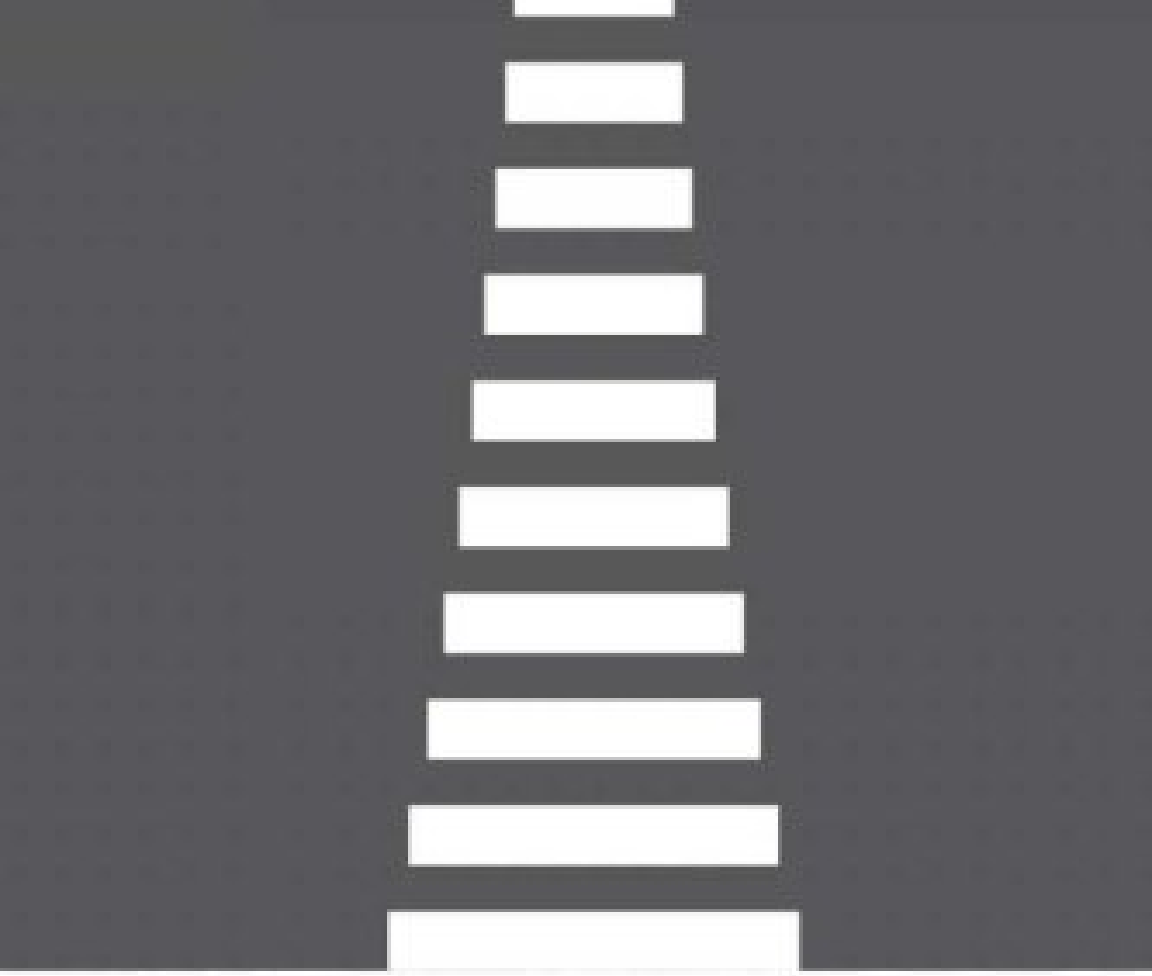


THE HOTEL ST. FRANCIS COOK BOOK

VICTOR HIRTZLER



The Project Gutenberg eBook of The Hotel St. Francis Cook Book

This eBook is for the use of anyone anywhere in the United States and most other parts of the world at no cost and with almost no restrictions whatsoever. You may copy it, give it away or re-use it under the terms of the Project Gutenberg License included with this eBook or online at www.gutenberg.org. If you are not located in the United States, you will have to check the laws of the country where you are located before using this eBook.

Title: The Hotel St. Francis Cook Book

Author: Victor Hirtzler

Release date: April 27, 2012 [eBook #39550]

Language: English

Other information and formats:
www.gutenberg.org/ebooks/39550

Credits: Produced by Melissa McDaniel and the Online Distributed Proofreading Team at http://www.pgdp.net (This file was produced from images generously made available by The Internet Archive)

*** START OF THE PROJECT GUTENBERG EBOOK
THE HOTEL ST. FRANCIS COOK BOOK ***

Transcriber's Note:

Inconsistent hyphenation, accents, capitalization and spelling in the original text have been preserved. Obvious punctuation and spelling errors have been corrected. Page number and spelling inconsistencies between the index and the text have been corrected to agree with the text.

Page 235: word missing before "in a wine glassful"
Page 119: Same recipe called Beef Montpasson and Beef Montbasson




Victor Hirtzler

The Hotel St. Francis Cook Book

By Victor Hirtzler

Former Chef of Hotel St. Francis
San Francisco



Published by
THE HOTEL MONTHLY PRESS
JOHN WILLY, Inc.
950 Merchandise Mart
CHICAGO 54

PRINTED IN U. S. A.

Copyright 1919, by Victor Hirtzler.
Printed and Bound in U. S. A.

PREFACE

In this, my book, I have endeavored to give expression to the art of cookery as developed in recent years in keeping with the importance of the catering business, in particular the hotel business, which, in America, now leads the world.

I have been fortunate in studying under the great masters of the art in Europe and America; and since my graduation as Chef I have made several journeys of observation to New York, and to England, France and Switzerland to learn the new in cooking and catering.

I have named my book The Hotel St. Francis Cook Book in compliment to the house which has given me in so generous measure the opportunity to produce and reproduce, always with the object of reflecting a cuisine that is the best possible.

VICTOR HIRTZLER.

JANUARY 1

BREAKFAST

Sliced oranges
Farina with cream
Calf's liver and bacon
Lyonnaise potatoes
Rolls
Coffee

DINNER

Consommé c
Boiled white
Squab pot pi
Lettuce and
Savarin Mon
Demi tasse

Eggs Oriental. Put on a plate one slice of tomato fried in butter, on top of the tomato place six slices of cucumber simmered in butter and well seasoned, on top of that one poached egg, and cover with sauce Hollandaise.

Tripe and potatoes, family style. Slice the white ends of six leeks very fine, put in sauce pan with four ounces of butter and simmer for five minutes. Then add a scant spoonful of flour and simmer again. Then add one pound of tripe cut in pieces one inch square, one pint of bouillon, two raw potatoes sliced fine, some chopped parsley, salt and pepper, and one-half glass of white wine. Cover and cook for an hour, or

until all is soft.

Boiled whitefish, Netherland style. Boil, and serve on napkin with small boiled potatoes, lemon and parsley. Serve melted butter separate.

Squab pot pie, à l'Anglaise. Roast the squabs and cut in two. Fry a thin slice of fillet of beef on both sides, over a quick fire, in melted butter. Put both in a pie dish with a chopped shallot that was merely heated with the fillet, six heads of canned or fresh mushrooms, one-half of a hard-boiled egg, a little chopped parsley, and some flour gravy made from the roasted squab juice, and well seasoned with a little Worcestershire sauce. Cover with pie dough and bake for twenty minutes. This is for an individual pie; make in the same proportions for a large pie.

Lemon water ice. One quart of water, one pound of sugar, and four lemons. Dissolve the sugar in the water, add the rinds of two lemons and the juice of four lemons. Strain and freeze.

Orange water ice. One quart of water, one pound of sugar, three oranges and one lemon. Melt the sugar in the water, add the juice of the oranges and the lemon, and one drop of coloring. Strain and freeze.

Strawberry water ice. One-half pound of sugar, one pint of water, one pint of strawberry pulp, the juice of one lemon, and coloring. Strain and freeze.

Raspberry water ice. Same directions as for strawberry water ice. Use raspberry pulp instead.

Cantaloupe water ice. Add to one quart of cantaloupe pulp the juice of three lemons and a half pound of sugar. Pass through a fine sieve and freeze.

JANUARY 2

BREAKFAST

Grape nuts with cream

Kippered herring

Rolls

Coffee

DINNER

Little Neck c

Codfish chov

Planked sha

Artichokes a

Hearts of ro

Peach Melba

Caroline cak

Coffee

Omelet with oysters. Parboil six oysters, add one spoonful of cream sauce and season well. Make the omelet, and before turning over on platter place the oysters in the center. Serve with light cream around the omelet.

Perch sauté, meunière. Season the fish well with salt and pepper, roll in flour, put in frying pan and cook with butter. When done, put fish on platter, and put a fresh piece of butter in pan, over fire, and allow to become hazelnut color. Pour the butter and the juice of a lemon over the fish, sprinkle with

chopped parsley, and garnish with quartered lemons and parsley in branches.

Browned hashed potatoes. Hash three cold boiled potatoes. Melt three ounces of butter in a frying pan, add the potatoes, season with salt and pepper, and fry evenly. When nearly done form in the pan in the shape of a rolled omelet and fry again until well browned on the top. Turn over on platter in the same manner as an omelet, and sprinkle with chopped parsley.

Lobster salad. Take the tails of two boiled lobsters, season with salt and pepper and a teaspoonful of vinegar, and let stand for a half hour, then add one cup of mayonnaise sauce. Put some sliced lettuce in the bottom of a salad bowl, the lobster salad on top, a few nice lettuce leaves around the sides, cover the salad again with mayonnaise, and decorate with hard-boiled eggs, beets and olives.

Lobster salad with anchovies. Same as above. Decorate with fillets of anchovies.

Floating island. Beat the whites of six eggs very stiff, add six ounces of powdered sugar and the inside of a vanilla bean. Mix well. Boil one quart of milk, one-quarter pound of sugar, and the remainder of the vanilla bean, in a wide vessel. Dip a tablespoon in hot water and form the beaten eggs, or meringue, into the shape and size of an egg, and drop into the boiling milk. Dip the spoon in hot water each time so the meringue will not stick. Take off the fire and let stand for a few minutes, turning the floating eggs several times. Then take out of the milk and dress on napkin to cool. Boil the milk again and bind with the yolks of two eggs, strain and cool. Put the sauce in a bowl, or deep dish, and float the

"islands" on top. Serve very cold.

JANUARY 3

BREAKFAST

Orange Juice

Waffles and honey

Chocolate and whipped cream

LUNCHE(

Chicke
Victor

Rolls

Coffee

DINNER

Potage Norn

Fillet of turb

Sirloin of be

Endives sala

Rolled oats ı

Coffee

Chicken salad, Victor. Cut the breast of a boiled soup hen or boiled chicken in half-inch squares, add one-half cup of string beans cut in pieces one inch long, a cup of boiled rice, one peeled tomato cut in small squares and one sliced truffle. Season with salt, fresh-ground black pepper, a little chives, chervil, parsley, one spoonful of tarragon vinegar and two spoonsful of best olive oil. Mix well and serve on lettuce leaves.

Potage Normande. Velouté with Julienne of carrots

and turnips.

Fillet of turbot, Daumont. Put the fillet in a buttered pan, season with salt and pepper, and add one glass of white wine. Boil six fresh mushrooms in a little water and strain the juice over the fish, or use the juice of canned mushrooms. Cook the fish, remove to platter, and reduce the sauce to glace, then add one pint of sauce au vin blanc (white wine sauce), strain, and before pouring over the fish add two ounces of sweet butter and the juice of one lemon.

Sirloin of beef, Clermont. Roast sirloin of beef, sauce Madère, garnished with tomatoes stuffed with whole chestnuts, and Bermuda onions stuffed with cabbage.

Boiled chestnuts. Cut the chestnut shells with a sharp knife and put on pan in oven for ten minutes. Then peel, put in vessel with a small piece of celery, salt, and cover with water. Boil slowly so they will remain whole when done. Use for garnishing, stuffing, etc.

Tomatoes stuffed with chestnuts. Peel four nice fresh tomatoes, cut off the tops, scoop out the insides, and fill with boiled chestnuts. Put a small piece of butter on top, and put in oven for five minutes. Serve as a garnish, or as an entrée with Madeira sauce.

Boiled cabbage. Cut a head of cabbage in four, trim and wash well. Have a kettle with salt water boiling. Put the cabbage in the kettle and cook until nearly soft, then drain off nine-tenths of the water, add a small piece of ham, or ham bone, and simmer till soft. Remove the ham or bone and prepare the

cabbage with cream, or any other style. For stuffing onions, cut the cabbage up, add a little butter, and season with salt and pepper.

Stuffed onions with cabbage. Peel four large Bermuda or Spanish onions. Boil them in salt water until nearly done, then remove from the fire and allow to cool. Take out the inside and fill with cabbage prepared as above. Put the stuffed onions on a buttered dish with a piece of butter on top, and bake in oven.

JANUARY 4

BREAKFAST LUNCHE(

Hothouse raspberries with cream

Baked beans, Boston style

Brown bread

Coffee

DINNER

Lynn Haven

Strained chi
cups

Cheese strav

Salted Englis

Fillet of sole

Stuffed capo

Asparagus H

Gauffrette p

Season salad
St. Jacques

Assorted cak

Consommé Julienne. The word "Julienne" is a common kitchen term, signifying cut in slender strips, or match shape. For consommé garnish cut "Julienne" style one carrot, one turnip, one leek, a small piece of celery, four leaves of cabbage, and one-half of an onion. Season with a spoonful of salt, and one-half teaspoonful of sugar. Mix well. Put in a well-buttered casserole, cover with buttered paper

and the casserole cover, put in oven moderately hot, and allow to simmer slowly. Turn occasionally, using a fork to avoid breaking the vegetables. They should simmer without adding liquid, but should they be too dry, a half cup of consommé may be added. Cook until soft, and drain on a sieve so all the juice will run off. Combine with two quarts of consommé, and before serving add a few peas and some chervil.

Fillet of sole, Gasser. Put four fillets of sole in cold milk seasoned with salt and pepper, and leave for four hours. Then wrap around raw potatoes, cut like a cork, and about three inches long. Let one side extend over the potato, and fasten with a toothpick. Fry slowly in swimming lard until golden brown, then take out, remove the toothpick, push out the potato, and fill the center of the sole with a very thick filling composed of two-thirds Béarnaise sauce and one-third of reduced tomato sauce. Serve on napkin with fried parsley, and tomato sauce, separate.

Boiled salmon, sauce Princess. Boil the salmon, serve the sauce separate. Make the sauce as follows: One pint of Hollandaise sauce, one spoonful of meat extract, and twelve parboiled oysters, thoroughly mixed.

Stuffed capon, St. Antoine. Season the capon well, both inside and out, and put in ice box. Prepare a stuffing as follows: The bread crumbs made from a five-cent loaf of bread, twelve whole boiled chestnuts, three boiled fresh, or canned, apricots, six stewed prunes, three boiled, or canned, pears, and two peaches. Put in a bowl, add an egg and one gill of brandy, and mix well. Fill the capon, wrap a piece of fat pork around it, and put in roasting pan with a

carrot, onion, bouquet garni, and three ounces of butter. Put in oven and roast slowly, basting continually until done. Remove the capon to a platter and take off the fat pork. Return the pan to fire and bring to a boil. When the fat is clear drain it off and add to the pan one-half cup of bouillon and one cup of brown gravy. Season, boil, strain and pour over the capon. Garnish with watercress.

JANUARY 5

BREAKFAST LUNCHE(

Baked apples with cream

Fried hominy

Maple syrup

Coffee

DINNER

Potage Marq

Celery

Stuffed lobst

Boiled beef, piquante

Maître d'hôt

Brussels spro chestnuts

Spinach, Eng

Savarin Mira

Coffee

Shirred eggs, Mornay. Put on a buttered shirred egg dish one spoonful of cream sauce, break two fresh eggs on top, season with salt and pepper, cover the eggs with sauce Mornay, sprinkle with grated cheese and bake in oven.

Potage Marquis. Cream of rice with breast of boiled chicken cut in small squares.

Stuffed lobster. Prepare the lobster as for croquettes. Clean the shells and fill with the prepared lobster. Sprinkle the top with cheese and bread crumbs mixed with a small piece of butter, and bake in oven. Serve on napkin with quartered lemon and parsley.

Maître d'hôtel potatoes. Peel and slice two boiled potatoes and put in pan. Season with salt and pepper, cover with thick cream, and boil for a few minutes. Then add two ounces of sweet butter and

mix well, being careful not to break the potatoes. Just before serving add the juice of one-half lemon and some chopped parsley.

Boiled Brussels sprouts. Clean and wash the sprouts, boil in salt water till soft. Drain and cool. Be careful that the sprouts remain whole.

Brussels sprouts with chestnuts. Melt three ounces of butter in pan, add two cups of fresh-boiled sprouts, season with salt and pepper, and fry for a few minutes. Then add a cup of fresh-boiled chestnuts, mix well, and serve with a sprinkle of parsley on top.

Boiled spinach. Clean the spinach and wash in four or five waters, as it is difficult to remove the sand. It is sometimes necessary to wash as many as ten times to remove it all. Put a gallon of water and a handful of salt in a pot and bring to the boiling point. Add the spinach, and boil over a very hot fire, so it will remain green. It will require from five to ten minutes, depending upon the tenderness of the spinach. Drain off water and serve plain. Or, cool with cold water, press dry with the hand, and prepare as desired.

Spinach, English style. Add a small piece of butter to plain spinach.

JANUARY 6

BREAKFAST

Sliced pineapple

Waffles

Honey in comb

Rolls

Coffee

LUNCHE(

DINNER

Potage Victo

Bass, Proven

Stuffed lamb Maréchal

Curried Lima

Château pot

Lettuce salad

Nectarine ic

Assorted cak

Coffee

Croquettes Liviannienne. Mix four leaves of melted gelatine with one pint of mayonnaise and use to bind some crab meat. Cool and form in small croquettes, roll in chopped yolks of hard-boiled eggs mixed with chopped parsley.

Eggs Beaujolais. Poached eggs on toast covered with sauce Colbert.

Potage Victoria. Half velouté of chicken and half

purée of tomatoes. Garnish with turnip cut in small squares, string beans cut in half-inch lengths, and a few peas.

Bass, Provençale. Split a bass, remove the bones and skin, put in buttered pan, season with salt and pepper, put some sliced tomatoes and a few small pieces of butter on top, and bake in oven. When done cover with white wine sauce with a few pieces of tomato in it.

Stuffed lamb chops, Maréchal. Broil the lamb chops on one side. Cover that side with force meat of veal quenelles decorated with chopped tongue and truffles, put in buttered pan, cover with buttered paper, and bake in oven for ten minutes. Serve with fresh mushroom sauce. (See veal force meat recipe Jan. 11.)

Macédoine water ice. Two pounds of sugar, three quarts of water, and six lemons. Dissolve the sugar in the water, add the rind of four lemons and the juice of six, strain and freeze. When frozen add one quart of assorted fruit, such as small seedless grapes, stoned cherries, and apricots, strawberries, and pineapple cut in small dices, or any other kind in season, or canned. Before adding the fruit to the water ice put it in a bowl with a little powdered sugar and kirschwasser, and leave for an hour. This will prevent the fruit from freezing too hard.

Normandie water ice. Two pounds of sugar, two quarts of water, and the juice of six lemons. Mix together, add one quart of crabapple pulp and one gill of cognac. Freeze.

Curried Lima beans. Put some boiled Lima beans in a sauce pan and cover with well seasoned curry

sauce. Before serving add a small piece of fresh butter and some chopped parsley.

JANUARY 7

BREAKFAST

Stewed rhubarb

Boiled eggs

Dry toast

Coffee

LUNCHE(

DINNER

Potage à l'Ar

Fillet of flou
Meissonier

Chicken, Val

Jets de houb

Sybil potato

Hearts of ro

Macédoine v
Lady fingers
Coffee

Consommé favorite. Garnish the consommé with asparagus tips cut in small pieces, and chicken dumplings stuffed with goose liver, the size of a large olive. Teaspoons may be used to form the dumplings.

Broiled shad roe, maître d'hôtel. Season the roe well with salt and pepper, roll in olive oil, and broil. Serve with maître d'hôtel sauce, and garnish with quartered lemon and parsley.

Mirabeau salad. Cut in one-inch squares one cucumber, two tomatoes, and one potato. Put in salad bowl separately, cover with vinaigrette sauce. Add one teaspoonful of French mustard in the vinaigrette. Lay anchovies over the top, and a green olive cut in strips, in the middle.

Potage à l'Anglaise. Put in vessel two pounds of lean mutton, and one pound of barley. Cover with water, season with salt, add a bouquet garni, and boil for two hours. Then remove the bouquet and the meat, strain through a fine sieve, add one pint of boiling thick cream, three ounces of sweet butter, and a little Cayenne pepper.

Fillet of flounder, Meissonier. Cook the fillets in white wine. Make a white wine sauce and add a Julienne of vegetables, and pour over the fish before serving.

Chicken, Valencienne. Salt and pepper a jointed chicken and sauté in pan with butter. Put on platter and serve with suprême with truffles and fresh mushrooms, cut in small squares, and quenelles

(chicken dumplings), teaspoon size. Garnish with heart-shaped fried crusts of bread.

Coupe St. Jacques. Slice some fresh fruits, such as oranges, pineapple, pears and bananas, and add all fresh berries in season. Put in a bowl with one-quarter pound of sugar, and a small glass of kirschwasser and of maraschino. Let stand for about two hours. Then fill coupe glasses about half full with the fruit, and fill the remainder with two kinds of water ice, raspberry and lemon. Smooth the top with a knife, and decorate with some of the fruit used for filling.

JANUARY 8

BREAKFAST LUNCHE(

Baked apples

Scrambled eggs with parsley

Rolls

Coffee

DINNER

Potage Quiri
Fillet of sole
Squab en co
Artichoke H
Peach ice cr
Pound cake
Coffee

Risotto. In a vessel put one chopped onion, two ounces of butter, and the marrow of a beef bone chopped fine; and simmer until the onions are done. Then stir in one pound of rice, and put in oven for five minutes. Then add one and one-half pints of bouillon and a pinch of salt, cover, and place in oven for twenty minutes. Add a half cup of grated cheese before serving.

Pilaff à la Turc. Make a ring of risotto on a round platter, and in center put some well-seasoned chickens' livers, sauté au Madère.

Potage Quirinal. Make in the same manner as purée of game, but use pheasants only. Garnish with Julienne of breast of pheasants, truffles, and some dry sherry. Season with Cayenne pepper.

Fillet of sole, Normande. Cook the fillets "au vin blanc." Garnish individually with mussels, oysters, mushrooms, small Parisian potatoes, and very small fried fish. If small fish are not obtainable cut a fillet of sole in strips one-quarter-inch thick and two inches long, breaded and fry. Before serving place a slice of truffle on top of each piece of sole.

Peach ice cream. One pint of cream, one quart of milk, the yolks of eight eggs, one-half pound of sugar, one pint of peach pulp, and a few drops of peach kernel extract. Put the milk and one-half of the sugar on the fire to boil. Mix the other half of the sugar with the eggs, stir into the boiling milk, and cook until it becomes creamy, but do not let it come to the boiling point after adding the eggs. Remove from the fire, add the cream, pulp and extract, and freeze.

Banana ice cream. Same as the above, except substitute the pulp of six bananas and extract, in place of the peach pulp.

Pineapple ice cream. Add one pint of finely cut pineapple instead of the peach pulp.

Hazelnut ice cream. Roast one-half pound of hazelnuts, pound to a fine paste, mix with a little milk and two ounces of sugar. Use instead of the peach pulp.

Raspberry ice cream. Use one pint of raspberry pulp in place of the peach pulp.

JANUARY 9

BREAKFAST LUNCHE(

Preserved figs with cream

Waffles

Coffee

DINNER

Bisque of Ca
oysters

Salted pecar

Frogs' legs, M

Roast pheas
sauce and br

Compote of
peaches

Sweet potat
style

Asparagus, F

Banana ice c

Lady fingers
Coffee

Omelet with soft clams. Take the bellies of six soft clams and put in pan, season with salt and pepper, add a small piece of butter, and heat through. Mix with two spoonsful of cream sauce. Make an omelet, and garnish with the clams in cream.

Broiled Spanish Mackerel, aux fines herbes. Season the mackerel with salt and pepper, roll in oil, and broil. Prepare a maître d'hôtel sauce with chopped chervil and chives, and pour over the fish. Garnish with quartered lemon and parsley in branches.

Cucumber salad. Slice some iced cucumbers and serve with French dressing. Or: Slice a cucumber and put in salad bowl, salt well and let stand for an hour, then squeeze the salt water out gently, and use dressing desired, as French dressing, Thousand Island dressing, etc. Or: Slice the cucumbers, cover with very thick cream, season with salt and paprika, and just before serving add the juice of one lemon.

Bisque of California oysters. Put one pint of California oysters, with their juice, in a pot and bring to the boiling point. Then skim, and add one pint of cream sauce, one-half pint of milk, a bouquet garni, and boil for ten minutes. Remove the bouquet garni, strain the broth through a fine sieve and return to the pot. Heat a pint of cream and strain into the soup, add three ounces of sweet butter, and season to taste.

Roast pheasant. Pheasant should be kept one week to season, before cooking. Clean, wrap in a slice of

fresh lard, and roast in the same manner as chicken. Serve bread sauce and fried bread crumbs separate.

Bread sauce. Boil one cup of milk, add half of an onion, a little salt, one-third of a cup of fresh bread crumbs, and boil for five minutes. Remove the onion, add a piece of butter the size of a walnut, and season with Cayenne pepper.

Bread crumbs. Put in frying pan three ounces of butter and three-quarters of a cup of fresh bread crumbs, and fry until brown. Then drain off the butter and serve the dry crumbs in a sauce boat.

JANUARY 10

BREAKFAST LUNCHE(

Oatmeal with cream

Rolls

Coffee

DINNER

Potage Gran

Cold gooseb
jelly

Fillet of sole

Plain potted
chicken

Potatoes à la

Stuffed fresh

Hearts of ro

Pineapple ic

Assorted cak

Coffee

Oysters Yaquino. Season one dozen oysters on the deep shell, with salt and paprika, put on each a piece of butter and some chopped chives. Place in oven, bake, and serve very hot.

Potage Grande Mère. Take equal parts of leeks, cabbage, onions and celery and cut in very small dices. Put in pot, cover with water, season with salt and pepper, and boil. When soft, add hot milk, and serve.

Fillet of sole, royale. Same as fillet of sole, Joinville.

Potted squab chicken. Prepare the chicken as for roasting. Season well, and put a small piece of fresh butter in each. Place in a sauté pan with butter and a piece of onion, brown well, basting from time to time. When almost done drain off the butter, add a cup of stock and a little brown gravy, and finish

roasting. Strain the gravy over the chicken when serving. Serve in a casserole.

Potatoes à la Reine. Mix well, one cup of boiling water, one ounce of butter, and a half cup of flour; cool a little, and add the yolks of two eggs. Mix this dough with equal parts of fresh-boiled potatoes passed through a fine sieve, season with salt and a little grated nutmeg. Take up, with a spoon, in pieces the size of an egg, and drop one by one in warm swimming lard, heating gradually, so the potato will have time to swell (souffle), before becoming a golden brown color. When done, salt, and serve on napkin.

D'Uxelles. Put in flat sauce pan three ounces of butter, one chopped onion, and a slice of ham cut in small dices. Simmer for five minutes. Add the stems of fresh or canned mushrooms chopped very fine, and simmer again for five minutes; then add one-half glass of white wine and reduce. Then add one-half pint of brown gravy and boil for ten minutes. Finally stir in one-half cup of fresh bread crumbs, the yolks of two eggs, and season with salt and Cayenne pepper, and chopped parsley. D'Uxelles is used for garnishing in many ways.

Stuffed fresh mushrooms. Cut the stems from six fresh mushrooms, wash the heads well, season with salt and pepper, and fill with D'Uxelles. Place on a buttered dish, sprinkle with grated cheese, put a piece of butter on the top of each, and bake in a moderate oven.

JANUARY 11

BREAKFAST

Grapefruit juice

Pettijohns with cream

Crescents

Cocoa

LUNCHE(

DINNER

Blue Points (
Potage Bagr
Celery. Ripe
Paupiette of
Bignon
Roast ribs of
Anna potato
New peas
Escarole sal
Bavarois au
Assorted cak
Coffee

Pancake Molosol. Spread some very thin French

pancakes with fresh Russian caviar, roll up, and cut in diamond shapes. Serve on napkin, garnished with leaves of lettuce filled with chopped onions, quartered lemons, and parsley in branches. The pancakes must be fresh.

Scotch consommé. Boil a piece of mutton very slowly in consommé. When done strain the broth, add the mutton, cut in small dices, some brunoise, and some boiled barley.

Sweetbread patties with cream. Cut some parboiled sweetbreads in small dices and simmer a few minutes with a piece of butter. Add a little cream and cream sauce, season with salt and Cayenne pepper, boil for ten minutes. Have some hot patty shells, and fill.

Potage Bagration. Add to cream of chicken some boiled macaroni cut in pieces one-quarter inch in length.

Paupiette of flounder, Bignon. Stuff some fillets with fish force meat. Bread, and fry. Serve tomato sauce separate.

Fish force meat. Quarter pound trimmings of fish chopped fine, passed through sieve, and add one yolk of egg and a tablespoonful of cream. Salt and pepper.

Veal force meat. Quarter pound raw veal chopped fine, passed through sieve; add one raw yolk of egg, salt and pepper, and tablespoonful of cream.

Chicken force meat. Quarter pound raw chicken meat, chopped fine, and passed through sieve. Add one yolk of egg and a tablespoonful of cream. Salt and white pepper.

Anna potatoes. Peel some potatoes to a round shape, about the size of a dollar, and slice very thin, like Saratoga chips. Season with salt and pepper. Melt some butter in a round mould or hot frying pan, and lay the potatoes around the bottom; add layer upon layer until they are about two inches in height. Put some melted butter over them, and bake in a moderate oven for about a half hour. Drain off the butter and turn out upon a napkin on a platter.

Meringue glacée, with raspberries. Fill meringue shells with raspberry ice cream and garnish with fresh raspberries.

JANUARY 12

BREAKFAST LUNCHE(

Stewed prunes

Boiled eggs

Dry toast

Coffee

DINNER

Consommé c
Pickles
New Englan
dinner
Apple pie
Coffee

Eggs Mirabeau. Place some stuffed eggs in a buttered shirred egg dish, cover with cream sauce, and bake in oven.

Hasenpfeffer (hare stew). Cut up a hare in three-inch pieces. Save the blood and liver in separate dish. Put the cut up meat in an earthen pot and cover with one-half claret, or white wine, and one-half water. Add one sliced carrot, one sliced onion, a bouquet garni with plenty of thyme in it, salt, and a spoonful of whole black peppers. Let stand for forty-eight hours, then drain, strain the juice, and put the meat on a platter. Put in a pan on the stove one-half pound of butter; when hot add two heaping spoonsful of flour, and allow to become nice and yellow, stirring all the while to prevent its burning. Then add the pieces of hare and simmer for a few minutes; then add the juice and a glass of water or bouillon, bring to the boiling point, cover and let simmer slowly. Parboil and fry in butter one dozen small onions; also cut up one-half pound of salt pork in half-inch squares, and parboil and fry them. When stew is about three-quarters cooked, add the onions, pork, and a can of French mushrooms, and cook until done. Now chop the liver fine, mix with the blood, and stir into the stew just before removing from the fire. Do not let it boil after adding the liver. Season to taste, and serve with a sprinkle of chopped

parsley.

Consommé d'Artagnan. In the bottom of a buttered pan place one sliced carrot, one onion, a stalk of celery, a piece of raw ham, a sprig of thyme, one bay leaf, and some pepper berries. On top place three calf's feet, and simmer for a few minutes. Then add one-half glass of white wine and one-half glass of sherry, and three quarts of bouillon or stock. Clarify with the whites of six eggs, bringing to a boil slowly. Cook until the feet are soft. Strain the broth through cheese cloth, cut the calf's feet in small pieces and add to the consommé.

New England boiled dinner. Put a shoulder of salt pork in a pot, cover with water, bring to a boil, and then allow to become cool. Then put the pork in a pot with five pounds of brisket of beef, cover with water, add a little salt, a bouquet garni, three whole turnips, three beets, three carrots and a small head of cabbage. Cook until the vegetables are soft, then remove, and continue cooking the meat until well done. Place the meat on a platter, slice, and place the vegetables around the meat; add some plain boiled potatoes, pour a little of the broth over all, and serve hot.

JANUARY 13

BREAKFAST LUNCHE(

Stewed rhubarb

Broiled finnan haddie

Baked potatoes

Rolls

Coffee

DINNER

Potage Veni

Aiguillettes
Russe

Beef steak, F

Georgette p

Lettuce and

Fancy ice cr

Assorted cak

Coffee

Oyster stew. Put in a pot six oysters with their own juice, bring to the boiling point, and skim. Then add one cup of boiling milk, one ounce of sweet butter, and salt. Serve crackers separate.

Eggs Gambetta. Dip four cold poached eggs in some beaten eggs, then in bread crumbs, and fry in swimming fat. Place on toast, garnish with boiled calf's brains and sliced truffles, and serve with Madeira sauce.

Potage Venitienne. Beat two spoonfuls of farina, two whole eggs and a half cup of milk together, stir into one quart of boiling consommé, and cook for twelve minutes.

Aiguillettes of bass, à la Russe. Remove the skin from the fillets of bass, and cut in slices (aiguillettes) about one and one-half inches wide and five inches long. Place in a buttered pan, season with salt and pepper, place on each piece three or four round slices of cooked carrots, add half a glass of white wine, cover with buttered paper, and cook slowly. Add some finely cut chervil to some white wine sauce, and pour over the fish.

Beef steak, Provençale. Cook a small sirloin steak sauté in butter, and season well. Cover one-half of the steak with Béarnaise sauce, and the other half with Béarnaise sauce mixed with a little puree of tomatoes. On top of each half place a round potato croquette the size of a walnut, and some Julienne potatoes around the steak.

Béarnaise sauce. Put in a sauce pan six very finely-chopped shallots, a spoonful of crushed white peppers, and a glass of tarragon vinegar, and reduce until nearly dry. Then put the pan in another vessel containing hot water, add the yolks of five eggs and stir in well. Then add one pound of sweet butter cut in small pieces. Stir the butter in piece by piece, and as it melts the sauce will become thick, like mayonnaise. Be careful that the sauce does not

become too hot. Salt, strain through cheese cloth, add one teaspoonful of melted meat extract, some chopped fresh tarragon, and a little Cayenne pepper.

Béarnaise tomatée. One cup of thick puree of tomatoes mixed with two cups of Béarnaise sauce.

Choron sauce. Same as Béarnaise tomatée.

JANUARY 14

BREAKFAST

Grapefruit juice

Grape-nuts with cream

Rolls

Coffee

LUNCHE(

DINNER

Consommé c
volaille

Salted Englis

Frogs' legs, s
Lamb chops,
Soubise
Stewed toma
Brussels spro
Hearts of ro
Meringue Ch
Coffee

Barquette à l'aurore. Small tartelettes filled with Italian salad and covered with pink mayonnaise sauce.

Italian salad. Use equal parts of carrots, turnips, string beans, and roast beef cut in small squares, and of boiled peas. Season with salt, pepper, tarragon vinegar and olive oil, and garnish with beets and flageolet beans.

Pink mayonnaise. Add to two cups of mayonnaise, one-half cup of cold purée of tomatoes.

Consommé crème de volaille. Put some very light chicken force meat (quenelle) in small round buttered timbale moulds, and cook in bain-marie (double boiler). When done, slice thin and serve in hot consommé. (See chicken force meat recipe Jan. 11.)

Cheese cake. One and one-half pounds of cottage cheese, one-half pound of sugar, one-half pound of butter, the yolks of five eggs, one-half pint of milk, the whites of three eggs well beaten, and some vanilla extract. Mix the butter with the sugar, then the cheese, and the yolks of the eggs, one by one. Then add the milk, flour, and vanilla, and finally the

beaten whites of eggs should be stirred in very slowly. Pour on pie dish or pan lined with a thin tartelette dough, and bake in a moderate oven.

Sauce Soubise. Parboil six sliced onions, and then pour off the water. Put in vessel with cold water and salt, and boil till done. Drain off the water, pass the onions through a fine sieve, add one pint of cream sauce, mix well, and season with salt and Cayenne pepper.

Soubise (for stuffing crabs, etc.). Slice a dozen onions, put in vessel with cold water and salt, bring to the boiling point, and allow to cool. Then put the onions in a well buttered casserole, add a half-pound of parboiled rice, a little salt, and two ounces of butter. Cover with a buttered paper and the casserole cover, put in oven and cook until soft. Then strain through a fine sieve; put in a vessel and add two spoonsful of thick cream sauce, heat well, and bind with the yolks of four eggs, season with salt and Cayenne pepper, and allow to cool. When cold mix with a spoon, and use as needed.

JANUARY 15

BREAKFAST LUNCHE(

Broiled Yarmouth bloaters

Lyonnaise potatoes

Corn muffins

Coffee

DINNER

Blue Point o
Potage Mari
Salted hazel
Fillet of sole
Squab en co
Spinach
Endive salad
dressing
Coupe St. Ja
Assorted cak
Coffee

Scrambled eggs, Turbico. Mix with six scrambled eggs one-half cup of Créole sauce.

Curried lamb with rice. Cut three pounds of shoulder and breast of lean lamb in pieces two and one-half inches square. Parboil and put on fire in cold water with one carrot, one onion, a bouquet garni, and salt. Boil until the lamb is done; remove the vegetables, and strain the broth. Put in another

vessel three ounces of butter, melt, add two spoonsful of curry powder and two of flour, heat, then add a sliced apple and banana fried in butter, and one-half cup of chutney sauce. Boil for twenty minutes. Strain over the lamb, and serve with boiled rice.

Potage Marie Louise. Mix one quart of purée of white beans with one pint of thick consommé tapioca.

Fillet of sole, Castelanne. Put six fillets in a buttered pan, season with salt and pepper, add one-half glass of white wine, cover, and bake in oven for ten minutes. Make on a round platter a border of boiled rice. Place the fillets in the center. Strain the fish broth, mix with Créole sauce, and pour over the fish, completely covering same.

Squab en compote. Prepare four squab as for roasting, except the stuffing. Season well, and put in earthen pot with an onion, carrot, and two ounces of butter. Put in oven and roast well, basting continually so they will retain their juice. To a brown gravy, or sauce Madère, add the following: Eight small onions boiled and fried, eight heads of fresh mushrooms sautéed in butter, eight small boiled French carrots, and two small pickles cut in two. Serve with the squabs.

JANUARY 16

BREAKFAST

Oatmeal with cream

Boiled eggs

Dry toast

Chocolate

LUNCHE(

DINNER

Consommé,

Boiled codfi
sauce

Roast ribs of

Lima beans

Potato croqu

Escarole and
salad

Savarin Mon

Coffee

Vogeleier omelet. Cut a roll in very thin slices, put in omelet pan with two ounces of butter, and fry

until crisp. Add eight beaten eggs, with salt, pepper, and plenty of chives, and make into an omelet.

Tartelette au Bar le Duc. Line the moulds with tartelette dough, fill with raw white beans, and bake. When the dough is done remove the beans, and fill the tartelettes with imported Bar le Duc jelly. Decorate with whipped cream.

Consommé de la mariée. Boil one quart of consommé. Put the yolks of four eggs in a soup tureen and stir well, adding the consommé slowly. Season with a little Cayenne pepper.

Oyster sauce. Parboil a dozen oysters in their own juice for two minutes. Then strain the broth through a napkin into one pint of cream or Allemande sauce, add the oysters, and season.

Lima beans. Boil the beans in salt water until soft, drain off, add sweet butter and a little pepper, and simmer for a few minutes. Serve with a sprinkle of chopped parsley.

Peas in cream. Boil the peas in salt water until nearly done. Drain off the water and add just enough thick cream to wet them, and simmer for five minutes. Then add a cup of cream sauce and cook until the peas are very soft. Add a little salt and a pinch of sugar.

Coupe oriental. Slice some fresh fruit, such as oranges, pineapple, bananas, etc., add all kinds of berries in season, and put in a bowl with some sugar and a small glass of kirsch or maraschino. Allow to macerate for a couple of hours. Then fill coupe glasses half way to the top with the fruit, and fill the remainder with vanilla ice cream. Place a strawberry

or cherry on top. Cook about one-quarter of a pound of sugar so that it will crack when cold. It will require about 310 degrees. Dip a tablespoon into it and shake it over a stick, to form filé sugar (commonly called spun sugar). Cut this sugar in pieces and form in the shape of a ball, and put on top of the cup before serving.

JANUARY 17

BREAKFAST

Baked apples with cream

Poached eggs on toast

Puff paste crescents

English breakfast tea

LUNCHE(

DINNER

Potage Anda

Ripe olives

Fillet of Spa
mackerel, M
Olivette pot
Leg of lamb,
Mixed string
Tomato sala
Vanilla custa
Coffee

Pain mane. Small dinner rolls, split, toasted, and filled with a purée of sweet-and-sour bananas, and garnished with pimentos.

Fresh vegetable salad. For this salad use any kind of fresh vegetables in season, such as string beans, Lima beans, carrots, cauliflower, asparagus, Brussels sprouts, tomatoes, peas, boiled celery, boiled celery roots, spring turnips, Jerusalem artichokes, fresh buttons of artichokes, etc. Place them in separate bouquets in a salad bowl, and use French dressing, or any other dressing desired.

Potage Andalouse. To velouté of beef add some cooked tapioca.

Fillet of Spanish mackerel, Montebello. Put the fillets in a buttered dish, season with salt and a little Cayenne pepper, cover with buttered paper, and bake in oven. Dress on a platter, and cover with sauce Béarnaise tomatée.

Olivette potatoes. Cut potatoes with a Parisian potato spoon to the shape of an olive. Put in a vessel with cold water, bring to the boiling point, and drain. Melt some butter in a sauté pan, add the potatoes, and bake in oven until a nice golden

brown. Drain off the butter, and season with salt.

Sweet potatoes, rissolées. Boil some small sweet potatoes. When done peel and put in a pan with butter, and roast until brown. Season with salt.

JANUARY 18

BREAKFAST

Baked beans, Boston style

Brown bread

Omelet with jelly

Coffee

LUNCHE(

DINNER

Oysters on h

Crème Main
Queen olive
Fillet of sole
Stuffed goos
chestnuts
Apple sauce
Sweet potat
Peas in crea
Cold asparag
sauce
Coupe Orien
Assorted cak
Coffee

Consommé Impératrice. Consommé garnished with small lobster dumplings and asparagus tips in equal parts, and a sprinkle of chopped chervil.

Beef steak, Foch. Use sirloin, tenderloin, or rump steak. Season well, and sauté in butter. Place on a platter and put a thick piece of parboiled beef marrow, with one fried egg, on top. Serve with the pan gravy.

Meringue glacée au chocolat. Fill two meringue shells with chocolate ice cream, place together, and decorate with whipped cream.

Crème Maintenon (soup). Three parts crème à la Reine soup, and one part thick consommé Brunoise.

Fillet of sole, Lord Curzon. Put six fillets in a buttered pan, season with salt and a teaspoonful of curry powder, add one-half glass of white wine, cover with buttered paper, and bake in oven. When

done put the fish on a platter, strain the broth into a pint of white wine sauce, add one chopped shallot, one tomato cut in squares, one red pepper, and two fresh mushrooms cut in squares and simmered in butter. Mix, season well, and pour over the fish.

Stuffed goose with chestnuts. Clean a goose, and keep the liver and gizzard. Fill with a chestnut stuffing, put in a roasting pan, salt, add a spoonful of water and place in the oven. The water will soon evaporate and the fat begin to melt. Baste well until the goose is done. Then remove the goose to a platter; save the grease for other purposes; and add to the pan one-half glass of bouillon or stock, and one spoonful of meat extract. Boil for five minutes. Serve the gravy separately. Also serve giblet sauce and apple sauce separately. The goose should be served very hot.

JANUARY 19

BREAKFAST LUNCHE(

Hothouse raspberries in cream

Scrambled eggs with bacon

Dry toast

Coffee

DINNER

Potage genti

Fish dumpli
sauce

Small tende
Florentine

Romaine sal
dressing

English brea
cream

Assorted cak
Coffee

Deviled turkey's legs, with chow chow. Use the legs from a boiled or roasted turkey. Season with salt and pepper, spread some French mustard all over the surface, roll in bread crumbs, and broil; or fry in pan with a piece of butter. When nice and brown dish up on platter, and garnish with large leaves of lettuce filled with chow chow.

Mashed potatoes au gratin. Put some mashed potatoes in a buttered shirred egg dish or pie plate. Sprinkle with grated Parmesan or Swiss cheese, put small bits of butter on top, and bake until brown.

Potage gentilhomme. Potato soup with Julienne of carrots.

Julienne. Julienne is the term used in cooking for vegetables, or any kind of meat, etc., cut in long strips, like matches. Vegetable Julienne should be prepared and cooked as follows: Cut the vegetables in strips, add salt and a very little sugar, put in a well-buttered casserole, cover with buttered paper and the casserole cover. Put in oven and smother until soft. Turn gently once or twice, with a fork, so as not to break the vegetables.

Small tenderloin steak, Florentine. Broiled tenderloin steak, with sauce Madere, or brown sauce. Garnish with risotto, and just before serving garnish the risotto with truffles, ham and tongue cut in small squares.

Roquefort dressing, for salads. For four persons take four ounces of Roquefort cheese, put in salad bowl and mash well with a fork. Add one-half

teaspoonful of salt, two pinches of ground black pepper, two tablespoonsful of vinegar, and three tablespoonsful of olive oil. Mix well and pour over the salad. If desired, one teaspoonful of Worcestershire sauce and a pinch of paprika may be added.

English breakfast tea ice cream. Prepare in the same manner as vanilla ice cream. Before freezing add some strong tea made of one ounce of English breakfast tea and one cup of boiling water.

JANUARY 20

BREAKFAST

Stewed rhubarb

Boiled eggs

Buttered toast

Coffee

LUNCHE(

DINNER

Potage McD(

Lyon sausag(

Fried chicke
Cheese cake
Coffee

Eggs Oudinot. Put some stuffed eggs in a shirred egg dish, cover with cream sauce, sprinkle with the chopped yolks of hard-boiled eggs, put a small piece of butter on the top of each, and bake in oven until brown.

Fricassee of veal. Cut five pounds of shoulder and breast of veal in pieces two and one-half inches square, put on fire in cold water, bring to the boiling point, and then cool. Put back in vessel, cover with water, add one carrot, one onion, a bouquet garni, a little salt, and boil until soft. Remove the vegetables and bouquet, and use the broth to make the fricassee sauce. Put in casserole on stove, six ounces of butter, when hot add three-quarters cup of flour, heat through, then add three pints of the veal broth, stir well and boil for ten minutes, then bind with the yolks of three eggs and a cup of cream. Season and strain the sauce over the pieces of veal. Allow to stand five minutes before serving. Noodles, spaghetti, or other paste, should be served, either separate or on the side of plate with the stew.

Noodle dough. Mix one pound of flour with five whole eggs, with a very little or no salt, and a pony of kirschwasser, if desired. Mix well, roll out very thin, and then let the dough become nearly dry. Then cut in strips. Have a vessel on the fire, with about a gallon and a half of boiling water. Add the noodles, and boil for seven minutes over a quick fire, so they will not stick together. Drain off the water and pour two ounces of hot melted butter over the

noodles. A little grated nutmeg may be added, if desired. Noodles, like macaroni, may be prepared in many ways.

Chocolate profiteroles. Make some small cream puffs and fill with whipped cream. Place on a deep dish and cover with a sauce made of one pint of water, one-half pound of sugar, and three ounces of cocoa. Boil the water with the sugar, then add the cocoa and stir well. Boil for five minutes.

Potage McDonald. Boil one calf's brains in chicken broth. Make one quart of cream of barley soup, and strain both together through a fine sieve. Put in vessel and add one ounce of sweet butter, and, when melted, serve. Do not let the soup boil after the two have been joined.

Fried chicken, Maryland. Cut up a spring chicken, put in flour, then in eggs, and then in bread crumbs. Season with salt and pepper. Melt three ounces of butter in a frying pan, and when hot add the breaded chicken and fry until golden brown, but be careful not to burn it. It will require about twelve minutes for a young chicken. When done, put on platter with cream sauce over the bottom, and garnish with four corn fritters, four small potato croquettes the size of an ordinary cork, and four strips of fried bacon on top.

JANUARY 21

BREAKFAST

Preserved figs

Oatmeal with cream

Rolls

Cocoa

LUNCHE(

DINNER

Petite marm

Radishes

Boiled beef, sauce

Boiled potat

Pickled beet

Apple Charl(

Coffee

Eggs Mery. Scramble eight eggs, well seasoned. Just before they are done add one sliced truffle and two sliced pimentos. Serve in croustades.

Roast leg of fresh pork. Put on bottom of roasting

pan one sliced carrot, one onion, three bay leaves, six cloves, one spoonful of pepper berries, and a piece of celery. Season the leg of pork with salt and pepper, and a little sage, if desired. Put on top of the vegetables, and place in oven to roast. Baste well. When done take out the pork, remove the fat in the pan, and add to the gravy a cup of stock or bouillon, and one tablespoonful of meat extract. Boil, strain, and season to taste.

Apple Charlotte. Chop six peeled apples and fry in butter with one-quarter pound of sugar, and one-half teaspoonful of ground cinnamon. Line a charlotte mould with slices of white bread cut as thin as possible, and buttered with fresh butter. Fill the mould with the fried apple and bake in oven for twenty-five minutes. Serve with brandy sauce.

JANUARY 22

BREAKFAST LUNCHE(

Stewed prunes

Pettijohns with cream

Rolls

Coffee

DINNER

Consommé I
Lyon sausag
Lobster Ther
Noisettes of
Cendrillon
Peas au beur
Celery mayo
Apple water
Cakes
Coffee

Scrambled eggs with morilles. Morilles are a species of mushroom rarely found in the United States. They come principally from Europe in cans, or dried. When fresh ones are used, sauté in butter and mix with the scrambled eggs. When in can, drain off the water, put in sauce pan with a piece of butter, season with salt and pepper, simmer for ten minutes, and add to the eggs. When dried, soak them in cold water over night, wash, and then proceed in the same manner as with the canned ones.

Planked sirloin steak. Broil the steak in the usual manner. When nearly done put on a meat plank, put four slices of broiled tomatoes on top, place four strips of broiled bacon across the tomatoes, and roast in oven for five minutes. Cover with maître d'hôtel sauce, and garnish with Parisian potatoes, parsley in branches, and quartered lemon.

Consommé Bretonne. Make a Julienne of equal parts of celery, onions and leeks, and serve in consommé.

Lobster Thermidor. Cut a live lobster in two lengthwise, sprinkle with olive oil, season with salt and pepper, and put in oven and bake. When done remove the meat from the shell and cut in small squares. Then make a sauce as follows: Chop two shallots, a little parsley and tarragon, add one spoonful of meat extract, or some good meat gravy, and reduce by boiling until nearly dry. Then add one spoonful of dry mustard, one cup of cream sauce, and two ounces of fresh butter. Put some of the sauce in the bottom of the shells, put the lobster in the sauce, and pour the remainder over the top. Sprinkle with grated cheese, and bake in oven until brown.

JANUARY 23

BREAKFAST LUNCHE(

Poached eggs on toast

Broiled ham

Rolls

Ceylon tea

DINNER

California oy
Bisque of cra
Ripe olives
Frogs' legs, r
Roast chicke
Watercress s
Asparagus H
Peach Melba
Carolines (ca
Coffee

Bisque of crabs. Take two large raw Pacific crabs and put in vessel with cold water, season with salt and a bouquet garni, and boil for one-half hour. Then crack the shells and remove the meat. Use the meat for salad, an entrée dish, or to garnish the soup. Put the shell in a mortar and smash fine. In a vessel put one-quarter pound of butter and the broken shell, and simmer. Then add one pint of the water used to boil the crab, and one pint of milk, and boil for ten minutes. Then add one quart of cream sauce, boil again, and strain through a fine sieve. Put back in pot, add one pint of boiling thick cream, salt and Cayenne pepper, and just before serving add three ounces of sweet butter and one cup of crab meat cut in small pieces.

Cocktail sauce, for oysters (1) One cup of tomato ketchup, one pinch of salt, a little Cayenne pepper, paprika, and celery salt, one teaspoonful of Worcestershire sauce, and one tablespoonful of tarragon vinegar.

(2) One cup of tomato ketchup, one-half teaspoonful of paprika, one spoonful of grated horseradish sauce, salt, one spoonful of Worcestershire sauce, and the juice of one lemon.

Oyster cocktail. Use California oysters, Toke Points, Blue Points, Lynnhavens, Seapuits, or any other kind. Put in an oyster cocktail glass and mix with plenty of cocktail sauce. Set the glass in ice, and serve with lemons cut in half.

Frogs' legs, marinière. Cut the hind legs of two dozen small frogs in two. Put in sauté pan with three ounces of butter, season with salt and pepper, and simmer for five minutes. Then add six chopped shallots and simmer for three minutes. Then one-half glass of white wine and boil until nearly dry. Then add one pint of Allemande sauce, fricassee sauce, or sauce au vin blanc, and boil for five minutes. Serve with a sprinkle of chopped chives and parsley over the top.

JANUARY 24

BREAKFAST LUNCHE(

Preserved strawberries

Finnan haddie in cream

Baked potatoes

Corn muffins
Coffee

DINNER

Consommé p
Pimentos à l
Sand dabs, n
Leg of lamb,
Chiffonade s
Rolled oats p
Coffee

Eggs Chipolata. Make some shirred eggs and garnish with sauce Madère, to which has been added two small roasted onions, two heads of mushrooms, two small French carrots, three boiled chestnuts, and two very small fried sausages.

Consommé parfait. To one pint of lukewarm consommé tapioca add four raw beaten eggs, put in buttered mould, set in pan in boiling water, and put in moderate oven for ten minutes. Allow to cool, cut in slices, and serve in consommé.

Pimentos à l'huile. This is a plain hors d'oeuvres. Take a can of pimentos, drain off the juice, cut the pepper in four; place on a platter, season with salt and pepper, add one part vinegar and two parts olive oil, and sprinkle with chopped parsley.

Leg of lamb, Boulangère. Season a leg of lamb with salt and pepper, and rub with garlic and butter. Put in roasting pan with a cup of water and a bouquet garni. Slice two large onions very fine, also six raw potatoes the size of a silver dollar, mix, season with salt and pepper, and place around the leg of lamb. Put small pieces of butter on top, put in oven, and baste the meat only. It will require about one and one-quarter hours to cook. Do not disturb the potatoes while cooking. When done remove the bouquet garni, and serve the meat and potatoes very hot, with chopped parsley on top.

Rolled oats pudding. Boil one pint of milk with half of a split vanilla bean; add two ounces of rolled oats and two ounces of sugar, and cook for about ten minutes. Remove from the fire. Separate the yolks and whites of four eggs, add the yolks to the rolled oats and mix well. Beat the whites very hard with a whip, and add to the batter lightly. Put in buttered pudding mould and bake in bain-marie (hot water bath) for about thirty minutes. Take out of mould and serve with vanilla cream sauce.

Vanilla cream sauce. Boil one pint of milk with one-quarter of a split vanilla bean. Mix one-quarter of a pound of sugar with two eggs and one spoonful of sifted flour. Pour the boiling milk over this mixture, and put back on the fire, stir well, and allow to become thick. Then add one cup of cream, strain and serve.

Cream sauce (sweet—quick). One pint of cream, two ounces of sugar, and some flavoring. Mix well, and serve hot or cold.

JANUARY 25

BREAKFAST

Oatmeal with cream

Boiled eggs

Dry toast

Coffee

LUNCHE(

DINNER

Chicken okr

Queen olive

Fillet of sole

Vol au vent,

Roast saddle

Purée of che

Peas au cerf

Sweet potat
style

Lettuce sala

Omelette so
vanille

Coffee

Fillet of sole, Rose Caron. Skin the four fillets of one large sole and place on a buttered pan. Put on top of each, three slices of cooked lobster, season with salt and paprika, add one-half glass of white wine, cover with buttered paper, put in oven and cook for twelve minutes. Remove the fillets to a platter, taking care that the lobster does not fall off. To the gravy in the pan add one pint of white wine sauce and boil for ten minutes, then add two tablespoonsful of écrevisse butter, and strain the sauce over the fish. Heat in sherry wine sixteen slices of truffles, and put four on top of each fillet, after the sauce has been added. Garnish with fleurons.

Sweet potatoes, Southern style. Peel and slice some boiled sweet potatoes and put in buttered shirred egg dishes, or pie plates. Add a little salt,

molasses and maple syrup, sprinkle with powdered sugar, put some small bits of butter on top, and bake in oven until brown.

Vol au vent, or patty shells. Take some puff paste, with six turns, and roll out to about one-quarter inch in thickness. With a round pastry cutter about three inches in diameter, cut the paste. Then moisten with egg, and with the tip of a small knife trace a ring on each patty about one-half inch from the edge. Bake in a hot oven for about twenty minutes. Take out of the oven and with the knife point lift off the center cover within the traced circle, and empty of the uncooked paste inside.

Garniture Toulouse. Cut the garnishing to agree with the size of the patty. For the size described above cut in pieces about one-half inch square. For larger patties cut from an inch to an inch and a half square. Use the boiled breast of chicken, sweetbreads boiled in chicken broth, and French mushrooms in equal parts, one-half of a sliced truffle to each person, three chicken dumplings, teaspoon size cut in two, rooster kidneys and rooster combs. Mix well, and stew in a sauce Allemande made of chicken broth and well seasoned. Fill the hot patty shells and serve on platter, garnished with parsley in branches.

JANUARY 26

BREAKFAST LUNCHE(

Waffles

Honey in comb

Coffee

DINNER

Purée Crécy

Radishes

Bouillabaisse

Roast leg of
currant jelly

String beans

Hashed in cr

Escarole sala

Napoleon ca

Coffee

Mixed grill. Broil one lamb chop, one breakfast sausage, one slice of tomato, one whole fresh mushroom head, and one whole lamb kidney. Put all on a plate, cover with maître d'hôtel sauce, and serve hot. Garnish with watercress.

Cup custard. Mix four eggs, one-quarter pound of sugar, one pint of milk, and flavor with vanilla. Strain, pour into cups, and bake in bain-marie until firm. It will require about one-half hour in a

moderate oven.

Bain-marie. This is a term used in cookery for a vessel holding hot water in which another vessel may be heated at a temperature not above that of boiling water. Different dishes are variously allowed to stand, cook or bake in bain-marie. For example, Hollandaise sauce should be kept in bain-marie in hot water. Hollandaise or Béarnaise sauce, if kept in boiling water, would turn. A cream soup should be kept in boiling water, as extra cooking will not harm it. Timbale of chicken, custard for soup, or cup custard, should be cooked in bain-marie.

Purée Crécy (soup). Slice six carrots very thin, put in casserole with three ounces of butter, and simmer for thirty minutes. Then add three pints of well-seasoned chicken broth, and boil for one hour. Strain through a fine sieve. Serve in a separate dish small squares of bread fried in butter.

Roast leg of mutton. The leg of mutton should hang in the ice box at least four days before using. If too fresh it will be tough. Rub the mutton with salt and pepper and, if desired, a little garlic. Put in a roasting pan, one sliced onion, one sliced carrot, one bay leaf and two cloves. Now put in the mutton, with a piece of butter on top, and place in oven to roast. Baste continually. It will require from forty-five to sixty minutes to cook. If desired well done cook for another thirty minutes. When done take out the leg, drain off the fat, and make a gravy by adding one cup of stock and one spoonful of meat extract; boil, season, and strain.

JANUARY 27

BREAKFAST

Stewed rhubarb

Ham and eggs

Rolls

Coffee

LUNCHE

DINNER

Potato and l
Corned beef
Plain boiled
Broiled chic
Lettuce with
Coupe St. Ja
Assorted cak
Coffee

Thon mariné salad. Tunny fish can be obtained in cans, the best quality being the French brands. Break up the fish with the fingers, and place on a platter with leaves of lettuce. The fish should be in pieces about one inch and a half thick. Sprinkle with salt, pepper, chopped parsley, chervil, and a little finely sliced chives, and a sauce of one-third vinegar and two-thirds olive oil.

Stuffed breast of veal, au jus. Have your butcher prepare a breast of veal ready for stuffing. Use the same dressing as for chicken, and sew up the end so the dressing will not fall out while roasting. Put in the roasting pan one sliced onion and one carrot. Put in the veal and sprinkle with salt and pepper. Put bits of butter all over the top and roast in oven, basting often. It will take about an hour to cook in a moderate oven. Remove the veal to platter when done, and make a sauce by adding to the gravy in pan one cup of bouillon and one spoonful of meat extract, boil for five minutes, and strain.

Asparagus tips, au gratin. Put the tips in a buttered pan or silver dish, cover with well-seasoned cream sauce, sprinkle with grated cheese and small bits of butter and bake in oven until brown.

Corned beef and cabbage. The best corned beef is that made from the brisket. Put on fire in cold water and skim when it comes to the boiling point. Cover and let it boil slowly until about three-quarters done. Then add two heads of well-washed cabbage cut in four, and cook with the beef for at least one hour.

JANUARY 28

BREAKFAST

Farina with cream

Omelet with fine herbs

Rolls

Coffee

LUNCHE(

DINNER

Tomate Pari

Consommé p

Boiled salmo
Hollandaise

Potatoes nat

Fricandeau c

Sorrel with e

Carrots with

Baba au rhu

Coffee

Russian salad. Equal parts of boiled carrots, turnips, beets and potatoes, cut in small dice, boiled peas,

boiled string beans cut in small pieces, and one slice of cold roast beef cut in small squares. Put all in salad bowl, season with salt, pepper, a little Cayenne pepper, and just enough tarragon vinegar to wet the mixture. Let stand for one hour, drain off the liquid, if any, and form the salad in pyramid shape in the bowl. Spread some thick mayonnaise over all, and garnish with boiled potatoes and truffles, cut like a five-cent piece, linking one to the other around the base of the salad like a chain. On top put a small flower of a boiled and seasoned cauliflower, and serve very cold.

Caramel custard. Put two ounces of sugar in a copper pan and cook until it is brown in color, then pour into a custard mould and allow to become cold. Mix four eggs with one-quarter of a pound of sugar, flavor with vanilla, add one pint of milk, and strain. Pour over the burned sugar, and fill the mould. Put in bain-marie and cook until firm. When cool, reverse the custard on a dish, and serve. The caramel at the bottom of the mould will serve as a sauce.

Tomate Parisienne (Hors d'oeuvres). Peel and slice four tomatoes and lay on platter with lettuce leaves. Cut the inside of a stalk of celery in very small dice, and six anchovies in small squares. Put in a bowl, add a pinch of salt, some fresh-ground black pepper, some chives, parsley and chervil chopped fine, and one spoonful of vinegar and two of olive oil. Mix well and pour over the tomatoes.

Sorrel. Sorrel is a fine vegetable for the promotion of health. Remove the stems from a peck of sorrel and wash the leaves in four different waters, to remove all the sand. Have a kettle with salted water on the fire. Put the sorrel into the boiling water and cook

for ten minutes, stirring often. Pour off the water and let stand in the colander fifteen minutes so it will drain dry, then strain through a fine sieve. Then put the sorrel in a sauce pan with three ounces of butter and bring to the boiling point. Season with salt and pepper, and bind with two whole eggs, beaten. Do not let it boil after adding the eggs, but let it get just hot enough to give the sorrel a firm body. Garnish with the half of a hard boiled egg, if desired.

JANUARY 29

BREAKFAST LUNCHE(

Orange juice

Boiled eggs

Rolls

Coffee

DINNER

Cream of ca
Sardines on
Roast beef a
Lima beans
Rissolées po
Romaine sal
Raspberry B
Assorted cak
Coffee

Eggs à la Russe. Spread a piece of toast with fresh caviar, put an egg fried in oil on top, and put anchovy sauce around the edge on the platter.

Eggs fried in oil. Fry the eggs one at a time. Have a very small frying pan with plenty of very hot olive oil in it. Drop a fresh egg in it, and turn with a wooden spoon. If any other kind of spoon is used the egg will stick to it. When of a good yellow color, take out and place on a towel, so the oil can drain off, and season with salt. The eggs should be soft inside, like a poached egg.

Anchovy sauce. To a cup of cream add one spoonful of essence of anchovies, or one teaspoonful of anchovy paste. Anchovy sauce is also made with sauce Allemande, white wine sauce, or even a brown sauce, if desired. The cream sauce with the essence is more commonly used with eggs.

Boiled beef tongue. Put a fresh beef tongue in cold water and bring to the boiling point, skim, add salt,

one carrot, one onion, a bouquet garni, one stalk of celery, and one of leek. Boil until tongue is soft. The bouillon may be used for stock or soup, or to make caper sauce. For beef tongue with spinach, put plain boiled spinach on platter, sliced tongue on top, and pour a little of the broth over all.

Raspberry Bavarois. (For four or five persons.) One pint of milk, one pint of whipped cream, the yolks of four eggs, one-quarter pound of sugar, six sheets of French gelatine, and one-half pint of raspberry juice. Boil the milk with the sugar, then pour over the yolks, and set on the fire again until it thickens, but do not let it boil. Wash the gelatine in cold water, add to the mixture, and stir until melted. Then set aside until cold. Mix the raspberry pulp with the whipped cream, and stir into the mixture. Put in mould and place in ice box until set. Turn out on platter, and serve with whipped cream or raspberry syrup, separate or around the bavarois.

Sardines on toast. Take sardines from can and put on a fine thin wire broiler and heat quickly. Serve on toast with maître d'hôtel butter on top, and garnish with quartered lemons and parsley.

JANUARY 30

BREAKFAST LUNCHE(

Baked apples with cream

Scrambled eggs with smoked beef

Rolls

English breakfast tea

DINNER

Toke Point c
Potage tapio
Terrapin, Ma
Squab chick
Stewed toma
Cèpes Tyroli
Fancy ice cr
Cakes
Coffee

Grapefruit with chestnuts. Cut a grapefruit in two and cut free the sections with a pointed knife. Pour a little maraschino in the center, and place a marron glacé (candied chestnut) on top.

Deviled crabs. Simmer the flakes of two crabs and one-half of a chopped onion in butter. Season with salt and Cayenne pepper, add two cups of thick cream sauce, one dash of Worcestershire sauce, one spoonful of English mustard, and a little chopped

chives. Bring to a boil, and bind with the yolks of two eggs. Then fill the crab shells, spread a little French mustard over the top, sprinkle with bread crumbs, place a small piece of butter on each, and bake in the oven. When brown serve on napkin with lemon and parsley.

Potage tapioca, Crécy. Half consommé tapioca and half potage Crécy, mixed. No croûtons.

Stewed tomatoes. Peel six tomatoes, and cut in four. Squeeze out half of the juice, and put the tomatoes in a vessel with three ounces of butter, season with salt, pepper and a pinch of powdered sugar, cover, and simmer until done.

Cèpes Tyrolienne (cold). Cut in small dices one carrot and one celery root, and put in casserole with one chopped onion and two ounces of butter. Simmer. Then add one glass of white wine and reduce. Then add one-half cup of tomato sauce, some chopped chervil, and one can of sliced cèpes. Serve cold.

Squab chicken à la Michels. Season four squab chickens well with salt and pepper, both inside and out. Put in iron pot with a quarter of a pound of sweet butter and one onion cut in two. Put the pot on the fire and simmer slowly, until the chicken and onion are of a good yellow color, turning them often while cooking. Then add one tablespoonful of white wine and one of chicken broth, cover, and put in oven for ten minutes, basting frequently. Put the chickens on a platter, take out the onion, and boil the sauce remaining in pot with the addition of one teaspoonful of meat extract. Strain over the chicken.

JANUARY 31

BREAKFAST

Oatmeal with cream

Calf's liver and bacon

Rolls

Coffee

LUNCHE(

DINNER

Potage Winc
Green olives
Fillet of sole
Saddle of la
sauce
String beans
Potato croqu
Hearts of let
Pineapple bi
Assorted cak
Coffee

Oysters Kirkpatrick. Season some oysters on half shell with salt, pepper and a little Worcestershire sauce, cover with tomato ketchup, sprinkle with

grated cheese, put a small piece of butter on top of each, and bake in their own shells for five minutes. Serve quartered lemon separate.

Cabinet pudding. Fill a well-buttered pudding mould with left-over pieces of sponge, layer or other kinds of cake, cut in small squares, and mix with one-quarter pound of seedless raisins. Then make a custard of three eggs, one-quarter pound of sugar, one pint of milk and a little vanilla flavoring. Mix well, strain, and pour over the cake in the moulds, and bake in bain-marie for about forty minutes. Remove from the mould and serve hot, with vanilla cream sauce.

Fillet of sole, Admiral. Put fillets of sole in a buttered sauté pan, decorate the top with fish force meat in the shape of an anchor, and cook in white wine. When done serve with a white wine sauce, with shrimps, oysters and clams cut in small pieces, in it. Garnish with fleurons.

Potage Windsor. Put in roasting pan five pounds of veal bones, one carrot and one onion sliced, a piece of leek, a piece of celery, a bouquet garni, and three ounces of butter. Roast in oven until well browned, then transfer to a pot and add one gallon of water, six calf's feet and a little salt, and boil until the feet are cooked. Strain the broth. Allow the feet to cool, remove the meat from the bones, and slice in very thin strips. Now put four ounces of butter in a vessel, heat, and add four ounces of flour and cook until golden brown. Then add two quarts of the broth, and boil for thirty minutes. Strain, add the calf's feet, one carrot boiled and cut in very thin round slices, some small chicken dumplings, a few French peas, and one-half cup of sherry wine. Season with salt and

Cayenne pepper.

FEBRUARY 1

BREAKFAST

Fried hominy

Currant jelly

Crescents

Coffee

LUNCHE(

DINNER

Oxtail soup,

Boiled brook
Hollandaise

Potatoes nat

Roast stuffec
apple sauce

Broiled swee

Brussels spro
bouillon

Romaine sal

French panc

Coffee

Clams, Créole. Heat two dozen clams in their own juice, but do not allow them to boil. Then add one pint of Créole sauce.

Poached eggs with clams, Créole. Serve poached eggs on toast, covered with clams Créole.

Ox tail, English style. Cut two ox tails in small pieces, put on the fire in cold water, salt, and bring to the boiling point. Take off the stove and allow to cool. Put in sauce pan four ounces of butter, melt, add the oxtail, and roast until colored. Then sprinkle the pieces with two large spoonsful of flour, and cook again until of a good brown color. Then add one gallon of bouillon, stock or hot water; bring to a boil, and skim. Then boil for one hour. Now add three carrots and two turnips cut in very small squares, and one pound of whole barley, and boil for two hours. Then add one pint of purée of tomatoes, one spoonful of Worcestershire sauce, salt, pepper, a little Cayenne, some chopped parsley, and one-half cup of tomato ketchup. Boil again for ten minutes, and before serving add one glass of sherry wine.

Broiled sweet potatoes. Peel four boiled sweet potatoes, and slice lengthwise, one-quarter inch in thickness. Sprinkle with salt, wet with olive oil, and broil on both sides on an iron broiler. Serve on a platter with melted butter poured over them.

Brussels sprouts in bouillon. Clean and wash

thoroughly one quart of Brussels sprouts. Put a vessel on the fire, with one gallon of water and a tablespoonful of salt. When boiling add the sprouts and cook for five minutes; then cool off with cold water. Put the cold sprouts in a casserole, add two ounces of butter, salt, pepper, one cup of bouillon and a little chopped parsley. Cover, and simmer until well done. Sprouts should be served whole, so do not touch with spoon while cooking.

FEBRUARY 2

BREAKFAST LUNCHE(

Stewed rhubarb

Boiled eggs

Dry toast

Coffee

DINNER

Consommé I

Scallops, Jer

Spring lamb
Thomas

Fried egg pl

Chicory and
salad

Homemade
pudding

Coffee

Tomcods, meunière. Season six tomcods with salt and pepper, and roll in flour. Melt four ounces of butter in a frying pan, put in the tomcods and fry. When done put on platter and sprinkle with chopped parsley and the juice of two lemons. Put four ounces of butter in the pan and cook to the color of a hazelnut. Pour the butter over the fish, garnish with quartered lemon and parsley in branches.

Broiled spareribs with lentils. Broil some spareribs and place on platter. Garnish with lentils, and serve with a border of Madeira sauce.

Lentils. Soak two pounds of lentils in cold water for six hours, then put on fire with one quart of water, a pinch of salt, one ham bone, one carrot, one onion and a bouquet garni. Boil for about two hours, when the lentils should be soft; remove the vegetables and the bouquet, and drain off the water. Then chop two large onions very fine, put in casserole with three ounces of butter, cover, and simmer until done. Add

the lentils and a cup of brown meat gravy, some chopped parsley and ground pepper, simmer for twenty minutes, and serve hot.

Lentil salad. Take some of the boiled lentils, before the onions and brown gravy have been added, and serve with French dressing.

Vanilla Bavarois with Bar le Duc. Bar le Duc is a currant jelly made in the village of Bar le Duc, France. There are two kinds, red and white. Make a vanilla bavarois, place on platter, and pour some red Bar le Duc around the base.

Homemade cookies. Work one-quarter pound of butter and one-quarter pound of sugar together until creamy, then add three eggs, one by one, and whip well. Then add one-quarter pound of sifted flour and some flavoring, preferably the rind of a lemon. Dress the batter in fancy, or plain round, shapes, on a buttered pan, and bake in a quick oven.

FEBRUARY 3

BREAKFAST LUNCHE(

Grapefruit

Ham and eggs

Rolls

Coffee

DINNER

Potage Lamb

Frogs' legs, s

Wiener schn

Spaghetti M

Terrine de fo

Lettuce salad

Nesselrode p

Cakes

Coffee

Eggs Benedict. Cut an English muffin in two, toast, and put on platter. Put a slice of broiled ham on top of each half, a poached egg on top of the ham, cover all with Hollandaise, and lay a slice of truffle on top of the sauce.

Wiener Schnitzel. Cut from a leg of veal some cutlets; or have your butcher cut them for you. Season with salt and pepper, roll in flour, then in beaten eggs, and then in bread crumbs. Put some melted butter in a frying pan and fry the cutlets, or

schnitzel, on both sides, until yellow and well done. Dish up on a platter with tomato sauce. Put on each schnitzel a thin slice of lemon. Roll a fillet of anchovy around your finger to form a ring, place on a slice of lemon and fill the ring with capers.

Fruit salad, Chantilly. Slice some fresh fruit, such as oranges, pears, pineapple, apples, strawberries, cherries, etc. Put in a bowl, add one spoonful of granulated sugar, one pony of kirschwasser or maraschino, and allow to macerate for about an hour. Put in glasses or saucers, and serve with whipped cream on top.

Fruit salad au kirsch. Same as above, but use kirschwasser only, to macerate, and omit the whipped cream.

Fruit salad au marasquin. Same as au kirsch, only use maraschino instead of kirschwasser.

FEBRUARY 4

BREAKFAST LUNCHE(

Guava jelly

Rolled oats with cream

Plain omelet

Rolls

Coffee

DINNER

Bisque of cla

Broiled Alas

Breast of squ
glass, St. Fra

Asparagus P

Coupe Vivia

Assorted cak

Coffee

Broiled Alaska black cod. This Alaskan fish is brought from the north frozen, and is very fine, being rich and fat. Broiling is the best way of preparing it, as it needs a quick fire to cook the oil in

the fish. Season well, and serve with maître d'hôtel sauce made with plenty of lemon juice.

Asparagus Polonaise. Put four pounds of boiled fresh, or two cans, of asparagus on a platter. Have the asparagus very hot. Sprinkle the tips with salt and pepper, one chopped boiled egg, and some chopped parsley. Melt in a pan, three ounces of sweet butter, add two tablespoonsful of bread crumbs, fry until brown, and pour over the tips of the asparagus.

Breast of squab under glass, St. Francis. Season the breast of a raw squab with salt and pepper, and roll in flour. Fry in butter for two minutes, or until nice and brown. Fry in the same butter, very lightly, one slice of Virginia ham. Then fry in same pan the heads of four fresh mushrooms, well seasoned. Put a slice of toast in a buttered shirred egg dish, put the ham on the toast, the breast of squab on the ham, and the mushrooms on top. Pour well-seasoned cream sauce over all, cover with a glass bell that fits just inside of the edge of the shirred egg dish, put in the oven and cook for ten minutes.

Boiled lettuce. Boil six heads of lettuce in salted water. When done strain off the water and pound the lettuce through a fine colander. Add two ounces of butter and one cup of cream, heat well, and serve.

FEBRUARY 5

BREAKFAST

Baked apples with cream

Buttered toast

Cocoa

LUNCHE(

DINNER

Seapuit oyst

Potage Talle

Planked sme

Tournedos R

Jets de houb

Gauffrette p(

Romaine sal
dressing

Curaçao sorl

Alsatian waf

Demi tasse

Sauce Newburg. Put in a vessel one cup of well-seasoned cream sauce, one cup of thick cream and one gill of sherry wine. Bring to the boiling point and bind with the yolk of one egg and a little cream. Then stir slowly into the sauce two tablespoonsful of lobster or crayfish butter. This sauce is used a great deal in hotel and restaurant cookery.

Soft clams, Newburg. Take the bellies of two dozen soft clams and put in a buttered sauté pan, add one spoonful of Madeira wine, cover the pan, and warm them through. Do not stir, as the clams will break easily. Then add one and one-half cups of sauce Newburg, well seasoned with salt, pepper and a little Cayenne pepper. Mix and serve in a chafing dish.

Omelet with soft clams. Make a plain well-seasoned omelet. Put at each end a bouquet of clams Newburg, and pour on each side of the omelet a little sauce Newburg.

Potage Talleyrand. Put in soup tureen one quart of consommé tapioca, one grated fresh, or two grated canned truffles, one glass of dry sherry wine, a pinch of Cayenne pepper.

Tournedos. Tournedos are small tenderloin beef steaks, trimmed free of fat. They may be either broiled or sautéed, and served with maître d'hôtel sauce. Mostly used as an entrée with fancy garniture.

Tournedos Rossini. Salt and pepper the tournedos, sauté in butter, and put on a platter. Take one slice of fresh goose liver (or Strassbourg goose liver au natural), season, roll in flour, sauté in butter, and put on top of the tournedo. Simmer a large head of fresh

mushroom in butter, and place on top of the goose liver, lay two slices of truffle on top of the mushroom, and pour well-seasoned Madeira sauce over all.

FEBRUARY 6

BREAKFAST LUNCHE(

Preserved figs

Scrambled eggs with bacon

Rolls

Coffee

DINNER

Clam chowd

Ripe olives

Striped bass
style

O'Brien pota

Asparagus H

Cold Westph

Omelette sou
vanille

Coffee

Scrambled eggs with bacon (1). Put some plain scrambled eggs in a deep platter with strips of broiled bacon over the eggs.

(2) Cut six slices of bacon in small squares, put in casserole with one-half ounce of butter and fry slowly until crisp. Add ten beaten eggs mixed with one-half cup of cream, season with salt and pepper, and cook in the usual manner.

Antipasto. This is an Italian relish (hors d'oeuvre), and can be obtained in cans. It consists of tunny fish, sardines, pickles, capers, etc., preserved in oil. Serve on a napkin, in the can, with quartered lemons and parsley around the sides.

Essence of chicken. Put in a casserole one chopped raw fowl, or plenty of carcasses, necks, etc., of raw chickens. Add the whites of three eggs, stir well, and add slowly two quarts of strong chicken broth. Bring to a boil, strain through a napkin, and serve in cups.

O'Brien potatoes. Peel two large boiled potatoes, cut in one-half inch squares, and put in hot fat to gain color. Cut two red peppers (pimentos) in small squares and put in a sauté pan with one ounce of butter. When the peppers are hot add the potatoes, season with salt and pepper, and mix carefully so the potatoes will not break.

Omelette Soufflée. Mix one-half pound of sugar with the yolks of two eggs, add one-half of a split vanilla bean, and beat until light and fluffy. Remove the pieces of vanilla bean. Beat the whites of eight eggs until absolutely stiff, and then add to the batter lightly. Arrange on a silver platter in fancy shape, and decorate with a pastry bag with a fine tube. Dust with powdered sugar, and bake in a rather hot oven for a few minutes.

FEBRUARY 7

BREAKFAST LUNCHE(

Cactus fruit with lemon

Broiled pigs' feet, Chili sauce

Shirred eggs with parsley

Dry toast

Cocoa

DINNER

Consommé J

Fillet of flou

Tenderloin c
Malvina

Escarole and
salad

Almond cak

Coffee

Cactus fruit with lemon. Slice some cactus fruit and serve on ice, with powdered sugar and lemon separate. No cream.

Broiled pigs' feet, Chili sauce. Split some cooked pigs' feet, season, roll in bread crumbs, sprinkle with oil and broil. Put on platter and garnish with lemon and parsley. Serve hot or cold Chili sauce, separate.

Shirred eggs with parsley. Crack two eggs on a buttered shirred egg dish, season with salt and pepper, sprinkle with fresh-chopped parsley, and

bake in oven for three minutes.

Eggs Lackmée. Put four poached eggs on toast. Chop some boiled chicken very fine, add one cup of cream sauce, one-half cup of cream, put on the stove and bring to the boiling point, season with salt and a little Cayenne pepper, and pour over the eggs.

Lamb steak. Cut the steak crosswise from a leg of young lamb, and about one inch in thickness. Season with salt and pepper, roll in oil and broil; or sauté in pan with butter. Use as an entrée dish, or in place of the roast.

Garniture Bercy. Bercy is used with steaks, chops, fish, etc. Prepare as follows: Mix one-quarter pound of fresh butter with salt, pepper, three fine chopped shallots, one small piece of garlic mashed fine, some chopped parsley, chervil and chives. Spread over the meats or fish, and put in hot oven for two minutes. (Called also sauce Bercy.)

Fillet of flounder, Cansale. Put four fillets of flounder in a buttered pan, season with salt and pepper, add the juice of one dozen oysters, one-half wineglass full of white wine, cover with buttered paper, and bake in oven. When done remove the fillets and add to the pan one-half pint of white wine sauce, and boil for ten minutes. Bind with the yolk of one egg, and strain. Poach the dozen oysters, and, with a small can of French mushrooms, add to the sauce, and pour over the fish.

Tenderloin of beef, Malvina. A roast tenderloin with sauce Madère, garnished with small onions sauté, potatoes rissolées, and whole chestnuts glacé au Madère.

Chestnuts glacé. Put one-half pound of boiled chestnuts in a sauté pan with two spoonsful of meat extract, and cook for ten minutes.

Chestnuts glacé au Madère. Add to chestnuts glacé a little sauce Madère, just before serving.

FEBRUARY 8

BREAKFAST

Baked apples with cream

Boiled eggs

Dry toast

Chocolate with whipped cream

LUNCHE(

DINNER

Seapuit oyst

Cream of cel
Kalamazoo
Ripe Californ
Fillet of pom
papillote
Roast chicke
Watercress s
Château pot
Fresh aspara
Hollandaise
Peach Mona
Assorted cak
Coffee

Omelette Louis XIV. Chop the white meat of a boiled fowl very fine, mix with one truffle cut in small dices and one-half cup of well-seasoned cream sauce. Place in the center of a plain omelet, turn on a platter, and pour some cream sauce around the edge.

Chickens' livers sauté, Forestière. Clean a dozen chicken livers, cut in two, and season with salt and pepper. Melt a piece of butter in frying pan, add the livers, and sauté over a quick fire for a few minutes. Slice one pound of fresh mushrooms and fry them in butter. Then put the mushrooms and livers together in a sauce pot on the stove, and cover with two cupsful of brown gravy or Madeira sauce. Get as hot as possible without boiling, serve in deep dish, or chafing dish, with chopped parsley on top.

Purée of Lima beans. Take one can, or a pound of fresh boiled Lima beans, and pass through a fine sieve. Put in pot, add two ounces of butter, season

with salt and pepper, and serve hot. If too thick add a soupspoonful of cream or consommé.

Cream of celery, Kalamazoo. Make a cream of celery soup. Take the inside of two stalks of celery and cut in very small dices boiled, and use for garnishing.

Fillet of pompano en papillote. Take four small Pacific pompano, or the fillets of a large Florida pompano, season, roll in flour, and put in pan in two ounces of hot butter. Fry on both sides until nearly done. Simmer two chopped shallots in one ounce of butter for a minute, then add six chopped fresh mushrooms, and simmer for ten minutes. Now add one spoonful of Madeira sauce, season with salt and pepper, and cook for five minutes to a purée. Add the juice of a lemon, some chopped parsley, and one ounce of sweet butter. Now cut four pieces of manilla paper in the shape of a heart about ten inches high and fourteen inches wide. Fold in center, then open out flat on the table and oil well on one side. Put a teaspoonful of the mushroom purée on one half of the paper, place the pompano on top, and another spoonful of the purée on top of the fish. Now fold the free side of the paper over the top, and turn in the edges to close tight the opening. Put on a flat pan and place in an oven for a few minutes. Be careful not to burn, and serve in the papers on a silver platter. Other fish may be substituted for pompano if desired.

Papillote, club style (for fish). Fry the fish as above. Omit the purée of mushrooms and use, instead, a piece of butter, a slice of fresh-boiled hot potato, and one slice of lime. Finish as above.

Veal chops en papillote. Season four veal chops

with salt and pepper, fry in butter, and finish in paper, with the purée of mushrooms and the addition of a slice of cooked ham on top, before folding the paper.

FEBRUARY 9

BREAKFAST

Stewed prunes

Broiled salt mackerel, melted butter

Baked potatoes

Rolls

Coffee

LUNCHE(

DINNER

Consommé r

Radishes

Fried fillet o
Maréchal

Roast rack o
sauce

String beans

Mashed pota

Nesselrode p

Cakes

Coffee

Wine jelly. Dissolve four ounces of French gelatine in two quarts of water, add one pound of sugar, the rind and juice of six lemons, the juice of three oranges, a piece of cinnamon stick, and six cloves. Stir well and put on fire to boil. Then stir quickly into the jelly the whites of six eggs, partly beaten, and boil again. Then take off the fire and strain through a flannel jelly bag, and add the flavoring desired. Pour into jelly moulds and put on ice until firm. To remove the jelly, dip the moulds in hot water, and turn out on a cold dish. For the following jellies use a wine glassful of the respective wines or liqueurs for flavoring: Sherry wine, maraschino, Rhein wine, claret, port wine, anisette, kirschwasser, champagne, Burgundy, Moselle wine, Chartreuse, brandy, Bénédictine, Cognac, fine champagne, etc.

Fruit jelly. Cut or slice all kinds of fresh fruit in season, put in jelly mould and cover with wine jelly. Put in ice box until firm.

Jelly à la Russe. Put some empty jelly moulds on ice until cold, then pour a little wine jelly in the bottom and allow to set. Do not let the balance of the jelly set, but add a pony of Russian kümmel, put in bowl

and beat with a whip until it looks like white frost. Then fill the moulds to the top with the beaten jelly, and set in the ice box until needed.

Fillet of sole, Maréchal. Salt and pepper the fillets, dip in milk, then in flour, then in beaten eggs, and finally in bread crumbs. Fry in swimming lard, and serve on napkin with lemon and fried parsley. Serve the following sauce separate: Two cups of cream sauce, one dozen parboiled oysters, one-quarter pound of picked shrimps, and six sliced canned mushrooms.

FEBRUARY 10

BREAKFAST LUNCHE(

Grapefruit

Omelet with chives

Corn muffins

Coffee

DINNER

Purée of phe
Hubert

Planked sme

Bacon and c

Boiled potat

Roast ribs of

Chiffonnade

Tutti frutti i

Assorted cak

Coffee

Consommé vermicelli. Boil one-half pound of vermicelli in two quarts of salt water for five minutes. Drain, and add to three pints of consommé. Serve grated cheese separate.

Calf's head, poulette. Take one boiled calf's head and cut in pieces two inches square. Mix with one quart of poulette sauce, and serve in chafing dish.

Purée of pheasant, St. Hubert. Remove the breast of a roasted pheasant and cut in small squares. Put the rest of the pheasant in a pot and cover with two quarts of bouillon, add a bouquet garni, and boil for

one hour. In a sauce pot put three ounces of butter; when hot add three spoonsful of flour, and allow to become nice and brown. Then strain the broth into the sauce pot and boil for thirty minutes. Chop the pheasant very fine and add to the soup, boil again, and strain through a fine sieve. Season with salt and pepper, add the cut-up pheasant breast, and a glass of fine dry sherry wine.

Bacon and cabbage. Cut a large head of cabbage in four, wash well, and put in two quarts of water, with a little salt, and boil. Then drain off the water, add fresh water and two pounds of bacon, and boil until the bacon is well done. Put the cabbage on a platter, slice the bacon and put on top of the cabbage.

Tutti frutti ice cream. Macerate one-quarter of a pound of chopped candied mixed fruit in a pony of maraschino. Mix thoroughly with one quart of vanilla ice cream. Put in the bottom of a mould a little raspberry water ice, and fill to the top with the ice cream and fruit. Pack in ice and rock salt, and leave for about an hour and a half. Turn out on platter and decorate with candied cherries and angelica.

FEBRUARY 11

BREAKFAST LUNCHE(

Oatmeal with cream

Rolls

Chocolate

Whipped cream

DINNER

Potage Wald

Fish dumpli
wine sauce

Mutton chop

Mashed pota

String beans

Hearts of ro

Fancy ice cr

Cakes C

Eggs Brésilienne. Put some boiled rice on a platter, place a poached egg on top, and cover with tomato sauce mixed with a little chopped ham.

Sirloin steak, marchand de vin. Cut four slices of sirloin steak about one-half inch thick, season with salt and pepper, and roll in flour. Have three ounces of hot butter in a pan and fry the steaks for two minutes. Remove the steaks to platter. Chop two shallots very fine and put in pan, allow to become hot, add one-half glass of claret, and reduce one-half.

Then add one spoonful of meat extract, the juice of one lemon, and some chopped parsley and pour over the steaks. Garnish with Parisian potatoes.

Parisian potatoes. Take some large potatoes and cut out a quart of small potatoes with a round Parisian spoon. Put on fire in cold water, with one spoonful of salt, and boil for three minutes. Drain off the water and put the potatoes in a flat sauté pan with three ounces of butter. Put in oven and roast for about twelve minutes, or until golden yellow. Try with fingers to see if done. Serve in a deep dish.

Potage Waldaise. Mix one quart of consommé tapioca with one quart of purée of tomato soup, add four slices of boiled ham cut in small squares.

Fish dumplings, white wine sauce. Remove the skin and bones from one pound of halibut, sole, salmon or other fish, put in mortar, mash well, and mix with the following dough: One cup of boiling water, one ounce of butter, and one-half cup of flour, well mixed. Let cool, stir in the yolks of two eggs, and mix with the mashed fish. Season with salt and a little Cayenne pepper, strain through a fine sieve, place in a pan on ice, and stir in slowly one-quarter pint of thick cream, adding it little by little. To make dumplings, drop teaspoonsful of this forcemeat, or stuffing, into boiling fish broth, bouillon, or water with salt, and cook very slowly for five minutes. Serve in chafing dish covered with white wine sauce. These dumplings are also called quenelles of fish, and are used for fish patties, vol au vent, or garniture for fish. If made very small, can be served with clam broth. The forcemeat can be used for fish timbales and stuffing for fish.

Timbale of bass. Make a force meat as above, with

any kind of bass, fill small well-buttered timbale moulds, and boil in bain-marie. Then cover with buttered paper and put in oven for ten minutes. Turn out on platter, and serve with any kind of fish sauce. For a fancy decoration slices of truffles or pimentos may be cut in the shape of stars, crescents, initials, etc., and placed in the bottom of the timbale moulds, then fill with the forcemeat and cook.

FEBRUARY 12

BREAKFAST LUNCHE(

Sliced pineapple

Broiled lamb kidneys with bacon

Lyonnaise potatoes

Rolls

Coffee

DINNER

Potage Mine
Queen olive
Fillet of barl
Tournedos B
Potatoes châ
Asparagus H
Baked Alask
Coffee

Eggs à la tripe. Slice an onion very fine, put in casserole with two ounces of butter, cover, and simmer. Cook until the onions are soft, but not colored. Then add two spoonsful of flour, allow to get hot, pour in one pint of boiling milk, season with salt and pepper, and boil for five minutes. Slice eight hard-boiled eggs about one-quarter inch in thickness, put in the sauce and cook until hot. Serve in chafing dish, or deep dish, with chopped parsley on top.

Chicken sauté, Parisienne (1). Joint a young chicken and sauté in pan with two ounces of butter. Season with salt and pepper, and when done add two cups of tomato sauce and one dozen sliced canned French mushrooms. Cook for two minutes in the sauce, dress the chicken on platter, pour the sauce over it, and garnish with macaroni in cream.

(2) Joint the chicken and put in sauté pan with two ounces of butter, and season with salt and pepper.

When nearly done, add two chopped shallots and heat them through, only. Add one cup of sauce Madère, the juice of one lemon, and some chopped parsley. Serve with Parisian potatoes.

Sago pudding. One quart of milk, one-half of a split vanilla bean, one-quarter pound of sago, six ounces of sugar, the yolks of six eggs and the whites of six eggs. Boil the milk and the vanilla bean together, add the sago, and cook until well done and like a stiff batter. Take off the fire, add the sugar and the yolks, and mix well. Beat the whites until very stiff and dry, and then add to the batter and mix lightly. Put in buttered moulds and bake in moderate oven for nearly an hour. Turn out of moulds and serve with vanilla sauce.

Corn meal, rice, tapioca and farina puddings are made in the same manner as sago pudding.

Sago pudding, family style. One quart of milk, one-half of a split vanilla bean, three ounces of sago, six ounces of sugar, two eggs and one cup of cream. Boil the milk with the vanilla bean (or one-half teaspoonful of vanilla extract), add the sago, and cook well. Mix the sugar, eggs and cream, and add to the milk and sago. Pour in pudding dishes or bowl, put in hot oven to color the top, and serve either hot or cold, with cream separate.

Rice, corn meal, tapioca, farina or vermicelli puddings, family style, are made in the same manner as sago pudding, family style.

FEBRUARY 13

BREAKFAST

Stewed prunes

Boiled eggs

Buttered toast

Cocoa with whipped cream

LUNCHE(

DINNER

Potage Voisi
Smoked goo
Fillet of sole
Sweetbreads
Roast leg of
Julienne pot
Celery mayo
Curaçao jelly
Coffee

Eggs Troubadour. Spread four pieces of toast with purée de foie gras (goose liver pâté), put a poached egg on top of each, and cover with sauce Périgord.

Haricot of mutton (stew). Cut five pounds of lean shoulder of mutton in pieces two inches square. Put in roasting pan with a little butter or fat, season with salt and pepper, and roast in oven until nice and brown. Add four spoonsful of flour and roast again until the flour is brown. Then put in a casserole and

cover with boiling water, add a bouquet garni, six French carrots, six turnips cut in small pieces, season with salt and pepper, and boil for one hour. Remove the bouquet garni, and add one pint of purée of tomatoes, or a can of tomatoes strained through a fine sieve, and boil again, with the pot covered, until done. Before serving add some boiled string beans and chopped parsley. A little Worcestershire sauce may be added if desired.

French pastry. This is a term used in hotels and restaurants for a platter of mixed individual fancy cakes, such as éclairs, fruit tartelettes, moka cake, Napoleons, apple turnovers, Pont Neuf cakes, jalousie, cream puffs, etc.

Potage Voisin. Half purée of peas and half purée Crécy. Before serving add a handful of boiled rice.

Smoked goosebreast (Hors d'oeuvre). The most common goosebreast is imported from Germany; that made in the United States is seldom to be found in the markets. Do not cook; slice very thin, and serve on an ice-cold china platter, decorated with chopped meat jelly, and garnished with parsley in branches.

Fillet of sole, Choisy. Put the four fillets of a sole in a buttered pan, season with salt and a little Cayenne pepper, add one-half glass of white wine, cover with a buttered paper, and bake in oven. When done dress on a platter, and cover with green Hollandaise sauce, with a slice of truffle on top.

Green coloring (Vert d'épinards). Mash in mortar a peck of well-washed spinach. When very fine strain through a piece of cheesecloth, put in a bowl, set in hot water (bain-marie), and boil until set. When cold it will be a firm green mass, and may be used for

coloring sauces, soups, etc.

Green Hollandaise sauce. Mix one pint of Hollandaise sauce with one spoonful of green coloring (Vert d'épinards).

