Salé à la Parisienne).

Take some of the breast ribs of a pig and salt them for twelve hours in a light eight degree brine; remove and wash off in cold water. To cook them it is better to take an already salted broth, one in which a ham or any other meat has been boiled. When this reaches boiling point, throw in the ribs and leave to cook without boiling.

(1809). SUCKLING PIG, PIEDMONTESE STYLE (Cochon de Lait à la Piémontaise).

Pick and wash two pounds of rice; parboil and lay aside a third part, then put it into a saucepan with strained unskimmed stock (No. 194a) reaching to more than twice its height, season with a little salt, pepper and nutmeg, and when the rice is cooked which will take about half an hour, stir in with a fork, four tablespoonfuls of grated parmesan. Stuff the inside of the pig with this, sew it up and cook it on a cradle spit or in the oven, basting it over frequently with sweet oil. Three-quarters of an hour before serving, set the other two-thirds of rice in a saucepan, moisten it with stock (No. 194a) and half a pound of chicken fat, adding also a bunch of parsley garnished with thyme, bay leaf and a clove of garlic, bring to a boil, place in the oven and when the rice is cooked, remove the parsley and stir in with a fork, fresh butter, meat glaze, grated parmesan and mignonette. Dress this rice around the suckling pig and serve a Colbert sauce (No. 451) separately.

(1810). SUCKLING PIG, ROASTED ON THE SPIT, OR STUFFED AND ROASTED (Cochon de Lait Rôti à la Broche ou Farci).

Empty well a scalded pig, truss the limbs and head, run it on the spit and roast before a good fire, basting it over with a large brush wet with oil. The great difficulty is to have it a beautiful color while cooking to perfection. It should take from an hour and a half to two hours, having the skin crackling browned and crisp. When the pig is cooked dress on a large dish and surround with water-cresses seasoned with salt and vinegar, serve at the same time a sauce-boatful of clear gravy (No. 404), or one of mint sauce (No. 616) or else both, and a vegetable dish of Naples style macaroni (No. 2959).

Suckling Pig Stuffed and Roasted.—The pig may be stuffed with an American bread stuffing (No. 61), in this case it will be necessary to cook it for half an hour longer.

(1811). SUCKLING PIG, SALTED AND SMOKED WITH SAUERKRAUT (Cochon de Lait Salé et Fumé à la Choucroute).

Prepare a suckling pig as explained in No. 1819, keep it for ten days in plenty of brine containing four ounces of sage, four ounces of thyme, and half an ounce of bay leaf; drain dry and smoke it to a yellow color with sawdust into which mix a little sage. Boil the pig in water a quarter of an hour for every pound, dress when well drained on a bed of sauerkraut (No. 2819); garnish with the bacon, sausages, sliced carrots, and Chipolata sausages. A very rich clear gravy (No. 404) is to be served separately.

(1812). TENDERLOIN OF PORK À LA MINUTE—MINCED (Émincé de Filet de Porc à la Minute).

Have some cooked, cold, and well trimmed tenderloins of pork, cut in half heart-shapes; put them in a sautoir with a little gravy (No. 404) and heat up without boiling. Cover either of these meats with the following sauce: Fry a finely chopped shallot in butter, add to it some bread-crumbs and raw fine herbs; moisten with a little gravy, season with salt and pepper, and thicken with kneaded butter (No. 579). Just when prepared to serve, pour in a little diluted mustard; dress the mince, and pour the sauce over.

(1813). TENDERLOIN OF PORK À LA PRINTANIÈRE (Filet de Porc à la Printanière).

The tenderloin is the long, narrow plump piece of meat laying under the kidney along the spinal bone; it is a part of the loin; it weighs from half a pound to a pound. Have four fine whole pork tenderloins; pare, remove the sinews and lard them with medium lardons (No. 3, Fig. 52), line a sautoir with bardes of fat pork, sliced carrots and onions, and a bunch of parsley garnished with thyme and bay leaf. Lay the larded tenderloins on top, moisten with a pint of stock (No. 194a) and a gill of Madeira, cover with a round piece of buttered paper, reduce and let the liquid fall to a glaze; moisten once more until it reaches half the height of the meat, then cook for one hour or more in the slow oven; glaze and dress on a rice foundation an inch and a half high, garnish around with small carrots cut in the shape of cylinders or pears, balls of turnips, both blanched and cooked in broth, olive form potatoes, green peas and asparagus tops. Skim the fat from the surface of the stock, strain and reduce it with some espagnole sauce (No. 414), strain it once more through a tammy and cover the meat with a part of this, serving the remainder in a sauce-boat.

(1814). TENDERLOIN OF PORK, BLANQUETTE OR ESCALOPED, WITH MUSHROOMS OR TRUFFLES (Blanquette de Filet de Porc, ou Escalopes aux Champignons ou aux Truffes).