FEBRUARY 14

BREAKFAST

Stewed rhubarb

Plain omelet

Rolls

Coffee

LUNCHE(

DINNER

Lynn Haven
Cream of ca
Pickles
Broiled Spar
sauce fleure
Chicken sau
Artichokes H
Hearts of let
dressing
Diplomate p
Assorted cak
Coffee

Smoked eels. Imported German canned eels. Serve on napkin with quartered lemons and parsley in branches.

Sauerkraut, Alsatian style. Spread one-quarter of a pound of goose grease (lard will do) in the bottom of a casserole, then put in one pound of sauerkraut, then two pounds of bacon, then another pound of sauerkraut, and another quarter pound of goose grease on top. Then add a pint of white wine and a pint of bouillon, cover with a buttered paper and the casserole cover, put on the stove and bring to a boil. Then put in oven and cook for an hour and a half. Serve the sauerkraut on a platter, with the bacon sliced, as a garnish.

Sauerkraut, German style. Put one-quarter pound of lard in a casserole, add one pound of sauerkraut, two pounds of salt pork, one bouquet garni, one whole onion, one carrot, and on top another pound of sauerkraut. Then add one glass of vinegar, two

spoonsful of sugar, and one pint of bouillon. Cover, and cook in oven for two hours. Then remove the bouquet garni, onion and carrot, and serve the sauerkraut with the salt pork.

Sauerkraut, Hungarian style. Put in a casserole one-quarter pound of lard and one pound of sauerkraut. Sprinkle on top one spoonful of paprika and three peeled and chopped tomatoes. Then add two pounds of bacon and another pound of sauerkraut, and sprinkle again with another spoonful of paprika and three chopped tomatoes. Add a pint of sweet white wine and a pint of bouillon, and one bouquet garni. Cover and bake in oven for one hour and a half. Remove the bouquet garni, and serve with the bacon sliced.

Special notice for sauerkraut. Avoid salt, as the sauerkraut is seasoned, and the bacon and salt pork are salty also. If the raw sauerkraut is too salty, lay it in a dish pan, cover with water, and squeeze out with the hands immediately. Do not let it remain in the water but a second.

Other meats may be cooked in the sauerkraut, as beef and pork together, lamb and pork, beef and lamb, or pheasant or other game.

FEBRUARY 15

BREAKFAST LUNCHE(

Baked apples with cream

Baked beans, Boston style

Boston brown bread

Coffee

DINNER

Hors d'oeuvı

Mock turtle

Ripe Califorı

Aiguillettes (hotelière

Sweetbreads Clamart

Roast partrid sauce

Jets de houb

Soufflée pota

Endives sala

Fancy ice cr(

Assorted cak

Coffee

Eggs Bagration. Put on a platter some boiled rice, lay a fresh hard-boiled egg, cut in two, on top, and cover with the following sauce. Take any kind of cold meats that may be left over, such as lamb, beef, ham or tongue, and cut in small dices. Also a few

mushrooms and truffles cut in the same way. Put in a casserole with a cup of cream sauce, season with salt and pepper, and bring to a boil.

Chicken hash on toast. Cut the breast of a boiled fowl in small squares. Put in a casserole one cup of cream sauce, one gill of thick cream and the chicken, season with salt and pepper, and cook together. Serve on a platter on dry toast.

Aiguillettes of sole, hotelière. Put aiguillettes of sole (long fillets) in a buttered pan, season with salt and pepper, cover with a glass of white wine, and cook for ten minutes. Then put the sole on a platter, and reduce the wine until nearly dry. Then add a pint of Béarnaise sauce and pour over the fish.

Mock turtle soup. Put in pan six pounds of cut veal bones, two sliced onions and one carrot, and four ounces of butter, and roast until brown. Then add one-quarter pound of flour and brown again. Change to a vessel, add two gallons of water, one can of tomatoes, a bouquet garni, some salt, a spoonful of black pepper berries, and two cloves, and boil for two hours. Add one pint of cooking sherry and boil again for thirty minutes. Skim, and remove the grease from the top, and strain through a cheesecloth. Then take one-quarter of a boiled calf's head and cut in small squares and put in a casserole with one glass of dry sherry wine, a little salt and Cayenne pepper, and boil for five minutes. Now add the strained soup to the calf's head. Before serving add three thin slices of smoked beef tongue cut in small diamond shapes, three chopped hard-boiled eggs, and a truffle cut in small squares.

Roast partridge. Tie a piece of fresh fat pork over the breast of the dressed partridge, season inside and

out with salt and pepper, put in roasting pan with a piece of butter, and put in oven. Baste often so the meat will not become dry. It will require about thirty minutes to cook. Serve with lemon and watercress, and bread sauce separate.

Bread sauce, for game. To a pint of boiling milk add one whole onion, a bay leaf with two cloves stuck through it, and one and one-half cups of fresh bread crumbs, and boil for a few minutes. Then remove the onion and bay leaf and cloves, and season with salt and Cayenne pepper. Before serving add two ounces of sweet butter.

Bread crumbs, for game. Put in frying pan four ounces of sweet butter. When just warm add a cupful of fresh bread crumbs, and fry until golden yellow. Drain off the butter (which may be kept for roasting, etc.), and serve the crumbs in a small bowl. This is usually served in addition to bread sauce, with quail, pheasant, partridge, etc.

FEBRUARY 16

BREAKFAST LUNCHE(

Hominy with cream

Plain scrambled eggs

Rolls

English breakfast tea

DINNER

Pea soup

Radishes

Broiled shad
d'hôtel

Roast chicke

Hot asparag
Hollandaise

Potato croqu

Watercress s

Peach Mona

Assorted cak

Coffee

Crab salad. Season the flakes of a crab with salt and pepper, add a spoonful of mayonnaise, and mix. Put a few leaves of lettuce around the inside of a salad bowl, put the crab in the center, cover with mayonnaise, and garnish with a hard-boiled egg cut in four, two fillets of anchovies, and one green olive.

Mutton chops, Robinson. Broil four mutton chops and season well. Cut in four a half dozen chicken livers, season with salt and pepper and fry in butter. Cut up a small can of mushrooms, put in a casserole with the livers, and cover with a cup of sauce Madère. Cook together and pour over the chops.

Watercress salad (1). Clean and wash the watercress well, and season with salt and vinegar.

(2) Use French dressing with a very little oil. Watercress does not require much oil.

Peach Mona Lisa. Make a fancy form in the shape of a peach of vanilla ice cream with a brandied peach in the center. Put a spoonful of raspberry sauce (see raspberry sauce), in the center of a small plate. Put a round piece of sponge cake, about three inches in diameter and one-half inch thick, on the plate. Dust the ice cream peach with some sugar, colored pink, and place on the sponge cake. Stick two sugar peach leaves under the edge of the peach, and serve.

Napoleon cake. When making vol au vent, patty shells, or anything else with puff paste, save the trimmings, roll together and give two turns, in the same manner as when making fresh puff paste. Leave in ice box for one-half hour and then roll out to one-eighth inch in thickness. Put on a pastry pan, prick all over with a fork, and bake in oven until very dry. When done, divide and cut into three strips, and allow to become cold. Put the three strips one on top of the other, with pastry cream between. Glace the top with vanilla icing, and sprinkle a band one-half inch wide along the edge with chopped pistache nuts. Then cut into individual portions about two by four inches in size.

FEBRUARY 17

BREAKFAST

Grapefruit marmalade

Boiled eggs

Buttered toast

Ceylon tea

LUNCHE(

DINNER

Consommé I

Sardines

Boiled sheep
sauce

Potatoes Ho

Roast leg of
currant jelly

Baked Hubb

German frie

Celery Mayo

Plum puddi
brandy sauc

Coffee

Tripe sauté, Lyonnaise. Cut two pounds of tripe in narrow strips. Put in large frying pan four ounces of butter and four sliced onions, and cook until half fried, then add the tripe, which must be dry; season with salt and pepper, and fry until both are of a nice yellow color. Drain off the butter and serve the tripe dry, garnished with quartered lemons and chopped parsley. Vinegar may be served instead of the lemons if desired.

Consommé Rachel (1). Plain consommé garnished with asparagus tips.

(2) Plain consommé garnished with chicken dumplings and small peas.

Boiled sheepshead, cream sauce. Put a whole sheepshead in cold water with one glass of milk, season with salt, and bring to the boiling point. Then put on side of range where it will keep very hot without boiling, and let stand for twenty minutes. Serve on napkin with small boiled potatoes, quartered lemons and parsley. Cream sauce separate.

Plum pudding. One pound of well-chopped beef suet, one pound of sifted flour, one-half pound of bread crumbs; two lemons, both juice and rinds; one pound of brown sugar, four eggs, one-half teaspoonful each of powdered nutmeg, ginger, cloves and cinnamon; one pound of currant raisins; one-half pound each of malaga raisins, orange peel, citron peel and lemon peel, all chopped fine; one cup of molasses, and one-half pint of good brandy. Mix all together in a bowl, putting the liquids in last, making a thick, heavy mixture. Put in a buttered mould or in a cloth, and boil in water, or steam cook, for about three hours. This pudding, if kept in a cool place, will keep indefinitely. Warm the pudding until very

hot before serving, sprinkle some powdered sugar over the top, pour on some brandy, and burn.

Brandy sauce. Put in a vessel one-half pint of apricot pulp, made from fresh or preserved fruit; one pint of water, and a half pound of sugar, and boil. Moisten a teaspoonful of arrowroot with a little water and add it to the boiling sauce, stirring so it will not get lumpy. Then strain and add a small glassful of brandy.

Hard sauce. Put in a bowl three-quarters of a pound of sweet butter, one pound of sugar, the white of an egg, and flavor with lemon, vanilla or a little brandy, and work into a cream. Put into a pastry bag with a tube, and dress on a pan in small round shapes. Place in the ice box to get hard.

FEBRUARY 18

BREAKFAST LUNCHE(

Waffles

Honey in comb

Boiled eggs
Dry toast

Coffee

DINNER

Potage West
Oysters à l'a
Chicken pot style
Combinatio
Moka cake
Demi tasse

Grapefruit and oranges en suprême. Sliced oranges and grapefruit in equal parts, add a little sugar and maraschino, and serve in suprême glasses. Tie a ribbon around the glass, with a nice bow.

Potage Westmoreland. Equal parts of mock turtle soup, thick consommé tapioca, and thick consommé brunoise. Before serving add a glass of dry sherry wine.

Oysters à l'ancienne. Take a dozen oysters on the deep half shell, season with salt and pepper, put a small piece of butter, some chopped parsley, a little lemon juice, and a thin slice of salt pork on each, and bake in a hot oven for about four minutes.

Chicken pot pie, home style. Take a young fat hen and cut up as for fricassee. Wash well and put in a vessel with one quart of water, season with salt, bring to a boil, skim, and add a bouquet garni. After boiling for about thirty minutes remove the bouquet and add twelve small round potatoes, twelve very small onions, and one-quarter pound of parboiled salt pork cut in small squares. Boil all together until well done. Mix in a cup three spoonsful of flour and one-half cup of water, and stir into the stewing chicken. Boil again for about ten minutes, then put in a deep dish, sprinkle with chopped parsley, and when nearly cold cover with thin pie, or puff paste, brush over with the yolk of an egg, and bake in oven until well browned. Serve on a napkin. Dumplings and a few small French carrots may be added before covering with the paste, if desired.

Moka cake. Take three layers of cake and fill between with moka filling. For the filling beat a half pound of sweet butter with a half pound of powdered sugar until it is white and light. Then add the yolks of three eggs, one by one, and a half cup of rich cream, beating until very smooth. Flavor with some strong coffee or coffee extract. Finish the cake by glacing the top with coffee frosting, and decorate with some of the moka filling.

FEBRUARY 19

BREAKFAST

Stewed prunes

Scrambled eggs with chives
Toasted muffins

Coffee

LUNCHE(

DINNER
Cream of Lir
Celery
Frogs' legs, J

Roast squab
Individual a
gratin
Julienne pot
Endives sala
Vanilla ice c
Assorted cak
Coffee

Canapé of raw meat. Take a quarter pound of lean fresh beef tenderloin or sirloin and chop very fine and season with a little salt and pepper. Toast some thin slices of rye or white bread lightly, spread with a little sweet butter, and then spread the chopped meat on top. Serve on a napkin, garnished with quartered lemon and parsley.

Broiled shad, maître d'hôtel. Split a shad, season with salt and pepper, sprinkle with oil, and broil on both sides. Dish up on a platter, cover with maître d'hôtel sauce, and garnish with quartered lemons and parsley.

Cream of Lima beans. Put in a vessel two ounces of butter and one leek cut in small pieces. Simmer for a few minutes, then add one-half cup of flour and simmer again. When hot add one quart of milk and a can of Lima beans, or one pound of fresh beans. When soft strain through a fine sieve, put back in vessel, bring to a boil, and add one-half pint of thick cream and two ounces of best butter. Stir well, and season with salt and pepper and a little Cayenne pepper. In place of the cream, use half chicken broth, light bouillon, veal broth, or half stock and half milk, if desired.

Frogs' legs, Jerusalem. Put in a sauté pan one soupspoonful of chopped celery, three chopped shallots, and three ounces of butter, and simmer for about five minutes. Then add one dozen cut up frogs' legs, season with salt and pepper, and simmer for five minutes. Then add one cup of cream, or one cup of cream sauce, and boil for ten minutes. Serve in chafing dish.

Artichokes au gratin. Remove the leaves from four boiled artichokes and cut the bottoms in slices. Butter four individual shirred egg dishes, put one spoonful of cream sauce in the bottom, then put in the sliced artichokes, season with salt and pepper, cover with cream sauce, sprinkle with grated cheese, put a small piece of butter on top of each, and bake in oven until brown.

FEBRUARY 20

BREAKFAST LUNCHE(

Oatmeal

Boiled salt mackerel

Baked potatoes

Rolls Coffee

DINNER

Potage de sa

Salmon, Cha

Leg of mutto

Spinach witl
cream P
potatoes

Sliced tomat
mayonnaise

Anise seed c

Poached eggs, Rothschild. Put a spoonful of purée of game on a plate, a poached egg on top, and cover with sauce Périgueux.

Purée of game. After serving roast venison, duck, quail, bear, reindeer, hare, or other game, take the remainder, remove the meat from the bones and mash very fine in a mortar, add just enough thick brown gravy to make a paste, and pass through a fine sieve. Season with salt and pepper, heat well, and use as a garnish.

Salmon, Chambord. Put in a buttered shallow sauce pan two slices of salmon, season with salt and pepper, add half a glass of red wine, and half a glass of stock, bouillon, fish stock or water, cover with buttered paper, and put in the oven and cook until done. With its broth make a sauce Génoise, and add to it one dozen small French mushrooms, one dozen parboiled clams, and one sliced truffle. Pour the sauce over the fish, and garnish with plain-boiled

small écrevisses (crayfish).

Leg of mutton, à la Busse. Roast a leg of mutton, serve with its own gravy, and garnish with fresh mushrooms sauté in butter, and onions glacés.

Fresh mushrooms sauté in butter. Clean and wash one pound of fresh mushrooms and dry in a towel. Put in a sauté pan on the range, two ounces of butter; when hot add the mushrooms, season with salt and pepper, and sauté slowly for about ten minutes. Serve on toast with their own gravy, or use as a garnish for entrées, stews, etc.

Onions glacés. Peel one dozen small white onions and put in one quart of cold water with a spoonful of salt. Put on fire, boil for about five minutes, drain off water, and put the onions in a shallow sauté pan with one ounce of butter. Put in oven and roast until brown. Then add one spoonful of meat extract, let them glacé in this for a few minutes, and then serve. If preferred the onions may be glacéd by sprinkling with powdered sugar, and omitting the meat extract. Or take one pint of strong beef consommé and reduce one-half, then add at the same time as the onions, and they will glacé while reducing.

Anise seed cake. One-half pound of sugar, four eggs, one-half pound of flour, and one-half ounce of anise seed. Beat the sugar and eggs together over a slow fire until blood warm, then remove and continue beating until cold and firm. Then add the sifted flour and anise seed. Mix, and lay out on a greased and floured pan in drops about one and one-half inches in diameter. Put in a dry warm place until a crust forms on top (a few hours will be required), and then bake in a slow oven.

Spinach in cream. Boil a peck of well-washed spinach in salted water. Drain off and pound through a fine colander, add two ounces of butter, one cup of thick cream, heat well and serve. Salt and pepper if necessary.

FEBRUARY 21

BREAKFAST LUNCHE(

Baked apples with cream

Plain omelet

Rolls

English breakfast tea

DINNER

Consommé
Florentine
olives

Fillet of sole

Sweetbreads
peas

Roast squab
jus Gau
potatoes

Cold asparag
sauce

Coupe
Lyonnaise
cakes C

Fillet of herring, mariné. Take two marinated herrings, remove the skins and bones, and cut in long strips. Put on platter, strain a little of its own sauce over them, and decorate with sliced lemons.

Minced tenderloin of beef, à l'estragon. Slice one pound of tenderloin of beef in strips one-eighth inch thick and two inches wide, using trimmings or the end piece. Put two ounces of melted butter in frying pan, and when red-hot add the slices of meat, season with salt and pepper, and fry very quickly over a hot fire; about one minute is required. Then remove the meat and sprinkle the pan with one spoonful of flour, and allow to become brown, then add one cup of bouillon or stock, boil for five minutes, add one teaspoonful of chopped fresh tarragon, and test as to seasoning. Then add one ounce of fresh butter and the juice of one lemon. Pour over the fillets, which have been kept warm in a deep dish.

Consommé Florentine. In consommé put some

plain boiled spinach cut in small pieces, also thin pancake cut same way. Serve grated cheese separate.

Fillet of sole, Bercy. Put in a buttered flat sauté pan three finely-chopped shallots, the four fillets of a sole on top of the shallots, and a little chopped parsley and chervil on top of the fillets. Season with salt and pepper, add one-half glass of white wine, cover with buttered paper, put on top of the stove and bring to the boiling point. Then put in oven and finish cooking. Remove the fillets to a platter, and put in the sauté pan one pint of white wine sauce, cook for a few minutes, and pour over the fish. Do not strain the sauce. Other fish besides sole may be used if desired.

Roast squab, au jus. Season four squabs, put a piece of fresh fat pork over the breast, and place in roasting pan with one sliced carrot, one onion, one bay leaf, a clove, a few pepper berries, and three ounces of butter. Roast in a hot oven for about thirty-five minutes, basting often. Then put the squabs on a platter, and place the pan on the fire and cook until the butter is clarified. Drain off, add one cup of bouillon and one spoonful of meat extract, reduce one-half, strain, and pour over the squabs. Garnish with watercress.

Waffle potatoes. Cut the potatoes with a special cutter called a potato waffle machine. Put them in warm swimming lard and let it become hot gradually so the potatoes will not become brown too quick. When cooked soft take them out and put them for a second into very hot fat so they will become crisp and golden yellow. Serve on a napkin, sprinkled with salt.

Sybil and Gauffrette potatoes. Same as waffle

potatoes.

Coupe Lyonnaise. Fill a glass with vanilla ice cream, and put on top one large marron glacé.

FEBRUARY 22

BREAKFAST LUNCHE(

Orange marmalade

Buckwheat cakes

Rolls

Coffee

DINNER

Seapuit oyst

Clear green
Pemartin

Crisp celery
olives

Salted almo

Fillet of bas

Noisettes of

Breast of chi
Virginia han

Peas au beu

Soufflée pot

Alligator pe

Apple Mosc

Assorted cak

Canapé Julia. Chop the tail of a lobster very fine and put in a vessel on the range. When hot add one cup of thick cream sauce, bring to a boil, and season with salt and Cayenne pepper. Add the yolks of two eggs, but do not boil, heat just enough to bind the lobster. Make four pieces of toast, put the lobster on

top, cover with grated cheese, put a bit of butter on the top of each, and bake in the oven. Serve on napkins, with lemons and parsley.

Noisettes of lamb. Noisettes are cut from the saddle of lamb, free from fat and skin, and in the shape of a small tenderloin steak. Broil or sauté in butter, and serve with Colbert, Béarnaise, or any other meat sauce.

Ducale. Artichoke bottoms filled with French peas, sauce Madère. Use as a garnish for lamb, beef, sweetbreads, etc.

Breast of chicken. Cut the breast from two raw roasting chickens, remove the skin, season with salt and pepper, roll in flour. Put two ounces of butter in a shallow sauté pan, and fry the breasts for about fifteen minutes, or until golden brown. Serve with Virginia ham or bacon, figs, or with sauce Colbert, Madère, cream, etc. If Virginia ham is served take four slices and just heat through on the broiler, or in pan with a little butter. Do not allow to become hard or crisp.

Alligator pear salad. (1). Select ripe, soft pears, but not mushy. Cut in half, remove the stone, fill with French dressing, and serve on cracked ice.

(2). Put in the bottom of a salad bowl some lettuce leaves, scoop out the inside of the pears with a soup spoon, put on the lettuce leaves, and cover with French dressing.

Apple Moscovite. Take four large apples and remove the insides with a sharp spoon, leaving only a firm shell. Put a spoonful of apple sauce on the bottom of the apples. Whip the whites of six eggs

very hard, and mix with a half pint of sweet apple sauce. Fill the apples with this, dust over with powdered sugar, and bake in a moderate oven.

FEBRUARY 23

BREAKFAST

Stewed prunes

Boiled eggs

Dry toast

Coffee

LUNCHE(

DINNER

Potage Krou

Aiguillettes
marinière

Chicken, Mo

Artichokes v
butter

Chiffonnade
Kirschwasse
Lady fingers
Coffee

Mutton chops, Daumont. Bread four mutton chops and fry in a flat sauté pan. Dish up on a long platter, and garnish with artichoke bottoms filled with cauliflower. Pour sauce Périgueux around the chops.

Artichokes filled with cauliflower. Remove the leaves and trim the bottoms of four cold artichokes. Cut in four a boiled and well-seasoned cauliflower, squeeze out the water, and use to fill the artichoke bottoms. Cover with a little thick cream sauce, sprinkle with grated cheese, place small bits of butter on top of each, put on a buttered pan with a spoonful of bouillon, and bake in the oven.

Potage Kroumir. One quart of purée of tomato soup mixed with one pint of consommé tapioca.

Aiguillettes of sole, marinière. Take the four fillets from one sole and lay them flat in a buttered pan, sprinkle with three chopped shallots, season with salt and pepper, add one-half glass of white wine, one-half cup of stock or water, cover with buttered paper, and bring to a boil on top of the stove. Then put in oven and cook for about seven minutes. Put the fillets on a platter, and reduce the broth until nearly dry. Then add two cups of white wine sauce and boil for a minute. Bind the sauce with the yolk of an egg mixed with a spoonful of cream, add a little chopped chives, and pour over the fish.

Chicken sauté, Montmorency. Joint a chicken, season with salt and pepper, put three ounces of

butter in a sauté pan and sauté the chicken. When done remove the chicken to a platter, and put in the pan one cup of brown gravy or sauce Madère, and one can of French mushrooms. Boil for a few minutes. Then pour over the chicken. Garnish with croustades filled with small French peas.

Croustades. One cup of flour, one cup of milk, the whites of three eggs, a teaspoonful of olive oil, a teaspoonful of corn starch, and a little salt. Mix well and strain. Keep the croustade iron very hot in swimming lard. Dip the iron in the dough for a few seconds, then dip in the swimming lard, coated with the dough, and fry until a nice golden color. Take out, and when cold the croustades will be very crisp. Croustade irons can be obtained in any first-class store.

FEBRUARY 24

BREAKFAST LUNCHE(

Grapefruit with cherries

Omelet with ham

Rolls

Coffee

DINNER

Cream of fro

Olives

Scallops, Ne

Roast Easter
sauce

Sweetbreads
green peas

Endives sala

Fancy ice cr

Assorted cak

Coffee

Eggs Talleyrand. Trim the bottoms of four fresh artichokes and put a little terrine de foie gras in each, and keep hot. Put a poached egg on top of each and cover with sauce Périgueux.

Cream of frogs' legs. Take the backs and front legs of two dozen frogs, reserving the hind legs for an entrée. Put in vessel with two quarts of bouillon or chicken broth, and boil for thirty minutes. Then take one-half pound of rice flour and mix with one pint of cream. Let it run into the boiling soup, and cook for ten minutes. Strain through a fine colander, put back in the vessel, season with salt and a little Cayenne pepper, and add three ounces of sweet butter. Stir the soup so the butter will melt slowly. Serve croûtons soufflés separate.

Scallops, Newburg. Put one pint of scallops in a sauté pan with one ounce of butter, season with salt and pepper, and sauté for about three minutes over a

hot fire; then drain off and add one pint of sauce Newburg. Do not cook further, and serve in chafing dish.

Roast Easter kid. Kid when young is a delicious morsel. Prepare in the same manner as lamb for roasting.

Sweet potatoes sauté. Peel and slice two large boiled sweet potatoes. Put three ounces of butter in a sauté pan, when hot add the potatoes and sauté until nice and brown. Season with salt and pepper.

FEBRUARY 25

BREAKFAST

Waffles

Honey

Coffee

LUNCHE(

DINNER

Consommé (

Broiled Alas
Sweetbreads
Roast ribs of
Saratoga pot
Celery Victo
Fruit cake
Coffee

Poached eggs, Martha. On top of four pieces of toast put some lobster croquette preparation in a layer about one-quarter of an inch thick, put a piece of butter on top of each, and bake in oven. Put a poached egg on top and cover with cream sauce.

Noodles, Polonaise. On a large platter put one pound of plain boiled noodles. In a frying pan put one-quarter pound of butter, and one-half cup of fresh bread crumbs. Fry until golden brown, and pour over the noodles.

Consommé Colbert. Equal parts of carrots, turnips, peas, string beans, cauliflower, and flageolet beans. Cut the carrots and turnips in small squares. Boil the cauliflower and cut off the small flowers. Then put all in hot consommé, with one poached egg to each person. Add a little chopped chervil before serving.

Broiled Alaska candlefish. As this fish is very oily it is better broiled. Season with salt and pepper, and serve on platter, with plenty of lemon and parsley in branches.

Sweetbreads, Théodora. Split four large sweetbreads, fill with chicken forcemeat, and braise them. Serve with sauce Madère, and garnish with stuffed fresh mushrooms.

Fruit cake (white). One pound each of butter, sugar and flour, one-half teaspoonful of baking powder, ten eggs, one-quarter pound of currant sultana raisins, one pony of rum, and one-quarter pound of chopped glacé fruits. Work the butter and the sugar together until creamy, then add the eggs two by two, and work well, then add the rum, and finally the flour, baking powder and fruit. Mix lightly, and bake in a buttered pan lined with paper.

FEBRUARY 26

BREAKFAST LUNCHE(

Stewed prunes

Boiled eggs

Buttered toast

Coffee

DINNER

Cream of ric

Ripe olives

Rock cod, er
bouillon

Potatoes nat

Squab chick
Sutro

Olivette pot

Endives sala

Orange souf
Francis

Assorted cak

Coffee

Eggs à la Colonel. Cut two tomatoes in half, squeeze out the juice, bread them, and fry. Put a poached egg on top of each piece, and cover with sauce Madère with fresh mushrooms.

English lamb chops, Tavern. Broil an English lamb chop until nearly done, then put in an earthern casserole, with some sauté potatoes on one side and some stewed lamb kidneys on the other. Put in the oven for a minute or two, and serve with chopped parsley on top.

English mutton chop, Tavern. Same as English lamb chop, Tavern.

Rock cod, en court bouillon. Put in a flat pan three spoonsful of olive oil, one onion sliced very fine, three sliced green and one red pepper, one bouquet garni, and about five pounds of codfish cut in slices

two inches thick. Season with salt and pepper, add two glasses of white wine and one pint of water, and a little chopped parsley. Simmer slowly for about forty minutes. Remove the bouquet garni, and serve on a deep platter with broth and all. Any fish may be prepared in the same manner.

Squab chicken sauté, Sutro. Cut two squab chickens in six pieces each. Two legs, two wings, and the breast and carcass split. Season with salt and pepper, and sauté in pan with two ounces of butter. Prepare as follows: Two fresh artichoke bottoms boiled and cut in four; one-half pound of fresh mushrooms sauté in butter; one can of cèpes sauté in butter; the livers of the chickens whole, and one parboiled sweetbread sliced and sauté in butter. Mix all together with the chicken, season well, and add some chopped parsley and chives.

Orange Soufflé, St. Francis. Cut "lids" from the tops of four large oranges and remove the insides. Have the openings about an inch and one-half in diameter. Fill about one-third full with some sliced fresh fruit, such as oranges, apples, bananas, pineapple, etc. Then add a few drops of maraschino, fill another third with vanilla ice cream. Beat the whites of six eggs until stiff, mixed with one-half pound of sugar and the grated rind of an orange, and fill the final third of the orange. Dust with powdered sugar, and brown on top in a very hot oven. It will take but a second to brown, and they should be served at once.

FEBRUARY 27

BREAKFAST

Orange marmalade

Ham and eggs

Corn muffins

Coffee

LUNCHE(

DINNER

Strained gur
cups

Radishes

Barracouda,
d'hôtel

Stuffed capo

Asparagus, F

Champs Élys

Hearts of ro
Roquefort d

Chocolate pa

Lady fingers

Coffee

Omelet with Virginia ham and peppers. Cut two slices of Virginia ham and one green pepper in small squares, put in frying pan with one ounce of butter, and simmer for about two minutes. Add eight beaten eggs and two red peppers cut in small squares, season with salt and pepper, and proceed in the same manner as for a plain omelet.

Calf's head, vinaigrette. Dish up on a napkin some boiled calf's head with the brains and the tongue sliced. Garnish the platter with pickles, pickled beets, quartered lemons, parsley in branches, and two hard-boiled eggs cut in two. Serve vinaigrette sauce separate.

Strained gumbo soup, in cups. Make a chicken okra soup, strain through cheese cloth, and serve in cups.

Stuffed capon, Bruxelloise. Soak half of a loaf of white bread in milk, then squeeze out the milk, mince fine, add salt and pepper, a little chopped parsley, one pound of finely chopped salted almonds, and one egg. Mix well together and fill the capon. Tie a slice of fresh fat pork over the breast, and roast in the same manner as chicken or other fowl.

Layer cake. Eight eggs, one-half pound of flour, one-quarter pound of melted butter, and a few drops of vanilla extract. Beat the eggs with the sugar over a slow fire until thoroughly warm, then take off the range and continue beating until cold. Put in the flour, mixing lightly, and add the melted butter and vanilla extract. Bake in buttered flat tin cake moulds, for about ten minutes.

French layer cake. The same as above with the exception that it is baked in one thick cake and then cut into layers.

Chocolate layer cake. Use three or four layers, filling between with chocolate cream. Glacé with chocolate frosting, and decorate the top with glacé fruits. See pastry cream for directions for filling.

Apricot layer cake. Same as chocolate layer cake, but fill with apricot marmalade, glacé the top with vanilla frosting, and decorate with glacé fruit.

FEBRUARY 28

BREAKFAST LUNCHE(

Shredded wheat with cream

Crescents

Cocoa

DINNER

Consommé c
Celery
Fillet of sole
Leg of mutto
Carrots, Vich
Potato salad
Peach Melba
Assorted cak
Coffee

Poached eggs, à la Reine. Spread some purée de foie gras on a piece of toast. Put a poached egg on top, cover with cream sauce, and sprinkle with finely chopped truffles. After the truffles have been chopped put in a napkin and squeeze out the juice, and then chop again. They will then be dry, and easy to sprinkle.

Fillet of sole, Victoria. Put four fillets in a buttered sauté pan, season with salt and pepper, add one-half glass of white wine. When done put on platter and pour a lobster sauce over the fish, with lobster and truffles cut in small squares, in it.

Leg of mutton, Réforme. Roast a leg of mutton, and serve the following sauce separate: Ham, tongue, pickles, mushrooms, and chicken in equal parts, cut Julienne style, and mixed with sauce poivrade.

Sauce poivrade. Crush one-half cup of black pepper berries and put in vessel with one dozen chopped shallots, a little parsley, and one pint of white wine

vinegar. Boil and reduce until nearly dry, then add one quart of brown sauce, or sauce Madère, and boil for five minutes, then strain, and stir in three ounces of sweet butter slowly.

Tripe à la mode de Caën. Parboil eight pounds of raw tripe and four ox feet. Cut both the tripe and the feet in pieces two inches square. Chop one pound of raw beef suet and four large onions very fine. Put in an earthen pot half of the suet and onions, then half of the tripe and feet, then the remainder of the suet and onions, followed by the rest of the tripe and feet. Season with salt and pepper, add one bouquet garni, one-half pint of brandy, one pint of white wine, and fill the remainder of the space in the pot with water. Put a cover on the pot and seal with any kind of paste or dough, so that no air or steam can escape. Then put the pot in a moderate oven and leave for about eight hours; then take out of oven, take off the cover, and remove the bouquet garni. If there should be too much fat on top a little may be taken off. Ordinarily there will not be too much. Season to taste with salt and pepper, add one-half pint of dry apple cider and one glass of brandy, and boil for two minutes. Serve hot. The proper way to serve tripe à la mode de Caën is in small individual earthen pots, on a large plate, with red-hot ashes under the pot.

MARCH 1

BREAKFAST LUNCHE(

Strawberries with cream

Boiled eggs

Dry toast

Coffee

DINNER

Oysters on h
Onion soup
Kingfish sau
Roast chicke
Succotash
Potato cakes
Escarole sala
Corn meal pudding

Sweet-and-sour sauce. Procure one-half pound of unsweetened spiced fish cake from your grocer,

break it in small pieces, put in a bowl, cover with one pint of vinegar and one pound of brown sugar. Soak for about an hour, then stir well, and add one cup of fish broth or meat stock, depending upon whether it is to be used for fish or meat. Season with salt and a little Cayenne pepper, then add one pound of seedless raisins, and boil again for five minutes.

Sweet-and-sour beef tongue. Boil a fresh beef tongue in the same manner as boiled beef. When done cut in thin slices, put in a flat pan, cover with sweet-and-sour sauce, and simmer for five minutes. Serve on a platter covered with the sauce.

Omelette Suzanne. Cut six macaroons in four and mix with a little whipped cream. Cut six lady fingers in two and sprinkle with powdered cocoa and powdered sugar. Melt some Bar le Duc jelly. Make an omelet in the usual manner, powder with plenty of sugar, and burn bands across the top with a hot iron. At one end of the omelet place the lady fingers, at the other end the macaroons, and pour some of the Bar le Duc jelly on each side. Pour a pony of Chartreuse over the omelet, then a pony of fine champagne, and light it.

Cheese straws. Roll out some puff paste (a good way to utilize any trimmings you may have) very thin, about one-eighth inch. Wash the top with eggs and spread with grated Parmesan cheese mixed with a little Cayenne pepper. Cut in narrow strips, one-half inch by six, lay on a baking pan and bake in a moderate oven until brown and crisp.

Onion soup, au gratin. Slice three onions very fine, put in a casserole with three ounces of butter, put on the cover, and simmer until of a golden color. Then add one quart of consommé, stock or any good broth

(consommé preferred), season well, and boil for five minutes. Slice three rolls very thin and put in oven and allow to remain until brown and dry, like toast. Put the soup in an earthen casserole, float the slices of rolls on top, spread a cup of grated cheese over the bread, put in a hot oven and cook until brown on top. Serve very hot.

Potato cakes. Whenever there is mashed potatoes left over, make into little cakes about one inch thick and two inches in diameter, roll in flour, and fry in pan with a little butter, until brown on both sides. If the potato should be too thin add the raw yolk of an egg.

MARCH 2

BREAKFAST LUNCHE(

Oatmeal with cream

Broiled finnan haddie

Lyonnaise potatoes

Rolls

Coffee

DINNER

Cream of lettuce

Scallops, Mo

Croustades f

Roast leg of currant jelly

Potato croqu

Cold asparag sauce

Fruit salad, a

Lady fingers

Eggs Bordelaise. Fry the eggs in oil, put on toast, cover with Bordelaise sauce, and lay two slices of truffle on each egg.

Lamb chops, Victor Hugo. Broil or sauté six lamb chops on one side only, and allow to become cold. Grate two horseradish roots and put in a sauce pot with two ounces of butter, and simmer. Then add one cup of thick cream sauce, and bring to a boil; season well and bind with the yolks of two eggs. When this stuffing is cold put on top of the chops, make smooth with a knife, sprinkle with a little grated Parmesan cheese mixed with bread crumbs, put small bits of butter on each chop, place on a buttered pan, and put in a hot oven, so they will cook from the bottom. Cook until the tops are nice and brown, and serve on a platter with brown gravy, and two slices of truffle on each.

Cream of lettuce. Take the trimmings of six heads of lettuce, in volume about the same as two heads of lettuce, wash well and cut in small bits. Take two quarts of chicken broth, or any kind of clear broth or stock, add the lettuce to it and boil for thirty minutes. Put in a separate vessel four ounces of butter, and heat; add three spoonfuls of flour and heat again; add the broth containing the lettuce and boil for ten minutes. Boil a pint of cream, mix with the soup, and strain through a fine sieve. Put back in vessel, add two or three ounces of sweet butter, and stir until the butter is melted. Season with salt and a little Cayenne pepper.

Scallops, Mornay. Put one pint of scallops in a sauté pan with an ounce of butter, season with salt and pepper, and heat through. Then remove the juice and add one cup of thick cream sauce, mix well, put in a deep dish, sprinkle with grated Parmesan or Swiss cheese, put small bits of butter on top, and bake in hot oven until brown.

Croustades financière. Make a financière, but cut a little smaller than for garniture. Fill the croustades, and serve on napkin with parsley in branches.

Financière (garniture). Cut two parboiled sweetbreads in slices, and sauté in butter; add one-half can of French mushrooms, or one-quarter pound of fresh mushrooms cut in two and sautéed, rooster combs and kidneys, sliced truffles, small chicken dumplings, and a few green olives with the stones removed. Put all in a casserole, season well, add a pint of good Madeira sauce, and serve hot. This garnish may be used for filling croustades, vol au vents, small patties, or as an entrée.

MARCH 3

BREAKFAST

Griddle cakes with maple syrup

Buttered toast

Oolong tea

LUNCHEON

DINNER

Toke Point oysters

Pannade soup

Boiled sea bass, Hollandaise

Potatoes nature

Chicken sauté, Salonika

Peas au cerfeuil

Chiffonnade salad

Biscuit glacé

Assorted cakes

Coffee

SUPPER

Poached eggs, Monnet Sully. Place a poached egg on a canapé of chicken and pour Béarnaise sauce over it.

Canapé of chicken. Take the breast of a boiled fowl and chop very fine, season with salt and pepper, mix well with two ounces of sweet butter, and spread on

fresh toast.

Pannade soup. Take a half loaf of stale white bread, or some rolls, and put in a pot with three pints of water, season with salt and pepper, add one-quarter of a pound of butter, cover, and boil slowly for one hour. It will then be of the consistency of gruel. Mix the yolks of two eggs with a cup of cream and a half cup of milk, and stir slowly into the boiling soup. This is an excellent plain soup, and fine for the digestion.

Peas au cerfeuil. Put three ounces of butter in a casserole, add one quart of parboiled peas, some chopped chervil (cerfeuil), season with salt and a pinch of sugar, and simmer for five minutes.

Boiled sea bass, Hollandaise. Put a whole sea bass, including the head and tail, in a fish kettle, in cold water. Season with salt, some whole black pepper berries, and a bouquet garni. Add one sliced onion, and one carrot, bring to a boil and then set on the side for fifteen minutes. Serve on a napkin with small boiled potatoes, quartered lemons and parsley. Hollandaise sauce separate.

Fried artichokes. Trim the bottoms of six boiled artichokes, cut in four, put in flour, then in milk, then in beaten egg, then in fresh bread crumbs, and fry in swimming fat. Serve on napkin with lemon and parsley.

Chicken sauté, Salonika. Joint a chicken and season with salt and pepper. Put two spoonfuls of olive oil in a sauté pan, and when very hot add the chicken. Sauté until nice and brown, then add one chopped shallot. When the shallot is hot pour off the oil, add one cup of brown gravy, and simmer for five

minutes. Dish up on a flat platter, pour the sauce over it, sprinkle with chopped parsley, and garnish both ends of the platter with fried artichokes.

Golden buck. A Welsh rabbit with a poached egg on top.

MARCH 4

BREAKFAST

Sliced pineapple

Bacon and eggs

Rolls

Coffee

DINNER

California oyster cocktail

Ox tail soup, English style

Frogs' legs, Jerusalem

Filet mignon, Bayard

Flageolet beans

Sybil potatoes

LUNCHEON

Mussels r

Reindeer
wine sau

Sweet po
sauté

Lettuce b

Waldorf s

French pa

Coffee

SUPPER

Hangtow

Hearts of lettuce
Raspberry water ice
Assorted cakes
Coffee

Sauce marinière. Cut fine six shallots, put in casserole with one ounce of butter, and simmer just enough to have the shallots hot, then add one glass of white wine and boil until reduced nearly dry. Then add one pint of sauce Allemande and boil for five minutes. Season with salt and pepper, and sprinkle with a little chopped parsley and chives.

Sauce Allemande. Put four ounces of butter and three spoonfuls of flour in a casserole and place on the stove. When hot add one quart of chicken or veal broth, and boil for twenty minutes, then bind with the yolks of three eggs mixed with one-half cup of thick cream. Strain and season well with salt and a little Cayenne pepper.

Mussels, marinière. Wash the mussels well to free them from all sand. Put in casserole with one-half glass of white wine and one cup of water, bring to the boiling point, then add six chopped shallots, and boil until the mussels are open. Remove the mussels to another vessel, strain the broth, and reduce. Then add one pint of sauce marinière, and pour over the mussels. The mussels may be served with the entire shells attached; on the half shell, or removed from the shells altogether, after they have been boiled.

Reindeer chop. Reindeer should be hung up for at least two weeks before being cooked, otherwise it will be very tough. The meat is very good, and easily prepared. Salt and pepper the chops, roll in olive oil, and broil; or fry in frying pan, in the same manner as

any other kind of chop or steak. Serve with maître d'hôtel, or some fancy meat sauce.

Port wine sauce. Take the brown gravy from a roast, or use any kind of brown sauce, or sauce Madère; add one glass of port wine and boil for two minutes. This sauce is excellent with game. If a sweeter sauce is desired one-half cup of hot currant jelly may be added.

Filet mignon, Bayard. Sauté in butter, or broil, small tenderloin steaks, place on toast, spread with purée de foie gras, cover with sauce Madère with sliced truffles, and garnish with small round chicken croquettes.

Hangtown fry. Mix plain scrambled eggs with one dozen small fried California oysters.

MARCH 5

BREAKFAST LUNCHE(

Pearl grits with cream

Broiled smoked salmon

Toast Melba

Coffee

DINNER

Cream of ba
Ripe Califor
Fillet of bas
Chicken sau
Boiled rice
Escarole and
salad
Nesselrode p
Assorted cak
Coffee

Pearl grits. To one quart of boiling water add eight ounces of pearl grits, season with salt, and boil for twenty minutes. Serve cream separate.

Eggs, Meyerbeer. For each person cook two eggs on a shirred egg dish. Have the eggs very soft. Place a broiled split lamb's kidney in the center of each dish and cover with a little sauce Madère. Place two slices of truffle on top. Season well.

Broiled smoked salmon. Slice the salmon about one-half inch thick, roll in olive oil, and broil. When done put on platter, cover with maître d'hôtel sauce, and garnish with quartered lemons and parsley.

Toast Melba. Cut some white bread in very thin slices, trim, put on a pan and bake in the oven until

brown.

Paprika schnitzel. Cut four slices from a leg of veal. The slices should be about one-half inch thick, two and one-half inches wide and six inches long. Season them with salt and paprika. Melt three ounces of butter in a sauté pan, when hot put the slices of meat in the pan and sauté for about five minutes. Then add one cup of very thick cream, a little more salt, one teaspoonful of paprika, and simmer for five minutes. If the sauce should be too thin add one spoonful of cream sauce and simmer for a few minutes.

Nesselrode pudding. Beat over the fire the yolks of eight eggs, one-half pound of sugar, and one pony of good rum, until light and creamy. Then remove from the fire and continue beating until cold. Then add one quart of whipped cream and one-half pound of broken marrons glacés. Mix well, and put in one large, or in individual moulds, pack in ice and salt, and leave until hard. It will require about two hours to freeze. To serve, remove from mould, decorate the top with a marron glacé, and pour maraschino sauce around the bottom of the pudding.

Spätzel. These are small flour dumplings, but made harder than the usual dumpling. Mix well one cup of flour, one whole egg and the yolk of an egg, one-third of a cup of milk, a little salt and pepper, and a very little grated nutmeg. Form in small bits and drop into boiling salted water and boil for about five minutes, then pour off the water. In a frying pan put two ounces of butter and cook until brown, then pour over the spätzel and mix.

Cream of bananas. Make a cream of chicken soup, heat six bananas in it, and strain through a fine

sieve.

MARCH 6

BREAKFAST

Bar le Duc jelly

Spanish omelet

Dry toast

Chocolate with whipped cream

LUNCHE(

DINNER

Consommé r

Soft clams, b

Roast turkey
sauce

Sweet potat(

Asparagus H
Chiffonnade
Mince pie
American ch
Coffee

Spanish omelet. Make a plain omelet and pour one cup of Créole sauce around it.

Fried tomcods. Clean eight tomcods, wash well, and dry with a towel. Roll in milk, then in flour, and fry in swimming fat for about five minutes, or until nice and brown. The fat must be very hot. Serve on a napkin with fried parsley, quartered lemons, and Tartar sauce separate.

Turkeys' livers en brochette. Take three turkey livers and cut each in four slices. Broil three slices of bacon, and cut in four pieces also. Now stick a piece of liver on a skewer, then a piece of bacon, then another piece of liver, then another piece of bacon, and so continue until the skewer is full. Season with salt and pepper, roll in fresh bread crumbs, sprinkle with olive oil, and broil. When done on all sides place on a piece of toast, put some maître d'hôtel sauce over it, and garnish with quarters of lemon and water-cress.

Clams bâtelière. Separate the bellies from one dozen soft clams and put them back in their half shells. Season with salt and pepper, cover with maître d'hôtel sauce, put a thin slice of salt pork over the top, and place in oven and bake. Garnish with quartered lemon and parsley.

Roast turkey. Season the turkey well, fill with any kind of stuffing, and roast in the same manner as

roast turkey stuffed with chestnuts.

MARCH 7

BREAKFAST

Fresh strawberries with cream

Boiled eggs

Rolls

Coffee

LUNCHE(

DINNER

Cherrystone
half shell

Cream of far

Fillet of turb

Lamb chops,

Succotash

French fried

Romaine sal

Fancy ice cr
Assorted cak

Eggs Sarah Bernhardt. Cut six hard-boiled eggs in two, remove the yolks, mash them up and mix with a little salt, pepper, celery salt, one spoonful of fresh bread crumbs, one spoonful of chopped chicken meat, and the yolk of one raw egg. Stuff the halved whites of eggs with this, put on a buttered dish and place in the oven for four minutes. Dress on a silver platter, and cover with sauce Périgueux.

Sauce Périgueux. Chop a small can of truffles and put in a casserole with one glass of Madeira, and reduce until nearly dry. Then add one pint of brown gravy and season with salt and Cayenne pepper.

Sauce Périgord. Slice one small can of truffles, put in casserole with one glass of Madeira or sherry wine, reduce, add one pint of brown gravy and boil again for twelve minutes. Season with salt and Cayenne pepper.

Reindeer stew. Cut about five pounds of shoulder and breast of reindeer in pieces two inches square. Put in sauté pan with one-quarter pound of butter, season with salt and pepper, and sauté until nice and brown. Then add two spoonfuls of flour and simmer until the flour is slightly brown; add one pint of claret and one quart of boiling water, a bouquet garni, and bring to a boil; skim, cover and let slowly cook until nearly done. Sauté in butter twelve heads of fresh mushrooms, and parboil twelve very small potatoes and fry in butter, add them to the stew and cook until soft. Season well with salt and pepper.

Cream of farina. Boil one pound of farina in one

quart of milk. When done add one pint of well-seasoned chicken broth, and strain through a fine sieve. Put back in pot, add two ounces of sweet butter and one pint of boiling cream. Season with salt and a little Cayenne pepper.

Fillet of turbot, Bonnefoy. Cut the turbot in fillets about one and one-half inches wide and three inches long. Put in sauté pan, season with salt and pepper, add six very finely chopped shallots, one small can of mushrooms, or a half pound of fresh mushrooms, and one glass of claret. Cover with buttered manilla paper, put in oven and simmer for ten minutes, then remove the fish to a platter. Put the pan with the gravy on the fire, add one pint of tomato sauce and boil for five minutes. Then stir in well one ounce of good butter, and pour over the fish.

Lamb chops, charcutière. Broil some lamb chops and cover with brown sauce with which has been mixed some sliced pickle and sliced green olives in equal parts. Season the sauce well.

MARCH 8

BREAKFAST LUNCHE(

Stewed prunes

Scrambled eggs with bacon

Buttered toast

English breakfast tea

DINNER

Purée d'Arto

Salted pecar

Broiled shad

Chicken à l'E

Potatoes au

Artichokes, s
Hollandaise

Omelette sou

Coffee

Purée d'Artois. Same as purée of peas.

Broiled shad, Albert. Broiled shad with horseradish sauce.

Chicken à l'Estragon. Boil a whole chicken in a quart of water with salt and a bouquet garni. When done pull the skin off but leave the chicken whole. Make the sauce in the following manner: Put three ounces of butter in a casserole, when hot add two

and one-half spoonfuls of flour and one and one-half pints of the chicken broth, boil for ten minutes, add a little chopped tarragon and boil for another ten minutes. Bind with the yolks of two eggs and a half cup of cream, strain, and season with salt and Cayenne pepper. Pour the sauce over the chicken, and lay a few leaves of tarragon on top.

Omelette soufflée. Mix a cup of powdered sugar with the yolks of two eggs and the inside of a vanilla bean, and beat until it is light and fluffy. Beat the whites of eight eggs until they are very stiff, then add to the batter, mixing lightly. Place this on a buttered silver platter that has been dusted with powdered sugar, form into a fancy shape, decorate through a pastry bag with some of the same preparation, dust with powdered sugar, and bake in a rather hot oven for about ten minutes.

Omelette soufflée en surprise. Cut a piece of sponge cake into an oval shape about one-half inch thick, three inches wide and six inches long. Put on top of the cake one pint of vanilla ice cream that has been frozen very hard, cover with omelette soufflée preparation, decorate in the same manner as above, dust with powdered sugar, and bake in a very hot oven for two minutes.

MARCH 9

BREAKFAST LUNCHE(

Orange marmalade

Boiled eggs

Dry toast

Ceylon tea

DINNER

Cream of gr

Matelote of

Leg of mutt

Field salad

Sand tart

Eggs Maltaise. Fill a croustade with purée of fresh mushrooms, put a poached egg on top, and cover with cream sauce.

Calf's head, à la Française. Boil a calf's head, with the tongue and brains, and dish up on a china platter. Make a macédoine of vegetables as follows: Boil in salt water a carrot and a turnip, and when cold cut up in small dices. Add one-half pound of cold cooked string beans cut in pieces about one-half inch long, one-quarter pound of boiled peas, and one-half can of flageolet beans. Put this macédoine in a salad bowl, add one teaspoonful of salt, one-half

teaspoonful of fresh-ground black pepper, a little parsley and chervil, one-half cup of white wine vinegar, and one and one-half cups of olive oil. Mix well and pour over the calf's head.

Cream of green corn. Soak five pounds of green corn in cold water over night. Then put on fire in pot with one-half gallon of bouillon, and cook until soft. Then strain through a fine sieve, put back in pot, add one quart of boiling cream, and season with salt and a little Cayenne pepper. Before serving add four ounces of sweet butter, and stir well until melted.

White beans, Bretonne. Soak 3 pounds of white beans in cold water over night. Put in a vessel with three quarts of water, a ham bone, a bouquet garni, and a small handful of salt. Boil until soft, then remove the ham bone and bouquet, and drain off the water. Chop three large onions very fine, put in casserole with three ounces of butter, and simmer until cooked, then add a teaspoonful of chopped garlic and heat through, pour in a cupful of purée of tomatoes and some chopped parsley, add the beans, season well with fresh-ground black pepper, and cook for ten minutes.

Leg of mutton, Bretonne. Roast leg of mutton garnished with beans Bretonne.

Matelote of fish. Take the solid meat of any kind of fresh fish such as bass, carp, perch, etc., and cut about four pounds in slices two inches thick. Put in buttered pan, season with salt and pepper, add one pint of claret, one cup of stock, fish broth, or water, and a bouquet garni. Cover, put over a slow fire and boil for about twenty minutes, or until soft. Put the fish in a deep dish, cover with matelote sauce, and garnish with boiled écrevisses. To make the matelote

sauce put three ounces of butter in a casserole and allow to become hot. Then add two spoonfuls of flour, heat well, and then pour in the strained broth from the fish, boil for ten minutes, add one spoonful of meat extract and one teaspoonful of essence of anchovies, and strain. Peel one dozen very small white onions, parboil then and fry in butter until soft. Add the onions and one can of French mushrooms to the sauce, season well, and boil.

Sand tart (Sablé). One pound of sugar, one pound of flour, the yolks of five eggs, six ounces of butter, and three tablespoonfuls of thick sour milk in which has been dissolved one pinch of soda. Mix to a hard dough and roll very thin. Beat the whites of two eggs and use to moisten the top of the rolled dough. Cut in the desired shape, sprinkle with sugar mixed with a little powdered cinnamon and chopped almonds, put on buttered pan and bake quick.

MARCH 10

BREAKFAST LUNCHE(

Sliced bananas with cream

Broiled finnan haddie

Baked potatoes

Rolls

Coffee

DINNER

Mock turtle

Oysters, Vict

Croustades I

Roast capon

Fresh aspara
Hollandaise

Champs Elys

Escarole sala

Fancy ice cr

Assorted cak

Eggs Renaissance. Put a little cream sauce in the bottom of a buttered cocotte dish, add a raw egg, season with salt and pepper, then add a few sliced canned mushrooms and sliced truffles, cover with cream sauce, sprinkle with grated cheese, put bits of butter on top, and bake in oven.

Mutton chops, Signora. Split open four mutton chops, season with salt and pepper, put three slices of truffle in each chop and fold together, roll in flour, then in beaten egg, and finally in bread crumbs. Fry the chops for ten minutes in hot melted butter. Serve cream sauce to which has been added some chopped truffles.

Meringued peaches. (Pêche meringuée.) Cook one quarter pound of rice in one quart of milk for about one-half hour. The rice should be stiff when done. Add one pony of cream, one ounce of butter, two ounces of sugar, and mix well. Spread on a dish about one inch deep, and place on top some halved preserved peaches, or some fresh peaches cooked in syrup. Make a meringue paste with the whites of four eggs beaten stiff and a half pound of sugar. Cover the peaches with the meringue, using a pastry bag with a fancy tube. Dust over with powdered sugar, and bake in a rather cool oven until it becomes a little dry and brown.

Oysters Victor. Wash the heads of three fresh mushrooms, dry them in a towel, and chop very fine, also chop very fine six walnuts and put in salad bowl with the mushrooms, season with salt and pepper, add three ounces of butter and a little chopped parsley, and mix well together. Spread this paste on top of a dozen oysters on the half shell, and bake in oven for about five minutes. Serve with halves of lemon.

Croustades Laguipierre. Use equal parts of chickens' livers, sauté in butter, sliced sweetbreads sauté, boiled rooster combs, sliced green olives, sliced truffles, and French mushrooms cut in two. Stir into hot Madeira sauce, season well, and fill the croustades.

MARCH 11

BREAKFAST

Fresh strawberries with cream

Scrambled eggs with truffles

Crescents

Coffee

LUNCHE(

DINNER

Consommé I
Queen olive
Fillet of sole
Veal kidney
Carrots in bu
Mashed pota
Chicory sala
Fried cream
Coffee

Scrambled eggs with truffles. Cut a truffle in small dices and put in sauce pan, on the range, with one ounce of butter. When hot add six beaten eggs, a little salt and pepper, one spoonful of cream, and

then scramble in the usual manner. Dish up and lay six slices of heated truffles on top.

Potato omelet. Cut a boiled potato in small dices. Put one ounce of butter in a frying pan with the potato, and fry until brown, then add six beaten eggs, season with salt and pepper, and cook into an omelet in the usual manner.

Consommé Du Barry. Boil a cauliflower in salt water. When done cut the tips of the flowers from the stems and add to boiling consommé.

Fillet of sole, Turbigo. Cut the fillets from a sole, and remove the skin. Spread with fish force meat, (see fish dumplings), fold in half, place in buttered sauté pan, season with salt and pepper, add one-half glass of white wine, and boil. When done remove the fish to a platter; add to the gravy in the pan one cup of white wine sauce, boil for ten minutes, and strain. Cut the tail of a lobster in slices, heat them and lay on top of fillets and cover with the sauce.

Carrots in butter. Wash and peel three dozen small French carrots, and boil in two quarts of salted water. When done drain off the water, add two ounces of sweet butter, and simmer for two minutes. Sprinkle with a little chopped parsley.

Fried cream. One quart of milk, one-half pound of sugar, the yolks of eight eggs, four ounces of flour, and one-half of a vanilla bean. Boil the milk with the vanilla bean. Mix the sugar, flour and the yolks of the eggs, and then pour into the boiling milk. Continue cooking, stirring all the time until stiff. Then pour into a flat pan in a layer about three-quarters of an inch thick, allow to become cold, and then cut into two inch squares. Roll in flour, then in

beaten egg, and finally in cake, macaroon, or bread crumbs, and fry in swimming lard until brown. Serve dusted with powdered sugar, or with a lump of sugar covered with brandy, and burning.

Beef tongue, Parisian style. Wash a fresh beef tongue, put in a pot, cover with hot water, add a cup of white wine vinegar, two carrots, two onions, a bay leaf, a few cloves, a crushed garlic clove, some thyme, the green tops of a bunch of celery, and some salt. Simmer slowly for three hours, or until when pricked with a fork it has the consistency of jelly. Then peel and trim. Reduce the broth, and make a brown gravy, adding a glass of Madeira wine. In another pan boil a dozen or so small onions. Glacé and simmer them in plenty of butter, but do not brown, add a can of mushroom heads and quarter of a pound of salt pork that has been boiled and diced, and simmer again. Add two tablespoonfuls of minced parsley and a wine glass of sherry, then mix with the brown Madeira sauce. Put the whole tongue on a platter, and pour the sauce over it.

MARCH 12

BREAKFAST LUNCHE(

Stewed rhubarb

Boiled eggs

Rolls

Coffee

DINNER

Potage Lamballe

Bass, Dijona

Roast chicke

Fonds d'artic Feypell

Julienne pot

Sliced tomat dressing

Vanilla ice c

Cakes C

Bass, Dijonaise. Put four fillets of bass in a buttered pan, season with salt and pepper, sprinkle with two finely-chopped shallots, add one-half cup of water,

cover, and put in hot oven for fifteen minutes. Then place the fillets on a platter, and reduce the broth until nearly dry, add one spoonful of French mustard and two cups of cream sauce, and boil for two minutes. Add some chopped chives, and pour over the fish.

Fonds d'artichauts, Feypell. (Artichoke bottoms, Feypell). Remove the leaves, and trim the bottoms of twelve boiled artichokes. Cut six of them into one-half inch squares. Prepare one cup of purée of fresh mushrooms and one-half cup of grated cheese. Put in a sauté pan one ounce of fresh butter, and when hot add the cut-up artichoke bottoms, and season with salt and pepper. Fry until of a light golden yellow color, then add the grated cheese, mix well, add the mushrooms purée, and boil for a minute or two. Finally stir in the yolk of an egg, mixing quickly, and a little chopped parsley. Cover thickly the six whole artichoke bottoms with this filling, place on a buttered dish or pan, lay a thin slice of raw bacon about an inch and a half long on top of each, and put in the oven and bake. Serve as a vegetable course with Madeira or tomato sauce, or as a garnish, plain.

Canapé St. Francis. Trim small pieces of toast, and cut in fancy shapes, or circular. Spread with caviar. Place a slice of tomato on top and over this strips of caviar. Place on lettuce leaves that have been dressed with French dressing mixed with finely-chopped herbs.

Potatoes Ritz. Allow one large potato for each individual. Peel, and cut into half-inch dices. Boil in salt water for ten minutes, drain, and brown with butter. When done the potatoes should be in small free pieces, and browned on all sides.

MARCH 13

BREAKFAST LUNCHEON

Grapefruit marmalade
Buckwheat cakes

Breakfast sausages
Maple syrup

Rolls Coffee

DINNER SUPPER

Toke Point Oysters, mignonette
Potage Mongol
Ripe California olives
Fillet of sole, Villeroi
Roast loin of lamb, mint sauce
Asparagus Polonaise Potato salad
Savarin aux fruits Coffee

Eggs gastronome. Boil six eggs until hard, remove the shells, and cut in two lengthwise. Chop up the yolks and put in a bowl. Chop very fine one can of French mushrooms, and add to the yolks, season with salt and pepper, add the raw yolk of one egg, one-half cup of fresh bread crumbs and a little chopped parsley, and mix well. Fill the hard-boiled whites with this filling, put on a platter, cover with brown gravy and bake in oven.

Calf's brains au beurre noir. Put two calf's brains in

cold water and leave for one hour; then remove the reddish-black outside skin with the fingers, and put again in fresh cold water so the blood will run out, and the brains remain white after being cooked. Now put in a casserole two quarts of water, a heaping spoonful of salt, one-half glass of vinegar, two onions, one-half of a carrot, and a bouquet garni. Boil for five minutes, and then add the brains and boil for two minutes, then let it stand in the hot broth for about one-half hour. Then remove the brains, cut in two lengthwise and lay on a platter, sprinkle with salt and fresh-ground black pepper, one spoonful of French capers, and a little chopped parsley, chives and chervil. Put in a frying pan three ounces of sweet butter and cook until very dark brown, nearly black; and pour over the brains. Then put in the same pan one-third of a cup of vinegar, let it become hot, and pour over the brains also.

Potatoes persillade. Cut two dozen potatoes to the shape of a small egg. Put in a pot, cover with cold water, add a spoonful of salt, and boil slowly so they will not break. When they are nearly soft drain off the water, add one ounce of butter, cover, and simmer until the butter is melted. Then sprinkle with chopped parsley.

Fillet of sole, Villeroi. Put the fillets of a large sole in a buttered pan, add some salt and a glass of milk, bring to a boil, and then set on the side of the stove for ten minutes; then remove the fish to a platter. Mix in a cup one spoonful of flour and one spoonful of butter; add this to the broth in the pan from which the fish has been removed, and boil for five minutes; then add one cup of cream, and two ounces of sweet butter and whip well until melted, season with salt and pepper, and strain over the fish.

Asparagus Polonaise. Put four pounds of boiled fresh asparagus, (for four persons), on a platter. In a frying pan put three ounces of fresh butter, and one-half cup of fresh bread crumbs, and fry until the crumbs are golden yellow. Then pour over the tips of the asparagus, sprinkle with a little pepper and chopped parsley. A hard-boiled egg chopped fine, may be added if desired.

Boiled fresh asparagus. Fresh asparagus should be peeled very thin with a sharp knife, and well washed. If to be served hot, put in boiling salt water over a hot fire about twenty minutes before serving. They should not be cooked in advance. If to be served cold, as soon as the asparagus is done pour a glass of cold water over them so they will not continue cooking and become too soft. Allow to cool in the broth, and before serving lay on a towel or napkin to allow the water to drip off.

MARCH 14

BREAKFAST LUNCHE(

Baked beans, Boston style

Brown bread

Buttermilk

Coffee

DINNER

Little Neck c

Chicken okr

Salted almo

Aiguillettes
Massena

Vol au vent

Roast capon

Stewed
asparagus
potatoes

Endives sala

Parfait Napo

Assorted cak

Purée of salad. (Vegetable). Boil in salted water, lettuce or any other kind of green salad. When done drain off the water and press through a fine colander. Add butter and a little cream.

Aiguillettes of bass, Massena. Put four fillets of bass in a buttered pan, season with salt and pepper;

add one-half glass of white wine and one-half glass of stock, bouillon, fish broth or water, cover with buttered paper, and put in oven to bake. When done place the aiguillettes on a platter and cover with the following sauce: Heat one and one-half ounces of butter in a sauce pan, add one spoonful of flour and allow to become brown, add the fish broth left from cooking the bass, one spoonful of meat extract, and one-half spoonful of Worcestershire sauce. Boil for ten minutes, then add one-half teaspoonful of essence of anchovies, and strain through cheese cloth. Boil one dozen clams and cut in two; cut half of the tail of a lobster in small squares, and six heads of mushrooms cut in two. Put all of this in the strained sauce, and season well.

Giblet sauce. Clean the giblets of chickens, turkeys, or other fowl, boil in salt water, and chop. Put in casserole two chopped onions, and two ounces of butter, and simmer for ten minutes, or until soft and yellow. Then add one tablespoonful of flour, and simmer again until brown. Add the gravy from a roast, the chopped giblets and a little of the water the giblets were boiled in. Cook for half an hour, season with salt and pepper and chopped parsley. A little sherry wine may be added before serving, if desired.

Stewed asparagus. Cut up some asparagus tips and cook in a casserole in salt water until soft. Mix a spoonful of flour and one ounce of butter and add to the asparagus, with some of the water used for boiling. Use only enough water to cover the asparagus. Sprinkle with chopped parsley and pepper, and serve in a deep dish.

White bean soup. Soak a quart of beans over night.

Put in a vessel with four quarts of water, or a mild soup stock. Add a half pound of lean bacon, and a shinbone, if desired. Start to boil rapidly, then remove to back of stove and cook for several hours until the beans drop to pieces. Skim from time to time. Meanwhile chop very fine an onion, a carrot and a stalk of celery, and simmer in butter until they take on a slightly brown color. Add a spoonful of flour, a potato cut in small dices, and the water from the beans. Strain the beans, and to the purée add the cooked vegetables; cut the bacon in small pieces, and cook all together for twenty minutes. Season with salt, pepper and chopped parsley.

MARCH 15

BREAKFAST LUNCHE(

Bananas with cream

Scrambled eggs with asparagus tips

Toast

Coffee

DINNER

Pot au feu

Loin of pork
style

Mashed turn

Celery root a
salad

Fancy ice cr

Assorted cak

Fried whitebait. Wash the whitebait well and dry on a towel or napkin. Roll in milk, then in flour, and fry in very hot swimming lard, just enough to make them crisp. Lay them on a napkin, sprinkle with salt, and garnish with fried parsley and quartered lemons. Serve brown bread and butter sandwiches and sauce Tartar or rémoulade.

Pot au feu. Put in a pot one brisket of beef; or five pounds of short ribs of beef; two gallons of cold water, and a handful of salt. Bring slowly to a boil and skim well, so the broth will remain clear. When the boiling point is reached add two whole carrots, two turnips, three stalks of leeks, one stalk of celery, a bouquet garni, one small head of Savoy cabbage, and two large onions, all well washed. Bring to the boiling point again, cover, and put on the side of the

stove where it will simmer slowly. The vegetables will be done before the meat, so when they are cooked remove them and throw out the bouquet garni. Let the beef cook until very soft. Cut the vegetables, with the exception of the onions, in thin slices; and when the beef is done strain the broth over the vegetables. Give it another boil, season well, add some chopped chervil, and serve with toasted bread crusts, separate.

The boiled beef may be served as an extra course, usually after the soup, if no fish is served.

Loin of pork, baker's oven style. For a large family, take eight pounds of pork ribs, season with salt and pepper, rub with a piece of garlic thoroughly, and put into a stoneware pot. Cut six large potatoes in strips lengthwise and one inch square, slice three onions and add, with three pints of water, a bay leaf and two cloves, to the meat. Your baker will bake it for you in a brick oven, and it will be a dish quite different from the usual roasted pork. If necessary, put it in your own oven, baking for not less than four hours with a slow, even fire. However, it is preferable to have it baked in a brick oven.

Fried chicken, Vienna style. Cut a chicken in six pieces; two legs, two wings, and two pieces of breast. Season with salt and pepper, roll in flour, then in beaten eggs, and finally in fresh bread crumbs. Put in a sauté pan in two spoonfuls of hot butter, and fry. When done dish up on a platter, garnish with corn fritters, and serve sauce suprême separate.

Peas, farmer style. Shell enough peas to make two cupsful. Take twelve firm large asparagus tips, an onion, a firm head of lettuce cut fine, six small French carrots cut in two, three ounces of butter, a

pinch of salt and one of sugar. Add enough water to cover, and simmer slowly until all the vegetables are thoroughly done.

MARCH 16

BREAKFAST

Grapefruit

Fried eggs

Dry toast

English breakfast tea

LUNCHE(

DINNER

Blue Point o
shell

Purée paysa

Pompano sa

Tame duckli
sauce

Young beets

Sweet potat

Waldorf sala

Lemon pie
Coffee

Sardines, vinaigrette. Remove the skins from a can of sardines, and arrange on a platter, on a lettuce leaf. Sprinkle with salt and fresh-ground black pepper, pour a spoonful of vinaigre and one of olive oil over them, and sprinkle with chopped parsley. Garnish with a lemon cut in half, two hard-boiled eggs cut in two, some chopped onion on a small leaf of lettuce, and another small leaf filled with small French capers.

Purée paysanne. (Soup). Slice a carrot, an onion, a turnip, one-half of a stalk of celery, two stalks of leeks, three leaves of cabbage, one-half pound of squash or other fresh vegetable such as asparagus or tomatoes. Put them in a vessel with one-half pound of fresh peas, and one-quarter pound of fresh Lima beans. Cover with two quarts of bouillon and cook until soft. Strain through a fine colander, put back in the vessel, bring to a boil, season with salt and pepper, add two ounces of butter and mix well.

Young beets in butter. Cut some young boiled beets in thin slices, put in sauté pan with butter, season with salt and pepper, and simmer for a few minutes.

Fillet of sole, Villeroi. Put the fillets of a large sole in a buttered pan, add some salt and a glass of milk, and bring to a boil, then set on side of stove for ten minutes. Then remove the fillets to a platter. Mix in a cup one spoonful of flour and one spoonful of butter, and add this to the milk broth in the pan, which has been kept boiling, and cook for five minutes. Then add one cup of cream and two ounces of sweet butter, whip well until melted, season with salt and

pepper, and strain over the fish.

Sponge cake. One-half pound of sugar, six yolks of egg and six whole eggs, one-half pound of flour, and flavoring. Beat the eggs and yolks and sugar over a slow fire until blood warm. Then remove and continue beating until cold and very light and spongy. Then add the flour and vanilla, or other flavoring, and mix lightly. Put into paper-lined moulds or pan, and bake in medium hot oven. Serve with powdered sugar dusted on top, or frosted.

Caroline cake. (Chocolate or coffee). Make a dough as for cream puffs, and dress on a pan in drops about quarter the size as for regular cream puffs. Bake in a moderate oven; when done make a hole in the bottom of each with a pointed stick, and fill with pastry cream, or sweetened whipped cream. Place on a wire grill about one-quarter inch apart, and glacé with chocolate or coffee icing. Let the icing dry, and serve in paper cases.

MARCH 17

BREAKFAST LUNCHE(

Fresh strawberries with cream

Boiled eggs

Dry toast

Chocolate with whipped cream

DINNER

Little Neck c
Consommé (
Fillet of bass
Roast leg of
String beans
Château pot
Chiffonnade
Fancy ice cr
Assorted cak
Coffee

Eggs Princesse. Put some purée of fresh mushrooms in the bottom of small croustades, lay a poached egg on top, and cover with sauce Périgueux.

Chicken sauté, Hongroise. Joint a chicken and put in a sauté pan with two ounces of butter, season with salt and a little paprika, simmer for five minutes; then add a sliced onion and simmer slowly for ten minutes with the cover over the pan. Then add a cup of cream and cook for four minutes, and add one-half cup of cream sauce. Remove the chicken to a platter,

pour the sauce over it, and garnish both ends of the platter with macédoine of vegetables.

Macédoine of vegetables. Macédoine is a mixture of vegetables, and may be obtained in cans, but is easily made at home. If the canned sort is used drain off the juice, put in casserole in cold water, bring to a boil, and then drain off the water, season with salt and pepper, and simmer for a minute or so. To make macédoine, use equal parts of carrots, turnips, string beans, cut in squares about one-quarter inch in diameter, and peas and flageolet beans. Boil each separately in salt water, and mix afterwards, season with salt and pepper and one ounce of butter, and simmer as above. Flageolet beans come in cans, or dry like dry peas. They may be omitted if desired.

Consommé Camino. Boil one-quarter of a pound of macaroni in salt water; when soft, drain, and cool in cold water. Then cut in small pieces about one-half inch in length, and serve in a quart of consommé. Serve grated cheese separate.

Fillet of bass, Menton. Cut four fillets of bass; and prepare some fish dumpling mixture. Spread some of the mixture over the fillets, and fold in half, place in buttered sauté pan, add a little salt and one-half glass of white wine, cover with buttered paper, and place in oven for fifteen minutes. Dish up on a platter and cover with white wine sauce.

Beans, Normandy. Soak two pounds beans over night, then put to boil with three pints of water, sliced carrot, a yellow turnip, an onion, and a bouquet garni, season with salt, and cook for an hour. Put two big spoonfuls of butter and a spoonful of flour in a pan, and make a creamy sauce by adding the water from the beans. Now fill a baking

dish; first a layer of sliced potatoes mixed with minced onions, then the semi-cooked beans, then potatoes, and so on until filled. Then add half a glass of white vinegar and bake until the potatoes are done, by which time the beans will be done also.

MARCH 18

BREAKFAST LUNCHE(

Baked apple with cream

Fried hominy

Bar le Duc jelly

Rolls

Coffee

DINNER

Cream of cel

Pompano, C

Chicken sau

Fresh aspara
Hollandaise

Julienne pot

Romaine sal

Sponge cake

Compote of

Coffee

Orange en suprême. Slice six oranges, put in bowl with three spoonfuls of powdered sugar and two ponys of Curaçao, let stand for thirty minutes, and serve in suprême glasses.

Fillet of sole, Orly. Roll four fillets of sole in the form of cigars, put in flour, then in beaten eggs, and finally in bread crumbs, and fry in hot swimming lard. When done lay on napkin, garnish with quartered lemon and fried parsley, and serve tomato sauce separate.

Diplomate pudding. Take sponge, or any kind of left over cake and cut in small pieces, using enough to fill a pudding mould. Add about a teaspoonful of chopped candied fruit to each person. Make a custard with one quart of milk, six eggs and a half pound of sugar; pour over the cake in the mould, and bake. Serve with brandy sauce with some chopped

candied fruit in it.

Pompano, Café Anglaise. Put four small whole pompano and four fillets of pompano in a buttered sauté pan, and season with salt and pepper. Put in another vessel one dozen clams and one dozen oysters, with their own juice, and bring to a boil. Then strain the broth over the pompano and boil until done. Remove the fish to platter, reduce the broth, then add one cup of cream sauce and one cup of white wine sauce, and strain. Put the oysters and clams and one dozen écrevisse tails in the sauce and pour over the fish. The sauce should be well seasoned. Garnish with small fried fillets of sole.

Small fried fillets of sole. Cut fillets of sole into small strips about one-quarter inch thick and two inches long, roll in milk and then in flour, and fry in hot swimming lard. When crisp take out of the fat and sprinkle with salt. Serve with Tartar sauce as fried fillet of sole, or use as a garnish for fish.

Chicken sauté, Portugaise. Joint a chicken and season with salt and pepper. Put in sauté pan one spoonful of olive oil and one of butter, heat, add the chicken, and sauté until golden yellow; then add three finely chopped shallots and simmer for a minute; add one can of French, or one-half pound of fresh mushrooms sauté in butter; two peeled and quartered tomatoes, or the same amount of canned ones, using the pulp only, and simmer for five minutes. Add one cup of tomato sauce, and simmer again for five minutes. Put the chicken on a platter, pour the sauce with its garnishing on top, and sprinkle with chopped parsley. A little chopped garlic may be added at the same time as the chopped shallots, if desired.

MARCH 19

BREAKFAST

Preserved figs with cream

Scrambled eggs with parsley

Puff paste crescents

Oolong tea

LUNCHE(

DINNER

Velvet soup

Ripe Califor

Skatefish au

Baked chick

Chiffonnade

Bavarois à la

Assorted cak

Baked chicken with rice. Put in a saucepan a fat hen with all of its fat, cover with hot water, season with salt, and when it comes to a boil, skim off the foam but leave the fat. Add a soup bouquet with the addition of some spices and a bay leaf. When the hen is half done, which will be in about an hour, remove

the bouquet, and add a cup of washed rice. Boil until the rice is nearly done, by which time it has absorbed most of the broth; then put into a porcelain baking dish and bake until brown.

Eggs Du Barry. Line an egg cocotte with a forcemeat made of truffles and beef tongue, drop an egg into this, set the dish in hot water and cook in the oven for from five to ten minutes. When done cover with hot purée of cauliflower.

Purée of cauliflower. Boil a head of cauliflower in salted water. When soft drain off the water and press the cauliflower through a fine colander. Season with salt and pepper, and add a spoonful of cream sauce.

Forcemeat of truffles and tongue. Put through a fine sieve two slices of beef tongue, then add a truffle chopped fine, the yolk of one egg, and a little pepper.

Boiled ham, à la Leonard. Soak a smoked ham in cold water for twelve hours, after having cut off the handle bone and shortening the hip bone. Set on the fire and bring to the boiling point very gradually, then drain off the water, and replace with water of tepid warmth. Add four or five carrots, two bay leaves, a small bunch of thyme, sage and basil and a bunch of celery tops, all tied in a bunch. Season with mace, cloves and pepper berries, let it come to bubbling heat, and then set on back of stove, where it may simmer at an even temperature. When done; allowing about a quarter of an hour for each pound of meat; peel, and serve with a sauce made of some clear soup stock, Madeira sauce, three spoonfuls of molasses and a spoonful of French mustard. The ham should be basted frequently while cooking.

Velvet soup. Mince fine the red part of a few carrots, stew them with butter, salt, sugar and a little broth. When done strain through a sieve. Put a quart of clear broth on to boil, mix in four tablespoonfuls of tapioca, let it stand for twenty-five minutes on the side of the fire, skimming well. At the last minute before serving add the carrot purée, season, boil up once or twice more, and serve in a tureen.

Tomato stew, Brazilian. Dice a piece of white bread and simmer with two ounces of butter, slightly browning it. Add four peeled tomatoes and a can of Lima beans with the water drained off, and season. Then add a half cup of chicken broth or well-flavored stock, and simmer for twenty minutes.

MARCH 20

BREAKFAST LUNCHE(

Strawberries with cream

Boiled eggs

Dry toast

Coffee

DINNER

Purée Célést

Radishes

Paupiettes o

Mutton chop

Peas, farmer

Homemade a
pudding

Coffee

Broiled shad roe with bacon. Season four shad roes with salt and pepper, lay in oil, and broil. When done place on platter and cover with maître d'hôtel sauce. Lay eight crisp-broiled slices of bacon on top of the roe, and garnish with quartered lemon and parsley.

Purée Céléstine. Same as purée of potatoes.

Purée of potatoes. Peel four well-washed white potatoes, and cut in pieces. Put in a vessel with one quart of stock and two cut-up stalks of leeks, and boil until done. Then strain through a fine sieve, put back in vessel, season with salt and pepper, add two ounces of butter, and stir well until the butter is melted.

Paupiettes of bass. Cut four fillets of bass about one-quarter of an inch thick, two inches wide and six inches long. Lay them flat on the table and spread with a thin layer of fish dumpling preparation. Roll them up and place standing in a buttered sauté pan, season with salt and white pepper, add one-half glass of white wine and one-half cup of stock or hot water, cover with buttered paper, and put in oven for fifteen minutes. Then remove the fish to a platter, reduce the broth until nearly dry, add one pint of white wine sauce, strain, and pour over the fish. Decorate the tops with chopped hard-boiled eggs, chopped parsley, and lobster corals chopped very fine.

Lobster corals. In lobsters may be found a solid red substance which is known as lobster corals. Remove the corals from a boiled lobster, put on a covered plate and dry on the stove until very hard. Chop fine, and use for decorating fish, salads, etc. It will keep a long time in a dry place.

Raisin cocktail. Soak seedless raisins in sherry wine for fifteen minutes, then put a heaping spoonful in each cocktail glass. Make a sauce of tomato ketchup, tobasco sauce, celery seed, and the juice of two lemons; allowing the latter to a half pint of ketchup. Add a few chopped almonds, fill the glasses and chill, or serve with ice around the glasses.

Homemade apple pudding. Fry four sliced apples in a little butter and a pinch of powdered cinnamon. Cut half of a five cent loaf of milk bread into small squares, mix with the apple and put in a pudding mould. Mix half a pound of sugar with four eggs and one quart of milk, strain, and pour into the mould. Allow to soak for a half hour, and bake in a

moderate oven.

Maraschino sauce for iced pudding. One-half pint of cream, one pony of maraschino, one-quarter of a pound of sugar. Beat all together until a little thick, and serve very cold.

MARCH 21

BREAKFAST

Oatmeal and cream

Broiled kippered herring

Baked potatoes

Rolls

Coffee

LUNCHE(

DINNER

Potage Eliza

Terrapin, Ma

Beef tongue,
style
Potatoes Rit
Beans, Norm
Hearts of let
Savarin au k
Coffee

Broiled kippered herring. Kippered herring may be obtained in cans. Dip in oil and broil very lightly, cover with maître d'hôtel sauce, and garnish with lemon and parsley.

Eggs, Carême. Butter a shirred egg dish, crack two eggs into it, and season with salt and pepper. Slice a truffle and a few canned mushrooms, mix with a little cream sauce, and pour over the eggs. Bake in oven.

Hot buckwurst. Secure the buckwurst from your butcher, lay them in boiling water for ten minutes, but do not let the water boil after they have been put in it.

Potage Eliza. Same as potage santé.

How to boil terrapin. Put two live terrapin into boiling water and leave for two minutes. Then remove the outer skin from the feet, neck and head, with a towel. Put the terrapin in a kettle with two quarts of cold water, an onion, a carrot, a bay leaf, and one clove, and boil until the feet are soft. The time required depends upon the age of the terrapin, some being cooked in fifteen minutes, and others requiring two or three hours. When done open the shell, take out all the meat, and the liver, removing

the gall from the latter with scissors. Remove the tail and claws and head. Cut up the legs in inch-long pieces, or at the joints, as preferred. Reduce the broth by boiling down to about a cupful, and put in a jar with the meat, and add a whiskey glass of sherry wine. The terrapin is then ready to prepare in any style desired.

Terrapin, Maryland. Put one cup of terrapin, prepared as above, in a flat pan, add a little grated nutmeg, salt and pepper, and half a glass of dry sherry. Boil until half reduced, then add a cup of thick cream, boil, and thicken with the yolks of two eggs, a quarter of a cup of thick cream and an ounce of butter beaten together. Heat, but do not boil. Serve in chafing dish, with dry sherry, and toast on the side.

Terrapin, Jockey club. Same as Terrapin, Maryland. Before serving add two ponies of Cognac and six slices of truffles.

Terrapin, Baltimore. One cup of the prepared terrapin without the liver. Put in saucepan with salt, pepper, nutmeg, celery salt, and a glass of dry sherry. Boil for five minutes. Mash the liver in a salad bowl, add the yolks of two raw eggs, one ounce of sweet butter, and strain through a fine sieve. Add a cup of brown sauce to the simmering terrapin, then add the liver prepared as above, pouring in gradually. Heat barely enough to thicken. Before serving add half a glass of dry sherry.

MARCH 22

BREAKFAST

Fresh raspberries with cream

Scrambled eggs with smoked beef

Rolls

Coffee

LUNCHE(

DINNER

Little Neck c

White bean

Salt codfish,

Fried chicke
style

Corn fritters
potatoes

Romaine sal

Diplomate p
glacé C(

Crab in chafing dish. Mince a shallot onion and

brown slightly with two spoonfuls of butter. Add a spoonful of flour, mixing well, then add a half pint of sweet milk, and stir to a smooth cream. Add the meat of a California crab (or six eastern crabs) and a tablespoonful of sherry. Place toast, cut in fancy shapes, on a deep platter, and cover with the crab. This is a favorite way of preparing crab.

Crab meat au gratin. Shred the meat of one crab, mix with a cup of cream sauce and a little paprika, or Cayenne; or if this is too strong use white pepper. Fill individual baking dishes, and sprinkle the top liberally with grated Parmesan cheese. Bake in an oven until the top is an even brown.

Crab meat, Gourmet. Put a quarter of a pound of picked shrimps in a saucepan, add one ounce of butter and one-half whiskey-glassful of dry sherry wine. Simmer for five minutes, then add the meat of one crab, prepared Monza.

Crab meat, Suzette. Bake four good-sized potatoes, and cut off one side like the cover of a box. Scoop the insides out with a spoon, and fill with the meat of one crab prepared in cream. Sprinkle some grated Parmesan or Swiss cheese on top, and bake in oven until nice and brown. Serve on napkins, garnished with parsley in branches and quartered lemons.

Oysters or crab, à la Poulette. If for oysters, boil them in their own liquid for about five minutes. If the small California oysters are used boil for half that time. Into this liquid of, say, a pint of oysters, stir a heaping teaspoonful of corn starch mixed with a half pint of white wine. Then beat the yolks of two eggs with half a cup of cream, and stir slowly into the above, add two large spoonfuls of butter, and keep on the stove but do not let it boil. Finally squeeze in

the juice of half a small lemon. If crab is used, cut the meat in small pieces, and make the sauce in the same manner, but instead of beginning with the juice of oysters for the foundation of the sauce, begin with a cup and a half of cream and water in equal proportions, thicken with corn starch, then add the yolks of eggs, etc., as above. The oysters or the crab meat should be added last.

Crab meat, à la Louise. Have the crab meat thoroughly chilled, and allow one crab to three or four people, according to the size of the fish. Use small fancy fish plates, or salad plates. Lay on each plate some slices of the white hearts of firm heads of lettuce. Lay on top some canned Spanish pimentos, using the brilliant red variety, which is sweet. On top of this place the crab meat, taking care not to break it too small. Over all pour French dressing made with tarragon vinegar, well-seasoned with freshly-ground black pepper.

MARCH 23

BREAKFAST

Hominy and cream

Ham and eggs

Rolls

LUNCHEON

Coffee

DINNER SUPPER

Potage Coquelin
Radishes and olives
Broiled pompano, Havanaise
Leg of mutton, Clamart
Rissolées potatoes
Lettuce and tomato salad
Fancy ice cream
Assorted cakes
Coffee

Eggs Pocahontas. Fry six strips of bacon, and two dozen California, or one dozen Blue Point, oysters. Scramble ten eggs and mix with the above. Season well.

Potage Coquelin. Garnish purée of pea soup with chicken and leeks cut Julienne style, and boiled in broth.

Broiled pompano, Havanaise. Serve broiled pompano with a Colbert sauce, to which has been added two red peppers (pimentos), cut Julienne style. Pour the sauce over the fish, or serve separate, as desired.

Leg of mutton, Clamart. Roast leg of mutton garnished with purée of peas. Serve brown gravy.

Lettuce and tomato salad. Put the leaves of a head of lettuce in a salad bowl. In the center place four peeled and sliced, or quartered, tomatoes. Pour one-half cup of French dressing or mayonnaise over the tomatoes.

Crab meat, Belle Helene. Put six whole tomatoes in hot water for fifteen seconds, then cool immediately, and remove the skins. Cut a hole in the tops the size of a quarter of a dollar, scoop out the insides, season the inside of the shells with salt and pepper, fill with crab meat Monza, and bake in oven for ten minutes. Serve on platters, garnished with parsley and quartered lemons.

Prune soufflé. Wash a cupful of prunes thoroughly, and soak them over night. Boil them in the water in which they were soaked, flavoring with half of a vanilla bean, and sweetened with a cupful of sugar. When done pour off and save the juice. Strain the pulp through a colander or wire sieve, making a good firm purée, and about a cupful in quantity. Whip the whites of six eggs until dry, then whip in the prune pulp, and bake in the same manner as an omelette soufflé. Bake on a platter, formed into a symmetrical mound; or in a buttered pudding mould. Serve hot or cold, with a sauce made of the flavored juice in which the prunes were cooked, or it may be served with whipped cream. Other fruit may be prepared in the same manner, if desired.

Salt codfish, Nova Scotia. Soak two pounds of salt codfish in cold water for six hours. Then put in casserole in one pint of water, boil for ten minutes, drain, add one pint of Créole sauce, boil slowly for

five minutes, and serve hot with fresh-boiled rice.

MARCH 24

BREAKFAST

Stewed prunes

Boiled eggs

Buttered toast

English breakfast tea

LUNCHE(

DINNER

Clam chowd
style

Fillet of sole

Roast chicke

Julienne pot
Asparagus, H
Baked Alask
Coffee

Broiled shad roe, ravigote. Broil the roe, place on a platter, and cover with a sauce made by mixing one-half cup of maître d'hôtel sauce with two chopped vinegar pickles and one teaspoonful of French mustard.

Fillet of sole under glass. Cut the fillets into pieces two inches square. Into a buttered shirred egg dish put a piece of toast; on top of this place the fish, season with salt and pepper, put three fresh mushroom heads on each portion of fish, add a piece of butter about the size of an egg, and over all squeeze the juice of half a lemon, and sprinkle with finely-chopped parsley. Cover with a glass cover, such as used for mushrooms, put in a moderate oven and cook for twenty minutes; being careful that the oven is not hot enough to burn the toast. Then take from the oven, pour velouté sauce and a spoonful of white wine over each portion, and return, to cook for another five minutes. Any other fish may be substituted for sole, if desired.

Clam chowder, Boston style. Put fifty clams, with their liquid, into a saucepan and boil for three minutes. Then set the clams aside, strain the broth and return to the fire. Chop fine, a medium-sized onion, and cut into dice four slices of salt pork. Put a piece of butter into a pan, and fry the pork and onion until light brown in color; stir in two tablespoonfuls of flour and cook thoroughly, add the clam juice, a half pint of rich soup stock, and the same amount of

cream, a couple of diced potatoes, and a bit of thyme if the flavor is liked. Cook for about ten minutes. Chop the clams, and add last of all, as they do not require much cooking. Just before serving add a few hard crackers broken into bits.

Crab cocktail, Victor. Place a boiled crab on ice and chill thoroughly, then remove the meat, taking care not to break the pieces more than necessary. Make a sauce with three-quarters of a cup of tomato ketchup, a teaspoonful of Worcestershire sauce, two tablespoonfuls of tarragon vinegar, and a good pinch of freshly-ground pepper. Mix with the crab meat, fill the cocktail glasses, place them in cracked ice, and serve.

Baked Alaska. (Individual). Slice some sponge cake about one-half inch thick, and cut with a round cutter two inches in diameter. Place the discs of cake on a silver platter, put a ball of vanilla cream in the center of each, and cover with meringue paste. Make the meringue with the whites of four eggs, beaten well and mixed with one-half pound of powdered sugar. Use a pastry bag with a fancy tube, and cover carefully; dust with powdered sugar, and bake in a very hot oven for a couple of minutes. Put a French cherry on top of each before serving.

MARCH 25

BREAKFAST LUNCHE(

Fresh strawberries with cream

Bacon with eggs

Rolls

Coffee

DINNER

Toke Points

Potage Esau

Shrimps wit

Rack of lam

String beans
croquettes

Chiffonnade

Peach Melb

Assorted cak

Rolled veal, Huguenin. Cut four thin slices of veal and flatten out smoothly. Chop fine two young green onions and two slices of bacon; and crush and chop

fine, half of a clove of garlic, add a little pepper, and spread over the veal, roll up tight and tie with a string. In a saucepan put a piece of butter the size of an egg, and the veal, and simmer for three-quarters of an hour, basting frequently. Before serving season with salt and sprinkle with parsley.

Shrimps with mushrooms. Fry two cups of shrimps and half a cup of fresh mushrooms in plenty of butter. Season with nutmeg, salt and pepper, and the juice of half a lemon. Add two spoonfuls of tomato sauce, half a cup of stock, and a few bread crumbs. Sprinkle with chopped parsley.

Onions, Hongroise. Chop fine a large Bermuda onion, cover with water, and cook until tender. Drain, add half a pound of fresh cream cheese, a pint of sweet cream, a large can of pimentos, and a teaspoonful of paprika. Serve in a chafing dish. Do not salt.

Peach Melba. Peel some large fresh peaches, and cook them whole in a light syrup; or use whole preserved peaches. From vanilla ice cream, that is frozen very hard, cut some round pieces about three inches in diameter and an inch thick. Place the ice cream on plates, place a peach on the center of each, and pour Melba sauce over them.

Raspberry Melba sauce. Mix well a half pint of strained raspberry pulp, the juice of one lemon, and half a pound of powdered sugar; place in an earthen pot and let it set over night. Then pack in ice, stir well, add a cup of powdered sugar, and stir every half hour until smooth and thick. Keep in ice until used.

Potage Esau. Same as purée of lentils.

Diplomate pudding glacé. Mix in a bowl one pint of preserved fruit; or fresh fruit that has been cooked in syrup; cut in small dices, add a pony of kirsch and one of maraschino, and allow to macerate for one hour. Beat the yolks of four eggs with a quarter of a pound of sugar and half of a split vanilla bean, over the fire, until light and creamy; then remove from the fire and continue beating until cold. Then add one pint of whipped cream and the prepared fruit, and mix well together. Put in a pudding mould, pack in ice and rock salt, and freeze for about two hours. Serve with cold brandy sauce with chopped fruit in it.

MARCH 26

BREAKFAST LUNCHE(

Preserved figs

Omelet with tomatoes

Rolls

Coffee

DINNER

Viennese be
Crab meat e
Chicken, Ty
Boiled rice
Asparagus, H
Strawberry pie Coff

Viennese bean soup. Wash a pint of beans, then put them in water and let them soak over night. Then put in a vessel with three quarts of water and a quarter of a pound of lean salt pork, and cook slowly for three hours, by which time the beans should be done. Meanwhile mince an onion, a large carrot, and a stalk of celery; fry them in butter, but do not brown. Add a spoonful of flour and two cups of the beans, making a thick sauce; add this to the beans in the pot, and cook slowly for another hour. Season to taste, and sprinkle with chopped parsley before serving. Cut the pork in very thin slices, and serve one slice to each plate.

Chicken, Tyrolienne. Joint a tender fowl, and dust lightly with flour. Put into a pan with plenty of butter, and simmer slowly for about fifteen minutes, turning frequently so it will become brown on all sides. Then sprinkle liberally with salt and pepper, add a spoonful of sherry and half a cup of brown

gravy, a slice of boiled ham diced fine, and one large tomato cut in small pieces. Simmer slowly again for ten minutes. Dish up on a platter, sprinkle with chopped parsley, and garnish with apples fried in butter.

Peach pie. Slice about five peaches for each pie, add sugar and cinnamon to taste, cover, and finish in the same manner as apple pie. For preserved peaches very little sugar is required.

Apricot, pear and pineapple pies. Make in the same manner as peach pie.

Strawberry pie. Clean and wash the berries, and add three ounces of sugar for each pie. Line the pie plate with dough, and put a handful of biscuit crumbs on the bottom, before putting in the berries. The crumbs will prevent the juice from running.

Raspberry, blackberry, huckleberry, gooseberry, currant, grape and cherry pies, prepare in the same manner as strawberry pie.

English gooseberry pie. Fill a deep china vegetable dish with gooseberries, add one-quarter pound of sugar and two cloves to each individual dish, wet the edges of the dish, cover with pie dough, wash the top with eggs, and bake. When done dust the top with powdered sugar, allow to cool, and serve cream separate.

English huckleberry or currant pie, same as English gooseberry pie.

English rhubarb pie. Remove the outer skin from rhubarb, cut in small pieces, and prepare the same as English gooseberry pie.

English grape pie. Same as gooseberry but use a little less sugar.

MARCH 27

BREAKFAST

Sliced oranges

Omelet with kidneys

Rolls

Coffee

LUNCHE(

DINNER

Cream of ch
Reine Q

Fillet of rock
Nantaise

Sweetbreads
IV

Julienne pot

Fresh artich
mousseline

Pâté de foie
gras Let

Pudding à la
Rossini

Omelet with kidneys. Make a plain omelet, and before turning over on platter put a small spoonful of kidney stew (see kidney stew), in the center. Put some stewed kidneys at each end of the omelet.

Rack of lamb. Have the butcher cut a rack of lamb consisting of about ten chops. Season with salt and pepper, and put in a small roasting pan with a sliced onion and carrot, and two ounces of butter. Put in a hot oven to roast, basting every few seconds so it will not become dry. If necessary, add a spoonful of water to prevent the vegetables from burning. After twenty minutes remove the lamb to a platter, and add a spoonful of flour to the pan, and simmer for five minutes; then add one cup of stock or hot water, and one spoonful of meat extract. Season, strain, and pour over the rack of lamb. Garnish with fresh watercress.

Rack of lamb, jardinière. Garnish the rack of lamb with a bouquet of peas, and a bouquet of string beans, cauliflower, spring carrots in butter, or any kind of fresh vegetables. Some kind of potatoes, such as Parisian, Julienne, etc., may be added, if desired.

Sweetbreads braisé, Henry IV. Braised sweetbreads with sauce Béarnaise, garnished with Julienne potatoes, and sliced truffles cut in triangles, placed on top of the sweetbreads.

Pudding à la Rossini. Cut six large thin pancakes in strips one inch wide, and line a buttered pudding mould with them, one overlapping the other. Boil a pint of milk, add one-quarter of a pound of flour to it, and stir well to a thick batter; then remove from the fire, whip in one-quarter pound of sugar and two ounces of butter, two ounces of grated cocoanut, the rind of a lemon, and the yolks of six eggs. Beat the whites of six eggs very stiff and add, mixing lightly. Fill the lined pudding mould, and bake in a slow oven for about forty minutes. Serve hot, with orange sauce.

Orange sauce. Boil together one pint of water, one-half pound of sugar, and the grated rind of an orange. While boiling, stir in one teaspoonful of corn starch dissolved in a little cold water, boil for a few minutes, remove from the fire and add the juice of one or two oranges. Strain.

Lemon sauce. Same as orange sauce, using lemons instead of oranges, and in the same proportions.

Fillet of rock cod, Nantaise. Season four fillets of rock cod with salt and pepper, dip in oil and broil. When done place on platter and cover with the following butter: Press six sardines through a fine sieve, mix with two ounces of butter, the juice of two lemons, and some chopped parsley.

MARCH 28

BREAKFAST

Fresh strawberries with cream

Boiled eggs

Dry toast

Coffee

LUNCHE(

DINNER

Giblet soup,

Radishes

Terrapin, Jo

Baby lamb s
horticulture

Escarole sal

Bavarois noi

Alsatian waf

Coffee

Matjes herring. This is an imported salted herring. Lay six herrings in cold water for an hour, and then clean. Put them in a stone pot, add a sliced onion, one-quarter cup of whole black pepper berries, two bay leaves, four cloves, one-half cup of vinegar, two cups of cream, and a little salt if necessary. Allow to stand for a couple of days, and then serve on lettuce

leaves, with its own sauce, and with sliced lemon on top.

Baby lamb steak, horticulture. Cut a steak from the leg of a spring lamb, season with salt and pepper, roll in oil, and broil. When done dish up on a platter, cover with Madeira sauce, and garnish with different vegetables, such as peas, carrots, stuffed tomatoes, stuffed peppers, string beans, cauliflower, asparagus tips, artichokes, etc. Arrange the vegetables in bouquets, and use as many kinds as you desire.

Bavarois noisette. The yolks of eight eggs, one quart of milk, one-half of a split vanilla bean, one-half pound of sugar, one-quarter pound of ground hazelnuts, one pint of whipped cream, and five sheets of French gelatine. Boil the milk with the vanilla. Roast the hazelnuts, grind, or chop them very fine, and mix with the yolks of eggs and sugar. Add the boiling milk, and stir over the fire until it thickens, but do not let it boil. Remove from the fire and add the gelatine (which has been washed) in cold water, and stir with a spoon until melted. Allow to become cold, remove the vanilla bean, add the whipped cream, mix well, put in a fancy mould, and set in the ice box for two hours. Serve with whipped cream with chopped hazelnuts in it.

Indian Canapé. Use one hard-boiled egg for each person to be served, and force through a sieve. For six eggs add a quarter of a pound of sweet butter, a half teaspoonful of curry, and beat into a smooth paste. Toward the last add a tablespoonful of cream. Spread over toast, and place a little chopped chutney on top of each.

Pommes d'arbre, 1915 (apple, 1915). Peel and core six apples and cook them in syrup, with the

addition of half of a vanilla bean. Drain, and allow to become cold. Make a cream sauce with half a pint of cream, two ounces of sugar, and two sheets of gelatine, and pour over the apples, coating them nice and smooth. Sprinkle the top with nonpareil candies, and place in ice box. Serve in suprême glasses, with vanilla cream in the bottom of the glass.

MARCH 29

BREAKFAST

Oatmeal and cream

Broiled kippered herrings

Lyonnaise potatoes

Rolls

English breakfast tea

LUNCHE(

DINNER

German lent

Salted almo
Crab meat, a
Tournedos, l
Château pot
Chiffonade s
Pommes d'a
Assorted cak
Coffee

German lentil soup. To a purée of lentils, add before serving, some sliced Frankfurter sausages, and a little bacon cut in small strips and fried.

Quince jelly. To each pound of cut-up quinces add a cup of water, put in a kettle and stew until soft. Then put in a jelly bag to drain, but do not crush. Add a pound of sugar to each pint of liquor, boil gently until the sugar is dissolved, then boil more quickly. Pour into glasses, and when cold cover with paraffine.

Preserved pears. Peel, halve, and remove the cores from Bartlett or Seckle pears. Allow one pound of sugar to each pound of fruit. Put the sugar on to melt, with a few spoonfuls of water. Stick a clove in each piece of fruit, and boil in the sugar until thoroughly done. Put the fruit in glass jars, cover with the syrup, and seal. The rind of one lemon to every five pounds of fruit may be used instead of the cloves, if desired, or both may be used.

Pineapple preserves. Pare and slice the pineapples, then weigh out one pound of cane sugar to each pound of fruit. Put a layer of the slices in a stone jar, sprinkle with the sugar, continue until fruit and

sugar are used up, and allow to stand over night. Then remove the pineapple and cook the syrup until it thickens, add the fruit, and boil for fifteen minutes, remove the fruit and let it cool, then put in jars and pour the syrup over it. A very little ginger root boiled in the syrup will improve it.

Citron preserves. Pare some sound fruit, divide into quarters, remove the seeds, and cut in small pieces. To every pound of fruit allow one-half pound of granulated cane sugar. Cook the citron in water until quite clear, then drain through a colander. Melt the sugar with a few spoonfuls of water, and boil until very clear, then put in the drained citron, add two sliced large lemons, a small piece of ginger root, and cook for about fifteen minutes. Fill the jars with the citron, and cover with the syrup.

MARCH 30

BREAKFAST LUNCHE(

Honey in comb

Scrambled eggs with chives

Rolls

Coffee

DINNER

Lobster chov

Ripe Califor

Broiled barr

Roast leg of
sauce

String beans

Alsatian pot

Escarole sal

Biscuit Tort

Assorted cak

Coffee

Scrambled eggs with chives. Make some plain scrambled eggs, and just before serving add some finely-cut chives, mix, and season well.

Sweet potato croquettes. Boil four large potatoes in salt water, when soft, peel, and pass through a sieve. Then put in a casserole, add two ounces of butter, the yolks of three eggs, season with salt and pepper, and mix well. When cold, roll in flour, shape in the form of a large cork, then roll in beaten eggs and bread crumbs, and fry in very hot swimming lard. When nice and brown serve on a napkin.

Palestine potatoes. Sweet potato croquettes formed in the shape of a small pear. When fried, dress on a napkin with the pointed end up, and stick a sprig of parsley in the top.

Alsatian potatoes. Put in a casserole two ounces of butter and one chopped onion, and simmer until golden yellow. Add four potatoes cut in small dices, one bay leaf, one clove, one cup of water, and season with salt and pepper. Cover, and simmer slowly for thirty minutes. Add fresh chopped parsley before serving.

Biscuit Tortoni. Same as biscuit glacé, with the addition of a pony of good maraschino and two ounces of macaroon crumbs. To make the crumbs, crush some dry macaroons and pass through a sieve or colander. Put in round paper cases, filling above the edge, and allow to set in ice box for several hours until frozen. Dip the top of the biscuit in macaroon crumbs before serving.

Saddle of hare, sour cream sauce. Remove the skins from the saddles of two hares, and lard them with thin strips of larding pork. Put them in an agate pan, add a little salt, and one-half cup of whole black peppers wrapped in cheese cloth. Cover with from two to three quarts of sour cream, and stand in a cool place for forty-eight hours. Then put the saddles

in a roasting pan with a sliced onion and carrot, and a little butter on top, and roast in a hot oven for about ten minutes, or until brown. Then strain the sour cream, and add little by little to the saddles, while roasting. Baste continually, and after forty minutes you should have a nice brown sauce. Remove the saddles to a platter, reduce the sauce one-half, season with salt if necessary, and a little paprika, strain part over the saddles, and serve the remainder in a bowl.

MARCH 31

BREAKFAST LUNCHE(

Hothouse raspberries with cream

Browned corned beef hash

Poached eggs on toast

Rolls

Coffee

DINNER

Petite marm

Radishes

Crab à la Lo

Boiled beef, sauce

Boiled potat

Stuffed cabb

Hearts of let

Apple water

Cakes

Coffee

Corned beef hash. Chop an onion very fine and put in a casserole with two ounces of butter. Simmer until the onion is cooked, then add two pounds of boiled corned beef cut in small dices, and one pound of boiled potatoes cut very small, or chopped. Mix well, season with a little pepper, and salt if necessary, add one cup of bouillon, and simmer for ten minutes. Before serving add a little chopped parsley.

Browned corned beef hash. Same as above, but use only one-half cup of bouillon. Before serving put the hash in a frying pan with two ounces of butter, and allow it to brown. Serve in the shape of an omelet.

Corned beef hash au gratin. Make a corned beef hash and put in a buttered, deep, silver vegetable dish, sprinkle with bread crumbs, put a small piece of butter on top, and bake in oven until brown.

Lamb cutlets in papers. Fry the cutlets in a sauté pan, in melted fat pork, turning frequently. Brown only slightly, allowing them to remain rare. Then remove the cutlets, and in the fat simmer some minced onions, mushrooms and parsley for a few minutes. When nearly done add some shredded lean ham. Now prepare some oiled paper, tearing it heart-shaped, lay the cutlet on one half, surrounding it with the minced herbs, with a little on top also; then fold over the paper, creasing the edges together like a hem. Lay on a buttered dish, and set in oven until nicely colored.

Purée of onions (Soubise). Peel and slice one dozen large white onions, put in a casserole with one-quarter pound of butter, cover, and put in oven for about forty-five minutes, or until soft; but do not allow them to become brown. Then drain off the butter and add one pint of thick cream sauce, season well with salt and white pepper, and strain through a fine sieve.

Apple water ice. See Normandy water ice.

APRIL 1

BREAKFAST LUNCHEON

Fresh strawberries with cream

Boiled eggs

Dry toast

Coffee

DINNER

Cream of chicken, Reine Hortense
Ripe olives
Terrapin Baltimore
Roast saddle of mutton Château potatoes
Braised sweetbreads, Marie Louise
Lettuce salad
Pears in syrup
Lady fingers Coffee

Venetian egg in chafing dish. Mince an onion and cook in sauté pan in two ounces of butter, then add

half a can of firm tomatoes and cook for twenty minutes. Add a pound of eastern cheese, broken into small bits; season with salt, paprika, a little Worcestershire sauce, and half a teaspoonful of mustard. Stir continuously. Last, add three lightly beaten eggs, and stir until thick. It should be of the same consistency as a Welsh rabbit. Serve either with, or on, toast or toasted crackers.

Eggs, Voltaire. In the bottom of a buttered cocotte or egg dish place a spoonful of chicken hash, on top break a raw egg, and season. Cover with cream sauce and grated cheese. Bake until the tops are brown.

Cream of chicken, Reine Hortense. Make a cream of chicken soup in the usual way. Take a cup of peeled almonds to each quart of the soup, pound into a pulp in a mortar, pulverizing thoroughly; mix with milk, strain, and add to the soup.

Canapé Romanoff. Mix a boxful of smoked Norwegian sardines with three ounces of hot butter, mash fine, and force through a sieve. Stir in four spoonfuls of cream, and spread over toast cut in fancy shapes. Garnish with ripe and green olives. Serve as a fancy sandwich at tea or bridge parties, or as an appetiser for dinner.

Braised sweetbreads, Marie Louise. Soak the sweetbreads in cold water for no less than three hours, changing the water two or three times. This draws all the blood from the sweetbreads. Then put into a large pot, with plenty of cold water, and bring to the boiling point; then drench with cold water to cool. In a saucepan put a sliced carrot, a sliced onion, a bay leaf, a clove, parsley in branches, a piece of salt pork rind, butter the size of half an egg, and one cup of stock or broth of any kind. Place the

sweetbreads on top, and place in oven and cook for half an hour, basting frequently. The sweetbreads should turn an even yellow. Trim some artichoke bottoms, cut in half, and place the sweetbreads on top. Mix the juice from the baked sweetbreads with a cup of cream sauce and a sherry glassful of dry sherry. Pour this over the top, sprinkle with chopped parsley, and return to oven for two minutes.

Pears in syrup. Make a syrup with a cup of sugar, and water enough to cover. Add the juice or rind of a lemon, a few cloves, and a stick of cinnamon. Quarter the pears, remove the cores, and cook in the syrup for eight or ten minutes, or until tender. Old hard pears may require a half an hour or more before they are sufficiently cooked. A little claret or white wine may be added, if desired.

APRIL 2

BREAKFAST LUNCHE(

Preserved figs with cream

Ham and eggs

Rolls

Coffee

DINNER

Blue Point o
shell

Clear green
au Madère

Queen olive

Crab poulett

Roast chicke

Fresh aspara
Hollandaise

Rissolée pot

Sliced tomat
dressing

Omelette Ro

Coffee

Eggs, Texas clover. Chop a green pepper, put in casserole with one ounce of butter, and simmer until the peppers are soft; then add ten beaten eggs, season with salt and pepper, and scramble. Before serving add a dozen parboiled oysters, a little cream, and a piece of fresh butter.

Terrine de foie gras à la gelée. Serve as an appetiser, cold, with meat jelly. The foie gras comes from Europe, being a particular specialty of Strasbourg, Alsace. It is a goose liver pie, baked in terrines.

Broiled squab. Split the squab, season well, roll in oil and broil. Serve on a piece of freshly-made toast, cover with maître d'hôtel sauce, and garnish with half a lemon and watercress.

Broiled squab with fresh mushrooms. Prepare as above, with the addition of four broiled heads of fresh mushrooms on top of the squab.

Clear green turtle soup. May be made from live turtle, or the Florida canned turtle, which is the most common for home use. Put a can of green turtle meat in a pot and bring to a boil, then drain off the broth, and save. Cut the meat in one-half inch squares. In a casserole put one sprig of thyme, one sprig of sweet basilic herb, one glass of sherry, and reduce until nearly dry. Then add two quarts of strong consommé, bring to a boil, and thicken with a soupspoonful of arrowroot diluted with a little cold water. Add the arrowroot while the consommé is boiling. After boiling for five minutes strain through a fine cloth, put back in the casserole, add the turtle meat, and season with salt and Cayenne pepper.

Before serving add a glass of very old Madeira and the turtle juice.

Omelette Robespierre. Take six canned apricots, or six fresh apricots boiled in syrup, and cut in one-quarter inch squares. Make an omelette with ten eggs, and with very little salt. Make the omelet soft. Put on a platter, sprinkle with plenty of powdered sugar, and burn with a red-hot poker. Warm the apricots, and put at both ends of the omelet; pour two ponies of absinthe over the top, and light before bringing to the table. Anisette liqueur may be used in place of the absinthe if more convenient.

APRIL 3

BREAKFAST LUNCHE(

Fresh raspberries with cream

Broiled Yarmouth bloaters

Potatoes hashed in cream

Rolls

Coffee

DINNER

Oyster soup,

Radishes

Fillet of turb
Nesles F
potatoes

Salmon steal
sauce

Peas au cerf

Hot baked a

Macaroons

Poached eggs, St. Laurent. Put four slices of smoked salmon on four pieces of toast, and set in oven for a minute, to warm the salmon. Then lay a poached egg on each piece, and cover with cream sauce.

Planked shad and roe. Split a shad and lay on a buttered plank, with the roe on the side. Season with salt and pepper and bits of butter, and put in a moderate oven. After fifteen minutes turn over the roe, and leave in the oven for another two minutes. Then take out and make a border around the fish with potato croquette preparation, and bake again until the border is brown. Serve with maître d'hôtel butter, and garnish with quartered lemons and

parsley in branches.

Fillet of turbot, Nesles. Put four fillets of turbot in a buttered pan, season with salt and a little Cayenne pepper, add a cup of cream, and boil for twelve minutes. Then remove the fillets to a platter, add to the cream in the pan a cup of cream sauce, bring to the boiling point, then add two spoonfuls of grated cheese, and pour over the fish. Have the sauce well seasoned.

Fondante potatoes. Cut a quart of small potatoes to the size of pigeons' eggs, put in a casserole and cover with cold water, add a pinch of salt, and bring to a boil. Then drain off the water and put the potatoes in a flat sauté pan with two ounces of butter, and simmer very slowly until they are golden yellow. Then add a spoonful of chicken broth and simmer again until nearly dry. Sprinkle with fresh-chopped parsley, season with salt and pepper.

Chicken sauté, chasseur. Joint a chicken, and season with salt and pepper. In a sauté pan put one ounce of butter and a spoonful of olive oil, heat, and then add the chicken. When the chicken is golden yellow add three chopped shallots, and simmer, but not enough to color the shallots. Then add one gill of white wine and boil for two minutes; add one peeled and chopped tomato and half of a can of French mushrooms, and boil for ten minutes more. Finally add half a dozen small onions glacé, and then dress the chicken on a platter. Season the sauce well, reduce one-half, add a little chopped parsley, and pour over the chicken.

Roast saddle of mutton. Secure the saddle from the butcher ready prepared for roasting. Put a sliced onion and carrot in a roasting pan, place the saddle

on top, season well with salt and pepper, put a piece of butter on top, and place in hot oven. Bast frequently. It will require from thirty-five to forty-five minutes to roast, depending upon the thickness. When done, place the saddle on a platter, drain off the fat in the pan, add a half cup of stock and a spoonful of meat extract, and bring to a boil. Strain and pour over the saddle. Serve hot.

APRIL 4

BREAKFAST LUNCHE(

Guava jelly

Oatmeal with cream

Rolls

Cocoa with whipped cream

DINNER

Potage Solfe

Ripe olives

Brook trout, meunière

Roast leg of sauce

Stewed aspa

Rissolées po

Neapolitan i

Assorted cak

Coffee

Eggs, Crossy. Make a cupful of purée of spinach and spread on four round pieces of toast, lay a poached egg on top of each, and pour a little brown gravy around them.

Soufflé au fromage. Heat a pint of milk in a double boiler. Mix a quarter of a pound of butter with a quarter of a pound of flour, working them well together, then add to the boiling milk and cook until it thickens. Remove from the fire and add the yolks of six eggs, whipping slightly. Then add a quarter of a pound of grated Parmesan cheese, season with salt and pepper, and stir in the whites of the six eggs, which have been whipped dry. Put into large, or individual, buttered moulds, sprinkle with cheese, and bake for twenty minutes.

Potage Solferino. Cut six fresh tomatoes in pieces and cook in half a cup of consommé until well done. Strain through a fine sieve, and add to two quarts of consommé. Garnish with small squares of carrots and potatoes that have been cooked separately, and peas and chervil.

Brook trout, sauté meunière. Clean and wash well six small brook trout, season with salt and pepper, and roll in flour. Put three ounces of butter in a frying pan, melt, add the fish and sauté till nice and brown. When done put the fish on a platter, sprinkle with chopped parsley and the juice of two lemons. Melt two ounces of fresh butter in the frying pan and pour over the fish. Garnish with quartered lemons and parsley in branches.

Stewed asparagus. Cut off two pounds of tips about one inch in length, from fresh asparagus. Put in casserole and cover with a cup of bouillon, season with salt and pepper, cover, and boil slowly for about eighteen minutes. Then mix half a cupful of water and a spoonful of flour, and pour slowly into the boiling asparagus. Add a little chopped parsley before serving.

Neapolitan ice cream. Fill a brick-shaped mould with three layers of different ices, such as pistache, vanilla and strawberry ice cream, or lemon water ice, strawberry and pistache, or chocolate, ice cream. Cover mould well, and pack in ice and salt, and let stand for an hour. To serve, dip the mould in warm water and remove the ice cream, cut in slices about one inch thick, and crossways of the brick, to show the different colors.

APRIL 5

BREAKFAST

Fresh strawberries with cream

Waffles with maple syrup

Coffee

LUNCHEON

DINNER

Potato soup à la Faubonne

Radishes and salted almonds

Clams with port wine

Sweetbreads braisé, Clamart

Roast chicken

Sybil potatoes

Cold asparagus, mustard sauce

Almond cake

Coffee

SUPPER

Sandwiches, Carême. Mince fine one-half dozen sweet mixed pickles. Shred the meat of one lobster, and mix with the pickles, season with salt and pepper, and add a whiskey glass of tarragon. Let stand for a few minutes, then squeeze out the vinegar and add half a cup of mayonnaise. Spread over toast or salted crackers. The above may be mixed with three hard-boiled eggs, and served on lettuce leaves

as a salad.

Clams with wine sauce. Take as many large clams as you desire to use. Remove from the shells, cut away the neck, retaining only the bellies. Cook in Madeira wine for two or three minutes, then put in half as much sweet cream as you have wine, and heat to boiling. If for six persons, thicken with the yolks of three eggs, add another half cup of rich cream, and season with Cayenne pepper and salt. Serve in a chafing dish, with small thin bits of toast on the side.

Potato soup, Faubonne. Put one quart of purée of potato soup and one quart of consommé Julienne in a casserole and bring to a boil. Bind with the yolks of three eggs mixed with a cup of cream. Serve with a little chopped parsley and chervil.

Sweetbreads braisé, Clamart. Place four sweetbreads braisé on a platter, garnish with a purée of fresh or canned peas, and pour brown gravy around the bottom.

Almond cake. Mix three-quarters of a pound of almond paste, one-half pound of sugar, and four whole eggs, and work until creamy and smooth. Add the yolks of sixteen eggs, one by one, stirring all the while, and flavor with the rind of a lemon. Beat the whites of eight eggs very stiff, and add to the mixture lightly, stirring in at the same time one-half pound of sifted flour. Bake in a cake pan or mould, in a moderate oven. When cold finish with white frosting, and decorate with split almonds.

Almond cream cake. Cut an almond cake in three or four layers and spread between with whipped cream sweetened with vanilla sugar, and mixed with

fine-chopped roasted almonds. Cover with white frosting, and decorate with whipped cream and split almonds.

Eggs, Jeanne d'Arc. Place four very soft poached eggs on a buttered dish, cover with a thick tomato sauce, sprinkle with grated cheese, put small bits of butter on top, and bake in a hot oven for two minutes.

APRIL 6

BREAKFAST

Orange juice

Buckwheat cakes with maple syrup

Chocolate with whipped cream

LUNCHE(

DINNER

Potage Rein(

Queen olive(

Catfish sauté
Roast loin of
Timbale of c
potatoes
Chiffonnade
Saxony pudc
Coffee

Tartine Russe. Toasted rye bread, buttered, spread with caviar, and garnished around the edges with chopped boiled eggs, and some chopped beets in the center.

Consommé parfait. To a pint of cold consommé tapioca add three raw eggs and two additional yolks, put in a buttered mould and cook in a bain marie. When done allow to cool, slice, and serve in hot consommé. (This is tapioca royal).

Crab en brochette. Alternate on a skewer a crab leg, then a piece of broiled bacon, and so on, until the skewer is full. Season with salt and pepper, roll in oil and fresh bread crumbs, and broil. When done place on toast, cover with maître d'hôtel sauce, and garnish with lemon and parsley.

Chocolate macaroons. One pound of almond paste, one pound of granulated sugar, two ounces of melted cocoa, one spoonful of flour, and the whites of five eggs. Mix the almond paste with the sugar, add the whites of eggs, and work well. Then add the cocoa and flour, mix well, and dress on paper, in the same manner as ordinary macaroons. Moisten the tops with a brush, and bake in a moderate oven.

Saxony pudding. Sift one-half pound of flour into a

sauce pan, and add a pint of boiling milk and four ounces of butter. Stir with a wooden spoon until the flour is free from the bottom of the pan. Then remove from the fire and add four ounces of sugar and the yolks of eight eggs, four ounces of candied fruit chopped fine, and the whites of six eggs beaten very hard. Put in a mould and cook in bain marie in a moderate oven. When done remove from mould and serve with apricot sauce flavored with kirschwasser. Make the sauce in the same manner as brandy sauce, but use kirschwasser in place of brandy.

Potage Reine Mogador. Half cream of chicken and half purée of potatoes. Bind with the yolks of two eggs and half a cup of cream.

Catfish sauté, meunière. Clean six catfish, season with salt and pepper, roll in milk and then in flour. Melt three ounces of butter in a frying pan, add the fish, and sauté until nice and brown. Then put on a platter, sprinkle with chopped parsley and the juice of two lemons. Add to the sauce in the pan two ounces of fresh butter, and cook until hazelnut brown, then pour over the fish. Garnish with parsley and quartered lemons.

APRIL 7

BREAKFAST

Fresh raspberries with cream

Boiled eggs

Dry toast

Coffee

LUNCHE(

DINNER

Potage Saxe

Lyon sausag
radishes

Curried crab

Sirloin steak
Dickinson
potatoes

Cauliflower

Hearts of ro
roquefort dr

Vanilla and
cream

Assorted cak

Yarmouth bloaters in oil. Skin and split four Yarmouth bloaters, and remove the bones. Lay them in an earthen pot, add the juice of one lemon, one-half cup of olive oil, four bay leaves, two cloves and one spoonful of whole black peppers. Allow to stand for twenty-four hours. Serve on lettuce leaves with a little of its juice.

Poached eggs, Talleyrand. On four round pieces of toast spread some foie gras, lay a poached egg on top of each piece, and cover with sauce Périgueux.

Fricandeau of veal, au jus. Obtain from the butcher the nut of a leg of veal and lard it with thin strips of larding pork. Put in a sauté pan a sliced onion and carrot, some parsley in branches, one bay leaf, one clove, and six pepper berries. Place the veal on top, season with salt and pepper, put three ounces of butter on top of all, and roast in a hot oven, basting frequently. Add a little water when necessary, so the vegetables will not burn. It will require from fifty minutes to one hour to cook. When done place the fricandeau on a platter, and boil the gravy; if necessary add a little stock or bouillon, season well, and strain over the veal.

Potage Saxe. To two quarts of boiling consommé add the bread crumbs made from a small loaf of bread, two beaten eggs, and some chopped chervil. Stir well, boil and serve.

Sirloin steak, Dickinson. Broil a steak and place on a platter. Parboil six slices of beef marrow in salt water, and lay on top of the steak. Heat a pimento, cut in triangles, and place on top of the marrow. Cover all with sauce Colbert with sliced truffle in it.

Curried crab. Cut the crab meat into small pieces. Put in a frying pan a piece of butter the size of an egg, and a teaspoonful of chopped onion or shallot, and fry until golden brown. Add a heaping teaspoonful of flour and a small teaspoonful of curry powder, and stir into the butter and onion until thoroughly mixed. Add a cup of hot soup stock and a cup of cream, and boil for three minutes. Then add the crab meat and simmer slowly for about five minutes. Serve with boiled rice.

Spaghetti Caruso. Boil a pound of whole spaghetti in salt water. Soak one pound of dried mushrooms over night. Heat in a casserole two ounces of butter, add a chopped shallot and a little garlic. When hot add the mushrooms and three peeled and cut up tomatoes, and simmer for five minutes. Then add the cooked spaghetti and two cups of grated parmesan cheese, season with salt and white pepper, and serve very hot.

APRIL 8

BREAKFAST

Hominy with cream

Ham and eggs

Rolls
Coffee

LUNCHE(

DINNER

Potage Vien

Curried oyst
boiled rice

Saddle of mu
currant jelly
String beans
l'Alsacienne
Laurette pot
Dandelion sa
Gastaner pu
Coffee

Grapefruit à l'anisette. Cut the grapefruit in half and loosen the inside from the skin with a pointed knife. Put a teaspoonful of powdered sugar and a half pony of anisette on each half. Serve on cracked ice.

Oyster broth. In a casserole put two dozen oysters with their own juice, and one quart of water. Add a bouquet garni and put on the fire. When boiling remove the bouquet garni, and strain the broth through a napkin, season with salt and a little Cayenne pepper, and serve in cups. The oysters may be saved for other purposes.

Curried oysters. In a casserole melt three ounces of butter, then add two spoonfuls of flour, one spoonful of curry powder, and one pint of oyster broth. Boil for a minute, then add one apple fried in butter, one tablespoonful of chutney sauce, one teaspoonful of Worcestershire sauce, and a little salt and Cayenne pepper. Boil for five minutes, and bind with the yolk of an egg and a spoonful of cream. Strain the sauce, and add two dozen well-seasoned parboiled oysters.

Pudding à la Gastaner. Decorate the bottoms of buttered moulds with chopped pastry cherries and angelique, arranging in alternating lines of green and red. Cut some lady fingers to fit the depth of the

mould, and moisten them well with Curaçao. Stand them up around the inside of the mould one-half inch apart. Cook four ounces of farina in one quart of milk, and mix with the rind and juice of a lemon, five eggs, four ounces of sugar, and one cup of apricot pulp, and fill the moulds with same. Serve with strawberry sauce flavored with a pony of brandy.

Broiled brook trout with bacon. Clean and wash well, one-half dozen brook trout, and dry them on a towel or napkin. Season with salt and pepper, roll in oil, and broil. When done put on a platter with maître d'hôtel sauce. Lay six slices of broiled bacon on top. Garnish with quartered lemons and parsley in branches.

Potage Viennoise. Cream of barley with royal cut in small squares as garnishing.

Potage Venitienne. Half velouté of chicken soup and half consommé tapioca. Add a little chopped chives.

APRIL 9

BREAKFAST AFTERNOO

Grapefruit marmalade

Shirred eggs

Dry toast

Coffee

LUNCHEON

Eggs St. George

Lamb cutlets in papers

Cold asparagus, mayonnaise

Brown Betty pudding

Coffee

DINNER

Potage Venitienne

Crab in chafing dish

Roast duckling, apple sauce

Sweet potato croquettes

Artichokes, mustard sauce

Lemon water ice

Cocoa cake Coffee

Cocoa cake. Half a cup of butter, a cup of sugar, three eggs, a teaspoonful of vanilla, three-fourths of a cup of milk, six level tablespoonfuls of cocoa, two teaspoonfuls of baking powder, and one and three-fourth cups of sifted flour. Cream the butter, adding the sugar gradually, then add the eggs one by one, whipping vigorously. Sift together half of the flour, the cocoa and the baking powder, then add the milk and the rest of the flour, making a mixture that will drop from the spoon. When all is mixed together put in a pan or mould, and bake for thirty-five minutes. Cover the cake with a plain icing. A cake is baked when it shrinks from the pan, or if, when you press it, it springs back.

Dubney sandwiches. To a cupful of chopped chicken or turkey meat add a spoonful of mayonnaise, a teaspoonful of minced onion, two minced shallots, a pinch of chopped chives, and season with salt and pepper. Spread on well-buttered

warm toast.

Cream of almond sandwiches. Mix a soft cream cheese with a cup of crushed salted almonds, and a liqueur glassful of kirsch. Spread on thin slices of brown bread.

Olive sandwiches. Chop equal parts of olives and onions together, add a few drops of olive oil and a little pepper, but no salt, as the olives have enough. Spread on thin slices of buttered bread.

Windsor sandwiches. Chop enough chicken or turkey to make a cup of meat, add half as much chopped ham, and half a dozen chopped olives. Bind together with mayonnaise. Spread on white and on brown buttered bread.

Créole sandwiches. Chop some fresh or canned sweet peppers, bind together with mayonnaise, and add a bit of minced parsley. Spread on both white and brown bread. Always make the sandwiches dainty and thin.

Brown Betty. Pull half a loaf of white bread to bits, or use bread crumbs. The pulled bread makes the lighter pudding. Butter the inside of a pudding dish liberally, put in a layer of crumbs, then twice as much sliced apple or other fruit, sprinkle with sugar, nutmeg and bits of butter, add another layer of crumbs, and so on, for about three layers, having the crumbs last. Bake until brown, and the fruit well done, or about twenty minutes. Serve with cream.

Eggs St. George. Butter four cocotte dishes, put purée of onions on bottom, a poached egg on top, cover with cream sauce, and sprinkle with grated cheese. Bake in hot oven to color only.

APRIL 10

BREAKFAST

Oatmeal with cream

Boiled eggs

Toast

English breakfast tea

LUNCHE(

DINNER

Fish chowde

Ripe olives

Fillet of sole

Planked sha(

Lettuce salad

Hot asparag
melted butte

Coffee custa

Demi tasse

Kieler sprotten. This is a canned fish. Serve cold on lettuce leaves, garnished with quartered lemons.

Omelette Schofield. Boil a shad roe in salt water for ten minutes. Allow to cool, and cut in dices one-quarter inch square. Heat a cup of cream sauce, add

the roe, and season with salt and Cayenne pepper. When making the omelet place a little of the roe in the center; dress on a platter, and pour the roe and cream sauce around the edge.

Fish chowder. Cut a pound of some white fish, such as bass, codfish, or sole, in dices about one-quarter inch square, and free from skin and bones. Put the bones of the fish in a casserole and add three quarts of water, one bouquet garni, and two tablespoonfuls of salt. Boil for thirty minutes, and strain. Cut two pounds of potatoes in quarter inch squares, and boil in the fish stock until soft, then add the fish and boil for five minutes, then add one pint of boiling-hot cream, and season well with salt and white pepper. Before serving add a little chopped parsley. Serve broken crackers separate.

Fillet of sole, Bretonne. Boil four fillets of sole in a little salt water. Dish up on a platter and cover with equal parts of Hollandaise and tomato sauce mixed. Garnish with rings of fried onions.

Coffee custard. Grind fine (but not pulverized), a half pound of Java or other mildly flavored coffee. Put it into a quart of boiling milk and let it infuse on the back of the stove for a half hour, then strain through cheese cloth. Beat the yolks of six eggs with six ounces of sugar, add a spoonful of cream, and stir into the hot milk, which has been heated again after straining off the coffee. Let it cream, but do not boil; and then add the beaten whites of three eggs. Use any flavoring desired, a dash of brandy or cognac being very good. Fill the moulds, stand them in hot water, and place in a moderate oven. When done, cool, serve with English cream, apricot juice or just plain cream.

Grapefruit marmalade. Shave two clean whole grapefruit very thin, rejecting nothing but the seeds and cores. Measure the fruit, and add three times the quantity of water, and let it stand in an earthenware dish over night. Then boil for ten minutes, and let it stand another night. Then add an equal quantity of sugar, and boil briskly until the mixture jells.

APRIL 11

BREAKFAST

Fresh strawberries with cream

Omelet with fine herbs

Crescents

Chocolate

LUNCHE(

DINNER

Potage Chât(

Radishes
Crab meat a
Roast chicke
Mashed pota
Cold asparag
mayonnaise
Vanilla ice c
Assorted cak
Coffee

Omelet with fine herbs. Mix equal parts of chopped parsley, chervil, and chives with the beaten eggs, season well with salt and white pepper, and make the omelet in the usual manner.

Lamb chops, sauce Soubise. Season the chops well, roll in oil, then in bread crumbs, and broil. Put a cupful of sauce Soubise on a platter, and lay the broiled chops on top.

Strawberry shortcake. Bake two layers of sponge cake (see layer cake). Place on top of one some well-sweetened strawberries, put the other cake on top, and press well together. Cut in individual portions, put some selected berries on top, and decorate with sweetened whipped cream. Serve cream separate.

Old fashioned strawberry shortcake. Make some biscuit dough as follows: Mix three-quarters of a pound of flour, one ounce of baking powder, two ounces of sugar, two ounces of butter, and a pinch of salt. Mix to a dough with half a pint of milk. Roll out about one-half inch thick, and bake. When cold split in two, place on one layer some crushed strawberries, and spread some sugar over them. Put

the other layer on top and cut in squares. Serve with well-sweetened crushed strawberries on top, and plain cream separate.

Raspberry shortcake. Prepare in the same manner as either of the above, using raspberries in place of strawberries.

Potage Châtelaine. Simmer in two ounces of butter one onion, one-half stalk of celery, and one leek, all chopped very fine. Then add one-half pound of lean beef cut in small squares, sprinkle with three ounces of flour, and simmer until well browned. Then add two quarts of stock or bouillon and boil for an hour. Season with salt and fresh-ground black pepper, and add a glass of good sherry wine before serving.

String beans, Alsacienne. Simmer in a casserole in three ounces of butter one chopped onion. When just colored golden yellow, add one spoonful of flour, one quart of bouillon, stock, or chicken broth, and three pounds of cleaned and well-washed string beans. Season with salt and pepper, cover, and simmer for forty minutes. Then add one-half glass of white wine and cook for fifteen minutes. Do not add the wine to the beans until they are soft. Sprinkle with chopped parsley before serving.

APRIL 12

BREAKFAST LUNCHE(

Baked apples with cream

Waffles

Honey in comb

Coffee

DINNER

Potage Portu
Salted pecar
Fillet of turb
Boiled ham
Hollandaise
Lallah Rookl
Lady fingers
Coffee

Boiled ham with spinach. Soak an eight-pound ham in water over night. Then put on fire, in a pot,

covered with cold water, and bring to a boil. Then set to side of stove where it will simmer, but not boil, for about three and one-half hours, when the ham should be done. Try to pull off the skin. If it comes off easily the ham is cooked. Serve with plain spinach, and with either champagne or Madeira sauce, or plain bouillon.

Dandelion salad. Clean and wash the dandelion well, and dry in a towel. Put in a salad bowl, lay two hard-boiled eggs cut in four, on top, sprinkle with salt and pepper, and one-third vinegar to two-thirds of olive oil. Mix just before serving.

Dandelion salad, German style. Put the salad in a bowl. Cut six slices of bacon in small dices, and fry until crisp. Pour the hot fat and bacon over the salad, add a spoonful of vinegar, salt if necessary, and a little fresh-ground black pepper. Mix well.

Poached eggs, Virginia. Put four corn fritters on a platter, lay a poached egg on each, and cover with tomato sauce.

Potage Portugaise. Mix one quart of tomato sauce with one quart of consommé and bring to a boil. Season with salt and pepper, and add a cup of boiled rice before serving.

Fillet of turbot, Sarcey. This is fillet of sole au vin blanc. Before serving lay three slices of truffle on each fillet.

Lallah Rookh. To a quart of vanilla ice cream add a pony of Jamaica rum, and mix well. Serve flat in glasses with a little rum on top.

Apple sauce. Peel and core six apples and cut in small pieces. Put into a vessel, add a pony of white

wine, two ounces of water, one ounce of sweet butter, two ounces of sugar, and a small stick of cinnamon. Cover, boil for thirty minutes, and strain through a fine sieve.

Rump of beef, Windsor. Larded rump of beef, braisé, with its own gravy, garnished with Parisian potatoes, fresh green peas, and beets Frouard.

Virginia ham and eggs. Broil or fry two slices of Virginia ham and place on platter. Lay two fried eggs on top.

APRIL 13

BREAKFAST LUNCHE(

Fresh raspberries with cream

Bacon and eggs

Rolls

Coffee

DINNER

Blue Points
Crème Paris
Sand dabs, r
Roast tende
Summer squ
Potatoes riss
Chartreuse j
Assorted cak

Eggs, Coquelin. Cut in two, six hard-boiled eggs. Mix the yolks with a cupful of well-seasoned purée of mushrooms, and fill the half eggs. Set them on a buttered china platter, cover with cream, and put in the oven to bake. When very hot remove, lay twelve fillets of anchovies over the eggs, and serve.

Calf's head, sauce piquante. Boiled calf's head served on a napkin, with the brain and tongue. Garnish with parsley in branches, sliced pickles, sliced pickled beets, and lemon in halves. Serve sauce piquante separate.

Apple strudel. Roll out some puff paste about one-eighth inch thick and eight inches wide. On it spread some sliced apples mixed with sugar and powdered cinnamon. Wet the edges and fold up both sides, forming a roll. Place on a baking pan, wash the top with egg, and bake in a hot oven. When done cut in slices about two inches wide, and serve hot, with hard and brandy sauces.

Crab, Portola. Remove the boiled crab meat from the shell, taking care to keep as entire as possible. On a salad plate arrange hearts of lettuce, cut into

eighths. On the lettuce lay a whole sweet red pimento, using the canned ones which come ready for use. On top of the pepper place three spoonfuls of crab meat. Cover all with French dressing made with tarragon vinegar, using one spoonful to three of olive oil; seasoned with salt and some fresh-ground pepper.

Crème Parisienne. Cream of chicken and cream of chicory soups mixed. Serve bread cut in small squares and fried in butter.

Stuffed tomatoes with anchovies. Chop the contents of one bottle of anchovies in oil, in small pieces, add two hard-boiled eggs chopped fine, a little fresh-ground pepper, and two spoonfuls of mayonnaise. Peel six tomatoes, cut off the tops and scoop out the insides with a spoon. Then fill with the prepared anchovies, cover with the piece cut from the top, and serve on leaves of lettuce garnished with quartered lemons and parsley in branches.

Brook trout sauté, Miller style. Clean four brook trout and dry in a napkin. Season with salt and pepper, roll in flour, put in a frying pan with two spoonfuls of butter and the grease from two slices of salt pork that have been fried in their own fat. Fry the trout on both sides, place on platter, and lay the fried pork on top. Then put in the same frying pan two ounces of butter, and cook until the color of chestnuts. Pour over the fish, and sprinkle with some chopped parsley and the juice of two lemons. Garnish with parsley in branches.

APRIL 14

BREAKFAST

Grapefruit juice

Wheatcakes

Breakfast sausages

Rolls
Coffee

LUNCHE(

DINNER

Consommé a
Fillet of sole
Sweetbreads
ancienne
Roast rack o
Fresh string
Potato croqu
Alligator pea
Punch Paler
Assorted cak
Coffee

Scrambled eggs, Raspail. Cut a stalk of celery in small dices, wash well, and boil in salt water. When

soft drain off the water. In a pot put two ounces of butter and two peeled tomatoes cut in small dices. Simmer for five minutes, add ten beaten eggs and the celery, season with salt and pepper, and add one-half cup of thick cream. Cook and serve.

Fillet mignon. A very small tenderloin steak. Broil or sauté in pan with butter. Serve with maître d'hôtel sauce, and garnish with watercress and half of lemon.

Fillet mignon, Trianon. Dress the fillet on a platter and cover with Béarnaise sauce. Lay three triangular shaped pieces of truffle on top and garnish with Julienne potatoes.

Pineapple, Créole. Cook a quarter pound of rice in a quart of milk. Add a quarter pound of sugar and one cup chopped fresh or canned pineapple, and mix well. Dress on a platter and decorate the top with sliced pineapple and candied cherries. Serve hot with apricot sauce poured over all.

Consommé aux quenelles. Make small chicken dumplings from chicken force meat, boil them in, and serve with, consommé. These small dumplings are called in French, quenelles.

Fillet of sole, Voisin. In a buttered sauce pan put four fillets of sole, sprinkle with one-half teaspoonful of very finely chopped onions, a little chopped parsley, chives, chervil, and one peeled and finely chopped tomato. Season with salt and pepper, add one-half glass of white wine, cover, and put in oven for fifteen minutes. Then remove the fish to a platter, and put in the same sauté pan one pint of white wine; cook and mix well, and pour over the fish.

Sweetbreads braisé, ancienne. Dish up on a platter four sweetbreads braisé, and garnish with four croustades financière. Pour sauce Madère around the sweetbreads on platter.

Roast rack of mutton. Secure from the butcher a rack of mutton of ten chops, season well with salt and pepper, place in a roasting pan with sliced carrots, onions, a spoonful of pepper berries, and a small piece of butter on top; and roast, basting well, for ten minutes. Then put the rack on a platter; drain off the grease and add to the pan one-half cup of stock and a spoonful of meat extract, season well, bring to a boil, and strain over the roast.

APRIL 15

BREAKFAST LUNCHE(

Stewed rhubarb

Boiled eggs

Buttered toast

Coffee

DINNER

Purée St. Ge
Salmon Mira
Fillet of beef
Stewed cann
Baked potat
Endives sala
Floating isla
Macaroons
Coffee

Grapefruit en suprême with kirsch. Add to sliced grapefruit, for each person, a spoonful of powdered sugar and one pony of kirschwasser. Mix well and serve in suprême glasses.

Eggs, Lorraine. Same as eggs Chipolata with the addition of a strip of bacon across the top.

Purée St. Germain. Add to a purée of peas some fresh-cooked green or canned peas.

Salmon Mirabeau. Put in a buttered flat pan two thick slices of salmon, season with salt and pepper, add one-half glass of claret or white wine, cover, and cook until done. Put on a platter, cover with tarragon sauce (sauce à l'estragon), garnish with stuffed olives, and lay six fillets of anchovies on top of each slice of fish.

Tarragon sauce (Sauce à l'estragon). Chop some tarragon very fine, add one-half glass of claret or white wine, and reduce by boiling until nearly dry. Then add one pint of brown gravy and boil for five minutes. Season with salt and pepper, add two ounces of fresh butter and whip well into the hot sauce. Serve with fish or meats.

Fillet of beef, Charcutière. Roast tenderloin of beef. Serve with brown gravy (sauce Madère), to which has been added twelve small glacéed onions, six sliced sour pickles, and twelve heads of French mushrooms or fresh mushrooms sauté in butter. Before serving add a cup of tomato sauce, and season well with salt and pepper.

Stewed canned corn. Empty a can of corn into a sauce pan, add one ounce of fresh butter, season with salt and pepper, and boil. If too thick add a spoonful of thick cream.

Punch Palermitaine. Serve orange water ice in glasses with a little Curaçao on top.

Scalloped halibut with cheese. Prepare one quart of cream sauce. Take four pounds of halibut, clear of bones and skin, and cut in thin slices about one-quarter inch thick, and two inches square. Butter a shallow earthen dish, put some cream sauce in the bottom, sprinkle with grated cheese, then put in a layer of halibut, season with salt and pepper; then sauce, cheese and fish in turn; and continue for about five layers, with cream and sauce on top. Put bits of butter on top and bake in a moderate oven for from forty-five minutes to one hour, or until fish is done and top is nicely browned.

APRIL 16

BREAKFAST

Fresh raspberries with cream

Codfish cakes

Broiled bacon

Rolls

Coffee

LUNCHE(

DINNER

Consommé I

Baked shad,

Chicken sau

Jeanette pot

Carrots, Vicł

Lettuce salad
Charlotte Ru
Coffee

Codfish cakes. Prepare the fish as for codfish balls. Form into flat cakes about one inch thick and two and one-half inches in diameter. Roll in flour and fry in melted butter. Serve on napkin with lemon and parsley in branches.

Poached eggs, Paulus. Put four very soft poached eggs on four slices of toast, cover with cream sauce with sliced truffles, sprinkle with grated cheese, and bake in hot oven just long enough to become slightly brown.

Consommé Daumont. To some chicken force meat add some truffles chopped fine, mix well and form into small dumplings. Cook the dumplings in consommé. Cut two turnips in small squares and boil in salt water. When done add to the consommé, with one-half cup of boiled rice, and croutons soufflés prepared with grated cheese.

Chicken sauté, Austin. Joint a chicken, season well with salt and pepper, put in sauté pan with two ounces of hot melted butter, and fry until brown on both sides. Then add one cup of brown gravy, two sliced truffles, and one spoonful of chopped tarragon. Boil for five minutes.

Jeanette potatoes. Prepare the potatoes as for croquettes, put into a pastry bag with a large star tube, and press through onto a buttered pan, in the form and size of a large rose. Brush the top with yolks of eggs, and bake in oven until brown. Serve on a napkin.

Charlotte Russe. (I). Line a pudding mould with lady fingers, fill with sweetened whipped cream, unmould on a plate and decorate with whipped cream.

(II). Whip to a frost one pint of cream, add one-quarter pound of sugar and a glass of sherry wine. Dissolve two sheets of gelatine in a little hot water, strain, and pour into the cream, heating well. Line a pudding mould with lady fingers and fill with the prepared cream. Allow to stand in the ice box for an hour and a half before serving. Decorate with whipped cream.

Baked shad with raisins. Split the fish and lay at full length on a long buttered dish. Cover the top of the fish with slices of tomato. Put bits of butter on top of the tomato; for a medium sized shad using a lump of butter the size of an egg. Sprinkle chopped parsley over all, and strew seedless raisins around the fish. Then add a half glass of wine, and put in a moderate oven to bake. The fish will be very tender when thoroughly done, but the time required will depend upon the thickness of the fish. From thirty to forty-five minutes is usually sufficient.

APRIL 17

BREAKFAST LUNCHE(

Orange juice

Hominy with cream

Crescents

Chocolate with whipped cream

DINNER

Potage Mon
Perch sauté,
Roast leg of
String beans
Potatoes au
Field salad
Roman punc
Pound cake
Coffee

Oysters mignonette. Put six oysters on half shell on cracked or shaved ice, with a small glass or hollow green pepper filled with mignonette sauce, in the center.

Small tenderloin steak, Demidoff. Put four small broiled tenderloin steaks on a platter, and cover with brown gravy containing olives and sliced canned mushrooms. Garnish both ends of the platter with asparagus tips.

Roman punch. Dress lemon water ice in glasses in pointed shapes, and pour a little rum on top.

Beets, Frouard. Cut some boiled beets with a Parisian spoon into the shape of olives, put in a sauté pan with melted butter, season with salt and pepper, and heat through. Serve in a vegetable dish, or use for garnishing.

Deviled crab in shells. Secure some empty shells from a first-class grocer. Allow one shell to each person and fill with the following: Take the meat of one crab, which is sufficient for four persons, shred it, add a cup of velouté sauce, a teaspoonful of English mustard, a soupspoonful of Worcestershire sauce, a half-teaspoonful of finely chopped parsley, salt, pepper and a bit of Cayenne. Mix well. Fill the shells, covering evenly. Make a paste of a teaspoonful each of English and French mustard and two spoonfuls of melted butter. Spread this over the top, and cover with bread crumbs. Bake for about ten minutes, or until the top is browned.

Roast leg of reindeer. Put in a roasting pan a sliced onion, a sliced carrot, a piece of skin of salt pork, a stalk of celery, some parsley in branches, two bay leaves, two cloves, and one sprig of thyme. Season the leg of reindeer well and lay on top. Put three ounces of butter on the leg, and place in the oven to roast. Baste continually, adding a little water or stock from time to time, to prevent the vegetables from burning. When the roast is done remove to a platter,

and make a brown gravy with the contents of the pan by adding a spoonful of flour, simmer, add one cup of stock, season well, and strain over the meat. Some may be reserved to serve in a bowl, separate. Also serve currant jelly and port wine sauce.

Asparagus tips au gratin. Cut the tips from fresh-cooked asparagus, place in a buttered dish, season with salt and pepper, cover with cream sauce, sprinkle with grated Swiss cheese, put small bits of butter on top, and bake in oven until brown.

APRIL 18

BREAKFAST LUNCHE(

Rice cakes

Apricot marmalade

Rolls

Coffee

DINNER

Little Neck c
Consommé S
Ripe Californ
Fillet of sole
Roast chicke
Sybil potato
Cold asparag
sauce
Fruit salad g
Assorted cak
Coffee

Eggs Epicurienne. Shirr the eggs. When nearly done add a brown gravy to which has been added some small pieces of terrine de foie gras, four slices of truffle, and one sliced canned mushroom.

Strawberries Romanoff. Put some nice ripe strawberries into a bowl, pour some Curaçao over them, and serve with well-sweetened whipped cream, flavored with vanilla, on top. Serve very cold.

Consommé Sévigné, II. Consommé Brunoise with small quenelles (chicken dumplings). Add some chopped chervil and a little Cayenne pepper. Serve very hot.

Flannel cakes. One pound of flour, one ounce of baking powder, two ounces of sugar, two ounces of butter, two eggs, and a pinch of mace. Mix all together with sufficient milk to make a medium

dough, or batter. Beat until smooth, and bake on a hot griddle.

Rice cakes. Boil one-quarter pound of well-washed rice in water for five minutes. Drain off the water and add one pint of milk, cook until rice is soft, drain off the milk and add the rice to a flannel cake batter. Bake in the usual manner.

Fillet of sole, St. Cloud. In a buttered sauté pan put four fillets of sole, season with salt and white pepper, add one-half glass of white wine and a little stock, and boil for ten minutes. Make a white wine sauce and add the following to it: Two dozen boiled mussels and one dozen boiled oysters removed from the shells, six heads of canned mushrooms and twelve slices of truffle. Put the fish on a platter and cover with the sauce.

Fruit salad glacé. One sliced orange and one sliced grapefruit, six slices of pineapple, one banana, one dozen strawberries and a handful of raspberries. Put all in bowl, add two spoonfuls of sugar, a glassful of maraschino and a pony of kirschwasser. Allow to stand in the ice box for an hour. Serve in small individual dishes with a spoonful of vanilla ice cream on top.

Grapefruit cocktail. Slice one grapefruit and one-half orange and put in bowl with a spoonful of sugar and a pony of kirschwasser. Allow to stand for an hour. Serve in grapefruit suprême glasses, decorated on top with brandied cherries.

APRIL 19

BREAKFAST

Raspberries with cream

Plain omelet

Rolls

English breakfast tea

LUNCHE(

DINNER

Purée of spi

Crab meat, S

Roast tende
Cubaine

Gendarme p

Peas and ca

Lettuce and salad

Frozen egg r

Macaroons

Coffee

Sweetbread patties in cream. Soak two pounds of sweetbreads in cold water for two hours, to cause the blood to flow out. Then put them on the fire in one quart of water and two ounces of salt, bring to a boil, and then allow to become cold. Pull off the skin and cut the sweetbreads in pieces one-half inch square. Put in vessel with one cup of bouillon, and boil till soft. Then add a cup of cream, season with salt and a little Cayenne pepper, and boil for five minutes. Knead one ounce of butter with one ounce of flour, and use for thickening. Boil again for five minutes. Serve in hot patty shells, on napkin, garnished with parsley in branches. (Patty shells, Jan. 25).

Purée of spinach (Soup). Bring to a boil two quarts of chicken broth, add one peck of well-washed spinach and two ounces of butter, and boil for an hour. Strain through a fine sieve, and put back in the casserole. It should now be of the thickness of a purée of pea soup. Season well with salt and pepper, and stir in, while boiling, one-quarter pound of sweet butter. Serve with small squares of bread fried in butter.

Roast tenderloin of beef, Cubaine. Roast the beef in the usual manner. Serve with sauce Madère, and garnish with stuffed green or red peppers.

Candied sweet potatoes. Boil four sweet potatoes, remove the skins, and cut in egg shapes. Put in sauté pan with two ounces of butter, and roast slowly.

When nearly brown add a spoonful of powdered sugar and continue roasting till sugar and potatoes are brown.

Cole slaw, ravigote. Slice a white cabbage very thin and put in a salad bowl. Cover with highly seasoned sauce Tartar, and mix thoroughly.

Frozen egg nogg. One quart of milk, six eggs, one-half pound of sugar, one pony of brandy, one pony of rum, and one-half teaspoonful of grated nutmeg. Mix well, strain, and freeze. Serve in glasses.

APRIL 20

BREAKFAST LUNCHE(

Stewed prunes

Plain shirred eggs

Rolls

Coffee

DINNER

Consommé T

Scalloped ha
cheese

Rump of bee

Peas

Parisian pot

Beets Frouar

Chocolate ic

Assorted cak

Coffee

Eggs en cocotte, Valentine. Mix some crab meat with a little well-seasoned cream sauce. Put a spoonful in the bottom of a buttered cocotte dish, break an egg on top, salt and pepper the egg, put a little more crab meat and cream on top, sprinkle with grated Parmesan cheese, put some bits of butter on top, and bake in oven for five minutes.

Consommé Théodora. Put in the consommé, equal parts of small chicken dumplings, royal, and boiled

asparagus tips. Before serving add some chopped chervil.

Vanilla custard pie. Six eggs, one quart of milk, one-quarter pound of sugar, one-half of a vanilla bean. Boil the milk with the vanilla bean. Mix the eggs with the sugar and add to the milk. Strain, and fill a large pie dish lined with a thin pie dough, and bake in a moderate oven until set.

Lemon custard pie. Same as vanilla custard pie, except use the grated rind and the juice of two lemons instead of the vanilla bean.

Orange custard pie. Same as lemon custard pie, but use two oranges instead of the lemons.

Cocoanut custard pie. Same as vanilla custard pie, but put a handful of shredded cocoanut in the bottom of the pie before filling.

Vanilla meringue pie. Same as vanilla custard pie, but when baked, cover, and ornament the top with meringue paste, dust with powdered sugar, and put back in oven to color.

Meringue paste for pie. The whites of four eggs beaten firm and stiff; then add one-half pound of powdered sugar and mix well. Flavor to taste.

Lemon meringue pie. Same as lemon custard pie, but cover and ornament with meringue paste, and bake until colored.

Orange meringue pie. Same directions as for lemon meringue pie.

Lemon pie, special. The yolks of eight eggs, six ounces of sugar, three lemons, the whites of four eggs. Mix the yolks, sugar, and the grated rinds and

the juice of the lemons, and beat over a fire until thick. Then add the whites of eggs well beaten, and pour into a large pie dish lined with thin pie dough. Bake slowly. Serve with powdered sugar on top.

Cocoanut meringue pie. Same as cocoanut custard pie, but cover with meringue paste, and bake until colored.

APRIL 21

BREAKFAST

Strawberries with cream

Virginia ham and eggs

Rolls

Cocoa with whipped cream

LUNCHE(

DINNER

Toke Points
Potage santé
Boiled salmo
Roast capon
Parsnips wit
Duchesse po
Endive salad dressing
Frankfort pu Sabayon
Coffee

Boiled salmon, Villers. Cut two slices of salmon about one and one-half inch thick. Put in vessel with one quart of water, a bouquet garni, one spoonful of salt, a teaspoonful of whole black peppers, and one spoonful of white wine vinegar. Boil slowly for twenty minutes. In a casserole put two ounces of butter, heat, and then add two ounces of flour. When the flour is hot add a pint and a half of the fish broth from the salmon, and boil for five minutes. Then add the yolk of one egg and one cup of cream, mix well, season with salt and pepper, and strain. Add to the sauce one can of sliced mushrooms and half a pound of picked shrimps. Place the salmon on a platter and pour the sauce over it.

Frankfort pudding. One-quarter pound of butter, one-quarter pound of sugar, the yolks of seven eggs, six ounces of cake crumbs, the whites of six eggs, and some vanilla flavoring. Mix the butter with the sugar, and work well with a wooden spoon until creamy, then add the yolks, one by one, and mix thoroughly. Add the cake crumbs; which are made

by passing left-over cake through a colander with large holes; flavor with the vanilla extract, and mix well. Beat the whites to snow, and add to the batter, mixing very lightly. Put in a buttered pudding mould and bake. Serve hot Sabayon sauce separate, or pour over the pudding.

Sabayon sauce. In a copper kettle put six yolks of eggs and six ounces of powdered sugar. Set on a slow fire, or bain-marie, and beat until warm. Add a glass of Marsala or sherry wine and whip until it thickens. Serve either hot or cold.

Boiled parsnips. Peel a half dozen parsnips, wash, and boil whole in salt water. When done cut in slices, or some fancy shape, and put in sauce pan with two ounces of butter. Heat through. Season with salt and pepper.

Parsnips in cream. Cut boiled parsnips in pieces two inches long, put in sauce pan with one cup of cream sauce, season with salt and white pepper. Serve in deep vegetable dish, and very hot.

Victor dressing. Two pinches of salt, one pinch of fresh-ground black pepper, one spoonful of tarragon vinegar, two spoonfuls of olive oil, and one teaspoonful of chopped chervil.

APRIL 22

BREAKFAST LUNCHE(

Fresh cherries

Flannel cakes with maple syrup

Rolls

Coffee

DINNER

Consommé S

Ripe olives v
and oil

Deviled crab

Tenderloin c
Cumberland

Stuffed cucu

Sweet potato
style, II.

California sh

Assorted cak

Coffee

Consommé Soubise. Mix one cup of purée of onions, one pint of cold chicken broth, three whole eggs and the yolks of three eggs; season with salt,

pepper, and a little grated nutmeg. Strain through a fine sieve, put in buttered moulds, and cook in bain-marie. Allow to set, slice, and serve in hot consommé.

Ripe olives with garlic and oil. Rub an olive dish or salad bowl with garlic. Put the olives in the dish, add a spoonful of olive oil, and roll the olives in the dish for a few minutes.

Austrian chicken fritters. Chop the meat of a boiled or baked fowl, season with salt, pepper, nutmeg and herbs; place in a saucepan, and add enough cream or white sauce to moisten. To each cup of the meat and cream add the yolk of one egg. Cut some sandwich bread into thick slices. Mix a pint of milk with two well-beaten eggs. Spread the sandwich bread with a thick layer of the creamed chicken, press two pieces of the bread together, as if making a sandwich, dip this in the egg and milk mixture, then roll in sifted bread crumbs, and fry in hot lard to an even brown color; and in the same manner as for pancakes.

Sweet potatoes, Southern, II. Peel some sweet potatoes and cut lengthwise into strips about an eighth of an inch thick. Put some butter into a sauté pan, and the potatoes, and sprinkle them with brown sugar. Then place on top another layer of potatoes, sprinkle them with sugar, and so on, filling the pan. Add hot water, cover the dish, and set in the oven and bake until soft.

California sherbet. Fill glasses with orange water ice, and on top place five strawberries that have been soaked in California brandy.

Tenderloin of beef, Cumberland. Roast tenderloin of beef, sauce poivrade, garnished with stuffed

cucumbers.

Stuffed cucumbers. Peel two cucumbers and cut in pieces one and one-half inches thick. Put in casserole and cover with a quart of water, season with a pinch of salt, bring to a boil, and cool off. With a round cutter remove the inside from the cucumbers, leaving firm rings. Place these on a buttered sauté pan and fill with the following stuffing: Mix a cup of bread crumbs with a cup of purée of fresh mushrooms; season with salt and pepper, add the yolks of two raw eggs, and some fresh-chopped parsley. Mix well, and fill the cucumbers. Cover with buttered manilla paper, put a cup of bouillon in the bottom of the pan, and bake in oven for twenty minutes. Serve as a garnishing for entrées, or fish; or as a vegetable course, on a platter, with tomato sauce or meat gravy.

APRIL 23

BREAKFAST LUNCHE(

Baked apples with cream

Boiled eggs

Dry toast

Coffee

DINNER

Potato soup,

Broiled herr
sauce

Hollandaise

Roast leg of
wine sauce

Sweet potat
with rum

Asparagus ti

Vanilla char
glacée I

English chuck steak, maître d'hôtel. This steak is cut from the end of the saddle, near the legs. It should be cut all the way across the saddle, and about an inch and a half thick. Season with salt and pepper, dip in oil, and broil. When done put on a

platter, cover with maître d'hôtel sauce, and garnish with lemon and watercress.

White beans and tomatoes. Soak two pounds of white beans in cold water, over night. Then put the beans in a vessel with three quarts of water, a ham bone, a bouquet garni, and a handful of salt. Bring to the boiling point, skim, cover, and boil until well done. Remove the ham bone and the bouquet, and drain off the water. In a casserole put two ounces of butter and a chopped onion, and simmer until nice and yellow. Then add four peeled and chopped fresh tomatoes, or a quart of canned tomatoes, and simmer for thirty minutes. Then add the beans, season with salt and pepper, and simmer all together for fifteen minutes.

Oysters, mariné. Same as pickled oysters.

Potato soup, Dieppoise. In a sauce pan put three ounces of butter, one sliced celery root, two leeks, a half dozen sliced parsley roots, and simmer for five minutes. Then add two pounds of potatoes sliced very thin, and two quarts of bouillon. Season with salt and pepper, and boil for forty-five minutes. Just before serving add two rolls that have been sliced thin and toasted in the oven, and a little fresh-chopped parsley.

Sweet potatoes flambé with rum. Boil and peel four sweet potatoes, and cut in egg shapes. Put in pan with two ounces of butter and roast until nice and yellow. Then add a little salt and a teaspoonful of sugar, heat, and then put in chafing dish. Pour two ponies of rum on top, light, and bring to the table flaming.

Vanilla charlotte glacée. Line a pudding mould

with lady fingers, fill with vanilla ice cream, unmould, and decorate with whipped cream and glacé cherries.

Dartois Chantilly. Roll some puff paste with six turns, and about one-quarter inch thick. Cut in strips two inches wide and four inches long. Place them in a wet pan about one-half inch apart, and let them set for a few minutes, then brush over with egg, and with the point of a small knife mark a line about one-eighth inch deep all around the cakes, and about one-quarter inch from the edges. Bake in rather hot oven for about twenty-five minutes. Remove the top while hot, and empty the cake, leaving only the dry crust. Fill with sweetened whipped cream, vanilla flavor, after cooling.

APRIL 24

BREAKFAST LUNCHE(

Orange marmalade

Finnan haddie in cream

Baked potatoes

Rolls

Oolong tea

DINNER

Little neck c

Burned farin

Radishes

Fillet of sole
cardinal

Olivette pot

Roast shad a
l'Américaine

Artichokes,

Lettuce sala

English rice

Coffee

Eggs en cocotte, plain. Break one or two eggs in a buttered cocotte dish, season with salt and pepper, put a little butter on top, and bake in oven for a few minutes. Serve on napkin or paper doily.

Burned farina soup. Melt in a casserole one-half pound of butter; when hot add three-quarters of a pound of farina, and roast on top of the range, stirring with a wooden spoon so it will not stick to the bottom. Cook until the color of a chestnut, then add two quarts of boiling water, season with salt and pepper, and boil for one hour. This is a good soup for

Friday.

Fillet of sole, cardinal. In a buttered sauté pan put four fillets of sole, season with salt and white pepper, add one-half glass of white wine, cover with buttered paper, and bake in oven for ten minutes. Remove the fillets to a platter, and to the sauté pan add one pint of white wine sauce. Bring to a boil and then stir in two tablespoonfuls of lobster butter. When the butter is melted strain the sauce over the fish.

Roast shad and roe, à l'Américaine. Secure from the fish dealer a fresh shad with the roe inside, and without the belly cut open. In a roasting pan put four ounces of butter, one chopped onion, a carrot cut in very small dices, a spoonful of chopped parsley, and a bay leaf, clove, and a garlic clove, all chopped fine. Place the fish on top, season well with salt and pepper, put a few bits of butter on top of the fish, and place in the oven. Baste continually, and if the pan becomes too dry, add one-half glass of white wine, baste, and then add one-half glass of water. Bake for about an hour in a moderate oven. When done place on a platter and pour the sauce in the pan over the fish. A spoonful of Worcestershire sauce, and the juice of a lemon or two, may be added to the sauce if desired.

English rice pudding. Three pints of milk, one-quarter of a pound of rice, one-quarter of a pound of sugar, and one-half of a vanilla bean split in two. Boil the milk with the vanilla bean, then add the washed rice, and cook for about forty minutes. Add the sugar and boil again for a few minutes, turning carefully with a wooden spoon, so it will not stick to the bottom. Then remove from the fire, add one cup of thick cream, and pour into deep china vegetable

dishes, and bake in a hot oven until brown on top. Use one large dish for baking, or individual ones, as desired.

APRIL 25

BREAKFAST LUNCHE(

Grapefruit à la Rose

Boiled eggs

Dry toast

Coffee

DINNER

Cream of po

Pickles

Tenderloin s
Polonaise

Spinach witl

Mashed pota

Lettuce and
salad

Orange custa

Coffee

Grapefruit à la Rose. Peel and slice two grapefruit and put in salad bowl. Mix one-half cup of fresh strawberries and one-half cup of fresh raspberries and two spoonfuls of powdered sugar, and strain through a fine colander. Have all very cold. Put the grapefruit in glasses and pour the fresh fruit sauce over it.

Fillet of sand dabs, fried. Cut the fillets from four sand dabs, season with salt and pepper, roll in flour, then in beaten eggs, then in bread crumbs, and fry in hot swimming lard. When done serve on napkins with fried parsley and quartered lemons. Serve sauce Tartar or sauce verte separate.

Sauce verte. In a mortar mash equal parts of chives, chervil and parsley. When very fine add some mayonnaise sauce, mix well, and strain through a cheese cloth. Season well before serving.

Leberkloese (liver dumplings). Remove the skin from a calf's liver of good size, and scrape well with a fork to remove all the nerves. Then put in a bowl and add four cups of fresh bread crumbs, three eggs, a little salt, pepper, grated nutmeg, chopped parsley, chopped garlic, one chopped onion and four chopped shallots fried in butter, a teaspoonful of chopped thyme leaves, and one bay leaf chopped almost to a powder. Mix all well together, and drop with a soupspoon into boiling bouillon or salt water, and cook slowly for about twelve minutes. Place on a platter with a little brown gravy; or, in a pan put three ounces of butter with one cup of bread cut in small squares and fry until nice and yellow, then pour over the dumplings, and sprinkle chopped parsley on top.

Tenderloin steak, Polonaise. Broil the steak, put on a platter, cover with maître d'hôtel sauce, and garnish with cauliflower Polonaise.

APRIL 26

BREAKFAST	DINNER
Sliced oranges	Consommé à l Russe

Ham and eggs
Rolls
Coffee

LUNCHEON

Eggs gourmet
Honeycomb tripe with cream and peppers
Baked potatoes
Fresh vegetable salad
Imperial pancake
Demi tasse

Salted Brazil r
Frogs' legs, sa sec
Breast of tame Virginia style
Fried apples
Wax beans in
Romaine salad
Neapolitan ice cream
Assorted cake
Coffee

SUPPER

Angels on horseback
Chicken à la K
Coffee

Eggs gourmet. Spread some terrine de foie gras on four pieces of toast, lay a poached egg on top of each piece, and cover with sauce Périgord.

Honeycomb tripe with cream and peppers. Cut three pounds of tripe in strips about two inches long and one-half inch wide, and put in casserole with cold water and a spoonful of salt. Bring to a boil and cook for ten minutes. Then drain off the water, add one pint of milk, season with salt, and boil for thirty minutes. Cut six green peppers in small squares, and put in casserole with three ounces of butter, simmer until done, then add one pint of cream sauce, boil for a minute, and add to the tripe. Boil together for five

minutes.

Imperial pancakes. Make some thin pancakes, and cut in circular shapes with a three-inch round cutter. With the same cutter cut some sponge cake, and about one-half inch thick. Put some apple sauce on top of the cake, then one of the round pieces of pancake, and repeat until you have four layers with the pancake on top. Decorate with meringue paste, with a pastry bag and a fancy tube, and form in the shape of a crown on top. Put in oven to give a light color.

Consommé à la Russe. To consommé brunoise add a spoonful of boiled barley and a few squares of boiled smoked beef tongue for each person.

Breast of tame duck. Cut the breasts from a tame duck, season with salt and pepper. Put a piece of butter in a sauté pan, add the breasts and sauté for about fifteen minutes if the duck is a young one. Serve on a platter covered with sauce Colbert.

Breast of duck, Virginia style. Broil two slices of Virginia ham and lay on top of the breasts prepared as above.

Boiled wax beans. Cut the strings from both sides of the beans, and cut the beans in two. Boil in salted water until done, then drain off the water, and to each pound of beans add two ounces of butter and a little salt and pepper. Simmer for a few minutes, and sprinkle with chopped parsley before serving.

Angels on horseback. Select large eastern oysters, wrap a slice of thin raw bacon around each oyster, and fasten with a wooden toothpick. Dip them in beaten eggs mixed with a little Worcestershire and

English mustard, then roll in fresh bread crumbs, and place in a buttered sauté pan with bits of butter on top of each oyster. Bake in hot oven for about eight minutes, and serve on toast. Pour maître d'hôtel sauce on top, and garnish with parsley in branches and halves of lemon.

APRIL 27

BREAKFAST

Grapefruit juice

Oatmeal and cream

Rolls

Cocoa

LUNCHE(

DINNER

Purée of gre

Lyon sausage
Fillet of turb
Leg of mutto
O'Brien pota
Escarole and salad
Jam roll puc
Coffee

Poached eggs, d'Artois. Place the poached eggs on toast and pour thick tomato sauce over them.

Purée of green asparagus. Heat in a casserole three ounces of butter, then add three ounces of flour and four pounds of green asparagus cut in small pieces, one quart of milk, one quart of chicken broth or bouillon, a bouquet garni, a little salt, and one teaspoonful of sugar. Boil for an hour, and strain through a very fine sieve. Then put back in casserole and add the yolks of two eggs mixed with one cup of cream. Cut some bread in small squares, fry in butter, and add just before serving.

Fillet of turbot, Windsor. Cut six fillets of fish, put in a buttered sauté pan, season with salt and white pepper, add one-half glass of white wine and one-half glass of stock, cover with buttered manilla paper, and boil until done. Make a white wine sauce and add to it one dozen parboiled oysters and the tail of a lobster cut in slices. Place the fillets on a platter, pour the sauce over them, and garnish with six fried shrimps.

Leg of mutton, Choiseul. Roast leg of mutton, sauce Madère, garnished with small croustades of purée of

peas and purée of spinach, and fresh mushrooms sauté in butter.

Jam roll pudding. Mince fine one pound of suet, add a pound of flour, a pinch of salt and a cup of milk, making a rather hard dough. Roll out to the thickness of a quarter of an inch or less. Cover evenly with a layer of any kind of fruit jam, then roll up like a sausage, wrap in a wet cloth, tie with a string so it will not become loose, and steam for an hour. Cut into individual pieces, and serve warm, with hard and soft sauces.

Peach Norelli. Fill two meringue shells with a small tablespoonful of vanilla ice cream. On a fancy plate place an ice cold whole preserved peach, or a fresh peach that has been cooked in syrup. On two sides of the peach press the filled meringue shells, decorate the center with whipped cream, and on the top place a whole marron glacé.

APRIL 28

BREAKFAST LUNCHE(

Honey in comb

Plain scrambled eggs

Buttered toast

Coffee

DINNER

Consommé C

Brook trout
style

Larded tend
Montpasson

Onion glacé

Quartered a

Parisian pot

Field salad

Meringue gl
chocolat

Coffee

Consommé Céléstine. Make some thin pancakes,

cut in strips like matches, and serve in consommé.

Larded tenderloin of beef. Lard a tenderloin of beef, after removing the fat and skin. Put in a roasting pan with a sliced onion, carrot, celery, a little leek, parsley, one bay leaf, six cloves, and one spoonful of whole black peppers. Put some small bits of butter on top of the tenderloin, season with salt and pepper, and place in a hot oven. Baste frequently. After the fillet is done remove to a platter, place the pan on top of the stove and take off the fat except about one spoonful. Then add one spoonful of flour, stir well, and add two cups of stock and a spoonful of meat extract, season with salt and pepper, boil for five minutes, and strain. Add one-half glass of good Madeira wine, pour half of the sauce over the tenderloin, and serve the rest in a sauceboat.

Larded tenderloin of beef, Montbasson. Cook the tenderloin as above, but serve with sauce Madère, and garnish with a bouquet of quartered artichokes, glacéd onions, and Parisian potatoes.

Quartered artichokes. Cut four large artichokes in quarters, remove the fuzzy parts on the inside, and immediately rub the quarters with lemon so they will not become black. Boil in salt water until soft.

Pears Bourdaloue. Peel and cook some nice pears in a light syrup, which can be made of one pint of water and one pound of sugar. Mix a half pound of sugar with the yolks of eight eggs and two ounces of flour. Boil one quart of milk with half of a vanilla bean, and pour into the yolks and sugar, and cook until it thickens. Add two ounces of sweet butter and mix well, making a nice smooth cream. Put some of this cream on a plate and put the cooked pears on

top. The pears may be cut in half and cored, if desired. Cover the pears with the rest of the cream, sprinkle some macaroon crumbs on top, and put in a hot oven to brown. Serve very hot.

APRIL 29

BREAKFAST

Strawberries with cream

Fried hominy

Country sausages

Rolls

Coffee

LUNCHE(

DINNER

Cream of pa

Ripe olives

Tomcods, M
Chicken sau
Alligator pe
Omelette au
cognac

Pickled salmon, St. Francis. Cut in small pieces two pounds of raw salmon and put in sauté pan, add a can of sliced cèpes, a cupful of sliced sour pickles, one-half cup of sliced green olives, a glass of white wine, a pint of tomato ketchup, one spoonful of salt, one tablespoonful of paprika, and four peeled tomatoes, squeezed and cut in small pieces. Put on fire, bring to the boiling point, set on back of the stove and let stand for a half hour. Then put in earthen jar and place in ice box. Serve cold.

Eggs, Commodore. Cook the eggs en cocotte, just before serving pour a little Béarnaise sauce on top.

Hashed fillet of beef, Sam Ward. Take the unused portions of roasted or larded tenderloin of beef and cut in small squares. Also an equal amount of boiled potatoes cut in the same way. In a sauté pan put one chopped onion and two green peppers cut in small dices, with two ounces of butter. Simmer until soft, then add the potato and meat, one cup of bouillon, or two cups, if necessary, season with salt, cover, put in oven and cook for thirty minutes. Serve on platter with chopped parsley on top, and garnished with small pieces of toast.

Cream of parsnips. Peel and slice six parsnips and put in vessel with one pint of chicken broth, boil, and when soft add one pint of cream sauce. Boil for ten minutes and then pass through a fine sieve. Put back in vessel, add one pint of thick cream, season

with salt and pepper, and add two ounces of sweet butter before serving.

Tomcods, Montmorency. Put four tomcods on a buttered flat sauté pan, season with salt and pepper, put four canned heads of mushrooms on top of each fish, cover with Italian sauce, sprinkle with a little grated cheese, put small bits of butter on top, and bake in a moderate oven for twenty minutes. Before serving pour the juice of two lemons over the fish, sprinkle with chopped parsley, and serve in same pan.

Chicken sauté, Madeleine. Joint two spring chickens and put in sauté pan with three ounces of butter, season with salt and pepper, and then simmer for five minutes. Then sprinkle two spoonfuls of sifted flour over the chicken and simmer for two minutes. Add one pint of boiling milk and boil for ten minutes. Then remove the chicken to a platter, bring the sauce to a boil, add one cup of cream, and strain over the chicken. See that the sauce is well seasoned. Sprinkle about one and one-half cupfuls of macédoine vegetables over all.

Omelet au cognac. Sprinkle a plain omelet with plenty of powdered sugar, burn with a red-hot poker, pour two ponies of cognac around the omelet, and set afire before bringing to the table.

APRIL 30

BREAKFAST

Raspberries with cream

Waffles

Chocolate with whipped cream

Crescents

LUNCHE(

DINNER

Consommé p
royal

Salted almo

Halibut, Ric

Roast tame
olive sauce

Sweet potat
style

Stewed toma
fashion.

Cold asparag
mayonnaise
Biscuit Tort
Assorted cak
Coffee

Eggs à la Turque. To shirred eggs add a few chickens' livers sauté, in brown gravy. Place a slice of truffle on top of each egg.

Deviled chickens' legs. Left over boiled or broiled chickens' legs may be utilized. Season with salt and pepper, spread with a little French mustard mixed with a little powdered mustard and Worcestershire sauce. Roll in fresh bread crumbs, and broil over a slow fire. When done serve on a platter with devil sauce, or sauce poivrade.

Devil sauce. In a casserole put one chopped shallot and one ounce of butter, and merely warm, then add the juice of a lemon, one spoonful of French mustard, one spoonful of Worcestershire sauce, and one pint of brown gravy. Season with salt and pepper, boil for five minutes, and strain.

Consommé printanier. Cut all kinds of spring vegetables in fancy or dice shapes, boil in salt water, and serve in hot consommé. Just before serving add some small leaves of chervil. The vegetables commonly used are carrots, turnips, peas, string beans, small green asparagus tips, small flowers of cauliflower, etc.

Halibut, Richmond. Make a border with a potato croquette preparation, around a silver platter. Remove the skin and bones from two pounds of halibut and boil in salt water for ten minutes. Then

put in vessel, add one-half pint of cream and one pint of cream sauce, season with salt and Cayenne pepper, and boil together for five minutes. Then place inside the border on the silver platter, sprinkle with grated cheese, put small bits of butter on top, and bake in oven until nicely colored.

Olive sauce. Remove the stones from twenty-four green olives, cut the olives in two, and put in a casserole with a glass of sherry or Madeira wine, and boil until nearly dry. Then add one pint of brown gravy, season with salt and a little Cayenne pepper, and boil for five minutes. Serve with any meat.

Stewed tomatoes, family fashion. Peel six tomatoes and cut each in eight pieces. Put in a casserole with three ounces of butter, season with salt and pepper, add a pinch of sugar and two slices of bread cut in small squares, cover, and simmer on a slow fire for about forty minutes.

MAY 1

BREAKFAST

Stewed prunes

Melba toast

DINNER

Ceylon tea

LUNCHEON

Little Neck clam cocktail

Broiled striped bass, maitre d'hôtel
Potatoes natural
Lettuce and tomato salad

French pancakes

Coffee

Fillet of sole, Marguery. Put four fillets of sole in a

buttered sauté pan. Season each fillet with salt and a little Cayenne pepper, add one-half glass of white wine, and cover with buttered manilla paper. Put in oven and cook for six minutes. Remove the fillets to a buttered silver platter, place six boiled mussels and one head of canned mushrooms on top of each fillet. Now add to what wine is left in the sauce pan, one spoonful of white wine sauce, and bring to a boil, and bind with the yolks of two eggs and two ounces of butter. Stir well so the butter will be thoroughly melted. Strain and pour over the fish, sprinkle with grated bread crusts, and bake in a very hot oven just long enough to acquire a light golden color.

Vol au vent of salmon, Génoise. Make one large, or four individual, vol au vent shells. Boil one pound of salmon in salted water; when done cut in pieces one inch square, put in casserole, cover with one-half pint of Génoise sauce, add eight heads of canned mushrooms, season well, and fill the shells.

Chicken sauté, Montpensier. Joint a spring chicken and season with salt and pepper. Melt in a sauté pan one ounce of butter; when hot add the chicken and sauté until nice and brown. Then sprinkle with one-half spoonful of flour and let that get brown; add one-half cup of bouillon and a spoonful of meat extract, and simmer without being covered for five minutes. Then remove the chicken to a platter, season the sauce well and pour over it. Garnish with quartered tomatoes sautéed in butter, and chopped parsley and chives, and also with small pieces of bread cut in heart shapes and fried in butter.

Yorkshire buck. Welsh rabbit on anchovy toast with a poached egg and two strips of broiled bacon on top.

MAY 2

BREAKFAST

Baked apples with cream

Buckwheat cakes, maple syrup

Rolls

English breakfast tea

LUNCHE(

DINNER

Farina soup,
Joseph

Fillet of flou
Pompadour

Larded sirloi
D'Orsay

Artichokes j

Rissolées po

Romaine sal

Burgundy w
Assorted cak
Coffee

Breast of squab, Périgord. Cut the breasts from four squabs, season with salt and pepper, roll in flour, and fry in sauté pan in three ounces of butter. When done place on toast and cover with sauce Périgord.

Fillet of flounder, Pompadour. Cut the fillets from a flounder and place them on a china platter, season with salt, pepper, the juice of a lemon, and a spoonful of olive oil. Set in the ice box for twelve hours; then take out and roll in flour, then in beaten eggs, and finally in bread crumbs, and fry in swimming lard. When done place on a platter on a napkin, and garnish with fried parsley and quartered lemons. Make a sauce of six fillets of anchovies cut in small slices, mixed with sauce Tartar, well seasoned, and serve separate.

Artichokes jardinière. Boiled artichoke bottoms filled with macédoine of vegetables.

Farina soup, Francis Joseph. Roast a pheasant in the oven for five minutes to obtain a slight color, then put in fresh-prepared consommé and boil until soft. Then strain the consommé, bring to a boil, add three pints of farina and boil for fifteen minutes. Then bind with the yolks of two eggs and one-half cup of cream, add a glass of sherry wine, one spoonful of grated cheese; season with salt, a little cayenne pepper and the juice of a lemon. Cut the breast of the pheasant in thin slices and put in the soup tureen and pour the soup over it; give it a sprinkle of chopped parsley, and serve hot.

MAY 3

BREAKFAST

Baked apples with cream

Buckwheat cakes, maple syrup

Rolls

English breakfast tea

LUNCHE(

DINNER

Consommé c

Ripe Califor

Fillet of sme

Chicken sau

Turnips glac

Potato croqu

Endives sala

Biscuit glacé
peppermint

Macaroons
Coffee

Suprême of oysters, St. Francis. For about eight people. Use twenty California oysters or seven Eastern oysters for each person. Serve like an oyster cocktail in grapefruit suprême glasses in the following sauce: Mix one cup of tomato ketchup, a short cup of cream, one teaspoonful of Worcestershire sauce, one teaspoonful of lemon juice, season with salt, a dash of tobasco, and paprika. The cream should be added last. Keep the sauce on ice until needed.

Eggs, Malakoff. Spread some fresh caviar on four pieces of toast, lay a poached egg on each, and cover the eggs with horseradish sauce and cream.

Consommé chiffonnade. Cut equal parts of lettuce and sorrel in Julienne style, put in casserole, cover with water, bring to a boil, then drain off water and allow to become cool. Then put back in casserole, add two quarts of consommé, and boil very slowly for about thirty minutes. Before serving add a little chopped parsley and chervil.

Fillet of smelts, Stanley. Split six smelts, remove the bones, season with salt and pepper, place in a buttered sauté pan, add one-half glass of white wine, and cover with buttered paper. Bake in oven for five minutes, and then place the fillets on a platter. Make a cardinal sauce but add to it the tail of a lobster cut in small squares, twelve slices of truffles, and six heads of canned mushrooms, sliced. Pour over the fish.

Cardinal sauce. One pint of sauce au vin blanc;

bring to a boil and stir in two spoonfuls of lobster butter.

Chicken sauté, Demidoff. Joint a spring chicken, season with salt and pepper and put in sauté pan with two ounces of butter. Heat, add the chicken, and sauté on both sides for fifteen minutes. Then add a cup of Madeira sauce, and dress on a platter with sauce over it. Garnish the platter with turnips glacé; onions glacé; queen olives with the stones removed, and warmed in sherry wine; and French carrots.

MAY 4

BREAKFAST LUNCHE(

Raspberries with cream

Boiled eggs

Buttered toast

Coffee

DINNER

Purée of red

Radishes

Fillet of hali

Sweetbreads
Zurich

New peas, a

Julienne pot

Roast chicke

Lettuce and
salad

Savarin Mira

Coffee

Ox tail braisé. Cut two ox tails in pieces three inches long, wash well and dry with a towel or cloth. Season with salt and pepper. In a casserole put three ounces of butter, put on the stove, and when hot add the ox tail. Sauté until nice and brown, then add three spoonfuls of flour, and let that become brown also. Then add one quart of boiling water, a bouquet garni, a little salt, one-half can of tomatoes, or four chopped fresh tomatoes, one piece of garlic, an onion

and a carrot. Cover the casserole and put in the oven until the ox tail is soft. It will require two or three hours. When done remove the ox tail to a platter, reduce the sauce, season well, and strain over the ox tail on the platter.

Purée of kidney beans. Soak three pounds of dry red kidney beans in cold water over night. Then put on fire with two quarts of cold water, a handful of salt, a ham bone, an onion, a carrot and a bouquet garni. Skim well, and when it boils, cover and cook until soft. Remove the ham bone, carrot, onion, and bouquet garni, and strain the beans through a fine sieve. Put back in casserole, boil again, then season with salt and pepper, and add three ounces of butter, little by little, and stir well until thoroughly melted. Serve with bread cut in small squares and fried in butter.

Fillet of halibut, Bristol. Put four fillets of halibut in a buttered sauté pan, season with salt and pepper, cover with buttered paper, add one-half glass of milk and water mixed, and cook. When done place the fish on a buttered platter, garnish with two dozen parboiled oysters, and cover all with cream sauce. Sprinkle with grated cheese, put small bits of butter on top, put in oven and bake until colored.

Sweetbreads braisé, Zurich. Put some braised sweetbreads on a platter and garnish with croustades financière and sauce Madère.

MAY 5

BREAKFAST

Gooseberries in cream

Waffles

Honey in comb

Coffee

LUNCHE

DINNER

Consommé c

Crab legs, Jc

Fillet of beef

Pâté de foie

Hearts of let

Omelet with strawberries

Demi tasse

Oranges en suprême au Curaçao. Slice two oranges, sprinkle with a spoonful of powdered sugar, and add one pony of Curaçao. Have well iced, and serve in large suprême glasses.

Consommé croûte au pot. Cut carrots, turnips, cabbage and leeks in small thin squares, parboil, and finish cooking in consommé. Serve with sliced French bread browned in oven.

Crab legs, Josephine. Bread the crab legs with fresh bread crumbs, and fry in a pan, with butter. Dish up on a round platter, with sliced fresh mushrooms sauté in butter in center. Serve sauce Colbert separate.

Fillet of beef, Cendrillon. Roast tenderloin of beef, sauce Madère, garnished with the following: Shape some potato croquettes in the form of small patties, about one and one-half inch in diameter and one inch high. Roll in flour, beaten eggs, and bread crumbs. Mark about an eighth inch deep on top with a small round cutter, and fry in swimming lard. Then lay out on a towel, lift out the cover formed by the cutter, and save. Scoop out the center, fill with a soubise (purée of onions), and replace the cover.

MAY 6

BREAKFAST

Strawberries and raspberries, with cream

Scrambled eggs

Rolls

Oolong tea

LUNCHE

DINNER

Lamb broth

Ripe Califor

Lake Tahoe
d'hôtel

Calf's head,

Roast chicke

Peas

Potatoes au

Watercress s

French pastr

Coffee

Eggs Châteaubriand. Spread some foie gras on a piece of toast, lay a poached egg on top, and cover with tomato sauce.

Breaded lamb chops, reformé. Mix the crumbs made from one loaf of bread with two slices of chopped ham and one spoonful of chopped parsley. Season eight chops with salt and pepper, roll in flour, then in beaten eggs, and finally in the crumbs mixed as above. Fry in hot butter, and when done place on a platter and pour around them the following sauce: Cut in small strips, and in equal parts, some gherkins, beets, fresh mushrooms sauté in butter, or canned mushrooms, smoked beef tongue, and the whites of hard-boiled eggs. Add one pint of good meat gravy and a spoonful of melted currant jelly. Season with salt and Cayenne pepper. Serve some of the sauce separate.

Lamb broth, à la Grecque. Cut a pound of raw lamb, from the shoulder or leg, in dices about one-half inch square. In a casserole put three ounces of butter and set on the stove. When hot add the lamb and one chopped onion and simmer together for ten or fifteen minutes. Then add two spoonfuls of flour and one spoonful of curry powder, and simmer for five minutes, then add two quarts of stock, bouillon or hot water. If water is used add a bouquet garni. Bring to a boil and cook for fifteen minutes, then add a cup of washed rice and boil until soft. Season with salt and pepper, remove the bouquet garni if used, add one tablespoonful of Worcestershire sauce and a teaspoonful of sugar. Serve with a little chopped parsley.

Calf's head, Providence. Boil a calf's head with the brain and tongue. Place one piece of each, for each

person, on a platter, cover with sauce Madère with mushrooms and olives.

MAY 7

BREAKFAST

Sliced bananas with cream

Ham and eggs

Rolls

Coffee

LUNCHE(

DINNER

Little Neck c

Consommé V

Fillet of sole

Sweetbreads
Godard

Roast leg of
jus

Sweet potat
style

Purée of sal

Vanilla ice c

Assorted cak

Coffee

Crab salad, Louis. Arrange lettuce leaves around the inside of a salad bowl, with a few sliced leaves on the bottom. Put crab meat on top of the sliced leaves, and a few sliced hard-boiled eggs and sliced chives on top of the crab meat. In another bowl mix one-half cup of French dressing with one-half cup of Chili sauce, two spoonfuls of mayonnaise, salt, pepper, and one teaspoonful of Worcestershire sauce. Pour over the salad, and serve very cold.

Braised mutton chops. Have six chops cut one and one-half inches thick, season with salt and pepper. In a sauté pan on the stove put one spoonful of fat or lard, and when hot add the chops and fry on both sides until brown. Then drain off the fat, add two ounces of butter, sprinkle with a spoonful of flour, add one pint of stock, one crushed tomato, one bay leaf, one clove; and then simmer slowly for an hour and a half. When done place the chops on a platter, season the sauce well, and strain over the chops.

Consommé Vivieurs. Make a Julienne of beets, leeks and celery, in equal parts, parboil in salt water, and finish cooking in consommé. Then add the breast

of a boiled chicken also cut Julienne. Chop a raw beet, press out the juice and add to the consommé. This will give it a nice reddish color. Serve croûtons diablé separate.

Croûtons diablé (for soup). Use either white or rye bread, and cut in round pieces the size of a quarter of a dollar. Mix some grated Parmesan cheese with Cayenne pepper, and put on the round pieces of bread. Place on a flat pan and bake in oven until brown. Serve on a napkin.

Fillet of sole, Suchet. Make a Julienne of vegetables in the same manner as for consommé. Prepare a fillet of sole, au vin blanc. When the sole is done add the Julienne of vegetables to the white wine sauce, together with a little chopped tarragon, and pour over the fish. Have the sauce well seasoned.

Sweetbreads braisé, Godard. Braise the sweetbreads and dish up on a platter. Garnish with whole truffles heated in sherry wine, and whole heads of mushrooms fried in butter, rooster combs, rooster fries, and sauce Madère around the platter.

MAY 8

BREAKFAST LUNCHE(

Guava jelly

Rice cakes

Breakfast sausages

Chocolate with whipped cream

Rolls

DINNER

Consommé v
and carrots

Ripe Califor

Crab meat, F

Tournedos B

Julienne pot

Cauliflower

Fresh strawb

Assorted cak

Coffee

Consommé with royal and carrots. Boil one quart of French carrots in salted water. When done, drain off the water and pass the carrots through a fine sieve. Take a cup of this carrot purée and mix with two whole eggs and one yolk, season with salt and pepper, and strain again. Put in a small buttered pudding mould and cook in a bain-marie. When set, allow to become cool, remove from mould, and cut in any fancy shape desired. Serve in hot consommé.

Tournedos Bordelaise. Either fry in butter or broil a small tenderloin steak. Dish up on a platter, put some sliced parboiled beef marrow on top, and cover with Bordelaise sauce.

Fresh strawberry coupe. Select some nice strawberries and put them in a bowl with powdered sugar and a little maraschino, and mix well. Fill some coupe glasses about half full, pour some of the juice over each, and fill the remainder of the glass with vanilla ice cream. Decorate the top with selected strawberries.

Fresh raspberry coupe. Use raspberries, and prepare as above.

Banana coupe. Use sliced bananas, and prepare in the same manner as for strawberries.

Orange coupe. Use sliced oranges, and prepare as above.

Grapefruit coupe. Same as orange coupe, but use a little more sugar.

MAY 9

BREAKFAST

Orange juice

Omelet with cèpes

Rolls

Coffee

LUNCHE(

DINNER

Purée of wh
Soubise

Fillet of bass

Rack of laml

Sybil potato

Artichokes, l

Chiffonnade

Peach Norel

Assorted cak

Coffee

Knickerbocker salad. On a long leaf of romaine salad put one slice of grapefruit, then one slice of

orange, and so on until the leaf is full. Then put four fresh strawberries on top, cover with French dressing and garnish with whipped cream. Serve on individual plates.

Purée of white beans, Soubise. Soak two pounds of white beans in cold water over night. Then put on fire with two quarts of water, six whole white onions, one bouquet garni, one ham bone, and two pounds of veal bones. Season with salt; and skim when it comes to a boil. When the beans are soft remove the bouquet garni, ham and veal bones, strain the rest through a fine sieve, and put back on the fire. Bring to a boil, and stir in three ounces of butter, adding it little by little. Season with salt and pepper, and if too thick add a little bouillon. Serve separate, some small squares of bread fried in butter.

Crab ravigote. Mix the meat of one boiled crab with a cup of Tartar sauce and a little Cayenne pepper. With this fill four Eastern crab shells. These shells are smaller and daintier than the Pacific Coast variety, and can be obtained from first-class grocers. Sprinkle the tops with finely chopped parsley, then lay a band of pimento across the center, parallel this with chopped yolk of egg on one side, and with chopped whites on the other, and fringe the whole with chopped parsley. Serve with quartered lemon and parsley.

Fillet of bass, Duglère. On a buttered platter put four fillets of bass, and season with salt and pepper. Sprinkle with a half of an onion, chopped fine, and a little chopped parsley, tarragon and chervil. Peel and chop two tomatoes and spread over the top of the fish. Put around the platter a little brown gravy and one-half glass of white wine. A spoonful of meat

extract diluted with warm water may be used in place of the gravy if desired. Put a small piece of butter on top of each fillet, then place the platter in a moderate oven and bake for about thirty-five minutes. Serve on the same platter.