Have two pounds of the tenderloin of fresh pork; pare in order to remove the sinewy skin covering it, also the fat, cut up into one and a quarter inches in diameter escalops, an eighth of an inch thick; place them as soon as ready in a liberally buttered sauté-pan, and season over with salt. Cut across in slices one pound and a half of large mushroom heads; add to the meat and cover entirely with melted butter, and a round piece of paper, and when prepared to serve, place them on a brisk fire to stiffen only, turning them over to finish cooking; drain off the butter, and add in its place, a few spoonfuls of velouté sauce (No. 415) a little chicken glaze (No. 398) and lemon juice, finally thickening with egg-yolks, butter, and cream. Dress the whole on a rice border.

With Truffles.—Replace the mushrooms by fresh truffles if procurable.

(1815). TENDERLOIN OF PORK, MARINATED (Filet de Porc, Mariné).

Pare several pork tenderloins; split them in two lengthwise, then beat and trim; lard them with fine larding pork (No. 3, Fig. 52), salt over, and range in a deep dish; cover with a cooked cold marinade (No. 114), and leave the tenderloins in this for twenty-four hours, being careful to turn them over at frequent intervals, then drain, wipe dry, and lay them in a sautoir lined with fragments of fat pork, minced carrots and onions; moisten slowly with stock (No. 194a), and reduce the liquid gently to a glaze; remoisten several times, putting in very little at the time, until the meats are done, and then finish glazing in the oven. Dress the tenderloins, detach the glaze from the sautoir with a little clear gravy (No. 404) and two spoonfuls of the above marinade; thicken the whole with some brown sauce (No. 414), reduce, and strain it over the tenderloins. Surround with half heart-shaped croûtons fried in butter.

(1816). PORK TENDERLOINS, PIMENTADE SAUCE (Filets de Porc, Sauce Pimentade).

Pare the tenderloins and lard them with medium lardons (No. 3, Fig. 52). Fry some mirepoix (No. 419) in butter, moisten it with Madeira wine and let get cold; cover the tenderloins with this and wrap them up in several sheets of buttered paper, then roast in a hot oven for twenty minutes; unwrap, glaze, and let attain a good color. Prepare a pimentade sauce (No. 521) reduced with the mirepoix; pour some of this sauce under the tenderloins and serve some separately.

(1817). TENDERLOINS OF PORK, ROASTED, BROILED OR SAUTÉD (Filets de Porc Rôtis, Grillés ou Sautés).

Roasted.—Take small pork tenderloins; pare them nicely and lard with fine lardons (No. 3, Fig. 52); marinate them while raw for two hours, then roast for twenty minutes in a quick oven. Dress and pour their own gravy over, after straining and skimming it, surround with water-cresses.

Broiled, Maître-d'Hôtel Butter.—Pare the tenderloins, then split them lengthways in two without detaching the pieces; season with salt and mask with butter; roll them in bread-crumbs, and broil over a moderate fire, then cover with maître-d'hôtel butter (No. 581).

Sautéd Half-Glaze.—Cut them whistle-shaped in two lengthwise, beat and pare into half-hearts, season with salt and sauté on a moderate even fire; drain off the fat, detach the glaze with a little Madeira and half-glaze sauce (No. 413), reduce, dress the tenderloins and pour the gravy over.

(1818). PORK TENDERLOINS WITH PURÉE OF CELERY—BREADED (Filets de Porc Panés à la Purée de Céleri).

Pare some pork tenderloins suppressing all fat and sinews, then cut them into lengthwise bias slices and trim into half hearts; season each piece with salt, dip into melted butter and roll in white bread-crumbs; broil over a bright fire and when done dress them over a purée of celery (No. 711).

(1819). PIGS' TONGUES, PROVENÇAL STYLE (Langues de Cochon à la Provençale).

Prepare and cook some salted tongues; when they are cold cut them lengthwise in two. Pare eight peeled onions by cutting off the roots and stalks on the slant; mince them up finely and fry colorless in oil, moisten with stock (No. 194a) and white wine, add salt, pepper, a clove of garlic and a garnished bunch of parsley (No. 123); boil and cook on a slow fire for one hour then remove all the fat and the parsley, and reduce with some thick béchamel (No. 409), pass through a tammy. When this is cold cover each half tongue on the flat side with a part of this preparation after paring them all one size; besprinkle with some gastrite (No. 1187), heat and brown in the oven to a fine color, then dress in a circle and fill the inside with sautéd sweet peppers (No. 2796), and around with stuffed onions (No. 2766). A tomato sauce (No. 549) and half-glaze sauce (No. 413) reduced together is to be served separately.

(1820). ZAMPINO, MODENA STYLE, WITH STRING BEANS—STUFFED (*Zampino Farcì à la Modène aux Haricots Verts*).

A pig's foot of young pork including a part of the leg stuffed (Fig. 352). Let this salt for twelve days in brine, and when needed for use soak it for three or four hours; scrape the rind and



FIG. 352.

prick it with a larding needle to prevent breaking while cooking; wrap it up in a thin cloth, tie it at both ends and in the middle, and lay the leg in a brazier covering over with cold water; let it simmer for two hours or more and when the pointed end is done take out the leg, unwrap and serve over a garnishing of string beans. Serve separately a half-glaze sauce (No. 413) reduced with white wine. For the preparation of the Zampino see hams of chicken with Zampino (No. 2525).