Rack of lamb, Montjo. Roast a rack of lamb, and serve with sauce Madère, to which has been added a can of French mushrooms and some stuffed olives.

Omelet with cèpes. Melt two ounces of butter in an omelet pan, then add a can of sliced cèpes, season with salt and pepper, and fry them. Then add twelve beaten eggs, and make the omelet. Pour some brown gravy around the omelet. Cream or tomato sauce may be used, if desired.

MAY 10

BREAKFAST LUNCHE(

Cherries

Poached eggs on toast

Broiled bacon

Rolls

Coffee

DINNER

Consommé V

Salted almor

Lake Tahoe
meunière

Chicken sau
Montpensier

Duchesse po

Jets de houb

Dandelion sa

Dartois Char

Coffee

Loin of lamb chops, jardinière. Season four lamb chops with salt and pepper, roll in oil, and broil. Then place on a platter, cover with Madeira sauce, and garnish with bouquets of fresh vegetables; such as peas in butter, cauliflower Hollandaise; or asparagus tips, string beans, young carrots, etc. Also add some kind of potatoes.

Consommé Valentienne. Make some small

dumplings of cream puff paste and boil in salt water for two minutes. Cook some lettuce, cut Julienne style, in consommé. Boil some Italian paste. Serve equal parts of each in boiling consommé.

Suggestions and recipes for preserves, jellies and pickles. For jelly select your fruit before it is too ripe, as the flavor will then be much better. Put it on the stove and bring to a heat, to facilitate the easy extraction of the juice. Have a funnel-shaped bag made of flannel, to strain the juice through. The first time it is strained use a wire sieve with a revolving wire to crush the fruit. The juice should always be strained twice, and the second time if the flannel bag is used, and it is allowed to hang over night and drip, it will be much clearer. Put on the juice over a good fire and allow it to come to a heat, then add the sugar, which should be first heated in the oven. Boil rapidly in a pan with a very large bottom, so that as much surface can be on the stove as possible. If it is desired that the color be light add a little gelatine. From fifteen to twenty minutes is long enough to boil it, but it should not stop boiling during this time. Better success will probably be had if the jelly is cooked in small quantities. After pouring the jelly in glasses set in the hot sun until set, and then cover with melted paraffine.

If corn starch be put in the juice before adding the sugar it will make it clearer. Use two teaspoonfuls in two tablespoonfuls of water, to three pints of juice. A teaspoonful of sugar on top of jelly, in the glass, prevents moulding. (To one pint of juice 1½ lbs. sugar).

Preserves. Small stone jars are best for preserves. If glass jars are used they should be wrapped in paper

to exclude the light. To prevent preserves from sugaring add a little tartaric acid after they are cooked.

Pickles. Cider vinegar is best for pickles. If vinegar is too strong dilute it with water. The pickles should be tightly sealed to prevent the air reaching the vinegar, as this kills it. The vinegar should always be poured on hot, just as it comes to the first scald—never allowing it to boil.

Never put up pickles in anything that has held grease; and never let them freeze. If pickles are put into brine it should be strong enough to bear an egg. To make the brine, use a heaping pint of salt to each gallon of water. Put the pickles in bottles, and seal while the brine is hot. A half bushel of grape leaves added to the barrel of salt pickles will keep them sound and firm. A slice of horseradish added to each jar or bottle of vinegar pickles will keep the vinegar clear.

MAY 11

BREAKFAST LUNCHE(

Fresh raspberries with cream

Boiled eggs

Buttered toast

English breakfast tea

DINNER

Potage santé

Crab meat, S

Roast ribs of
Yorkshire pu

Stewed corn

French peas

Chiffonnade

Grapefruit c
Assorted cak
Coffee

Broiled honeycomb tripe, Chili sauce. Roll four pieces of well seasoned boiled tripe in oil, then in fresh bread crumbs, and then broil. Heat one-half bottle of Chili sauce, pour on a platter and lay the tripe on top.

Preserves. Amount of fruit required. Seven and one-half pounds of cherries and seven and one-half pounds of sugar will make one gallon of preserves.

Fourteen pounds of berries and fourteen pounds of sugar will make five quarts of jam.

Two quarts of stemmed currants will make two pints of juice. Added to two pounds of sugar it will make three tumblers of jelly.

Always wash strawberries before removing the hulls, and then put in a colander to drain. Always select strawberries for their flavor rather than for their size.

Strawberry preserves. Prepare a small quantity at a time to secure the best results. Make a syrup in a kettle with two pounds of cane sugar and half a cup of water. Drop the berries into it and cook rapidly for twenty minutes. Do not stir, but remove any scum which may arise. After twenty minutes remove the berries and put in tumblers. Cook the syrup to a jelly and fill up the tumblers with it. Allow to become cold before covering.

Blackberry jam. Four quarts of blackberries, two quarts of nice cooked apples, four quarts of cane sugar. Boil for twenty-five or thirty minutes.

Raspberry or loganberry jam. In making raspberry jam, if two-thirds red raspberries and one-third currants are used the jam will be better, as the berries alone do not contain enough acid. Loganberries are sufficiently acid. Mash the fruit well, and boil it for twenty minutes. Weigh, and to every pound of fruit use three-quarters of a pound of sugar. Boil until when some is placed on a saucer no juice will gather around it. Put in small jars or glasses, in the same manner as jelly.

Canned strawberries. Wash well before hulling. Weigh, and to each pound of berries add one-quarter pound of cane sugar. Boil for fifteen minutes. Put in pint jars and seal while hot.

Apple jelly. Take ripe Belleflower, or other fine-flavored cooking apples. Cut in quarters and remove the cores. Drop in water as fast as cut, to prevent them from turning black. Add a little lemon juice to the water. When all are ready drain off the water, and put the apples in a copper preserving kettle. Pour a little water over them and cook until soft, then strain through a flannel bag. Boil the juice with an equal weight of sugar, until it jells, and pour while hot into jelly glasses.

Blackberry jelly. Heat the berries to the boiling point, mash, and strain through a flannel bag. Add an equal weight of sugar to the juice, and boil briskly for twenty-five minutes. Pour into glasses while hot.

MAY 12

BREAKFAST

Nutmeg melon

Shirred eggs

Rolls

Coffee

LUNCHE(

DINNER

Consommé I

Queen olive

Shad roe, Bo

Fillet of beef

Cold asparag
vinaigrette

Soufflé pudd
Blanche

Coffee

Chicken patties, Toulouse. Fill some patty shells with Toulouse filling, prepared in the same manner as for Vol au vent Toulouse.

Broiled Virginia ham. Use either boiled or raw Virginia ham. Cut in thin slices, broil, and serve on platter, garnished with parsley in branches.

Panachée salad. This is a mixed salad of two kinds of vegetables such as beans and flageolets, peas and carrots, potatoes and lettuce, beets and field, etc.

Consommé Ravioli. Make some small raviolis and boil them for five or ten minutes in consommé.

Shad roe, Bordelaise. Season four roes with salt and pepper, roll in oil, and broil; when done put on a platter. Parboil one-half pound of beef marrow, slice very thin, and lay on top of the broiled roe. Cover with Bordelaise sauce.

Fillet of beef, Lombarde. Roast tenderloin of beef, sauce Madère, garnished with stuffed tomatoes and potato croquettes.

Soufflé pudding, Dame Blanche. One-quarter pound of butter, one-quarter pound of sugar, three ounces of flour, one pint of milk, the yolks of eight eggs, the whites of eight eggs, and three ounces of ground blanched almonds. Put the almonds in boiling water for one second, then immediately put them into cold water, then remove the skins, and chop them very fine. Mix the butter, flour and sugar into a hard batter. Put the milk and the almonds on the stove to boil, then add the batter, and stir until it becomes a creamy mixture. Then remove from the fire, and add the yolks one by one, mixing well. Beat the whites of eggs to snow, and mix with the rest.

Put in a buttered mould and bake in a moderate oven for about forty minutes. Serve hot, with cream sauce to which chopped almonds have been added.

MAY 13

BREAKFAST

Baked apple with cream

Griddle cakes

Maple syrup

Coffee

LUNCHE(

DINNER

Potage
Turinoise
Brazil nuts

Sand dabs, I

Chicken sau

String beans

Persillade pc
Romaine sal
Peaches Bor
Assorted cak

Croûtons Parmesanne. Four yolks of eggs, two ounces of grated Parmesan cheese, one-half ounce of salt, a pinch of Cayenne pepper, and the whites of three eggs. Beat well together the yolks of eggs, grated cheese, salt and Cayenne pepper. Then add the whites of eggs, beaten very hard. Put in a buttered pan and bake in a moderate oven. Cut in diamond shapes while warm.

Pickelsteiner stew. Two pounds of veal, two pounds of shoulder of lamb, and two pounds of pork cut in pieces one and one-half inches square. Put in a sauté pan with two ounces of butter, season with salt and pepper, and cook until brown; then put in casserole with an onion chopped fine, and let it become brown, then add one-half cup of flour; one pint of purée of tomatoes; one quart of bouillon, stock, or hot water, and a bouquet garni. Cover, and cook for half an hour; then add two pounds of potatoes cut in one inch squares, and cook until soft. Serve in casserole, or individual cocotte dishes.

Potage Turinoise. One quart of purée of tomatoes and two quarts of consommé, mixed. Garnish with cooked spaghetti cut one inch long. Serve about two cupfuls of grated cheese separate.

Salted Brazil nuts. Roast in oven one pound of shelled Brazil nuts until they are brown. Then rub them together to loosen the second skin, which should be removed. Wet them with a little melted gum Arabic, and sprinkle with about an ounce of fine

table salt. Stir until dry.

Sand dabs, David. Salt and pepper four sand dabs, roll in flour, and fry in butter. Then place on platter and sprinkle with chopped parsley and the juice of one lemon. Put two ounces of fresh butter in the frying pan, add one-half cup of fresh bread crumbs, and fry until golden yellow. Pour over the fish.

Chicken sauté, au Madère. Joint a spring chicken, season with salt and pepper. Put a small piece of butter in a frying pan, heat, and add the chicken. When nice and brown sprinkle with a spoonful of flour and brown again. Then add a half glass of Madeira wine, simmer a few minutes, add a cupful of stock or bouillon, and a spoonful of meat extract, and boil for five minutes. Dress the chicken on a platter, reduce the sauce one half, season well, and strain through a fine cloth or sieve. Before pouring over the chicken add a spoonful of dry sherry wine.

Peaches Bourdaloue. Prepare in the same manner as Pears Bourdaloue.

MAY 14

BREAKFAST LUNCHE(

Fresh strawberry preserves

Scrambled eggs, asparagus tips

Rolls

Coffee

DINNER

Consommé I

Ripe Califor

Boiled salmo

Saddle of la

Watercress s

Omelette so
vanille

Coffee

Alligator pear cocktail. Scoop out the inside of one large, or two small, ripe alligator pears and cut in small pieces. Add one-half cup of tomato ketchup, one-half teaspoonful of Worcestershire sauce, one-half teaspoonful of lemon juice, a little salt and paprika, a dash of Tabasco sauce, and last of all, one-

half cup of cream. Mix lightly, and serve in glasses set in ice. The cocktails should be very cold.

Fricadellen (Balls of cooked meat). Use any kind of meat that may be left over, such as boiled beef, roast lamb, etc. Chop very fine. To each two pounds of meat add one chopped onion fried in butter, one cup of bread crumbs, two whole eggs, and some chopped parsley. Season with salt and pepper and a little grated nutmeg. Mix well, and make into small balls, like Hamburger. Roll them in bread crumbs, and fry in pan, with melted butter. When well browned serve on a platter with any kind of brown gravy, or tomato sauce, or brown butter.

Consommé Diablé. Cut three thin slices of bread, as for sandwiches, and spread with two cups of grated Parmesan or Swiss cheese, that has been mixed with the yolks of two eggs and plenty of Cayenne pepper. Bake in a hot oven until brown. Cut in small squares or circles, and serve on a napkin on a platter. Serve the consommé very hot.

Boiled salmon, Fidgi. Boil the salmon and serve on a napkin, garnished with small round boiled potatoes, quartered lemons, and parsley in branches. Serve sauce Fidgi separate.

Sauce Fidgi. One cup of sauce Hollandaise and one cup of sauce Riche, mixed with one spoonful of melted meat extract. Season well.

Saddle of lamb, Carnot. Roast saddle of lamb, with sauce Madère. Garnish the saddle with six stuffed fresh mushrooms and Parisian potatoes.

MAY 15

BREAKFAST

Cantaloupe

Ham and eggs

Rolls

Coffee

LUNCHE(

DINNER

Potage Font

Radishes

Fillet of sole

Tenderloin c
Savarin

Spinach in c

Lettuce salac

Strawberry i

Assorted cak

Coffee

Koenigsberger klobs. With a medium-fine meat chopper cut six ounces of shoulder of lamb, six ounces of shoulder of veal, and ten ounces of fat and lean pork. Simmer one chopped onion and six shallots in butter, and add to the meat. Season with

salt, pepper, a little grated nutmeg and Cayenne pepper, and chopped parsley. Add a glassful of water, one dozen chopped anchovies, a little chopped garlic, two raw eggs, and some chives, chopped fine. Roll into small round balls about one inch in diameter. Bring two quarts of thin caper sauce to a boil, and boil the meat balls in it for about a half hour. Serve in a deep dish with the sauce.

Ginger snaps. Work one-half pound of sugar and one-quarter pound of butter together until creamy. Then add one egg, and work well again. Add one gill of molasses, one teaspoonful of powdered ginger, one-half ounce of soda dissolved in a gill of water; and mix in lightly one pound of flour. Roll out about one-eighth inch thick, and cut with a round cutter the size desired. Put them in a buttered pan, brush with egg, and bake in a moderate oven.

Potage Fontange. Make a purée of white beans. Simmer some sliced sorrel in butter, and add to the soup before serving.

Fillet of sole, Doria. Put four fillets of sole in a buttered sauté pan, season with salt and pepper, add a half glass of claret, and cover with buttered paper. Bake in oven, and when done remove the fish to a platter. Put in a casserole one ounce of butter, and heat same. Add to the hot butter one ounce of flour, one cup of stock or bouillon, the remainder of the claret used in cooking the fish, and one spoonful of meat extract. Season with salt, pepper, and a teaspoonful of Worcestershire sauce, boil for five minutes, and strain. Cut some cucumbers in round balls and simmer in butter. Add to the sauce, and pour over the fish.

Tenderloin of beef, Brillat Savarin. Roast

tenderloin of beef, sauce Madère, garnished with stuffed fresh mushrooms and stuffed tomatoes.

MAY 16

BREAKFAST

Blackberry jam

Buckwheat cakes

Rolls

Coffee

LUNCHE(

DINNER

Consommé T

Lyon sausag
pimentos

Crab meat in

Chicken sau

Timbale of r

Parisian pot
Romaine sal
Savarin au k
Demi tasse

Eggs Mirabel. Spread some foie gras on four pieces of toast, lay a poached egg on top of each piece, and cover with sauce Périgueux.

Sour schmorrbraten. Rub a six pound piece of rump of beef with salt and pepper, and a piece of garlic. Place in an earthern pot, add one sliced onion, one carrot, a little celery, leeks, parsley, two bay leaves, one sprig of thyme, and two cloves. Boil one quart of white wine vinegar, pour over all in the earthen jar, and allow to stand in the ice box from thirty-six to forty-eight hours. Then put two ounces of butter in a casserole and heat. When hot put in the piece of meat and fry on all sides until nice and brown, and then remove. Then put two spoonfuls of flour in the casserole and allow to brown, add one glass of the vinegar used to pickle the beef, and one and one-half quarts of bouillon or stock. Then put in the beef again, bring to a boil, and add three chopped tomatoes. When the beef is soft, slice fine. Reduce the sauce, season well, and strain over the beef.

Consommé Tosca. Peel and cut a cucumber in small squares, boil in salt water until soft, and then allow to become cool. Cut one-half stalk of celery Julienne style, and cook in salt water until soft. Cook one-half pound of large barley in salt water for two hours, and cool. Boil two quarts of consommé, add two peeled tomatoes cut in small squares, and boil for two minutes. Add the cucumber, celery and barley, and serve.

Chicken sauté Amphitian. Joint a chicken, season with salt and pepper, and sauté in butter. When done place on a platter. Slice four heads of fresh mushrooms, put in a casserole with one ounce of butter, season with salt and pepper, and simmer till soft. Then add two sliced truffles, and one-half glass of sherry wine, and boil for five minutes. Then add one cup of brown gravy (meat or chicken gravy); and pour over the chicken. Garnish the platter with four timbales of rice, à la Créole.

Timbales of rice, Créole. Prepare some rice Créole, as described December 23. Butter four timbale moulds, fill with the rice, and then turn them out. Serve as a garnish, or as a vegetable with tomato sauce.

MAY 17

BREAKFAST LUNCHE(

Apple jelly

Omelet with onions

Rolls

Coffee

DINNER

Crème
Bagration
Jordan almo

Fillet of flou
Circassienne

Tournedos
Niçoise
potatoes

Asparagus, H

Escarole and
salad

Cherry pie

Omelet with onions. Chop an onion very fine. Simmer slowly until soft, in an omelet pan in one ounce of butter. Then add eight beaten eggs, season with salt and pepper; and make the omelet in the usual manner.

Poached eggs, St. Pierre. Lay four poached eggs on four pieces of anchovy toast, and cover with anchovy

sauce.

Anchovy toast. 1. Mix one spoonful of anchovy paste with one spoonful of butter, and spread on toast.

2. Soak two dozen salt anchovies in cold water for fifteen minutes. Then dry them and force them through a fine sieve. Mix with two ounces of butter, and spread on toast.

Lamb hash with peppers. Chop an onion and two green peppers, and put in a casserole with two ounces of butter. Simmer till soft, then add two pounds of roast or boiled lamb, cut in small squares, and one pound of chopped boiled potatoes, one cup of bouillon or stock, a little salt and pepper, and six red peppers (pimentos) cut in small squares. Mix well, cover, and simmer in oven for forty minutes. Serve on a platter, garnished with toast cut in triangles, and with chopped parsley on top. If desired, a spoonful of Worcestershire sauce may be added when mixing the hash.

Neapolitan sandwich. In a brick-shaped mould put three layers of ice cream of different colors, such as pistache, vanilla and strawberry. Freeze very hard. Make a layer of sponge cake about one-half inch thick. Put the brick of ice cream on top of a slice of the cake, and lay another slice of cake on top of the ice cream. Serve in slices about one inch thick. The cake should be trimmed to the size of the brick, and should be cut through crosswise to serve.

Crème Bagration. Cream of chicken with small pieces of boiled macaroni served in it.

Fillet of flounder, Circassienne. Put four fillets of

flounders in a flat buttered pan, season with salt and pepper. Lay a slice of cucumber on top of each fillet, then one slice of peeled tomatoes, then a few slices of pickles and a teaspoonful of capers. Season with salt and pepper again, add a glass of white wine, and one-half ounce of butter on top of each piece of fish, and bake in the oven. Serve hot, direct from the oven.

Tournedos Niçoise. Broil, or sauté in butter, a small tenderloin steak. Dish up on a platter, with Madeira sauce with stuffed olives.

Stuffed olives. Cut the stones out of a dozen large green olives, and fill with chicken force meat (chicken dumplings). Boil in bouillon, stock, water, white sauce, or any other kind of sauce. Stuffed olives are used principally in sauces, or as a garnish for meats and fish.

MAY 18

BREAKFAST LUNCHE(

California marmalade

Boiled eggs

Butter toast

Chocolate with whipped cream

DINNER

Consommé a

Fillet of sole

Roast chicke

Potato croqu

Cold articho
sauce

Broiled fresh
on toast

Orange coup

Macaroons

California marmalade. One grapefruit, one orange, and two lemons. Shave the fruit very thin, discarding the seeds only. Pack lightly into an earthern vessel, add just water enough to cover, and allow to stand from twelve to twenty-four hours. Then bring to a boil, and simmer for fifteen minutes. Return to the earthern vessel and allow to stand for another twenty-four hours. Then measure, and add an equal quantity of sugar, return to stove and boil until it jells. Put up in jelly glasses.

Lillian Russell. Cut a nice cantaloupe in half, remove the seeds, and set each half in cracked ice. Fill with ice cream, with a sprinkle of maraschino on top.

Consommé aux éclairs. Make some small éclairs about one inch long. Chop a little white meat of chicken very fine, add some salt and a little whipped cream, and mix well. Split the éclairs and fill with the prepared chicken meat. Serve on a napkin. Have the consommé very hot, with a little Cayenne pepper in it.

Fillet of sole, Lord Curzon. Cut one green pepper, three heads of fresh mushrooms, and one peeled tomato in small squares. Put in a sauté pan with one ounce of butter, and simmer. Lay four fillets of flounder in a frying pan, season with salt and pepper and a chopped shallot, spread the simmered vegetables on top, add one glass of white wine, sprinkle with a spoonful of curry powder, cover, and bake ten minutes. Then remove the fish to a platter. To the pan add one cupful of Hollandaise sauce and one and one-half cupfuls of tomato sauce. Mix well

and pour over the fish. Now place the platter with the fish and sauce in a very hot oven and brown slightly.

MAY 19

BREAKFAST

Fresh raspberries with cream

Waffles

Honey in the comb

Coffee

LUNCHE(

DINNER

Veloutine au

Lake Tahoe
meunière

Cucumber sa

Leg of lamb,
Château pot
Millionaire p
Assorted cak
Coffee

Eggs, Waterloo. Spread some foie gras on four pieces of toast; place a poached egg on each, and cover with Béarnaise sauce.

Veloutine aurore. Mix two pints of velouté of chicken soup with one pint of purée of tomatoes.

Leg of lamb, Renaissance. Garnish a roast leg of lamb with small croustades filled with chickens' livers sauté au Madère, and artichokes bottoms filled with macédoine of vegetables. Serve sauce Périgueux separate.

Millionaire punch. Sliced mixed fruits and a few berries soaked in Chartreuse. Serve in punch glasses with lemon water ice on top.

Raspberry juice. Mash some clean ripe raspberries to a pulp, and allow to stand over night. Then strain through a jelly bag, and to each pint of juice add one cupful of granulated sugar. Boil for three minutes, and seal hermetically in bottles, while hot. Other berries or fruit may be prepared in the same manner. This is a good substitute for brandy or wine, for puddings or sauces. It also makes a nice drink when added to a glass of ice water.

Boiled cider. Put five quarts of sweet newly-made cider, before fermentation has set in, in a granite kettle, put on the fire and boil slowly until reduced to one quart. Seal in a bottle while hot. For mince

pies, fruit cake, etc., use about a gill to a quart of mince meat, or cake dough.

Peach with brandy sauce. Bring one pint of water and one pound of sugar to the boiling point, add four peeled peaches, and cook slowly until they are soft. Remove the peaches to a bowl. Reduce the syrup one-half, add a large pony of brandy, and pour over the peaches.

MAY 20

BREAKFAST LUNCHE(

Quince jelly

Oatmeal with cream

Crescents

Chocolate with whipped cream

DINNER

Little Neck c

Consommé S
Bernhardt

Ripe Califor

Boiled Taho
Vatchette

Broiled Port
steak, Bercy

French fried

String beans

Sliced tomat
mayonnaise

Peaches, bra

Assorted cak

Coffee

Eggs en cocotte, Porto Rico. Butter four cocotte dishes. Cut a peeled tomato in small squares and distribute in the four dishes, season with salt and pepper, and simmer for two minutes. Then add a slice of boiled ham cut in small dices, and a few fresh-cooked asparagus tips. Break an egg in each dish, season with salt and pepper, put a small piece of butter on top, and bake in oven for about five minutes.

Filet mignon, Maréchale. Broil or sauté four small

tenderloin of beef steaks, and season well. Slice four heads of fresh mushrooms and chop four shallots. Put them in a casserole and simmer until done, then add two truffles sliced fine, and a small glass of sherry wine, and reduce until nearly dry. Then add two cupfuls of brown gravy, and cook again for five minutes, season with salt and Cayenne pepper, and pour over the fillets, on a platter.

Consommé Sarah Bernhardt. Consommé tapioca with small lobster dumplings. Cook a few leaves of fresh tarragon in clear consommé, and strain into the consommé tapioca before serving.

Boiled Tahoe trout, Vatchette. Put two nice Lake Tahoe trout in cold water, with a little salt, one sliced onion, one carrot, a bay leaf and a clove, some parsley and chervil. Bring to the boiling point, then set on side of the range for fifteen minutes. Serve on a napkin, with small round boiled potatoes, parsley in branches, and quartered lemons. Serve separate a sauce formed by mixing one cup of Hollandaise sauce, one and one-half cupfuls of tomato sauce, and a few chopped truffles.

Broiled Porterhouse steak, Bercy. Season a four pound Porterhouse steak with salt and pepper, roll it in oil, and broil. When nearly done place on a china platter and put on top a mixture of three ounces of butter, four shallots chopped very fine, a spoonful of chopped parsley, a little chives sliced very fine, a spoonful of meat extract, and the juice of two lemons. Put in oven and cook for five minutes. Garnish with plenty of well-washed watercress, and three lemons cut in half.

MAY 21

BREAKFAST

Pineapple preserves

Boiled eggs

Dry toast

Coffee

LUNCHE(

DINNER

Purée Camel

Radishes
almonds

Boiled salmo
Hollandaise

Potatoes nat

Roast tame c

Apple sauce

Potatoes au

Cold asparag
sauce

Chocolate ic

Lady fingers

Purée Camelia. Boil two pounds of green peas in one quart of chicken broth; with the addition of a bouquet garni. When the peas are soft remove the bouquet, and strain the soup through a fine sieve. Put back in casserole, bring to a boil, season with salt and white pepper; and add three ounces of sweet butter, stirring well to ensure its being melted.

Beef à la mode. Take about five pounds of rump of beef and lard it with a special larding needle with fresh larding pork. Season with salt and pepper, and lay in earthen pot. Cover with half claret and half water, add one sliced onion, one sliced carrot, one bouquet garni; and allow to stand for twenty-four hours. In a casserole put one spoonful of melted butter, and when the casserole is hot put the piece of beef in it and fry brown on both sides. Put the beef on a platter, and add to the casserole one ounce of fresh butter and two spoonfuls of flour, let it become brown, then add the wine, water and vegetables used in the earthen pot, bring to the boiling point, put the beef in it and simmer until the beef is soft. Place the beef on a platter, and strain the sauce through a fine sieve. Garnish the beef with carrots, onions glacés, peas and potatoes.

MAY 22

BREAKFAST

Fresh blackberries with cream

Scrambled eggs with bacon

Southern corn pone

Coffee

LUNCHE(

DINNER

Consommé,
Doria

Broiled halil

Smoked bee
spinach

Baked potat

Sorbet Eau d
Dantzig

Assorted cak

Coffee

Canapé of raw beef. Chop one-half pound of lean fresh beef very fine, and season with salt and pepper. Spread four slices of rye bread, first with sweet butter, and then with the chopped beef. Place on a napkin and garnish with lettuce leaves filled with chopped onions, sliced pickles, ripe olives, and two lemons cut in half.

Strawberries, Parisienne. Put some nice ripe strawberries in a bowl and put in the ice box until very cold. Make a sauce by mixing one-half pint of strawberry pulp, made by passing some strawberries through a fine strainer or sieve; one-quarter pound of powdered sugar, the juice of one lemon, and a half pint of whipped cream. Do not whip the cream too hard. When well mixed pour over the strawberries, and serve on cracked ice.

Consommé, quenelles Doria. Make a cream puff paste. When cold, form into small balls the size of a pea, and fry in swimming lard. Serve on a napkin with hot consommé.

Broiled halibut, Alcide. Cut the halibut in slices one and one-half inches thick, season with salt and pepper, roll them in oil, and broil. To a Colbert sauce add two chopped hard-boiled eggs, and pour over the fish; which has been placed on a platter. Garnish with six small fried smelts.

Southern corn pone. Mix one quart of yellow corn meal with cold water, into a soft dough. Add one teaspoonful of salt, a little melted lard, and a little sugar. Shape with the hands into oval cakes, so that the impression of the fingers will show. Bake in a well-greased pan in a very hot oven.

Smoked beef tongue with spinach. Put a smoked tongue in a casserole and cover with cold water, bring to a boil, and then set at the side of the stove and simmer slowly until soft. Cook some spinach English style, and place on platter. Slice the beef tongue and place on top of the spinach. Serve with it either sauce Madère, Champagne sauce, or plain bouillon.

Sorbet Eau de Vie de Dantzig. One pound of sugar, three pints of water, the juice of two lemons and one orange, and the whites of two eggs beaten with one gill of maraschino. Freeze, and serve in sorbet glasses, with Eau de Vie de Dantzig on top. Pour the Eau de Vie on immediately before serving, so the silver leaves will show.

MAY 23

BREAKFAST LUNCHE(

Sliced apricots with cream

Plain shirred eggs

Dry toast

Coffee

DINNER

Little Neck c
Cooper soup
Queen olives
Crab meat, S
Roast capon
Potato croqu
Cold articho
mayonnaise
Caramel ice
Macaroons
Coffee

Eggs, Hongroise. Boil a cup of rice, and spread on a platter, lay four poached eggs on top. Place some chickens' livers, that have been cooked sauté in butter, around the rice; and cover all with sauce Périgueux.

Calf's liver sauté, sauce Robert. Slice some calf's liver three-quarters of an inch thick. Season with salt and pepper, roll in flour, and fry in melted butter. Place on a platter and cover with sauce Robert.

Sauce Robert. Slice two onions very fine and put in

casserole with two ounces of butter. Simmer slowly until soft; then add a spoonful of flour and simmer again. Then add one pint of bouillon, one spoonful of vinegar, two spoonfuls of French mustard, one spoonful of meat extract, and some salt and pepper. Cook for thirty minutes. Before serving add some chopped parsley. Serve with boiled beef, tongue, etc.

String bean salad. Boil two quarts of cleaned string beans in salt water. Allow to become cool, place in salad bowl, season with salt and pepper, add two spoonfuls of white wine vinegar, five of olive oil, and a little chopped parsley. Mix well.

Strawberry cream pie. Line a plate with pie dough and bake it. (Put some white beans in the pie so it will not lose its shape while baking. When done remove the beans.) Place a handful of biscuit crumbs in the bottom, and fill with strawberries. Dust with powdered sugar, and garnish with whipped cream on top.

Raspberry cream pie. Make in the same manner as strawberry cream pie.

Banana cream pie. Use sliced bananas, and make in the same manner as strawberry cream pie.

Cooper soup. Slice three large onions and put in casserole with two ounces of butter. Cover, and simmer until the onions are done. Then add one and one-half quarts of bouillon, consommé or chicken broth; season with salt and pepper, and boil for thirty minutes. Strain. Serve toasted French bread and grated Parmesan cheese separate.

Caramel ice cream. Boil one and one-half pounds of sugar with one pint of water until slightly brown.

Add two quarts of milk and stir until the sugar is dissolved. Mix one pint of milk with the yolks of eight eggs and stir gradually into the boiling milk until well mixed. Remove from the fire, add one quart of cream, and freeze.

MAY 24

BREAKFAST

Pineapple preserves

Breakfast sausages

Flannel cakes

Rolls

Coffee

LUNCHE(

DINNER

Consommé a
Nizam

Fillet of perc
Shoulder of
oven style
Romaine sal
Baba au rhu
Coffee

English mutton chop, XX Century Club. Secure from the butcher four English mutton chops with the kidneys. Season with salt and pepper, roll in oil, and broil. Place on a platter and cover with sauce Madère. Garnish with four red peppers (pimentos) stuffed with purée of sweet potatoes.

Cottage cheese. Let two quarts of milk become sour. Put in a cheese cloth and allow to hang for twenty-four hours, so all the water can drain out. Then put the curd in a salad bowl, season with salt and pepper, mix well until smooth; or strain it through a fine sieve; then add a cup of sweet cream, and some chives cut very fine.

Consommé aux perles de Nizam. Perles de Nizam is large pearl tapioca. Boil two quarts of consommé, then add slowly one-half pound of pearl tapioca, and cook slowly until soft.

Fillet of perch, St. Charles. Cut four fillets of perch and place in sauté pan with butter, salt, white pepper, and one-half glass of white wine. Cover with buttered paper and simmer for ten minutes, then remove the fish to a platter. Put in the same sauté pan one pint of white wine sauce, and boil for five minutes. Strain, and add a few slices of truffle, and the tail of a lobster cut in thin slices. Pour over the fish, and sprinkle some chopped lobster corals over

all.

Shoulder of lamb, baker's oven style. Season a shoulder of lamb with salt and pepper, and rub with a piece of garlic. Then place in a deep earthen flat pan, or a roasting pan about two inches deep. Slice eight potatoes to the size of a silver dollar, and slice six onions very fine. Mix together and put on top and around the piece of lamb. Add a bay leaf and two cloves to the pan, sprinkle with salt, fresh-ground pepper, and some chopped parsley, add two quarts of water, and put in a baker's oven; or in the stove oven; and simmer slowly for about two and one-half hours. Do not cover while cooking, and if the stove oven is used do not have it too hot. Serve from the pan in which it was cooked.

MAY 25

BREAKFAST LUNCHE(

Strawberries with cream

Boiled eggs

Buttered toast

Chocolate with whipped cream

DINNER

Cream soup,
l'Algérienne

Salted pecan

Sole, Colbert

Filet mignon

Olivette pota

Chicory sala

Victoria pun

Assorted cak

Coffee

Scrambled eggs, Marseillaise. Peel and slice two fresh tomatoes and put in casserole with two ounces of butter. Simmer for five minutes. Rub the inside of a bowl with garlic, break twelve eggs in the bowl and beat them. Add salt and pepper and half a cup of

cream, pour into the casserole and scramble in the usual manner.

Cream soup, à l'Algérienne. Boil two sweet potatoes, and force through a fine sieve. Add two quarts of cream of chicken soup. If too thick add a little plain chicken broth, or boiling milk, season well, and strain. Before serving add two cups of boiled rice.

Sole, Colbert. Cut off the head of a large sole, and pull off the black skin. Lift off the four fillets complete, spreading the two sides apart with two toothpicks, so they will not touch. Dip in milk, then in flour, and then in beaten eggs and fresh bread crumbs, the lower side only. Dip the top side in milk and flour. Season well with salt and pepper, and place in a pan with butter, and two ounces of butter on top of the fish. Bake in the oven, basting continually until done. Then put the sole on a platter, remove the toothpicks and fill the space with two ounces of butter that has been mixed with salt, pepper, a little chopped parsley, one spoonful of meat extract, and the juice of one lemon. Place the platter in the oven just long enough to melt the butter. Garnish with parsley in branches and lemons cut in half. The whole sole may be fried in swimming lard instead of baking, if desired. This way is easier, but is not the correct one.

Filet mignon, Chéron. Sprinkle four small tenderloin steaks with salt and pepper, roll in oil, and broil; or sauté in pan with butter. Place on a platter, cover with Béarnaise sauce, lay a slice of truffle on top of each, and have for each fillet one artichoke bottom filled with macédoine of vegetables.

Victoria punch. Two pounds of sugar, two quarts of water, and the juice of six oranges, mixed. Then add a small glass of rhum, a small glass of kirsch, and a glass of sauternes. Freeze. Serve in glasses, covered with a meringue made with the white of three eggs and one-half pound of sugar.

MAY 26

BREAKFAST

Preserved pears

Broiled salt mackerel with melted butter

Baked potatoes

Rolls

Coffee

LUNCHE(

DINNER

Consommé a

Ripe Califor

Fillet of hali
Venitienne

Roast tame
sauce

Asparagus H

Potatoes au

Lettuce and
salad

Soufflé glacé

Assorted cak

Coffee

Poached eggs, Vanderbilt. Make a purée of fresh mushrooms and spread over toast. Lay a poached egg on top, and cover with sauce Madère.

Breaded veal cutlets, tomato sauce. Have your butcher cut four veal cutlets from the leg, and about one-third of an inch thick. Season with salt and pepper, roll in flour, then in beaten eggs, and finally in fresh bread crumbs. Heat a half cup of melted butter in a frying pan, and fry the cutlets. Serve on a platter with tomato sauce.

Spaghetti in cream. Boil half a pound of spaghetti in two quarts of water seasoned with a little salt, and when soft drain off the water. Melt an ounce of butter in a casserole, add one-half spoonful of flour, one-half cup of boiling milk, and one-half cup of cream, season with salt and pepper, and boil for five minutes. Pour over the spaghetti, adding a half cup of grated Parmesan or Swiss cheese.

Consommé aux pluches. Slice a head of lettuce and two leaves of tarragon very fine. Boil in two quarts of

consommé for thirty minutes. Add some chervil before serving.

Fillet of halibut, sauce Venitienne. Put four fillets of halibut in a buttered sauté pan, season with salt and pepper, add one-half glass of white wine, cover with buttered manilla paper, and bake in the oven for fifteen minutes. Then place the fish on a platter, put in the sauté pan one pint of white wine sauce, and simmer for a few minutes. Then add two spoonfuls of green coloring, and strain over fish.

Sauce Venitienne. Use any kind of white meat or fish sauce, depending upon what it is to be used with, and color with green vegetable coloring. Use enough color to make the sauce bright green.

Soufflé glacé (plain). Whip a pint of rich cream. Beat the yolks of four eggs with one-quarter pound of sugar, until very light, then add the cream to it. Beat the whites of five eggs very stiff, and add to the cream. Put into fancy paper cases, specially made for this purpose, and freeze in the ice cream box. If you have no ice cream box, put them in a thin vessel, cover tightly, and pack in cracked ice with rock salt mixed with it.

MAY 27

BREAKFAST LUNCHE(

Fresh raspberries with cream

Shirred eggs with bananas

Dry toast

Coffee

DINNER

Crème cardi

Radishes

Crab meat, g

Small tender
Fedora

Artichokes, s
mousseline

Watercress,

Wine jelly, a
Assorted cak

Shirred eggs with bananas. Peel a banana and slice it very fine. Put half and half in two buttered shirred egg dishes, and allow to become hot. Then put two eggs in each dish, season with salt and pepper, put in oven and cook.

Eggs, presidential. Boil until quite soft some left-over roasted or boiled chicken, mix with a little cream sauce, season well, and pass through a fine sieve. Place on artichoke bottoms, put on a buttered dish, and set in oven to get hot. Then lay a poached egg on top, cover with well-seasoned cream sauce, and put two slices of truffle on top.

Frogs' legs, Greenway. Cut a dozen frogs' legs in two, and sprinkle with salt and pepper. Melt two ounces of butter in a sauté pan, add the frogs' legs and simmer for five minutes, then add a spoonful of flour and simmer again for a few minutes. Then add one-half glass of white wine, one cup of chicken broth, or any kind of clear white broth, some chopped chives, parsley and chervil, and cook for five minutes. Before serving season well, and bind with the yolk of one egg and one-half cup of cream.

Strawberries, à la mode. Selected strawberries with vanilla ice cream on top.

Raspberries, à la mode. Prepare in the same manner as strawberries à la mode.

Crème cardinal. Pound the shells of two lobsters very fine, in a mortar. Then put in a casserole with three ounces of butter, a sliced onion and carrot, one leek and a little celery, and simmer for twenty

minutes. Take care that it does not burn, and simmer slowly. Then add three ounces of flour, mix well, add two quarts of milk, season well with salt and a little Cayenne pepper, boil for half an hour, and then strain through a fine sieve or cheese cloth. Return to the casserole, bring to a boil, and bind with the yolks of two eggs and one-half cup of cream. Put in a soup tureen. Cut the tail of a lobster and two truffles in small dices, put them in a casserole, season with salt and a little Cayenne pepper, add a pony of good brandy and a pony of dry sherry, bring to a boil, and pour into the soup.

Small tenderloin steak, Fedora. Season four small tenderloin steaks with salt and pepper, roll in oil, and broil; or sauté in butter. When done place on top of a thin slice of heated, or fresh-boiled, ham, and cover with Bordelaise sauce.

MAY 28

BREAKFAST LUNCHE(

Strawberry jam

Calf's liver and bacon

Baked potatoes

Rolls

Coffee

DINNER

Consommé,
Lyons sausag
Sand dabs, C
Broiled chicl
Tyrolienne
Potatoes châ
String beans
Chiffonnade
Fresh raspbe
Macaroons
Coffee

Eggs, Columbus. Put some green peppers in hot, swimming lard for a minute. Then peel and cut in orange shape. Cut some pimentos in orange shape. Heat both in warm butter, lay two of each on each poached egg on toast.

Cannelons à la crème. Roll out half a pound of puff paste, that was made with six turns, to about one-eighth inch thick. Cut in strips eight inches long and one inch wide. Wash with egg, and roll on buttered sticks about one inch in diameter. Place on pan and bake in moderate oven. Remove the sticks while hot. When cold fill with sweetened whipped cream.

Cornets à la crème. Same as for cannelons, but roll the strips around cornecopia shaped sticks, or tins.

Consommé, profiteroles. Make a cupful of cream puff paste, add two spoonfuls of grated cheese, put in pastry bag with round tube, and dress on pan. Make very small, about the size of a pea. Put in oven and bake. Serve separate with hot consommé.

Sand dabs, Grenobloise. Remove the skins from four sand dabs, dry with a towel, season with salt and pepper, roll in flour, and fry in pan with butter. Remove to a platter. Put two ounces of butter in the pan, cook until the color of hazelnuts, and pour over the fish. Sprinkle with chopped parsley, and lay two slices of lemon on top of each fish.

Broiled chicken, Tyrolienne. Cut a spring chicken in four, lay in a deep porcelain dish, sprinkle with salt and pepper, add one shallot or small onion, chopped fine, a little chopped parsley and tarragon, two cloves, and half a cup of olive oil. Let it stand for one hour. Then take out the chicken and roll in freshly made bread crumbs, and broil slowly for fifteen minutes. Place on a platter and garnish with two lemons cut in half, and parsley in branches. Serve rémoulade sauce separate.

MAY 29

BREAKFAST

Gooseberries with cream

Boiled eggs

Toast Melba

English breakfast tea

LUNCHE(

DINNER

Potage Albe

Sardines on

Boiled Lake
pepper sauc

Hollandaise

Shad roe, Bo

Peas and ca

Lettuce and
salad

Jelly roll
Demi tasse

Potage, Albert. Two-thirds purée of potato soup and one-third very thick Consommé Julienne.

Boiled lake trout, pepper sauce. Put two trout in a fish kettle filled with water. Season with salt, add a sliced onion, one carrot, a bouquet garni, and a spoonful of whole black peppers tied in a cheese cloth. Boil until done. Put the fish on a napkin, and garnish with small round boiled potatoes, parsley in branches, and quartered lemons. Serve pepper sauce separate.

Pepper sauce. Crush with a bottle on a hardwood table or marble one spoonful of whole black peppers. Put the crushed peppers in a casserole with a glass of white wine. Boil until nearly dry, add a pint of cream sauce, boil a minute, and strain through a cheese cloth. Season with salt.

Shad roe, Bordelaise. Place four shad roe in a buttered pan, season with salt and pepper, put a few pieces of butter on top, put in oven and cook for five minutes, basting all the time. Then sprinkle with three very finely chopped shallots, a little chopped parsley, chervil and chives, and the juice of one lemon. Bake in oven, and serve on platter with its own sauce.

Jelly roll. One-half pound of flour, six eggs, one-half ounce of baking powder, and some vanilla flavoring. Sift the flour and baking powder together. Beat the sugar and eggs together until light, then add the flour and flavoring, and mix. Spread very thin on paper, place in pan and bake. When done turn over

on a paper that has been dusted with sugar. Peel the paper from the bottom of the cake at once. Spread with some jelly or marmalade, and roll up tightly. When cold cut in slices.

MAY 30

BREAKFAST LUNCHE(

Sliced peaches with cream

Fried eggs with chives

Dry toast

Coffee

DINNER

Consommé V
Fillet of hali
Tournedos, I
Jets de houb
Potatoes à la
Green corn
Hearts of ro
dressing
Mousse au c
Small cakes

Fried eggs with chives. Put an ounce of butter in a frying pan, break four eggs into the pan, season with salt and pepper, sprinkle some chives, chopped very fine, on top of the eggs, and fry.

Blood pudding, sauce Robert. Get two pounds of blood pudding from the butcher, put in frying pan with one ounce of melted butter, and fry for about fifteen minutes. Serve on a platter covered with sauce Robert.

Apple turnovers. Roll out some puff paste about one-eighth inch thick. Cut with a round cutter about four inches in diameter. Wet the edges with water, place a spoonful of chopped apples mixed with sugar and a little cinnamon on the center, and fold over, bringing the edges together, press a little, wash the top with beaten eggs and bake. When nearly done dust some powdered sugar on top, and return to oven until glacéed.

Consommé Venitienne. In a bowl mix one and one-half spoonfuls of flour with three whole eggs and a

little salt. Let this run through a colander into a quart of boiling consommé. Continue boiling for two minutes.

Fillet of halibut, Lilloise. Place four fillets of halibut in a buttered pan, season with salt and pepper, add a half glass of white wine, cover with buttered paper, and set in oven for ten minutes. Then put the fillets on a platter, and put in the fish pan one-half pint of white wine sauce and one-half pint of tomato sauce. Bring to a boil, and strain. Cut two slices of bacon in strips like matches (Julienne style), fry, and put in the sauce. Also add six leaves of tarragon chopped fine, season well, and pour over the fish.

Tournedos, Bayard. Season four small tenderloin steaks with salt and pepper. Heat two ounces of butter in a sauté pan, and sauté the fillets. Dress on toast spread with foie gras. Pour over them sauce Madère, to which has been added some sliced fresh mushrooms sauté in butter. Garnish with small round chicken croquettes, about one inch in diameter.

Mousse au café. Mix the yolks of six eggs with one-quarter pound of syrup at about twenty-eight degrees. Put in a basin in bain-marie and cook until it thickens. Remove from the fire and beat until cold. Add one-half cup of strong coffee and one pint of whipped cream. Mix well, put in mould and freeze. Serve decorated with sweetened whipped cream.

Mousse au chocolat. Same as above, but flavor with two ounces of melted cocoa or chocolate, instead of coffee.

MAY 31

BREAKFAST

Fresh strawberries with cream

Breakfast sausages with apple sauce

Rolls

Coffee

LUNCHE(

DINNER

Crème Cong
Bass, Niçoise
Potatoes nat
Chicken sau
Timbale of r
Flageolets in
Alligator pea
Peach, Bour
Assorted cak
Demi tasse

Canapé Norway. Spread four pieces of toast with butter, lay thin slices of smoked salmon on top, trim to diamond shape, and dress on napkin. Garnish with

parsley and lemon.

Eggs, Biarritz. Spread four pieces of toast with anchovy butter, lay on each piece a hard-boiled egg cut in two. Put a stuffed olive on each half of egg.

Crème Congalaise. Add a spoonful of curry powder to a cream of chicken soup. Also add the breast of a boiled chicken cut in small dices.

Bass, Niçoise. Cut a three-pound bass in slices about one inch thick. Put in a buttered fish pan, season with salt and pepper, spread over the top one-half teaspoonful of chopped garlic, four peeled and chopped tomatoes, some chopped parsley, and three ounces of butter in small bits. Put in oven and bake for twenty minutes. Serve from pan, direct from the oven. Other large fish may be prepared in the same manner.

Chicken sauté, demi-deuil. Cut a spring chicken in four, season with salt and pepper, put in a sauté pan with two ounces of butter, and simmer for five minutes, without allowing to get color. Then sprinkle with a spoonful of flour, and simmer again. Then add a cup of chicken broth or white bouillon, and boil for ten minutes. Then remove the chicken to a platter. Mix one-half cup of thick cream and the yolks of two eggs, and let it run into the boiling sauce. Season well, and strain. Slice one-half can of French mushrooms and two truffles, and add to the sauce. Heat, and pour over the chicken.

Timbale of rice. Make a risotto. Butter four timbale moulds, fill with risotto, and turn over on a platter. Serve with any desired sauce, such as suprême, cream, tomato, Madeira, etc. Or serve plain, as a garnish.

JUNE 1

BREAKFAST LUNCHE(

Blackberry jelly

Ham and eggs

Rolls

Coffee

DINNER

Roçol soup,

Boiled salmo
diplomate

Larded tend
St. Martin

Green corn

Fresh Lima b

Potatoes Ma

Chicory sala
chapon

Vanilla plom

Macaroons

Fried calf's brains, tomato sauce. Cut two cold boiled calf's brains in two lengthwise, season with salt and pepper, roll in flour, then in beaten eggs, and then in fresh bread crumbs. Fry in very hot swimming fat, and serve on napkin with parsley and lemon. Serve tomato sauce separate.

Boiled calf's brains. Let two fresh calf's brains soak in cold water for an hour, so the blood will run out. Then remove the skin with the fingers. Put in a casserole, cover with cold water, add salt, a bouquet garni, one-half of an onion, sliced, one-half of a

carrot, sliced, and one-half of a wine-glassful of vinegar. Bring to the boiling point, skim, and let slowly simmer for ten minutes. Remove from the water and serve on napkin, with parsley and lemon. Serve melted butter, or other sauce, separate.

Roçol soup à la Russe. In a casserole put one veal knuckle, one pound of shin of beef, two slices of raw bacon, two slices of raw ham, and one soup hen. Cover with four quarts of water, add a spoonful of salt, bring to a boil, and skim well. Then add two carrots, two onions, two turnips, and a bouquet garni. As the meats become soft remove and cut in small squares. Then strain the broth through a cheese cloth into another casserole. Take off the fat from the top and bring to a boil. While it is boiling let one-half pound of farina run slowly into it. Cook for fifteen minutes, add the meats, season with salt, pepper, and a little chopped parsley and fennel.

Boiled salmon, sauce diplomate. Serve boiled salmon on a napkin, with small round boiled potatoes, parsley in branches, and quartered lemons. Serve sauce diplomate separate.

Sauce diplomate. To a pint of cream sauce add a spoonful of lobster butter and a spoonful of anchovy paste. Stir well, add a little Cayenne pepper, and three ounces of butter, little by little. Strain and serve.

Larded tenderloin of beef, St. Martin. Roast a larded tenderloin, and make a brown gravy. Put the tenderloin on a platter, and cut one slice for each person, leaving the remainder whole. Garnish with chickens' livers sauté in butter on each side of the platter. Add three sliced truffles and one-half glass of Madeira to the brown gravy, and boil for ten or

fifteen minutes. Season well, and pour over the beef.

Potatoes Marquise. Same as Duchesse potatoes.

JUNE 2

BREAKFAST

Stewed prunes

Boiled eggs

Dry toast

Ceylon tea

LUNCHE(

DINNER

Consommé (

Ripe Califor
oil and garli

Fillet of trou

Roast duckli
sauce

Artichoke bo
gratin

Fresh aspara
Hollandaise

Escarole sala

Mousse au c

Demi tasse

Eggs, Fedora. Cut four hard-boiled eggs in two, lengthwise, remove the yolks and mash with a fork, in a bowl. Then add one-half cup of fresh bread crumbs, salt, pepper, the raw yolk of an egg, a little chopped chives and parsley, and one ounce of butter. Mix well, and fill the boiled whites with the mixture. Then roll in the beaten whites of eggs, and then in bread crumbs, and fry in hot swimming fat. Serve on a napkin, with fried parsley. Serve cream of tomato sauce separate.

Lamb chops, Bradford. Broil eight nice lamb chops, place on a platter, and garnish with stuffed hot olives. Pour sauce Madère, to which has been added whole fresh mushrooms sauté in butter, over the chops.

Consommé, Caroline. Make a royal with eight eggs to a quart of milk, or four eggs to a pint; add a little salt, pepper, and some grated nutmeg. Strain into a buttered mould, set in a bain-marie and boil. When set, and cold, remove from the mould and cut in small squares. Serve in very hot consommé with one spoonful of boiled rice to each person.

Fillet of trout, Rachel. Cut the fillets from two

Tahoe trout. Use the bones and head to make a sauce Génoise. Put the fillets in a buttered fish pan, season with salt and pepper, add one-half glass of claret, and one-half glass of fish stock, bouillon or water, cover, and simmer for ten minutes. Remove the fish to a platter. Add to the sauce half of the tail of a lobster, one truffle, six heads of canned mushrooms cut in small squares, and one dozen small fish dumplings. Pour over the fish.

Chicory salad with chapon. Serve the salad with French dressing. Chapon is a crust of French bread rubbed with garlic, and added to the salad to flavor same.

JUNE 3

BREAKFAST LUNCHE(

Preserved pears

Omelet with parsley

Rolls

Coffee

DINNER

Cream of gr

Salted almo

Écrevisses, L

Roast leg of
jus

Mashed sum

Potatoes, St.

Field salad

Burgundy pu

Assorted cak

Coffee

Crab legs, Stock. For four persons, put two leaves of lettuce on each dinner plate. Slice fine a head of lettuce and put on top of the lettuce leaves. Add to each plate one slice of peeled tomatoes, and on top place four legs of crab, or some crab meat, and two fillets of anchovies on top of the crab. Put in a salad bowl one spoonful of vinegar, one of tomato ketchup, one of Chili sauce, two of olive oil, one-half teaspoonful of Worcestershire sauce, one teaspoonful of salt, a little paprika, and some chopped chives. Mix well, and pour over the salad on the plates. Serve very cold.

Eggs, D'Uxelles. For individual portions, put in a buttered cocotte dish one spoonful of D'Uxelles (Jan. 10), break an egg on top, season with salt and pepper, put a little more D'Uxelles on top of the egg, then a little grated cheese and small bits of butter, and bake in oven until egg is set. Serve on a napkin.

Omelet with parsley. Beat eight eggs, season with salt, pepper and chopped parsley, add a spoonful of thick cream, and cook in the usual manner.

Burgundy punch. Two pounds of sugar, two quarts of water, the juice of six lemons and the rind of one, and one piece of cinnamon stick. Let the mixture infuse for about two hours. Freeze, and then add one pint of claret, a small glass of cognac, and a drop of red coloring.

Whipped cream. Put one-half pint of double cream into a bowl and whip until quite stiff, then add two ounces of powdered sugar and a few drops of vanilla extract. Mix well, and keep in a cool place until needed.

Sliced peaches with whipped cream. Peel and slice some ripe peaches, and sprinkle with a little sugar. Serve in individual dishes with a spoonful of whipped cream on the side.

Sliced bananas with whipped cream. Prepare in the same manner as peaches.

Sliced fruits with whipped cream. Prepare oranges, pears, figs, etc., in the same manner as peaches.

Berries of all kinds with whipped cream. Hull and wash the berries, dry in cheesecloth, and prepare in the same manner as peaches.

Cream of green corn. Put two pounds of veal bones in a casserole, cover with cold water, bring to a boil, and cool off in cold water. Put the bones back in the vessel in from three to four quarts of fresh water, add a little salt and a bouquet garni, bring to the boiling point, and skim. Cook for about one hour, then add eight ears of green corn and one pint of milk, and boil for ten minutes. Then take out the ears, cut off the grains and chop very fine, or mash in a mortar. Heat three ounces of butter in a casserole, then add three spoonfuls of flour, and when heated add two quarts of the strained veal and corn stock. Bring to a boil, stirring well with a whip. Let it boil slowly, add the corn, and cook for about thirty minutes. Strain through a fine sieve or cheesecloth, put back in the casserole, season to taste with salt and a little Cayenne pepper, stir in two ounces of sweet butter, and serve hot.

Écrevisses, Lafayette. Écrevisses, crawfish and crayfish are the same. Take the tails of twenty-four of

the fish and put in sauté pan with two ounces of butter, season with salt and pepper, and simmer for five minutes. Then add a half glass of sherry wine and simmer until nearly dry; then add one and one-half cups of thick cream, and boil for five minutes. Thicken with the yolks of three eggs mixed with one-half cup of cream. Do not let it quite reach the boiling point after the yolks of eggs are added. Add a pony of very dry sherry wine, and serve in chafing dish.

Mashed summer squash. Peel three pounds of summer squash, cut in half, and put in casserole with two ounces of butter, season with salt and pepper, cover, and cook in oven for thirty minutes. Then strain through a fine sieve, put back in casserole, add two additional ounces of butter, and if too thick add a spoonful of thick cream.

JUNE 4

BREAKFAST LUNCHE(

Sliced figs with cream

Bacon and eggs

Chocolate with whipped cream

Rolls

DINNER

Consommé J

Radishes

Shad roe, en

Cucumber sa

Tenderloin c

Potatoes allu

Lettuce and
salad

Vanilla ice c

Assorted cak

Demi tasse

Sliced figs with cream. Peel and slice some fresh figs and serve on a compotier, with powdered sugar and cream separate.

Cold eggs, Danoise. Make four pieces of anchovy

toast, and lay on each a hard-boiled egg cut in two lengthwise. Cover the eggs with mayonnaise sauce.

Breast of squab, sauté in butter. Cut out the breasts of four raw squabs, season with salt and pepper, and roll in flour. Heat two ounces of butter in a sauté pan, add the squab breast and cook for about ten minutes, or until brown on both sides. Place on a platter, pour butter sauce over them, sprinkle with a little chopped parsley, and garnish with watercress and two lemons cut in half.

Summer squash, Native Son. Cut off the corn from four ears. Peel one pound of summer squash, and cut in one inch squares. Put them, with the corn, in a bowl and add three peeled tomatoes cut in squares. In a casserole put one chopped onion with two ounces of butter, and simmer until yellow, then add the corn, tomato and squash, season with salt and pepper, cover, and simmer for thirty minutes.

Consommé Japonnaise. Consommé aux perles de Nizam colored with yellow Breton coloring.

Shad roe, en Bordure. Butter a plank, lay four shad roe on top, season with salt and pepper, put small bits of butter on top of each roe, and set in oven. After ten minutes turn the roes over, make a bordure of potato croquette mixture around the plank, and return to oven to cook until done. Pour a little maître d'hôtel sauce on top, and garnish with parsley in branches and quartered lemons.

Tenderloin of beef, Voisin. Roast tenderloin of beef, garnished with fresh artichoke bottoms filled with tomatoes cut in small squares, sautéed in butter, and well seasoned. Serve sauce Choron separate.

Potatoes, allumette. Cut four potatoes in the form of matches, dry with a napkin, and fry in hot swimming lard until yellow and crisp. Remove, salt well, and serve on a napkin.

JUNE 5

BREAKFAST

Raspberry jam

Salted salmon belly, melted butter

Baked potatoes

Rolls

Coffee

LUNCHE(

DINNER

Little Neck c

Sorrel soup,

Salted hazel

Terrapin sau
noisette
Fillet of bass
Asparagus, H
Waldorf sala
French pastr
Coffee

Salted salmon belly, melted butter. Soak a salted salmon belly in cold water over night. Then place in vessel and cover with fresh cold water, bring to a boil, and then set at side of the range for twenty minutes. Dish up on a napkin on a platter, garnish with parsley in branches and quartered lemons. Serve melted butter separate.

Shirred eggs, Monaco. Put six chopped shallots in a casserole with one ounce of butter. Heat slightly, then add six sliced fresh mushrooms and one peeled and sliced tomato; season with salt and pepper, and simmer for ten minutes. Butter four individual shirred egg dishes, pour in the above preparation, break two eggs in each, season with salt and pepper, and cook in oven for five minutes.

Cream fritters. Mix two ounces of corn starch, four ounces of sugar, the yolks of four eggs, and half of the peel of a lemon, and warm up in a double boiler. Bring one-half pint of milk to the boiling point and add it to the mixture. Continue boiling, and stir all the time until it becomes thick. Then spread it on a platter about a half inch thick, and allow to become cold. Cut in pieces about two inches square, roll in flour, then in beaten eggs, and finally in bread crumbs, and fry in swimming lard, or in frying pan with plenty of melted butter. Dress on a napkin, and

serve vanilla cream sauce separate.

Sorrel soup, à l'eau. Clean one pound of sorrel, wash well, and slice very thin. Put in casserole with two ounces of butter, cover, and simmer for five minutes. Then add two quarts of water, season with salt and pepper, add three sliced rolls, or one-half loaf of sliced French bread, and boil slowly for one hour. Put the yolks of three eggs in a large cup and fill with cream, mix, and let it run into the boiling soup. Serve at once.

JUNE 6

BREAKFAST LUNCHE(

Strawberries with cream

Broiled mutton chops

Lyonnaise potatoes

Rolls

Coffee

DINNER

Consommé M
Pim olas
Fillet of sole
Roast chicke
Corn au grat
Stewed toma
Potato croqu
Escarole sala
Soufflé glacé
Assorted cak
Coffee

Eggs, Belmont. Butter four timbale moulds, put in each a spoonful of D'Uxelles, break an egg on top, season with salt and pepper, put in bain-marie, and bake until the eggs are set. Then turn out on a platter and cover with tomato sauce, to which a little chopped truffle has been added.

Consommé, Marchand. Cut a truffle Julienne style; also the breast of a boiled fowl and a few slices of smoked beef tongue. Serve in one quart of boiling well-seasoned consommé.

Pim olas. Pim olas are small green olives stuffed with red peppers (pimentos). They may be obtained in bottles of any grocer.

Fillet of sole, Mantane. Cut and trim four fillets of sole, fold over, season with salt and pepper, lay in a buttered sauté pan, add one-half glass of white wine, cover with buttered manilla paper, put in oven and bake for twelve minutes. Serve on a platter covered with Béarnaise sauce.

Soufflé glacé, Pavlowa. Whip a pint of rich cream until thick. Beat the yolks of four eggs with one-quarter pound of sugar, until very light. Then add it to the cream, with a pony of maraschino. Whip the whites of five eggs very hard, and add them to the mixture, mixing lightly. Then fill fancy paper cases until about one inch higher than the edges, and set to freeze. When hard, and just before serving, dip the tops in grated chocolate.

Soufflé glacé, St. Francis. Make a soufflé glacé Pavlowa mixture, dress in fancy paper cases, using a pastry bag with a fancy tube. Sprinkle some chopped pistache nuts on top, and freeze.

JUNE 7

BREAKFAST LUNCHE(

Blackberries with cream

Plain scrambled eggs

Dry toast

English breakfast tea

DINNER

Soft clam so
California ri
Boiled Taho
mousseline
Potatoes nat
Cucumber sa
Vol au vent
Stuffed capo
Peas à la Fra
Cardon à la
Hearts of let
dressing
Coupe Orien
Allumettes
Coffee

Soft clam soup, Salem. Remove the bellies from two dozen clams and put the remainder, with their juice, in a casserole. Add a quart of water, a bouquet garni, and some salt; bring to a boil, and strain over the clam bellies, which have been placed in a vessel. Bring to a boil again and add one pint of thick cream and two ounces of sweet butter. When butter is melted, season with salt and a little Cayenne pepper, and serve in a tureen. Serve broken crackers separate.

Boiled Tahoe trout, sauce mousseline. Put two Tahoe trout in a vessel in cold water, add one-half

glassful of white wine vinegar, half of an onion and half of a carrot sliced, a bouquet garni, and a small handful of salt. Bring to a boil, and set on side of the range for twenty minutes. Serve on a platter on a napkin, garnished with small round boiled potatoes, lemons cut in two, and parsley in branches. Serve sauce mousseline separate. The potatoes may be served separate if desired.

Kisses. One pound of sugar, the whites of seven eggs, and some vanilla flavoring. Mix the sugar with a little water and boil until it is thick and sticky when cooled on a saucer. Beat the whites of the eggs until very stiff and dry, then add the hot sugar and continue beating until it becomes cold. Add a few drops of vanilla extract, and dress in a fancy shape on a buttered pan. Use a pastry bag with a fancy tube for forming them. When dry bake in a nearly cool oven.

Allumettes. Roll out some puff paste that was made with six turns, until it is about one-eighth inch thick. Spread with royal icing, and cut in strips about three-quarters of an inch wide and three inches long. Place on a wet baking pan, with a little space between, and bake in a moderate oven.

Royal icing (glacé royal). Put one-half pound of icing sugar in a bowl with the whites of two eggs and a couple of drops of lemon juice. Beat with a wooden spoon until very light and firm. While beating be careful that it does not dry on the sides of the bowl, and when finished cover immediately with a damp cloth. This icing may be used for frosting cakes, or for ornamental work.

JUNE 8

BREAKFAST

Sliced peaches with cream

Chipped beef on toast

Crescents and rolls

Cocoa

LUNCHE(

DINNER

Consommé (
Salted almo
Boiled turbo
Potatoes, na
Filet mignon
Green corn
Broiled egg
Hearts of ro
Roquefort d

Champagne
Lady fingers
Demi tasse

Chipped beef on toast. Cut one pound of smoked beef in very thin chips, put in hot water and bring to a boil. Then drain off the water and add a cup of very thick cream, boil again, and thicken with the yolks of two eggs and half a cup of thick cream. Let it come nearly to a boil, taste to see if sufficiently salt, add a little white pepper, and serve on four pieces of dry toast.

Shirred eggs, Argenteuil. Cut the tips, about one and one-half inch long, from one pound of asparagus, put in salted water and boil until soft, then drain off the water. Butter well four shirred egg dishes, and put the asparagus tips in them in equal portions. Crack two eggs in each dish, season with salt and pepper, put small bits of butter on top, and cook in oven for five minutes.

Sweetbreads braisé, St. George. Braise some sweetbreads, place on a platter, and garnish with okra and tomatoes sauté and green peppers cut like matches and sautéed in butter. Serve sauce Choron separate.

Okra and tomatoes sauté. Cut both ends off of one pound of okra, put in cold water and bring to a boil, then drain off the water. Peel and cut in quarters two or three large tomatoes, place them in a casserole with two ounces of butter, heat through, add the okra, season with salt and pepper, cover, and allow to simmer slowly for twenty minutes. Serve as a vegetable course, or as a garnish.

Flageolet beans, au cerfeuil. Put in a casserole two cans of flageolet beans and one quart of fresh water, bring to a boil, and drain. Return the beans to the casserole, add two ounces of sweet butter, a little salt and pepper, and one spoonful of chopped chervil. Simmer for five minutes.

Purée of potato salad. Boil four white potatoes in salted water, and pass through a fine sieve. Add one spoonful of vinegar, two spoonfuls of olive oil, a little Cayenne pepper, and salt if necessary. Set in ice box until cold. Then mix well with a wooden spoon. If too thick stir in a little hot bouillon or water. Be sure it is hot, as cold will not do. Serve in a salad bowl with finely chopped parsley on top.

Fillet of turbot, Jean Bart. Place four trimmed fillets of turbot in a buttered sauté pan, and season with salt and pepper. Place on each fillet a well-washed head of fresh mushroom and two leaves of tarragon; add one-half glass of white wine and one-half cup of water. Cover with buttered paper, bring to a boil, and set in oven for fifteen minutes. Then remove the fillets to a platter, and put one pint of white wine sauce in the sauté pan, reduce to normal thickness of a fish sauce, and strain over the fillets. Have the sauce well seasoned.

Green corn. Put three gallons of water, one pint of milk, and a handful of salt on the fire and bring to a boil. Then add one dozen clean ears of green corn, bring to a boil, cover the vessel, and set to side of range for ten minutes, where it will remain at boiling heat without actually boiling. Serve on a napkin, with corn holders, and sweet butter separate.

Champagne punch (sorbet). One pint of water,

one-half pint of champagne, one-half pound of sugar, the juice of three lemons and the juice of half an orange. Dissolve the sugar in the water, add the lemon and orange juice, strain and freeze. When nearly frozen add the champagne, and finish. Finally stir in an Italian meringue (see Italian meringue) made with the whites of three eggs, and serve in sherbet glasses.

Broiled egg plant. Peel an egg plant, and cut in slices three-quarters of an inch thick. Season with salt and pepper, roll in oil, and broil. Serve on a platter with a little melted butter poured over it, and garnish with parsley in branches.

JUNE 9

BREAKFAST LUNCHE(

Cherries

Omelet with egg plant

Rolls

Coffee

DINNER

Lamb broth,
Club

Salted pecan

Frogs' legs, J

Broiled chicl
d'hôtel

Asparagus, H

Potato croqu

Alligator pea
dressing

Meringue gla
chocolat

Demi tasse

Omelet with egg plant. Use any broiled egg plant that may be left over, or fresh egg plant, and cut in small squares about one-half inch in diameter. Put in sauté pan with a little butter and simmer until soft. Then put the omelet pan on the fire with a small piece of sweet butter in it, add twelve beaten eggs, season with salt and pepper, add the egg plant, and

then cook the omelet in the usual manner.

Broiled sirloin steak, Cliff House. Season a two-pound steak with salt and pepper, roll in oil, broil, and when done place on a platter. Cut the steak in slices, but do not place them apart. Sprinkle with one teaspoonful of paprika, one tablespoonful of dry English mustard, one teaspoonful of Worcestershire sauce, three chopped shallots, a little chopped chives, and two ounces of butter in small bits. Set in oven until butter is melted.

Baked tomatoes. Peel four large tomatoes and place on a buttered dish. Season with salt and pepper, put small pieces of butter on top, and set in oven to bake. When done place on platter and pour tomato sauce around them, or serve with their own butter.

Lamb broth, Olympic Club. Put a shoulder of lamb in a roasting pan, season with salt and pepper, add an onion and a carrot, put small bits of butter on top, and roast in oven until done. Then remove the meat from the bones and cut in small squares about one-quarter inch thick. Put the bones and trimmings in a casserole, add an additional two pounds of lamb bones, one turnip, two leeks, two leaves of celery, one spoonful of pepper berries, one bay leaf, two cloves, a little parsley in branches, one gallon of water, and a handful of salt. Bring to a boil, skim, and let simmer for two hours. Then strain through fine cheese cloth, put back in casserole, add the cut-up lamb and one-half pound of boiled rice, give one boil, and serve.

JUNE 10

BREAKFAST

Fresh currants

Oatmeal with cream

Rolls

Coffee

LUNCHE(

DINNER

Consommé T

Black bass, s
meunière

Tenderloin c
Parisienne

Spinach in c

Artichokes, s
mousseline

Watercress s

Plombière à
Assorted cak
Coffee

Eggs Agostini. Put one-quarter pound of boiled rice on a platter, lay four poached eggs on top, and cover with tomato sauce.

Consommé Turbigo. Boil one-quarter pound of noodles in salt water. Boil a carrot, cut in the form of matches, in salt water until soft. Cut the breast of a soup hen or chicken in Julienne shape. Add all to two quarts of hot and well-seasoned consommé.

Plombière à la vanille (ice cream). The yolks of eight eggs, one-half pound of sugar, one quart of milk, and one vanilla bean. Mix the yolks of eggs with the sugar. Split the vanilla bean and boil it in the milk. Then pour the milk, the yolks and sugar together, set on the fire, and stir with a wooden spoon until it thickens. Do not let it come to a boil. Strain and freeze, put in moulds, and set in ice box until very hard. Serve with whipped cream.

Plombière aux marrons. Same as vanilla plombière, but add some broken marrons glacés soaked in a little rum, when ready to put in the moulds to harden. Serve with whipped cream, and a whole marron glacé on top of each portion.

Plombière aux fruits. Prepare in the same manner as for plombière aux marrons, but use chopped mixed glacé fruit instead of the marrons.

JUNE 11

BREAKFAST

Sliced fresh figs with cream

Scrambled eggs with bacon

Buttered toast

Coffee

LUNCHE(

DINNER

Cream of art

Ripe olives

Fillet of flou
Piombino

Sweetbreads
Montebello

Soufflé potat

Roast chicke
Escarole and
salad
Soufflé glacé
Assorted cak
Coffee

Eggs au fondu. Poached eggs on toast, covered with Welsh rabbit. Serve hot.

Cream of artichokes. Make three quarts of very light stock veal or chicken broth, strain and add to it four whole artichokes. Boil until the artichokes are soft, then remove and separate the bottoms from the leaves, cut the bottoms in small squares, and place in soup tureen. Then pass the leaves through a fine sieve, and put back in the broth. Melt three ounces of butter in a casserole, add three spoonfuls of flour, heat through, add the broth and boil for ten minutes. Then add a pint of thick cream, bring to a boil, season well with salt and pepper, and strain over the cut-up artichoke bottoms in the tureen.

Fillet of flounder, Piombino. Cut four fillets from one large flounder, place in a buttered pan, season with salt and pepper, add a glassful of claret and one-half cup of water, cover with buttered paper, put in oven and bake until done. Then place the fish on a platter. Make a sauce Génoise from the head and bones of the flounder, add the tail of a lobster cut Julienne style, and four heads of fresh mushrooms cut in the same manner and sautéed in butter. Pour the sauce over the fish. If fresh mushrooms are not available canned ones may be used.

Sweetbreads braisé, Montebello. Put some braised

sweetbreads on a platter with their own gravy, and garnish with artichoke bottoms filled with purée of fresh mushrooms. Serve sauce Béarnaise separate; or poured over the sweetbreads, as desired.

Soufflé glacé aux fraises. Mix one pint of whipped cream, one-half pint of fresh strawberry juice, the yolks of four eggs beaten lightly, and four ounces of powdered sugar. Whip separately the whites of five eggs, and add to the mixture. Put in paper cases, and freeze. Serve with a dot of whipped cream on top, and a nice large fresh strawberry on top of the cream.

Soufflé glacé with raspberries. Prepare in the same manner as soufflé glacé aux fraises, but substitute raspberries for the strawberries.

JUNE 12

BREAKFAST LUNCHE(

Preserved pears

Griddle cakes with honey

Coffee

DINNER

Consommé I
Fillet of sole
Leg of mutto
jelly
String beans
Green corn
Hashed pota
Field salad
Apricot pie
Coffee

Braised beef. Have the butcher cut an eight pound piece of rump or brisket of beef. Season with salt and pepper, and rub with a small piece of garlic. Melt in a pot about two ounces of butter, and when hot add the beef and roast on top of the range until it is brown on all sides. Then remove the beef, add one ounce of fresh butter to the gravy already in the pot, and when hot add two large spoonfuls of flour, and allow it to brown. Then add three pints of water, bring to a boil, and then put in the beef again. Add two calf's feet, one onion, one carrot, a large bouquet garni, four chopped tomatoes, salt, and a spoonful of whole black peppers. When boiling season well, cover, and put in oven. It will require from three to four hours to become well done. Then remove the beef to a platter, and reduce the sauce one-half. Taste to see if more seasoning is required, and then strain. Pour some of the sauce over the beef, and serve the remainder in a sauceboat. Garnish the beef with the carrot that was cooked with it. Cut the

carrot in thin slices.

Larded rump of beef. Lard a piece of rump of beef, and then prepare in the same manner as braised beef.

Fillet of sole, St. Nazaire. Cook four fillets of Sole à la Normande, and garnish with a dozen fried oysters.

Currant jelly. Strip the currants from their stems, and wash them. Put them on to cook, and when they become hot mash them. Boil for twenty-five minutes, then pour into jelly bag and let them drip without squeezing. Measure the juice and return it to the kettle. After it has boiled about ten minutes add heated sugar, allowing a pound of sugar to a pint of juice. Cook until it jells when a little is poured on a saucer. Pour into moulds, and seal when cold.

JUNE 13

BREAKFAST LUNCHE(

Fresh strawberries with cream

Broiled veal kidneys, English style

Baked potato

Rolls

Coffee

DINNER

Potage Arlec
Ripe Califor
Pompano, V
Chicken sau
Duchesse po
Jets de houb
Chiffonnade
Peach ice cr
Assorted cak
Coffee

Broiled veal kidneys, English style. Leave a little fat on two veal kidneys, split them, season with salt and pepper, and sprinkle with a tablespoonful of dry English mustard. Then sprinkle with olive oil, and broil. When done place them on four pieces of dry toast. Mix two ounces of butter with the juice of a lemon, one tablespoonful of Worcestershire sauce, a little salt, pepper, grated nutmeg, chopped parsley, and one spoonful of meat extract. Mix well, and pour over the kidneys. Garnish with watercress.

Poached eggs, Colbert. Put some poached eggs on toast, and cover with sauce Colbert.

Ombrelle d'Ostende. Put four pieces of toast on a platter and place on each a large broiled fresh mushroom, head down. Put two broiled oysters on top of the mushrooms, pour maître d'hôtel sauce over them, and lay two strips of broiled bacon across the top of each. Garnish with parsley in branches and quartered lemons.

Compote of pineapple. Pare and core a pineapple, and cut in slices. Make a syrup with one-half pound of sugar and half a pint of water, and stew the pineapple in it until tender, and the syrup is clear. Serve cold, with a few drops of kirschwasser or maraschino sprinkled over it, and a little of its syrup.

Potage Arlequin. Slice two carrots, two beets, two turnips, and add a pound of shelled new peas. Put all in a casserole, cover with two quarts of water, season with salt, add about three pounds of cut-up veal bones, bring to a boil, and skim. Then cover, and cook until soft. Remove the veal bones, and strain the remainder through a fine sieve. Then return to casserole, and if too thick add a little bouillon, chicken broth or stock. Bring to a boil, season with salt and pepper, and stir in three ounces of sweet butter. Serve with bread cut in small squares and fried in butter.

Pompano, Vatel. Use four whole California pompano; or the four fillets from one Florida fish. Put them in a buttered sauté pan, season with salt and pepper, add one-half glass of stock and the juice of a lemon, and cook in oven until done. Then place the fish on a platter. Bring one-half pint of tomato sauce to a boil, add one-half pint of cream sauce, one

spoonful of chopped truffles, season well with salt and pepper, and pour over the fish.

JUNE 14

BREAKFAST

Raspberries with cream

Scrambled eggs with cheese

Rolls

Oolong tea

LUNCHE(

DINNER

Little Neck c
shell

Consommé A

Aiguillettes
Bayard

Roast sirloin
fermière
Lettuce salad
Soufflé glacé
Assorted cak
Coffee

Scrambled eggs with cheese. Mix ten eggs with one-half cup of cream, and one-half cup of grated Parmesan or Swiss cheese; season with salt and pepper to taste. Melt two ounces of butter in a casserole, add the eggs, and scramble.

Beignets soufflés. One pint of water, one-quarter pound of butter, one-half pound of flour, nine eggs, and a pinch of salt. Put the butter and salt in the water and bring to a boil. Stir in the flour with a wooden spoon, and work well until it is a smooth paste. Remove from the fire and work in the eggs, one by one. Form in the size of a walnut, and drop into hot lard with a soupspoon, and fry until well browned. The fritters will turn by themselves while frying. When done roll in powdered sugar to which has been added a little cinnamon, and serve on a napkin.

Consommé Ab-del-cader. Cut some carrots and turnips in half-moon shape, and boil in salted water. Cut some royal in the same shape. Also have some profiteroles. Put equal quantities of each in hot consommé, and also one poached yolk of an egg for each person. Have the consommé well seasoned.

Aiguillettes of turbot, Bayard. Cut four fillets of turbot lengthwise, and about four inches long and two inches wide. Place in a buttered pan, season

with salt and white pepper, add one-half glass of white wine and one-half cup of fish stock, or water; cover with buttered paper, and cook in oven for ten minutes. Then place the fish on a platter, reduce the broth until nearly dry, add a pint of lobster sauce to which has been added the tail of a lobster, six heads of French canned mushrooms, and two truffles, all cut Julienne style. Pour the sauce over the fish before serving.

Roast sirloin of beef, fermière. Roast sirloin of beef, sauce Madère, garnished with string beans in butter, carrots in butter, and château potatoes.

Chicken sauté, Archiduc. Joint a chicken, and season with salt and pepper. Melt two ounces of butter in a sauté pan; when hot add the chicken and sauté for five minutes. Then add two sliced green peppers, and sauté until the chicken is done. Then place the chicken on a platter, and add another ounce of butter to the sauté pan. When the butter is nice and brown pour the gravy over the chicken, sprinkle with chopped parsley, and garnish with lemons cut in half.

JUNE 15

BREAKFAST LUNCHE(

Sliced peaches with cream

Ham and eggs

Rolls

Coffee

DINNER

Cabbage sou

Radishes

Salmon steal

Roast chicke

Fresh aspara
Hollandaise

Georgette pc

Chicory sala

Vanilla ice c

Bouchettes

Demi tasse

Rachel salad. Cut some artichoke bottoms, boiled celery, potatoes and asparagus tips, and two truffles, in Julienne shape. Arrange the vegetables in a salad bowl in bouquets, place the truffles in the center, and

pour some French dressing over all.

Baked apple roll. Roll out one pound of puff paste until it is about one-eighth inch thick. Spread with chopped apples mixed with a little powdered sugar and powdered allspice. Wet the edges of the paste with water and roll up in the form of a big stick. Put in a pan, wash the top with beaten eggs, and bake in a rather hot oven. When done cut in slices, and serve with hard and brandy sauces. Plain cream may be served separate.

Baked apricot roll, blackberry roll, huckleberry roll, or loganberry roll. Prepare in the same manner as apple roll, using the fruit desired.

Cabbage soup, Normande. Separate the outside leaves and the core of a head of cabbage. Put both the leaves and core in a casserole with five pounds of beef bones, one onion, one carrot, a bouquet garni, and a handful of salt. Bring to a boil, season, and boil for two and one-half hours. Slice the rest of the cabbage very thin, place in another casserole, add three ounces of butter, and fry until the moisture is out. Then drain off the butter, and strain the beef and cabbage broth over it. Let it boil slowly for an hour. Season with salt and pepper, and add some bread crust cut in small squares and fried in butter.

Salmon steak, Hongroise. Cut two slices of salmon one and one-half inches thick; season with salt and pepper, roll in oil, and broil on both sides until colored. Then place on a platter, put two ounces of butter on top, and put in oven to finish cooking. When done place on a platter and cover with tomato sauce to which a tablespoonful of paprika has been added.

Bouchettes. Make a mixture as for lady fingers. Put it into a pastry bag, and press out on paper in dots the size of a "quarter." Bake in a moderate oven. Allow to become cold, spread some jam or marmalade on the bottom of one and press another one on the jam, making a ball, and so on. Coat them with a white or pink icing.

Chocolate bouchettes. Make as above, coat with chocolate icing.

Coffee bouchettes. Make as above, coat with coffee icing.

JUNE 16

BREAKFAST LUNCHE(

Sliced figs with cream

Boiled salt mackerel

Baked potatoes

Rolls

Coffee

DINNER

Consommé A
Queen olive
Frogs' legs, s
Filet mignon
Potatoes au
Sliced cucun
tomatoes
Plombière a
Lady fingers
Coffee

Shirred eggs, Antoine. Plain shirred eggs with broiled strips of bacon on top.

Vanilla blanc mange. One pint of milk, one pint of cream, six ounces of sugar, one ounce of gelatine, and one-half of a vanilla bean. Soak the gelatine in cold water. Put the milk and the vanilla bean on the fire together and let them come nearly to a boil. Then remove from the fire, add the soaked gelatine, and work with a wooden spoon until melted. Strain, and allow to become nearly cold. Then add the cream, and beat, on ice, until it begins to thicken. Then put in moulds and set in ice box for one hour. Turn out of moulds to serve.

Chocolate blanc mange. Use two ounces of chocolate instead of vanilla bean.

Coffee blanc mange. Use a cup of strong coffee instead of vanilla bean.

Blanc mange aux fruits. Make a vanilla blanc mange, and just before putting in moulds mix in one-quarter pound of chopped candied fruits.

Blanc mange aux liqueurs. Add to a vanilla blanc mange a glass of liqueur, such as maraschino, kirschwasser, kummel, rum, or other liqueur. Add the liqueur just before putting into the mould.

Consommé Andalouse. To consommé vermicelli, add just before serving, one peeled raw tomato cut in very small squares.

Filet mignon, Athénienne. Season four small fillets of beef with salt and pepper, broil or sauté them, and serve on a piece of toast with a slice of broiled ham on top. Cover with sauce Hussarde, and garnish with peas in butter.

Sauce Hussarde. Bring to a boil one pint of sauce Madère, or brown gravy; add one-half cup of fresh bread crumbs and boil for two minutes. Then add one ounce of good butter, a little chopped parsley, salt and Cayenne pepper.

JUNE 17

BREAKFAST

Baked apples with cream

Oatmeal

Dry toast

Coffee

LUNCHE

DINNER

Cream of pa

Ripe olives

Fillet of bass

Roast ducklı
sauce

Green corn

Cauliflower,

Romaine sal
dressing

Raspberry w

Assorted cak

Coffee

Poached eggs, Blanchard. Cut two English muffins in half, toast them, and lay a slice of broiled ham on each. Put a poached egg on top of the ham, and cover with cream sauce.

Cream of parsnips, II. Put three pounds of veal bones in a casserole, add three quarts of water and a handful of salt, bring to a boil, and skim. Then add six sliced parsnips and a bouquet garni, and boil for an hour; then remove the bones and the bouquet. Put three ounces of butter in another vessel, heat, then add three spoonfuls of flour, and when hot add the broth and parsnips. Boil for half an hour, then strain through a fine sieve, put back in the casserole, season with salt and pepper, and add a pint of boiling cream.

Fillet of bass, Argentina. Put two ounces of butter in a casserole, add a sliced onion and a sliced carrot, and simmer until done. Then add a can of sliced French mushrooms, one-half can of sliced pimentos, four peeled and sliced tomatoes, one cupful of tomato sauce, and a little salt and pepper. Boil for ten minutes. Place four fillets of bass in a buttered pan, season with salt and pepper, cover with the above sauce, and bake in oven until done. Serve the fish from a platter with the sauce over it.

Cranberry jelly. To three quarts of cranberries add two pounds of granulated sugar and one quart of water. Cook thoroughly, and force through a fine sieve. Cook the juice for fifteen minutes, and then pour into individual moulds.

Crab apple jelly, and marmalade. To eight quarts of crab apples add three quarts of water. Boil slowly for an hour, adding more water to make up for evaporation. Strain through a flannel bag, but do not

squeeze. Measure the juice and add an equal amount of sugar. Boil for twenty minutes, pour into glasses, and seal when cold. Make a marmalade of the remainder of the apples left in the bag, by pressing through a sieve, and then adding an equal amount of cane sugar. Cook until well done. Flavor with lemon or cinnamon.

Apricot and peach marmalade. Cut some firm ripe apricots in half and remove the stones. Add a few spoonfuls of water and cook until soft. Strain through a sieve, and add three-quarters of a pound of cane sugar to every pound of fruit. Crack some of the stones and add the kernels to the fruit. Continue to stir and cook until it thickens. Then pour immediately into hot glasses. Allow to become thoroughly cold before covering. Peach marmalade may be prepared in the same manner.

Brandied cherries. Select some fine Queen Anne cherries and cut off about half of the stem with scissors. Arrange the cherries in glass jars or bottles. Melt two and one-half pounds of granulated cane sugar with a very little water, being very careful not to let it scorch. Remove from the fire and add half a vanilla bean, then add slowly one gallon of brandy. When cold pour over the cherries, seal well, and keep in a cool place.

Brandied peaches. Rub some sound white peaches with a crash towel to remove the down. Prick all over with a needle, drop in cold water, drain, put in a kettle, cover with fresh cold water, and add a small piece of alum the size of a hazelnut. Place over a fire, stir occasionally, and as they float to the surface of the liquid take them out and place in a pan of cold water. Drain, and arrange in quart glass jars. Pour

over brandy enough to cover the peaches.

Seal and put away in a cool place, and let stand for two weeks. Then drain off brandy into a kettle, and allow three pounds of sugar to each gallon of brandy. Stir well to melt the sugar. Pour this over the peaches, seal hermetically, and put away in a cool place.

Preserved cherries. To each pound of stoned cherries allow one pound of granulated cane sugar. Crack some of the stones and tie the kernels in a piece of gauze, so they may be removed after the boiling. Then put all in a preserving kettle, boil, and skim, until the syrup is clear. Then put the cherries in jars; boil the syrup a little longer, and pour over the fruit.

Preserved green gage plums. Use a pound of sugar for each pound of plums. Have the fruit clean and dry, and prick all over to keep the skins from breaking. Melt the sugar with as little water as possible, and when boiling add the plums, a layer at a time. Boil for a few minutes, then lift out with a skimmer and place singly on a dish to cool. Continue in this way until the plums are removed. When the last layer is finished return the first ones cooked to the kettle, and continue in reverse order, and boil until transparent. Then take out and arrange closely in glass jars. When all are in the jars pour the hot syrup over them, and seal.

JUNE 18

BREAKFAST

Stewed prunes

Boiled eggs

Rolls

Coffee

LUNCHE(

DINNER

Consommé I
Lyon sausag
Fillet of sole
Saddle of lar
String beans
Mashed pota
Chiffonnade
Angel cake
Demi tasse

Orloff salad. Cut out the flesh from two cantaloupes and cut in one-half inch squares. Arrange in a circle

in a salad bowl, and in the center put four buttons of artichokes cut in the same manner. Pour one-half cup of French dressing over all.

Consommé Irma. Boil one calf's brains, cut in small squares, and add to a quart of well-seasoned consommé.

Fillet of sole, Talleyrand. Lay four fillets of sole flat on the table and spread with fish force meat (Feb. 11), and sprinkle with a little chopped truffles. On top of each lay another thin fillet, season well with salt and pepper, roll in flour, then in beaten eggs, and finally in fresh bread crumbs. Fry in swimming lard for about ten minutes. Serve on a napkin garnished with parsley in branches and quartered lemons; and with Tartar sauce separate.

Saddle of lamb, Souvaroff. Roast a saddle of lamb, place on a platter, and garnish with a canful of cèpes sauté, and raw horseradish root shaved or scraped with a knife. Cover with brown gravy made from the lamb gravy.

Angel cake, or angel food. One pint of whites of eggs (it will require about sixteen), one pound of sugar, ten ounces of flour sifted with one-half teaspoonful of cream of tartar, and the flavor desired. Beat or whip the whites of eggs very stiff, then gradually put in the sugar and vanilla, lemon or orange flavor; and finally stir in the flour. Put in mould and bake in a very slow oven. When cold glacé with white icing.

JUNE 19

BREAKFAST

Stewed rhubarb

Broiled honeycomb tripe

Saratoga chips

Rolls

Coffee

LUNCHE(

DINNER

Potage paysa

Aiguillettes
Rochefoucau

Roast squab

Artichokes, s
mousseline

Carrots, Vich

Potato croqu

Alligator pea

Blackberry p

Coffee

Eggs, Oudinot. Cut four hard-boiled eggs in two lengthwise. Take out the yolks and put in a salad bowl, add one-half cup of fresh bread crumbs, one raw egg yolk, and season with salt, pepper, and a little chopped parsley. Mix well, and then stuff the whites of eggs. Place on a buttered dish, cover with cream sauce, sprinkle with grated cheese, put small bits of butter all over the top, and bake in oven until brown.

Potage paysanne. Cut a carrot, white turnip, parsnip, and a small head of green cabbage in round slices the size of a silver half dollar. Put in a casserole with three ounces of butter, salt and a pinch of sugar. Cover casserole and put in oven and simmer until vegetables are done. Be careful not to burn, and when turning do not break the vegetables. When the vegetables are cooked add two quarts of bouillon, stock, or chicken or beef broth, and cook for half an hour. Before serving add chopped chervil, and season with salt and pepper.

Aiguillettes of flounder, Rochefoucault. Place four flat fillets of flounder in a buttered pan, lay some sliced lobster on top, season with salt and pepper, add one-half glass of white wine and one-half glass of water, cover with buttered paper, and put in oven for ten minutes. Then remove the fillets to a platter. Reduce the broth, add one pint of white wine sauce, and strain. To the sauce add one-half can of French mushrooms sliced, and two sliced truffles. Pour the sauce over the fish.

Pompano, Bâtelière. Roll four small California pompano in flour, and season with salt and pepper. Put three ounces of butter in a frying pan, heat, add the fish, and sauté until nice and brown. Then put

the fish on a platter; and in the pan put two ounces of butter, heat until the color of hazelnuts, and pour over the fish. Sprinkle with chopped parsley, and garnish with two lemons cut in half.

JUNE 20

BREAKFAST

Fresh strawberries with cream

Waffles, special, with maple syrup

Coffee

LUNCHE(

DINNER

Consommé V

Carciofini olives

Frogs' legs, s

Porterhouse

Fresh Lima b
Julienne pot
Endives sala
Chocolate an
bouchettes
Demi tasse

Waffles, special. One-half pound of flour, one teaspoonful of baking powder, one spoonful of sugar, one ounce of melted butter, one-half pint of milk, one pinch of salt, three yolks and three whites of eggs. Mix the baking powder with the flour, then add the sugar, salt, yolks of eggs, butter and milk, and make a batter that should not be too stiff and hard. Beat the whites of eggs very hard, add to the batter, and mix well. Bake in a well-greased hot iron. (If possible use sour milk.)

Poached eggs, Bombay. Put some boiled rice on a platter, lay four poached eggs on top, and cover with curry sauce.

Consommé Valencienne. Boil one-half pound of rice in salted water, cool; and serve in one quart of hot and well-seasoned consommé. Before serving add some small leaves of chervil, which should be specially selected. Grated Swiss cheese should be served separate.

Frogs' legs, Dilloise. Cut two dozen frogs' legs in two, season with salt and pepper, put in sauté pan with one ounce of butter, and two ounces of bacon cut in small squares. Fry for a few minutes until the bacon is nearly crisp, then add the legs, and simmer for five minutes. Then add one pint of tomato sauce and boil for ten minutes, very slowly. Add a few

dashes of Tabasco sauce, and season well.

Porterhouse steak, Jolly. Get from the butcher a nice porterhouse steak, about four pounds in weight. Season with salt and pepper, roll in oil, and broil. When done place on a platter, and cover with sauce Bordelaise with beef marrow. Place a dozen heads of broiled fresh mushrooms on top, and sprinkle with chopped parsley.

JUNE 21

BREAKFAST LUNCHE(

Cantaloupe

Boiled eggs

Buttered toast

Uncolored Japan tea

DINNER

Little Neck c
shell

Purée of cuc

Pompano sa

Rissolées po

Roast chicke

Peas à la Fra

Lettuce salad

Raspberry sh
plain cream

Coffee

Shirred eggs, Amiral. Put two eggs in a buttered shirred egg dish and cook. When nearly done put on top a spoonful of white wine sauce with a little chopped lobster, mushrooms and truffles in it. Finish cooking, and season well with salt and pepper.

Purée of cucumbers. Peel four cucumbers, and cut in slices. Put them in a casserole with two quarts of cold water, season with salt, and bring to a boil. Then drain off the water, cool in cold fresh water, and drain again. Put three ounces of butter in a casserole, add the cucumbers, cover, and simmer in the oven for thirty minutes. Then remove from oven, set on top of range, add three spoonfuls of flour,

simmer, then add one quart of boiling milk and one quart of chicken broth, and boil for twenty minutes. Strain through a fine sieve, put back in casserole, season with salt, pepper and a pinch of sugar, add two ounces of sweet butter and a cupful of heated cream. When butter is melted add some bread that has been cut in small squares and fried in butter, and serve.

Italian meringue. Put one pound of sugar and one gill of water into a copper kettle (copper inside and out) and cook to a blow. (See below). Beat six whites of eggs very hard and dry, and then pour into the cooked sugar, stirring constantly, and beat well until cold. It will then be a very smooth meringue paste, which can be used for meringue with whipped cream, or sherbet, or to make small fancy cakes, or for use in decorating cakes, pies, tarts, etc.

How to cook sugar to a blow. Dissolve one pound of sugar in one gill of water, and put on fire to cook. After about five minutes of good boiling dip a skimmer into it and remove immediately. Let the syrup drain a little, and then blow through. If small air bubbles fly out the sugar is cooked to a blow. If no air bubbles fly continue cooking until they do. It may possibly require some time to get it right.

Peas à la Française. In a casserole put two ounces of butter and a head of lettuce sliced very fine. Simmer for five minutes, then add two pounds of shelled peas, six small raw French carrots and one dozen raw fresh asparagus tips. Season with salt and a pinch of sugar, add one pint of chicken broth, cover, and simmer for one hour. Serve with fresh-chopped chervil on top.

JUNE 22

BREAKFAST

Baked pears

Bacon and eggs

Rolls

Coffee

LUNCHE(

DINNER

Consommé A

California ri

Perch au ble

Potatoes nat

Larded tend
Vigo

String beans

Green corn c

Lettuce salad
dressing

Chocolate bl
Assorted cak

Baked pears. Core one dozen pears, but leave the stems on. Put in a pan with half a pint of water and half a pound of sugar, and bake in medium hot oven until soft. Serve either hot or cold, with sauce separate.

Baked peaches. Prick one dozen peaches all over with a fork, and set them close together in a pan. Sprinkle with one-quarter pound of granulated sugar, and add just water enough to cover the bottom of the pan. Bake until soft. Serve cream separate.

Sweetbreads, Lavalière. Prepare some sweetbreads braisé, place on a platter, garnish with peas in butter, and onions glacés. In the gravy put pieces of parboiled salt pork cut in small dices, and cook for ten minutes. Pour over the sweetbreads.

Consommé Allemande. Mix in a bowl three-quarters of a cupful of sifted flour, one-quarter of a cupful of milk, two whole eggs, and a little salt. Let it run through a colander into three pints of boiling consommé, and boil for five minutes.

Consommé Xavier. Same as Consommé Allemande, with the addition of a little chopped chervil just before serving.

Perch au bleu. Put four fresh-killed perch on a platter, and pour a glassful of white wine vinegar over them. Put in a fish kettle on the fire, some water, a handful of salt; and one sliced onion, one carrot, a bay leaf, clove and parsley tied in a bouquet. Boil for five minutes, then add the fish and vinegar, bring to a boil, and then set on side of the

range for fifteen minutes. Serve on a napkin garnished with small boiled potatoes, parsley in branches, and lemons cut in half. Serve Hollandaise sauce separate.

Larded tenderloin of beef, Vigo. Lard and roast the tenderloin as given elsewhere. Serve on a platter garnished with stuffed tomatoes, Créole. Cover with its own brown gravy.

Stuffed tomatoes, Créole. Make a rice Créole (Dec. 23). Peel four sliced tomatoes, scoop out the insides, season with salt and pepper both inside and out, and fill with the rice. Place on a buttered pan, put a small piece of butter on top of each, and bake in oven for ten minutes, or until the tomatoes are soft. Test with your finger. Serve with tomato sauce around them; or use as a garnish for entrées.

JUNE 23

BREAKFAST LUNCHE(

Fresh raspberries with cream

Omelet with potatoes

Rolls

Coffee

DINNER

Potage Mon

Radishes

Planked sha

Roast loin o

Carrots, Vic

Flageolets i

Endives sala

German alm

Demi tasse

Omelet with potatoes. Use left-over cold baked or boiled potatoes. Chop up a cupful and put in an omelet pan with two ounces of butter and fry until golden yellow. Season with salt and pepper, and then add a dozen beaten and seasoned eggs. Cook the omelet in the usual manner.

Eggs, Basque. Put in very hot swimming fat four whole large green peppers, and fry for one minute. Then take out and remove the skin, cut the bottoms off, take out the seeds, and place each pepper in a buttered cup, with the open end up. Then crack an egg in each pepper, season with salt, and place the cups in a pan in a little water, and put in oven to bake. Put some boiled rice on a platter and turn out the peppers with eggs on top, so they will look like stuffed green peppers. Pour some brown meat gravy, or tomato sauce, or cream sauce, around them.

Roast loin of veal, au jus. See veal kidney roast, Dec. 20.

Russian dressing, for salads. Mix in a large bowl one cup of mayonnaise sauce, three soupspoonfuls of French dressing, two soupspoonfuls of Chili sauce, two soupspoonfuls of chopped pimentos, one soupspoonful of chopped green olives, one teaspoonful of Worcestershire sauce, and season with salt and pepper, if necessary.

Peach compote. Peel a dozen peaches and place them in a sauce pan, add a quart of water, one-half pound of sugar, and one-half of a vanilla bean. Boil slowly until soft. Strain off the syrup, return to the fire, and reduce one-half. Pour the syrup over the peaches, and serve when cold. The peaches may be prepared whole, or cut in half.

Fruit compotes. Apple, nectarine, apricot, prune or plum compote may be prepared in the same manner as peach compote.

Langue de chat, I. Work a quarter pound of butter with a quarter pound of sugar until creamy. Then add four eggs, one by one, and keep on working until

very smooth. Add a few drops of vanilla extract and a quarter pound of flour, and mix lightly. Put into a pastry bag and dress on a buttered pan in the shape of small thin lady fingers. Bake for a few minutes in a rather hot oven.

II. One-quarter pound of sugar, one-quarter pound of butter, one-quarter pound of flour, the whites of three eggs, and a little vanilla flavor. Mix the sugar and butter until creamy; add the whites of eggs that have been well whipped to snow; add the flour and flavoring, and mix lightly. Dress on buttered pan like lady fingers, but smaller. Bake and remove from pan while hot.

German almond strips. One-half pound of sugar, one-half pound of butter, ten ounces of flour, three eggs, one-half pound of ground almonds, and the grated rind of a lemon. Work the sugar with the butter until creamy, add the lemon rind, and work in the egg. Then add the flour and almonds, and mix lightly. Set in the ice box for an hour to harden. Then roll out in thin sheets and cut in strips two inches long and one-half inch wide. Wash the tops with egg, sprinkle with chopped almonds, put on a pan and bake in a moderate oven.

Honey cake. One-half pound of honey, seven ounces of brown sugar, one pony of water, one-half teaspoonful of soda, six ounces of finely-chopped almonds, one pinch of cloves and allspice, three-quarters of a pound of flour, and two ounces of lemon and orange peel chopped fine. Boil the sugar, honey and water; then take off the fire and allow to cool to blood heat; then mix in the flour, spices, and the soda dissolved in a little water; then add the almonds and the peel. Roll out about one-half inch

thick, and cut in small cakes about one inch by three; and bake in a moderate oven. When done glacé with a very thin icing.

JUNE 24

BREAKFAST

Apricot marmalade

Buckwheat cakes

Breakfast sausages

Rolls

Coffee

LUNCHE(

DINNER

Consommé (

Salt codfish,

Braised swee
sauce Soubis

Roast squab
Boiled onion
Broiled fresh
Château pot
Lettuce and
salad
Baked black
Coffee

Cold poached eggs, à l'estragon. Select four nice lettuce leaves and place a cold poached egg on each. Cover with sauce mayonnaise, and lay four leaves of tarragon crosswise over each egg.

German huckleberry cake. Line a cake pan, that will hold enough for six persons, with thin dough. (See dough for German cake). Fill with cleaned huckleberries, sprinkle on a handful of sugar mixed with a little powdered cinnamon, and bake. Then mix one-quarter pound of sugar with one pint of milk and three eggs, and strain. Pour this over the cake when it is nearly done, and set back in oven for a few minutes until the custard is set. When cold dust with powdered sugar.

Consommé Créole. Peel and cut in small squares, two raw tomatoes, and add to a quart of boiling consommé. Also add a cupful of boiled rice, and season with a little Cayenne pepper.

Salt codfish, Biscayenne. Soak two pounds of salted codfish in cold water over night. Then drain off the water. Heat two tablespoonfuls of olive oil in a casserole, add six shallots chopped very fine, and allow them to become warmed through, but not colored. Then add six pieces of chopped garlic and

half of the codfish. On top of the codfish lay two raw potatoes that have been sliced very thin, season with salt, lay two peeled and sliced tomatoes on top of the potatoes, then add the remainder of the codfish, and half a cup of water, cover, and cook in the oven for an hour. Fresh codfish may be used if desired, with the addition of a little more salt.

Braised sweetbreads, sauce Soubise. Braise the sweetbreads in the usual manner. Put some sauce Soubise on a platter, lay the sweetbreads on top, and garnish with fleurons.

JUNE 25

BREAKFAST LUNCHE(

Sliced peaches with cream

Boiled eggs

Dry toast

English breakfast tea

DINNER

Cream Coun

Salami sausage

Fillet of kin

Roast tame sauce

Carrots and

German frie

Escarole sal

Plombière a

Assorted cak

Demi tasse

Salad Cendrillon. Scoop out four cold baked potatoes, fill with Russian salad, and serve on a napkin, garnished with parsley in branches and canapés of anchovies.

Small tenderloin steak, Marseillaise. Chop six shallots and two pieces of garlic, and simmer in two ounces of butter. Then add a peeled tomato cut in small squares, and six chopped anchovies, and simmer for twenty minutes. Then add two cups of brown gravy (sauce Madère), boil for two minutes, add two ounces of butter, stir until melted, and season with salt and Cayenne pepper to taste.

Gnocchis à la Romaine. Put three-quarters of a pound of farina in one quart of boiling milk, and boil slowly for fifteen minutes. Then remove from the fire and bind with the yolks of six eggs and a half cup of cream. Season with salt and white pepper, and set to cool. Then cut in one and one-half inch squares, or in other desired shapes; place on a buttered pan, or deep dish, or individual shirred egg dish; sprinkle with grated Parmesan cheese, put small bits of butter on top, and bake in oven until brown.

Gnocchis au gratin. Same as above, except pour sour cream over them, sprinkle with cheese, add butter on top, and bake until brown.

Cream Countess. Make a cream of asparagus soup, and before serving bind with the yolk of one egg for each person. Color with green spinach coloring.

Kingfish, Ubsala. Put four cleaned kingfish on a buttered pan, season with salt and pepper, add one-half glass of white wine and one-half cup of fish stock, bouillon or water, and bake in an oven. Then place the fish on a platter, add one pint of white wine sauce to the juice of the fish in the pan, and reduce by boiling to the thickness of a good sauce. Strain over the fish. Garnish with fleurons.

JUNE 26

BREAKFAST LUNCHE(

Apricot marmalade

Waffles

Buttermilk

Coffee

DINNER

Consommé M

Ripe olives

Salmon, Cor

Fillet of beef
Balzag

Artichokes, I

Green corn

Potato croqu

Romaine sal
dressing

Blanc mange
liqueurs

Lady fingers

Coffee

Eggs, Céléstine. Put four pieces of toast on a

buttered platter, lay a slice of broiled ham on top of each, and a poached egg on top of each slice of ham. Cover with cream sauce, sprinkle with grated cheese, put a little butter on each, and bake in a hot oven until brown.

Fried chicken, Villeroi. Joint a chicken, season with salt and pepper, roll in flour, then in beaten eggs and fresh bread crumbs. Put one-half cup of melted butter in a pan, heat, and then fry the chicken. Make a pint of sauce Allemande (March 4), add one cup of fresh-boiled new peas, and season well. Put some of the sauce on a platter, lay the chicken on top, and serve the remainder of the sauce in a sauceboat.

Consommé Magador. Wash a stalk of celery and cut in small dices, boil in salted water until soft. Then add to three pints of boiling consommé; season well, and serve with chopped chervil.

Salmon, Concourt. Cut the salmon in slices one inch thick, season with salt and pepper, roll in melted butter, then in fresh bread crumbs, and broil. When done place on a platter, and garnish with parsley in branches and lemons cut in half. Serve sauce Colbert separate.

Fillet of beef sauté, Balzag. Season four small tenderloin steaks with salt and pepper, and sauté in butter. Then place on a platter. Make a pint of sauce Madère, and add to it one dozen small chicken dumplings, one dozen stuffed olives and two sliced truffles. Pour over the fillets.

JUNE 27

BREAKFAST

Strawberries with cream

Scrambled eggs with chives

Crescents and rolls

Cocoa

LUNCHE(

DINNER

Chicken sou

Celery

Striped bass,

Chicken fric
l'ancienne

Asparagus, s
mousseline

Pâté de foie
gelée

Lettuce salad

Pancakes, Li

Coffee

Salad Bretonne. Soak one pound of white beans in cold water over night. Then put on fire in two quarts of water, add a little salt, one carrot, one onion, and a bouquet garni. Cover, and boil until soft. Then remove the vegetables, drain off the water, and set

the beans in a cool place. When cold put them in a salad bowl, and in the center place two tomatoes peeled and cut in small squares. Sprinkle with one teaspoonful of salt, one-half teaspoonful of fresh-ground black pepper, one-third cup of white wine vinegar, two-thirds of a cup of olive oil, and a little chopped parsley. Some chopped chives may also be added if desired. Mix on the table.

Chicken soup, Brésilienne. One pint of consommé tapioca, one pint of thick consommé brunoise, and the breast of a fowl cut in small squares. Bring to a boil, and serve.

Striped bass, Buena Vista. Put in a wide copper fish pan one cup of olive oil, two sliced onions, two sliced green peppers, and then fry. When done add four cloves of chopped garlic and let it set in the hot oil for a second; then add a pint of claret, one dozen sliced fresh mushrooms, six peeled and sliced tomatoes, and one-half canful of sliced pimentos. Bring to a boil, and then add five pounds of striped bass cut in slices two inches thick. Season with salt, pepper, and a little paprika; cover, and simmer for thirty minutes. Cut eight slices of bread the same thickness as for toasting, and fry in hot oil. Rub the fried bread with a piece of garlic, lay on a deep platter, put the fish on top of the toast, pour sauce over the fish, and sprinkle with chopped parsley.

Chicken fricassée, à l'ancienne. Cut a young roasting chicken in eight pieces, wash well, and put in a pot in one quart of cold water. Season with salt, bring to a boil, and skim. Then add one-half pint of small peeled white onions, one pint of small round raw Parisian potatoes, one pound of parboiled salt pork cut in small dices, and one bouquet garni. Boil

until done; then remove the bouquet garni, and take off the fat on top of the broth. Mix in a bowl two spoonfuls of flour and one-half cup of water, and let it run into the boiling fricassee. Boil for five minutes; then bind with the yolks of two eggs and one-half cup of cream. When serving sprinkle with chopped parsley.

JUNE 28

BREAKFAST

Crab apple marmalade

Shirred eggs, plain

Melba toast

Coffee

LUNCHE(

DINNER

Consommé I

Queen olive
almonds
Baked lobste
Roast Imper
Baked potat
Cold articho
sauce
Baked huckl
Coffee

Omelette Argentine. Cut one-quarter pound of egg plant in one-half inch squares. Put in omelet pan with one ounce of butter and fry until cooked. Then add eight beaten eggs, season with salt and pepper, and cook in the usual manner. Serve the omelet on a platter with sauce Colbert around it.

Turkey hash, Château de Madrid. Cut the breast of a boiled turkey in small squares. Put in a sauté pan with one pint of thick cream sauce, season with salt and pepper, heat, and fill as many red peppers (pimentos) as possible. Place the filled peppers on a buttered platter, so they will have the appearance of little red caps. Put in the oven and cook for a few minutes. Serve with sauce Créole poured around them.

Consommé Bohémienne. Make three thin pancakes, and when cold cut in Julienne shape. Cut the breast of a boiled fowl also in Julienne shape. Chop a raw peeled tomato; and add all the above with a cup of fresh peas, to three pints of boiling consommé, and serve.

Baked lobster, Lincoln. Boil two lobsters. When cold, cut in two lengthwise, remove the meat, and

slice it. Put in a casserole two ounces of butter, and heat; then add two chopped shallots, and two cloves of garlic chopped fine. Heat slightly and then add six sliced fresh mushrooms, and simmer for five minutes. Then add one cup of cream sauce, one teaspoonful of English mustard mixed with one tablespoonful of Worcestershire sauce, and a little chopped parsley and tarragon. Cook for ten minutes, then add the lobster, and season with salt and pepper. Fill the half lobster shells with the mixture, sprinkle with grated cheese, put small bits of butter on top, and bake in oven until well browned. Serve on a napkin, with parsley in branches, and two lemons cut in half.

JUNE 29

BREAKFAST LUNCHE(

Fresh sliced peaches with cream

Griddle cakes

Kidneys sauté, au Madère
Rolls
Coffee

DINNER

Little Neck c
Sorrel soup,
Lyon sausag
Frogs' legs, s
Tournedos,
Sybil potato
Watercress s
Compote of
Assorted cak
Coffee

Cold fish à la Michels. Put in a casserole one spoonful of olive oil and a small onion chopped very fine. Fry until yellow, and then add one chopped clove of garlic and a spoonful of flour. Cook this until yellow; then add two and one-half cups of water, season with salt and pepper, and boil for two minutes. Then add about two pounds of any kind of fish cut in pieces about two inches square, and some chopped parsley, and boil for thirty minutes. Put the fish in a deep porcelain dish, pour the sauce over it, and serve when cold.

Sorrel soup with rice. Wash a large handful of sorrel, remove the stems, and slice very thin. Put two ounces of butter and three ounces of rice in a casserole, and heat. Then add the sorrel and simmer for five minutes. Then add two quarts of bouillon, chicken broth or stock, season with salt and pepper, and boil slowly for thirty minutes. When rice is soft it is ready to serve.

Tournedos, Vaudeville. Season four small tenderloin steaks with salt and pepper, and broil; or

sauté in pan with butter. When done place on a platter, lay on each a fresh poached egg; and garnish with four stuffed tomatoes, Créole. Cover the tournedos with sauce Madère.

Compote of gooseberries. To each pint of well-cleaned gooseberries add one-half pound of sugar and one gill of water. Cook slowly until the berries are soft.

JUNE 30

BREAKFAST LUNCHE(

Preserved green gage plums

Boiled eggs

Doughnuts

Rolls

Coffee

DINNER

Consommé X

Pim olas

Boiled salmo
peas

Roast saddle
mint sauce

Green corn

Stewed toma

Lettuce and
salad

Berliner pfan

Coffee

Doughnuts—with baking powder. One pound of flour, one-half ounce baking powder, two ounces of butter, three ounces of sugar, the yolks of four eggs, one whole egg, one-half gill of milk, and the rind of a lemon. Sift the baking powder into the flour. Mix the sugar, butter and eggs; add the milk and flour, and the lemon rind flavoring. Roll out, and cut with a doughnut cutter, and fry in hot lard or butter. Dust with powdered sugar with a little cinnamon in it, before serving.

Doughnuts—with yeast. One pound of flour, one ounce of yeast, two eggs, two ounces of butter, two ounces of sugar, one pinch of salt and the rind and

juice of a lemon. Sift the flour into a bowl; add the egg, and the yeast dissolved in a little milk, and one gill of milk; making a medium stiff dough. Cover with a cloth, and allow to rise to double its original volume. It will require about an hour. Then work in the butter, salt, and flavoring, mix well, and let it rise again. Then fold the dough together, roll out to about one-quarter inch thick, cut with a doughnut cutter, allow to rise for half an hour, and fry. Dust with powdered sugar and cinnamon before serving.

Crullers. Use either the baking powder or yeast doughnut dough, cut with a cruller cutter, and fry in the same manner as doughnuts.

Coffee cake dough. One pound of flour, one ounce of yeast, two eggs, two ounces of butter, two ounces of sugar, one pinch of salt, the rind and juice of a lemon, and a little nutmeg. Put the flour into a bowl. Dissolve the yeast in a gill of luke-warm milk, and add to the flour, with the eggs. Work to a medium stiff dough. Cover with a cloth and let it rise to double its original size. Then work in the butter, sugar, salt and lemon flavoring, and mix well. Let it rise again for about an hour; when the dough will be ready to use. This dough is the foundation for all kinds of coffee cake.

Berliner pfannenkuchen. Make a coffee cake dough. Roll out some balls about the size of an egg, flatten them a little and put one-half teaspoonful of any kind of jam on top. Pinch up the dough over the jam. Lay them on a cloth, smooth side up, cover, and allow to raise to nearly double in size. Fry in swimming hot lard or clarified butter. When done dust with granulated sugar and powdered cinnamon.

JULY 1

BREAKFAST

Sliced figs with cream

Baked beans, Boston style

Rolls

Coffee

LUNCHE(

DINNER

Potage St. M

Fillet of sole
Montmorenc

Sweetbreads
Princess

Château pot

Roast chicke

Chiffonnade

Corn starch

Coffee

Imperial salad. Equal parts of sliced tomatoes, sliced artichoke bottoms, and fresh peas. Put them in a salad bowl, cover with mayonnaise sauce, and lay some sliced truffles on top.

St. Francis cheese. Scrape the skin from three Camembert cheeses, and put in a copper casserole. Add one-quarter pound of good Roquefort cheese, one-half pound of the best table butter, two tablespoonfuls of sifted flour, and one pint of the best cream. Cook until melted, and the whole becomes thick; then strain through cheese cloth. Put in an earthern pot and allow to become cool. The cheese will keep for two weeks if kept in the ice box.

Potage St. Marceau. Mix one quart of purée of split pea soup with one pint of consommé Julienne.

Fillet of sole, Montmorency. Place four fillets of sole in a buttered pan, season with salt and pepper, and lay on each fillet four heads of canned French mushrooms. Cover all with one pint of sauce Italienne, sprinkle with grated cheese, put small bits of butter on top, and bake in oven for fifteen minutes. Then remove from the oven, squeeze the juice of a lemon on top, and sprinkle with chopped parsley. Serve from the pan used in cooking, which may be placed on a platter.

Sweetbreads braisé, Princess. Braise four nice sweetbreads, and place them on fresh artichoke bottoms on a platter. Garnish with boiled cauliflower with a little Béarnaise sauce poured over it; and over the sweetbreads pour the gravy left after braising. Sauté the livers of four chickens in butter, season well with salt and pepper, and lay them around the cauliflower.

Corn starch pudding. One quart of milk, three ounces of corn starch, five ounces of sugar, four yolks and four whites of eggs, one ounce of butter, and flavoring. Dissolve the corn starch in a little cold milk. Put the rest of the milk and the sugar on the stove, and when near boiling add the dissolved corn starch and stir well. Boil for a few minutes, then take off the fire, add the butter, the yolks of eggs, and the flavoring. Beat the whites to snow, and add, mixing lightly. Put into buttered moulds and bake for about twenty minutes. Serve with fruit or cream sauce.

JULY 2

BREAKFAST LUNCHE(

Preserved cherries

Bacon and eggs

Rolls

English breakfast tea

DINNER

Little Neck c

Consommé M

Ripe olives
pecans

Halibut, Boi

Larded sirloi

Potato panc

Wax beans i

Celery Victo

Brandied pe

Vanilla ice c

Macaroons

Crab cocktail, Crêmière. Same as Crab cocktail, Victor (see March 24), with the addition of a little whipped cream on top.

Cottage fried potatoes. Slice three potatoes of medium size in pieces the size and shape of a silver dollar. Heat two ounces of butter in a frying pan, add the potatoes, season with salt and pepper, and fry slowly. When done add a spoonful of grated cheese, and put in the oven for a few minutes. Then dish up, sprinkled with chopped parsley.

Pig's feet, St. Menehould. Split two boiled pigs' feet, roll in melted butter and then in fresh bread crumbs. Broil. When done dish up on a platter, and garnish with parsley in branches and two lemons cut

in half. Serve tomato sauce separate, and cream sauce with chopped truffles in it.

Succotash. If canned succotash is used empty it into a casserole, add a small piece of butter, season with salt and pepper, and serve very hot.

Fresh succotash. Put two ounces of butter in a casserole, add the corn cut from six fresh ears, and simmer for ten minutes. Then add one pound of boiled fresh Lima beans, season with salt and pepper, add one spoonful of cream sauce and one spoonful of cream, and cook for five minutes.

Consommé Marie Louise. To consommé royal add a cupful of fresh boiled green peas.

Halibut, Boitel. Cut four fillets of halibut, place them in a buttered pan, season with salt and pepper, add one-half glass of white wine and one-half cup of stock or water, cover, and simmer for ten minutes. Then remove the fish to a platter, and to the pan add one can of chopped French mushrooms, and two cups of cream sauce. Season well, and boil for five minutes. Pour over the fish, and sprinkle with chopped parsley.

Larded tenderloin of beef, Lili. Roast a larded tenderloin of beef, and serve with sauce Madère, to which has been added six sliced heads of fresh mushrooms sautéed in butter, and two sliced truffles. Garnish with six peeled and quartered tomatoes sautéed in butter.

Potato pancakes. Mix one egg, one-half cup of milk, one-half cup of flour, and salt and pepper. Grate one and one-half cups of raw potato and add immediately, otherwise it will turn black. Fry in

melted butter, and form the cakes by putting in a spoonful of the batter at a time. Left over boiled or baked potatoes may be used instead of the raw potatoes if desired.

JULY 3

BREAKFAST

Sliced bananas with cream

Flannel cakes with maple syrup

Rolls

Coffee

LUNCHE(

DINNER

Croute Bretc

Boiled Lake
Hollandaise

Potatoes nat

Chicken sau

Green peas
Roast leg of
currant jelly
Endive salad
Biscuit glacé
Assorted cak
Demi tasse

Clams en cocotte, Californienne. Remove three dozen Little Neck clams from their shells and put in an earthern casserole or cocotte dish with two ounces of butter. Then add one-half cup of raw fine-chopped celery, two heads of fresh mushrooms chopped very fine, and a little chives sliced very fine, and some chopped parsley. Season with salt and pepper, put two more ounces of butter on top, and place in oven to bake. Cook for twenty minutes, and serve from the cocotte, direct from the oven.

Croute Bretonne. Put two pounds of beef shin and five pounds of beef bones in a casserole or soup kettle. Add one gallon of cold water, bring slowly to a boil, and skim well. Then add one spoonful of salt, a bouquet garni, half of a small head of cabbage or kale, two turnips, two carrots, one parsnip and an onion. Boil for three hours; then strain the broth into a soup tureen. Chop the vegetables very fine, put in salad bowl, season with salt, pepper, and a little grated nutmeg, and add a little chopped parsley and one-half cup of grated cheese. Cut some bread in round pieces the size of a silver half dollar, and toast on one side. Put the purée of vegetables on the toasted side of the croutons, place on a buttered pan and bake in the oven until brown. Serve on a napkin with the broth.

Chicken sauté, Viennoise. Joint a spring chicken, season with salt and pepper, roll in flour, then in beaten eggs, and finally in bread crumbs. Fry in melted butter. When done place on a platter, pour cream sauce around it, and garnish with new peas cooked in butter.

German coffee cake. One pound of flour, one ounce of yeast, six ounces of butter, three ounces of sugar, three eggs, and the rind of a lemon. Prepare and raise the dough in the same manner as for coffee cake. Roll out until about one-half inch thick, or thicker, if desired. Brush over with egg, and spread some Streusel on top (see Streusel cake). Allow to raise, and bake in a moderate oven.

Streusel cake. One-half pound of flour, six ounces of sugar, four ounces of melted butter, one-half ounce of cinnamon, the juice of one lemon, and the yolk of one egg. Mix all together, and pass through a coarse sieve. Make a coffee cake dough, roll out, and spread the above mixture over the top. Allow to raise, and then bake. (This cake is the same as German coffee cake.)

Cinnamon cake. Roll out some German coffee cake dough about one-half inch thick. Brush over with melted butter, and spread granulated sugar mixed with powdered cinnamon, on top. Allow to raise, and then bake.

Coffee fruit cake. Add to German coffee cake mixture three ounces of currants, three ounces of raisins, two ounces of lemon peel, and two ounces of citron chopped fine. Roll out to about one-half inch thick, allow to rise, and bake. When done ice over with very thin lemon icing.

Coffee cream cake. Roll out some German coffee cake dough very thin. Spread over with pastry cream (see pastry cream). And cover with another thin sheet of coffee cake dough. Brush over with egg, spread some Streusel over the top, allow to raise, and bake.

JULY 4

BREAKFAST LUNCHE(

Sliced pineapple

Farina with cream

Uncolored Japan tea

Crescents

DINNER

Consommé I

Ripe olives

Sand dabs, r

Broiled baby
cranberry sa

Baked sweet

Summer squ

Lettuce salad
dressing

Coupe St. Ja

Macaroons

Coffee

Poached eggs, Créole. Put some boiled rice on a platter, lay four poached eggs on top, and cover with Créole sauce.

Lamb chops, Robinson. Broil eight lamb chops, and lay them on a platter. Clean a dozen chicken livers, cut in four, season with salt and pepper, put in a frying pan with two ounces of hot melted butter, and sauté for three minutes. Then sprinkle with a spoonful of flour, add a cup of bouillon or broth, boil for a minute, add a little dry sherry wine, and pour over the chops.

Corn sauté in butter. Cut the corn from eight ears, put in a sauté pan with two ounces of butter, season

with salt and pepper, and cook for ten minutes.

Orange compote. Take the outside yellow skin from six oranges cut very fine in Julienne style. Cook for thirty minutes in water, changing about three times. Changing the water takes away the bitter taste. Now peel the fine skin of the six oranges very clean, and cut in two, crosswise. In a sauce pan put one pound of sugar, a gill of water, and a drop of red coloring, and boil for ten minutes. Add the cooked skins to the syrup and boil again for fifteen minutes. Put the oranges in a deep bowl and pour the syrup over them.

Consommé Florentine. Add to consommé printanier two pancakes cut Julienne style, and some chervil.

Broiled baby turkey. Split a young turkey through from the back, wash well, and dry with a towel. Season with salt and pepper, roll in oil, and broil. When done place on four pieces of buttered toast, pour a cup of maître d'hôtel sauce over it, and garnish with watercress and two lemons cut in half.

Snails (cake). Take some German coffee cake dough and roll out into a square sheet, about one-quarter inch thick. Brush over with melted butter, and spread with some currants, citron chopped fine, sugar and cinnamon. Roll the sheet of dough into a roll, and cut in slices about one-quarter inch thick. Lay them on a buttered pan and allow to raise until nearly double in size. Bake in moderate oven, and when done, and still hot, coat over with thin lemon icing.

JULY 5

BREAKFAST

Iced grapefruit juice

Scrambled eggs with Swiss cheese

Rolls

Coffee

LUNCHE(

DINNER

Chicken sou

Salted almo

Fillet of bas

Paprika schi

Gnocchis au

Chiffonnade

Artichokes,

Strawberry

Assorted cak

Coffee

Scrambled eggs with Swiss cheese. Cut one-quarter pound of Swiss cheese in very small squares. Put an ounce of butter in a casserole with the cheese, and heat slightly; then add ten beaten eggs, one-half cup of cream, season with salt and pepper, and scramble in the usual manner.

Chicken soup, Portugaise. Put a soup hen on the fire in three quarts of water, bring to a boil, and skim well. Then add a tablespoonful of salt, two carrots, one onion, and a bouquet garni, and boil slowly until the fowl is done. Then skim the broth, and cut the carrots and the onion in small squares, and return to the soup. Peel four tomatoes, squeeze out the juice, cut in small squares, and also add to the soup. Bring to a boil, add a cup of boiled rice, and serve.

Fillet of bass, Brighton. Place four fillets of bass in a buttered pan, season with salt and pepper, add one-half glass of white wine, cover with buttered paper, and set in oven for five minutes. Then place the fillets on a platter; and put what remains in the pan in a casserole, add one pint of well-seasoned sauce Italienne, bring to a boil, and pour over the fish. Sprinkle with grated cheese, put small bits of butter on top, and bake in oven for fifteen minutes. Sprinkle with fresh-chopped parsley and the juice of a lemon.

Fillet of fish au gratin, à l'Italienne. Use any kind of fish cut in fillets; large fish cut in slices; or whole small fish. Prepare in the same manner as Fillet of Bass, Brighton.

Cold stuffed eggs, with anchovies. Boil six eggs until hard, remove the shells, and cut in two lengthwise. Pass the yolks through a fine sieve, and mix with one dozen anchovies in oil cut in small squares, a little pepper, and a teaspoonful of

mayonnaise sauce. Fill the whites of the eggs with this mixture, and serve on a napkin with parsley in branches and two lemons cut in four.

JULY 6

BREAKFAST

Boiled farina in milk

Mixed fruit compote

Dry toast

Coffee

LUNCHE(

DINNER

Consommé,

Queen olive

Frogs' legs s
fines herbes

Larded tend
jardinière

Duchesse po

Alligator pe
dressing

Sherbet au r

Assorted cak

Coffee

Boiled farina in milk. Bring a quart of milk to a boil, add a small pinch of salt, and pour a half pound of farina into it slowly so dough balls will not form. Cook for fifteen minutes.

Scrambled eggs, Caroline. Cut two boiled artichoke bottoms and two slices of boiled ham in small squares. In a casserole put the ham with two ounces of butter, heat, and then add ten beaten eggs, season with salt and pepper, add one-half cup of cream, and scramble in the usual manner. Just before finishing add the artichokes.

Consommé, Niçoise. To consommé vermicelli add a peeled tomato cut in small squares. Bring to a boil,

and serve with grated cheese, separate.

Watermelon preserves. Select a melon with a thick rind, and cut in any shape desired. Lay the pieces in strong salt water for two or three days; then soak in clear water for twenty-four hours, changing the water frequently. Then put in alum water for two hours to harden. To every pound of fruit use one pound of sugar. Make a syrup of the sugar and a few pieces of ginger root and one lemon sliced thin. After boiling for a few minutes, remove the lemon and ginger, add the melon, and boil until transparent. Lift carefully, and place in glass jars. Fill the jars with the syrup.

Canned pears. Peel, halve and core ten pounds of pears. Put in a vessel with five pounds of granulated sugar, one sliced lemon, one teaspoonful of ground cinnamon, a little grated nutmeg, and a small piece of ginger root. Tie the cinnamon and nutmeg loosely in a piece of gauze. Cook all together until the pears turn pink. Put in jars, and seal while still hot.

Canned peaches. Pare twelve pounds of peaches, cut in half, and lay in cold water until needed. Put on the stove three pounds of sugar with nine pints of water. Boil to a syrup. Set the jars on a cloth in hot water. Fill the jars with the cold peaches, putting a generous layer of sugar between them. When the jars are full fill up with the hot syrup, and seal immediately. Twelve pounds of fruit and three pounds of sugar will fill six quart jars.

Canned apples and quinces. Pare and cut equal quantities of apples and quinces. First cook the quinces in just sufficient water to cover. Then remove, and cook the apples in the same water. In a vessel put a layer of quinces, then a layer of apples,

and so on until all are used. Pour over them a syrup made of half a pound of sugar for each pound of fruit; and allow to stand over night. Then boil for five minutes, and seal in jars.

Tomato preserves. Scald and peel carefully some small, pear-shaped, half ripe tomatoes. Prick with a needle to prevent their bursting, and put their weight in sugar over them. Let them set overnight, then pour off the liquid into a preserving kettle, and boil until it is a thick syrup. Clarify with the white of an egg, add the tomatoes, and boil until transparent. A small piece of ginger root; or a lemon sliced very thin, to each pound of fruit, and cooked in the syrup, improves it.

Apple butter. To three gallons of cooked apples add one quart of cider, five pounds of brown sugar, and several sticks of cinnamon. Boil down to about two gallons.

JULY 7

BREAKFAST LUNCHE(

Fresh raspberries with cream

Ham and eggs

Rolls

Coffee

DINNER

Potage Honc

Radishes

Stuffed clam

Chicken sau

Beets à la Ru

Green corn s

Gauffrette p

Biscuit glacé

Assorted cak

Coffee

Cauliflower salad. Boil two heads of cauliflower in salt water for ten minutes. Allow to become cold, and serve in salad bowl with French dressing, or mayonnaise sauce.

Potage Honolulu. Put on the fire a soup hen, in three quarts of water; season with a tablespoonful of

salt, and bring to a boil. Then add one bouquet garni, three onions, three green peppers, and three-quarters of a pound of rice. When the hen is boiled soft remove it, with the bouquet garni and the peppers. Strain the rice, onions and broth through a fine sieve, and put back in the casserole. Bring to a boil, and bind with the yolks of two eggs mixed with a cup of cream. Season well with salt and Cayenne pepper, and add three canned red peppers cut in small squares, before serving.

Stuffed clams. Remove the clams from twenty-four large Little Necks. Wash the shells very clean, so there will be no sand in them. Chop the clams, and mix with three fresh mushrooms chopped fine, one truffle, a little chopped parsley and three ounces of butter. Season with salt and pepper, and then fill the shells. Place on a pan, sprinkle with grated cheese, put a small piece of butter on top of each, and bake in the oven for fifteen minutes. Serve on a napkin, with parsley, and lemons cut in half.

Chicken sauté, Lafitte. Cut a spring chicken in four, and season with salt and pepper. Put two ounces of butter in a sauté pan, heat, and then add the chicken. Cook until golden yellow, then sprinkle with a tablespoonful of flour and cook until the flour is yellow. Then add half a glass of claret and a cup of stock, bouillon or chicken broth. In another frying pan put a spoonful of olive oil, heat, then add a can of cèpes, toss them while cooking slightly, and add to the chicken. Peel one tomato, cut in eight, and also add to the chicken. Simmer together for twenty minutes. Then place the chicken on a platter; boil the sauce for five minutes more, season well with salt and pepper, add some chopped parsley, and pour over the chicken. Lay six fleurons around the platter.

Beets à la Russe. Slice a dozen boiled beets, put in a sauté pan with two ounces of butter, season with salt and pepper, and simmer for about five minutes. Just before serving add six leaves of fresh mint chopped very fine.

JULY 8

BREAKFAST

Apricots

Shirred eggs with peppers

Rolls

Coffee

LUNCHE(

DINNER

Consommé (

Broiled salm

Noisettes of
Montpensier

Roast duckli
sauce

Fried sweet

Green corn
Chicory sala
Philadelphia cream
Assorted cak
Coffee

Shirred eggs with peppers. Cut four whole green peppers in small squares. Take four individual shirred egg dishes and put a teaspoonful of butter in each. Divide the chopped peppers equally among the four dishes, and simmer until nearly cooked; then break two eggs in each dish, season with salt and a little pepper, and cook again until the eggs are done.

Beef marrow, Princess. Have the butcher take the marrow out of four beef shin bones. Lay them whole in cold water for an hour, so the blood will run out. Then put the marrow in a casserole, in two quarts of cold water; add a tablespoonful of salt, bring to a boil, and let the marrow stand for half an hour in the boiling water. Then place it on four pieces of dry toast, and cover with well-seasoned Bordelaise sauce. When making the Bordelaise sauce omit the marrow.

Bread custard pudding. Over half a pound of bread crumbs pour a custard made of one quart of milk, the yolks of three eggs, three whole eggs, four ounces of sugar, and the grated rind of a lemon. Put in small moulds, and bake in a bain-marie. Serve with a cream sauce.

Cocoanut pudding. One-quarter pound of grated cocoanut, one-quarter pound of bread crumbs, and custard same as for bread custard pudding. Bake in the same way, and serve with cream sauce.

Consommé Charles Quint. Serve in hot consommé equal parts of chicken dumplings and asparagus tips. Add some picked chervil leaves.

Broiled salmon à la Russe. Cut two slices of salmon about one and one-half inches thick, and season well. Roll in oil, and broil. When done place on a platter, and spread two tablespoonfuls of anchovy butter on top. Serve separate Hollandaise sauce to which has been added two tablespoonfuls of fresh caviar.

Anchovy butter. Mix two tablespoonfuls of butter with two tablespoonfuls of essence of anchovies, the juice of a lemon, and a little chopped parsley. Anchovies in salt, soaked in cold water for an hour; or anchovies in oil; forced through a fine sieve, may be used if desired. Use in the same proportion as given for the essence.

Noisettes of lamb, Montpensier. Season four noisettes of lamb with salt and pepper, roll in oil, and broil. Then place on a platter; put on one side four artichoke bottoms filled with French peas in butter, and on the other side Parisian potatoes. Put a spoonful of Béarnaise sauce on top of each noisette, and serve.

JULY 9

BREAKFAST

Sliced figs with cream

Boiled salt mackerel

Baked potatoes

Rolls

Coffee

LUNCHE(

DINNER

Potage Cobu

Ripe Califor

Lobster, Bec
Roast saddle
currant jelly
Red cabbage
Potatoes, na
Knickerbock
Cocoanut pu
Demi tasse

Scrambled eggs, Havemeyer. Peel two tomatoes, cut in half, squeeze out the juice, and cut in small squares. Put in a sauce pot one ounce of butter, heat, add the tomatoes, and simmer for two minutes. Then add eight beaten eggs, and one-half cup of cream. Season with salt and pepper. Scramble in the usual manner.

Potage Coburg. Mix one quart of mock turtle soup with one pint of consommé tapioca; and just before serving add one-half cup of very small gnocchis.

Lobster, Becker. Put in a sauté pan two ounces of butter, heat, add the tails of two boiled lobsters cut in slices, season with salt and pepper, and toss in pan for five minutes. Then add one-half glass of sherry wine, and boil for five minutes. Then add a cupful of very thick table cream, and boil again for five minutes. Then bind with the yolks of two eggs mixed with two ponies of very dry sherry wine. Before serving add a dozen slices of truffle.

Roast saddle of venison. Cook the saddle larded or plain, as desired. In a roasting pan put one sliced onion, one carrot, a small piece of celery, a sprig of thyme, two bay leaves, two cloves, and a spoonful of pepper berries. Season the saddle well, and lay in the

pan, with two ounces of butter on top of the venison. Put in the oven and baste continually. When the saddle is done take out of the pan, and drain off the fat. Then put in the pan one-half glass of sherry wine, and reduce by boiling until nearly dry. Then add one cup of beef or chicken stock, one spoonful of meat extract, season with salt and pepper, and boil until reduced one-half. Pour over the saddle, or serve separate, as desired.

JULY 10

BREAKFAST LUNCHE(

Stewed prunes

Boiled eggs

Dry toast

English breakfast tea

DINNER

Potage Dago
Radishes
Fillet of sole
Française
Tournedos, I
Roast chicke
Lettuce salac
Strawberry i
Assorted cak
Coffee

Grapefruit, Cardinal. Peel four grapefruit and slice them. Drain off the juice, and put the slices in suprême glasses. Force two small baskets of fresh raspberries through a fine sieve, put in a bowl, add two spoonfuls of powdered sugar and one pony of kirschwasser, mix well, and pour over the grapefruit.

Cold pheasant pie. Cut the breasts from two pheasants, and trim carefully. Put all of the trimmings and the meat of the legs without the bones, in an earthern jar; add three chopped shallots, and a bouquet garni, cover with sherry wine, and allow to stand for two days. Simmer the bones, with an onion, carrot, and a little celery, in two ounces of

butter, until slightly brown. Then cover with a quart of stock, and cook slowly until reduced one-half. Keep this to mix with the forcemeat. Pass through a fine meat chopper one pound of veal, and one pound of not-too-fat pork; and season with salt, pepper and a little allspice. Have a special game pie or Pâté form lined with pâte dough. Put a layer of forcemeat in the bottom, then a few pieces of the breasts cut in long narrow strips, and a strip of larding pork cut the same size. Lay the strips lengthwise of the pie. Add a few peeled blanched or parboiled pistachio nuts, then another layer of forcemeat, and so continue until the form is full. Cover the top with thin layer of larding pork, and then cover all with dough. Moisten the edges where the dough comes together, and close carefully, so there will be no leak. Cut a round hole in the center and insert a little chimney made of a small piece of stiff paper; otherwise the dough will close while cooking. Put in the oven and cook for one and one-half hours. Then allow to become cold, remove the paper chimney, fill the hole with meat jelly, and put in ice box until set. Cut in thin slices.

Pâte dough. One pound of flour, one-quarter pound of butter, three eggs, one-half pony of water. Mix the butter and flour between the hands, then add the eggs and water, and season with a little salt. Let the dough set in the ice box a few hours before using.

Potage Dagobert. Mix one quart of purée of peas, one pint of consommé Julienne, and one pint of consommé aux perles de Nizam.

Tournedos, Porte Maillot. Season four small tenderloin steaks with salt and pepper; roll in oil, and broil. Place on a platter, and garnish with carrots and turnips cut in small balls, boiled and tossed in

butter, salt and pepper. Also four potatoes cut in the shape of wooden shoes, fried in hot swimming lard, and filled with purée of spinach. Pour sauce Madère over the meat.

Fillet of sole, à la Française. Lay four fillets of sole flat on a table, spread with fish forcemeat (see Timbale of bass), roll up and place in a buttered pan. Season with salt and white pepper, add one-half glass of white wine and one-half cup of fish stock, bouillon or water. Cover with buttered paper, and set in oven for fifteen minutes. Then take out and place the fillets on a platter. Add to the pan one pint of white wine sauce, boil for two minutes, and strain. Then add to the sauce a spoonful of well-seasoned lobster butter, one dozen French mushrooms, and two sliced truffles. Pour the sauce over the fish, and garnish with four écrevisses en buisson.

JULY 11

BREAKFAST LUNCHE(

Fresh grapes

Omelet with bacon

Crescents

Cocoa

DINNER

Consommé C

Celery

Black bass, T

Roast loin of
Nivernaise

Maître d'hôt

Summer squ
butter

Field salad

Biscuit glacé

Assorted cak

Coffee

Canapé St. Francis. Put four nice leaves of yellow lettuce on four dessert plates. Cut four round pieces of toast, two and one-half inches in diameter, spread with fresh caviar, and place on top of the lettuce. Peel two ripe tomatoes and cut in four nice slices, and lay on top of the caviar. Sprinkle each piece with one third white wine vinegar and two-thirds olive oil, and a little salt and fresh ground black pepper mixed together. Lay two fillets of anchovies

crosswise over each, and finally sprinkle some fine-chopped chervil over all. Serve cold.

Poached eggs, gourmet. Spread some pâté de foie gras on four pieces of toast, lay a poached egg on top of each, and cover with Béarnaise sauce.

Apple cottage pudding. One-half pound of sugar, one-half pound of butter, eight eggs, one pint of milk, one and one-half pounds of flour, one ounce of baking powder, two grated rinds of lemons, one pinch of powdered mace, and four nice apples cut in thin slices. Mix the butter and the sugar well together, then add the eggs and the milk. Sift the baking powder and the flour together, and add, mixing lightly. Then add the grated rinds, mace and apples. Bake in a buttered pan, and serve with a thin apple sauce.

Cottage pudding. Make an Apple cottage pudding batter, and add chopped candied fruits and raisins, instead of the apples. Serve with fruit sauce.

Boston brown pudding. Same as cottage pudding with the addition of a cup of molasses.

Consommé Cameroni. Add to a quart of consommé brunoise one-quarter pound of boiled spaghetti cut in pieces one-quarter inch long. Serve grated cheese separate.

Black bass, Tournon. Season two black bass with salt and pepper, roll in melted butter, and broil. Then place on a platter, garnish with parsley in branches and two lemons cut in half. Serve Colbert sauce, to which a little chopped tarragon has been added.

Roast loin of veal, Nivernaise. Same as Veal

Kidney Roast. (Dec. 20). Garnish with carrots cooked in butter.

JULY 12

BREAKFAST

Orange juice

Oatmeal with cream

Buttered toasted rolls

Coffee

LUNCHE(

DINNER

Potage Lord

Queen olive
almonds
Boiled Lake
Hollandaise
Potatoes, na
Roast ribs of
Cauliflower
Rissolée pot
Sliced tomat
Coffee ice cr
Macaroons
Demi tasse

Calf's foot jelly. Parboil four calf's feet; allow to become cool; put back in vessel with an onion and a carrot, a piece of leek, a piece of celery, one clove, a bay leaf, a sprig of thyme, a spoonful of whole black peppers, a gallon of water, a quart of white wine, and a small handful of salt. Boil until the feet are soft. Then strain the broth, let it stand for a couple of minutes, and then remove all the fat from the top. Put a spoonful of the broth on a plate and set on ice. If it sets too hard add a little water, if it is too soft boil down until it is thick enough to set. Then put six whites of eggs in a casserole, beat with a whip, add slowly to the broth, put on a slow fire and bring to the boiling point. This serves to clarify the broth. Then strain, and set to cool. If the broth is for invalids omit the spices and vegetables, use but a little salt, and do not clarify. The cooked calf's feet may be used for an entrée, or for soup or salad.

Eggs, Moscow. Poach six eggs, and set in ice box until cold. Then remove the yolks carefully by

making a very small hole, and letting the soft yolks run out. Fill the eggs with fresh caviar, roll in flour, then in beaten eggs, and finally in bread crumbs; fry in very hot swimming lard or melted butter for a few seconds only; or until the crumbs are yellow. Serve immediately on a napkin, with fried parsley, and two lemons cut in half.

Terrine de foie gras en aspic. Use a jelly mould that will contain as much as six small individual moulds. Put a little melted, but not hot, meat jelly in the bottom, and set on cracked ice until it is firm. Cut some foie gras from a terrine with a spoon, and lay in the mould, then cover with a little more melted jelly, then another layer of foie gras, and so continue until the mould is full. Set in the ice box for an hour; and serve on a napkin, with parsley in branches.

JULY 13

BREAKFAST LUNCHE(

Mixed fresh fruit

Eggs au beurre noir

Rolls

Coffee

DINNER

Consommé I

Radishes
sausages

Fillet of flou
Avertin

Roast tender
Berthieu

Escarole sala

Cottage pud

Coffee

Consommé Palestine. Add to hot well-seasoned consommé equal parts of peas, flageolet beans, and carrots and turnips cut in small round balls; and all boiled in salted water.

Brésilienne salad. One-third boiled fresh Lima beans, one-third sliced green peppers, and one-third celery cut Julienne style. Place in a salad bowl, separately. In the center put some French dressing. Sprinkle with chopped parsley and chervil.

Fillet of flounder, St. Avertin. Put four fillets of flounder in a pan, cover with water, add a spoonful of salt and the juice of a lemon, and boil for seven minutes. Then place on a platter, and cover with a pint of Hollandaise sauce to which has been added a spoonful of French mustard. Garnish with four or eight round potato croquettes.

Roast tenderloin of beef, Berthieu. Garnish the roasted tenderloin with stuffed cucumbers, stuffed olives, peas au beurre, and potatoes château. Serve sauce Madère separate.

Potage Lord Mayor. Put two pounds of veal bones in a roasting pan with one onion, one carrot, a little celery, leek and parsley in branches, and two ounces of butter. Roast in oven until nicely browned, then drain off the fat, put in casserole, add two fresh pig's feet, one soup hen, and three pounds of shin of beef, one bouquet garni, a handful of salt, and two gallons of water. Cook until the hen and beef are soft, when they may be removed. When the pig's feet are done take out the bone, the fat and the lean meat, so nothing is left but the skin. Cut the skin in small squares, or round pieces the size of a dime. Cut some carrots in the same shape, and boil in salted water until soft. Put one pound of chopped beef in a casserole, add the whites of six eggs, stir well, add slowly the strained broth, and bring to a boil. This will clarify it. Season with salt and Cayenne pepper to taste. Boil for fifteen minutes, strain through a cheese cloth into another pot, bring to a boil, and reduce slowly for half an hour. Mix two spoonfuls of arrow root and a cup of sherry wine well together, and let run slowly into the boiling broth. Boil again for ten minutes. Before serving add a glass of dry amontillado. The beef and the soup hen then may be used for salads, croquettes, or other purposes.

JULY 14

BREAKFAST

Sliced peaches with cream

Kidney stew

Baked potatoes

Rolls

Coffee

LUNCHE(

DINNER

Chicken mul
soup

Ripe Califor

Fried smelts

Roast chicke

Artichokes, l

Summer squ

Rissolée pot

Field salad

Fancy ice cr

Assorted cak

Demi tasse

Eggs, Bienvenue. Butter four individual shirred egg dishes. Make a border of mashed (croquette) potato around each dish. Put in the bottom a spoonful of purée of fresh tomatoes. Break two eggs in each dish,

season with salt and pepper, and bake in oven.

Kalter aufschnitt. Assorted cold meats, such as roast beef, ham, tongue, lamb, etc. Garnish with a lettuce leaf filled with potato salad, for each person.

Chicken mulligatawney soup. Cut the breast from an uncooked soup hen, and cut in small squares of about one-quarter inch. Make about two quarts of broth from the bones and trimmings. Heat three ounces of butter in a casserole, add the cut-up breast of chicken, and simmer for five minutes. Then add an onion chopped very fine, and simmer again until yellow. Then add two spoonfuls of flour and one spoonful of curry powder, and heat through. Now pour in the strained chicken broth and a cup of rice, and boil slowly until the rice is cooked. Cut two apples in quarter inch squares, and simmer in butter until cooked, and add to the soup. Season with salt and pepper.

To preserve limes. Remove the cores from the limes with a small tin tube made for the purpose. Then cover with salad water, using a large handful of salt to the gallon. Soak for four or five hours; then drain off the water, and throw the limes into boiling water. As soon as they are soft take them out, one by one, and drop them into cold water. Change the cold water several times. To turn the limes green again put two gallons of water in a copper pan, add two large handfuls of cooking salt, one cup of vinegar, and several handfuls of fresh spinach. Put the pan on the fire and boil for a few minutes, then put the limes in the pan, and boil up several times. Remove from the fire, and allow to stand until cold; when the limes will have resumed their natural color. Drain off the liquid and let the limes soak in fresh water for

about fourteen hours, changing the water frequently. Prepare a fifteen degree syrup, testing with a syrup gauge or cooking thermometer; and when boiling throw the limes into this, boil up, and then put into a vessel and leave for twelve hours. Then pour off the syrup, and boil it to sixteen degrees, pour it over the limes again, leaving it for twelve hours. Then drain and boil again to twenty degrees, pour over the limes, stand for twelve hours, and continue every twelve hours until thirty-two degrees are reached. Then boil for two minutes, and pour into small stone jars. Seal hermetically when cool.

Jellied cherries. Stone three pounds of cherries. Crush a handful of the cherry stones, and tie in a gauze bag. Put a pound of currant juice on the fire, add the crushed cherry stones, and steep. Put the cherries in a copper pan over a slow fire, and reduce one-half. Then add three pounds of granulated cane sugar and the currant juice, after the gauze bag has been removed; and boil steadily until a little tried on a saucer will not spread. Add half a gill of kirschwasser, and pour at once into jelly glasses. Place in a cool place, and when cold pour melted paraffine over the top and cover tightly.

Candied lemon or orange peels. Put a sufficient quantity of lemon or orange peels on the fire with enough water to cover. Boil until soft to the touch, then drain, and put in cold water and soak for twenty-four hours, changing the water often. Then pour off the water, and put the peels in an earthern jar, covering with a fifteen degree boiling syrup. Use a syrup gauge or cooking thermometer to determine the density. Let the peels stand for twelve hours, then pour off the syrup and boil it up to eighteen degrees. Pour again over the peels and let it set for

twelve hours. Repeat this operation six or seven times, gradually increasing the density of the syrup until it reaches thirty-two degrees. The last time prepare a fresh thirty-two degree syrup. Drain the old syrup from the peels, add them to the fresh boiling syrup, and boil up once. Then put the peels in stone jars or pots, cover with the syrup, and seal when cold.

Fig jam. Select large white firm figs, remove the stems, and cut in quarters. Dissolve a half pound of sugar in a little water for each pound of figs. Bring to a boil, then add the figs and boil steadily until the marmalade coats the spoon and drops from it in beads. Then pour into hot jelly glasses.

Blackberry cordial, for medicinal purposes. Heat and strain through fine cheese cloth some ripe blackberries. To one pint of juice add one pound of granulated sugar, one-fourth ounce of powdered cinnamon, one-fourth ounce of mace, and one teaspoonful of cloves. Boil all together for twenty minutes, strain, and to each pint add a jill of French brandy. Put up in small bottles.

Vanilla brandy. Cut some vanilla beans very fine, pound in a mortar, put in bottles and cover with strong brandy. This is much better than ordinary vanilla extract.

JULY 15

BREAKFAST

Strawberries with cream

Boiled eggs

Dry toast

Russian caravan tea

LUNCHE(

DINNER

Consommé (

Salami

Sand dabs, s
meunière

Mutton chop
d'or

String beans

Stewed toma

Mashed pota

Roast squab

Lettuce salad

French pastr
Assorted fru
Coffee

Chicken jelly. Clarify three quarts of good chicken broth with the whites of six eggs. Soak two leaves of gelatine in water, and add to the broth. Boil for twenty minutes, and strain. Set in ice box to become firm.

Cold beef à la mode. Take two pieces of rump of beef weighing about six pounds each, season with salt and pepper, place in a vessel with a spoonful of fat or butter, and roast until nice and brown all over. Then sprinkle with two spoonfuls of flour, and cook until flour is brown. Then add one quart of boiling water and a pint of claret, one bouquet garni, twenty-four small raw French carrots, twenty-four small white onions fried in butter, and four quartered tomatoes. Cover, and boil in the oven. Remove the carrots and onions when soft, and continue cooking the beef until well done. Put the beef in an earthern pot and lay the carrots and onions around it. Reduce the sauce, by boiling, to half its volume, and strain over the beef. Prepare the day before using, so it will have sufficient time to become cold.

Boiled custard. The yolks of four eggs, three whole eggs, one ounce of corn starch, one quart of milk, and flavoring. Put all of the eggs, corn starch, half of the sugar, and a few drops of the milk into a bowl and mix well together. Boil the remainder of the milk and the other half of the sugar; pour over the egg mixture, and cook until it thickens. Then take off the fire, add the flavoring, mix well, and serve either in cups or saucers.

Tipsy parsons. Cut some slices of sponge cake about one-half inch thick. Soak them in sherry wine, and place them in saucers. Cover the top with boiling custard, and serve.

Vanilla custard with meringue. Make some boiled custard flavored with vanilla. Pour in saucers, place a half meringue shell on each, and serve.

Macaronade Célestine. Soak some macaroons in maraschino. Place in a saucer and pour boiling custard over them.

Bouchettes Palmyra. Soak some bouchettes in kummel, place them on saucers, and pour boiling custard over them.

Consommé Garibaldi. Boil one-quarter pound of spaghetti and cut in pieces one inch long. Cut a dozen green queen olives Julienne style, and add, with the spaghetti, to three pints of hot consommé. Serve grated cheese separate.

Mutton chops, maison d'or. Broil four mutton chops on one side; and then set to become cold. Make a forcemeat from the breast of a chicken, and add to it some chopped truffles. Place the forcemeat on the broiled side of the chops in pyramid form, sprinkle with fresh bread crumbs, set on a buttered pan, put a small piece of butter on top of each, and cook in the oven for ten or twelve minutes. Serve on a platter, with sauce Madère.

Lamb chops, maison d'or. Prepare in the same manner as mutton chops, maison d'or.

JULY 16

BREAKFAST

Baked Bartlett pears with cream

Omelet with asparagus tips

Rolls

Coffee

LUNCHE(

DINNER

Chicken sou
Piedmontais

Pim olas

Black bass, H
Sweetbreads
Roast leg of
Red cabbage
Boiled potat
Lettuce and
salad
Apple cobbl
Coffee

Eggs, Marlborough. Place four poached eggs on four pieces of anchovy toast, cover with sauce Périgueux, and lay a strip of broiled bacon across each.

Chicken soup, Piedmontaise. Mix a pint of chicken broth with a pint of purée of tomato soup, add a quarter pound of macaroni cut in one-quarter inch pieces, and the breast of a boiled chicken cut in small squares.

Black bass, Heydenreich. Place two black bass in a buttered pan, and season with salt and fresh-ground black pepper. Chop three ounces of salted almonds, and mix with one-quarter pound of chopped fresh mushrooms, three ounces of butter, and some chopped parsley. Spread over the fish, and bake in oven for twenty minutes. Pour the juice of two lemons over the fish, and serve from the pan in which it was baked.

Sweetbreads, poulette. Soak two pounds of sweetbreads in cold water for two hours, to cause the blood to run out. Then put on the fire in two quarts of water, add a spoonful of salt, bring to a boil, and

then cool off in cold water. Remove the skins, and cut the sweetbreads in slices one-half inch thick. Put two ounces of butter in a sauce pan, add the sweetbreads, and simmer for two minutes. Then add a spoonful of flour, and heat through. Then add one pint of thick cream, and boil for ten minutes. Season with salt and Cayenne pepper, add a can of sliced French mushrooms and a little chopped chives, boil for two minutes, and thicken with the yolks of two eggs mixed with a little cream. Serve in a chafing dish.

Cobblers. Apple, pear, peach or apricot. Line a deep baking pan with pie dough, fill with the chopped fruit desired, sweetened with sugar, and with a little cinnamon added, cover with a sheet of pie crust paste, brush with egg, and bake. Serve with cream or wine sauce.

Wine sauce. Put in a sauce pan one pint of water, one-half pound of sugar, and the rind and juice of half a lemon. Bring to a boil, and then thicken with a teaspoonful of corn starch dissolved in a little water, and again bring to a boil. Flavor with a glassful of any kind of wine; or a pony of cognac, kirschwasser, or other cordial, as you may desire. Strain and serve with puddings, cobblers, etc.

JULY 17

BREAKFAST LUNCHE(

Raspberries with cream

Broiled fillet of sole, maître d'hôtel

Hashed browned potatoes

Rolls

Coffee

DINNER

Little Neck c

Consommé T

Ripe olives
sausage

Boiled salmo
sauce mouss

Potatoes, na

Planked sirlo
Francis

Escarole and
salad

Fancy ice cr

Assorted cak

Coffee

Eggs, St. Catherine. Cut the tops from four large baked potatoes, and scoop out the insides. Lay a slice

of tomato in the bottom, season with salt and pepper, break an egg in each, and cover with well-seasoned cream sauce. Sprinkle with grated cheese, put small bits of butter on top, and bake in oven for about ten minutes. Serve on napkin, with parsley in branches.

Boneless squab en aspic. Cut the squabs open at the back, and remove all the bones, being careful not to cut the skin. Spread flat on the table, season with salt and pepper, fold together and place in a buttered pan and cook until done, and of a nice color. Allow to become cold. Set an oval mould in cracked ice, garnish the bottom with sliced truffles, pour in just enough nearly cold meat jelly to cover the truffles. Place the cold squab in the mould and fill to the top with jelly. Keep in the ice box until set. When ready to serve turn over on a napkin, remove the mould, and garnish with parsley.

Majestic salad. Equal parts of celery, raw apple, and green peppers cut in Julienne style. Serve with mayonnaise dressing.

Consommé Talleyrand. Put four grated truffles in a soup tureen, add a glassful of very dry sherry wine, and a pinch of Cayenne pepper, cover, and stand for an hour. When ready to serve pour three pints of hot consommé tapioca over it.

Planked sirloin steak, St. Francis. Season a three pound sirloin steak with salt and pepper, roll in oil and broil. When done place it on a hot meat-plank sufficiently large so that it may be garnished with a bouquet of new peas cooked in butter, string beans, asparagus tips with a little Hollandaise sauce on them, and French carrots in butter. Lay a dozen fresh mushrooms on top of the steak. Around the steak and vegetables lay some Parisienne potatoes. Serve sauce

Colbert separate.

JULY 18

BREAKFAST

Orange and grapefruit juice mixed

Oatmeal and cream

Corn muffins

Coffee

LUNCHE(

DINNER

Potage vert

Smoked eels
bread

Corned beef

Boiled potat

Peach merin

Demi tasse

Potage vert pré. Mix one pint of consommé tapioca

with one quart of purée of pea soup. Just before serving add some chopped chervil.

Peach meringue. Dress some meringue paste (see meringue shells) on dishes or plates in round forms about three inches in diameter and three-quarters of an inch deep. Place the dishes on a pan, and set in a rather cool oven until the meringues are of a nice straw color. Put on the center of each a spoonful of pastry cream, and on top of this half of a peach cooked in syrup; or half of a preserved peach.

Apricot meringue. Prepare in the same manner as peach meringue.

Strawberry, blackberry or raspberry meringues. Prepare in the same manner as peach meringue, but use fresh uncooked berries.

Patience (cake). Beat ten whites of eggs until firm, then add one pound of powdered sugar, three quarters of a pound of flour, and some vanilla flavor. Stir until firm and well mixed, and lay out like small lady fingers on a buttered pan. Set in a dry place until a crust forms on top, and then bake in a moderate oven.

JULY 19

BREAKFAST LUNCHE(

Grapes

Waffles

Honey in comb

Toasted rolls

Ceylon tea

DINNER

Consommé T

Celery C
almonds

Broiled barr
mustard sau

Hollandaise

Roast leg of

Carrots Vich

Spinach witl

Pickled beet

Vanilla ice c

Coffee fruit
cake De

Scrambled eggs, Lucullus. Put in a casserole one

ounce of butter, and three truffles cut in dices about one-eighth inch square. Heat through, and then add eight beaten eggs, and one-half cup of cream. Season with salt and pepper, then scramble, and dish up on a china platter. Cut about a dozen slices of truffle, heat on a plate with the addition of half a spoonful of meat extract, and lay over the eggs.

Galantine of capon. Split open down the back a good-sized fowl or capon, and remove every bone, being careful not to remove any of the meat, and not to cut the skin. Lay out flat on the table skinside down, and season with salt and pepper. Prepare a forcemeat with one pound of veal, and one and one-half pounds of lean pork. Strain through a sieve, season with salt and pepper and a little grated nutmeg, and add a pint of cream. Cut in small squares the tip of a smoked boiled beef tongue, one-half pound of white fat pork, one-quarter pound of ham, one-quarter pound of peeled pistache nuts, and four truffles. Mix thoroughly with the force meat, and put on top of the fowl. Close, by drawing both sides together, forming a big sausage. Roll very tightly in a towel or napkin, and tie with a string on both ends and twice around the middle. Cook in bouillon, stock or salted water slowly for from one and one-half to two hours. When cooked, untie, remove the cloth, roll tight again and re-tie. Set in the ice box for at least eight hours. Serve sliced in the same manner as sausage, and about one-quarter inch thick. Garnish with meat jelly and parsley in branches. Galantine of chicken, squab, etc., may be prepared in the same manner.

Salade Cupid d'Azure. Cut alligator pears in slices, lay on a platter, and sprinkle with one chopped shallot, salt and pepper, one chopped green pepper,

one spoonful of vinegar, and two spoonfuls of olive oil. Allow to stand for an hour. Cut two heads of well-washed romaine salad in two, and on each lay a slice of grapefruit, then a slice of alligator pear, then a slice of grapefruit, and so continue until the romaine is full. Divide the dressing over the individual salads; and if not sufficient, finish with French dressing.

Consommé Trianon. To each portion of consommé royal add six slices of truffle cut in triangle shape.

Mustard sauce. To one pint of cream sauce add two spoonfuls of French mustard, and mix well.

JULY 20

BREAKFAST LUNCHE(

Sliced peaches with cream

Boiled eggs

Popover muffins

Coffee

DINNER

Little Neck c

Crab
gumbo
ripe olives

Boiled codfi

Small tende
Rachel

Hearts of let

Apricot cobl

Patience

Popover muffins. Five eggs, one-half ounce of salt, one quart of milk, and one pound of flour. Beat the eggs and salt well together; then beat in the milk; then add the flour and beat until smooth. This will make a very thin batter. Fill greased tall muffin moulds only half full, and bake in medium oven until very crisp.

Paprika veal. The remains of a roast leg of veal may be used. Cut in slices one-half inch thick, and as wide as the meat will allow. Put two ounces of butter and a chopped onion in a casserole and simmer until the onion is done. Then add two spoonfuls of flour and one spoonful of paprika, and simmer again for a few minutes. Then add half a pint of stock, half a cup of white wine, one spoonful of meat extract, and the veal. Season well with salt, and simmer for twenty minutes. Should the sauce be too thick add a little more stock.

Poached eggs, Bar le Duc. Place four boiled

bottoms of artichokes on four pieces of toast, and lay four poached eggs on the artichokes. Cover all with well-seasoned cream sauce, to which has been added a little chopped fresh tarragon.

Louise salad. Raw celery, fresh pineapple, and pimentos in equal parts, and all cut Julienne style. Place in a salad bowl and cover with well-seasoned mayonnaise sauce with a dash of dry sherry wine in it.

Surprise fritters. One quart of milk, six ounces of butter, three-quarters of a pound of flour and eight eggs. Make a paste in the same manner as for cream puffs. Drop with a spoon in a pan of hot swimming lard and fry until crisp and brown. Fill with currant or other fruit jelly, dust with powdered sugar, and serve with cream or Sabayon sauce.

Crab Gumbo. Put two ounces of butter, one chopped onion and one chopped green pepper in a casserole and simmer until done. Then add two quarts of fish broth and one-half cup of rice, and boil very slowly for fifteen minutes. Then add three peeled tomatoes cut in small dices, one spoonful of Worcestershire sauce, the meat of two whole crabs, and a can of okra; or one pound of fresh okra cut in pieces one inch long. Cook slowly for twenty minutes, season well with salt and pepper, and sprinkle with a little chopped parsley.

Fish broth. Cover the bones of any kind of fish with water, add a bouquet garni, one onion, one carrot, and a cupful of white wine if desired. Cook for thirty minutes, and strain. The broth may be served in cups as soup; used for chowders; for bisque soups; for white wine sauce; for cooking fish, or for many other purposes.

JULY 21

BREAKFAST

Sliced fresh pineapple

Pearl grits with cream

Buttered toast

English breakfast tea

LUNCHE(

DINNER

Consommé S

Chow
chow C

Broiled salm
Germain

Sweetbreads
Elizabeth

Roast leg of
currant jelly

Cold asparag
sauce
Cantaloupe
Almond rock
Coffee

Scrambled eggs, Mayence. Mayence, or Mainz, is a city in Germany famous for its ham. Cut four slices of Mayence or Westphalia ham in small squares, put in a casserole with two ounces of butter and simmer until heated through. Then add ten beaten eggs and one-half cup of cream, and season with pepper and a very little salt. Scramble in the usual manner.

Steak Tartare. Cut one pound of tenderloin steak very fine, season with salt and pepper, and form in two oval shaped pats. In the center on top lay the yolk of a raw egg. Garnish with two lettuce leaves filled with fine-chopped white onions and some sliced pickles; and two leaves filled with capers and chopped parsley. Serve raw.

Consommé Sicilienne. Roll out very thin a noodle paste, and cut in lozenge shapes about one inch long. Boil in salt water for about ten minutes, cool off in fresh cold water, and serve in hot consommé. Serve grated Parmesan cheese separate.

Broiled salmon à la Russe, St. Germain. Cut two slices of salmon about one and one-half inches thick, roll in butter, season with salt and pepper, roll in fresh bread crumbs, and broil slowly. When done place on a platter, and garnish with Parisian potatoes. Serve sauce Béarnaise separate.

Sweetbreads braisé, Elizabeth. Braised sweetbreads served with stuffed tomatoes, stuffed mushrooms,

onions glacé, and sauce Madère.

Cantaloupe baskets. Cut four cantaloupes in the form of baskets, using part of the rind for the handle. Carefully take out the pulp with a teaspoon. Fill the baskets with vanilla ice cream mixed with the pulp, and decorate with whipped cream.

Orange baskets. Cut the oranges in the form of baskets, scrape out the pulp, fill with orange water ice, and decorate with strawberries and raspberries.

Almond rocks. Beat the whites of eight eggs very stiff and dry. Add one pound of powdered sugar and three-quarters of a pound of shredded almonds, and one-half spoonful of vanilla extract. Mix lightly, and lay on a buttered and floured pan, in the shape of rocks, using a fork to form them. Bake in a slack oven. Serve cold.

Small tenderloin steak, Rachel. Broil the steaks and lay on a platter. Put a slice of terrine de foie gras on top, garnish with peas au beurre and Julienne potatoes. Serve sauce Madère.

JULY 22

BREAKFAST LUNCHE(

Stewed prunes

Virginia ham and eggs

Rolls

Coffee

DINNER

Cream of wa

Pim olas

Fried frog's l
Espagnole

Roast squab
Michels

Peach compo

Sweet and so
beans

Gauffrette po

Lettuce salad
dressing

Blanc mange

Rolled almo

Coffee

Tomatoes, surprise. Peel four tomatoes, cut off the

top, and scoop out the insides with a small sharp spoon. Cut a stalk of white celery in small dices, wash well, and set in ice box to cool. Then mix the celery with half a cup of thick mayonnaise sauce, season with salt and pepper, and fill the tomatoes. Sprinkle the tops with chopped parsley, and serve on lettuce leaves.

Cream of watercress. Heat three ounces of butter in a casserole, add three spoonfuls of flour, one pint of chicken broth, and one pint of milk; and bring to a boil. Then add one quart of well-washed watercress, and season with salt and Cayenne pepper. Boil for half an hour, strain, and put back in casserole. Again bring to a boil, and bind with the yolks of two eggs mixed with one-half pint of cream. Strain again and serve.

Fried frogs' legs, Espagnole. Season two dozen frogs' legs with salt and pepper, roll in flour, then in beaten eggs, and then in fresh bread crumbs. Fry in swimming hot lard, and serve on a napkin on a platter. Garnish with fried parsley and two lemons cut in half. Serve Créole sauce separate.

Squab chicken, Michels. Put four well-seasoned squab chickens in a casserole with three ounces of butter and one onion cut in half. Put in oven and baste very often. When both chicken and onion are nicely colored set on top of the stove, add one-half glass of white wine, cover the pot, and simmer for five minutes. Then place the chicken on a platter; and put in the pot one-half cup of chicken broth and a spoonful of meat extract, and boil for five minutes. Pour over the chicken.

Rolled almond wafers (cigarettes). Beat the whites of nine eggs, but not too hard. Stop beating when

they begin to get spongy. Then stir in one-half pound of blanched chopped almonds, ten ounces of sugar, two ounces of flour, and one pinch of powdered cinnamon. Spread on a buttered pan, like wafers, and about two inches square. Bake in a hot oven. When done immediately roll them around a small wooden stick, and press the ends together. They may be served dry, or filled with whipped cream.

Sweet and sour string beans. Boil two pounds of string beans in salted water. When cooked place in a casserole, add a cupful of white wine vinegar, one cupful of brown sugar, one spoonful of meat extract, and a cupful of chicken broth, or any kind of good bouillon. Season with salt, and boil for fifteen minutes with the pot uncovered.

JULY 23

BREAKFAST LUNCHE(

Compote of apricots

Buckwheat cakes with maple syrup

Rolls

Coffee

DINNER

Consommé C

Salted Brazil nuts Rip

Fillet of sole Montmorenc

Broiled sprir

Summer squ

Lima beans

Mashed pota gratin

Escarole and salad

Croute aux f

Demi tasse

Omelette Meissonier. Cut a carrot and a turnip in one-quarter inch squares. Boil until soft in salted water, then mix with a spoonful of cream sauce, and season with salt and pepper. Make an omelet with ten eggs, in the usual manner and before turning over on the platter place the vegetables in the center. Pour cream sauce around the omelet.

Pork chops, Badoise. Season four pork chops with salt and pepper, roll in flour, and fry in a pan. When done place on a platter, garnish one side with noodles and the other side with mashed potato. Pour tomato sauce around all.

Consommé Chevalier. Serve in hot well-seasoned consommé equal parts of small chicken dumplings, and chicken breast and smoked beef tongue cut

Julienne style.

Fillet of sole, Montmorency. Place four flat fillets of sole on a buttered pan, season with salt and pepper, and lay four heads of French mushrooms and four slices of truffle on top of each. Cover with sauce Italienne, sprinkle with grated cheese, put small bits of butter on top, and bake in oven. When done sprinkle with chopped parsley and the juice of a lemon, and serve from the pan they were baked in. A silver dish is preferable for baking.

Croute aux fruits (fruit crust). Toast some slices of sponge cake, put them on a plate or saucer, and put on top different kinds of stewed fruit, (compote), flavored with a little kirschwasser or maraschino.

Croute à l'ananas (pineapple crust). Prepare in the same manner as croute aux fruits, but use pineapple. Decorate with maraschino cherries.

JULY 24

BREAKFAST LUNCHE(

Baked pears with cream

Scrambled eggs with smoked salmon

Rolls

Coffee

DINNER

Cream of fla

Antipasto

Sea bass, Mc

Roast tender
vert pré

Field and be

Alexandria p

Coffee

Scrambled eggs with smoked salmon. Cut a half pound of raw smoked salmon in thin slices. In a casserole put the salmon with two ounces of butter, and heat through. Then add ten beaten eggs, one-half cup of cream, a little salt and pepper; and scramble in the usual manner.

Terrine de foie gras en aspic. Use small round individual moulds; or a large one for six people; as desired. Melt a little meat jelly just so it will run, but

do not have it hot. Put a little in the bottom of each mould and set in the ice box to become firm. Cut the foie gras out of the terrine with a soup spoon, which should be dipped in hot water for each cut so as to give a nice smooth surface. Put a layer of foie gras in the bottom of the moulds, cover with a little more jelly, set in ice box again to become cool, and then repeat until the moulds are full. For serving dip the form in hot water for a second, and turn out on a napkin on a platter. Garnish with parsley in branches.

Shirred eggs, Niçoise. Shirr some eggs, and before serving pour some tomato sauce, or purée, over the white of the eggs.

Sweetbreads, Marigny. Garnish some braised sweetbreads with an artichoke bottom filled with French peas, for each person. Serve sauce Madère.

Cream of flageolet beans. Heat three ounces of butter in a casserole, then add three spoonfuls of flour, and heat through. Then add one pint of chicken broth, one pint of milk, and two cans of French flageolet beans. Boil for thirty minutes, strain through a fine sieve, and put back in the casserole. Bring to a boil, season with salt and Cayenne pepper and a very little grated nutmeg. Then stir in a pint of boiling milk and three ounces of sweet butter. Strain again, and serve.

Sea bass, Montebello. Cut the fillets from a sea bass in the same manner as a fillet of sole. Spread a layer of fish forcemeat (see Bass Timbale) over them, season well, and fold the fillets. Put in a buttered pan, add one-half cup of fish stock or broth, one-half glass of white wine, cover with buttered paper, and cook in oven for fifteen minutes. Place on a platter,

and cover with a mixture of two-thirds Béarnaise sauce and one-third tomato sauce. Garnish with fleurons.

Roast tenderloin of beef, vert pré. Roast a tenderloin of beef, and place on a platter. Garnish with French string beans in butter, and Julienne potatoes. Pour a little sauce Madère over the tenderloin; and also serve sauce separate.

JULY 25

BREAKFAST LUNCHE(

Cantaloupe

Boiled eggs

Dry toast

Ceylon tea

DINNER

Rice soup, à
Salted almo
Sand dabs, r
Saddle of la
Romaine sal
Pear cobble
Assorted cak
Coffee

Matjes herring, Krasnapolsky. Get six Matjes herring from the grocer, and soak in cold water for two hours. Then remove the skins, and place the herrings on lettuce leaves on a platter. Garnish with small plain boiled potatoes and dill pickles.

Rice soup, à l'Allemande. Put three ounces of butter and two spoonfuls of raw rice in a casserole and heat through. Then add two spoonfuls of flour and heat again. Then add two quarts of strained boiling chicken broth, and boil slowly for an hour. Stir occasionally so the rice will not burn on the bottom of the pot. Season with salt and white pepper.

Saddle of lamb, jardinière. Prepare in the same manner as rack of lamb, jardinière.

Alexandria pudding. Ten ounces of bread crumbs, one quart of milk, two ounces of butter, the grated rind of a lemon, the yolks of eight eggs, the whites of six eggs, four ounces of browned and chopped almonds, and six ounces of sugar. Mix the sugar with the butter, and then add the eggs. Mix the crumbs with the almonds and lemon rind, and add to the first mixture. Beat the whites of the eggs, and mix in lightly. Bake in a buttered pan, and serve with strawberry or raspberry sauce.

JULY 26

BREAKFAST LUNCHE(

Fresh raspberries with cream

Boiled salted salmon belly

Baked potatoes

Rolls

Coffee

DINNER

Little Neck c
Consommé N
Planked sha
Roast chicke
Château pot
New peas
Chiffonnade
Fancy ice cr
Assorted cak
Coffee

Breast of chicken en aspic. Loosen the legs and skin of a good-sized chicken, then insert a knife between neck and wing up towards the middle of the wishbone, loosening all the meat from the breast bone. The whole side will then be in one piece with the wing attached. Do the same with the other side. Then season, and fry to a brown color in butter. Set aside to become cold. Then decorate with the hard-boiled white of eggs cut in fancy shapes; place in an oval form, cover with almost-cold meat jelly, and set in ice box to become cold. To remove, dip the form in hot water for a second, and place on a folded

napkin. Garnish with parsley in branches.

Louis salad. Equal parts of raw pineapple, apple, and celery, cut Julienne style. Season with a sauce made with a cup of mayonnaise, a spoonful of cream, a spoonful of sherry wine, a dash of vinegar, and a pinch of paprika. Mix well.

Claret punch. One bottle of claret, one bottle of soda water, one-half pint of plain water, one-half pound of powdered sugar, one lemon cut in slices, and one pony of brandy. Stir all together until the sugar is dissolved. Strain, cool on ice, and serve in glasses with a very thin slice of lemon.

Consommé Monte Cristo. Consommé royal and printanier mixed.

JULY 27

BREAKFAST LUNCHE(

Fig jam

Boiled eggs

Dry toast

English breakfast tea

DINNER

Potage velou

California ri

Fillet of turb

Sweetbreads
Metropolitar

Roast duckli
sauce

Artichokes, l

Waldorf sala

Strawberry r

Demi tasse

Potage velour. Mix two pints of purée of tomato soup with one pint of consommé aux perles de Nizam.

Fillet of turbot, Bâtelière. Put four fillets of turbot in a buttered pan, season with salt and pepper, add one-half glass of claret and one-half cup of fish broth, cover, boil for ten minutes, and then place the fish on a platter. Put one ounce of butter in a small casserole and heat. Then add one ounce of flour, heat through, add the broth left from the fish and also

another half cup of broth, boil for five minutes, and strain. Then add slowly two ounces of fresh butter, stir well, and when butter is melted add one cup of hot shrimps. Season well, and pour over the fish.

Sweetbreads, Metropolitan Club. Let two pounds of sweetbreads soak in cold water with a little salt in it, for two hours; to cause the blood to run out. Then put in a casserole with one-half gallon of cold water and a spoonful of salt, and bring to a boil. Cool off in cold water, and then trim them free from skin. Put three ounces of butter in a very wide earthern pot, put the sweetbreads on top, and season with salt and pepper. Add six small white onions, six heads of fresh mushrooms, and two green peppers cut in one inch squares. Simmer until nice and brown, then add one-half glass of white wine and a spoonful of meat extract. Cook in oven for fifteen minutes, basting continually. Serve from the casserole in which it was cooked.

JULY 28

BREAKFAST LUNCHE(

Sliced peaches with cream

Plain shirred eggs

Rolls

DINNER

Clam cockta
Consommé I
Salted pecar
Mousse d'écı
Roast ribs of
Yorkshire pu
Stewed corn
Green peas
Mashed pota
Watercress s
Chocolate ic
Assorted cak
Coffee

Poached eggs, Périgordine. Spread some pâté de foie gras on four pieces of toast, lay a poached egg on top of each, and cover with sauce Périgordine.

Consommé Inauguration. Equal parts of Julienne,

small chicken dumplings, and Italian paste, served in hot consommé.

Mousse d'écrevisses. Remove the shells from three lobsters and two dozen écrevisses (crayfish or crawfish) and smash very fine in a mortar. Put a cup of water, an ounce of butter, and a little salt and Cayenne pepper in a vessel and bring to a boil. Then stir in slowly two tablespoonfuls of flour, and continue stirring until there are no lumps. Mix this with the écrevisse and lobster meat and mashed shells. When cold strain through a very fine sieve. Place in a bowl on ice and mix with an egg and a pint of thick cream; stirring in carefully so it does not curdle. Test for seasoning, and if necessary add a little écrevisse coloring to give a rose shade. Fill small buttered moulds, and boil in bain-marie for about fifteen minutes. Turn out on a platter, and pour écrevisse sauce over all. The lobster is added for economy and strength of color. Double the amount of écrevisses may be used instead.

Écrevisse sauce. Melt two tablespoonfuls of écrevisse butter in a pint of sauce Allemande, or sauce au vin blanc. Add a few écrevisse tails.

JULY 29

BREAKFAST LUNCHE(

Grapes

Griddle cakes, maple syrup

Coffee

DINNER

Potage McD

Radishes

Kingfish, Ar

Small sirloin
Russe

Summer squ

Cauliflower,

Potato croqu

Sliced tomat

Orange bask

Assorted cak

Herring salad. Soak two salted herrings in cold water for an hour, then remove the skin and cut out the bones. Slice in thin slices, and mix with one

quart of potato salad.

Hot tomato broth. Chop three pounds of shin or lean beef. Mix with the whites of six eggs and one dozen tomatoes chopped very fine. Stir well, and add slowly one gallon of bouillon or stock. Bring slowly to a boil, and simmer for an hour. Strain through cheese cloth, season with salt and pepper. Serve either hot or cold.

Eggs, Suzette. Bake four medium-sized potatoes, cut off the tops, and scoop out the insides. Mash half of the potato that has been removed, add a little butter, season with salt and pepper, and put back in the bottom of each potato shell. Break an egg in each, cover with well-seasoned cream sauce, sprinkle with grated cheese, put small bits of butter on top, and bake in medium-hot oven for ten minutes.

Anisette cake. One-half pound of sugar, five eggs, one-half pound of flour, and one teaspoonful of anise seed. Beat the sugar with the eggs until light, then add the flour and anise seeds. Put in a buttered bread pan and bake. When done allow to become cool; then cut in slices about one-half inch thick. Lay on a pan and bake until they become of a nice brown color.

Potage McDonald. Heat three ounces of butter in a casserole; then add two and one-half spoonfuls of flour, and one-half spoonful of curry powder. Heat through, and then add one pint of bouillon, stock or chicken broth, and one pint of milk; bring to a boil, and add one parboiled calf's brains. Boil for thirty minutes, and then strain through a fine sieve. Heat in another casserole one ounce of butter; then add half of a chopped onion, and fry until golden yellow. Then add the soup and boil for ten minutes. Then

add the yolks of two eggs mixed with one cup of cream, stir well, and strain again. Season well with salt and pepper.

Kingfish, Argentine. Put two kingfish on a buttered platter or pan, season with salt and pepper, add a glass of white wine, put in oven and bake. Cover with Créole sauce and serve.

Small sirloin steak à la Russe. Broiled sirloin steak garnished with small patty shells filled with fresh caviar. Serve horseradish sauce separate.

JULY 30

BREAKFAST

Apricots

Ham and eggs

Rolls

Coffee

LUNCHE(

DINNER

Consommé V

Salami

Striped bass
Leg of veal,
Spinach with
Laurette pot
Lettuce salad
Raspberry m
Demi tasse

Poached eggs, Piedmontaise. Make a risotto, and place four poached eggs on top. Cover with cream sauce.

Birds' nests (puff paste). Bake small patties as elsewhere described. Wash with thin royal icing, and sprinkle with plenty of shredded cocoanut. Set in oven to obtain a little color. Fill the center with jelly or marmalade, and place three or four blanched almonds on top to represent the bird's eggs. Small egg-shaped candies may be used instead if desired.

Lemonade. One quart of water, the juice of five lemons, and one-half pound of powdered sugar. Dissolve the sugar in the water, and then add the lemon juice. Strain, and cool on ice.

Orangeade. One pint of water, one pint of orange juice, the juice of two lemons, and one-half pound of sugar. Dissolve the sugar in the water, add the orange and lemon juice, strain, and cool on ice.

Consommé Vanderbilt. Equal parts of boiled breast of chicken, boiled smoked beef tongue, French canned mushrooms and truffles cut in Julienne style; and one part of fresh or canned peas. Serve in hot, well-seasoned consommé.

JULY 31

BREAKFAST

Fresh strawberries with cream

Plain omelet

Rolls

Coffee

LUNCHE

DINNER

Little Neck c
shell

Potage Mexi

Ripe Califor

Fillet of turb

Roast chicke

Château pot

Asparagus, H

Tomato sala

Biscuit glacé

Demi tasse

Schlemmerbroedchen (sandwich). Spread four slices of rye bread with butter, cover with one-quarter pound of raw beef chopped very fine, and seasoned with salt and pepper. Spread some fresh caviar on top of the beef. Serve on a folded napkin, with two lemons cut in half.

Red cabbage salad. Slice a head of red cabbage very thin, put in a salad bowl, season with salt, pepper, one spoonful of oil, and three spoonfuls of vinegar. This salad requires more vinegar than oil.

Rice croquettes. Cook one-half pound of rice in three pints of milk, to which has been added half of a vanilla bean. This will make a stiff batter. Add one-quarter pound of sugar and the yolks of four eggs. Allow to cool. Shape the rice in croquettes, dip in beaten eggs, then in macaroon crumbs or powder, and fry in swimming hot lard or butter. Serve with wine sauce.

Compote with rice. Prepare some rice as for croquettes. Put a large spoonful in the center of a plate and garnish with stewed fruit. Any kind of stewed fruit may be used, such as peaches, apricots, pears, etc., either singly or mixed.

Champagne punch. One quart of champagne, one quart of white wine, one bottle of soda water, one spoonful of sugar, and three apples cut in small dices. Cool, and serve in champagne cup glasses.

Potage Mexicaine. Mix one quart of purée of tomato soup with one pint of well-seasoned consommé tapioca.

Fillet of turbot, Tempis. Season four fillets of turbot with salt and pepper, and roll in flour. Put three

ounces of butter in a pan and heat. Then add the fish and fry for ten minutes on both sides. Place the fish on a platter; add another ounce of butter to the pan, and cook to the color of a chestnut, and pour over the fish. Sprinkle with the juice of a large lemon, and one spoonful of chopped salted almonds.

Scrambled eggs, Pluche. Scrambled eggs with chopped herbs; such as parsley, chervil and chives.

AUGUST 1

BREAKFAST

Sliced peaches with cream

Waffles with maple syrup

Ceylon tea

LUNCHE(

DINNER

Consommé A

Lyon sausage

Boiled brook
mousseline

Potatoes, na

Roast saddle
currant jelly

String beans

Broiled toma

Escarole and
salad

Soufflé au fr

Coffee

Eggs à la Patti. Make a chicken hash in cream and put on a platter. Lay four poached eggs on top, and one slice of truffle on top of each egg. Pour sauce Madère around the hash.

Puff paste roses. Roll out some puff paste about one-eighth inch thick, and cut with a star cutter. Brush over with a little water, and fold the points of the stars to the center. Bake, and when nearly done dust with powdered sugar, and return to oven to finish baking. The cakes will puff up like a rose. Fill with jelly and serve.

Consommé Alexandria. Add one cupful of boiled white meat of chicken, cut in small dices, to three pints of consommé brunoise.

Orange or lemon brandy, for flavoring. Peel very thin the yellow outside from oranges or lemons. The inner white skin is not good. Crush with a little granulated sugar. Put in a bottle and cover with strong brandy. In the same manner can be prepared the kernels of cherries, plums, apricots or peaches.

Pound the kernels slightly before putting them in the brandy.

Glacé fruit. Be very particular in selecting the fruit. Cherries should be large and not quite ripe, and without blemishes; and the stones must be removed. Apricots and peaches should be of medium size, and almost green. Make as small a hole as possible when removing the stones. Pears should be peeled, and the stems left on. Figs should be green. Strawberries should be very green, but full grown; wash and dry well, and leave the stems on. Nectarines should be green, and the stones removed. Any hard green plums may be used, but leave their stones in. Cut pineapple in thick slices, remove the core, and any brown outside spots. All fruit should be thoroughly washed and dried before being prepared. It is well to make new syrup for each kind of fruit. To make the syrup boil two pounds of granulated sugar and two gills of water for eight minutes. Put the fruit in the syrup piece by piece; do not let it stop boiling; and wait a few seconds between each piece, so the syrup will boil up over the fruit. Then remove piece by piece in the same order as placed in the kettle. Use a silver spoon or an aluminum skimmer to handle the fruit, and under no circumstances use a fork. Place the fruit on a thick piece of waxed paper, and set in a cool place. Repeat the process the next day, adding a pound of sugar and a gill of water to the syrup of the day before. Allow the fruit to boil hard for a minute, and remove as before. This must be continued for about eight days before the fruit will have absorbed enough sugar, and not be mushy. When the fruit is finished line a broad shallow stone jar with waxed paper, lay the fruit in singly, not allowing the pieces to touch, put waxed paper between the layers, and cover closely.

Baked pears, for canning. Wash as many ripe, firm unspecked pears as will fill a baking pan. Fill the pan almost full of boiling water. Sweeten as though for immediate use. Set the pan in the oven, baste frequently, and turn the pears around so they will brown lightly and evenly. Add a few cloves and a small stick of cinnamon. When the pears are very tender and almost candied, pack in hot glass jars, and pour the boiling syrup over them. Be sure to have enough thick syrup to cover the fruit. Seal while hot. Should the water evaporate too much while cooking, add a little more from time to time.

AUGUST 2

BREAKFAST LUNCHE(

Oregon cherries

Finnan haddie in cream

Baked potatoes

Rolls

Coffee

DINNER

Lamb broth

Queen olive

Baked white
Menehould

Roast squab

Artichokes v
butter

Broiled pota

Celery root,
salad

Pumpkin pie

Coffee

White bean salad. Soak a pound of navy beans over night in cold water. Then boil them in three quarts of water; to which has been added a little salt, an onion, a carrot, and a bouquet garni. When soft, remove the onion and carrot, and the bouquet garni, drain off the water, and set the beans to cool. When cold put in a salad bowl, add two shallots chopped very fine, a little chopped parsley, a little salt and some fresh-ground pepper, one spoonful of vinegar and two of olive oil. Mix well.

Lamb broth à la Reine. Put a shoulder of lamb in a

roasting pan, season with salt and pepper, a little fat or a small piece of butter, and put in the oven to roast. When done remove the lean meat from the bones and cut in small squares. Put the trimmings in a casserole with five pounds of lamb bones and three quarts of water. Bring to a boil, skim well, and then add one sliced onion, one carrot, a bay leaf, six cloves, a bouquet garni, a stalk of leek and three leaves of celery, a little salt and a few whole black pepper berries. Boil slowly for one hour, without being covered, so the broth will stay clear. Strain through fine cheese cloth, add the lamb cut in small squares, and one-half pound of boiled rice. Serve hot and well seasoned.

Pumpkin pie. Make a custard with five eggs, two ounces of sugar, one pint of pumpkin pulp, one pony of molasses, three ounces of melted butter, one pinch of grated nutmeg, one pinch of cinnamon and one pinch of allspice. Mix to a custard, and finish like a custard pie.

Pumpkin pulp. Peel a pumpkin and wash out the seeds. Steam or boil until soft, and strain through a fine sieve.

Baked whitefish, St. Menehould. Take four pounds of whitefish (bass or other fish may be used), put in a vessel with two quarts of water and a spoonful of salt, and boil for five minutes. Then drain off the water, remove the skin and bones, and break the fish in two inch pieces. Make one quart of cream sauce. In a buttered baking dish put one spoonful of cream sauce, then one-third of the fish; cover with cream sauce; then another third of the fish; cover with sauce; and then the remainder of the fish, and pour the remainder of the sauce on top. The sauce should

be highly seasoned. Sprinkle the top with grated Swiss or Parmesan cheese, put small bits of butter on top, and bake in oven for fifteen or twenty minutes. Sprinkle with the juice of two lemons, and serve from the baking dish.

AUGUST 3

BREAKFAST LUNCHE(

Loganberries with cream

Bacon and eggs

Rolls

Coffee

DINNER

Terrapin sou
style

Pimentos, vi

Scalloped cl

Larded tend
moderne

Romaine sal

Biscuit glacé

Assorted cak

Coffee

Eggs Mollet, cream sauce. Eggs Mollet are soft boiled (about four minutes). Remove the shells, being careful that the eggs do not break. Put in a deep dish and cover with cream sauce.

Pimentos, vinaigrette. Drain the juice from one can of pimentos, lay them on a platter, and cover with vinaigrette sauce. Serve very cold.

Scalloped clams. Put six dozen Little Neck clams in a vessel with their juice, and bring to a boil. Heat two ounces of butter in a casserole, then add two spoonfuls of flour, and heat through. Then add the juice of the clams and half a pint of milk, and season with salt and pepper. The sauce should then be a little thick. Bind with the yolks of two eggs mixed with one-half cup of cream. Mix the clams with three-fourths of the sauce and put in a baking dish. Pour the rest of the sauce over the top, sprinkle with grated cheese, put small bits of butter on top, and

bake in hot oven until brown. Serve in same dish.

Tenderloin of beef, moderne. Roast the tenderloin of beef, place on a platter, and garnish with several small patties; some of them filled with string beans, and some filled with peas in butter. Also garnish with rissolée potatoes. Serve Madeira sauce separate, besides pouring a little over the tenderloin.

Terrapin soup, Southern style. Scald two terrapin, and remove the shell, skin and intestines. Cut the terrapin in small pieces about one-quarter inch square. Heat four ounces of butter in a casserole, then add the terrapin and fry over a quick fire. Sprinkle with three tablespoonfuls of flour, add three pints of any kind of good broth and one pint of milk, season with salt and pepper, add a glass of good sherry wine, and boil until well done. Bind with the yolks of two eggs mixed with a cup of cream and a glass of dry sherry wine. Set on stove and let it come nearly to a boil, but not quite.

AUGUST 4

BREAKFAST LUNCHE(

Grapefruit

Oatmeal with cream

Rolls

English breakfast tea

DINNER

Consommé I
California ri
Broiled strip
maître d'hôt
Sliced culem
Roast chicke
Peas à la Fra
Mashed pota
Watercress
Apricot meri
Coffee

Eggs Vilna. Spread some fresh caviar on four pieces of toast, lay a poached egg on top of each, lay four fillets of anchovies crosswise over the eggs, and garnish with two lemons cut in half, and parsley in branches.

Calf's liver, Spanish style. Cut six slices of calf's liver three-quarters of an inch thick, season with salt and pepper, roll in flour, and fry in melted butter.

When nearly done place on a platter and keep hot. Pour one pint of very highly seasoned Créole sauce over the liver, and put in oven for two minutes. Sprinkle with chopped parsley, and serve.

Consommé Rothschild. Equal parts of breast of boiled fowl, beef tongue and truffles cut Julienne style, and added to very hot consommé. Add a little chervil before serving.

Sliced culemo salad. Culemo is a sort of cucumber. Peel, slice, and pour French dressing over it.

AUGUST 5

BREAKFAST LUNCHE(

Cantaloupe

Boiled eggs

Dry toast

Crescents

Chocolate with whipped cream

DINNER

Little Neck c
Potage Lamb
Radishes
sausage
Fillet of sole
Sweetbreads
Roast ribs of
Saratoga chi
Chiffonnade
Vanilla ice c
Assorted cak
Fruit
Coffee

Cold eggs with celery. Put four cold poached eggs on a platter and cover with a sauce made of one pinch of salt, a little fresh-ground black pepper, the heart of a stalk of celery cut in very small dices, a little chopped parsley, one spoonful of vinegar, and two tablespoonfuls of olive oil.

Fillet of sole, Paylord. Chop very fine one-half of a can of French mushrooms, put in a napkin and squeeze out the water. Then mix with half a cup of thick cream sauce. Season four fillets of sole with salt and pepper, and spread all over with mushroom

purée; then roll in fresh bread crumbs, and fry in swimming hot lard. Dress on a napkin on a platter, and garnish with fried parsley and quartered lemons. Serve Tartar sauce separate.

Sweetbreads, Egyptienne. Put some braised sweetbreads on a platter and garnish with stuffed green peppers and croquettes of rice. One of each to each person. Serve Bordelaise sauce separate.

Stuffed green peppers. Dip four green peppers in very hot lard for a second, then remove the skin, cut off the top, and clean out the insides. Fill with a purée of fresh mushrooms, sprinkle with bread crumbs, put small bits of butter on top of each, and bake in oven for ten minutes. Serve as a garnish; or as a vegetable, with sauce Madère, or tomato sauce.

AUGUST 6

BREAKFAST LUNCHE(

Grapes

Hominy in cream

Rolls

Coffee

DINNER

Consommé p

Salted almo

Salmon steal

Parisian pot
Hollandaise

Broiled squa

Artichokes v
butter

Stewed corn

Hearts of ro
Roquefort d

Assorted Fre

Coffee

Eggs Montebello. Poach four eggs, allow them to become cool, roll in flour, then in bread crumbs, and fry in swimming hot lard or butter. Serve on a napkin, and garnish with fried parsley. Serve sauce Montebello separate.

Sauce Montebello. Equal parts of Béarnaise and tomato sauce mixed.

Cosmopolitan salad. Put in a salad bowl in bouquets such vegetables as peas, string beans, carrots, cauliflower, asparagus, Brussels sprouts, etc. There should be at least four different kinds. In the center place a handful of shelled shrimps or lobster cut in slices, or crab meat. Serve with French

dressing, well seasoned.

Consommé paysanne. Cut two leaves of white cabbage in one inch squares, and put in a casserole. Add one sliced carrot, one sliced turnip, one leek and two leaves of celery, also sliced. Also add two ounces of butter, cover, and simmer in oven until soft. Be careful that it does not burn. Drain off the butter, add one quart of consommé, and boil for ten minutes. Add a little chopped chervil.

Salmon steak, Calcutta. Put two slices of salmon, about one and one-half inches thick, in a flat buttered pan, season with salt and pepper, add one-half glass of white wine and one-half cup of fish stock, cover with buttered paper, and cook in oven for twenty minutes. Then put the fish on a platter and keep hot. Pour over the fish a sauce made as follows: Heat two ounces of butter in a casserole, add one spoonful of flour and one of curry powder, and heat through. Then add the broth the fish was cooked in, and one pint of fish stock, and boil for ten minutes. Bind with the yolks of two eggs and one-half cup of cream. Strain, put back in the casserole, and whip one ounce of fresh butter into it. When the butter is melted it is ready to pour over the fish. Garnish the fish with fleurons.

Parisian potatoes, Hollandaise. Cut a quart of potatoes with a round Parisian spoon, put in cold water, add a little salt, and boil very slowly. When done, drain off the water, and put the potatoes in the oven to dry. Then put the potatoes in one ounce of melted butter mixed with a little chopped parsley, roll carefully so they will not break, and serve.

AUGUST 7

BREAKFAST

Sliced nectarines in cream

Scrambled eggs with smoked beef

Rolls

Coffee

LUNCHE(

DINNER

Potage Cam(

Ripe olives

Sand dabs, s
meunière

Sweetbreads

Roast sirloin
Mounet Sull

Broiled toma

Escarole sala

Puff paste ba

Coffee

Omelet Levy. Make a plain omelet with eight eggs, and put on a quite-large china platter. Garnish with one bouquet of pimentos cut in small dices and heated in butter; one bouquet of green peppers cut in the same manner and sautéed in butter; one bouquet of asparagus tips, and one of chicken hash in cream.

Lamb kidneys en brochette with bacon. Remove the skin from two lamb kidneys, split them open, and put a skewer through them. Season with salt and pepper, roll in oil, and broil. When done place on a piece of dry toast, lay two strips of bacon on top. And put a spoonful of maître d'hôtel butter on top of all.

Potage Cameroni. Make one quart of consommé brunoise, add six chickens' livers cut in small squares and sautéed in butter; and one-half cup of boiled macaroni cut in half inch pieces. Serve grated cheese separate.

Sweetbreads, Figaro. Braised sweetbreads served with their own gravy, and garnished with one timbale of spinach for each person. Serve sauce Figaro separate.

Sauce Figaro. Reduce one pint of tomato sauce one half by boiling slowly. Allow to become cold, add one pint of mayonnaise sauce, mix well, and season with salt and Cayenne pepper.

Roast sirloin of beef, Mounet Sully. Roast a sirloin of beef, place on a platter, and garnish with fresh artichoke bottoms filled with peas au beurre, and potatoes Julienne. Serve Béarnaise sauce separate.

Puff paste basket. Roll out some puff paste about

one-quarter inch thick. Cut out the paste with an oval cutter. Wash the tops, and then make a shallow incision in the tops with another oval cutter about one-half inch smaller. Bake. Remove the soft inside paste, and fill with sweetened whipped cream. Make a handle out of some candied angelica, and stick it on the whipped cream, making it look like a basket.

AUGUST 8

BREAKFAST LUNCHE(

Orange juice

Kippered Alaska cod in cream

Baked potatoes

Rolls

Coffee

DINNER

Consommé M

Celery

Broiled strip
maître d'hôt

Virginia han
champagne s

Timbale of s

Mashed pota

Watercress s

Strawberry i

Assorted cak

Coffee

Kippered Alaska cod in cream. Kippered Alaska black cod is a delicate smoked fish. Remove the skin, place in a sauce pan and cover with thick cream. Bring slowly to a boil, and let stand for about ten minutes at boiling point. Another method of cooking is to put the fish in a sauté pan, cover with water, and bring to a boil. Then drain off the water, add some cream sauce and a small piece of butter, season with salt and pepper, and boil for five minutes.

Consommé Monaco. Cut one breast of a boiled chicken or fowl and two truffles in small dices. Add to one quart of hot well-seasoned consommé.

Virginia ham, glacé. Soak a Virginia ham in cold water over night. Then put the ham in a large kettle and cover with cold water, bring to a boil, and then set at side of stove and allow to simmer for three hours. The ham is done when the skin is easy to loosen. Then remove the skin, and put the ham in another pot with one quart of sherry wine, and set in oven to bake. Baste continually. After twenty minutes dust the top with powdered sugar, and bake until brown.

Champagne sauce, I. Put two ounces of sugar in a casserole and cook to a brown caramel color, but be careful not to burn. Then add one glass of vinegar and boil until nearly dry. Then add one pint of sauce Madère and boil for ten minutes. Strain, and season well.

II. Put one quart of champagne in a casserole and reduce until nearly dry, then add one pint of sauce Madère, season with salt and Cayenne pepper, boil for ten minutes, and strain.

Timbale of spinach. Pass one pint of freshly-chopped spinach through a fine sieve, season with salt and pepper, add one spoonful of cream sauce and a raw egg, mix well, and put in small buttered timbale moulds. Cook for twenty minutes in bain-marie. Serve as a garnish, or as a vegetable with cream, tomato, or Madeira sauce.

AUGUST 9

BREAKFAST

Fresh strawberries with cream

Flannel cakes, maple syrup

Coffee

LUNCHE(

DINNER

Rice soup, P

Radishes

Frogs' legs, s

Tenderloin c
Gambetta

Romaine sal

Biscuit glacé

Assorted cak

Demi tasse

Poached eggs, d'Orleans. Make four round pieces of dry toast, lay a thin slice of smoked beef tongue on each, and a poached egg on top of the tongue. Cover with Béarnaise sauce.

Mutton chops, Argenteuil. Broil some mutton chops and put on a platter. Garnish with asparagus tips. Pour a little Hollandaise sauce over the tips; and a little brown gravy or sauce Madère over the chops.

Puff paste sandwich (pastry). Roll out some puff paste into a thin sheet, and spread with a thick layer of jam. Wash the edges of the sheet, and place another thin sheet of the same paste on top. Press together at the edges. Wash the top, and bake. When nearly done dust the top with powdered sugar, and bake in the oven until the sugar is melted. Serve cold.

Rice soup, Palermo. Heat two ounces of butter in a casserole, add two ounces of rice and one ounce of flour, and heat through. Then add three pints of chicken broth, and boil slowly. Keep stirring carefully so it will not burn on the bottom, but do not break the rice. When the rice is soft bind the soup with the yolks of three eggs mixed with one pint of cream. Keep stirring the soup until it nearly comes to a boil; taste to determine as to seasoning; add a tiny bit of grated nutmeg, a little Cayenne pepper, and the juice of two lemons, freshly squeezed.

Tenderloin of beef, Gambetta. Put a roast tenderloin of beef on a platter, garnish on one side with onions glacés, and on the other side with fresh mushrooms sauté in butter. Serve sauce Madère on top of the beef, and also separate in a bowl.

AUGUST 10

BREAKFAST

Sliced peaches with cream

Scrambled eggs with bacon

Rolls

Chocolate with whipped cream

LUNCHE(

DINNER

Consommé (
Ripe Califor
Fillet of hali
Roast chicke
Asparagus, F
New peas in
Duchesse po
Chiffonnade
Fancy ice cr

Assorted cak
Coffee

Cold fonds d'artichauts, Du Barry. Boil four fresh artichoke bottoms in salt water, to which has been added the juice of a lemon. Also boil a head of cauliflower. When both are cold fill the bottoms with some of the cauliflower, and cover with a well-seasoned thick mayonnaise sauce. Place each artichoke on a leaf of lettuce, and serve.

Chilian salad. Place in a salad bowl equal parts of apple, celery and pimentos, all cut Julienne style. Serve with mayonnaise sauce.

Lemon cake. Bake a sponge cake, as described elsewhere. Cut in three layers, and fill between with lemon butter filling. Glacé the top with thin white icing flavored with lemon juice. Serve when the icing is dry.

Orange cake. Same as lemon cake, but fill the cake with orange butter filling, and glace the top with pink icing flavored with orange. Serve with a slice of orange on top of each portion of cake.

Lemon butter filling. One-half pound of sugar, four ounces of sweet butter, two lemons, the yolks of two eggs, and two whole eggs. Grate the lemon rinds into the sugar, squeeze in the juice of the lemons, add the eggs, yolks and butter, mix well, and stir over a slow fire until it thickens. Do not let it boil. Use cold.

Orange butter filling. Prepare in the same manner as lemon butter filling, but use oranges.

Consommé Oriental. Cut carrots and turnips in the shape of half moons. Boil in salted water until soft,

and serve in hot consommé with an equal quantity of plain boiled rice.

Fillet of halibut, Cubaine. Cut four fillets of halibut, season with salt and pepper, and roll in flour. Heat two ounces of butter in a frying pan, then add the fish and sauté on both sides until done. Put the fish on a platter and pour Créole sauce over it. Serve boiled rice separate.

AUGUST 11

BREAKFAST LUNCHE(

Grapenuts with cream

Boiled eggs

Dry toast

Ceylon tea

DINNER

Potage Parm

Pim olas

Planked strij

Venison cho
sauce

Hashed brov
potatoes

Artichokes a

Endive salad

Strawberry ı

Coffee

Shrimp patties in cream. Make four patty shells and keep them hot. Wash one pound of picked shrimps in warm water. Make a pint of cream sauce, add the shrimps, season with salt and Cayenne pepper, and fill the patties. Serve on napkins, with parsley in branches, and a lemon cut in four.

Calf's liver sauté, Lyonnaise. Cut four slices of calf's liver about one inch thick. Season with salt and pepper, and roll in flour. Put two ounces of butter in a frying pan, and heat, add the liver and fry on both sides. When nearly done remove from the pan and place on a platter. Slice two onions very thin, put in the pan and fry until yellow. Then add one spoonful of flour, heat through, add a cupful of stock,

bouillon, or hot water, season with salt and pepper, and add some chopped parsley and the juice of a lemon. Boil for a few minutes, and pour over the liver.

Potage Parmentier. Cut four stalks of leek and one onion in thin slices. Put in a casserole with three ounces of butter, cover, and simmer until done. Then add two pounds of raw white potatoes cut in half inch squares, two quarts of bouillon or stock, and one quart of water, a handful of salt, and a bouquet garni. Boil slowly until the potatoes are done, remove the bouquet, taste to see if salt is needed, and add a little pepper and chopped parsley.

Venison steak, port wine sauce. Cut four venison chops about one and one-quarter inches thick, and season with salt and pepper. Put a spoonful of melted butter in a sauté pan, heat, then add the chops and sauté until done. Place on a platter and pour port wine sauce over them.

Port wine sauce. Make any kind of brown gravy after cooking venison chops, saddle, or any roast. Melt two spoonfuls of currant jelly in a casserole, in a wine glassful of port wine, and reduce one-half. Then add one cup of brown gravy, dish gravy, or sauce Madère, season with salt and pepper, and boil for five minutes. Serve with game or mutton.

AUGUST 12

BREAKFAST

Fresh raspberries with cream

Omelet with fine herbes

Crescents

Breakfast rolls

Cocoa

LUNCHE

DINNER

Consommé f

Radishes
almonds

Broiled lobs
d'hôtel

Sweetbreads
Albans

Roast squab,

Summer squ
beurre

Parisian pot
Escarole sal
Vanilla ice c
Orange cake
Coffee

Eggs Mollet, Bordelaise. Put four Eggs Mollet (see Eggs) in a deep dish, and cover with sauce Bordelaise.

Consommé fermière. Put two ounces of butter in a casserole; add equal parts of carrots, turnips, and cabbage cut in thin round slices the size of a silver quarter. Simmer until done, then drain off the butter, add one and one-half quarts of consommé, and boil for fifteen minutes. Serve with chopped parsley on top, and with bread crusts fried in butter separate.

Sweetbreads braisé, St. Albans. Place some braised sweetbreads on a platter, and garnish with one head of fresh stuffed mushrooms and one small chicken patty for each person. Make a gravy as described elsewhere for sweetbreads braisé, to which should be added one spoonful of tomato sauce.

Grape jelly. To every eight pounds of fruit add one cup of water, bring to a boil, crush, and strain through a jelly bag. Measure the juice, and then measure and set aside an equal quantity of granulated cane sugar. Then boil the juice for half an hour. Melt the sugar, add to the juice and boil for ten minutes.

Gooseberry jam. To each eight pounds of half-ripe gooseberries add one teacupful of water. Boil until soft, add eight pounds of heated sugar, and continue

boiling until clear.

Spiced vinegar, for pickles. One gallon of cider vinegar, one pound of brown sugar, two tablespoonfuls each of mustard seed, celery seed and salt; one tablespoonful each of turmeric powder, black pepper, and mace; two nutmegs grated; three onions; and one handful of grated horseradish.

Spiced cherries. Nine pounds of fruit, four pounds of sugar, one pint of malt or cider vinegar, one-half ounce of cinnamon bark, and one-half ounce of whole cloves. Make a syrup of the ingredients, and boil for a few minutes before adding the fruit. Cook the fruit in the syrup until the skins break; then take out, and boil the syrup down until thick. Pour over the fruit while hot.

Spiced sweet apples. Take equal parts of sugar and vinegar, add a dozen cloves and a stick of cinnamon bark, bring to a boil, add sweet apples, and cook until the apples are tender.

Spiced tomatoes. Take red and yellow pear-shaped tomatoes, prick with a needle to prevent bursting, sprinkle with salt, and let stand over night. Pack neatly in glass jars, and cover with a vinegar made as follows: One pint of cider or malt vinegar; one tablespoonful of sugar; and one teaspoonful each of cloves, allspice, and black pepper. The spices should be ground. Bring to the boiling point, and pour over the tomatoes. Seal when cold.

AUGUST 13

BREAKFAST

Sliced fresh pineapple

Oatmeal with cream

Dry toast

Oolong tea

LUNCHE(

DINNER

Potage Nass

Ripe Califor

Pompano sa

Roast ribs of

Stewed toma

Succotash

New peas

Mashed pota

Lettuce and
salad
Compote of
Coffee crean
Demi tasse

Lobster canapé. Cut the tail of a lobster in thin slices and lay on four pieces of toast. Cover with thick well-seasoned mayonnaise, and garnish the edges with chopped hard-boiled eggs and chopped parsley. Serve on a folded napkin, and garnish with parsley in branches and two lemons cut in half.

Scrambled eggs, Mauresque. Cut some Lyon sausage and boiled ham in small dices, put in a casserole with a piece of butter, and heat. Then add the beaten eggs, cream, and a little salt and pepper. Scramble in the usual manner, and serve in a deep china dish.

Potage Nassau. Peel eight white onions, and put in a casserole with one quart of water and a little salt. Boil for twenty minutes, and then drain off the water. Heat three ounces of butter in another casserole; then add three spoonfuls of flour, heat through; then add one pint of milk and one quart of bouillon and the onions, and boil for forty minutes. Strain through a fine sieve, put back in casserole, season with salt and Cayenne pepper, and stir-in three ounces of sweet butter. When the butter is melted, serve hot, with small crusts of bread cut in small squares, and fried in butter.

AUGUST 14

BREAKFAST

Fresh strawberries with cream

Broiled salted mackerel

Baked potatoes

Rolls

Coffee

LUNCHE

DINNER

Pea soup wi
Crisp celery
Codfish stea
Fillet of bee
Chicory sala
Fancy ice cr
Assorted cak
Coffee

Pea soup with vermicelli. One quart of purée of pea soup mixed with one pint of consommé vermicelli.

Codfish steak à l'Anglaise. Heat two ounces of butter in a sauté pan; add two slices of fresh codfish

cut about one and one-half inches thick, and one sliced onion. Season with salt and pepper, and simmer until the fish is done. Then remove the fish to a platter; sprinkle a spoonful of flour in the pan, heat through, add one-half glass of white wine, and boil for a few minutes. Then add one cup of hot milk and one-half cup of fish broth, and boil for ten minutes. Season with salt and pepper, add a little chopped parsley and a chopped hard-boiled egg and the juice of a lemon, and pour over the fish. Serve hot.

Fillet of beef, Dumas. Use a roast tenderloin of beef; or broiled fillet of beef steaks. Place on a platter, and cover with sauce Madère to which has been added a slice of boiled ham and a small can of French mushrooms cut in small dices. Garnish one side of the beef with potatoes Parisian, and the other side with artichokes cut in quarters and boiled in salted water.

AUGUST 15

BREAKFAST LUNCHE(

Fresh grapes

Boiled eggs

Buttered toast

Coffee

DINNER

Potage Diepp

Queen olives R

Broiled fresh anchovy but

Potatoes Hol

Sweetbreads peas

Roast imperi

Asparagus w butter

Endive and l

Corn starch
Alsatian waf
Coffee

Salade Château de Madrid. Peel a half dozen fresh mushrooms, and cut them, raw, in Julienne style. Place them in a salad bowl with equal parts of green peppers and pimentos, also cut Julienne. In the center put an equal part of plain boiled rice; and a dressing made with one spoonful of vinegar, the juice of a lemon, two spoonfuls of olive oil, a pinch of Cayenne pepper, a little paprika, salt and pepper, and some chopped parsley and chervil.

Potage Dieppoise. Put in a casserole four leaves of white cabbage, and two stalks of leeks and one of celery cut in thin slices. Add three ounces of butter, cover, and simmer until done. Then add one pound of raw potatoes cut in thin slices the size of a silver quarter, and three pints of bouillon. Season with salt and pepper, and boil until done.

Broiled fresh mackerel, anchovy butter. Broil the mackerel and place on a platter. Pour over it an anchovy butter made as described elsewhere. Garnish with parsley in branches and quartered lemons.

Sweetbreads, Lieb. Soak four sweetbreads in cold water for an hour. Then put on fire in three pints of cold water and a spoonful of salt. Bring to a boil, and then cool off in cold water. Then trim the sweetbreads, season with salt and pepper, roll in oil, and broil. The sweetbreads must be whole; not split. When done place on a slice of Virginia ham and cover with sauce Colbert, and garnish with fleurons. The preceding is for one person only.

Endives with beets. Cut endives salad lengthwise, place on a large china platter, season with salt and pepper, sprinkle with chopped beets and parsley, and a mixture of one-third of vinegar to two-thirds of olive oil.

AUGUST 16

BREAKFAST

Baked apples with cream

Small sirloin steak

Broiled bacon

Browned hashed potatoes

Rolls

Coffee

LUNCHE(

DINNER

Potage Italie

Salted pecar

Boiled turbo

Roast chicke

Purée of chi

Summer squ
Rissolées po
Lemon wate
Macaroons
Coffee

Eggs, Buckingham. Put in a buttered shirred egg dish a slice of toast, lay a slice of ham on top, and a soft poached egg on top of the ham. Cover with cream sauce, sprinkle with grated cheese, and bake in a hot oven until brown on top.

Vanilla Darioles. Mix one ounce of flour with three ounces of sugar, two eggs and five yolks of eggs. Then add one pint of milk and some vanilla flavoring, and strain. Line about one dozen dariole or small timbale moulds with very thin tartelette dough. Put a piece of butter the size of a marble in the bottom of each, and fill with the above preparation. Bake in a medium-hot oven, and when done unmould; and serve either hot or cold, with vanilla sauce.

Orange Darioles. Same as vanilla darioles, but flavor with the rind and juice of an orange. Serve with orange sauce.

Lemon Darioles. Prepare in the same manner as orange darioles, but use a lemon to flavor same. Serve with lemon sauce.

Potage Italienne. Soak half a pound of dry mushrooms in cold water for a few hours. Then put in a casserole with one quart of consommé, one pint of purée of tomatoes, and one-half pound of boiled spaghetti cut in pieces two inches long. Boil for ten minutes. Crush two pieces of garlic and fry in a

spoonful of oil for a second, add to the soup, season with salt and pepper, and sprinkle with a little chopped parsley. Serve grated cheese separate.

Boiled turbot, nonpareil. Put the whole turbot in a fish kettle, cover with cold water, add a glass of white wine, a handful of salt, one sliced carrot, onion and lemon, and a bouquet garni. Boil slowly for about ten minutes, then allow to stand for about thirty minutes in the hot water. Then put the fish on a folded napkin on a platter, and garnish with parsley in branches and quartered lemons. Serve sauce non pareil separate.

Sauce nonpareil. Put in a casserole the yolks of five eggs and the juice of a lemon. Set the casserole in a bain-marie, and stir well. Then add, little by little, three-quarters of a pound of butter, and one-quarter of a pound of crayfish butter, or lobster butter. Then strain through a fine cheese cloth, season with salt and pepper, or Cayenne, add one dozen écrevisse tails cut in two; or the tail of a lobster cut in small squares.

Purée of chicory. See March 14th, Purée of salad.

AUGUST 17

BREAKFAST LUNCHE(

Stewed prunes

Ham and eggs

Rolls

Coffee

DINNER

Consommé M
Mortadella
Pompano, sa
Leg of mutto
String beans
Potatoes sau
Hearts of let
Thousand Is
French pastr
Demi tasse

Poached eggs, Balti. Spread some fresh caviar on four pieces of toast, lay a poached egg on top of each, and cover with sauce Madère.

Ham croquettes. Cut about one pound of ham trimmings in very small squares. Cut a can of French mushrooms in small dices, and squeeze the water out of them. Heat an ounce of butter in a casserole, add a dozen shallots chopped fine, and simmer for five minutes. Then add a spoonful of flour and heat through; then add a cupful of bouillon or stock, and boil for a minute; then add the mushrooms and the ham, and cook for ten minutes. Bind with the yolks of two eggs, season with a little Cayenne pepper, and add some chopped parsley. Then take off the fire and work in two ounces of good butter. When the butter is dissolved put on a pan or platter, and allow to become cold. Form the croquettes in any shape desired, roll in flour, then in beaten eggs, and then in bread crumbs, and fry in hot swimming lard. Serve with cream or tomato sauce, or sauce Madère. The butter is added to prevent the croquettes from being hard, when cooked.

Virginia ham croquettes. Make from Virginia ham; otherwise same as above.

Consommé Montesquieu. Equal parts of boiled ham, breast of chicken, and French mushrooms, cut Julienne style. Also an equal part of the small flowers of boiled cauliflower. Serve all in hot, well-seasoned consommé.

Leg of mutton, Mexicaine. Put a leg of mutton in a roasting pan with a sliced onion and carrot, four leaves of celery, and one Chili pepper. Season the leg with salt and pepper, and rub with a little garlic; place a small piece of butter on top, and set in oven to roast. When done remove the leg to a platter, drain the grease from the pan, add one spoonful of meat extract, a cup of bouillon or stock, and a little

salt, and boil for a few minutes. Pour a little of the gravy over the mutton and serve the rest in a bowl. Garnish the leg with one stuffed pimento à la Créole for each person.

Stuffed pimentos, Créole. Make a rice Créole. Fill pimentos with this rice, place on a buttered pan, put small pieces of butter on top of each, and bake in a medium-hot oven. Serve as a garnish, or as a vegetable with tomato sauce.

AUGUST 18

BREAKFAST LUNCHE(

Orange juice

Broiled Spanish mackerel

Baked potatoes

Rolls

English breakfast tea

DINNER

Chicken sou
Fougarmont

California ri

Brook trout,

Louis potato

Roast beef, J

Stewed toma

Fried egg pl

Endives sala
dressing

Vanilla ice c

Assorted cak

Coffee

Eggs Mollet, Florentine. Put some purée of spinach in a vegetable dish, place four eggs Mollet on top.

Chicken soup, Florentine. Cut a spring chicken, bones and all, in pieces one inch square. Heat three ounces of butter in a casserole, add the chicken, and cook until golden yellow; add two spoonfuls of flour and heat through; add three pints of chicken broth, a bouquet garni, and one-half cup of raw rice. Boil for one hour, then remove the bouquet garni, add one pint of boiling milk, and season with salt and pepper and a little chopped parsley.

Brook trout, Volper. Put in a casserole two quarts of cider, one sliced onion, one carrot, one piece of

celery, one piece of leek, a little parsley, one bay leaf, one clove, and one spoonful of salt. Bring to a boil, and then add eight brook trout. Set the vessel on the side of the range, and let stand at boiling point for ten minutes; then remove the trout to a platter. Serve with the following sauce: Heat two ounces of butter in a casserole, add two spoonfuls of flour and one and one-half pints of the cider in which the fish was cooked. Boil for twenty minutes. Then add two more ounces of fresh butter, season well with salt and pepper, and strain over the fish. Garnish with bread cut in heart shapes, and fried in butter. Sprinkle with chopped parsley.

Louis potatoes. Cut some potatoes with a small round Parisian spoon, parboil in water, and finish cooking in just enough cream to cover the potatoes. Season with a little salt, and serve in a deep dish with the cream.

Roast beef, Jules-Albert. Season a five pound piece of sirloin of beef with salt and pepper, and rub with garlic. Put in an earthern pot and pour a glassful of olive oil over it. Let it stand in the ice box for two days. Then put on fire and roast for about forty minutes, basting often. Then remove the beef to a platter, and add to the roasting pan one spoonful of flour; heat; add one cup of bouillon and one-half glass of white wine, season with salt and pepper, boil for ten minutes, and strain. Pour a little over the beef, and serve the rest in a sauce boat.

AUGUST 19

BREAKFAST

Fresh raspberries with cream

Omelet with chives

Rolls

Coffee

LUNCHE(

DINNER

Consommé v
and rice

Antipasto

Fillet of sole

Roast chicke

Asparagus, F

Potato croqu

Romaine sal

Lemon daric

Coffee

Fried eggs, Infante. Cook some chickens' livers sauté in butter, and add a little sauce Madère. Pour the livers around some fried eggs.

Imported Frankfurter sausages. These sausages can be obtained in cans. Remove from can immediately upon opening, otherwise they will turn bad. Put the sausages in water almost at the boiling point, and keep them at that temperature for twelve minutes, but do not let them boil. Serve on a platter, garnished with parsley in branches.

Consommé with celery and rice. Cut a stalk of celery in small squares, wash well, and boil in salted water until soft. Boil about one-quarter of a pound of rice in salted water until soft. Serve both in three pints of hot well-seasoned consommé.

Omelet with chives. Beat eight eggs, season with salt and pepper, add one spoonful of chives sliced very fine, and cook the omelet in the usual manner.

AUGUST 20

BREAKFAST LUNCHE(

Blackberries with cream

Plain pancakes

Breakfast sausages

Rolls

Coffee

DINNER

Potage brun

Carciofini

Boiled codfi

Potatoes, na

Sweetbreads

Roast turkey
sauce

Broiled swee

Stewed corn

Sliced tomat
vinaigrette

Corn starch
with sabayo

Coffee

Eggs Meyerbeer. Shirred eggs with a broiled split lamb's kidney and a slice of truffle on top of each one. Pour a little sauce Madère over the white of the

eggs.

Potage brunoise, with rice. To three pints of consommé brunoise add one-quarter of a pound of boiled rice.

Boiled codfish, Flamande. Put three slices of fresh codfish, cut about one and one-half inches thick, in a kettle with water. Season with salt, add one-half glass of vinegar, bring to a boil, and let stand at the boiling point for half an hour. Then place on a folded napkin, with parsley in branches, and two lemons cut in two. Serve sauce Flamande separate.

Sauce Flamande. Heat two ounces of butter in a casserole, add two spoonfuls of flour, one spoonful of vinegar, one quart of the fish broth in which the codfish was cooked, one spoonful of French mustard, a little salt and pepper, one bay leaf, one clove, and a little grated nutmeg. Boil for twenty minutes, strain through a fine cheese cloth, and put back in casserole. Then add, little by little, three ounces of good butter. When the butter is melted add the juice of a lemon and some fresh-chopped parsley.

Sweetbreads, sans gêne. Put some braised sweetbreads on a platter, and garnish with one stuffed head of fresh mushroom to each person. Cover with sauce Colbert.

AUGUST 21

BREAKFAST

Baked pears with cream

Broiled salted mackerel

Boiled potatoes

Rolls

Coffee

LUNCHE

DINNER

Purée of len
tapioca

California ri

Broiled pom
fleurette

Duchesse po

Boiled fowl,

Spinach, En

Orange dari

Demi tasse

Canapé thon mariné. Butter four pieces of toast, lay thin slices of thon mariné on top, spread a little mayonnaise over all with a knife, garnish the edges with chopped boiled eggs and chopped parsley. Serve on a napkin with parsley in branches, and quartered lemons.

Cold eggs, Riche. Make four eggs Mollet. When the eggs have become cold cut with the point of a knife, and let the yolks run out. Then fill with a few chopped anchovies, place on a china platter, and cover with sauce Figaro.

Purée of lentils with tapioca. Mix one quart of purée of lentils with one pint of consommé tapioca.

Boiled fowl. Put a soup hen on the fire in two quarts of water, add a little salt, bring to a boil, and skim. Then add one carrot, one onion, one leek, one piece of celery and a bouquet garni. Cook until the fowl is soft. Serve with cream, celery, oyster, or other sauce; as you may desire.

Celery sauce. Warm three ounces of butter in a casserole; add two stalks of celery, cut in small squares, well-washed and dried; and one and one-half spoonful of flour. Heat through, and then add two pints of chicken broth and a little salt. Boil until the celery is soft; then bind with the yolks of two eggs and a cup of cream.

AUGUST 22

BREAKFAST

Sliced peaches with cream

Oatmeal

Rolls

Coffee

LUNCHE(

DINNER

Consommé (

Radishes
almonds

Lobster en c

Roast leg of

String beans

Potatoes au

Fried egg pl

Watercress s

Whipped cre

Lady fingers

Coffee

Eggs Lenox. Boil hard one dozen eggs, remove the shells and cut in four. Put the eggs in one-half cup of cream sauce, and season with salt and pepper. Put in a deep buttered earthern dish, pour a cupful of tomato sauce on top, sprinkle with grated cheese, put small bits of butter on top, and bake in oven until brown.

Consommé Colbert. Add to consommé printanier one poached egg for each person. Sprinkle with chopped chervil.

Lobster en court bouillon. Heat in a sauté pan one spoonful of olive oil and one ounce of butter. Add two leeks and one onion sliced fine. Fry till crisp and yellow, add one glassful of white wine, one bay leaf, one clove, one bouquet of tied parsley, one pint of fish broth, one clove of garlic, some chopped parsley, and two tomatoes cut in four. Then add two live lobsters cut in pieces one inch thick, including the shell and claws. Season with salt and pepper and a pinch of Cayenne, and boil slowly for forty minutes. When done remove the bay leaf, clove and bouquet of parsley, and serve with the broth and all.

Whipped cream in cups. Whip some cream quite stiff, and add a little powdered sugar and vanilla. Fill some cups; decorate the tops with some of the same whipped cream, but put on in fancy shape with the aid of a pastry bag. Serve with lady fingers.

AUGUST 23

BREAKFAST

Blackberries with cream

Plain poached eggs on toast

Broiled bacon

Rolls

Uncolored Japan tea

LUNCHE

DINNER

Purée of wh
Allemande

Plain celery

Sand dabs, r

Sugar-cured
champagne

Spinach in c

Potatoes au

Wine jelly w
cream

Assorted cak

Coffee

Omelette Impératrice. Slice a breast of boiled chicken, and mix with half a cup of cream sauce. Season with salt and pepper. Make the omelet, and before turning over on platter lay the chicken stew in the center. Pour thin cream sauce around the omelet.

Purée of white bean soup, Allemande. Make a purée of white beans as described elsewhere. Add four Frankfort sausages, peeled and cut in thin slices.

Sugar-cured ham glacé. Put a ham in a kettle and cover with cold water. Bring to a boil, and allow to simmer on side of range, at boiling point, for about three hours. Then pull the skin from the ham, sprinkle heavily with powdered sugar, place in a roasting pan, put a pint of sherry wine in the bottom, set in oven, and roast until brown. Serve on a platter garnished with watercress. Serve champagne sauce separate.

Wine jelly with whipped cream. Make some wine jelly as described elsewhere. Pour into moulds and set in ice box until firm. Unmould on a cold dish, and decorate with sweetened whipped cream.

AUGUST 24

BREAKFAST

Sliced bananas with cream

Browned corned beef hash

Rolls

Coffee

LUNCHE(

DINNER

Consommé v
paste

Lyon sausag

Stewed strip
Américaine

Hollandaise

Roast chicke

Succotash

Cauliflower,

Hearts of let

Corn starch
with berries

Macaroons

Demi tasse

Eggs, Opéra. Garnish some shirred eggs on one side with asparagus tips in butter, and on the other side

with chickens' livers sauté au Madère.

Consommé with Italian paste. Boil some Italian paste in salted water for eight minutes. Then drain off water, and cool the paste in cold water. Serve in hot consommé, with grated cheese separate.

Stewed striped bass, Américaine. Cut four pounds of striped bass in pieces two inches thick. Put them in a buttered sauté pan with an onion chopped fine; season with salt and pepper, add a glassful of white wine, and one quart of canned tomatoes just as they come from the can; and a bouquet garni. Cover, and simmer for half an hour. Then remove the fish to a platter, take out the bouquet garni, and reduce the broth one-half. Add, little by little, three ounces of sweet butter, stir until the butter is melted, add a little chopped parsley, and pour over the fish.

Corn starch blanc mange. Put a pint of milk on the fire. Moisten three spoonfuls of corn starch in a little cold milk, and then stir it into the boiling milk. Add two ounces of sugar and two well-beaten eggs. Cook for a few minutes, and pour into small moulds. When cold, unmould, and serve with cold cream.

Corn starch blanc mange with Sabayon. Prepare as above, and serve covered with thick Sabayon sauce.

Corn starch blanc mange with berries. Prepare a corn starch blanc mange, and serve with sweetened strawberries, raspberries, blackberries, or loganberries, around the edge of the dish.

Corn starch blanc mange with stewed fruit. Serve corn starch blanc mange with cold stewed apples, pears, peaches, plums, or apricots, around the

bottom of the dish.

Corn starch food. (For infants or invalids.) Boil one pint of milk. Add three tablespoonfuls of corn starch diluted with a little cold water, and two ounces of sugar. Stir into the boiling milk, boil for a few minutes, and serve hot or cold.

AUGUST 25

BREAKFAST LUNCHE(

Grapes

Scrambled eggs with tomatoes

Rolls

Coffee

DINNER

Purée of turı

Mortadella
almonds

Broiled fillet
maître d'hôt

Leg of veal,

Carrots, Vicł

Peas in butte

Château pot

Field and be

Strawberry i

Assorted cak

Coffee

Scrambled eggs with tomatoes. Peel four tomatoes, cut in two, and squeeze out the water. Then cut in small squares, and put in a sauté pan with one ounce of butter, season with salt and pepper, and simmer until done. Then add eight beaten eggs, one-half cup of cream, one ounce of butter, a little more salt and pepper; and then scramble with the tomatoes.

Tomatoes, surprise. Peel four tomatoes, cut off the tops, and scoop out the centers with a small spoon. Season the inner side of the tomatoes with salt and

pepper, and turn upside down so the water will run out. Cut some celery in small dices, wash well, and mix with mayonnaise sauce, season with salt and pepper; and then fill the tomatoes. Serve on lettuce leaves.

Eggs, de Lesseps. Butter shirred egg dishes, crack two eggs in each, and lay one-quarter of a calf's brains that has been previously heated, on each. Season with salt and pepper, and set in oven for a few minutes. Put a small piece of butter in a frying pan and cook until smoking, and nearly black; pour over the egg and brain. Put a spoonful of vinegar in the frying pan and heat, and also pour over the egg. Sprinkle with a little chopped parsley and a few capers.

Rump steak, Dickinson. Broil a rump steak, and place on a platter. Parboil four slices of beef marrow and lay on top with some green and red peppers cut in triangular shapes. Pour sauce Colbert around the steak.

Jerusalem artichokes in cream. Peel a quart of Jerusalem artichokes, and put in a casserole with water, salt and a piece of lemon. Boil until done, drain off the water, and cut the artichokes in any shape desired, or sliced. Make a pint of cream sauce, put the artichokes in it, and boil for a few minutes. Season well.

Purée of turnips, Caroline. Peel six turnips, cut in four, put in a casserole with two quarts of chicken or veal broth, half a pound of rice, and a bouquet garni. Boil until done, remove the bouquet, and strain through a fine sieve. Put back in the casserole, bring to a boil; and add slowly, bit by bit, four ounces of sweet butter; season with salt and pepper, and serve

with small pieces of bread cut in dices and fried in butter.

Mortadella. Imported Italian sausages, which comes in cans, sliced. Very fine.

AUGUST 26

BREAKFAST

Stewed prunes

Buckwheat cakes, maple syrup

Crescents

English breakfast tea

LUNCHE(

DINNER

Consommé (

Queen olive

Fried soft cl
sauce
Tenderloin c
Cardinalice
Lima beans,
St. Francis p
Endives sala
Mirlitons
Coffee

Eggs, Don Juan. Make four pieces of toast, lay six fillets of anchovies on each, and cover with scrambled eggs.

Consommé Châtelaine. Equal parts of small chicken dumplings, boiled rice and new peas, served in hot consommé.

Fried soft clams, sauce Tartar. Take the bellies of one dozen soft clams and roll in flour, then in beaten eggs, and finally in fresh bread crumbs. Fry in swimming hot lard or butter. Season with salt, place on a platter, on a napkin; and garnish with fried parsley and quartered lemons. Serve Tartar sauce separate.

Tenderloin of beef, Cardinalice. Roast a tenderloin of beef, and lay sliced truffles heated in Madeira wine, on top. For each person, garnish with one-half tomato seasoned with salt and pepper, a small bit of butter placed on top and baked in the oven, and one pimento heated in butter. Serve separate, sauce Béarnaise and tomato sauce mixed. This is also a good way to serve tenderloin or sirloin steaks.

Lima beans, au paprika. Boil one quart of Lima

beans in salted water. When done drain off the water. Heat through in a casserole, two ounces of butter and six chopped shallots. Then add one teaspoonful of flour and one teaspoonful of paprika, and one-half cup of bouillon, stock, or water; and boil for ten minutes. Then add the Lima beans, and simmer for a few minutes. If necessary, add a little more salt.

Mirlitons (cake). Beat well together four eggs and three ounces of sugar. Add one gill of orange flower water and one pint of cream. Strain, and put into tartelette moulds lined with tartelette dough rolled very thin. Dust some powdered sugar over them, and bake in a moderate oven.

AUGUST 27

BREAKFAST LUNCHE(

Cantaloupe

Ham and eggs

Rolls

Coffee

DINNER

Potage bour
Pim olas
Skate fish au
Potatoes, na
Boiled beef, sauce
German cabl
Roast squab
Chiffonnade
Biscuit glacé
Assorted cak
Coffee

Cold celery broth. Wash two stalks of celery, and cut in small pieces. Put in a vessel with three pounds of chopped raw shin of beef, the whites of six eggs, one onion, and a spoonful of salt. Mix well, and add slowly one gallon of stock or bouillon; or three quarts of water; and boil for two hours. Strain through a fine cloth, put in ice box, and serve when cold.

Potage bourgeoisie. In a kettle put a fresh brisket of beef, two marrow bones, and a handful of salt; and cover with cold water. Bring to a boil, skim well, add a small piece of Savoy cabbage, one carrot, one onion, one piece of celery, a dozen stalks of leek tied

in a bunch, a bouquet garni, and a spoonful of whole black peppers. Boil slowly for about three hours and a half; then remove the beef; and take out the leeks and carrot and cut them in small round pieces. Take the fat off of the broth, and strain the broth over the leeks and carrot. Boil for a few minutes, and season with salt and pepper. Before serving add some chopped chervil, and some bread crusts cut in half inch squares, and fried in butter.

German cabbage. Heat three ounces of butter in a casserole, add three chopped onions, and simmer until done. Then add one spoonful of flour and one pint of bouillon from boiled beef, season with salt and pepper; and then add two heads of sliced Savoy cabbage, and cover the pot. Cook for one hour; then add one-half glass of white wine vinegar, and one spoonful of chopped parsley, and boil for thirty minutes.

AUGUST 28

BREAKFAST

Sliced figs with cream

Hominy

Pulled bread

Chocolate

LUNCHE(

DINNER

Potage Colb(

Salted hazel

Eels, marini
Roast leg of
String beans
Mashed pot
Endives sala
Dariolets, D
Coffee

Olive and anchovy salad. Lay on a ravier, or flat celery dish, two dozen fillets of anchovies, crosswise. Cut the stones out of one dozen large queen olives, and slice the olives thin. Lay them over the anchovies, sprinkle with a very little salt, some fresh-ground black pepper, a spoonful of vinegar, and a spoonful of olive oil. Garnish with hard-boiled eggs cut in four, and chopped parsley.

Eggs, Canada. Cut the tops from four solid even-sized tomatoes, scoop out the insides, season with salt and pepper, break a raw egg in each, put a small piece of butter on top, season with salt and pepper, place on a buttered plate and bake in the oven for about eight or ten minutes. Serve on a china platter with a little tomato sauce around the tomatoes. Sprinkle with chopped parsley.

Potatoes, surprise. Bake four medium-sized potatoes, cut off the tops, and scoop out the insides. Mix the insides with two ounces of sweet butter, a little chopped chives, and salt and pepper. Mix lightly with a spoon, and refill the potatoes. Replace the top, and bake in oven again for three minutes. Serve on napkins.

Potage Colbert. Wash and dry two heads of chicory salad, slice fine, and fry in a casserole in three

ounces of butter. Then add one and one-half ounces of flour, three pints of veal or beef broth, and one bouquet garni; and boil for an hour. Remove the bouquet, and strain the rest through a fine sieve. Put back in the vessel, season to taste with salt and Cayenne pepper, and when nearly boiling add the yolks of two eggs beaten with one cup of cream. Before serving add one lightly-poached egg to each person.

Eels, marinière. Remove the skin, and cut an eel in pieces three inches long. Put in a buttered pan, add one dozen finely chopped shallots, one glass of white wine, and one cup of fish broth. Cover, and boil until the eels are done. Then place on a platter. Heat one ounce of butter in a casserole, add a spoonful of flour and the broth in which the eels were cooked, and boil for five minutes. Bind with the yolks of two eggs and one-half cup of cream, add a little chopped parsley, and pour over the fish. Do not strain the sauce.

String beans with shallots. Boil two pounds of string beans in salted water. Simmer, without allowing to color, six chopped shallots in two ounces of butter. Then add the string beans, one ounce of butter, and some chopped parsley, season with salt and pepper, and simmer for a few minutes.

AUGUST 29

BREAKFAST

Stewed dried fruit

Boiled eggs

Dry toast

Coffee

LUNCHE(

DINNER

Consommé t
écrevisse bu

California ri

Sand dabs, r

Roast turkey
sauce

Green corn

Spinach witl

Rissolée pot

Cold artichoke vinaigrette
Roman punch
Assorted cakes
Coffee

Eggs Benoit. Spread some pâté de foie gras on four pieces of toast, lay a poached egg on top of each; and a head of fresh mushrooms sauté in butter on top of each egg. Cover with Madeira sauce.

English mutton chop, Kentucky sauce. Broil the chop. Serve Kentucky sauce separate.

Kentucky sauce. Put in a casserole one pint of claret, half a pint of whiskey or cognac, one pint of chicken broth, half a pint of tomato ketchup, quarter of a pound of brown sugar, a little salt and one-half teaspoonful of tabasco sauce. Bring to a boil, and thicken with one-half cup of corn starch mixed with a little cold water. Boil for ten minutes, and then strain. Serve with mutton or game.

Stewed dried fruit (in general). Take pears, apricots, peaches, figs, or other fruit, and soak in cold water for about one hour. Then drain, add a little sugar, to taste, and boil until soft. Allow to become cold before serving.

Consommé tapioca, au beurre d'écrevisses (écrevisse butter). Make two quarts of consommé tapioca, and while boiling add, little by little, three ounces of écrevisse butter. When the butter is melted, and while the soup is boiling, add a little Cayenne pepper and a pony of cognac, and serve.

AUGUST 30

BREAKFAST

Apple sauce

Plain omelet

Pulled bread

Cocoa

LUNCHE(

DINNER

Potage Pless

Celery

Boiled turbo

Potatoes, na

Sirloin steak

Broiled fresh

Soufflé potat

French aspar
butter

Chicory sala

Raspberry w

Assorted cak
Coffee

Eggs Chambord. Poached eggs on toast, covered with sauce Chambord.

Sauce Chambord. Put in a casserole the head of a salmon cut in small pieces. Add three ounces of butter, one sliced carrot, one onion, a little parsley in branches, one bay leaf, four cloves, one spoonful of whole black peppers, one clove of garlic, and a little salt. Simmer until the head is cooked, then add one pint of claret and reduce until nearly dry. Then add one quart of fish broth or stock and boil for ten minutes. Thicken with two ounces of butter and one ounce of flour kneaded together, mix well, add two tablespoonfuls of anchovy essence, and boil for five minutes. Strain through a fine sieve, put back in casserole, bring to a boil, add two ounces of fresh butter, whip well, and season with salt and Cayenne pepper. Strain through fine cheese cloth. Serve with fish or eggs.

Macaroni Caruso. Boil one pound of macaroni in salted water. When done drain off the water, add one-half pound of sliced fresh mushrooms sauté in butter, a very little garlic fried in oil, a cup of tomato sauce, and one-half cup of grated cheese. Also serve grated cheese separate.

Potage Plessy. Slice ten onions very fine, and put in a casserole with a quart of water, bring to a boil, and then drain. Heat three ounces of butter in a casserole, then add two ounces of flour and two quarts of bouillon, and stir well. Then add the onions, season with salt and pepper, boil for an hour, and strain through a fine sieve. Put back in the

casserole and add two ounces of sweet butter. When the butter is melted add bread crumbs fried in butter.

AUGUST 31

BREAKFAST

Fresh raspberries with cream

Baked beans, Boston style

Boston brown bread

Coffee

LUNCHE

DINNER

Potage Mont

Dill pickles

Boiled stripe
Indian soy s

Chicken sau

Peas à la Fra

Chicory sala
dressing
Floating isla
Macaroons
Coffee

Eggs Bernadotte. Lay four poached eggs on four pieces of toast, put two fillets of anchovies crosswise on each egg. Mix one pint of cream sauce with one dozen sliced queen olives, and pour over the eggs.

Potage Montglas. Mix one pint of purée of tomatoes with one quart of Consommé sago. Add the breast of a boiled fowl cut Julienne style, the tip of a smoked beef tongue cut in small squares, and one-quarter of a pound of macaroni cut in pieces one inch long. Serve grated cheese separate.

Boiled striped bass, Indian soy sauce. Put a whole striped bass in a fish kettle, cover with cold water, add a handful of salt, two sliced lemons, one small piece of ginger root, one sliced onion, and a bouquet garni. Bring to a boil, and set on side of stove at boiling point for twenty minutes. When done place on a platter, on a napkin, and garnish with small round boiled potatoes, parsley in branches, and two lemons cut in half. Serve sauce separate.

Indian soy sauce. Put two ounces of butter in a casserole, add two chopped shallots, and heat. Then add one spoonful of flour, one pint of boiling milk, one-half pint of Indian soy sauce, and season with salt and Cayenne pepper. Boil for a few minutes; then add a cup of thick cream and the juice of a lemon. The Indian soy sauce may be obtained in bottles.

Chicken sauté, Alsacienne. Cut a chicken in four. Heat one ounce of butter in a sauté pan, add the chicken, season with salt and pepper and a chopped shallot, and cook until golden yellow. Then add one-half spoonful of flour, and toss. Then add one-half glass of white wine, one cup of bouillon, and a spoonful of meat extract; and simmer for fifteen minutes. Serve on a platter garnished on one side with noodles, and on the other side with flour dumplings. Sprinkle with chopped parsley.

Escoffier dressing. Mix well together one-fourth cup of imported Escoffier sauce, which may be obtained in bottles, three-fourths of a cup of Chili sauce, a cup of mayonnaise to which has been added the juice of half a lemon, a little chives cut fine, and salt, pepper and paprika to taste. Pour over the salad.

SEPTEMBER 1

BREAKFAST LUNCHE(

Orange marmalade

Buckwheat cakes

Breakfast sausages

Rolls

Coffee

DINNER

Little Neck c

Fish broth, v
cream

Chow chow

Broiled barr
Rougemont

Potato brioc

Tournedos, (

String beans
tomatoes

Escarole sala

Strawberries

Assorted cak

Demi tasse

Eggs Grazienna. Mix a cupful of boiled peas with a spoonful of cream sauce and a little salt and sugar. Heat well, and place on a platter. Put four fried eggs on top of the peas and pour a little tomato sauce around the bottom of the platter.

Fish broth with whipped cream. Make a fish broth, serve whipped cream and cheese straws on the side.

Potato brioche. Make a potato croquette preparation. Roll out, in flour, into the shape of a ball, place on a buttered pan, brush the tops with yolks of eggs, and bake in oven until nicely colored.

Sauce Rougemont (cold). Chop very fine some fresh mustard and tarragon, and mix with well-seasoned mayonnaise. If fresh mustard is not available use a little French mustard.

Broiled barracouda, sauce Rougemont. Split a barracouda, season well with salt and pepper, roll in oil, and broil. Place on a platter and garnish with parsley in branches and quartered lemons. Serve sauce Rougemont separate.

Tournedos, Café Julien. Take tournedos, or filet mignons, or small tenderloin steaks, or sirloin steaks; season well with salt and pepper, roll in oil, and broil. When done place on a platter, and garnish, for each person, with one fresh boiled artichoke bottom filled with French peas. Pour sauce Madère over the meat.

String beans with tomatoes. Peel and cut four tomatoes in four. Put in a casserole with one ounce of butter, season with salt and pepper, and simmer for ten minutes. Add two pounds of fresh boiled string beans, and two more ounces of fresh butter. Season with salt and pepper to taste, and simmer for five minutes. Sprinkle with parsley chopped fine.

SEPTEMBER 2

BREAKFAST

Sliced pineapple

Fried eggs with salt pork

Rolls

Coffee

LUNCHE(

DINNER

Potage Main

California ri

Pompano sa

Roast duckli
sauce

Baked crean

Sweet potat

Green peas

Waldorf sala

Fancy ice cr
Assorted cak
Coffee

Fried eggs with salt pork. Put four slices of salt pork in a frying pan and fry until done. Then break four eggs on top of the pork, season with a little pepper, and bake in oven for three minutes.

Dariole Duchesse. Mix one ounce of flour and three ounces of sugar with two whole eggs and five yolks. Then add one pint of milk to which has been added six crushed macaroons. Line about a dozen dariole moulds, or small timbales, with tartelette dough, or puff paste parings. (Paste left over when making vol au vent or puff paste cakes). The paste should be rolled out very thin. Into the bottom of each lined mould place a little chopped candied fruit, then fill with the above preparation. Dust some powdered sugar on top, and bake in a rather hot oven. Unmould and serve with fruit sauce.

Potage Maintenon. Put a soup hen and two pounds of veal bones in a pot in one gallon of water, add a spoonful of salt, one onion, one carrot, one stalk of celery, one-half stalk of leek, and a bouquet garni. Bring to a boil, skim well, and then simmer until the fowl is done. Then take out the fowl and cut the white meat in small squares. Strain the broth. Heat in a casserole four ounces of butter, add one-half cup of rice and two and one-half ounces of flour. When heated through add the broth, stir well, and let it simmer slowly. When once boiling be careful that the rice does not stick to the bottom and burn. Also be careful when stirring that you do not break the rice. Taste, season with salt and a little Cayenne pepper;

and when the rice is soft thicken the soup with the yolks of four eggs mixed with a cup of cream and a very little grated nutmeg. Do not let the soup boil after adding the thickening.

SEPTEMBER 3

BREAKFAST LUNCHE(

Fresh raspberries and strawberries with cream

Calf's liver and bacon

Rolls

Coffee

DINNER

Consommé b
vermicelli

Pickles

Planked blac

Cucumber sa

Deviled chic
with Virginia

Spinach with

Egg plant, Si

French pastr

Demi tasse

Cantaloupe and watermelon, surprise. Cut out with a round Parisian spoon equal parts of cantaloupe and watermelon. Mix, and serve in grapefruit suprême glasses. Serve salt, pepper and powdered sugar separate.

Eggs, Caroli. Place in a buttered shirred egg dish one slice of smoked beef tongue, break two eggs on top, season with salt and pepper, sprinkle with grated cheese, put small bits of butter on top, and bake in oven until brown.

Consommé brunoise and vermicelli. One quart of consommé brunoise mixed with one pint of consommé vermicelli. Serve grated cheese separate.

Planked black bass. Season a whole black bass with salt and pepper, and lay on a buttered plank. Put a little butter on top of the fish, and set in oven to bake. When the fish is done make a border around

the edge of the plank with potato croquette preparation, using a pastry bag with a star tube to squeeze the potato through. Then set back in oven and cook until the border is brown. Pour two spoonfuls of maître d'hôtel butter over the fish, and garnish with parsley in branches and quartered lemons.

Deviled chickens' legs and Virginia ham. Use the legs from soup hens or roasted chickens. Spread with a mixture of half English and half French mustard, roll in bread crumbs, sprinkle with olive oil, broil, and place on a platter. Broil one slice of Virginia ham for each person, and lay on top of the chickens' legs. Pour tomato sauce around them.

Egg plant, Sicilienne. Peel an egg plant and cut in thin slices. Mix in a bowl two cups of grated cheese, one egg, half a cup of very thick cream, a little chopped chives, salt and a little Cayenne pepper. Spread on a slice of egg plant, and lay another slice on top, in the form of a sandwich. Roll in flour, then in beaten eggs, and finally in bread crumbs. Fry in very hot swimming butter, and serve on folded napkin.

SEPTEMBER 4

BREAKFAST LUNCHE(

Stewed prunes

German pancakes

Corn muffins

Ceylon tea

DINNER

Potage Ruff
Queen olive
Bouillabaiss
Roast leg of
Corn à la Ma
Potato croqu
Lima beans
Chicory and
salad
Vanilla ice c
Lady cake
Demi tasse

Baked oysters, Gruyère. Season one dozen oysters

on the half shell with salt and pepper, lay on each a very thin slice of Swiss cheese, put a small bit of butter on top, and bake in a very hot oven for six minutes. Serve in the shells, on a platter, garnished with quartered lemons.

Mirlitons au rhum. Beat until very light, six eggs, six ounces of powdered sugar, and six ounces of almonds chopped very fine. Then add two tablespoonfuls of rum, one ounce of flour, and four ounces of melted butter. Pour into tartalette moulds, that have been lined with very thin dough. Dust the tops with powdered sugar, and bake in a rather hot oven. Glace the tops with thin icing flavored with rhum.

Potage Ruffo. Mix one quart of purée of tomato soup with one pint of consommé, add one-half pound of macaroni that has been boiled in salted water, and cut in pieces one-half inch long. Serve grated cheese separate.

Corn à la Marie. Put two ounces of butter and two peeled and quartered tomatoes in a casserole, and simmer for five minutes. Then add the corn cut from six boiled ears, season with salt, pepper, and a pinch of sugar, and simmer for five minutes.

Lady cake. One pound of sugar, three-quarters of a pound of sweet butter, one pound of flour, two ounces of corn starch, half a teaspoonful of baking powder, the whites of sixteen eggs, and rose flavoring. Mix the sugar with the butter and half of the whites of eggs. Mix the flour, corn starch and baking powder together, and add it to the first mixture. Beat the remainder of the whites of eggs until very hard, and add them to the preceding. Add the rose flavoring, mix lightly, put in mould and

bake in the same manner as pound cake.

SEPTEMBER 5

BREAKFAST

Orange marmalade

Poached eggs with bacon

Rolls

Coffee

LUNCHE(

DINNER

Blue Point o
shell

Consommé f

Salted Brazil

Boiled Lake
Hollandaise
Potatoes, na
Sweetbreads
Georginette
Roast chicke
New beets, (
Baked kohl r
Hearts of let
dressing
Lemon wate
Lady fingers
Demi tasse

Eggs Mollet, Auben. Make four croustades, lay an egg Mollet in each, and pour a little sauce Italienne over them.

Lamb hash, Sam Ward. Put two ounces of butter and one chopped onion in a casserole and simmer until yellow. Then add one pound of raw potatoes cut in small squares, and two pounds of left-over lamb cut in the same manner; season with salt and pepper, add one cup of bouillon, cover, and simmer for nearly an hour. Then dish up and sprinkle with chopped parsley.

Escaloped tomatoes. Drain into a bowl the juice from canned tomatoes. Butter a baking dish, cover the bottom with a layer of the tomatoes, add bits of butter, season with salt and pepper, and sprinkle with fresh bread crumbs. Then repeat with tomatoes, seasoning, and crumbs, in order, until the dish is full. Then add the tomato juice, sprinkle some crumbs on

top, and bake in oven for twenty minutes. Serve in same dish.

Consommé federal. Make a consommé royal, season with a little Cayenne pepper, and add six thin slices of truffle for each person.

Sweetbreads braisé, Georginette. Make a purée of sorrel (see vegetable). Add to the purée some sliced canned mushrooms; or fresh mushrooms sauté in butter. Put the sorrel on a platter, lay sweetbreads braisé on top, and pour the gravy around the bottom of the platter.

New beets, Californienne. Put in a sauté pan two ounces of butter, three cloves, one teaspoonful of tarragon vinegar, one-half teaspoonful of sugar, and some fresh-cooked and peeled, small beets. Simmer for a few minutes.

Baked kohl rabi. Peel some kohl rabi, slice thin, and boil in salted water. Then arrange in a baking dish, cover with well-seasoned cream sauce, sprinkle with grated cheese and bread crumbs in equal parts, put small bits of butter on top, and bake in oven until brown.

SEPTEMBER 6

BREAKFAST LUNCHE(

Baked pears with cream

Broiled salmon bellies with melted butter

Plain boiled potatoes

Rolls

Coffee

DINNER

Macaroni so

California ri

Fillet of flou
Chilienne

Roast loin o

Stuffed egg

Asparagus ti

Cleo
potatoes
salad

Eggs, Jockey Club. Shirred eggs garnished with veal kidneys sauté au Madère.

String bean and tomato salad. Equal parts of fresh-boiled cold string beans and peeled and quartered tomatoes. Put the beans around the edge of a salad bowl and the tomatoes in the center. Serve with French dressing and fresh-chopped parsley.

Macaroni soup with leeks. Slice six stalks of leek very thin, and put in casserole with three ounces of butter. Simmer until the leeks are cooked; then add two quarts of bouillon, stock or chicken broth; and bring to a boil. Then add six ounces of macaroni that has been boiled in salted water for fifteen minutes and then cut in pieces one inch long. Boil again for fifteen minutes, and season with salt and pepper. It is ready to serve when the macaroni is soft. Serve grated cheese separate.

Fillet of flounder, Chilienne. Put four fillets of flounder in a flat buttered baking dish, season with salt and pepper, lay four parboiled oysters on top of each fillet, and cover all with sauce Créole. Sprinkle with grated cheese and bread crumbs, put small bits of butter on top, and bake in oven for thirty minutes. Serve in the same dish, sprinkled with chopped parsley.

Stuffed egg plant. Three tablespoonfuls of sweet butter, one-half cupful of fresh bread crumbs, one cup of bouillon, the breast or leg of a cooked chicken chopped very fine, one egg, one-half glass of white wine, one pony of sherry wine, one tablespoonful of flour; and for seasoning use salt and pepper, and a

little grated nutmeg, if desired. Cut three egg plants in two lengthwise, and scoop out the centers, leaving the shell a half inch thick. Soak half a cup of bread crumbs in a little stock or bouillon for five minutes; then add the chicken, two spoonfuls of butter, the egg, well beaten, and the chopped centers of the egg plant. Season, fill the egg plant shells, sprinkle with fresh bread crumbs, put small bits of butter on top, set in pan with a spoonful of olive oil, pour in the rest of the bouillon and white wine, and bake in a moderate oven. Serve on hot dishes, with the following sauce. Heat one spoonful of flour with one spoonful of butter, add the sherry wine and a cupful of the broth from the pan in which the egg plant was baked, and cook for five minutes. Pour the sauce around the egg plant.

Asparagus tips in cream. Make half a pint of cream sauce, and season well. Heat a can of asparagus tips in its own water; drain, lay in a deep vegetable dish, and pour the cream sauce over them.

SEPTEMBER 7

BREAKFAST LUNCHE(

Fresh grapes and apricots

Oatmeal with cream

Crescents

Chocolate with whipped cream

DINNER

German carr

Salami
olives C

Sand dabs, C

Braised beef

Green corn

Potato croqu

Romaine sal

Fancy ice cr

Assorted cak

Coffee

Herring salad, Moscovite. Soak half a dozen salted herrings in cold water for two hours. Then skin them, remove the bones, slice very thin, and place on a china platter. Chop two pickled beets, and place around the herring. Chop separately the whites and yolks of two hard-boiled eggs, and place on top of the herring. Pour the following dressing over all: Put in a bowl two spoonfuls of fresh-grated horseradish, a little salt and fresh-ground black pepper, one spoonful of tarragon vinegar, two spoonfuls of olive oil, and a little chopped cloves and parsley. Mix well.

Eggs, Germaine. Broil four large heads of fresh mushrooms and place them on four small round pieces of toast. Put a poached egg on top of each mushroom; and cover with sauce Colbert, to which has been added a little chopped tarragon.

Lamb chops sauté, aux fines herbes. Season eight lamb chops with salt and pepper, and fry in melted butter. Then place the chops on a platter. Put two ounces of butter in the frying pan, cook until the butter is brown, and pour over the chops. Sprinkle with chopped parsley, chervil, tarragon, and the juice of a lemon.

Peas and shallots in cream. Put in a sauté pan one dozen peeled shallots and simmer in two ounces of butter until golden yellow. Then add one quart of shelled peas, one cup of water, a little salt and a pinch of sugar. Then put on the cover and boil until soft. Drain off half of the broth and add one pint of rich cream sauce. Boil again for a few minutes.

German carrot soup. Grate the red parts of six carrots and put in a casserole with two ounces of butter and one chopped onion. Simmer for twenty minutes. Then add one pint of chicken broth, or veal

broth, or any kind of stock; and one bouquet garni. Boil for twenty minutes, then remove the bouquet, and pass the rest through a fine sieve. Put back in casserole, add one pint of cream sauce, bring to a boil, and bind with the yolks of two eggs mixed with one cup of cream. Strain again; and before serving add a quarter of a pound of boiled noodles. Season with salt and a little Cayenne pepper.

Sand dabs, Gaillard. Season four sand dabs with salt and pepper, put in a buttered pan, lay four raw oysters on top of each fish, add one-half glass of white wine, cover with buttered paper, and cook in oven for ten minutes. Then remove the paper and pour one pint of cream sauce over the fish. Sprinkle with two chopped hard-boiled eggs, put a few bits of butter on top, and bake in oven until brown.

Braised beef, comfortable. Braise the beef, as described elsewhere. Add to the sauce one can of sliced mushrooms. Garnish the beef with a timbale of spinach for each person.

SEPTEMBER 8

BREAKFAST

Sliced peaches with cream

Picked-up codfish in cream

Rolls

Coffee

DINNER

Omelette Célestine. Prepare an omelet, and before turning on platter fill with a little currant jelly. Sprinkle with powdered sugar, and burn with a hot iron. Cut some lady fingers in two, mix with a little sweetened whipped cream, and place at one end of the omelet. At the other end place some macaroons mixed with sweetened whipped cream.

Mutton soup, Kitchener. Put in a casserole three pounds of shin of beef, and a rack of lamb consisting of about six chops. Cover with about a gallon of

water, add a little salt, bring to a boil, and skim. Then add two carrots, two turnips, one stalk of celery, two stalks of leeks, a bouquet garni, a spoonful of whole black peppers tied in cheese cloth, and one-half pound of large barley. Boil slowly. When the lamb is done remove, cut the chops apart and lay in soup tureen. When the vegetables are done remove the bouquet and the pepper bag; and cut the leeks, celery, carrots and turnips in small squares. Continue boiling the beef and barley until soft. Then remove the beef, which may be used the following day for an entrée dish if desired. Add to the soup two ounces of sweet butter, a glass of dry sherry wine, and the cut vegetables. Test for seasoning; and pour over the chops in the tureen. Sprinkle with chopped parsley.

Oysters, Newburg. Put two dozen oysters, with their juice, in a pan. Bring to a boil, drain off the broth, add one cup of cream sauce, boil once, then bind with the yolks of four eggs mixed with one-half cup of cream. Season with a little salt and Cayenne pepper, let come nearly to a boil, and add one-half glass of sherry wine. Serve in a chafing dish.

Fried chicken, Savoy. Joint two small frying chickens, season with salt and pepper, roll in flour, then in beaten eggs, and finally in bread crumbs. Fry in swimming hot melted butter. When done pour a cupful of tomato sauce on a platter, lay the chicken on it, and garnish with asparagus tips à la Hollandaise.

Canned corn fritters. One tablespoonful of melted butter, one can of crushed corn, one cupful of flour, one teaspoonful of baking powder, three tablespoonfuls of milk, and salt and white pepper to

taste. Put all in a bowl and mix well. Drop on a hot buttered griddle in spoonfuls, and brown on both sides. Can be made with fresh corn if desired. Serve with roast or fried chicken.

Egg plant in casserole. Slice very thin, one large, or two small, egg plants, three small onions, one clove of garlic, three tomatoes, and one green pepper. Arrange alternately in a buttered casserole, season with salt and pepper, pour four tablespoonfuls of melted butter over all, cover, and cook with a slow fire. Serve hot or cold.

SEPTEMBER 9

BREAKFAST

Fresh strawberries with cream

Boiled eggs

Buttered toast

Oolong tea

DINNER

Poached eggs, Florentine. Cut a can of pimentos in strips their full length and about one-quarter inch wide. Heat in a sauté pan with a little butter, and seasoned with salt and pepper. Lay them on a platter, crosswise, and place six poached eggs on top. Pour Madeira sauce around them.

Tripe étuvé, bonne femme. Cut two pounds of cooked tripe in strips about one-half inch wide and three inches long. Put two ounces of butter and two chopped onions in a casserole, and simmer until done. Then add spoonful of flour, and heat through. Then one glass of white wine, one pint of stock, and the tripe. Season with salt and fresh-ground pepper,

add a bouquet garni, cover the casserole, and cook in oven for one hour. When the tripe is done remove the bouquet, and add some fresh-chopped parsley.

Bischwiller potatoes. Cut two pounds of peeled potatoes lengthwise, in eight pieces each. Put in casserole and cover with cold water, add a little salt, and boil. When done drain off the water and put the potatoes on a long platter. Fry until crisp two sliced onions in two ounces of butter. Pour the butter and onions over the potatoes. Sprinkle with chopped parsley.

Consommé Portugaise. Peel four tomatoes, cut in two, squeeze out the water, and cut in small dices. Bring three pints of consommé to a boil, add the tomatoes and one cup of boiled rice. Canned tomatoes may be used if desired.

Salmon steak, Colbert. Cut two slices of salmon about one inch thick. Season with salt and pepper, roll in flour, then in beaten eggs, and then in fresh bread crumbs. Fry in frying pan with hot melted butter. When done place on a platter, on a napkin, and garnish with fried parsley and quartered lemons. Serve sauce Colbert separate.

Noisettes of lamb, Ducale. Season four noisettes of lamb with salt and pepper, and fry in sauté pan with one spoonful of butter. When done place on a platter and garnish with fresh-boiled artichoke bottoms filled with French peas in butter. Pour sauce Madère over the noisettes.

Silver cake. Ten ounces of sugar, six ounces of butter, the whites of six eggs, half a pint of milk, three-quarters of a pound of flour, and one-half ounce of baking powder. Mix well the sugar and the

butter, and then stir in the whites of eggs and milk. Add the flour with the baking powder mixed in, and the rind of one lemon. Mix the whole lightly, and bake in the same manner as pound cake.

SEPTEMBER 10

BREAKFAST

Sliced nectarines with cream

Broiled salt mackerel

Baked potatoes

Rolls

Coffee

DINNER

Eggs Chambery. Make a purée of chestnuts, spread on four pieces of buttered toast, lay a poached egg on each, and cover with brown sauce (sauce Madère).

Cream of farina, lié. Bring to a boil one pint of chicken broth, then let one-half pound of farina run into it; and cook for about thirty minutes. Then add one pint of boiling milk, season with salt and pepper; and boil again. Then pass through a sieve, put back in the casserole, and bind with the yolks of two eggs mixed with a large cup of cream. Strain again.

Fillet of sole, Pondichery. Cut four fillets of sole, season with salt and pepper, place in a buttered sauté pan, add one-half glass of white wine and one-half cup of fish broth. Cover with buttered paper, and cook in oven for ten minutes. Then place the fish on a platter. Make a sauce as follows: Heat two ounces of butter in a casserole, add one heaping spoonful of flour and heat through. Then add the broth from the fillet of sole, and an additional cup of broth; one spoonful of curry powder, and a cup of tomato sauce. Season with salt and pepper, boil for a few minutes, and strain over the fish.

Veal chops, Montgolfier. Season four veal chops with salt and pepper, and place in a sauté pan with two ounces of butter and an onion cut in four. Sauté

until the onion and chops are golden yellow. Then place the chops on a platter. In the sauté pan put one-half spoonful of flour, and simmer; then add one cup of broth or stock, and boil for a few minutes. Cut a stalk of celery in small squares, and parboil in salted water for ten minutes. Then drain off the water, and add the celery to the sauce from the chops; and boil for ten minutes. Then add the chops, and simmer for ten minutes. Remove the chops to the platter, and season the sauce well with salt and pepper. Add one ounce of sweet butter and some chopped parsley, and pour over the chops.

Rice darioles. Cook one-quarter pound of rice in one quart of milk; with one-half split vanilla bean. When cooked add one-quarter pound of sugar, one gill of cream, and the yolks of four eggs. Mix well. Line one dozen dariole moulds with thin dough, cover the bottoms with a little apricot marmalade, and fill with the rice. Put a small piece of butter on top of each, and bake in oven. Serve with apricot sauce.

SEPTEMBER 11

BREAKFAST

Baked apples with cream

Scrambled eggs, with lobster

Rolls

Coffee

DINNER

Eggs Molière. Cut off the tops from four medium tomatoes, scoop out the insides, season with salt and pepper, lay an egg Mollet in each, and fill to the top with cream sauce to which has been added a few slices of mushrooms and truffles. Sprinkle with bread crumbs, and bake in hot oven until brown on top.

Frogs' legs, Greenway. Heat two ounces of butter in

a sauté pan; then add two dozen hind legs of frogs, cut in two and seasoned with salt and pepper. Toss for two minutes in the pan over the fire; then sprinkle with a spoonful of flour, and toss again; then add a half glass of white wine and one large cup of chicken broth, and simmer for five minutes. Then bind with the yolks of two eggs mixed with one-half cup of cream, add a little chopped tarragon, chives and parsley. Serve in chafing dish.

Sauce Maximilienne. Add some chopped truffles to lobster sauce.

Filet mignon, Du Barry. Broiled filet mignons garnished with fresh bottoms of artichokes filled with cauliflower; and with a sauce Madère to which has been added some sliced canned French mushrooms.

Pancakes with raspberry syrup. Make a French pancake dough or batter. Cook small individual flat pancakes, place in a buttered chafing dish, and pour a little raspberry syrup over each in turn. Serve in the chafing dish.

Scrambled eggs, with lobster. Cut the tail of a boiled lobster in small squares, put in a sauté pan with two ounces of butter, season with salt and pepper, and simmer for a few minutes. Then add twelve beaten eggs, one-half cup of cream, and one ounce of sweet butter. Season with salt and pepper, and scramble in the usual manner.

SEPTEMBER 12

BREAKFAST

Sliced oranges

Broiled Alaska black cod

Baked potatoes

Rolls

Chocolate with whipped cream

DINNER

Egg salad. Boil one dozen eggs eight minutes, remove the shells, and cut the eggs in half. Place on a platter on lettuce leaves, season with salt and fresh-ground blackpepper, sprinkle with two spoonfuls of vinegar, three of olive oil, and some chopped chervil and parsley.

Royal cake. Bake a French sponge cake (see Oct. 2), cut into four layers, and fill between with royal butter. Glace the whole with orange icing, and form on top a crown, using a pastry bag and some royal butter. Decorate around the top of the cake with candied fruits.

Royal butter. The yolks of four hard-boiled eggs, six ounces of sweet butter, one-quarter pound of powdered sugar, and one teaspoonful of orange flower water. Crush and work the yolks smooth in a bowl, stir in the butter, sugar and flavoring, and mix well. Allow it to become very cold; pass it through a fine sieve and it will come out like vermicelli. Use it for cake filling and cake decorations.

Purée of peas with noodles. Make a purée of pea soup, and to each quart add three ounces of boiled noodles.

Young artichokes, en cocotte. Select very small California artichokes, trim them, and put in an earthen cocotte dish with one spoonful of hot olive oil, season with salt and pepper, cover, and cook

slowly for about twenty-five minutes. Then add to each dozen artichokes one small can of American peas, and one head of lettuce salad sliced very thin. Cover again, and cook in oven for about twenty minutes more.

Baked sweet potatoes, with sugar. Boil half a dozen sweet potatoes until nearly done; cut in half, or in thick slices; lay in a buttered baking dish, spread with butter, sprinkle with a spoonful of brown sugar, season with salt and pepper, add one spoonful of hot water, set in oven and finish cooking, basting often until brown.

SEPTEMBER 13

BREAKFAST

Baked bananas

Boiled eggs

Dry toast

Coffee

DINNER

Scrambled eggs, Nantaise. Split some sardines and lay on four pieces of buttered toast. Cook the scrambled eggs, and pour over the sardines.

Deviled ham. Slice some boiled or raw ham, spread with French and English mustard mixed, roll in fresh bread crumbs, and broil. Then place on platter, and serve with sauce diable, tomato sauce, or sauce Colbert. Garnish the platter with watercress and quartered lemons.

York potatoes. Add some boiled ham cut in small squares to Duchesse potatoes.

Consommé Napier. Add to boiling consommé a marrow bone cut as thin as your butcher can cut it with a saw. Serve at once.

Oysters Mornay. Parboil two dozen oysters in their own juice, then place them on a flat buttered baking dish, season with salt and pepper, cover with cream sauce, sprinkle with grated cheese, put small bits of butter on top, and bake in oven until brown.

Stewed onions. Peel some small white onions, and boil in salted water until tender. Then drain, and turn into a hot vegetable dish. Melt two tablespoonfuls of butter in a sauce pan, stir in one tablespoonful of flour, mix well, add one-half pint of boiling milk, season with salt and pepper, boil for five minutes, and pour over the onions.

Scalloped pumpkin and rice. Use a buttered fireproof dish. Put in a layer of stewed pumpkin, cover with a layer of boiled rice, then a spoonful of cream sauce, and continue in this order until the dish is nearly full. Sprinkle with bread crumbs, put small bits of butter on top, and bake in oven until brown.

Stewed pumpkin. Peel the pumpkin, cut in one-inch squares, place in a well-buttered casserole, season with salt and pepper, put small pieces of butter on top, add one spoonful of broth, cover, and bake in oven for thirty minutes. Serve in a vegetable dish, sprinkled with chopped parsley.

SEPTEMBER 14

BREAKFAST

Fresh strawberries with cream

Boiled salt mackerel, with melted butter

Boiled potatoes

Rolls

Coffee

DINNER

Stuffed eggs, Epicure. Boil six eggs until hard, remove the shells, and cut in two lengthwise. Mix the yolks with one spoonful of purée de foie gras, and the chopped breast of a boiled chicken. Season with salt and pepper, pass through a fine sieve, put in bowl, add two ounces of sweet butter, mix well, and fill the eggs. Serve on lettuce leaves.

Salisbury steak, Stanley. Pass two pounds of raw beef through a fine meat grinder, season with salt and pepper and add a cup of thick cream. Make four, or six, oval steaks, roll in fresh bread crumbs, then in oil, and broil. Place on a platter. Split some bananas, roll in flour, fry in butter, and lay two pieces on top of each steak. Pour horseradish sauce around the steaks.

Spanish beans. One pint of red kidney beans, one pint of tomatoes, one onion chopped fine, one clove of garlic, one tablespoonful of oil, one-half pound of bacon or pork, one-half pound of beef cut in dices, one tablespoonful of powdered Spanish pepper, and a little salt and pepper. Soak the beans over night, parboil, and drain. Add the tomatoes, onion, garlic, meat, etc., season with salt and pepper, and pour in enough water to keep it from being too sticky, or thick. Cook slowly all day, or until the meat is tender, and the beans thoroughly cooked. About half an hour before serving add the Spanish pepper, and a tablespoonful of corn meal. The cooking may be finished in a fireproof dish, in the oven, if preferred.

Wine jelly with apricots. Fill some individual moulds, or glasses, half full of liquid jelly, place in the center of each one-half of a canned, or fully ripe, apricot; and place in ice box to set. When firm, fill to the tops with more jelly, and again set in ice box until ready to use.

Wine jelly with peaches. Prepare in the same manner as above.

Wine jelly with any kind of berries. Prepare in the same manner as above, using selected ripe berries of any kind.

Corn oysters. Mix well together two cupfuls of grated green corn, one beaten egg, one cup of flour, and a little salt and pepper. Drop from a spoon into very hot fat, in a frying pan. Serve on a napkin.

SEPTEMBER 15

BREAKFAST

Fresh raspberries with cream

Oatmeal

Pulled bread

Crescents

Chocolate

DINNER

Omelette Bayonnaise. For four persons, take the bottoms of two boiled artichokes and cut in squares. Add one-half can of French mushrooms, sliced. Mix with a very little tomato sauce. Make the omelet, and before turning over on the platter fill with the above preparation. Make four fillets of anchovies on top of the omelet, and pour Béarnaise sauce around it.

Pulled bread. Take a large loaf of fresh bread and remove the inside, pulling it into large flakes. Put the flakes on a baking pan and bake in a moderate oven until crisp and brown.

Consommé with stuffed cabbage. Add to hot consommé one small stuffed cabbage to each person.

Stuffed cabbage. May be made any size, using the whole cabbage; or as small around as a silver half dollar, for garnishing. Parboil a whole cabbage; or some leaves only. Make a stuffing as follows: Soak two rolls in milk for ten minutes, then squeeze out, and chop fine. Add one onion, chopped and fried in butter; one pound of sausage meat; a whole raw egg, and some chopped parsley, chervil and chives. Season with salt and pepper, and mix well. Fill the whole head of cabbage if desired. Or, take two leaves and season with salt and pepper, put a spoonful of the stuffing in the center, and fold the leaves in the form of a ball. Place the stuffed cabbage in a buttered pan with a sliced carrot and onion, a bay leaf and a clove. Cover with bouillon, put a buttered paper over the top of the pan, and cook in the oven until the cabbage is soft. If served as a vegetable serve a brown meat gravy, or sauce Madère, or tomato sauce.

Fillet of sole, Meissonier. Trim four fillets of sole, fold them in half, season with salt and pepper, lay in buttered sauté pan, add one-half glass of white wine and one-half cup of fish broth, cover with buttered paper, and cook in oven for ten minutes. Put the fillets on a platter and cover with the following sauce: Cut a carrot and a turnip in very small dices, like brunoise, and put in a casserole with one ounce of butter. Cover the casserole, and simmer for twenty minutes or over, but be careful that it does not burn. Put two ounces of butter in another casserole, add a spoonful of flour and the broth from the cooked sole. If too thick add a little fish stock. Boil for five minutes, bind with the yolks of two eggs mixed with

half a cup of cream, strain, and add the carrots and turnips, from which the butter has been drained. Season well.

Colache (vegetable). Pare three good-sized summer squash, and cut in small squares; three peeled and quartered tomatoes, and the corn cut from four ears. Put two ounces of butter in a casserole with one chopped onion, and simmer until the onion is yellow. Then add the squash, corn and tomatoes, and steam slowly for about three-quarters of an hour. Season with salt and pepper.

SEPTEMBER 16

BREAKFAST

Sliced peaches with cream

Ham and eggs

Rolls

Coffee

DINNER

Broiled oysters with bacon. Drain the juice from two dozen large oysters, season with salt and pepper, roll in melted butter, then in fresh bread crumbs, place in a thin-wired special oyster broiler, sprinkle with olive oil, and broil. When done, place on four pieces of buttered toast, put a spoonful of maître d'hôtel butter on top, and two strips of broiled bacon on top of all. Serve with lemons cut in half, and parsley in branches.

Pig's knuckles and sauerkraut. If fresh pig's knuckles are used salt must be added to the water; with salted knuckles it is unnecessary. Put the knuckles in a kettle filled with cold water, and bring to a boil. Skim, then add one onion, one carrot, one

leek, one branch of celery, and a bouquet garni. Boil slowly until soft. Place on a platter and garnish with sauerkraut.

Ditalini soup à la royal. Ditalini is a species of macaroni, prepared in small pieces. Bring two quarts of chicken broth to a boil, add one-half pound of ditalini, and boil until the paste is soft. Then bind the soup with the yolks of three eggs mixed with half a pint of cream. Season well with salt and pepper, and serve at once. Serve grated cheese separate.

Sand dabs, Carnot. Place four cleaned and well seasoned sand dabs in a buttered pan, add one-half glass of white wine and one-half cup of fish stock; cover, and cook. When done place on a platter and pour a white wine sauce over the fish. Garnish with small patties filled with oyster crabs.

Oyster crab patties. Wash one-half pint of oyster crabs, and drain well. Put the crabs in a sauté pan with one ounce of butter, season with salt and pepper, and toss over the fire for five minutes. Then add a pony of sherry wine, and simmer for two minutes. Then add one-half cup of cream sauce, or white wine sauce, and fill the patties. Serve hot. For garnishing fish, make very small patties. If served as a fish course, serve on a platter garnished with parsley in branches.

Larded tenderloin of beef, Sigurd. Roast a larded tenderloin of beef, place on a platter, and garnish one side with stuffed tomatoes Créole; and the other side with potato croquettes. Serve sauce Périgueux separate.

Black cake (Christmas cake). One pound of butter, one pound of sugar, one pound of flour, ten eggs,

one-half pint of brandy, three pounds of currants, one pound of citron, two pounds of seeded raisins, one-half pound of orange-peel, one-quarter pound of molasses, one-half ounce of powdered cloves, one-half ounce of ginger, one ounce of allspice, one-half ounce of cinnamon, and the rind and juice of two lemons. Mix thoroughly and bake.

SEPTEMBER 17

BREAKFAST

Stewed prunes

Boiled eggs

Buttered toast

English breakfast tea

DINNER

Poached eggs, Dauphine. Lay some poached eggs on toast and garnish with asparagus tips. Pour over the eggs some sauce Madère, to which has been added some sliced French mushrooms.

Lorenzo salad. Cut some pears in squares, and add equal parts of watercress and lettuce. Season with French dressing to which has been added two spoonfuls of chutney sauce.

Kalte Schahle. This is a German summer drink, and is made as follows: Put in a pitcher a large piece of ice, and then add three large glasses of beer, two large glasses of lemonade made with very little sugar, two spoonfuls of small raisins, and three spoonfuls of grated pumpernickel.

Cream of corn and onions. Heat two ounces of butter in a casserole; then add two spoonfuls of flour, one quart of chicken broth, six sliced onions, and six grated ears of corn. Season with salt and pepper, and boil for one hour. Then add one pint of milk, and boil again. Strain through a fine sieve, put back in casserole, add one-half pint of sweet cream, bring nearly to a boil, and add two ounces of butter. When the butter is melted, serve.

Boiled salmon, Badu-Cah. Cut two slices of salmon about one inch thick, and put in pot in cold water; add half of a sliced onion, half of a carrot, one bouquet garni, one-half spoonful of salt, and one wineglassful of vinegar. Boil slowly for twenty minutes. Serve on a platter, on a napkin, garnished with two lemons cut in half, and parsley in branches. Serve separate, lobster sauce to which has been added two spoonfuls of capers.

Lobster sauce. Make two pints of white wine sauce, and whip into it two large spoonfuls of lobster butter. Season with salt and Cayenne pepper. Strain, and add half a cupful of lobster cut in small dices. For Badu-Cah, omit the lobster.

Cranberry sauce. Boil one-half gallon of ripe cranberries with one-quart of water. Boil until soft, strain, add one and one-half pounds of sugar, and boil for five minutes. Pour in moulds, and serve cold.

This sauce may be made without straining if desired.

Corn fritters, Susan Jones. One pint of grated corn, half a teacupful of milk, half a teacupful of flour, a small teaspoonful of baking powder, a tablespoonful of melted butter, two eggs, one teaspoonful of salt, and a little pepper. Mix, and drop from a spoon into hot fat, and fry.

Seed biscuits. Four ounces each of sugar and butter, one pound of flour, three eggs, half ounce of caraway seeds, and lemon flavoring. Mix to a dough, roll out about one-quarter inch thick, cut in round shapes, wash the tops with beaten eggs, and bake in a medium oven.

SEPTEMBER 18

BREAKFAST

Baked bananas

Codfish in cream

Baked potatoes

Rolls

Coffee

DINNER

Baked bananas. Peel six bananas and cut them in half, lengthwise. Lay in a pan close together. Mix a little powdered cinnamon with some sugar, and spread over the bananas. Put some small bits of butter on top, and bake for twenty minutes. While baking, baste a couple of times with a little syrup. Serve with its own juice.

Orange soufflé glacé, St. Francis. Take six nice oranges and cut off the tops. Take out the insides. Put some sliced fruit, such as apples, oranges,

pineapple, grapefruit, etc., in the bottom of the orange shell, and fill about one-third full. Add one-third of vanilla ice cream, and finally finish with a meringue made of the whites of three eggs, six ounces of sugar, and the grated rind of an orange. Dust some powdered sugar on top, and bake in a very hot oven until brown.

Eggs, Isabella. Put some thick Créole sauce on a platter, lay four poached eggs on top, and cover with a little cream sauce.

Petaluma cream cheese. This cheese is a specialty of Petaluma, California. Serve plain; or mixed with salt, pepper, chopped chives, and caraway seeds. Or serve with powdered sugar and cream, separate.

Tango cake. One-quarter pound of burnt almonds, powdered very fine, one-quarter pound of melted butter, three-quarters of a pound of sugar, two ounces of grated chocolate, one-quarter pound of biscuit crumbs, the grated rind of one lemon, the yolks of seven eggs, three whole eggs, the whites of seven eggs beaten very hard, and one pony of rum. Beat the eggs and yolks with the sugar until light; then add the almonds, chocolate, crumbs and lemon rind, and mix well. Add the rum and melted butter; and finally the whites of eggs, mixing lightly. Line a ring mould with very thin tartelette dough, cover the bottom with apricot jam, and then fill with the above preparation. Bake in a warm (not hot), oven. When done, glace with icing flavored with rum. While the icing is still soft sprinkle with assorted colored nonpareil seeds. These seeds may be obtained of grocers dealing in fancy groceries.

Steamboat fried potatoes. Peel three fresh-boiled potatoes, and cut crosswise in pieces one and one-

half inches thick. Fry in a pan with half butter and half chicken fat. Season with salt and pepper, and cook until golden yellow.

SEPTEMBER 19

BREAKFAST

Stewed pears with claret

Oatmeal and cream

Dry toast

Oolong tea

DINNER

Stewed pears with claret. Peel a dozen nice pears, put them in an earthen pot, add one pint of water, one-half pint of claret, one-half pound of sugar, and a piece of cinnamon stick. Cover the pot, and cook in oven for about two hours. Serve cold.

Shrimp salad, Anastine. Six shallots, one-half stalk of celery, one-half can of pimentos, and some parsley. Chop all very fine, and put in salad bowl with two pounds of picked shrimps. Mix, and add one-half teaspoonful of salt, some fresh-ground black pepper, two spoonfuls of tarragon vinegar, and four spoonfuls of olive oil. Serve in a salad bowl, with leaves of lettuce around the sides; and with hard-boiled eggs cut in four.

Shirred eggs, Imperial. Cut fresh goose liver in small pieces, and fry in pan seasoned with salt and pepper. Then place the liver in a buttered shirred egg dish, break eggs on top, season with salt and pepper, and cook until the eggs are done.

Breast of squab, au jus. Cut the breasts from four

large squabs, season with salt and pepper, and roll in flour. Heat two ounces of butter in a sauté pan, add the breasts, and fry for ten minutes. Place the breasts on a platter, and put in the pan one spoonful of meat extract and one-half cup of stock. Season with salt and pepper, reduce one-half by boiling, and pour over the squab. Sprinkle with chopped parsley.

Chocolate cream pie. One quart of milk, the yolks of eight eggs, one-half pound of sugar, two ounces of corn starch, two ounces of powdered cocoa, and one ounce of butter. Dissolve the corn starch in a little milk, and stir into the yolks of eggs. Put the milk on the fire, add the sugar, cocoa, and butter, and bring to a boil. Then pour it into the yolks and corn starch, and set back on the stove until it thickens. Have a pie crust already baked, fill it with this cream, decorate the top with meringue, and set it in the oven to brown the top. Serve cold. The above will make about two pies.

Potage Carpure. Slice a head of lettuce very fine, wash, and drain well. Then put in a casserole with two ounces of butter, cover, and simmer for ten minutes. Then add chicken broth, or clear veal or beef broth (three pints) season with salt and pepper, and boil slowly for about fifteen minutes. Bind with the yolks of three eggs mixed with half a pint of cream. Serve with bread sliced thin, and dried in the oven, like toast.

Anise toast. One-half pound of sugar, four whole eggs, the yolks of two eggs, one-half ounce of anise seed, one-half pound of flour, and lemon flavoring. Beat the eggs, yolks and sugar over the fire until light; then remove and continue beating until cold. Add the flour, seeds, and flavor; dress on a buttered

pan in long strips, and bake. When cold cut in slices, and toast in the same manner as zwieback.

SEPTEMBER 20

BREAKFAST

Strawberries with cream

Broiled salt mackerel

Boiled potatoes

Rolls Coffee

DINNER

Eggs, Derby. Cut a can of goose liver au natural in slices one-half inch thick, season with salt and pepper, roll in flour, and fry in butter. Place on a platter, put a poached egg on top of each slice, and pour sauce Madère, to which has been added sliced mushrooms, over the eggs.

Cold chicken, Isabella. Boil a fat chicken. When cold, slice the breast very thin. Make a pint of mayonnaise, and add a spoonful of paprika to it. Mix a cup of cold boiled rice with one spoonful of the mayonnaise, season with salt, and place in the center of a china platter. Lay the breast of chicken on top, and pour the rest of the sauce over all. Lay a few leaves of tarragon crosswise on top. At each end of the platter place two bouquets of asparagus tips. Sprinkle with finely chopped chervil.

Baisés (chocolate drops). One pound of sugar (half powdered and half icing), the whites of three eggs, two ounces of chocolate, and vanilla flavoring. Dissolve the chocolate, and stir into the sugar and whites of eggs, over the fire, until all is melted and smooth; but do not let it come to a boil. Dress on a buttered pan, like peppermint drops. Allow to dry out for a few hours, and bake in a moderate oven.

Devil cake. One-half pound of almond paste, one-half pound of sugar, one-half pound of butter, four ounces of grated chocolate, twelve yolks and twelve whites of eggs, and four ounces of flour. Cream the sugar with the butter, and work in the yolks. Rub the almond paste smooth with four of the whites of eggs,

and add, with the grated chocolate, to the sugar, butter and yolks. Beat the rest of the whites of eggs very hard and stiff, and add them to the mixture, with the flour. Fill a buttered cake mould, and bake. Allow to become cool; then cut into three layers, and fill between with chocolate filling. Glace the top with very dark chocolate frosting.

Consommé Chartreuse. Boil one cup of chestnuts in salted water until tender. Then drain off the water, and pass the chestnuts through a fine sieve. When the chestnuts are cold put in a bowl, add four whole eggs, and one pint of lukewarm consommé; season with salt and pepper; mix well; put in buttered timbale moulds, set them in bain-marie, and boil for twenty minutes, when they will set like custard when cold. Turn out of moulds, and cut in slices one-eighth inch thick. Serve in hot consommé.

Terrapin au beurre. Boil two terrapin (see index), cut up; season with salt, pepper and a little paprika and celery salt. Heat three ounces of butter in a pan, add the terrapin, and toss for about ten minutes. Put the terrapin in a chafing dish, add to the pan two ounces of butter, cook till brown, and pour over the terrapin. Sprinkle a pony of dry sherry wine over all, cover the dish, and allow to stand for a few minutes before serving.

SEPTEMBER 21

BREAKFAST

Sliced pineapple

Hominy with cream

Crescents

Russian caravan tea

DINNER

Bean and cabbage soup. Soak two pounds of white beans in water over night. Put in a vessel two pounds of salt pork, three pounds of shin of beef, two gallons of cold water, and a tablespoonful of salt. Bring slowly to a boil, and skim well. Add the beans, and boil for an hour. Then add a small head of cabbage that has been cut in one-inch squares, one onion, one carrot, a bouquet garni, and one mashed clove of garlic. Boil slowly for two hours, then remove the pork, beef, carrot, onion and bouquet garni. Season to taste with salt and pepper, and add a little chopped parsley.

Cold chocolate pudding. One pint of cream, one-half pint of milk, the yolks of four eggs, six ounces of sugar, three ounces of chocolate, one-half ounce of gelatine, and a little vanilla flavoring. Soak the gelatine in a little cold water. Dissolve the chocolate and sugar on the fire; then add the yolks and milk, and stir until it thickens, but do not let it come to a boil. Remove from the fire, add the gelatine and vanilla flavoring, and stir until the gelatine is melted. Then strain, and cool. Whip the cream until stiff, mix with the foregoing, and immediately pour into pudding moulds. Set in the ice box to harden. Serve with cold chocolate sauce.

Cold chocolate sauce. Three-quarters of a pound of sugar, one-half pound of water, and four ounces of powdered chocolate. Bring the water to a boil, and dissolve the chocolate and sugar in it. Bring to a boil again; take off the fire, and allow to become cool. Serve with bavarois, puddings, blanc mange, ice creams, etc.

Italian wine sauce, for puddings. Two ounces of sago, one-half pint of water, one-half pint of claret,

one-quarter pound of sugar, the juice of an orange, and a pony of rum. Soak the sago in the water for over an hour; then boil until clear. Then add the claret, sugar, and orange juice, and continue on fire until it thickens. Then add the rum. Serve with corn meal, sago, tapioca, or rice pudding.

SEPTEMBER 22

BREAKFAST

Baked apples with cream

Plain scrambled eggs

Dry toast

Coffee

DINNER

Consommé Trianon. Cut some green, red, and natural royal in triangle shapes, and serve in hot consommé.

Consommé with green royal. Mix four eggs with one pint of warm consommé, add green coloring, strain, put in buttered timbale moulds, and cook in bain-marie. Cut in any shape, and serve in hot consommé.

Consommé with red royal. Obtain some red coloring from a fancy grocer. Mix the yolks of four eggs with one pint of warm consommé, add some coloring, strain, and cook in bain-marie. Cut in any shape desired, and serve in hot consommé.

Fried eels, sauce rémoulade. Cut the eels in pieces two inches long, and boil in water with a little salt

and vinegar, one sliced onion, one carrot, and a bouquet garni. Allow to become cool in its own gravy. Then take out of the gravy, roll in flour, then in beaten eggs, then in bread crumbs, and fry in very hot swimming fat until golden yellow. Season with salt, and serve on a platter, on a napkin. Garnish with fried parsley and quartered lemons. Serve sauce rémoulade separate.

Breast of chicken with figs. Cut the breasts from two young raw roasting chickens, remove the skin, season with salt and pepper, roll in table cream, then in flour, and fry in very hot melted butter. When the breasts are done, pour three spoonfuls of cream on a platter and lay the breasts on top. Heat some preserved figs, and garnish with two for each person. Or dry figs may be warmed in consommé, and used instead, if desired.

SEPTEMBER 23

BREAKFAST

Fresh raspberries with cream

Griddle cakes with maple syrup

Rolls

Coffee

DINNER

Eggs Belley. Slice some smoked beef very fine,

parboil, and add to plain scrambled eggs, with a little chopped chives.

Chicken broth, San Remo. Make two quarts of plain chicken broth, add to it one-half cup of sliced soft-boiled carrots, and one cup of boiled rice. Serve grated cheese separate.

Oysters, Victor Hugo. Season two dozen oysters on the half shell with salt and pepper. Put in a bowl one cupful of fresh-grated horse radish, a little chopped parsley, one-half cup of fresh bread crumbs, one spoonful of grated cheese, and one spoonful of butter. Mix well, and spread over the oysters. Put in oven to bake, and when done serve in the same shells. Serve one-half lemon to each person.

Small tenderloin steak, Cercle Militaire. Season four small tenderloin steaks with salt and pepper, roll in oil, and broil. Broil in the same manner, and at the same time, four whole lamb kidneys. When done place the steaks on a platter with the kidneys on top. Boil four artichokes, remove the leaves, and toss the bottoms in a sauté pan with a little butter. Season with salt and pepper, and use to garnish the steaks. Heat two ounces of butter in a sauté pan, add six chopped shallots, when hot add a piece of lemon and a little chopped parsley, and pour over the kidneys and steaks.

SEPTEMBER 24

BREAKFAST

Orange marmalade

Boiled eggs

Buttered toast

Ceylon tea

DINNER

Poached eggs, Mexicaine. Slice one green pepper, and simmer in butter. Slice one-half can of cèpes, and toss in olive oil over fire. Slice two pimentos; and mix all together with one cup of tomato sauce. Season well, pour on a platter, and lay six poached eggs on top.

Roast Muscovy duck. Clean a Muscovy duck, season with salt and pepper, and stuff with a piece of celery and two shallots chopped very fine. Put the duck in a roasting pan with a sliced onion and carrot, add a little water, and put in a hot oven. The water will evaporate quickly, and the fat from the duck will be sufficient to roast it. Baste often. When done place the duck on a platter, remove the fat from the pan, add one cup of stock and a spoonful of meat extract, boil for five minutes, and pour over the duck.

Artichokes, Barigoule. Parboil six artichokes in salted water for two minutes. Then remove the hairy part, between the leaves and the bottoms; and fill with a stuffing made as follows: Simmer twelve chopped shallots in a casserole in two ounces of butter; then add one-half pound of chopped fresh mushrooms, and simmer again for ten minutes. Then add one-half glass of white wine, and boil until nearly dry, but be careful that it does not burn. Then add one-half cup of brown gravy, season with salt and pepper and a little chopped garlic and parsley, and boil for five minutes. Then thicken with the yolks of three raw eggs, and if necessary add a very little fresh bread crumbs. When the artichokes are filled tie a thin slice of salt pork over the tops, lay in a sauté pan, with sliced onions, sliced carrots, a bouquet garni, and one-half pint of bouillon. Cover, set in the oven and cook for about forty-five minutes. If the leaves loosen easily they are done. Serve on a

platter with sauce Madère.

Fresh asparagus and Westphalia ham. Boil some fresh asparagus, and serve with Hollandaise sauce. Serve at the same time raw sliced Westphalian ham.

SEPTEMBER 25

BREAKFAST

Sliced peaches with cream

Breakfast sausages

Flannel cakes, maple syrup

Rolls

Coffee

DINNER

Oysters, Louis. Season two dozen oysters on the half shell with salt and pepper, sprinkle with one dozen shallots chopped fine. Put one-half teaspoonful of bread crumbs, mixed with a little paprika, on each oyster. Put a small bit of butter on top of each, and bake in oven for about ten minutes. Serve in the shells, with one-half lemon to each person.

Spring lamb Irish stew with dumplings. Make an Irish stew (see Nov. 2), and cook some dumplings in the broth, as given below.

Dumplings, for stews, pot pie, etc. One quart of flour, three heaping teaspoonfuls of baking powder, one-half teaspoonful of salt, and some sweet milk. Sift the baking powder, salt and flour, four times. Add enough milk to make rather a stiff dough or batter. Drop by spoonfuls into boiling broth. There should be broth enough to cook up around the dumplings, but not enough to cover them. Boil for half an hour, and do not lift the cover until done.

Homemade clam soup. Put three dozen Little Neck clams with their juice in a sauce pan. Add one pint of cold water, bring to a boil, and skim well. Then add

one-half pint of boiling cream and two ounces of butter. When the butter is melted add one cup of broken saltine crackers, and season with salt, pepper, and a little chopped parsley.

Fillet of sole, Paul Bert. Put four fillets of sole in a buttered pan, season with salt and pepper, add one-half cup of fish stock, and one-half glass of white wine, cover with a buttered paper, and cook for ten minutes. Place fillets on a platter, reduce the stock nearly dry, add one cup of tomato sauce and one cup of Béarnaise sauce, mix well, and strain over the fish.

SEPTEMBER 26

BREAKFAST

Fresh strawberries with cream

Plain poached eggs on toast

Rolls

Coffee

DINNER

Pimentos Suédoise. Spread the contents of a can of pimentos flat on the table, lay a fillet of anchovies in oil on each pimento, and roll up in the form of a sausage with the anchovy in the center. Lay them on a ravier dish, season with salt and pepper, one-third of vinegar and two-thirds olive oil, and sprinkle with chopped parsley.

Fried loin of lamb chops. Have your butcher cut six nice loin chops about one and one-quarter inch thick, and well trimmed. Season with salt and pepper, roll in flour, then in beaten egg, and finally in bread crumbs. Put some lard or melted butter in a sauté pan, and when hot add the chops and fry until nice and brown. Place on a platter, garnish with parsley in branches and lemons cut in half. Serve any sauce desired, separate.

Lima beans with shallots. Put one dozen chopped shallots in a casserole with two ounces of butter. When hot, add one teaspoonful of flour, one-half cup of bouillon, one quart of boiled Lima beans, and season with salt, pepper and a little chopped parsley. Boil for ten minutes.

Baked lobster, Cardinal. Boil four small lobsters. When done, split in two, remove the meat, and save the shells. Put two ounces of butter in a sauté pan, add the lobster meat cut in slices one-half inch thick, season with salt and pepper, and toss over the fire for a few minutes. Then add one-half glass of sherry wine, and reduce until nearly dry. Then add one cup of cream sauce and boil for a few minutes. Then add one spoonful of lobster butter, mix well; and then fill the shells. Sprinkle with fresh bread crumbs, place small bits of butter on top, and bake in oven until golden brown. Serve on a platter, on a folded napkin, and garnish with parsley in branches and two lemons cut in half.

SEPTEMBER 27

BREAKFAST

Grapes

Ham and eggs

Rolls

Coffee

DINNER

Eggs Bennett. Boil six eggs until hard, remove the shells, and cut in two lengthwise. Remove the yolks, chop fine, and mix with one ounce of butter, and twelve anchovies in oil cut in small squares. Fill the whites of the eggs with this mixture, place on a buttered baking dish, cover with a well-seasoned cream sauce, sprinkle with grated cheese, put small bits of butter on top, and bake in the oven until brown.

Broiled quail on toast. Split the quail, season with salt and pepper, roll in oil, and broil. When done place each quail on a piece of buttered toast, put a spoonful of maître d'hôtel butter on top of each, and garnish with watercress and lemons cut in half.

Consommé national. Cut some plain green, and red royal in small stars, and serve in hot consommé.

Sweetbreads, royal. Parboil one pound of sweetbreads, pull off the skins, and cut in slices one-quarter inch thick. Peel twenty small heads of fresh mushrooms, wash well, and dry on a napkin. Put two ounces of butter in a sauté pan with the sweetbreads and mushrooms, season with salt and pepper, and simmer slowly for ten minutes. Then add half a pint of cleaned and well-washed oyster crabs, and simmer again for five minutes. Then add one-half pint of cream, and boil. Thicken with the yolks of three eggs well-mixed with a small cup of cream, but do not let

it come to a boil after the cream has been added. Taste to see if seasoning is right, add half a glass of dry amontillado sherry wine, and serve in chafing dish.

SEPTEMBER 28

BREAKFAST

Baked apples with cream

German pancakes

Rolls

Coffee

DINNER

Scrambled eggs, Norwegian. Make four pieces of anchovy toast, put some plain scrambled eggs on top, and lay some fillets of anchovies crosswise over the eggs.

Honeycomb tripe sauté, aux fines herbes. Cut three pounds of boiled tripe in strips, put in a sauté pan with four ounces of butter, season with salt and pepper, and cook over a quick fire. When nearly crisp add parsley, chives and chervil, all chopped fine; and serve in a deep dish. Serve quartered lemons on a platter, on a napkin, separate.

Potage Navarraise. Heat two ounces of butter in a casserole, add a spoonful of flour, and cook until golden yellow. Then add one quart of consommé and one pint of tomato sauce, or tomato purée; season with salt and pepper, boil for ten minutes, and strain. Boil one-half pound of vermicelli in salted water until soft, and add to the soup. Serve grated cheese separate.

Oysters en brochette. Cut the beard, or gills, from two dozen large oysters. Broil twelve slices of bacon, and cut them in three pieces each. Take a silver or steel skewer and put a slice of bacon on it, then an oyster, then bacon, then an oyster, and so continue until the skewer is full. Season with salt and pepper, roll in melted butter, then in fresh bread crumbs, and broil. When done, serve on a platter with maître d'hôtel sauce, and garnish with lemons cut in four, and parsley in branches.

Oysters en brochette, à la diable. The word, brochette, means skewer. Make four skewers full of oysters and bacon as described above. Season with salt and pepper. Mix a tablespoonful of French mustard and a tablespoonful of English mustard together, and roll the skewered oysters in it, then in fresh bread crumbs, and then broil. Serve with maître d'hôtel sauce over the oysters, and devil sauce separate.

Crusts with peaches (croute aux pêches). Stew a dozen nice peaches (see index). Cut a dozen slices of bread about one-half inch thick, and in round shape, about three inches in diameter. Butter them, put on a pan, and roast in the oven; turning over so they will become brown on both sides. Place on a platter, set a peach on top of each crust, and pour its own syrup, to which has been added a little kirschwasser, over all.

Crusts with pears. Prepare in the same manner as above.

Crusts with apples. Prepare in the same manner as above. Canned fruit may be used if desired, for any of the above.

SEPTEMBER 29

BREAKFAST

Grapefruit juice

Oatmeal with cream

Rolls

English breakfast tea

DINNER

Omelet with peas. Mix a cup of boiled peas with two spoonfuls of cream sauce, and season with salt and a little sugar. Make an omelet with twelve eggs, and before turning over on platter fill with the peas. Pour a thin cream sauce around the omelet.

Sirloin steak, Saxonne. Season two sirloin steaks with salt and pepper, roll in oil, and broil. When done place on a platter, and garnish with four stuffed tomatoes with rice, and four stuffed cucumbers (see index). Pour a little sauce Madère over the steaks.

Consommé Medina. Boil six chicken livers in bouillon. When done, cut in Julienne style. Boil one-quarter pound of spaghetti until soft, cut in pieces one inch long, and add with the chickens' livers, to one and one-half quarts of very hot consommé. Serve grated cheese separate.

Pickled nasturtion seeds. Select the small and green seeds, and put them in salted water; changing the water twice in the course of a week. Then pour off the brine and cover with scalding vinegar with a little alum in it. Use in salads.

Pickled artichokes. Select small and tender

artichokes, trim the bottoms, remove the hardest leaves, and allow to stand in alum water until ready to cook. Then bring to the boiling point, and allow to become cool slowly. Pack in glass jars, and cover with a liquor made as follows: To one gallon of vinegar add a teacup of sugar, one cup of salt, a teaspoonful of alum, and one-quarter ounce of cloves and black pepper. Bring to the boiling point, pour over the artichokes, and seal while hot.

Pickled onions. Select very small white onions, peel them, and boil in equal parts of sweet milk and water for ten minutes. Drain well, place in glass jars, and pour scalding spiced vinegar over them immediately. Use no sugar, and no allspice in the vinegar as it would tend to darken the onions.

Pickles. Take one hundred green cucumbers two inches long, or under; and peel as many small white onions as desired. Wash well, and put into a stone jar. Sprinkle plenty of table salt over them, and toss all about with the hands. Allow to stand for twenty-four hours, then drain off the liquor, place the cucumbers and onions in glass jars, and cover with spiced vinegar without sugar. Add a small red pepper to each jar. Seal hot.

Sweet pickled peaches. Select clingstone peaches, and peel; or rub the down off with a coarse crash towel. For eight pounds of fruit use four pounds of sugar, one quart of vinegar, one ounce of stick cinnamon, and one ounce of whole cloves. Boil the sugar and vinegar with the cinnamon for two minutes. Stick one or two cloves in each peach, and put in the boiling syrup. When the peaches are done place in jars, and put others in the syrup to cook until all are done. Then reduce the syrup to half the

original quantity, and pour over the fruit. Seal hot. Plums and pears may be pickled in the same manner.

Green tomato pickle. Slice one peck of green tomatoes and one dozen large onions very thin. Put the tomatoes in a jar with salt sprinkled between layers, and allow to stand for a few hours. Put the onions in another jar, pour boiling water over them, and allow them to stand for a few hours also. Then squeeze the juice from both, and arrange them in a stone jar in alternate layers, sprinkling through them celery and mustard seed. Pour over all a quart of vinegar and a pint of sugar brought to a boil. It will be ready to use when cold.

Ripe cucumber sweet pickles. Pare twelve large ripe cucumbers, cut out the pulp, and cut them in strips. Boil together two pounds of sugar, one pint of vinegar, and one-half ounce of cinnamon and cloves. Skim well. Then put in the cucumbers, and cook until tender. Then remove the cucumbers, reduce the liquor, pour over the cucumbers, and cover tightly.

SEPTEMBER 30

BREAKFAST

Fresh raspberries with cream

Shirred eggs, Brunswick

Rolls

Coffee

DINNER

Shirred eggs, Brunswick. Butter a shirred egg dish, lay a slice of raw tomato about one-half inch thick in the bottom, heat through, turn it over, and break two eggs on top. Season with salt and pepper, and finish cooking.

Potage Schorestène. Chop fine, one pound of sirloin, or top sirloin, of beef. Put in a casserole with three quarts of consommé and boil slowly for one hour. Then strain through a coarse sieve. The meat must be all forced through the sieve, and served in the soup.

Small tenderloin steak, Nicholas II. Cut four small steaks, and season with salt and pepper. Put two ounces of butter in a frying pan and fry the steaks, and when nearly done remove them to a casserole. Heat eight whole truffles in sherry wine, and use them to garnish the steaks. Also lay on each steak a slice of goose liver sauté in butter. Pour a little sauce Madère over all.

Baked brown bread pudding. One quart of graham bread crumbs, one quart of milk, one gill of molasses, two ounces of butter, two ounces of sugar, three eggs, and one-half teaspoonful of cinnamon. Make the crumbs very fine. Then melt the butter in the milk, with the sugar, molasses, cinnamon, and eggs. Then stir in the crumbs, and bake in buttered moulds for about one-half hour. Serve hot, with cream sauce flavored with a little cinnamon.

Sweet grape juice. Crush twenty pounds of Concord grapes in three quarts of water, and put them in a porcelain kettle. Set the kettle on the fire, and stir well until it reaches the boiling point; then allow it to simmer for fifteen or twenty minutes. Strain through a cloth, and add three pounds of white sugar. When the sugar is dissolved strain again through a cloth, and heat to the boiling point. Pour into hot pint or quart bottles, and seal instantly with new corks, only. After the corks have been inserted dip the necks of the bottles into hot sealing wax.

Canned pumpkin or squash. Peel the squash or pumpkin, and cut in small squares. Boil, without seasoning, until soft. Mash through a fruit press. Fill hot quart glass jars, and seal tight. Keep in a cool dark place.

Preserved violets. Cut the stems from one pound of large full-blown violets. Boil one and one-half pounds of granulated sugar, until a little dropped in cold water makes a soft ball. Then throw the violets into the sugar, remove the pan from the fire for a moment, and stir gently. Then return the pan to the fire, boil up once, and then change the violets immediately to another vessel. Let them stand over night, and then drain off the syrup through a sieve. Put the syrup in a copper pan, add a cupful of sugar, and cook until it hardens in water. Then put in the violets, change to another vessel, and allow to stand again over night. Again drain off the syrup, and boil it for a few minutes. Then add the violets, and remove the pan at once from the fire, and stir lightly until it begins to crystalize. Then pour the whole on sheets of paper, shake, and separate the flowers carefully with the fingers. When dry pick them from the sugar, arrange on a wire grating, and allow them

to become cool.

Canned minced meat. Three pounds of boiled beef, one pound of beef suet, three pounds of brown sugar, one-half peck of apples, two pounds of raisins, one pound of currants, one pound of citron, one grated nutmeg, one tablespoonful of powdered mace, and allspice and cinnamon to suit the taste. Chop the meat, suet and apples, slice the citron fine, and mix all together with the seasoning. Pour on enough boiled cider to make a thick batter. Heat it thoroughly and put into one quart glass jars. Seal while hot, and set away in a cool dark place.

OCTOBER 1

BREAKFAST

Orange and grapefruit juice, mixed

Broiled salt mackerel

Baked potatoes

Rolls

Coffee

DINNER

Eggs Castro. Cook four artichokes, clean the bottoms, lay a poached egg on each, and cover with the following sauce: Mix half a cup of cream sauce with three-quarters of a cup of Hollandaise sauce, add a few sliced canned mushrooms, and season with salt and a little Spanish or Cayenne pepper.

Strawberry whipped cream. Crush one-half pint of strawberries with one-quarter of a pound of sugar. Whip one pint of cream until stiff, then add the crushed strawberries, mix well, and serve in saucers.

Raspberry, peach or banana whipped cream. Prepare in the same manner as strawberry whipped cream.

Hazelnut macaroons. Roast some shelled hazelnuts in the oven, and as soon as brown rub them well on a coarse sieve to remove the skins. Crush three-quarters of a pound of the hazelnuts and one-quarter pound of almonds with two pounds of sugar. Add eight or ten whites of eggs, and stir to a paste. Dress on paper, and bake in the same manner as ordinary macaroons.

Consommé Georgia. Peel two tomatoes, cut in two, squeeze out the juice, and cut in small squares. Cut two pimentos in small squares. Boil two peeled green peppers in bouillon, and cut in small squares. Slice twelve heads of canned mushrooms very fine. Add all of the above, together with a cup of plain boiled rice, to two quarts of very hot and well-seasoned consommé.

OCTOBER 2

BREAKFAST

Sliced peaches with cream

Omelet with bacon

Corn muffins

Coffee

DINNER

Lamb chops, Beau-sejour. Make a risotto, and put in small buttered timbale moulds. Use one timbale to garnish each two broiled lamb chops. Pour some

tomato sauce over the chops.

French sponge cake (Génoise legère). Put six eggs and four yolks into a basin with half a pound of sugar, and whip over a slow fire for about fifteen minutes, but do not let it become too hot. Then take off the fire, and continue beating until cold. Then mix in lightly half a pound of sifted flour, a quarter of a pound of melted butter, and some vanilla flavoring. Put in buttered moulds, and bake in a rather cool oven for over half an hour. When cold glacé with white frosting, and decorate the top with candied fruit.

Shrimp soup, family style. Add to one quart of fish broth one pound of picked shrimps, and bring to a boil. Then add one pint of boiling cream, season with salt and pepper and chopped parsley, add one-half cup of broken saltine crackers, and two ounces of sweet butter. It is ready to serve when the butter is melted.

Fillet of turbot, Bagration. Put four fillets of turbot in a buttered sauté pan, season with salt and pepper, add one-half glass of white wine and one-half cup of fish broth, cover with buttered paper, and put in oven. When done, remove the fish to a platter. With the trimmings of the turbot make a fish forcemeat. Mash the trimmings well in a mortar, pass through a sieve, add one egg, season with salt and pepper, make into small round balls, and boil in fish broth for three minutes. Put these fish balls into white wine sauce, pour over the fish, and serve hot.

American gugelhoff. One pound of flour, one-half pint of milk, one ounce of yeast, four eggs, three ounces of sugar, six ounces of butter, two ounces of Malaga raisins, and the rind of a lemon and a pinch

of mace for flavoring. Have the milk luke-warm, dissolve the yeast in it, add all the other ingredients, and mix to a batter. Put into a basin, cover with a cloth, and allow to raise for about two hours. Butter the moulds well, sprinkle them with coarse-chopped almonds, fill the moulds half full with the raised dough, allow to raise until the moulds are about three-quarters full, and then bake in a medium oven.

OCTOBER 3

BREAKFAST

Stewed prunes

Boiled eggs

Dry toast

Coffee

DINNER

Canapé Eldorado. Spread a leaf of lettuce with some mayonnaise sauce, lay a boiled artichoke bottom on top, and three small Mexican tomatoes stuffed with anchovies on top of the artichoke. Decorate with anchovy butter.

Poached eggs, Taft. Fry four slices of egg plant, lay a slice of boiled Virginia ham on top of each, a poached egg on top of each slice of ham, and cover with Hollandaise sauce. Cut a "T" out of a truffle and lay on top of the sauce.

Beef steak, Jusienne. Season four small steaks with salt and pepper, and fry in sauté pan with melted butter. When done place on a platter and garnish with lettuce braisé, peas in butter, and onions glacés. Pour sauce Madère over the steaks.

Consommé Frascati. Cut two potatoes in small

dices, and parboil for five minutes in salted water. Drain off the water, add six heads of peeled fresh mushrooms sliced very thin, and two quarts of consommé. Cook slowly until the potatoes are soft.

Banana pie. Mash enough bananas to make two cupfuls of pulp. Force through a sieve with a potato masher, add one-half cup of sugar, two crushed and sifted soda crackers, one-half cup of milk, the juice and rind of a lemon, two spoonfuls of molasses, a pinch of powdered cinnamon, and two eggs. Mix well together, and bake in an open pie, in the same manner as a pumpkin pie.

Lamb chops, Beaugency. Broil the chops, place on a platter, and garnish with fresh artichoke bottoms filled with parboiled beef marrow cut in small dices. Serve sauce Choron separate.

Pears, Piedmont. Peel and remove the cores from a dozen nice pears, and stew them in syrup. Fill the centers with pear marmalade and chopped candied fruits. Cook some rice in the same manner as for rice croquettes. Dress a layer of the rice on a platter, place the pears on top, and serve with wine sauce. (See index for Italian wine sauce).

OCTOBER 4

BREAKFAST LUNCHEON

Baked apples with cream

Griddle cakes, maple syrup

Crescents

English breakfast tea

WEDDING DINNER

Fresh caviar w
toast

Toke Point oys
mignonette

Clear green tu
amontillado

Crisp celery
olives

Salted mixed n

Frogs' legs, Jer

Sweetbreads b
Liencourt

Peas à la Franç

Saddle of lamb

Jets de houblo

Cardon à la mo
Potatoes à la R
Sorbet au chan
Stuffed capon,
Lettuce salad v
Roquefort dres
Assorted fancy
Wedding cake
Assorted chees
Fruit and bonb
Demi tasse

Scrambled eggs, Bullit. Peel six heads of fresh mushrooms, slice very thin, and put in a sauce pan with one ounce of butter. Simmer until done, then add twelve beaten eggs, one cup of cream, two ounces of sweet butter, and a little salt and pepper. Scramble the eggs, and dish up on a platter on top of four slices of fried egg plant.

Sweetbreads, Liencourt. Braise some sweetbreads (see index), place on a platter with their own gravy, and garnish with fresh bottoms of artichokes filled with purée of fresh mushrooms.

Purée of fresh mushrooms. Wash thoroughly two pounds of fresh mushrooms, press in a cloth to extract the water, and chop very fine. Put two ounces of butter in a casserole, add the mushrooms, season with salt and pepper, cover and simmer for twenty minutes. Then add half a cup of fresh bread crumbs and a little chopped parsley, and bind with the yolks of two eggs.

Wedding cake (home made). One pound of sugar,

one and one-half pounds of butter, ten eggs, one and one-half pounds of flour. Mix in the same manner as for pound cake, and then add one and one-half pounds of seedless raisins, one pound of currants, one pound of chopped citron, one-half pound of chopped orange peel, one tablespoonful of mixed spices (cinnamon, cloves, mace, ginger, etc.), the juice and rind of a lemon, and one-half pint of brandy. Put in a mould lined with buttered paper, and bake in a slow oven for about two hours. The cake will improve if allowed to set a few days after being baked.

As a table decoration.—Glacé the wedding cake with very thick white frosting, and then decorate it with royal icing (see glacé royal), using a fancy pastry tube.

Wedding cake in boxes.—When the cake has set for a few days after baking, cut in size to fit your boxes, and wrap each piece in wax paper. Tie the boxes with white ribbons.

OCTOBER 5

BREAKFAST

Fresh raspberries with cream

Broiled kippered herrings

Baked potatoes

Rolls

Coffee

DINNER

Poached eggs, Velour. Split two English muffins, toast and butter them, lay a slice of broiled ham on top of each, a poached egg on top of the ham, and cover with Béarnaise sauce.

Filet mignon, Monegasque. Broil some small tenderloin steaks, place on a platter, lay a slice of broiled tomato on top of each, and garnish with the

bottoms of fresh artichokes filled with Parisian potatoes. Pour sauce Madère, to which has been added some sliced green olives, over the steaks.

Hare soup, Uncle Sam. Cut the saddle and hind legs from a large Belgian hare, and put the remainder in a roasting pan with two sliced onions, one carrot, one stalk of leek, one-half stalk of celery, a few pepper berries, two cloves, three bay leaves, two sprigs of thyme, and three ounces of butter. Season with salt and pepper, and put in oven and roast until done. Then sprinkle with three spoonfuls of flour, and roast again until the flour is brown. Then put in a casserole with two gallons of water and a little salt and one pound of lentils, and boil for four hours. Then force all that is possible through a fine sieve. Roast the legs and saddle of the hare, and cut the meat in half-inch squares. Put the strained soup back in the casserole, bring to a boil, add the cut-up hare meat and one glassful of sherry wine, and season if necessary with salt and Cayenne pepper.

Crêpes Suzette. Make some French pancakes, as thin as possible. Then make a cream with one-half pound of sweet butter, one-half pound of sugar, the grated peel of two oranges, and a dash of brandy or kirschwasser. Mix the sugar and butter to a light cream, then add the liquor and orange, and mix thoroughly. Spread some of the cream over each pancake, and then fold in the form of an English pancake. Place them in a chafing dish, pour two ponies of brandy or kirschwasser over them, and light just before serving.

OCTOBER 6

BREAKFAST

Stewed prunes

Shirred eggs

Rolls

Coffee

DINNER

Eggs, Sarah Bernhardt. Soak half a pound of salt codfish in water over night, then boil for ten minutes, and shred it. Put twelve beaten eggs in a casserole, season with a little salt and pepper, add two chopped truffles, the shredded codfish, and half a cup of thick cream; and then scramble. When done dish up in a deep china dish and lay sliced truffles heated in butter, on top.

Consommé with noodles. Boil one-half pound of noodles in salted water. When done add them to two quarts of hot consommé. Serve grated cheese separate.

Fillet of halibut, Pondicherry. Place four fillets of halibut in a sauté pan, season with salt and pepper, add one-half cup of fish broth and one-half glass of white wine, cover with buttered paper, and bake in oven for ten minutes. Heat two ounces of butter in a casserole, add one teaspoonful of flour and one of curry powder, heat through, then add the broth from the fish and a cup and a half of fish broth additional, and boil for ten minutes. Then bind the sauce with the yolks of two eggs mixed with half a cup of cream, season with salt and pepper, and strain. Then put the sauce back in the casserole, add two ounces of sweet butter, and when the butter is melted pour the sauce over the fish.

Chestnuts Boulettes. One cup of boiled and mashed chestnuts, one tablespoonful of whipped cream, one-half tablespoonful of butter, a pinch of salt, the yolks of two eggs, a little sugar, the whites of two eggs well beaten, and if desired, one teaspoonful of sherry

wine. Mix well together, form into small balls, dip in beaten eggs, roll in crumbs, and fry in hot swimming fat.

OCTOBER 7

BREAKFAST

Sliced bananas with cream

Sausage cakes

Buckwheat cakes

Rolls

Coffee

DINNER

Fresh artichokes à la Russe. Boil the bottoms of four artichokes in salted water, and allow them to become cold. Then fill them with fresh caviar, place on a platter on a folded napkin, and garnish with two lemons cut in half and parsley in branches.

Eggs bonne femme. Fry eight slices of bacon on both sides, in a frying pan, then add eight eggs, season with a little pepper, and cook in oven for three minutes. Serve on a platter, with mixed chopped parsley, chervil and chives sprinkled over the eggs.

Paul Stock potatoes. Bake four potatoes, remove the peels, and put the potatoes in a chafing dish. Add three ounces of sweet butter, season with salt and paprika and a spoonful of chives cut fine, and mix with a fork until the butter is melted. Serve in a chafing dish.

Onion and tomato soup. Slice four onions very fine, put in a casserole with two ounces of butter, and simmer until done. Then add four peeled and chopped tomatoes, and two quarts of bouillon, chicken broth, or consommé. Season with salt and pepper, and boil for half an hour. Serve grated cheese separate, and rolls cut in thin slices and toasted.

Sirloin steak, Braconière. Broil a sirloin steak, place on a platter, and garnish with onions glacés and broiled fresh mushrooms. Pour sauce Madère over the steak.

Roly-poly pudding. One pound of suet, one pound of flour, one cup of milk, and one pinch of salt. Chop the suet very fine, mix with the flour, salt and milk, making a rather hard dough. Roll out about one-quarter inch thick, and spread with a layer of any kind of jam. Roll up in the form of a sausage, put a wet cloth around it, and tie with a string at both ends. Steam or boil for an hour. Then unwrap, cut in individual pieces, and serve hot, with hard and brandy sauces.

OCTOBER 8

BREAKFAST

Fresh strawberries with cream

Ham and eggs

Rolls

Coffee

DINNER

Eggs, Boston style. Make four codfish cakes, put a poached egg on top of each, and cover with cream sauce.

Lamb or mutton chops, Bignon. Broil the chops, place on a platter, and garnish with one tomato stuffed with rice Créole to each person, one dozen green olives, and a small can of French mushrooms. Cut the mushrooms in small squares, put them in a sauté pan with one-half glass of sherry wine and cook until nearly dry. Then add two cups of brown sauce (sauce Madère), and pour over the chops.

Tutti frutti pudding. Sift one-quarter of a pound of flour into a sauce pan, add one pint of boiling milk and two ounces of butter, and stir over the fire with a wooden spoon, until it detaches from the pan. Then remove from the fire and add two ounces of butter, four ounces of sugar, the yolks of eight eggs, and four ounces of chopped candied fruits. Mix well. Beat the whites of six eggs very stiff and add them to the mixture, stirring them in lightly. Put in a buttered mould, and cook in bain-marie in the oven for about thirty minutes. When done unmould, and serve with apricot sauce flavored with a little kirschwasser.

Consommé Pemartin. Chop two truffles very fine, put in a casserole with one large glassful of Pemartin sherry wine and boil for two minutes. Then add two quarts of consommé, season well with salt and Cayenne pepper, and serve very hot.

Brook trout, Cambacérès. Season six brook trout with salt and pepper and place in a shallow buttered

dish with one-half glass of white wine. Sprinkle with chopped tarragon, pour two pints of tomato sauce over all, lay a few bits of butter on top, and bake in the oven for twenty or thirty minutes, according to the size of the fish. Serve in the dish in which they were cooked.

Breast of squab, Eveline. Broil the breasts, and place on a platter with maître d'hôtel sauce on top. Garnish one side with spaghetti in cream and the other side with new peas in butter.

Ginger bread. One quart of flour, one ounce of butter, half a pint of molasses, two teaspoonfuls of allspice, a teaspoonful of ginger, two eggs, and a quarter of a teaspoonful of carbonate of soda. Sift the flour, the allspice and the ginger together. Pour a spoonful of hot water on the soda, and mix with the molasses, the eggs, and the melted butter. Then stir all together, mixing well, and bake in a thin layer; or divide into small rolls or cakes.

Coupe Victor. Take equal parts of raspberries and strawberries; and to each basket allow four spoonfuls of sugar and four spoonfuls of kirschwasser. Mix well, and set on ice to chill thoroughly. If there is not time to chill in this manner cover with cracked ice for a few minutes. Serve in punch glasses with a teaspoonful of lemon water ice on top. The water ice may be omitted if desired, but be sure to have the fruit well chilled.

OCTOBER 9

BREAKFAST

Fresh grapes

Broiled smoked Alaska black cod

Baked potatoes

Rolls

Coffee

DINNER

Broiled smoked Alaska black cod. Get a kippered

Alaska black cod, roll in oil and broil. Serve with maître d'hôtel butter, and garnish with lemons cut in half, and parsley in branches. This fish is excellent prepared in the same manner as finnan haddie or smoked salmon, or served raw as a hors d'oeuvre.

Eggs Argenteuil. Scoop out the centers from four English muffins, toast them, and place a poached egg in each, cover with sauce Hollandaise, and lay two slices of truffle heated in butter on top of each.

Chicken hash, Italienne. Put two ounces of butter in a sauté pan with one chopped onion, or six chopped shallots. Fry, and then add one-half spoonful of flour and cook until brown. Then add one glass of sherry wine, and one cup of broth or stock, one whole boiled fowl cut in small dices, and one pound of dried mushrooms that have been previously soaked in cold water for one hour. Season with salt and pepper, and boil all together for thirty minutes. Serve toast Melba separate.

Chicken soup à la Française. Put a fat soup hen in a casserole with three quarts of water, a little salt, one onion, one carrot, and a bouquet garni. When coming to a boil skim well, cover, and simmer slowly until the hen is cooked. Then remove the hen and cut the meat in half inch squares. Strain the broth, bring to a boil, and add two cupfuls of boiled rice and the chicken meat. Season well with salt and pepper, and add some chopped chervil.

Merry widow cocktail. Use wide glasses. Put in the bottom the tails of six écrevisses, or crawfish. Lay six asparagus tips on top, season with salt and pepper, and cover with plenty of mayonnaise. Set in the ice box as near the ice as possible, to chill thoroughly.

Scallops à la poulette. Parboil the scallops from two to three minutes in their own juice, but not longer, as they will become tough and rubbery. Drain, and keep the juice. Heat two spoonfuls of flour and two spoonfuls of butter, and add the juice and a little stock, making a thin sauce. Season with salt and pepper, add the yolk of one egg and two spoonfuls of cream, but do not boil. Mix in the scallops, and serve. Oysters and clams may be prepared in the same manner.

Cranberry water ice. Cook the berries in a very small quantity of water in a granite or porcelain lined kettle, as otherwise the berries will become discolored. Then strain the cooked berries through a hair-sieve, making a thin purée. To every quart of berries add the juice of two lemons. For each quart of berries dissolve a pint of sugar in a cup of water, and add to the purée. Taste to see if sweet enough. Freeze in the same manner as other water ices. Serve as an ice, for dessert, or between courses; although the latter manner of serving ices is going out of vogue.

OCTOBER 10

BREAKFAST

Baked pears with cream

Plain omelet

Buttered toast

Ceylon tea

DINNER

Eggs Andalouse. Make a risotto, place it on a platter, lay a poached egg on top, and cover with sauce Hollandaise. Pour tomato sauce around the

rice to cover the bottom of the platter.

Cream of summer squash. Put three ounces of butter in a casserole, add two pounds of peeled summer squash cut in small pieces, and simmer for fifteen minutes. Then sprinkle with two small spoonfuls of flour, heat the flour through, and then add two quarts of chicken or other clear white broth. Boil for ten minutes, season with salt and pepper to taste, strain through a fine sieve, put back in the casserole, and before serving add one pint of boiling thick cream.

Fillet of flounder, Norvégienne. Place four fillets of flounder in a buttered pan, season with salt and pepper, add one-half glass of white wine and one-half cup of fish stock, cover, and cook for ten minutes. Place on a platter, some spinach in cream, lay the fish on top, and cover with sauce Hollandaise.

Roast tenderloin of beef, Boucicault. Put a roast tenderloin of beef on a platter, and garnish with stuffed cabbage. Pour sauce Madère over the meat.

Montmorency pudding. Butter a pudding mould very generously. Line it with stale cake, putting quartered fresh or glacé cherries on each piece. Make a custard with four eggs, a quarter of a pound of sugar and a pint of milk. Pour this over the cake, filling the mould. Bake for thirty minutes. Then remove from mould and serve hot, with brandy sauce to which has been added some fresh or glacé cherries chopped fine.

Red currant water ice. Strain one quart of ripe red currants. Canned ones may be used when the fresh are out of season. Add the juice of two lemons, and

additional sugar, if necessary. Dissolve the sugar in hot water before adding. Freeze, using plenty of salt with the ice.

OCTOBER 11

BREAKFAST

Sliced peaches and cream

Boiled eggs

English breakfast tea

Butter toast

DINNER

Hungarian soup. Sauté half a pound of lean beef that has been cut into small cubes. Add six onions, thoroughly minced, and when slightly brown add four tablespoonfuls of flour. Mix well. Add three quarts of stock and a quart of tomatoes that have been strained through a sieve. Simmer slowly for one hour. Then add a teaspoonful of caraway seeds, half as much marjoram, and a large crushed garlic clove. Cook for another half hour or longer, very slowly. The stock should be made with a knuckle of veal and beef.

Baked porterhouse. Have a thick steak. Put into a Dutch oven, sprinkle with salt and pepper, and two ounces of butter. On top place three whole peeled tomatoes, one green pepper, two tablespoonfuls of Worcestershire sauce, two of mushroom or tomato catsup and a little chopped parsley. Baste frequently.

Meat croquettes. Chop a large onion and simmer in a pan with two ounces of butter. Mince the meat, and add one raw egg and mix well. Season with pepper, salt and some chopped parsley, and add a quarter cup of brown gravy. Allow to cool, roll out and form into croquettes. Dip in a mixture made of one egg and a spoonful of cream, and roll in sifted crumbs. Fry in swimming fat. Serve with tomato or Madeira sauce.

Eggs McKenzie. Peel four tomatoes, cut off the tops and scoop out the insides. Break an egg in each tomato, season with salt and pepper, cover with a little Bordelaise sauce, sprinkle with grated cheese,

put small bits of butter on top, place on a buttered dish and bake in oven.

Cucumbers on toast. Peel and quarter two good sized cucumbers, and soak in salted water for about thirty minutes. Then boil in slightly salted water until tender, but not soft. Drain, and place each piece on a round of buttered toast. Make a sauce by rubbing together a tablespoonful of butter and a tablespoonful of flour, stir in a cup of the water in which the cucumbers were boiled, add a teaspoonful of lemon juice, salt and pepper to taste, and pour over the cucumbers and toast. Garnish with strips of pimentos.

Halibut Metternich. Cut two slices of halibut, one and one-half inches thick. Put in a vessel in cold water, season with salt, bring to a boil, and skim. Add a glass of milk, boil for about twenty-five minutes, until soft. Make a sauce in a casserole with two spoonfuls of butter, and two spoonfuls of flour. When hot add two cups of the fish broth, boil for ten minutes, and strain. Then add six chopped hard-boiled eggs and salt and pepper to taste. Put the fish on a buttered baking dish, pour the sauce over same, sprinkle with grated cheese, put small bits of butter on top, and bake in the oven until brown.

OCTOBER 12

BREAKFAST

Fresh strawberries and cream

Baked beans, Boston style

Boston brown bread

Coffee

DINNER

Eggs Conté. Butter a shirred egg dish. Place a spoonful of cooked lentils in center of dish, cover with two strips of fried bacon, break two eggs on top, season with salt and pepper, and bake in oven till eggs are done.

Veal Sauté, Catalane. Cut five pounds of breast and shoulder of veal in pieces two inches square. Put three spoonfuls of olive oil in a sauté pan and set on the stove until hot, then add the veal, season with salt and pepper, and toss over a quick fire until golden brown. Then sprinkle one spoonful of flour and cook until golden yellow. Add one pint of hot water or stock, six peeled and chopped tomatoes, one crushed garlic clove, and a bouquet garni. Bring to a boil, skim well, and cover. Boil until meat is soft. Before serving remove the bouquet garni, and add two dozen small onions glacés, and two dozen stoned queen olives.

Consommé Nelson. Put three pounds of fish bones and three quarts of water in a casserole, also one sliced onion, one carrot, one piece of leek, one leaf of celery, a little parsley in branches, one bay leaf, one clove, and season with salt and pepper. Boil for one-half hour, and clarify as follows: In a casserole put one pound of raw chopped beef and the whites of six eggs. Mix well. Add, little by little, the strained fish broth, set on the stove and bring to a boil. Then put to one side and allow to simmer for fifteen minutes. Strain through cheese cloth or napkin, add two cups of boiled rice, season well, and serve.

Coquille of chicken, Mornay. Boil a soup hen. When done cut the meat from the bones, and slice in thin pieces. Season with salt and pepper, add a cup of cream sauce, and mix. Then place in four buttered

coquilles or shells, cover lightly with more cream sauce, sprinkle with grated cheese, put small bits of butter on top, and bake in oven until brown. Serve on platter with folded napkin, garnish with two lemons cut in two, and parsley in branches.

OCTOBER 13

BREAKFAST

Oatmeal in cream

Boiled eggs

Dry toast

Coffee

DINNER

Scrambled eggs, Magda. In a casserole put two ounces of butter, twelve beaten eggs, one-half cup of cream, season with salt and pepper, and then scramble. When nearly done add one tablespoonful of grated Swiss cheese, one-half teaspoonful of mustard flour, and one tablespoonful of mixed, chopped parsley, chervil and chives.

Chicken sauté, Josephine. Cut two spring chickens in quarters, and season with salt and pepper. In a sauté pan put two ounces of butter and a spoonful of olive oil. Set on the stove until hot, add the chicken, and sauté. When nearly done add six chopped shallots, one tablespoonful of carrot cut in very small dices, one bay leaf cut very fine, one-half of a clove, a little parsley, and two heads of mushrooms, all chopped very fine. Also one spoonful of raw ham cut in very small squares. When the chicken is cooked remove to a platter, and to the sauté pan add one pony of brandy and reduce one-half. Then add two more ounces of sweet butter and the juice of a lemon, and pour over the chicken.

Danish apple cake. Pare and core six apples. Mix one and one-half cups of fine bread crumbs, one-half

cup of sugar and one-half teaspoonful of cinnamon. Butter a deep cake mould and put a layer of the crumb mixture, with a bit of butter, at the bottom. Then a layer of the sliced apples, and continue alternately until the material is all used. Bake in a moderate oven for about two hours, and serve cold with whipped cream.

Potage Villageois. In a casserole put three ounces of butter and three stalks of leeks cut in Julienne shape. Simmer for fifteen minutes. Then add six leaves of Savoy cabbage, cut Julienne, and simmer again for ten minutes. Then add two quarts of stock, bouillon, chicken broth or consommé, season well with salt and pepper, and boil for forty minutes. Then add one-half pound of vermicelli and boil for fifteen minutes, or until the vermicelli is done.

Fillet of sole, Judic. Put four fillets of sole in a buttered pan, season with salt and pepper, put a little butter on top, squeeze the juice of a lemon over all, and bake in the oven until done. Then place four pieces of lettuce braisé on a platter, lay the fillets on top, cover with cream sauce, sprinkle with grated cheese, put small bits of butter on top, and bake again in the oven until brown.

Tenderloin steak, Bernardi. Broil a tenderloin steak. Place on a platter and garnish with croustades filled with spinach in cream, and artichoke bottoms filled with macédoine of vegetables. Pour some sauce Madère over the meat.

OCTOBER 14

BREAKFAST

Stewed prunes

Bacon and eggs

Coffee

Rolls

DINNER

Eggs Nantaise. Split and toast two English muffins. Lay a few boiled asparagus tips on each half. Put a poached egg on top and cover with cream sauce.

Pompano sauté, d'Orsay. Season the pompano with salt and pepper, roll in flour and fry with melted butter. Then place the fried fish on a platter, and sprinkle with plenty of chopped parsley and lemon juice. In a hot pan put two ounces of butter, and when brown pour over the fish.

Apple snow. Peel, core and slice three large apples. Preferably sour ones. Cook in a little water and vinegar until soft. Then drain, and rub the apples through a sieve. When cold gradually add the whites of three eggs whipped very stiff, and half a cup of powdered sugar. Dress in dishes of fancy shape, and garnish with dots of currant jelly.

Potage Champenoise. Mix one quart of cream of potatoes with one quart of cream of celery. Add as garniture one-half cup of carrots and celery cut in very small dices, and boiled soft in consommé.

Boiled brook trout, Romanoff. Put six one-half pound trout in boiling water, to which has been

added one-half glass of vinegar, and cook for about fifteen minutes. Serve on a platter on folded napkin. Garnish with parsley in branches and two lemons cut in half. Serve separate, sauce mousseline, to which has been added six chopped anchovies.

Shoulder of mutton, Budapest. Season the mutton well with salt and pepper and place in a roasting pan with a sliced carrot, an onion, a few branches of parsley, a leaf of celery and of leek, a few pepper berries, half of a bay leaf and a clove. Put an ounce of butter on top, and roast. Then remove the shoulder to a platter, drain off fat, and add to the pan one cup of bouillon and a spoonful of meat extract. Boil for a few minutes and strain over the meat. Garnish with risotto to which has been added a few pimentos cut in small squares.

OCTOBER 15

BREAKFAST

Fresh raspberries and cream

Waffles

Honey in comb

English breakfast tea

DINNER

Herring, Livonienne. Soak two salted herrings in cold water for two hours. Then skin and bone them, and cut in half inch squares. Add one sliced boiled potato, and a peeled apple cut in small squares. Salt a little if necessary, season with pepper, one spoonful of olive oil and the juice of two lemons. Serve on a celery dish, sprinkled with chopped tarragon and parsley.

Eggs en cocotte, Ribeaucourt. Butter four cocotte dishes and break an egg in each. Cut in small squares, two slices of tongue, one slice of boiled

ham, and four heads of canned mushrooms. Mix with two spoonfuls of brown gravy, season with salt and pepper, and put on top of the eggs. Sprinkle with a little grated cheese, and bake in the oven for eight minutes.

Beef tongue, Menschikoff. Place some sliced boiled beef tongue on a platter and garnish with small onions glacé, small vinegar pickles, and Madeira sauce with a few raisins in it.

Cream of peas, Suzon. Make a cream of peas soup. Add one spoonful of whipped cream for each person, and mix while hot. Put a poached egg on each plate and serve the soup over the eggs.

Cream of peas. To one quart of shelled new peas add one pint of chicken broth, and boil until the peas are soft. Strain and return to casserole and add one pint of hot table cream, and, little by little, one large spoonful of table butter. Season with salt and Cayenne pepper.

Cream of peas, St. Germain. Add a head of lettuce to the peas and prepare as above. When strained for the second time add one cup of fresh-boiled new peas to the soup.

Fillet of pompano, Pocharde. Cut four fillets of Florida pompano. Or Pacific pompano may be used. The latter are much smaller. Put the fish in a buttered pan, and season with salt and pepper. Add one-half glass of claret, one-half glass of white wine, and one-half cup of fish broth. Boil until done. In a sauce pan put one table spoonful of flour and place on stove. When hot add the broth in which the fish were cooked, and boil for five minutes. Then bind the sauce with the yolks of two eggs mixed with one-

half cup of cream and one ounce of butter. Whip well and strain over the fish.

OCTOBER 16

BREAKFAST

Baked apples in cream

Boiled eggs

Dry toast

Coffee

DINNER

Eggs Mollet, à l'aurore. Place four eggs Mollet on four pieces of buttered toast. Cover with well seasoned tomato sauce.

Sweetbreads, Saint Mondé. Prepare braised sweetbreads as described elsewhere. Place on a platter and garnish with artichoke bottoms filled with asparagus tips with a little Hollandaise sauce on top; and others filled with French peas in butter with Madeira sauce.

Potage grenade. Cut in thin slices, the size of a silver quarter, two turnips, one stalk of leeks, one-half stalk of celery and a small head of Savoy cabbage. Put in a sauce pan with three ounces of butter, season with salt and a teaspoonful of sugar, and place in the oven to smother. Be careful that it does not burn. When soft add two quarts of consommé, and boil for one-half hour. Then add two tomatoes peeled and cut in small dices, boil for one minute, season with salt and pepper, and serve with a little chopped chervil.

Écrevisses Georgette. Bake four medium-sized potatoes. Then cut off the tops, remove the insides, and refill with Écrevisses Voltaire.

Écrevisses Voltaire. Boil two dozen écrevisses en

buisson. Remove the tails from the shells and place them in a sauce pan with two ounces of butter and six sliced heads of fresh white mushrooms. Season with salt and a little Cayenne pepper, and simmer for ten minutes. Then add a pony of brandy, and simmer for a few minutes. Then add a large cup of cream, and boil for five minutes. Then add two sliced truffles. Bind with the yolks of two eggs mixed with one-half glass of dry sherry wine. Serve in chafing dish.

OCTOBER 17

BREAKFAST

Oatmeal and cream

Ham and eggs

Coffee

Rolls

DINNER

Mortadella. This is an Italian sausage, very highly seasoned, and comes in cans already sliced. Serve on a platter garnished with chopped meat, jelly and parsley in branches.

Poached eggs, Zurlo. Form some flat potato croquettes, and fry. Place a poached egg on top of each, and cover with cream sauce.

Consommé Leopold. Slice very fine one handful of sorrel and a head of lettuce. Wash well, and boil in two quarts of chicken broth for about thirty minutes.

Serve with chervil.

Broiled Smelts, à l'Américaine. Split and remove the bones from twelve large smelts. Season with salt and pepper, roll in oil, and broil. When done place on a platter, garnish with six slices of broiled tomatoes, two lemons cut in half, and parsley in branches. Pour a little maître d'hôtel sauce over all.

Chicken Leon X. Put on fire, in cold water, one large fat roasting chicken or capon. Add salt, one carrot, and a bouquet garni. Boil until soft. Make a sauce with two ounces of butter mixed with two ounces of flour. When hot add one pint of the chicken broth. If too thick add a little more of the broth. Boil for half an hour. Then bind with the yolks of three eggs mixed with a cup of cream. Strain, and add two ounces of sweet butter. Stir the sauce well until the butter is melted. Place the chicken on a platter and garnish with macaroni cooked in cream. Pour a little of the sauce over the chicken. To the remainder of the sauce add in equal parts some sliced truffle, sliced canned French mushrooms and parboiled goose liver. Serve this sauce separate.

Mint wafers (after dinner mints). To half a gill of water add one pound of powdered sugar, and mix over fire until dissolved and hot. Add three or four drops of oil of peppermint. Then drop, about the size of a half silver dollar, on waxed paper or a greased pan, using the tip of a spoon or a paper bag. Allow to become cold and dry.

OCTOBER 18

BREAKFAST

Grapefruit juice

Poached eggs on toast

Uncolored Japan tea

Crescents

DINNER

Omelette Cherbourg. Mix a cup of picked shrimps

with two spoonfuls of cream sauce. Heat well, and season with salt and pepper. Make the omelette in the usual manner, and before turning over on platter fill with the prepared shrimps. Pour a thick cream sauce around the omelette.

Lorette salad. One-third field salad, one-third boiled celery root, and one-third pickled beets. Season with French dressing.

Alhambra ice cream. Half vanilla and half strawberry ice cream served in any fancy form.

Cream of asparagus, Favori. Make a cream of asparagus soup and serve with plenty of boiled asparagus tips in it.

Sole Héloise. Remove the skin from both sides of a large sole. Place on a buttered pan, season with salt and pepper, add one-half glass of white wine, cover with a piece of buttered manila paper, and bake in the oven for about twenty minutes. Remove the sole to a platter, and put in the pan three ounces of butter, a little pepper, chopped parsley, chervil, tarragon, and chives. When hot add the juice of two lemons, season well, and pour over the sole.

OCTOBER 19

BREAKFAST

Fresh strawberries and cream

Broiled fresh mackerel

Baked potatoes

Rolls

Coffee

DINNER

Shirred eggs, Metternich. Place two eggs in a buttered shirred egg dish with six canned mushrooms sliced very fine. Season with salt and pepper,

sprinkle with grated cheese, place a small piece of butter on top, and bake.

Pears, mayonnaise. Use whole fresh pears cooked in syrup, or canned ones. Place the pears on lettuce leaves and cover with thick mayonnaise. On slices of toast place small pieces of American dairy cheese. Bake in the oven, and serve separate.

Cheese toast. Spread any such cheese as Parmesan, American, Sierra or Camembert, on slices of toast, and set in the oven until hot. Serve at once.

Potage Ferneuse. Slice six white turnips very fine, put in a casserole, with two ounces of butter. Cover, and simmer for fifteen minutes. Then add one cup of rice and three pints of bouillon, consommé, or chicken broth. Boil for one hour, strain through fine wire sieve, and put back in vessel. When hot stir in well three ounces of sweet butter, season with salt and a little Cayenne pepper.

Romaine ice cream. To coffee ice cream add a little rum before serving.

OCTOBER 20

BREAKFAST

Baked apples

Oatmeal and cream

English breakfast tea

Crescents

DINNER

Hard boiled eggs, vinaigrette. Remove the shells

from six hard boiled eggs, and cut in two. Place them on a china platter, sprinkle with salt, pepper, chopped parsley, a little chopped chervil, one spoonful of vinegar and two of olive oil.

Potage bouquetière. Consommé, tapioca and printanier mixed.

Fresh herring, à l'Egyptienne. Clean four fresh herring, season with salt and pepper, and fry in hot olive oil. Remove the fish to a platter, and add to the frying pan one sliced onion, and fry until done. Then add two peeled and quartered tomatoes, one bay leaf, one clove, and a sprig of thyme. Season with salt and pepper, and simmer for a few minutes. Then put the fish back in the pan, add the juice of two lemons and a little chopped parsley, and simmer together for five minutes. Serve both fish and sauce on a platter.

Chicken en cocotte, Bazar. Season a spring chicken with salt and pepper, and put in a cocotte (earthen casserole) with two ounces of butter and six small onions. Set in the oven, and baste well until golden yellow. Then add one spoonful of white wine and two peeled and quartered tomatoes. Cover the casserole and simmer for ten minutes. Add two dozen Parisienne potatoes and serve.

OCTOBER 21

BREAKFAST

Stewed prunes

Ham and eggs

Rolls

Coffee

DINNER

Consommé Diane. Take any game bird, such as grouse, partridge, quail, pheasant or guinea hen, and roast just enough to give a color. Then put in soup stock and boil until soft. Clarify the broth with

chopped beef, and strain. Cut the breast out of the bird, cut in small squares, and serve in the consommé. Add some dry sherry wine and a little Cayenne pepper before serving.

Sole Déjazet. Remove the skin from a good sized sole, wash well, and dry in a napkin. Season with salt and pepper, dip in milk, roll in flour, then in beaten eggs, and finally in bread crumbs. Put in frying pan with melted butter and fry until done. Place on a platter, and pour some butter, which has been browned in a pan, over the fish. Lay a dozen tarragon leaves on top of the fish, garnish with quartered lemons and parsley in branches.

OCTOBER 22

BREAKFAST

Baked apples with cream

Omelette with chipped beef

Rolls

Coffee

DINNER

Potage Livonien. In a casserole put one onion chopped fine, and three ounces of butter. Simmer until yellow. Then add one-quarter of a pound of sliced sorrel and one-half pound of sliced spinach. Simmer again for ten minutes. Then add one quart of chicken broth and one large cup of cream sauce. Boil one-half hour. Season well, and serve.

Smoked Alaska black cod in cream. Remove the skin from two pounds of smoked Alaska black cod. Cut in pieces two inches square, lay in a sauté pan, add one pint of thick table cream and boil for five minutes. Then thicken with the yolks of two eggs mixed with a little cream. Serve in a chafing dish.

Alsatian fish. Heat two tablespoonfuls of oil and thicken with one tablespoonful of flour. Remove from the fire and thin out with boiling water. Chop fine some parsley, onions and two cloves of garlic, and add to the pan. Season the fish with salt and pepper, place in the sauce, and cook for about twenty minutes.

Lamb kidneys en pilaff. Slice fine a half dozen lamb kidneys, and prepare in the same manner as chicken livers en pilaff. (See January 8th.)

Almond biscuit. To every ounce of almond flour add the whites of two eggs beaten to a stiff froth. Salt to taste and beat well together. Put in buttered patty tins and bake in a moderately quick oven from fifteen to twenty minutes. The whole must be done quickly, and baked as soon as the ingredients are mixed.

Lemon pie, special. Mix in saucepan the yolks of sixteen eggs, three-quarters of a pound of sugar, and the juice and rinds of six lemons, and cook over a slow fire until it thickens. Then remove from the fire and stir in the whites of eight eggs beaten very hard. Pour the mixture into two pie plates, lined with thin pie dough, and bake in a medium hot oven for about twenty-five minutes.

OCTOBER 23

BREAKFAST

Prunes Victor

Boiled eggs

Coffee and rolls

Snails (bread)

DINNER

War griddle cakes. Soak stale bread in sour milk. Add enough flour or corn meal to make a batter. To a gallon add three eggs, baking powder, and salt. Cook in the same manner as wheat cakes.

Orange and grapefruit, St. Francis. Sliced oranges and grapefruit, in equal parts. Sprinkle with

powdered sugar, and moisten with Dubonnet. Serve in double suprême glasses with a few fresh strawberries on top.

Prunes Victor. Put two pounds of dry prunes in an earthen pot, add two quarts of water, the rind of a lemon, one stick of cinnamon, one-half cup of sugar, and a vanilla bean. Put on hot stove and bring to a boil. Then move to one side of fire and simmer slowly for six hours. Or, set in a moderate oven for six hours. Allow to become cool, and add a pony of good cognac. Use the prune juice for a morning drink, and serve the prunes with cream.

Chicken stuffed with raisins. Soak a small loaf of bread in warm milk, squeeze out lightly, and add an equal volume of raisins. Season with salt and pepper, fill the chicken, and roast in the usual manner.

California raisins may be used in many dishes, such as soup, fish, entrees, roasts, bread, puddings, ice cream, etc.

Rice Californienne. Wash a pound of rice in cold water. Chop an onion, smother in butter, add the rice, one quart of broth, and season with salt and pepper. Bring to a boil, cover, and set in oven for thirty-five minutes. Before serving add one-half cup of grated cheese.

Tripe, Wm. H. Crane. Wash the tripe well, and cut in round pieces about five inches in diameter. Place them in a saucepan with a few carrots, two or three onions, some whole peppers, salt, white wine, and good white broth. Boil until thoroughly tender. Then place the tripe in a stone jar and strain the liquid over it. Keep in a cool place. When needed turn them in flour, and fry quickly in a frying pan in very hot

butter. Serve with some parsley butter.

Avocado, French dressing. Split the avocado, remove the pit, and fill half full with a dressing made with salt, pepper, a little French mustard, and one-third vinegar and two-thirds olive oil.

French dressing. Two teaspoonfuls of salt, one teaspoonful of mustard, one-quarter teaspoonful of black pepper, one-half teaspoonful of paprika, the juice of one lemon, and the same amount of vinegar. Put in a quart bottle, fill with olive oil, and shake thoroughly.

Salad dressing. One-half cup of tomato catsup, one-half cup of cream, two teaspoonfuls of lemon juice, and black and red pepper and salt to taste.

Snails. Dissolve one ounce of yeast in warm water. Make a dough with one pound of flour, four ounces of sugar, two eggs, two ounces of butter, two ounces of lard, one ounce of salt, one cup of water, and the dissolved yeast. Allow to raise for about an hour. Then roll the dough into a square sheet about one-quarter inch thick. Brush over with butter and bestrew with sugar, cinnamon, and currants. Roll the sheet into a roll and cut in slices one-quarter inch thick. Lay the slices on a greased pan and allow to raise until double the size. Bake in a moderate oven.

Olympic club cheese. Scrape clean three best quality camembert cheeses. Put in a copper casserole with one-quarter pound of good Roquefort cheese, one-half pound of table butter, two tablespoonfuls of sifted flour and one pint of cream. Boil until the whole is melted together. Then strain through cheese cloth, put in an earthen pot, and allow to become cool.

OCTOBER 24

BREAKFAST

Stewed rhubarb

Omelette with parsley

Spoon or mush bread

Coffee

DINNER

Canapé P. P. I. E. (Panama-Pacific International Exposition). Make some pieces of buttered toast. Put fresh caviar in the center and anchovies around the edge. Serve on napkins with quartered lemons and parsley in branches.

Oysters Bellevue. In a lighted chafing dish put four pats of table butter, one-half teaspoonful of English mustard, a little salt, pepper and celery salt. Stir until the butter melts. Then add a teacupful of very finely chopped celery, and stir well until the celery is nearly cooked. Then pour in slowly, while stirring, one pint of rich cream, and allow to come to the boiling point. Then put in a dozen freshly opened oysters and cook for four or five minutes. Add a tablespoonful of good sherry or Madeira, and serve on very hot plates.

Spoon or mush bread. Scald two cups of corn meal in two cups of boiling water, allow to cool slightly, then add one cup of buttermilk, one teaspoonful of soda, two tablespoonfuls of lard or butter (butter preferred), one egg, and salt to taste. If you have no buttermilk use baking powder and sweet milk.

Corn pudding. One quart of corn cut from the ear and chopped fine, one egg, a tablespoonful of butter, and salt and pepper to taste. Thin with sweet milk, and bake in a hot oven.

Sweet potato pudding. Grate a large sweet potato and mix with one cup of sugar, one-half cup of butter, and two or three eggs, according to the size of the potato. Thin with sweet milk, flavor with ginger and spices, or vanilla can be used. Beat the eggs well before adding to the mixture. Bake in a moderate oven very slowly. The potatoes in the west are not as sweet as the southern variety, therefore more sugar may be required. A good rule is to bake a small portion first to see if the flavor is right. It is considered a luxury in certain parts of the South.

Loganberry ice cream. Put in a pan one quart of milk and one-half pound of sugar, and place on the

fire. Mix the yolks of sixteen eggs with one-half pound of sugar. Stir the milk and sugar, after it has reached the boiling point, into it. Replace on the fire and stir until it becomes creamy, but do not let it boil. Then remove from the fire, add one quart of cream, strain and freeze. When nearly frozen add one quart of bottled loganberry juice, and finish freezing. A few drops of red coloring can be added if a bright color is desired.

OCTOBER 25

BREAKFAST DINNER

Baked prunes

Scrambled eggs

Corn bread (2)

Cocoa

LUNCHEON

Anchovy salad SUPPER

Lamb hash, J. A. Britton

Cheese cake

Coffee

Baked prunes. Select large prunes, place them in a baking pan side by side so they hardly touch, cover with water and cook in a moderate oven for an hour. Then pour off three-quarters of the juice, which may be kept for a beverage, and to the prunes add a little sugar, a stick of cinnamon, and the rind of a lemon. Cover the pan tightly, place back in a moderate oven and bake for at least one hour.

Corn bread (II). Put in a pan one egg beaten light, one cup of milk, one tablespoonful of sugar, one-half teaspoonful of salt, one cup of yellow corn meal, one cup of flour, and two and one-half teaspoonfuls of baking powder. If too thin add a little more white flour. Beat well together, and add four tablespoonfuls of melted butter or bacon drippings.

Graham bread. Same as for corn bread, but use no white flour.

Raisin bread. Warm one pint of milk and dissolve one-half ounce of yeast in it. Then add two ounces of butter, two eggs, two ounces of sugar, a pinch of salt and one-half pound of raisins. Mix well. Then stir in two pounds of flour, and make a smooth dough. Allow to raise for about three hours. Then fold the dough, put it in moulds, and let it again raise for about one hour. Bake in a moderate oven for about forty-five minutes.

Lamb hash, J. A. Britton. Take even quantities of left over roast lamb and mashed potatoes and pass through a fine meat chopper. Season well, add a piece of sweet butter, some chopped parsley and a little bouillon, and cook together. Serve hot, with a fried egg on top.

St. Francis dressing. One green pepper, an equal amount of raw celery and an equal amount of hard boiled eggs all chopped fine. Add one-half cup of Chili sauce, one-half cup of mayonnaise, one tablespoonful of white wine vinegar, two spoonfuls of olive oil, and salt, pepper and Cayenne. Mix well. Can be served with almost any kind of salad.

Brook trout, Café de Paris. Butter well an earthern dish, sprinkle with chopped shallots and parsley, lay the trout on top, season with salt and pepper, add a little white wine and fish broth, lay a few pieces of butter on top, and bake in oven until done. Serve in the dish in which they were cooked.

Breast of chicken, James Woods. Remove the skin from a nice young roasting chicken, lift off the breasts, season with salt and pepper, roll in cream, then in flour, and fry in butter. Place on a buttered shirred egg dish a piece of toast, then a thin slice of broiled Virginia ham, then the breasts of chicken,

then a few heads of fresh mushrooms tossed in butter, then a little cream and a piece of butter, season all well, cover with a glass mushroom cover, and bake in oven for ten minutes.

Salad Algérienne. Sliced pineapple, oranges, grapefruit and bananas in equal quantities. Serve in a bowl with lettuce leaves around the sides, and mayonnaise dressing made with plenty of lemon juice.

Frozen loganberry juice. Mix one quart of loganberry juice, one quart of water, one pound of sugar, and the juice of two lemons. Strain and freeze.

Welsh rabbit. Break an egg in a deep plate, add a teaspoonful of vinegar, and English mustard, paprika and salt to taste. Mix thoroughly. Then grate or crumble four ounces of good American cheese, place in a chafing dish, and add a small quantity of ale or beer. Just enough to keep the cheese from frying. Use a hot flame, and with two forks in one hand stir continually, in one direction. Do not permit the cheese to boil. When the cheese is melted add the egg and seasoning, and stir until blended. Then add a pinch of bicarbonate of soda, and serve on buttered toast which has been previously prepared. The rabbit can be prepared for any number of persons by allowing four ounces of cheese to each person, and one egg for each pound, or less, of cheese.

Cheese cake. Work thoroughly together one and one-half cup of butter and one and one-half cup of sugar until it is creamy. Then stir in eight eggs, one by one, then the juice and rind of one lemon, then one and one-half pound of cottage cheese, then one cup of cream and four spoonfuls of flour. Bake in spring form pans lined with thin pie dough.

OCTOBER 26

BREAKFAST AFTERNOO

Oatmeal with cream
Bacon and eggs

Mixed bran biscuits

Coffee DINNER
LUNCHEON

Little Neck clams, mignonette

Consommé in cups

Cold Virginia ham

Lettuce salad

Pink pudding, Victor

Demi tasse

Brioche. Dissolve one ounce of yeast in one gill of tepid water and add about one-third of a pound of flour, to make a medium firm sponge. Cover with a cloth and set in a warm place to raise. Then work into a smooth paste two-thirds of a pound of flour, three-quarters of a pound of butter, one ounce of sugar, a little salt, and six eggs. Beat the eggs in gradually. Then spread the sponge over the top and mix into the paste. Cover with a cloth and allow to raise until double in size. Then work together again, and place in a box for several hours to harden before using. Mould into small round balls, place in baking pans, and allow to raise until about one-third above their original size. Brush over with egg, make a cross-cut on top, and bake in a rather brisk oven.

Coffee cake. Put one pound of flour in a bowl. Dissolve an ounce of yeast in a gill of lukewarm milk, add it to the flour with two eggs, and work to a medium-stiff dough. Cover with a cloth and allow to raise till double in size. Then work in thoroughly three ounces of butter, two ounces of sugar, a pinch of salt, a pinch of nutmeg, and the juice and rind of one lemon. Allow to raise again for about an hour, when the dough will be ready to bake. This dough is the foundation for all kinds of coffee cake.

Pink pudding, Victor. Cook one-quarter pound of rice in one quart of milk with a vanilla bean and one-half pound of sugar. When done allow to cool, and then add one quart of whipped cream, some chopped fruits, and one drop of red coloring. Dissolve four sheets of gelatine in a little warm milk, stir into the above, put into moulds, and set in ice box until firm.

Serve with fruit sauce.

Figs Roma. Line a bowl (timballe) with lady fingers. Put a layer of vanilla ice cream in the bottom, then a layer of about a dozen peeled and quartered figs, sprinkle this with good rum, cover thickly with sauce au marasquin, and sprinkle some macaroon crumbs on top. Serve in plates with ice around the bowl.

Four o'clock tea bran bread. Make a batter with two cups of bran, one cup of Educator entire wheat flour, one cup of white flour, one-half teaspoonful of salt, one teaspoonful of soda, one-half cup of molasses, one-half cup of water and two cups of milk, or one cup of milk and another one of water. Spread the batter about one inch thick in the pan, and cook in a slow oven.

Wheat bran gems. Make a batter with two cups of wheat bran, one cup of whole wheat flour, one teaspoonful of baking soda, one-half cup of molasses, three tablespoonfuls of hot milk, and three tablespoonfuls of boiling water. Put the dough in buttered gem pans, and cook for about twenty-five minutes.

Bran bread. Mix together two cups of wheat bran, one and one-half cups of flour, one-half teaspoonful of salt, one teaspoonful of soda, one-half cup of molasses, one-half cup of water, and two cups of milk, or one cup of milk and another cup of water. Put the dough in the pans about one inch thick, and bake in a slow oven.

Bran biscuits. Mix two cups of wheat bran, one cup of white flour, two teaspoonfuls of baking powder, one very small teaspoonful of salt, a piece of lard the size of an egg, and enough milk to make a stiff

dough. Work well together, roll out about a half an inch thick, cut out with forms, and bake in a slow oven.

Hearts of palm, Victor. Hearts of palm can be obtained in cans similar to asparagus, and may be served in the same way, with Hollandaise, Polonaise, vinaigrette, or other sauces. Hearts of palm, Victor, is served cold, with Victor dressing (see April 21).

OCTOBER 27

BREAKFAST

Oatmeal

Strawberries with cream

Lamb chops with bacon

Boiled eggs

Rolls

Coffee

DINNER

Oatmeal. To one quart of water, boiling, add eight ounces of cracked wheat. Boil for one-half hour. Salt.

Consommé. Mix one-half pound of beef, chopped fine, with one white of an egg. Add slowly one quart of stock and let boil for half hour. Strain through napkin or fine cheese cloth.

Loin of pork. Place pork in roasting pan and pepper and salt well. Add one sliced onion, carrot, bay leaf,

clove, a little celery and one teaspoonful of whole black peppers. Put in moderate oven and roast for about one and one-quarter hours. Baste often to keep juicy and of a fine color. When done remove from pan, skim part of the fat from the gravy and add one-half spoonful of flour, let simmer till brown, add one cup of stock and boil for a few minutes.

Purée of pea soup. Soak three-quarters of a pound of green split peas in cold water for three hours. Wash well and put on fire in cold water. Put in sauté pan one sliced onion, carrot, stalk of leek, a little celery and parsley, a bay leaf and clove, and a ham bone or skin of bacon or salt pork. Simmer in butter until soft. Add the peas and boil together until soft. Salt and pepper to taste and strain through sieve. If too thick add some stock or broth of any kind.

Varsovienne. Fried thin-sliced bacon.

Aux croutons. Bread cut in small dices and fried in butter.

Sand dabs, meunière. Remove the skin from the sand dabs, salt, pepper and roll in flour, and fry in fresh butter in shallow frying pan. When brown remove fish to platter, place piece of butter in pan, cook till brown, and pour over fish. Add the juice of one lemon and chopped parsley. Garnish the platter with parsley and quartered lemons.

Roast chicken, plain. Prepare sauce as for loin of pork. Omit flour for thickening. Serve with its own gravy.

Hollandaise sauce. Put the yolks of five eggs in saucepan. Place the saucepan in pot containing very hot water, on range. Stir the yolks well and add

pieces of sweet butter the size of a hazelnut, until one pound is used. As the butter melts in the eggs be careful that the sauce does not get too hot. Add salt and Cayenne pepper to taste.

Salted almonds. Scald the almonds, allow to cool and remove the thin paper-shells. Put the almonds on a pan and roast in hot oven until brown. Wet with a solution of gum arabic and water, using about four teaspoonfuls to the pound of nuts. Dust over with table salt and stir until dry.

Meringue shells. To the whites of eight eggs use one pound of powdered sugar. Beat the whites very firm and stiff. Add a handful of sugar and beat thoroughly. Remove the whip and stir in the remainder of the sugar with a large spoon. Form in the size of an egg and dress on a buttered pan dusted with flour. Sprinkle with powdered sugar and bake in a moderate oven.

Vanilla ice cream. One pint of cream, one quart of milk, eight yolks of eggs, half pound of sugar and one vanilla bean. Place the milk, half of the sugar and the split vanilla bean on the fire to boil. Mix the remainder of sugar with the yolks of eggs, stir in the boiling milk and cook until creamy. Allow to cool, strain and freeze.

Plain omelet. Beat six eggs. Put in hot frying pan a piece of butter, add the eggs and roll quickly over hot fire to form. Salt. For a sweet omelet sprinkle with sugar.

Omelet with strawberries. Dust a plain omelet with plenty of powdered sugar. Burn bands across the top with a red-hot poker or special iron, and garnish with stewed strawberries.

Stewed strawberries. Wash a basket of strawberries thoroughly. Dry in napkin and roll in two ounces of granulated sugar. Put in saucepan and place on fire. Allow to remain until sugar is melted and berries are soft. Do not leave on fire too long.

French dressing for salad. To one-third of white wine vinegar use two-thirds of olive oil. Mix with salt, pepper, a little powdered mustard, dash of Worcestershire sauce and a little paprika.

Coffee. To seven ounces of ground coffee use two quarts of water. (Use eight ounces for after dinner coffee.) If you do not use a special coffee percolator pour the boiling water over the grounds, contained in a bag. Draw off and repeat twice.

Plain celery. Stalks of celery well washed and split in four.

Ripe olives. California olives allowed to ripen on the trees, and specially prepared in packing houses. Serve with cracked ice.

Oysters on half shell. Serve on cracked ice with half of lemon or lime.

OCTOBER 28

BREAKFAST

Cantaloupe

Hominy with cream
Scrambled eggs with smoked beef

Dry toast

Coffee

DINNER

Hominy. To one quart of boiling water add eight ounces of hominy. Cook twenty minutes. Salt to taste. Serve cream separate.

Scrambled eggs plain. Beat six eggs, add two ounces of butter, spoonful of cream and a little salt and pepper. Stir on fire with a wooden spoon until cooked.

Scrambled eggs with smoked beef. Slice the beef very thin. Boil in water for a few minutes, add the

eggs and serve on toast.

Canapé of caviar. Spread caviar, which has been kept on ice, on thin toast. Sprinkle thick with chopped hard-boiled eggs all around. Garnish with leaf of lettuce filled with chopped onion, parsley in branches, and one-fourth of a lemon. Serve on napkin.

Hungarian goulash. One pound of shoulder of veal, one pound loin of lean pork. Cut in pieces one inch square. Mix a little flour, salt, pepper and plenty of paprika. Put in sauce pan a piece of butter, two chopped onions and the fat from the loin of pork. Simmer till brown, then add the meats and flour; a little bouillon, stock or water; one-half cup of purée of tomatoes, a little thyme, one bay leaf, one clove and a little chopped parsley and celery. Cover tight and cook for three-quarters of an hour. Then add three potatoes cut the same as the meat, and cook till done.

Beef goulash. Same as the above except use beef, and the fat of pork, only.

Potato croquettes. Boil one pound of potatoes. Pour off water and let evaporate well. When quite dry mash fine, mix with the yolks of two eggs, salt and pepper. Roll on floured board into the form of a large cork. Dip in flour, then in beaten raw eggs, then in bread crumbs, and fry in swimming lard.

Purée of tomatoes. Put in sauce pan one sliced onion, a little celery and leek, one bay leaf, one clove, a spoonful of whole peppers, piece of butter, piece of hambone or pig skin, and allow to simmer. Then add one gallon of fresh or canned tomatoes, salt, and a teaspoonful of sugar. When cooked add a

piece of butter. Strain well.

Purée of tomato soup. Add some chicken broth or bouillon to the purée of tomatoes. Serve bread crumbs fried in butter.

Boiled codfish, or any white fish. Put fish in cold water. Add cup of milk to keep it white. Salt and boil. When done let stand for ten minutes. Serve on napkins with small boiled potatoes, parsley in branches, and quartered lemons.

Egg sauce. Add some chopped boiled eggs to cream sauce. Sprinkle with a little chopped parsley.

Cream or Béchamel sauce. Melt two ounces of butter in two ounces of flour. When warm, but not brown, add one pint of boiling milk. Stir well and cook for a few minutes. Strain.

String beans. Boil in salt water. Place in pan, add piece of butter and salt and pepper.

Escarole salad. Serve with French dressing. This salad goes well with piece of bread rubbed with garlic, and served in bowl.

Chicory salad. Serve with French dressing. Use crust of bread rubbed with garlic if desired.

OCTOBER 29

BREAKFAST

Stewed prunes

Pettijohns in cream

Ham and eggs

Rolls

Tea

DINNER

Pettijohns. To one quart of boiling water add eight ounces of Pettijohns. Cook ten minutes. Salt. Serve cream separate.

Fried ham. Thin slices of raw ham fried in butter. If fried too much ham will get hard.

Fried eggs. Use strictly fresh eggs and fry in hot

butter. Salt and pepper.

Ham and eggs. Put ham in frying pan and fry one side. Turn, and crack eggs on top and fry.

Chicken broth. Put to boil in cold water two fat soup hens. Skim well, add one-half onion, a little celery, salt to taste, and cook for three hours, when fowls should be soft. Strain the bouillon and serve in cups. The cooked fowls may be used for sandwiches, chicken salad, chicken à la King, etc.

Boiled fowl. See chicken broth above.

Lamb hash. Cut cold boiled or roast lamb in small dices. Add one-half as much cold boiled potatoes. Put piece of butter in saucepan with one chopped onion and simmer until brown. Add lamb and potato, salt, pepper, cup of stock or bouillon and cook for ten minutes. Serve on toast with chopped parsley.

Cheese balls. Mix one and one-half cups of grated Parmesan or American cheese, one tablespoonful of flour, one-quarter teaspoonful of salt, a few grains of Cayenne pepper and the whites of three eggs beaten stiff. Shape in small balls or croquettes, roll in cracker dust, fry in deep fat and drain on brown paper. New lard is necessary for frying, and they must not stand, but serve immediately.

Lettuce salad. Wash, dry in napkin, and serve with French dressing.

Giblet soup à l'Anglaise. (English style). Cut turkey or chicken gizzards in small dices. Also a carrot, turnip, piece of celery and a piece of leek. Add one-third pound of barley, large spoonful of flour and four ounces of butter. Simmer all together, add two quarts of stock or bouillon, season with salt, pepper

and teaspoonful of Worcestershire sauce and cook for one hour. Serve with a sprinkle of chopped parsley.

Frogs' legs sauté à sec. Season the frogs' legs with salt and pepper and dip in flour. Put a piece of butter in sauté pan and place on stove over a quick fire. When hot add the frogs' legs and fry for a few minutes. Remove to a chafing dish and put a fresh piece of butter in the sauté pan, brown, and pour over the legs, with chopped parsley, and garlic, if desired.

Roast teal duck. Season with pepper and salt and roast in very hot oven for ten minutes. Rare, seven and one-half minutes.

Fried hominy. Boil ten ounces of hominy in one quart of water for thirty minutes. Spread in pan to a depth of one inch or more, to cool. Cut in diamond shape one-quarter inch thick, roll in flour, beaten eggs and bread crumbs, and fry in swimming fat.

Boiled artichokes. Boil in salt water with a few slices of lemon. When soft serve on napkins with parsley in branches. Sauce separate.

Romaine salad. Romaine should not be washed, or the leaves broken. Wipe with a napkin if it is dusty and serve with French dressing.

Philadelphia ice cream. Dissolve one-half pound of sugar in one quart of cream. Flavor to taste. Strain and freeze.

Little Neck clams on shell. Serve on cracked ice with half a lemon or lime.

OCTOBER 30

BREAKFAST

Sliced oranges

Force and cream

Poached eggs on toast

Coffee

DINNER

Sliced oranges. Peel and slice the oranges and put on compote dish. Serve powdered sugar separate.

Force and cream. Serve raw with powdered sugar and cream separate.

Poached eggs. Break the eggs in boiling water, to which may be added a soupspoonful of vinegar if desired. Add plenty of salt to the water to take away the vinegar taste. Serve on toast and garnish with parsley in branches.

Canapé Hambourgeoise. Place on toast one sliced gherkin with a slice of smoked salmon on top, and a little anchovy sauce in center. Garnish around edge with chopped boiled egg, parsley and lemon.

Boiled honeycomb tripe. Cut honeycomb tripe in round pieces, five inches in diameter. Put in vessel with one onion, carrot, bay leaf, clove, a little celery and thyme and whole black peppers. Cover with water, salt and boil until done.

Broiled honeycomb tripe. Take boiled tripe, roll in olive oil, then in fresh bread crumbs, and broil. Serve with lemon and parsley garnishing, and maître d'hôtel sauce on top.

Maître d'hôtel sauce. One-quarter pound of fresh butter, juice of one lemon, and chopped parsley. Mix well. This sauce is not to be used hot.

Lyonnaise potatoes. Slice an onion, fry in butter, and mix with sauté potatoes.

Field salad. Wash and clean the salad well. Serve with French dressing and chopped parsley.

Purée of lentils (soup). Put in pot one pound of well-washed lentils and one quart of stock. Skim when it comes to a boil, and salt. Put in sauté pan an onion, carrot, bay leaf, clove, some parsley, celery, leek, whole black pepper, a ham bone or small piece of pigskin, and a piece of butter, and allow to simmer. Add to the lentils, and boil. When done

strain through sieve and serve with small dices of bread fried in butter.

Fillet of sole, au vin blanc. Remove the skin from the fillets of sole. Put in buttered pan, add salt and a little Cayenne pepper, one-half glass of white wine, and one-half glass of stock. Cover with buttered manilla paper and put in oven to boil. When done put on platter and cover with sauce "au vin blanc." (See below.)

Sauce au vin blanc (white wine sauce). Cut up some large fish bones, put in pot and cover with water. Add salt, an onion, carrot, bay leaf, clove, a little thyme and whole black peppers. Boil for half an hour. Put in another saucepan three ounces of butter. When warm add two spoonfuls of flour, stir, add the strained fish stock; also add the stock left from the fillets, and boil for ten minutes. Beat well the yolks of two eggs and one-half cup of cream, and thicken the sauce with same. Strain.

Lamb chops with bacon. With each broiled lamb chop serve two slices of broiled bacon. Garnish with watercress.

Asparagus tip salad. Canned asparagus tips garnished with lettuce leaves. Serve with French dressing.

German apple cake. Make a dough with one pound of flour, one pound of butter, one cup of milk and a pinch of salt. Line a cake pan with the dough rolled thin, and cover with sliced apples. Dust some powdered sugar mixed with ground cinnamon over the apple, and bake. When nearly done pour over it a custard made of one pint of milk, one-quarter pound of sugar and three eggs, mixed well. Put again in the

oven until the custard is set.

Tartelette of pears. One pound of flour, one-half pound of butter, two ounces of sugar, two eggs, one pinch of salt and one pony of water. Rub the butter into the flour, then add the sugar, salt, eggs and water. Work it lightly to a rather firm dough. Line some tartelette molds thinly with the dough. Peel and slice the pears and arrange them in the tartelette, put a pinch of sugar mixed with a very little cinnamon, on top. Place in a pan and bake. While they are baking mix one pint of apricot pulp with three-quarters of a pound of sugar, and boil for a few minutes. When the tartelettes are done remove from the moulds, and use a brush to coat the tops with the apricot marmalade. Allow to cool before serving.

OCTOBER 31

BREAKFAST

Bananas in cream

Buckwheat cakes

Fried country sausages

Cocoa

DINNER

Bananas and cream. Peel and slice the bananas. Serve cream and powdered sugar separate.

Buckwheat cakes. One-quarter pound of buckwheat flour, one-quarter pound of white flour, one tablespoonful of baking powder, one ounce of sugar, one ounce of molasses, one egg and just enough milk to make a thin dough. Mix well and cook on hot iron plate rubbed with a piece of raw lard. Serve with strained honey or syrup, separate.

Mayonnaise sauce. Put in bowl three yolks of eggs,

a pinch of salt, a little Cayenne pepper, a pinch of English mustard flour and a dash of Worcestershire sauce. Stir well. Add, little by little, one pint of olive oil and an occasional few drops of vinegar or lemon juice. When finished, stir in one spoonful of boiling water, which will keep the sauce from curdling.

Cold poached eggs with mayonnaise. Serve on the top of toast. Pour mayonnaise over the egg, only. Garnish with lemon quarters and parsley.

Finnan haddie in cream. Remove the skin and bones and boil for one minute in plain water. Then separate the fish in small pieces, add one cup of cream and one-half cup of cream sauce, and boil for ten minutes. Serve in chafing dish.

Rump steak, Bercy. Broil steak. Sauce Bercy as follows: Simmer slightly in butter two chopped shallots. Add half cup of sauce maître d'hôtel, and one parboiled marrow, cut in small pieces. Pour over steak and put in oven for two minutes. Serve with chopped parsley.

Château potatoes. Cut raw potatoes in shape of a half-moon, and the size of an egg. Put in cold water, salt, and boil for five minutes. Then place in pan with butter and roast in oven for ten minutes. Salt again.

Boiled beets. Wash the beets well and boil with the skin on, in salt water. When soft remove the skin with the fingers while still hot.

Pickled beets. Use fresh-boiled and very hot beets. Put in a piece of cheese cloth, one onion, bay leaf, clove and one spoonful of whole black peppers, and tie tightly together. Place this in center of earthern

pot with a layer of the hot sliced beets around the sides and over the top. To each dozen beets put four pieces of lump sugar on top. Salt and cover with white wine vinegar. Let stand, covered, at least two days before serving. If not all used at once, a wooden spoon must be used to remove the beets from the pot, otherwise they will spoil.

Cream of cauliflower soup. Put in saucepan one-half onion, a little leek, a piece of butter the size of two eggs, and let simmer slowly. Add one cup of flour, simmer a little more. Put in the stems of cauliflower and one quart of milk, boil till done, and strain through sieve. Put in pot, add one gill of cream and piece of sweet butter and stir well until butter is melted. Add salt and a little Cayenne pepper. Cut the heart of the cauliflower in small flowers, boil in salt water until soft, and add before serving.

Butterfish, meunière. See sand dabs, meunière.

Shoulder of veal, au jus. Roast either with or without bones. If boneless roll and tie firmly with a string. Season with salt and pepper and put in pan with an onion, carrot, bay leaf, clove and piece of butter. Put in oven and baste often. When done remove meat to platter, put a little water in the pan and let simmer for a few minutes, and add to the veal.

NOVEMBER 1

BREAKFAST

Fresh figs in cream

Boiled eggs

Milk toast

Coffee

DINNER

Fresh figs in cream. Peel and slice the figs, and cool on ice before serving. Powdered sugar and cream separate.

Milk toast. Put in soup tureen the toast, in small pieces, and cover with boiling milk.

Smoked salmon. Slice the salmon very thin, serve

on lettuce leaves, with quartered lemon and parsley in branches on the side.

Broiled veal sweetbreads. Soak the sweetbreads in cold water for two hours. Parboil and cool in cold water, and dry with a napkin. Split, salt and pepper, dip in oil and broil. Serve with maître d'hôtel sauce.

New peas, plain. Boil peas in salt water. When done allow to cool. Then put in saucepan with a piece of fresh butter, a little salt and a pinch of sugar, and allow to simmer for a few seconds.

Lake trout, boiled. In three quarts of water boil an onion, carrot, bay leaf, clove, some whole black pepper, salt, parsley and one glass of vinegar. Pour over fish and boil slowly for fifteen minutes. Serve on napkin garnished with lemon, parsley in branches and small round boiled potatoes.

Sauce Génoise. Take a raw salmon head, (a trout head will do), and cut in small pieces. Put in sauté pan with a piece of butter, a sliced onion, carrot, thyme, bay leaf, cloves, and some whole black pepper, and simmer for fifteen minutes. Then add one glass of claret, reduce; add one quart of brown gravy, cook for ten minutes and strain. Before serving stir in well the juice of one lemon and a piece of fresh butter. Sprinkle with chopped parsley.

Hollandaise potatoes. Shape potatoes in the form of a small egg. Boil in salt water, drain off and evaporate well. Serve on napkin.

Roast mallard duck. Roast about sixteen or eighteen minutes. See teal duck.

Summer squash in butter. Peel the squash and cut in quarters. Remove the seeds, and boil in salt water

for five minutes. Put in sauté pan with a piece of butter and simmer slowly till soft. Salt and pepper, and sprinkle chopped parsley on top.

NOVEMBER 2

BREAKFAST

Stewed rhubarb

Boiled salt mackerel

Plain boiled potatoes

Dry toast

Coffee

DINNER

Boiled salt mackerel. Soak the mackerel in water over night. Boil in plenty of water and serve on napkin with lemon and parsley.

Canapé of anchovies. Lay split anchovies on thin buttered toast with chopped eggs around the edges. Serve on napkin, with lemon and parsley in branches.

Omelette du Czar. Pour horseradish sauce in cream, around the edge of a plain omelet.

Spring lamb Irish stew. Take four pounds of neck, shoulder and breast of lamb and cut in pieces two inches square. Put in vessel with cold water and salt, and bring to a boil. Drain off and cool the meat, put back in vessel in sufficient water to cover, with a bouquet garni, one dozen small onions, one dozen small carrots, (large carrots may be cut to size of onions), two dozen raw potatoes cut in small oval shapes, and salt. Put on fire and cook till soft, remove bouquet garni, mix one cup of flour with cold water and strain into the boiling stew, stirring at the same time. Boil for five minutes. Before serving add chopped parsley and a spoonful of Worcestershire sauce, if desired.

Cream of Celery Soup. Use celery instead of cauliflower, and prepare the same as cream of cauliflower.

Barracouda sauté, aux fines herbes. Put seasoned fish, well rolled in flour, in pan in hot butter. When done lay fish on platter, and brown a fresh piece of butter in pan. Add the juice of one lemon, and pour over the fish. Serve with chopped parsley, chervil and chives.

Larded Tenderloin of Beef. Trim the tenderloin. Lard with fresh or salt pork cut in two inch strips, one-quarter of an inch square. Lay on in rows three-quarters of an inch apart, starting from the thick end of the tenderloin and continuing its entire length. Put in pan with a sliced onion, sliced carrot, bay leaf, clove, parsley in branches, and some butter on top of the meat. Put in oven and baste continuously for about thirty-five minutes. Remove the grease from the pan, add one cup of stock or water, reduce, salt, pepper and strain. Madeira sauce may be served with same if desired.

Sliced tomatoes, French dressing. Peeled tomatoes garnished with leaves of lettuce, and French dressing over same.

Vanilla custard pie. Six eggs, one quart of milk, one-half pound of sugar, and half of a vanilla bean. Mix the eggs with the sugar, add the milk, and strain. Line a large pie dish with thin pie dough. Fill with the custard and bake in moderate oven until set.

NOVEMBER 3

BREAKFAST

Orange marmalade

English breakfast tea

Tea biscuits

Ham and eggs

DINNER

Tea biscuits. Three pounds of flour, one-half pound of butter, one quart of milk, three ounces of baking powder, three ounces of sugar, and a little salt. Sift the sugar, salt and baking powder with the flour; add the butter and milk, and make a dough on the table about one-half inch thick. Cut with a round cutter about the size of a dollar, place in a buttered pan, moisten the top with milk, and bake in a hot oven for about fifteen minutes.

Boiled beef with vegetables. The meat should be juicy, well-flavored and tender. The brisket, cross rib and rump are the best portions. The wide ribs at the end of a rib roast are also very good. Tie the beef with a string and put into boiling water; clear from scum, add salt, and garnish with carrots, onions, turnips, celery, leeks and Savoy cabbage. The cabbage may be tied with a string to prevent disintegration. A good way is to put all the vegetables into a net as they can thus be withdrawn at once. Allow the meat to simmer gently on the side of the range, but do not let it come to a boil. When done cut in slices, not too thin, and garnish with the vegetables neatly arranged around the beef. Serve separately, either cream horseradish sauce, piquante, tomato, or bouillon horseradish sauce. A little of its own broth should be poured over the meat before serving.

Horseradish sauce in cream. Cream sauce with fresh-grated horseradish and salt and pepper.

Horseradish sauce with bouillon. Put two fresh-grated horseradish roots in sauté pan with four ounces of butter. Cover and put in oven for five minutes. Add two grated rolls and return to oven for two minutes more. Then add bouillon enough to

form the sauce. The bread will swell and give the necessary body. Add a pinch of sugar, salt and pepper.

Cold horseradish sauce, English style. To two fresh-grated horseradish roots add salt, a teaspoonful of English mustard, a teaspoonful of Worcestershire sauce, and a spoonful of vinegar, mixed well. Then add one pint of stiff-whipped cream.

Bouillon. Broth from boiled beef, strained.

NOVEMBER 4

Casaba melon

Boiled eggs

Cold Lyon sausage

Rolls

Coffee

DINNER

Cherrystone oy
half shell

Cream of articl

Boiled rock co
fleurette

Sirloin steak, s
Madère

Broiled fresh n

Delmonico pot

Celery Victor

Bavarois à la v

Macaroons

Coffee

Lyon sausage. An imported sausage. Slice thin and garnish with chopped meat jelly and parsley in branches.

Pompano sauté, meunière. Prepare the same as sand dabs, meunière. Sprinkle with chopped salted almonds over top.

Broiled veal chops. Salt and pepper the chops and dip in olive oil. Broil over slow charcoal broiler. Serve with maître d'hôtel sauce and watercress.

St. Francis potatoes. Peel three cold baked potatoes, chop very fine, put in sauté pan with one-half pint of cream, three ounces of butter, salt and pepper. Simmer for five minutes.

Brazilian salad. Proportions should be one-half Lima beans, one-quarter raw celery, and one-quarter raw green peppers, cut in the form of matches. Pour French dressing over all and sprinkle with chopped parsley.

Oysters on half shell. Serve on cracked ice with one-half lemon or lime.

Boiled rock cod. See codfish.

Sauce fleurette. Cream sauce with chives, chervil and parsley, chopped fine and well seasoned.

Sirloin steak. Salt and pepper the steak, dip in olive oil and broil. Serve with maître d'hôtel sauce and chopped parsley.

Sauce Madère. Put in sauce pan one glass of sherry wine and reduce over fire one-half. Add one and one-half cups of brown gravy, boil for a few minutes, and add a little good Madeira before serving.

Broiled fresh mushrooms. Cut the stems from the mushrooms and wash the heads in three waters, to free them from sand, dry on napkin. Season with salt, pepper and a little olive oil, and broil over a slow fire for about ten minutes, according to their size. Serve on dry toast with maître d'hôtel sauce on top.

Celery Victor. (Salad). Wash six stalks of large celery. Make a stock with one soup hen or chicken bones, and five pounds of veal bones, in the usual manner, with carrots, onions, bay leaves, parsley, salt and whole pepper. Place celery in vessel and strain broth over same, and boil until soft. Allow to cool in the broth. When cold press the broth out of the celery gently with the hands, and place on plate.

Season with salt, fresh-ground black pepper, chervil, and one-quarter white wine tarragon vinegar to three-quarters of olive oil.

Delmonico potatoes. Put hashed in cream potatoes in a buttered shirred egg dish, sprinkle with grated Parmesan cheese, and bake in oven until brown.

NOVEMBER 5

BREAKFAST

Wine grapes

Bacon and eggs

Rolls

Coffee

DINNER

Bacon and eggs. See ham and eggs.

Fried bacon. Thin slices of bacon fried slowly in pan in own fat. Should be crisp.

Waffles. One-half pound of flour, one-half teaspoonful of baking powder, two eggs, two ounces of sugar, two ounces of butter, a little mace and a little milk. Make a batter a little stiffer than for wheatcakes. Bake in waffle iron, but do not have the iron too hot.

Potage Lamballe. One-half purée of peas and one-half consommé with tapioca, mixed.

Boiled salmon, mousseline. Boil salmon in the same manner as trout.

Sauce mousseline. To one pint of Hollandaise add one cup of whipped cream and stir in gently.

Little neck clams. Same as oysters on shell.

Potatoes nature. Plain boiled potatoes cut in the shape of a small egg.

Roast sirloin of beef. See tenderloin of beef.

Cauliflower au gratin. Put some dry, boiled cauliflower on a buttered dish, cover with well-seasoned cream sauce, sprinkle with grated Parmesan cheese, put a little butter on top and bake

in oven until brown.

Potatoes Laurette. To a cup of boiling water add one ounce of butter and stir in one-half cup of sifted flour, mixing it well. Allow to cool slightly and add the yolks of two eggs. Mix this dough with equal parts of fresh-boiled potato that has been passed through a sieve. Roll in flour in the form of a pencil and about two inches long, dip in egg and bread crumbs, and fry in swimming fat or lard. Serve on a napkin.

Cole slaw. Slice the leaves of a white cabbage very fine. Put in salad bowl and use dressing as desired. See salad dressings.

Chocolate ice cream. Prepare the same as vanilla ice cream, but in place of the vanilla bean use two ounces of cocoa, or two ounces of melted chocolate.

NOVEMBER 6

BREAKFAST

Scrambled eggs with ham

Stewed fruits

Coffee

DINNER

Scrambled eggs with ham. Boiled ham cut in small dices and one small piece of butter. Put in vessel and add scrambled eggs. See plain scrambled eggs.

Canapé of sardines. Skin and split the sardines. Place on buttered toast, garnished with chopped eggs

around the edges, and serve on napkin with quartered lemon and parsley in branches.

Fried smelts. Season the smelts, roll in flour, then in beaten eggs, and finally in bread crumbs. Fry in swimming fat and serve on napkin with fried parsley and lemons quartered. Sauce separate.

Fried parsley. Parsley in branches, well-washed and dried in towel. Fry in very hot swimming fat or lard for a second, as it fries very quickly. Salt and pepper. Can be used for garnishing fried fish and other dishes.

Tartar sauce. One chopped gherkin in vinegar, one tablespoonful of capers, a little chervil, parsley, chives and a tablespoonful of French mustard. Stir well into a cup of mayonnaise sauce.

Stewed celery in cream. Cut stalks or outside leaves of celery into one inch lengths. Wash well, parboil in salt water and allow to cool. Put back in salt water and boil until soft. Add one-half cup of cream sauce, a small piece of butter, one-half cup of cream, and season with salt and Cayenne pepper. Simmer for five minutes.

French fried potatoes. Cut raw potatoes in strips one-third inch thick and two inches long. Fry in swimming lard, but do not have it too hot. When potatoes are done remove from pan and let the fat become as hot as possible. Fry the potatoes again until they are a golden yellow. Remove, salt, and serve on a napkin. Do not cover, as this will cause them to become soft and spongy.

Tuna fish salad. (Thon mariné). This fish can be obtained in cans. Put in salad bowl some sliced

lettuce with the tuna on top. Garnish with lettuce leaves and serve with French dressing. Do not mix until ready to serve.

Fancy ice cream. Fill fancy lead moulds with any kind of ice cream, using different colors in the same mould if desired. Cover with cracked ice and rock salt for thirty minutes. Remove and serve on doilies.

NOVEMBER 7

BREAKFAST DINNER

Strawberries in cream

Oatmeal

Shirred eggs

Rolls Coffee

LUNCHEON

Potato and leek soup

Broiled halibut steak, maître d'hôtel

Homemade beef stew
Lemon water ice
Fruit cake SUPPER
Demi tasse

Shirred eggs, plain. Put eggs on buttered shirred egg dish and cook slowly. Salt and pepper.

Potato and leek soup. Simmer in butter one chopped onion and four stalks of leeks cut in small dices. When golden yellow add one tablespoonful of flour, mix, add one pound of potatoes cut in dices one-quarter inch square, one quart of stock or bouillon, and a bouquet garni. Boil until potatoes are done. Season with salt, pepper, a little grated nutmeg and chopped parsley.

Bouquet garni. Tie in a bundle a small piece of

celery, of leek, and of parsley in branches, with a bay leaf, two cloves, a sprig of thyme, and, if desired, a clove of garlic, in the center. This is used for flavoring stews, soups, fish, etc.

Broiled halibut, maître d'hôtel. Cut halibut in slices one inch thick. Salt and pepper, dip in olive oil and broil. Serve with maître d'hôtel sauce, quartered lemon and parsley.

Homemade beef stew. Three pounds of rump, hip, or flank beef, cut into squares two inches thick. Season the meat and simmer in sauce pot with two chopped onions and three ounces of butter. When brown add two tablespoonsful of flour and simmer again. Then add hot water enough to cover the meat, and a bouquet garni. Cook for one hour and then add one pound of potatoes cut in squares one inch thick, and leave on fire until potatoes are soft. Take out the bouquet, add one cup of purée of tomatoes and boil for five minutes. Serve with a sprinkle of chopped parsley.

Consommé with sago. Bring one quart of consommé to a boil and then let one-third of a pound of sago run slowly into it. Cook for ten minutes.

Écrevisses en buisson. To three quarts of boiling water add one sliced onion, one carrot, a bouquet garni, one glassful of vinegar, and salt. Boil for five minutes. Then put in three dozen écrevisses, or crayfish, and boil for ten minutes. Serve on napkin with parsley and lemon, or serve in its broth if desired. For most écrevisses dishes the sauce is made "en buisson" first and then prepared in fancy fashion following.

Leg of veal, au jus. Put leg of veal in pan and treat

same as roast veal. Baste often.

Browned mashed potatoes. Put in buttered egg dish some mashed potatoes. Sprinkle with grated Parmesan cheese, place a little butter on top, and bake in oven.

Peas and carrots in cream. Put in pot one pint of boiled peas, one pint of boiled French carrots, one cup of thick cream, salt and a pinch of sugar. Boil for a few minutes and thicken with a half cup of cream sauce.

Omelet with jelly. See omelet with strawberries. Roll the omelet in pan, put any kind of jelly in center, turn over on platter, and burn with hot iron.

NOVEMBER 8

BREAKFAST AFTERNOO

Bananas and cream

Force and cream

Crescent rolls Cocoa

LUNCHEON DINNER

Cream of potato soup

Radishes

Broiled tenderloin steak, Bordelaise sauce

Gendarme potatoes

Asparagus tip salad

Vanilla éclairs Demi tasse

Force and cream. Serve raw force on a compote dish, with cream and powdered sugar separate.

Cream of potato soup. Simmer a little sliced onion, leeks, celery, one bay leaf, a clove and a piece of pig skin, or a raw ham bone, in butter. Then add one cup of flour and simmer again. Pour in two quarts of boiling milk and two pounds of sliced raw potatoes and boil until the potatoes are soft. Season with salt and a little Cayenne pepper, and strain through a fine sieve. Before serving add the yolk of one egg mixed with a cup of thick cream, and stir in gradually three ounces of sweet butter.

Radishes. Wash well. The red skin of the turnip-shaped species may be cut back, beginning at the

bottom point and extending toward the top, in the form of open leaves, to make them look like open roses, if desired. Serve on cracked ice.

Broiled tenderloin steak. Salt and pepper the steak and dip in olive oil before broiling. Garnish with watercress and serve with maître d'hôtel sauce.

Bordelaise sauce. Simmer four shallots, chopped very fine, in two ounces of butter. When thoroughly warmed through add one-half glass of Bordeaux claret and reduce until nearly dry. Then add one pint of brown gravy and boil for five minutes. Then add one-quarter of a pound of sliced parboiled beef marrow, and a little chopped garlic, if that flavor is desired. Sprinkle with chopped parsley, and before serving stir in slowly two ounces of fresh butter. Serve poured over meats, or separate.

Gendarme potatoes. Peel some small potatoes and cut lengthwise in eight or more pieces. Put in roasting pan with salt, pepper and a piece of butter, and roast in oven for seven minutes. Add a sliced onion, mix well, and again roast, turning often.

Chicken sandwich. Slice boiled or left over roast chicken, very thin. Cut the bread thin and spread with sweet butter. Place the chicken between slices of the bread with a sprinkle of salt and pepper. Trim, and cut in shape desired.

Purée of tomato soup, with rice. Add one-half cup of boiled rice to each portion of purée of tomato soup.

Artichoke, Hollandaise. See boiled artichokes. Sauce Hollandaise served separate.

Lobster, Newburg. Cut the meat from the tails of

California lobsters, in slices one-quarter inch thick. Put in sauté pan with butter, salt and pepper, and simmer for five minutes, or until the meat has a little color, over a quick fire. Then add for each lobster tail one cup of thick cream and one pony of brandy, and cook for two minutes. Thicken with yolks of two eggs mixed with a little cream, some very dry sherry wine, and a pinch of Cayenne pepper. Serve in chafing dish. Serve Madeira or sherry wine separate.

NOVEMBER 9

BREAKFAST

Orange juice

Cream toast

Coffee

DINNER

LUNCHEON

Eggs au beurre noir

Hamburg steak

Lorraine potatoes
Cole slaw, Thousand Island dressing
Limburger cheese
Rye bread and pumpernickle SUPPER
Coffee

Orange juice. Strain the juice of peeled oranges through a napkin, and serve in glass surrounded with fine ice.

Eggs au beurre noir. Use soft-fried or shirred eggs. Put a piece of butter in hot frying pan and when nearly black and smoking add a dash of vinegar, and pour over the eggs. Drop a few capers and chopped parsley on top, and salt and pepper.

Hamburg steak. To one and one-half pounds of trimmed beef, add four ounces of beef marrow, and pass through meat chopper, medium fine. Simmer some chopped onions in butter until nice and brown. Mix the meat and onions with salt, pepper, one raw egg, some chopped parsley, and a dinner roll soaked in water and chopped fine. Form the meat in round

steaks one-half inch thick, roll in bread crumbs, and fry in pan in butter for about ten minutes. Remove the steaks carefully. Add a spoonful of flour to gravy in pan, simmer a little, and then add one-half cup of stock or water, pepper and salt, and strain before serving.

Lorraine potatoes. Simmer one chopped onion and one-quarter pound of salt pork cut in small dices, in one ounce of butter, for five minutes. Then add three pounds of potatoes cut in pieces one inch square, one pint of stock or bouillon, salt and pepper, and a bouquet garni. Cook until soft and sprinkle with chopped parsley before serving.

Thousand Island dressing, for salads. Two soupspoonfuls of mayonnaise, one soupspoonful of Chili sauce, one soupspoonful of French dressing, one teaspoonful of chopped pimentos, one-half teaspoonful of chopped olives, salt and pepper, all well mixed. Use a very cold salad bowl.

Cream of chicken. Place a soup hen in a soup kettle with three quarts of water, a leek, carrot, a little parsley and celery, six pepper berries, and two cups of rice. Boil until fowl is soft. Remove and cut away the white meat from the breast and set aside. Chop the remainder of the meat very fine, return to the kettle, and then strain the entire contents through a sieve. To the strained broth add one quart of milk, and strain again. Then add one-half pint of cream and the yolk of one egg, mixed; also a piece of sweet butter the size of an egg. Then add the breast of the fowl cut in small squares.

Roast tame duckling. See roast chicken. Also see stuffings.

NOVEMBER 10

BREAKFAST

Shredded wheat biscuit

Boiled eggs

Rolls

Coffee

DINNER

Shredded wheat biscuits. Put the biscuit in a deep dish. A little boiling water poured over it will enable you to economize on cream.

Philadelphia pepper pot. Simmer in kettle four large onions chopped fine, one piece of celery, two leeks, one green pepper cut in very small squares, and one-quarter pound of butter. When done add

two soupspoonsful of flour, and simmer again; add two quarts of stock, two pounds of tripe and one pound of potatoes cut in small squares, a bouquet garni and salt. Cook for two hours. Before serving remove the bouquet garni, add a tablespoonful of fresh-ground pepper, a little chopped parsley and some flour dumplings. Let the flour dumpling dough run through an ordinary sieve into boiling water and boil for just a minute.

Flour dumplings. One cup of flour, two eggs, three-fourths of a cup of milk, salt, and a little nutmeg. Mix well. Pass through colander with holes of about one-third inch in diameter, into boiling salt water. Boil for about three minutes, drain off water, put on platter and pour some brown butter over them.

Brown butter sauce. Put good-sized piece of sweet butter into frying pan and allow to brown. May be served poured over the dish, or in separate sauce bowl.

Hulled corn. May be obtained in cans. Follow directions on same. To hull corn is quite a complicated process, requiring the use of lye, etc.

Canvas-back duck. Same directions as for teal duck. Roast for about eighteen minutes.

Celery mayonnaise. Cut raw celery in strips like matches and wash well, then put in napkin on cracked ice, so it will become crisp. Serve with well-seasoned mayonnaise sauce, either on top or separate, as desired.

Pound cake. One-half pound of butter, one-half pound of sugar, one-half pound of flour, five eggs, a little rum and a teaspoonful of baking powder. Beat

the butter with sugar until white, add the eggs one by one, while beating briskly. Mix the flour and the baking powder in together, and last of all add the rum. Put in mould and bake in oven for one hour.

Fruit cake. To the pound cake batter add one-half pound of chopped mixed glacé fruits, and one-half pound of raisins.

NOVEMBER 11

BREAKFAST

Pearl grits and cream

Fried eggs

Rolls

Chocolate

LUNCHEON

Cold assorted meats

Potato salad

Iced tea

DINNER

Pearl grits with cream. See hominy in cream.

Potato salad. Slice three boiled potatoes while hot. Add one small onion chopped fine, some chopped parsley, salt and pepper, two spoonsful of olive oil, and one each of boiling bouillon, or boiling water, and vinegar. Mix carefully so as not to break the potatoes, and serve in salad bowl with lettuce garnishing.

Chicken à la King. Take the breast of a boiled chicken or hen (fowl), and cut in very thin, diamond-shape pieces. Put in pan and add three-quarters of a pint of cream, salt and Cayenne pepper. Boil from three to five minutes. Add a glass of best sherry or Madeira wine. Boil for a minute and thicken with the yolks of two eggs, mixed with one-quarter pint of cream. Put some sliced truffles on top.

Raspberry water ice. One-half pound of sugar, one

pint of water, and one pint of fresh raspberry pulp strained through a fine sieve. Squeeze in the juice of one lemon, add a little coloring if desired, strain and freeze.

Consommé with tapioca. To one quart of boiling consommé add slowly one cup of tapioca, and boil for eight minutes.

Bread and butter sandwiches. Spread sweet butter on thin slices of bread, and place face to face in pairs. Cut in any fancy shape, or roll and tie with soft baby ribbon.

NOVEMBER 12

BREAKFAST	DINNER
Honey in comb	Oyster so style
Boiled eggs	Salted En walnuts
Postum cereal	Fried chi country s
Dry toast	Au gratin
	Cauliflow Polonaise
	Escarole chicory s

LUNCHEON

Cold goose and Virginia ham
Port de Salut cheese
Crackers
Coffee

Chocolat
profitero

Coffee

SUPPER

Canapé r

Postum cereal. A prepared breakfast food obtainable from all grocers. Follow directions on package.

Oyster soup, family style. Boil two dozen oysters with their juice. In a separate vessel boil one quart of milk and one pint of cream. Put both together and add two ounces of sweet butter, and salt and pepper. Before serving stir in some fine cut chives and one-half cup of broken crackers.

Au gratin potatoes. Fill a shallow buttered dish with hashed in cream potatoes. Sprinkle with grated Parmesan cheese, put a little butter on top, and bake in oven until brown.

Cauliflower, Polonaise. Put on a platter some fresh-boiled cauliflower and sprinkle with two finely chopped boiled eggs, salt and pepper and some chopped parsley. In a pan on range put three ounces of sweet butter. When warm add two tablespoonsful of fresh bread crumbs and allow to become well browned. Pour over cauliflower when very hot.

Fried chicken, country style. Put the dressed chicken in salt water and leave for about one hour. Then wash and dry between towels, season with pepper and a small amount of salt, and dredge well with flour. Place in frying pan about three tablespoonsful of lard and two or three slices of fat

breakfast bacon. When bacon is brown remove, and strain the lard, being careful that it is not burned. Have the lard very hot and fry the chicken. When brown, and well done, remove the chicken and strain the lard again through a hair sieve, then return lard to range, and stir in thoroughly one tablespoonful of flour, being careful to have no lumps. Immediately before serving stir into the sauce one pint of cream, and let boil for one minute. Dress with the bacon and parsley in branches.

Canapé Regalia. Regalia is a special fish paste obtainable in cans. To one small can add two ounces of butter, mix well, and spread on fresh toast. Garnish with chopped eggs, serve on napkin with lemon in quarters and parsley in branches.

NOVEMBER 13

BREAKFAST

Bananas and cream

Scrambled eggs with chives

Dry toast

Coffee

DINNER

Pickled oysters. Parboil one carrot and one celery root cut in strips, and one onion sliced fine. Pour off water and finish cooking in one glassful each of white wine, and white wine vinegar, with a spoonful of pepper berries tied in cheese cloth. When done remove the peppers, add three dozen oysters and

bring to a boil. Serve cold with parsley.

Broiled bluefish. Split the bluefish, remove the bones, season with salt and pepper, dip in oil and broil. Serve maître d'hôtel sauce on top, and quartered lemons and parsley.

Boiled sheepshead, Hollandaise sauce. Same as boiled salmon, Hollandaise.

Maryland corn bread. Beat two eggs until very light, and stir in one pint of sweet milk. Then sift one-half pint of coarse corn meal, add a teaspoonful of yeast powder, half a teaspoonful of salt, and a tablespoonful of melted lard or butter. Stir this into the milk and eggs. Mixture must be a thin batter. Bake in small bread pan or muffin rings.

Chicken, Diva. Prepare the chicken as for roast and stuff with rice stuffing. Put chicken in kettle and cover with stock or water. When done prepare a suprême sauce with the stock, pour over the chicken, and sprinkle with chopped Virginia ham. Carve at table.

Rice stuffing. Simmer a small chopped onion in butter, add one cup of washed rice, three cups of stock or bouillon, season, and cook in oven for twenty minutes. Then add two truffles cut in small squares. This stuffing is used for poultry, game, peppers, tomatoes, etc.

Suprême sauce. Melt three ounces of butter, add two ounces of flour, and simmer, but do not allow to brown. Add one and one-half pint of chicken stock, reduce for ten minutes, thicken with the yolk of one egg, a cup of cream and a small piece of sweet butter. Season with salt and a little Cayenne pepper.

This sauce may be used with many entrée dishes.

Potage Cambridge (soup). Melt three ounces of butter in vessel, add two ounces of flour, and simmer for five minutes, or until golden yellow. Add one pint of veal broth or stock, one-half pint of purée of tomatoes and the trimmings of a few fresh mushrooms. Cook for twenty minutes, strain through sieve and add fine-cut strips of fresh mushrooms sauté in butter. A pony of dry sherry wine may be added if desired.

Strawberry ice cream. One pint of cream, one quart of milk, the yolks of eight eggs, one-half pound of sugar, one pint of strawberry pulp or strained strawberries, the juice of one lemon and a little coloring. Put the milk with half the sugar on the fire to boil. Mix the remainder of the sugar with the eggs, stir the boiling milk into it, and cook until it becomes creamy, but do not allow it to boil. Remove from the fire, add the cream, strawberry pulp and lemon juice, cool and freeze.

NOVEMBER 14

BREAKFAST

Grapefruit with vanilla sugar

Finnan haddie in cream

Puff paste crescents

Oolong tea

DINNER

Puff paste crescents. Two pounds of flour, one pound of butter, one pint of milk, one ounce of salt, one and one-half ounces of sugar and two ounces of yeast dissolved in warm water. Mix one-half pound of the flour with one-half pint of water and the dissolved yeast. Stand in warm place for about twenty minutes. Put the remainder of flour on board and mix in the yeast paste; when sufficiently risen, add salt, sugar and milk, make a stiff dough and

allow to stand for a few minutes. Roll out, put the butter into the dough as for ordinary puff paste, and roll in the same way, but giving it only half the number of turns.

Stock for soup. Two pounds of beef bones and a marrow bone, if you can obtain one, two gallons of water, a carrot, onion, leek, piece of parsley, a bouquet garni, salt and pepper. Boil for three hours. Strain.

Puff paste (feuilletage). Take one pound of flour and one cup of water and make a smooth paste, but not too soft. Form into a square loaf and let it set for about fifteen minutes. Roll out on floured board about one-half inch thick, and place in the center one pound of butter, well-worked and flexible. Fold the edges of the paste over the butter and roll out about one-quarter inch thick, taking care that the butter does not run out of the dough. Brush off the flour and fold in three. Roll out again to the same thickness as before and repeat the folding. Put in cool place or ice box for about one-half hour, then roll and fold as before. Again rest for one-half hour, and then roll and fold again. The paste will then have six turns in all, and after a little rest it can be used.

Brown gravy. One pound of veal bones, cut in pieces and browned in oven, with one carrot, one onion, a little thyme, one bay leaf, two cloves and three ounces of butter. Baste well, then add three ounces of flour, allow to brown a little, and then add two quarts of water and boil for two full hours. Season with salt, and strain. This gravy is used as a foundation for many fancy sauces, such as sauce Madère, etc.

NOVEMBER 15

BREAKFAST

Stewed rhubarb

Grape-nuts with cream

Yarmouth bloaters

Rolls

Coffee

DINNER

Stewed rhubarb. Peel one pound of rhubarb, cut in two inch pieces, and place in shallow pan. Put on top one-quarter pound of sugar, a small piece of cinnamon, and one-half pint of water. Cover and put in oven for about twenty minutes. Remove, take out the cinnamon, and serve cold in its own juice. Cream and powdered sugar separate.

Grape-nuts with cream. Serve as prepared in package. Cream and powdered sugar separate.

Yarmouth bloater. Imported in cans. Put on broiler and heat through. Serve with maître d'hôtel sauce, quartered lemons and parsley.

Shrimp salad. Season fresh-boiled shrimps with salt, pepper and a little vinegar. Put some sliced lettuce in the bottom of a salad bowl, lay the shrimps on top, and cover with mayonnaise sauce. Garnish with quartered hard boiled eggs, fancy-cut beets, capers and queen olives. Serve very cold.

Julienne potatoes. Cut raw potatoes in thin strips like matches, and full length of potatoes. Fry in swimming fat, lard preferred, until crisp. Remove from fat, salt, and serve on napkin. Do not cover.

Onion soup, au gratin. Simmer three very finely sliced onions in butter until brown. Add one cup of bouillon or consommé, and boil for a few minutes. Put in earthern pot, or petite marmite, and place some slices of toasted French bread, previously prepared, on top. Put one-half cup of grated Parmesan cheese on the bread, set in very hot oven, and bake until the cheese is browned. Season to taste.

Whitefish, maître d'hôtel. Split the fish and remove the bones. Salt, pepper, dip in oil and broil. Serve with maître d'hôtel sauce, quartered lemons and parsley.

Purée St. Germain (vegetable). Strain cooked peas through a fine sieve. Put in pan with a piece of butter, salt and a pinch of sugar. Stir well, and when hot, add a very little thick cream. The purée should be firm, like mashed potatoes.

NOVEMBER 16

BREAKFAST

Stewed prunes

Malta Vita with cream

Poached eggs on toast

Rolls

Coffee

DINNER

Stewed prunes. Wash well one pound of prunes, and soak in cold water for two hours. Put on fire in same water, add a small piece of cinnamon stick, the peel of a quarter of a lemon, and two ounces of sugar, and cook on slow fire until soft. It will require about one hour. If an earthern pot with cover is used, put in bake oven for about two hours. The flavor will be better.

Malta Vita. Serve with powdered sugar, and cream, separate.

Hors d'oeuvres variés. (Appetisers assorted). Hors d'oeuvres are different delicacies, and, except in rare instances, are served cold. They consist of caviar, pickled oysters, Lyon sausages, any kind of fish salad, pâté de foie gras, smoked salmon, smoked goose breast, and many others. From one dish to two dozen kinds may be served, allowing the guests to make a selection. Each kind should be served on a separate platter, or silver bowl.

Caviar. Leave the caviar three hours on ice. Serve in a glass dish. For each person have a round platter with napkin, a lettuce leaf filled with fine chopped onion and a quarter of a lemon. Thin dry toast and sweet butter separate.

Pâté de foie gras. (Goose liver patty.) Obtainable in cans or terrines, of different sizes. Remove the fat, which is put on top as a preservative, and with a soup spoon, which has been dipped in hot water, cut the paste in thin slices, and serve on lettuce leaves on a napkin. Garnish with meat jelly and parsley in branches. Let the pâté de foie gras stand in ice box a few hours before opening and serving.

Lyon sausage. A kind of imported beef sausage. Slice thin.

Stuffed eggs. Cut hard boiled eggs in two, either way. Mix the yolks with equal parts of sweet butter and pass through a sieve. Add salt, paprika, a little anchovy paste, and some chives. Mix well, and fill the halved eggs. Or the yolks may be mixed with butter, and some poppy or celery seeds, etc. Also with any kind of purée, such as purée of tomatoes,

regalia, chicken, etc. If the filling is put in a pastry bag with a star mould in the bottom, to squeeze it through, the eggs can be filled in an attractive and novel manner. Serve very cold.

Sardines. Serve cold with quartered lemons, on lettuce leaves.

Sliced tomatoes. Have the tomatoes very cold. Peel and slice, and serve on lettuce leaves, with French dressing. To peel, put tomatoes in hot water for ten seconds, and peel immediately.

NOVEMBER 17

BREAKFAST

Baked apples

Boiled eggs

Toast

Coffee

DINNER

Grapefruit with cherries. Cut the grapefruit in two pieces. Split some maraschino cherries and decorate. Pour a little maraschino on top.

Steak and kidney pie. Use individual pie dishes. A slice of raw sirloin steak one-half inch thick, cut in two. Two lamb kidneys cut in two. Salt, pepper, and roll in flour, put in pie dish and cover with a little cold water. Cover with piecrust dough and bake in oven for about eighteen minutes. Serve in the dishes in which they were baked, on napkins.

Butterball duck. Roast in hot oven for about twelve minutes.

Assorted cakes. Any kind of small cakes. Serve on a compotier, on doily. The more varied the assortment the better.

Maryland beaten biscuits. To one pint of sifted flour add one heaping teaspoonful of lard, or butter, and a little salt. Mix with one pint of sweet milk to stiff dough. Beat with a mallet for one hour. The

success of same depends upon the beating. Shape as for tea biscuits and bake.

Macaroons. Mix one pound of almond paste with one pound of powdered sugar. Add the whites of six eggs and a spoonful of flour and mix well. Squeeze through a pastry bag onto paper, moisten the tops with water, using a brush, and bake in a very slow oven for about twenty minutes.

Lady fingers. Eight eggs, with the yolks and whites separate, one-half pound of sugar, one-half pound of flour, and some vanilla flavoring extract. Beat the sugar with the yolks until light; then beat the whites very stiff. Mix the flour with the yolks and sugar, then add the beaten whites and mix lightly. Dress on paper with a plain pastry bag, in the shape wanted. Dust powdered sugar on top and bake in a moderate oven.

NOVEMBER 18

BREAKFAST

Guava jelly

Oatmeal with cream

Rolls

Coffee

DINNER

Mariniert herring. Soak six salt herrings in water for twelve hours. Then put in pot with one sliced onion, some whole parsley, a spoonful of whole black pepper berries, three bay leaves and six cloves. Mix one teaspoonful of English mustard with a cup of vinegar and pour over herring. Cover all with thick cream, shake well to thoroughly mix, and let stand

for two days before serving. Serve with thin slices of one lemon on top, or, if desired, the lemon may be put with the herring for a day.

Calf's liver, sauté. Slice the liver one-quarter inch thick, salt, pepper, roll in flour and fry in butter. Do not fry too long as it will make the liver tough. Serve on a platter with its own gravy, chopped parsley, and quartered lemons.

Sauce piquante. Simmer one chopped onion with a piece of butter. Add two spoonsful of crushed pepper berries and half a glass of vinegar. Reduce almost dry. Then add one pint of brown gravy, boil for fifteen minutes, and strain. Chop fine one-half cup of gherkins, put into the sauce and boil for a few minutes. Add a sprinkle of chopped parsley.

Fried egg plant. Peel and cut the egg plant into slices one-quarter of an inch thick. Salt, pepper, roll in flour, then in beaten eggs, and finally in bread crumbs. Fry in swimming lard, fat, or butter. Place on napkin, sprinkle with a little more salt, and garnish with parsley.

Purée of game soup. Simmer the carcasses or meat of almost any kind of game, such as duck, rabbits, hares, venison, bear, etc. Cut in pieces and add one carrot, an onion, two bay leaves, two cloves, a piece of celery, a little thyme, some pepper berries and four ounces of butter. Roast all together until nice and brown. Add a cup of flour and simmer again until the flour is of a brownish color. Then add one and one-half quarts of bouillon, or stock, and boil for an hour. Strain, pressing all the soft parts of the game through the sieve, and season with salt and Cayenne pepper. Before serving add one-half glass of dry sherry wine or Madeira.

Purée of game, St. Hubert. Add to above soup some square cut pieces of roasted game, before serving.

Stewed celery, au Madère. Wash well and cut the celery stalks in pieces one inch long. Parboil in salt water, cool, and put back to boil in enough stock to cover. When nearly done drain off most of the stock, add a cup of brown gravy, and boil until soft. Salt and pepper, and add a little dry sherry or Madeira before serving.

Paille potatoes (straw). Cut in thin strips like straws the full length of the potato. Fry in very hot lard, serve in napkin, and salt when first removed from fat.

Fancy macaroons. Mix one pound of almond paste, three-quarters of a pound of powdered sugar, the whites of five eggs and one spoonful of flour. Put in pastry bag with a fancy tube and squeeze the paste through, about the size of a half dollar. Put half of a glacé cherry on top and let stand over night in a dry place. Bake in oven for ten minutes.

NOVEMBER 19

BREAKFAST

Stewed apples

Pettijohns with cream

Ham and eggs

Dry toast

Oolong tea

DINNER

Canapé Riga. One-half tuna fish (thon mariné) and

one-half caviar mixed. Spread on thin toast, buttered. Decorate around the edges with chopped eggs, quartered lemon and parsley in branches.

Planked smelts, en bordure. Split some large smelts down the back and remove the bones. Place on a buttered plank with salt, pepper and a little butter on top. Put some potato, prepared as for potato croquettes, into a pastry bag with a star tube, and press out a border around the fish about an inch high. Put in oven and bake for about fifteen minutes. Serve with a little maître d'hôtel butter on top, and garnish with quartered lemons and parsley.

Sauce Colbert. Chop three shallots very fine, and simmer in butter. Add one-half glass of claret, and reduce almost dry. Then add one pint of brown gravy and cook for ten minutes. Before serving add three ounces of sweet butter, the juice of one lemon, and some chopped parsley.

Potage santé (soup). Wash a good handful of sorrel and slice very thin. Put in pot with three ounces of butter and simmer slowly for ten minutes. Then add one quart of bouillon, or consommé, and boil for a few minutes. Thicken with the yolks of two eggs mixed with a cup of cream. Before serving put in some French bread, or rolls, that have been dried in the oven, and cut like chip potatoes.

Boiled crabs. Put two live crabs in a pot and cover with cold water. Add one glass of white wine vinegar, an onion, carrot, a bouquet garni and salt. Boil for thirty-five minutes and let become cool without removing from the water. Serve cracked, cold, with mayonnaise or any kind of cold sauce; or remove from shell and serve as a salad; or prepare hot in many ways.

Crab meat, au beurre noisette. Put some fresh-boiled crab meat on a platter and season with salt and pepper. In a frying pan put a quarter pound of sweet butter. Simmer until of a hazel color, and pour over crab meat. Sprinkle with chopped chervil, or parsley, on top, and garnish with lemon.

Waldorf salad. Half white celery and half apple, cut in small squares. Put both in salad bowl, but do not mix. Cover with mayonnaise and season to taste.

NOVEMBER 20

BREAKFAST

Honey in comb

Waffles

Kippered herring

Baked potatoes

Rolls and coffee

DINNER

Eggs Marigny. Put in a buttered cocotte dish a very thin, small, slice of ham, with two parboiled oysters on top. Break an egg over all, salt, pepper, cover with cream sauce and a little grated cheese, and bake in oven until done.

Consommé Cialdini. Cut some carrots, turnips and potatoes, with a fancy cutting spoon, to the size of a large pea. Cook each separate in salt water. When done put in consommé and add the boiled white meat of chicken cut in small squares, a few boiled or canned peas, and some chervil. Serve separate some very thin slices of French bread or rolls.

Larded sirloin of beef. Remove the skin and fat of the sirloin, half way near the thick part. Lard same and roast in the usual manner.

Richelieu. A garnish for beef and other meats. Is prepared in various styles. Here are four good ones.

Stuffed tomatoes with rice Créole, stuffed fresh mushrooms à la D'Uxelles, braised lettuce and potatoes château.

Tomatoes, whole and baked, string beans, mushrooms and potatoes château.

Bouquet of all kinds of vegetables, fillets of anchovies, mushrooms and green olives.

Buttons of artichokes stuffed, stuffed tomato, mushrooms, lettuce braisé and potatoes château.

Fillet of bass, 1905. I originated this style in 1905, hence the name. Cut fillets of any kind of bass in pieces about three inches square, and free from skin and bones. Place on a piece of toast in a buttered shirred egg dish; salt, pepper, and place three nice heads of fresh mushrooms sauté in butter, on top of the fish. Put a soupspoonful of maître d'hôtel butter on top of the mushrooms, cover with a glass globe and bake in oven for twenty minutes. Just before serving uncover the fish, pour a little white wine sauce on top, re-cover, and serve.

Salade Doucette. Field salad.

Meringue glacée, Chantilly. Same as meringue glacée à la vanille. But decorate with whipped cream, passed through a pastry bag with a star tube.

NOVEMBER 21

BREAKFAST

Bar le Duc jelly

Horlick's malted milk

Boiled eggs

Maryland beaten biscuits

DINNER

Stuffed eggs with crab meat. Cut in two some hard-boiled eggs and remove the yolks. Fill the whites with fine-chopped crab meat mixed with a very thick mayonnaise. Chop the yolks and mix with a little chopped parsley, and sprinkle over the eggs. Serve very cold.

Broiled salmon steak. Cut a slice of salmon about one inch thick, salt, pepper, dip in oil and broil. Serve on platter with maître d'hôtel sauce, and garnish with quartered lemons and parsley in branches. Or serve with anchovy butter or other

sauce, either on top or separate.

Anchovy butter. Fresh butter mixed with anchovy paste and the juice of a lemon.

Breaded lamb chops. Salt and pepper the chops, roll in flour, then in beaten eggs, then in bread crumbs, and fry in butter.

Spaghetti Milanaise. Boiled spaghetti cut in two inch lengths, a slice of boiled ham, a slice of tongue, six mushrooms and one truffle cut in strips the same size as the spaghetti. Put all in one pot, add a little tomato sauce, salt and pepper, and let simmer for a few minutes. Serve grated Parmesan cheese separate. If served as a garnish with "lamb chops, Milanaise," mix the cheese before serving.

Consommé Royal. Beat four eggs and season well. Add one pint of warm (not hot), consommé, put in a buttered mould and set in a pan of hot water. Cook slowly in a moderate oven. When the custard is done allow to cool, and cut in any shape desired. Serve hot consommé, with royal custard as a garnish.

Skatefish au beurre noir. Place the skate in boiling water for a few minutes, when the skin may readily be scraped off. Put in cold water, add a little milk to make the fish white, salt, and bring to a boil. Take off the fire, but leave in the water for ten minutes. Then put fish on platter, salt, pepper, sprinkle with a little vinegar, a few capers and some chopped parsley. Put in frying pan a quarter pound of butter, allow to become almost black, and pour over fish.

Roast top sirloin of beef. Same as roast sirloin of beef.

Forestière, for sauce. Sliced fresh mushrooms,

simmered in butter. Add brown gravy and boil for ten minutes. Before serving stir in a little sherry wine.

Yorkshire pudding. One cup of milk, one-half cup of flour, two eggs, and one teaspoonful of baking powder. Mix well, add salt, pepper and one-half cup of chopped beef suet. Bake in roasting pan with beef fat from your roast. When done cut in squares.

NOVEMBER 22

BREAKFAST

Grapefruit

Germea with cream

Crescents

Cocoa

DINNER

Germea and cream. Powdered sugar and cream separate.

Scrambled eggs, Morocquaine. Cut cèpes in small squares, fry in butter and place in middle of scrambled eggs. Tomato sauce around the edge.

Lamb trotters, poulette. Cook lambs' feet in stock or water with salt, and one carrot, an onion and a bouquet garni. When done pour poulette sauce over all.

Sauce poulette. Simmer three shallots in butter, but do not brown. Add one-half glass of white wine and reduce till almost dry. Then add chives sliced fine, sliced French mushrooms, and one pint of sauce Allemande. Boil for a few minutes, and bind with the yolk of an egg and a piece of fresh butter.

Bisque of clams. Simmer one onion, a little celery and leeks, one bay leaf and a few pepper berries in butter. Add the juice of one quart of clams, one pint of fish broth or water, and one cup of rice, and boil for an hour. Strain through a fine sieve, put back on fire and add one pint of cream. When hot add three ounces of butter, salt and a little Cayenne pepper. Parboil the clams, add the juice to the soup, cut the clams in small pieces and serve in the soup terrine. If desired both clams and broth can be used in making

the bisque, and all strained before serving.

Tournedos Massenet. Small tenderloin steaks sauté in butter, and seasoned with salt and pepper. Garnish in bouquets with hearts of artichokes cut in four, sliced cèpes, small squares of tomatoes sauté in butter, French fried onions, and Olivette potatoes. Serve with sauce Madère.

Jets de houblons. (Hop sprouts). Can be obtained in cans. Warm in their own juice, drain, serve in vegetable dish, and cover with Hollandaise sauce.

Mince meat. One pound of beef suet chopped fine, one pound of boiled beef cut in very small dices, one pound of seedless raisins, one pound of cleaned currants, one-half pound of seeded Sultana raisins, one-half pound of citron cut in very small dices, one-pound of orange and lemon peel mixed and chopped fine, two pounds of chopped peeled apples, one ounce of ground cinnamon, one ounce of cloves, allspice, ginger and mace mixed, one pint of rum, and one pint of brandy. Mix well, put in jars and keep in cool place. Use as needed.

Mince pie. Line pie plate with dough as for apple pie. Put in mince meat, and finish as for apple pie. Serve warm with a piece of American cheese on the side.

NOVEMBER 23

BREAKFAST

Baked apples

Baked beans, Boston style

Boston brown bread

Coffee

DINNER

Stuffed tomatoes, Noyer. Cut the tops off two nice

tomatoes, scoop them out and season with salt and pepper. Mix fresh bread crumbs and chopped English walnuts in equal parts and fill the tomatoes with same. Put a piece of butter on top and bake in moderate oven for ten minutes.

Baked apples. Wash and core the apples. With a sharp knife cut a circle through the skin, around the apple, above the center, to prevent the apples from bursting. Place on a pan and fill the hole in each with sugar mixed with a little ground cinnamon. Put a small piece of butter on top of each, and a little water in the bottom of the pan. Bake in a moderate oven. Serve with their own juice. Cream separate.

Baked beans, Boston style. Soak three pounds of white beans over night in cold water. Then put same in a one and one-half gallon earthern pot with one-half cup of molasses, one soupspoonful of English mustard mixed with a cup of water, a little salt, and one whole piece of fat, parboiled salt pork. Pour in just enough water to moisten, cover, and put in bake oven for four hours. Or in a not too hot range oven for two and one-half hours. If range is used, be careful that they do not burn. Serve from pot, or in small individual pots, with Boston brown bread separate.

Écrevisse salad, gourmet. Cover the bottoms of four dinner plates with chicory salad. In the center make a nest of celery cut in thin strips like matches. On top of that one well-washed fresh mushroom head, cut the same way, and to cap all, put the tails of six écrevisses. Sprinkle with salt and pepper, and a sauce of one-third tarragon vinegar and two-thirds olive oil. Cut two truffles like matches, and with some fine chervil, sprinkle all over the salad.

Eggs Henri IV. Breaded poached eggs fried in swimming lard. Place on a piece of toast spread with purée de foie gras, and cover with sauce Périgordine.

Sauce Périgordine. To one cup of brown gravy add one spoonful of chopped truffles reduced in sherry wine. Season with salt and Cayenne pepper.

Broiled squab chicken. Split a squab from the back, salt, pepper, moisten with a little olive oil and broil. Serve on toast, with maître d'hôtel sauce, quartered lemons and watercress.

NOVEMBER 24

BREAKFAST

Florida grapefruit

Eggs Bercy

Rolls

Coffee

DINNER

Eggs Bercy. Fry some small breakfast sausages and cut in pieces one inch long. Make some shirred eggs. When half cooked add the sausages and a very little tomato sauce. Season with salt and pepper and finish cooking.

Broiled pig's feet, special. Take some boiled pig's feet, split, and remove the upper bones. Season with salt, pepper and olive oil, roll in fresh bread crumbs, and broil. See sauce below.

Sauce special. Two-thirds tomato ketchup, one-third tomato sauce, a little paprika, a little Worcestershire sauce. Bring to a boil and serve.

Boiled pig's feet. Roll two pig's feet very tightly together with cheesecloth, so they will lay straight when cooked. Put in vessel, cover with cold water, season with salt, whole black peppers, carrot, onion, and a bouquet garni. Boil until well done. If

necessary to keep them after cooking, place in an earthern pot in their own broth.

Fried apples. Peel, core, and cut the apples in five or six pieces. Roll in flour and fry in swimming fat or lard. Serve on a napkin.

Icing or frosting, for glacé cakes, éclairs, etc. One and one-half pounds of icing sugar, a pony of water or fruit juice, and the whites of two eggs. Mix and heat over slow fire, stirring continually with a wooden spoon. Do not let it boil. Flavor according to desire. For chocolate frosting add a little melted cocoa.

Cream puffs. One-quarter pound of butter, one cup of water, one cup of milk, four eggs and one-quarter pound of flour. Put the butter, water and milk into a sauce pan and boil. Remove from the fire and add the flour, mixing with a wooden spoon. Then add the eggs one by one, beating well. Dress them on a buttered pan, and about two inches in diameter. Moisten the tops with eggs, and sprinkle with chopped almonds. Bake in a medium oven for about twenty minutes, then slit one edge and fill with sweet whipped cream. Dust some powdered sugar on top and serve.

Chocolate éclairs. Same dough as for cream puffs. Dress them on a buttered pan in the shape of lady fingers, and bake in hot oven. Split at one side and fill with sweet whipped cream. Coat with chocolate icing. Pastry cream may be used instead of whipped cream, if desired.

Pastry cream. Pint of milk, one-half of a vanilla bean, one-quarter pound of sugar, three eggs and one ounce of corn starch. Mix the eggs, sugar and corn

starch. Boil the vanilla bean and add to the eggs. Mix well with a whip, put on fire and keep stirring until thick. When cold use it for filling small cakes, cream puffs, éclairs, etc.

NOVEMBER 25

BREAKFAST

Preserved figs

Wheat cakes

Rolls

Coffee

DINNER

LUNCHEON

Anchovy salad

Poached eggs, sans gêne
Navarin of lamb, printanier
Baba au rhum SUPPER
Demi tasse

Wheat cakes. Sift together into a bowl one-half pound of flour and one teaspoonful of baking powder. Add one ounce of sugar, one ounce of melted butter, one egg and a little milk. Mix all into a medium thick batter. Bake on a hot griddle iron. Serve honey or maple syrup, and sweet butter separate.

Breakfast rolls. Three pounds of flour, one ounce of salt, one ounce of sugar and two ounces of yeast. Scald the milk and pour it over the sugar, salt and butter. Melt the yeast in luke-warm water, mix with the milk, etc., and add half of the flour. Beat well, cover, and let raise. Then add the remainder of the flour and let it raise again until it is twice its original volume. Put on table, roll in shape desired, place on pan, and let raise again. Brush the top with melted butter, and bake.

Anchovy salad. Put sliced lettuce on the bottom of a pickle dish. Place fillets of anchovies crosswise over the lettuce. Garnish all around with chopped eggs, beets and parsley. Season with French dressing.

Poached eggs, sans gêne. Place a hot poached egg on a heart of artichoke, cover with a slice of parboiled beef marrow. Serve with sauce Bordelaise.

Navarin of lamb, printanier. (Lamb stew). Take

three pounds of shoulder, or breast of lamb, and cut in pieces two inches square. Salt, pepper, and put in sauté pan with a little fat or butter, and allow to roast until nice and brown. Then add a cup of flour and let same become brown. Add a cup of purée of tomatoes and enough hot water to cover the meat, and boil for ten minutes. Parboil three carrots and three turnips and cut in small pieces, and add together with twelve whole small onions fried brown in butter, twelve small round potatoes, and a bouquet garni. Cook until soft, remove the bouquet garni, and serve with chopped parsley and fresh cooked peas on top.

Duchesse potatoes. Make dough as for potato croquettes. Roll on table with a little flour, and cut in the shape of a cork. Flatten and cut a cross on the top with a small knife, brush with yolks of eggs, put on buttered pan and bake in oven. By using a pastry bag with a star mould the tops can be decorated with the dough, in the form of a rose, in place of the cross.

Salade Olga. Cut into small dices two apples, one stalk of celery, two buttons of cooked artichokes, a few asparagus tips, and one truffle. Season with salt, pepper, and a very little vinegar and oil. Place in salad bowl with leaves of lettuce around the sides, and cover with mayonnaise. Garnish with fancy-cut pickled beets and artichokes. Sprinkle with hard-boiled yolks of eggs chopped fine, and parsley.

NOVEMBER 26

BREAKFAST

Oatmeal with cream

Boiled salt mackerel, melted butter

Baked potatoes

Rolls

Coffee

DINNER

Stuffed eggs, Nantua. Cut four hard-boiled eggs in two, lengthwise, and remove the yolks. Mix a piece of butter, the size of an egg, with a little anchovy paste, a very little salt, pepper, paprika, chopped parsley, and the yolks strained through a coarse

sieve. Dress or fill the eggs through a pastry bag, put a slice of pimento on top of each, and serve very cold.

Mutton chops, grilled. Salt and pepper the chops, roll in oil and broil. Garnish with watercress.

Saratoga chip potatoes. Round the potatoes off lengthwise to about the size of a silver dollar. Slice very thin, fry in swimming fat until crisp, remove and salt. Serve on napkin. Do not cover or they will become soft.

Chiffonnade salad. Equal parts of romaine, lettuce, chicory, escarole, sliced cucumbers and quartered tomatoes. Put in salad bowl, pour French dressing over all, and garnish with chopped beets, eggs and parsley.

Cream of asparagus. Prepare same as cream of cauliflower. Use either canned or fresh asparagus.

Whitebait on Graham bread. Wash the whitebait and dry, then put in bowl, season with salt and pepper, and cover with milk. Remove and roll in flour, using a colander to allow the flour to sift through. Fry in swimming lard, which is ready in advance, and very hot. Serve on napkin, and garnish with Graham bread and butter sandwiches, fried parsley, quartered lemon, and sauce Tartar separate, or any kind of cold sauce.

Rheinbraten. Cut sirloin steaks one-half inch thick. Season with salt and paprika on both sides, and fry in hot butter. Dish up on platter with paprika sauce, and garnish with paprika potatoes.

Paprika sauce. Simmer one chopped onion and a chopped slice of raw ham, in a little butter. Add one

cup of cream, two cups of cream sauce, a soupspoonful of paprika, and a little salt. Boil for ten minutes and strain.

Paprika potatoes. Slice fresh-boiled potatoes and put in sauce pan. Cover with paprika sauce, salt, and boil for a few minutes.

NOVEMBER 27

BREAKFAST

Assorted fruits

Boiled eggs

Rolls

Coffee

DINNER

Mignonnette sauce. Take one-half cup of whole white peppers and crush with a bottle on a hard table or marble slab, but not too fine. Mix with four finely chopped shallots, a little chives, one spoonful of salt and one-half pint of white wine or tarragon vinegar. Serve in a green pepper, or a small glass, in center of plate surrounded with oysters or clams.

Planked striped bass. Split the bass, remove the bones, place on buttered plank, season with salt, pepper and a little melted butter over all. Bake in oven until nearly done. Take out and decorate with a pastry bag and a star mould, with some potato prepared as for potato croquettes, forming a border around the fish. Put back in oven and bake until nice and brown. Pour maître d'hôtel sauce on top, garnish with quartered lemons and parsley in branches.

Turkey stuffed with chestnuts. Stuff the turkey with chestnut dressing. Put some thin-sliced pork fat over the breast and tie together. Place in pan with an onion, carrot, a little thyme, bay leaf and fresh piece

of butter. Salt, put in oven and baste all the time. When turkey is done remove from pan, and let gravy set for a few minutes. Take off the fat, add a little stock or water, reduce one-half, add a little meat extract and strain.

Dressing for chicken, turkey, suckling pig, etc. Bake six onions, with the skins on, in oven for ten minutes. Remove the skins and chop very fine. Add turkey, chicken or suckling pig livers cut in very small squares. Then add fresh bread crumbs, a piece of fresh butter, salt and pepper. Mix well, add a little powdered thyme, chopped parsley, add garlic if desired. If for suckling pig add some sage.

Chestnut dressing. Split the shells of two pounds of chestnuts with a sharp pointed knife. Put in oven and when they burst open remove and peel. Put in pot with a small piece of celery, salt, cover with water, boil till done, allow to cool, and mix with dressing described above.

Apple dressing. Peel half a dozen apples, remove the cores, cut in six pieces, put in pan with three ounces of butter and simmer slowly for ten minutes. Mix with above dressing, omitting chestnuts.

NOVEMBER 28

BREAKFAST DINNER

Hothouse raspberries with cream

Oatmeal and cream

Stewed lamb kidneys

Rolls

Coffee

LUNCHEON

Grapefruit with cherries
Turkey hash on toast

Coffee éclairs SUPPER
Oolong tea

Stewed lamb kidneys. Split six kidneys, remove the skin, and cut in thin slices. Have a pan ready with hot butter and fry on a quick fire for a few seconds. Take kidneys from pan, and add one soupspoonful of flour to the sauce and let simmer until brown. Add one cup of stock or hot water, salt and pepper, and reduce one-half. Return the kidneys to the sauce, but do not let them boil or they will become hard. Before serving add a little sherry wine or chopped parsley.

Turkey hash on toast. Cut turkey in small dices, put in sauce pan, cover with two-thirds boiling cream and one-third cream sauce, season, boil for a few minutes, and serve on hot dry toast.

Welsh rabbit. Cut one pound of American cheese in very small dices. Put in pan with a small pinch of Cayenne pepper, one spoonful of ale or beer, one teaspoonful of Worcestershire sauce, and put on fire to melt. Do not stir until cheese is quite soft; then stir well with whip till it is melted and boiling. Pour over toast on a very hot china platter or shirred egg dish.

French bread. One gallon of warm water, two ounces of yeast, three ounces of salt, three ounces of sugar and three ounces of lard. Dissolve the yeast, salt, sugar and lard in the water, and mix in flour enough to form a medium-stiff dough. Work it until smooth, cover with a cloth and let it raise for one-half hour. Then form the dough into long loaves and about two inches thick. Lay them on a cloth dusted with flour and let them raise to nearly double in size. Moisten the tops with milk, make several diagonal

cuts on each loaf half way through, and bake in a rather hot oven.

Homemade bread. One quart of warm water, one quart of warm milk, two ounces of yeast, one ounce of salt and one-quarter of a pound of melted lard or butter. Dissolve the yeast in the milk and butter, and add the salt and butter, or lard. Add enough flour to make a medium dough, mix, beat well and cover. Allow to raise for about four hours. Divide the dough in four parts, roll and place in moulds or pans and let raise another hour before baking.

NOVEMBER 29

BREAKFAST

Orange juice

Scrambled eggs with anchovies

Rolls

Coffee

DINNER

Scrambled eggs with anchovies. Put some fillets of salted anchovies in oil and leave for a few days; or use anchovies in oil. Salt the scrambled eggs lightly and lay the anchovies crosswise over the top.

Écrevisses with mayonnaise. Prepare the écrevisses en buisson. When cold remove the tails from the shells and serve on platter with lemons and parsley. Mayonnaise separate.

Lamb chops sauté, aux cèpes. Fry the chops in sauté pan, in oil. When done put on platter. Slice some cèpes, (a specie of mushroom) season with salt and pepper and fry for a few seconds. Just before removing from the fire add a little garlic, and pour all over the chops. Sprinkle with chopped parsley.

Georgette potatoes. Use potato croquette dough. Roll on table to the thickness of a cork and about ten inches long. Make a hollow the entire length and fill with purée of spinach. Bring the edges of the hollow together and roll again so the spinach will be in the middle of the potato dough and not visible. Cut in pieces two inches long, roll in bread crumbs, and fry

in the same manner as croquettes.

Ravachol salad. Use whole leaves of romaine. Place alternate slices of grape fruit and orange on top until the leaves are covered. Put some narrow strips of red pepper across the top, pour French dressing over all, and decorate with unsweetened whipped cream.

Filet mignon, Chéron. Small fillets of beef sauté in butter. Cover with Béarnaise sauce, and garnish with artichoke buttons, macédoine, (mixed vegetables) and fleurons.

Fleurons. Used for garnishing entrées, Newburg or chafing dish preparations, fish, etc. Take some puff paste, with six turns, roll it to about one-eighth inch in thickness, cut with a half moon cutter about two inches in diameter, and place on a pan moistened with water. Wash the tops with eggs and bake in a hot oven.

NOVEMBER 30

BREAKFAST

Hominy and cream

Calf's liver and bacon

Baked potatoes

Rolls

Coffee

DINNER

Stuffed tomatoes, Nana. Put four nice medium sized tomatoes in boiling water for fifteen seconds. Then dip in cold water and peel. Cut off the tops, scoop out and fill with the following: One-half of the

breast of a boiled chicken, chopped very fine, some chopped walnuts, a little mayonnaise sauce, a little whipped cream, and salt and pepper. Mix well. After filling place the tomatoes on lettuce leaves and cover with thin mayonnaise. Serve very cold.

Calf's liver and bacon. Slice the liver about two-thirds of an inch thick. Salt, pepper, pass through olive oil and broil, but not too well done or the liver will be hard. Serve broiled bacon on top, maître d'hôtel sauce, and garnish with lemon and parsley.

Mustard sauce, cold. For asparagus, artichokes, etc. To one cup of mayonnaise sauce add one soupspoonful of French mustard. Mix well.

Lunch rolls. Two pounds of flour, one ounce of yeast, one ounce of salt, one pint of water. Dissolve the yeast and salt in the water, add the flour and mix, making a rather hard dough. Put into a basin, cover with a cloth, and allow to stand for four hours. Then divide the dough in four parts, roll each one separately into the form of a stick about fourteen inches long and one inch thick. Put on a cloth on a special roll plank made for the purpose. Take care that the rolls are sufficiently far apart so they will not touch when they raise. Let them set for about one-half hour. Then cut each roll of dough in three parts with a sharp knife, make two incisions in the top of each, put into a pan and bake for about twenty minutes.

Cardons à la moelle. Cardon is a vegetable, a thistle-like plant related to the artichoke. It can be obtained in cans. Empty into a vessel and warm in its own juice. Parboil some sliced beef marrow, put into a brown gravy with the juice of one lemon and some chopped parsley. Remove cardon from its broth, put

on a platter and pour the brown sauce and marrow over all.

DECEMBER 1

BREAKFAST

Preserved figs with cream

Force with cream

Dry toast

Coffee

DINNER

Cold fillet of sole, Raven. Cook four fillets of sole in white wine and place on a platter. Simmer two spoonsful of finely chopped shallots in butter, add a few chopped fresh mushrooms, one chopped tomato and the wine used for cooking the fish. Reduce until it becomes thick, cool off, add some chives and chervil chopped fine, and a little mayonnaise. Spread over the fillets, and cover with a mayonnaise rose. Decorate to taste with fancy-cut truffles, pickles, etc. Serve very cold.

Consommé Sévigné. White meat of chicken and smoked beef tongue cut Julienne, (in the shape of matches). Serve in consommé with a sprinkle of chopped chervil.

Sweetbreads braisé, Pompadour. Braise the sweetbreads until about two-thirds done. Cool a little and cover with a thin layer of chicken force meat. Decorate all around with chopped tongue, with chopped truffles in the center. Replace in pan, using the same stock used before, but strained. Cover with buttered manilla paper and return to oven to finish cooking. Serve with own gravy and a little Madeira sauce.

Terrine de foie gras à la gelée. Put the foie gras on ice for a few hours. Carve from the terrine with a table spoon and place on a platter covered with a napkin. Decorate with meat jelly cut in triangles and chopped, and parsley in branches.

Gelée. (Meat jelly). Take any kind of good stock. Put in the whites of six eggs to each gallon to clarify it. Add one pound of chopped raw beef to the gallon. Also one sliced onion, one carrot, one leek, a little celery and parsley, a few pepper berries, one bay leaf and a clove. Stir well and add slowly the hot stock. Soak twelve leaves of gelatine in cold water for ten minutes and add. Bring to a boil slowly, stirring from time to time. When it comes to a boil it must be clear. Strain through very fine cheese cloth, being careful not to stir up the meat so that it will cloud the broth. Season with salt and a very little Cayenne, add a glass of good sherry, and allow to cool.

Meringue à la crème, Chantilly. Whip some cream until stiff, add some powdered sugar, flavor with vanilla. Put one spoonful between each two meringue shells, dress on a plate, and decorate with some of the same cream passed through a pastry bag with a star mould.

DECEMBER 2

BREAKFAST

Baked apples

Oatmeal with cream

Butter toast

Coffee

DINNER

Eggs, Tivoli. Cut a piece of homemade bread into a cube and fry in butter. Open one side with a sharp knife and scoop out the center. Place in the cavity a poached egg, cover with cream sauce, sprinkle a little grated cheese on top, and bake until brown.

Miroton of beef, en bordure. Use left over boiled or braised beef, and cut in thin slices. Put into sauce pan one sliced onion with a piece of butter, and simmer until nice and brown. Then add one gill of vinegar, and a spoonful of French mustard and reduce until almost dry. Now add the sliced beef, cover with brown gravy, season with salt, pepper and a little chopped parsley, and boil for a few minutes. Dish into a deep platter, or individual

shirred egg dishes, make a border of potato croquet dough, sprinkle grated cheese on top and bake till brown.

Consommé Doria. Consommé tapioca, with chopped truffles and sherry wine.

Fillet of sole, St. Malo. Fillet of sole au vin blanc with the addition of lobster sauce with scallops, and lobster and oysters cut in small squares.

Tournedos, Boulanger. Small fillets of beef sauté, with sauce Madère. Garnished with fried calf's brains and artichoke bottoms stuffed with spinach.

Soufflé potatoes. Peel the potatoes to oval shape. Do not wash but wipe with a napkin. Cut lengthwise in strips about an eighth of an inch in thickness. Place in swimming fat or lard that is merely warm and put on fire to get hot. When the potatoes are nearly done they will swim on top of the fat and swell up like little cushions. When all are on top take out and throw into very hot fat to color them. Remove, salt, and serve on napkin.

DECEMBER 3

BREAKFAST

Baked apples

Oatmeal with cream

Butter toast

Coffee

DINNER

Corn Muffins. One-half pound of corn meal, one-half pound of flour, two ounces of melted butter, four eggs, one pint of sour milk, one-half cup of molasses, one teaspoonful of soda and one teaspoonful of salt. Sift together the corn meal, flour and salt. Dissolve the soda in the sour milk, add the eggs, well beaten, the molasses, the butter and the sifted ingredients. Beat well and bake in a well-greased muffin pan.

Eggs en Cocotte, Italienne. Put in buttered cocotte dish one raw egg, cover with sauce Italienne, put a little grated cheese and a small piece of butter on top and bake in oven.

Italienne sauce. Chop six shallots very fine and

simmer in sauce pan with two ounces of butter. Do not let the shallots become brown or they will lose their flavor. Add some chopped fresh or canned mushrooms (about a can full), and one glass of white wine, and boil until reduced almost dry. Then add one and one-half pints of brown gravy, and boil again for a few minutes. Season with salt and pepper to taste, and sprinkle with chopped parsley. This sauce is used for many entrée dishes.

Endive salad. Endive is a species of chicory salad, originally imported from France. Cut in two lengthwise and lay on platter or individual plates. Serve with a sauce of salt, pepper, and one-fourth tarragon vinegar to three-fourths olive oil. Sprinkle with chopped chervil.

Chicken hash, Victor. Take the white meat of a boiled chicken or soup hen and cut in half inch squares, and half as much fresh-boiled potatoes cut the same way. Chop six shallots very fine and simmer in four ounces of sweet butter, but do not let them become colored. Add the chicken and potatoes, and cover with clear chicken broth. Season with salt, pepper and a little chives, and let simmer for five minutes. Serve in a chafing dish with a sprinkle of chopped chervil on top. Melba toast separate.

DECEMBER 4

BREAKFAST

Grapefruit juice

Shredded wheat biscuit with cream

English muffins

Coffee

DINNER

Eggs aromatic. Fry the eggs in oil or poach. Place on toast, cover with tomato sauce, and put a few leaves of fresh mint on top before serving.

English lamb chops, XX Century Club. Broil the chops, garnish with pimentos stuffed with purée of sweet potatoes. Serve with sauce Madère.

Pistache Éclairs. Same as chocolate éclairs. Cover with pistache icing.

Pistache icing. To white icing add some pistache essence, or orange flower extract, and a little green coloring.

Fillet of bass, shrimp sauce. Place the fillets in a buttered pan, season with salt, add one-half glass of white wine, and a little stock or water. When cooked dish up on platter and cover with shrimp sauce.

Shrimp sauce. To some white wine sauce (sauce vin blanc) add some shrimps.

Braised beef with calf's feet. Take a piece of round or rump of beef, season with salt and pepper, put in pot with two onions cut in four, two carrots and a piece of butter. Roast until nice and brown. Then add one spoonful of flour and brown again. Add one glass of claret, one quart of stock, three tomatoes cut in four, or canned tomatoes, and a bouquet garni. Bring to a boil, cover tight and put in oven till very well done. This is braised beef, plain. When served Cumberland style (with calf's feet) add the feet at the same time as the claret and stock, and strain the sauce when done. If the feet are not served with the beef they may be used as an entrée.

Baked Hubbard squash. Cut the squash in four, remove the seeds, salt and pepper, put a piece of butter on top of each piece of squash and bake in oven.

DECEMBER 5

BREAKFAST

Sliced oranges

Boiled salt mackerel

Baked potatoes

Corn bread

Coffee

DINNER

Clam broth. Take hard or soft clams and wash well. Put in vessel with just water enough to cover, a little salt and a small piece of raw celery. Boil for fifteen minutes, and strain through cheese cloth.

Clam broth, Chantilly. Serve whipped cream separate, or on top of each cup.

Consommé en Bellevue. Half chicken broth and half clam broth mixed. Serve in cups with whipped cream on top.

Clam chowder. Chop two onions, one leek, a piece of celery and one green onion in small pieces, also cut one-half pound of salt pork in small squares. Put all together in a vessel with two ounces of butter and simmer till well done. Then add one gallon of stock or fish broth, four potatoes cut in half inch squares, salt, pepper, a little paprika, one teaspoonful of sugar, one teaspoonful of chopped thyme, a little chopped parsley, and four peeled tomatoes cut in small dices; or chopped canned tomatoes. Bring to a boil and let cook for about one hour. Put one hundred well-washed Little Neck clams in a separate vessel and put on fire with one-half glass of water and boil for ten minutes. Strain the broth and add to the chowder. Remove the clams from the shells, cut in four pieces and add to the chowder with one cup of cracker meal, and boil for four minutes. Serve with broken crackers.

Lobster chowder. Same as clam chowder with the exception of lobster cut in small dices instead of the clams.

DECEMBER 6

BREAKFAST

Bananas with cream

Boiled eggs

Dry toast

Chocolate

Whipped cream

LUNCHEON

DINNER

Cream of endives

Fillet of flounder, Chevreuse

Chicken sauté, Ambassadrice

Carrots, Vichy

Fondante potatoes

SUPPER

Escarole salad
Peach ice cream
Assorted cakes
Coffee

Oysters poulette. Open three dozen oysters, put in vessel with their own juice and bring to a boil. Drain off the broth, cover oysters with a pint of poulette sauce, and serve in chafing dish.

Carrots, Vichy. Slice some tender carrots very fine, place in buttered sauce pan, season with salt and a little pepper, and simmer over a slow fire. Then add a little chicken broth or soup stock and cook until soft. Mix one teaspoonful of flour with three ounces of butter, add to the carrots and simmer for five minutes. Serve with chopped parsley.

Chocolate. For each person take one rib or bar of chocolate. Cut in very small pieces, put in pot and add one spoonful of water and let chocolate melt. Add one large cup of very hot milk for each person, and bring nearly to the boiling point.

Fish salad, ravigote. Any kind of boiled fish that may be left over. Remove the bones and skin, break the fish in small pieces and lay on lettuce leaves. Cover with Tartar sauce, garnish with sliced pickles, pickled beets and hard-boiled eggs.

Cream of endives. Prepare the same as cream of cauliflower, using endives instead.

Fillet of flounder, Chevreuse. Stuff the fillets with halibut force meat, put in buttered pan and cook in white wine. Cover with Béarnaise sauce mixed with a little purée of tomatoes.

Chicken sauté, Ambassadrice. Jointed chicken sauté in butter, sauce suprême, garnished with truffles, mushrooms and goose liver sauté.

Goose liver sauté. Salt and pepper some fresh goose livers, roll in flour, put in pan with fresh butter and simmer until done. For garnishing entrée dishes the imported goose liver au natural can be obtained in cans. Remove the fat from the top of the can, cut the liver out in slices, season with salt and pepper, put in flour, and fry very quickly in sweet butter. Serve as a garnish or as an entrée.

Goose liver sauté aux truffes. Put goose liver sauté in chafing dish and cover with sauce Périgord.

Sauce Périgord. Slice six truffles very thin, put in vessel with a glass of dry sherry wine and reduce until it is nearly dry. Then add one-half pint of brown gravy, seasoned with salt and Cayenne pepper, and cook for ten minutes.

DECEMBER 7

BREAKFAST

Oatmeal with cream

Baked beans, Boston style

Boston brown bread

Coffee

DINNER

Corn bread. One-half pound of yellow corn meal, one-half pound of flour, one teaspoonful of baking powder, three eggs, one ounce of melted butter, one teaspoonful of salt, one pint of milk and one-half cup of boiling water. Pour the boiling water over the corn meal and allow it to become cold. Beat the yolks of the eggs and add to the corn meal, then add the milk, flour and the baking powder, salt and melted butter. Mix and then add the whites of the eggs beaten very stiff. Pour into a shallow well-greased pan and bake in a hot oven for about twenty-five minutes.

Boston brown bread. One pound of rye flour, one pound of Graham flour, two pounds of corn meal, one pound of wheat flour, one quart of molasses, one and one-half quarts of milk, two ounces of salt and three ounces of baking powder. Put all the flour and the baking powder in one vessel, then add the molasses, milk and salt and make a soft dough. Fill

brown bread moulds about three-fourths full, put in steam cooker for three and one-half hours, then remove from steam and bake in oven for twenty minutes.

Chicken okra soup. Remove the breast from a raw fowl, and with the remainder make a chicken broth. Cut the breast in small dices, put in vessel with a chopped onion and a chopped green pepper and a small piece of butter, simmer till onion is soft, then add the chicken broth, two peeled tomatoes cut in small dices, or some canned tomatoes, salt and pepper. Let boil slowly for one-half hour, then add one pound of okra cut in pieces three-quarters of an inch in length, and cook until okra is soft. Add one teaspoonful of Worcestershire sauce and a cup of boiled rice and serve with chopped parsley. If desired a slice of ham may be cut in small squares and added at the same time as the chicken breast.

DECEMBER 8

BREAKFAST

Stewed prunes

Scrambled eggs with asparagus tips

Buttered toast

Coffee

DINNER

Scrambled eggs with asparagus tips. Put some asparagus tips in butter, season with salt and pepper, simmer till hot, and add to the eggs.

Eggs Boremis. Put an egg in a well-buttered cocotte dish, season with salt and pepper, put plenty of grated cheese and a piece of butter on top of all, and bake in oven.

Cocoa. Put two tablespoonsful of cocoa in a pot with one-half cup of water and boil for a minute. Add two cups of milk, bring to a boil, and strain. Serve powdered sugar separate. May also be made with water only, omitting the milk.

Fillet of bass, Dieppoise. Cook the fillets "au vin blanc." Dish up on platter with lobster sauce and oysters, mushrooms, truffles, shrimps and mussels

cut in small squares.

Chicken sauté, Marengo. Joint of chicken, season with salt and pepper and put in pan in very hot olive oil. When nice and brown on both sides add four chopped shallots and a little garlic and allow them to get hot, but not brown. Then add one-half glass of white wine and reduce. Add one cup of brown gravy, one cup of chopped tomatoes and one can of French mushrooms. Cook for fifteen minutes. Dish up and garnish with eggs and croûtons fried in oil, chopped parsley, and a few slices of truffle on top.

Pie paste. One and one-half pounds of flour, one-half pound of lard, one-half pound of butter and a pinch of salt. Mix all together and add enough water, (about one cup), to make a rather stiff dough. Keep in cool place or ice box.

Apple pie. For two pies line the plates with pie paste rolled very thin. Slice six good sized apples, add one-quarter of a pound of sugar and a teaspoonful of powdered cinnamon, mix and fill the plates. Wet the edges of the dough and cover with paste also rolled thin. Wash over with egg, make a few cuts in the center so the steam may escape while baking, and put in a moderate oven. When done dust with powdered sugar, and serve hot or cold as desired. If the apples are coarse it will be well to boil them a little in water with a piece of cinnamon and a very little sugar.

DECEMBER 9

BREAKFAST

Baked apples with cream

Hominy with cream

Rolls

Coffee

DINNER

Grapefruit en suprême. Serve in a long-stemmed double grapefruit glass, put shaved ice in large glass around the smaller one. In small glass put sliced grapefruit mixed with powdered sugar. Tie a ribbon, with neat bow, around the glass.

Eggs Benedict. Split an English muffin, toast on the

inside, place on each half a small slice of broiled ham, on the ham a poached egg, cover with Hollandaise sauce, and place a piece of truffle on top.

Layer cake. Eight eggs, one-half pound of sugar, one-half pound of flour, one-quarter pound of melted butter, and some flavoring extract. Beat the eggs with the sugar, on slow fire until warm, remove and continue beating until cold. Mix the flour in lightly and then add the melted butter, little by little, and the flavoring. Do not mix too much. Pour into a well-buttered mould and bake in a moderate oven for about three-quarters of an hour. Allow to cool, cut in three or four slices, and fill with cream, or jelly, or marmalade, as desired. Glacé the top with icing and decorate. The American style layer cake is mixed in the same manner, but baked in shallow moulds, requiring only about ten minutes in the oven. The filling is then placed between the cakes, instead of slicing.

Chocolate layer cake. Bake some layers as for moka cake, and put three or four, one on top of another, with chocolate butter cream filling between. The filling is made in the same manner as moka filling, but use one ounce of melted chocolate or cocoa instead of the coffee flavor. Glacé the top of the cake with chocolate frosting and decorate with some of the chocolate cream filling, using pastry bag with fancy tube.

Chicken, Edward VII. Boil the chicken in stock and stuff with rice as for Chicken Diva. Add small squares of truffles and goose liver natural. Serve with curry sauce.

DECEMBER 10

BREAKFAST

Stewed rhubarb

Boiled eggs

Dry toast

Coffee

DINNER

Eggs Coquelicot. Line a timbale mould with a whole red pepper, (canned pimento) and break an egg into

it, season with salt and pepper, and put timbale in a pan in boiling water, and place in oven until egg is cooked. Put some chicken hash in cream on a platter and turn egg and pepper on top to look like a little red cap. Serve with cream sauce around the hash.

Tripe and oysters in cream. Simmer six chopped shallots in butter, but do not allow them to color. Add two pounds of tripe cut in strips, one cup of stock, one bouquet garni, and boil for one hour. Remove the bouquet garni, drain off the broth. Add two cups of cream sauce and three dozen parboiled oysters. Simmer for a minute, and season with salt and a little Cayenne pepper.

Potage Hollandaise. (Soup). Bind a velouté of chicken with cream and yolks of eggs. Serve with brunoise garnishing.

Velouté. Used for the foundation of many soups. Put in vessel five ounces of butter and four ounces of flour and simmer for a few minutes. Add two quarts of chicken broth, stock or bouillon, cook for half an hour and bind with one cup of cream and the yolks of two eggs.

Consommé brunoise. Cut in very small dice, (nearly fine chopped), one carrot, one turnip, one leek, a stalk of celery and a little white cabbage, and parboil in salt water. Then drain off the water, put in well-buttered casserole, add a pinch of sugar, cover with buttered manilla paper and with the casserole cover on top of that, and put in the oven to braise. If too dry a half cup of stock may be added. Cook until vegetables are soft. Use for potage garnishing, Consommé brunoise, and other dishes. For soups use one heaping spoonful of brunoise to each plate.

Fillet of sole, Diplomate. Slice fine six fresh mushrooms, season with salt and pepper, and simmer in butter. When done add one spoonful of meat extract. Split four fillets of sole and fill with the above dressing and cook "au vin blanc." Then place on a platter, cover with cream sauce well seasoned, put grated cheese on top and bake in oven.

Tournedos de Goncourt. Broiled fillet of beef served with Béarnaise sauce mixed with a little purée of tomatoes, and garnished with tomatoes glacées.

Tomatoes glacées. Put six whole peeled tomatoes on a buttered pan, season with salt and pepper, put a small piece of butter on top of each, and bake in moderate oven for ten minutes.

DECEMBER 11

BREAKFAST

Grapefruit juice

Omelet with ham

Puff paste crescents

Oolong tea

DINNER

Omelet with ham. Cut a slice of cooked ham in small squares, put in omelet pan with a small piece of butter. When hot add three beaten eggs and follow directions for plain omelet, but use a little less salt.

Canapé Martha. Cut a round piece of toast and put some lobster croquette farcé on top in the shape of a pyramid. Put a thin slice of Swiss cheese on top and bake in oven. Garnish with lemon and parsley.

Cherry tartelette. Line tartelette moulds and follow directions as for pear tartelettes, but fill with canned cherries.

Braised salmon, Parisienne. Put a slice of salmon in buttered pan, season with salt and pepper, sprinkle with chopped shallots and parsley, add one one-half glass of white wine, cover and simmer until cooked. Remove fish to platter, and in the pan pour some white wine sauce, (sauce au vin blanc). Let boil

for five minutes and pour over fish. Don't strain.

Boiled leg of mutton, caper sauce. Put the leg of mutton in pot and cover with boiling water. Add one carrot, a leek, onion, a little celery and a bouquet garni. Season with salt, and boil for about forty-five minutes.

Caper sauce. Melt three ounces of butter in sauce pan, add three ounces of flour and allow to become hot. Add three pints of stock, bouillon, or the stock from the leg of mutton. Boil for ten minutes, season to taste, bind with the yolk of one egg and a piece of butter, strain, and add one-half cup of capers.

Mashed turnips. Boil or steam a half dozen white or Russian (yellow) turnips. Strain through a fine sieve or colander, add salt and pepper and three ounces of butter. A potato boiled with the turnips will reduce the strong turnip odor.

DECEMBER 12

BREAKFAST

Stewed prunes

Codfish balls

Rolls

Coffee

DINNER

Codfish balls. Soak one pound of salt codfish in cold water over night. Then boil in fresh water for ten minutes. Boil two potatoes in salt water and strain through colander or sieve. Shred the codfish very fine and mix with the potato and the yolks of three eggs working well together. Allow to become cool, form into balls, roll in flour and fry in melted butter until nice and golden yellow. Serve on napkins with quartered lemons and parsley in branches.

Bouillabaisse Marseillaise. (Fish stew). Simmer in shallow sauté pan six chopped shallots, one-half onion sliced very fine and one stalk of white leek also finely sliced, in two spoonsful of olive oil, for about one minute. Then add a clove of chopped garlic, one glass of white wine, one pint of fish stock

or hot water, salt, pepper, a little Cayenne, a bouquet garni and the tail of a live lobster cut in six slices, and one dozen of well washed Little Neck clams shell and all, boil for ten minutes. Add some solid meat of white fish such as rock cod, bass, tomcods, etc., and a pinch of whole saffron tied in a cloth. Boil again for twenty-five minutes. Do not skim. Remove the saffron and serve in deep dish with the broth. Sprinkle some chopped parsley over the top. Serve separate, slices of bread fried in oil and then rubbed with garlic.

Omelette au confiture. (Jelly omelet). Same as strawberry omelet. Put currant jelly or any kind of marmalade in center of omelet before turning over on platter.

Oysters à la Hyde. Parboil one-half cup of white celery chopped fine, for ten minutes, and allow to cool. Put in sauce pan two dozen large raw oysters with their own juice, add two tablespoonsful of cracker meal, two ounces of butter, one cup of cream and the parboiled celery. Season with salt, pepper, a little Cayenne, and boil for two minutes. If the sauce is not sufficiently thick add a little more cracker meal. Serve in chafing dish.

DECEMBER 13

BREAKFAST LUNCHEON

Griddle cakes

Honey

Breakfast sausage

Rolls

Coffee

DINNER

Little Neck clams
Potage Mongol
Fillet of sole, Joinville SUPPER
Chicken sauté, Bordelaise

Artichokes Hollandaise

Potatoes Laurette

Biscuit Tortoni

Macaroons

Coffee

Breakfast sausages. Small pork sausages fried in pan with a small piece of butter. Serve on platter with their own fat.

Consommé Ditalini. Boil some Ditalini (a species of Italian paste), in salt water, drain off and serve in consommé. Grated cheese separate.

Eggs Créole. Put in buttered shirred egg dish one spoonful of Créole sauce, break two eggs in center, and bake in oven.

Créole sauce. Put in sauce pan three ounces of butter, one sliced onion, and three sliced green peppers. Simmer for ten minutes, or until soft, then add one quart of canned tomatoes with their juice, one can of sliced French mushrooms, one-half can of sliced pimentos, a very little finely chopped garlic, and salt and pepper. Cook slowly for one hour. Fresh tomatoes may be substituted for canned, if desired; and if the sauce is too thick some brown gravy or bouillon may be added.

Fillet of sole, Joinville. Cook the fillets "au vin blanc." Serve crayfish sauce or écrevisse, or shrimp sauce with sliced French mushrooms, truffles and lobster.

Potage Mongol. One-third purée of peas, one-third consommé Julienne, one-third purée of tomatoes. Well mixed.

Chicken sauté, Bordelaise. Jointed chicken sauté in butter with a shallot. Serve brown gravy with mushrooms and cèpes sauté, and garnish with fried onions.

Cèpes sauté. Cèpes are a species of mushrooms and may be obtained in cans. Slice and fry in butter and olive oil in equal parts, season with salt and pepper, and when nearly golden yellow add a very finely chopped shallot and some chopped parsley, and simmer for a minute longer. Often used for garnishing entrées, etc.

Fried onions. Cut large onions in thin slices and separate into rings. Put in milk, then in flour, and fry in hot swimming lard. When brown remove, salt, and serve on napkin, or use for garnishing.

DECEMBER 14

BREAKFAST

Preserved figs

Oatmeal with cream

Chickens' livers sauté, au Madère

Rolls

Coffee

DINNER

Chickens' livers sauté, au Madère. Cut the livers in three, salt and pepper and fry in sauté pan in butter. Drain off and add a cup of sauce Madère. Do not let them boil in the sauce.

Purée of Lima beans. Take a can of Lima beans, or a quart of fresh beans, put in vessel, cover with chicken broth or bouillon and boil till done. Then strain through fine sieve, put back in vessel, add two ounces of sweet butter, and season to taste. Serve with small squares of bread fried in butter.

Louisiana gumbo filé. Two chickens, one quart of large oysters, one quart of cooked shrimps, six bell peppers, four large onions, one quart of tomatoes, one-half pound of butter, two bunches of celery, one small bunch of parsley, one-quarter teaspoonful of tobasco sauce, and black pepper and salt to suit.

First.—Cut the chicken the same way as for fricassée, and wipe dry.

Second.—Cut onions and brown in butter, and strain.

Third.—Fry chicken brown in strained butter, then set to one side.

Fourth.—Add two tablespoonsful of flour to strained butter and brown gradually. When a rich brown add two quarts of boiling water, then add the tomatoes. Now bring to boiling point and strain through a fine strainer.

Fifth.—Place strained liquor in a large stew pan and add one teaspoonful of salt and a half teaspoonful of black pepper, then add the chicken. Should the liquor not sufficiently cover the chicken add more hot water to about two inches above. Then add the bell peppers and celery without cutting up. Boil over slow fire until chicken can be picked off the bones with fork. Then remove chicken and strip meat from bones and cut in small pieces, remove the celery and bell peppers, and replace chicken. Add the shrimps, oysters and tobasco sauce. Boil for ten minutes. Then gradually add sufficient "filé powder" to bring to a rich creamy consistency. Add to each plate two large tablespoonsful of boiled rice. Serve immediately.

Boiled rice. Wash one-half pound of rice and soak in cold water for an hour. Cook over hot fire in four quarts of boiling water for fifteen minutes, or until the grains can be mashed between the fingers. Strain through a colander.

DECEMBER 15

BREAKFAST

Hothouse raspberries with cream

Boiled eggs

Dry toast

Coffee

DINNER

Livermore salad. Broil three country sausages, allow to cool and slice thin. Mix with one peeled tomato cut in small squares, one-half cup of string beans, chives, chervil, salt and pepper, and one-third of white wine vinegar to two-thirds of olive oil.

Fillet of halibut, Mornay. Place the halibut fillets in buttered pan, season with salt and pepper, cover with fish stock or water, and boil. When nearly done

remove from pan and put on buttered platter, cover with Mornay sauce, sprinkle with grated cheese and place small pieces of butter on top. Bake in oven till nice and brown. See sauce below.

Sauce Mornay. For four persons use one pint of thick cream, season with salt and Cayenne pepper, bind with the yolks of two eggs and one tablespoonful of grated cheese.

Mint sauce. Use one-quarter pound of brown sugar to one quart of vinegar. Bring to the boiling point, cool off and add some fresh mint leaves chopped fine.

Rissolées potatoes. Cut potatoes in the form of a small egg or a ball. Boil for seven minutes, then put in pan with butter and brown. Sprinkle with salt.

Vol au vent, Toulouse. Boiled breast of chicken cut in small squares; chicken dumplings, dessertspoon size; one can of French mushrooms, whole; one sliced truffle, and two sweetbreads sliced and boiled in chicken broth. Put all in casserole, add one-half wine glass of dry sherry wine, allow to become hot, and add sauce Allemande to cover. It will now be like a stew. Season to taste and fill the heated "vol au vents," or patties.

Black bass, Cambacérès. Simmer six finely chopped shallots in butter. While hot add three sliced fresh mushrooms, one peeled tomato cut in squares, and one-half glass of white wine. Reduce almost dry. Then add one pint of white wine sauce. Cook the fish "au vin blanc" style and pour the sauce over same.

DECEMBER 16

BREAKFAST

Sliced pineapple

Rolled oats with cream

Rolls

Coffee

DINNER

Omelette Lorraine. Serve the omelette with small sausages, broiled bacon and Madeira sauce.

Salade Américaine. Parboil one-half cup of okra cut in pieces one inch long. Peel a tomato and a boiled potato and cut in strips. Put in bowl with the okra, which has been allowed to cool, and garnish the top

with very finely chopped Virginia ham over one half, and with chopped green peppers over the other half. Serve with French dressing.

Pancakes. For two persons take three-fourths of a cup of flour, the same of milk, one egg and a pinch of salt. Mix together into a thin batter. Bake on a pancake pan, well buttered.

English pancakes. Mix and cook the cakes as above. Stack one on another in a chafing dish, sprinkling each with a little lime juice and powdered sugar.

Pancakes Lieb. Same as above, but instead of the lime juice, spread each cake with sweet butter and powdered sugar. Keep hot with chafing dish.

French pancakes. Same ingredients as above, but cover each cake with currant jelly and roll into a roll. Sprinkle with powdered sugar and burn with a redhot iron in stripes.

Potage Flamande. Potato soup garnished with brunoise.

Boiled codfish, sauce Horose. Boil the codfish, place on napkin, garnish with small boiled potatoes, quartered lemons and parsley. See sauce below.

Sauce Horose. Two-thirds Hollandaise sauce and one-third tomato sauce mixed.

Tenderloin of beef, Bristol. Roast tenderloin of beef, sauce Madère, garnished with rice croquettes in pear form, purée of green peas and Laurette potatoes.

Rice croquettes. Put two ounces of butter and a finely chopped onion in vessel and simmer until yellow. Then add one cup of washed rice, one-half cup of bouillon and a pinch of salt, and cook in oven

for ten minutes. Then add one cup of sauce Allemande and again put in oven for twenty minutes. When rice is well done bind with the yolks of two eggs and one spoonful of grated Parmesan cheese. Allow to cool and roll in the shape of a pear or ball or other desired shape. Bread and fry in swimming lard.

DECEMBER 17

BREAKFAST

Sliced oranges

Boiled eggs
Corn muffins

English breakfast tea

DINNER

Consommé Rivoli. Consommé garnished with carrots cut in half moon shape and boiled in consommé, small chicken dumplings and royal custard also cut in half moon shape.

Kingfish, meunière. Wash and dry the fish and season with salt and pepper. Roll in flour and sauté in pan with butter. When done put on platter and cover with sauce meunière. Garnish with quartered lemons and parsley. See sauce below.

Sauce meunière. This is a butter sauce and is principally used for fish. Place the fish or meat on a platter and sprinkle with a little salt and pepper, chopped parsley and the juice of a lemon. Heat in frying pan four ounces of butter to a hazelnut color and pour over the dish.

Loin of mutton, charcutière. Salt and pepper the loin well on the inside, and roll up. Put in roasting pan and roast in the usual manner. To make charcutière use the mutton pan gravy, or take Madeira sauce, and add two sliced pickles and one dozen sliced green olives.

Corn fritters. One-half cup of flour, one egg, one-half cup of milk, one teaspoonful of baking powder and salt and pepper. Mix well and then add one and one-half cups of grated fresh corn, or a can of drained corn. Fry in pan with hot butter. Serve on napkin.

Cream of chicken, à la Reine. Cream of chicken served with small chicken dumplings.

Fillet of sole, Maximilian. Cook fish as for "au vin blanc." Cover with Hollandaise sauce mixed with one tablespoonful of hot meat extract.

Roast chicken, Rosabelle. Garnish the chicken with hearts of artichokes and whole tomatoes, Macédoine. Sauce Madère. This garnish is fine with most any kind of meat.

Frozen raisin punch. Strain the juice of three lemons, add one pint of water, one-half pound of granulated sugar and freeze in the usual manner. Have ready one-half pound of boiled in sugar, and chopped, seeded or seedless raisins. Let the raisins cool, and add with the whites of two eggs, well beaten, to the contents of the freezer, and finish. Serve in glasses with kirschwasser or maraschino poured over the top.

DECEMBER 18

BREAKFAST

Wheat cakes

Honey

Rolls

Coffee

DINNER

Omelette du Czar. Grate a horseradish root and place in pan with piece of butter. When hot add one-half cup of cream sauce and mix well. Make the omelet, and before turning on the platter put the horseradish in the center. Serve with cream sauce around the edge.

Pickled ham. Take a fresh leg of pork, rub with salt and pepper and put in earthern jar. Cover with red or white wine, or water mixed with wine, as you prefer;

one onion, one carrot, a piece of celery, parsley in branches, a few pepper berries and a bouquet garni. After two or three days take out the leg of pork and roast in the ordinary manner. Half of the pork pickle may be used to make a flour gravy if desired.

Red cabbage. Slice a head of red cabbage very fine. Put in vessel with salt, pepper, one glassful of red wine and two cups of fat bouillon. Cover and cook in oven for two hours.

Red cabbage, German style. One sliced red cabbage, one-half glass of vinegar, three sliced apples, two cups of bouillon, and a small piece of salt pork or bacon. Put in oven and cook as above.

Purée of white beans. Soak two pounds of white beans over night. Put in pot and cover with stock or bouillon. Cook until soft, strain through fine sieve, put back in pot and add enough bouillon to make a soup. Season to taste, add two ounces of sweet butter, and serve with small squares of bread fried in butter, separate.

Striped bass, Portugaise. Take a whole bass and cut in slices two inches thick. Put in a buttered pan one-half of an onion chopped, three chopped shallots, a little chopped garlic and parsley, two tomatoes cut in small squares and a bouquet garni. Place the fish on top, season with salt and pepper, add one glass of white wine, one cup of stock or fish broth, cover and cook slowly. When done remove the bouquet, place the fish on platter and reduce the broth one-half. Add four ounces of butter, mix well and pour over the fish. Sprinkle with a little fresh-chopped parsley mixed with a little finely chopped garlic.

Macaroni in cream. Boil the macaroni in salt water.

When done drain, add cream sauce, a little sweet butter, salt and Cayenne pepper. Serve grated cheese separate.

DECEMBER 19

BREAKFAST

Picked-up codfish in cream

Rolls

Coffee

DINNER

Picked-up codfish in cream. Soak one pound of codfish in cold water over night. Cut two fresh-boiled potatoes in small squares. Put the codfish in cold water and boil for ten minutes, drain, and shred the fish in small pieces. Put in pot with the potatoes, add two cups of cream sauce, salt and a little Cayenne pepper, and simmer for ten minutes.

Poached eggs, à l'Indienne. Lay hot poached eggs on plain boiled rice and cover with curry sauce.

Curry sauce. Simmer one onion, one leek, a small piece of celery, one bay leaf, a branch of thyme and a little garlic in three ounces of butter. Then add two spoonsful of curry powder and two of flour. When hot add one quart of stock, one sliced apple, one sliced banana sauté in butter, and one-half cup of Indian chutney. Boil for twenty minutes, strain through a fine sieve and salt to taste. This sauce is used for chicken, fish, oysters, lamb, veal, etc., and should be made respectively with chicken broth, fish broth, juice of oysters, and so forth.

Salade Nivernaise. Cut in dices cooked carrots, beets and turnips. Place in salad bowl in separate piles with a bouquet of watercress in center. Season with French dressing.

Boiled whitefish, Golfin. Boil in the same manner as codfish. Serve on napkin, garnished with parsley, lemon and small boiled potatoes. Serve sauce separate. See below.

Sauce Golfin. White wine sauce mixed with small

strips of boiled smoked tongue and gherkins.

Salade Rejane. Boiled celery root and artichoke buttons, and two tomatoes cut in squares. Place in salad bowl in separate piles. Slice two pimentos and place in center. Season with French dressing.

Pistache ice cream. Prepare a vanilla ice cream mixture. Crush one-quarter pound of pistachio nuts to a very fine paste, mix with a little orange flower water and two ounces of sugar. Infuse in the vanilla ice cream mixture, and strain when hot. Allow to become cold, color a very light green, and freeze.

DECEMBER 20

BREAKFAST

Sliced bananas

Shredded wheat biscuit with cream

Dry toast

Tea

DINNER

Consommé Orleans. Boiled barley well-washed so it will not discolor the soup, small chicken dumplings, peas, one peeled tomato cut in very small squares, and some chopped chervil. Put in consommé just before dishing up.

Poached eggs, Diane. Line a tartelette mould with paste and fill with raw white beans to support the walls, and bake in oven. Then throw out the beans and fill with tomatoes sauté in butter, place a poached egg on top, cover with Hollandaise sauce, and put in hot oven for a second.

Tripe à la Créole. Cut two pounds of boiled tripe in strips, put in casserole one pint of Créole sauce and boil for thirty minutes. Serve with boiled rice.

Potage Alexandra. Half velouté of chicken and half cream of potatoes.

Veal kidney roast. Secure a loin of veal with the

kidneys left in, roll, season well and roast in the same manner as shoulder of veal.

Fish patties, Bagration. Small pieces of sole, twelve oysters, and twelve Little Neck clams boiled in white wine. Drain and add six heads of French mushrooms sliced, one sliced truffle, and enough white wine sauce to make the consistency of a stew. Have the patty shells very hot, and fill.

Turnips glacés. Cut the turnips in pieces four times the size of an almond, and put to boil in salt water. When nearly done drain, add a small piece of butter and put in oven until yellow. Then add one spoonful of meat extract and glacé them.

Gendarme potatoes. Cut the potatoes in the same shape as for French fried. Put in pan with piece of butter and roast in oven. When half done add one sliced onion and finish roasting. Sprinkle with salt and chopped parsley before serving.

Celery root, field and beet salad. Boil two peeled celery roots. When cold slice and put in salad bowl with field salad on top, and decorate with sliced boiled beets. Season with French dressing.

DECEMBER 21

BREAKFAST

Stewed rhubarb

Boiled eggs

Dipped toast

Rolls

Coffee

DINNER

Sweet-and-sour bananas. Put six ounces of brown sugar and some pepper berries tied in cheese cloth, in one quart of vinegar and bring to the boiling point. Then add three sliced green peppers and boil

for two minutes, add six sliced pimentos and remove the pepper berries. Peel one dozen bananas and put them in an earthern jar and pour the boiling vinegar and peppers over them. Let stand for twelve hours and serve cold.

Consommé Massenet. Garnish the consommé with boiled carrots cut in half-moon shape, and boiled macaroni cut in pieces one-half inch long. Sprinkle with chopped chervil.

Blood pudding. Made of pork blood, etc., and may be obtained from your butcher. Broil or fry in butter.

Potage Reine Margot. To cream of chicken add some almonds mashed fine, mixed with a little cream, and strained. This is called almond milk.

Sauce Riche. Mix a tablespoonful of anchovy paste with a pint of Hollandaise sauce, add one truffle, three heads of French mushrooms, and one dozen shrimps cut in small squares.

Breast of chicken, Alexandra. Take the breasts of a raw roasting chicken, season with salt and pepper, put in sauté pan with butter. Cook until nice and yellow, add one-half cup of cream and finish cooking. Place the breasts on two oval croustades filled with string beans sauté. Add the cream gravy to a cup of Mornay sauce, with a little paprika, cover the breasts with this sauce and bake in oven till golden yellow. Serve on napkin with parsley in branches.

Vanilla Bavarois. Boil one quart of milk with one-half of a split vanilla bean. Stir in gradually, until it gets creamy, six ounces of sugar mixed with the yolks of four eggs. Add five leaves of gelatine that

have been washed in cold water, stirring until melted. Strain, when cold add one pint of rich, very stiff, whipped cream. Pour into moulds of fancy shape and place in ice box for about two hours. Serve with vanilla sauce or sweetened whipped cream flavored with vanilla.

DECEMBER 22

BREAKFAST

Baked apples with cream

Scrambled eggs with fine herbes

Crescents

Coffee

DINNER

Scrambled eggs with fine herbs. Add to the eggs some fine cut chives, parsley and chervil.

Croustade Cancalaise. Drain off the juice from pickled oysters and fill the croustades with them. Cover with sauce Tyrolienne and garnish with chopped hard-boiled eggs.

Consommé Fleury. Sliced sorrel boiled in water for a second, boiled rice, small asparagus tips and peas, in equal parts. Serve in consommé.

Ragout à la Deutsch. One-half pound of sliced raw tenderloin of beef, and three lamb kidneys, season with salt and pepper and fry in frying pan with very hot butter. When done remove the meat and place in a deep dish. Put three chopped shallots and a green pepper cut in small dices, in the butter in frying pan and simmer for a minute. Drain, add two cups of brown gravy and one cup of sauté potatoes. Mix with the meat, but do not allow to boil. Serve from the deep dish or casserole.

Potage Faubonne. Make a purée of white beans and bind with the yolk of one egg mixed with a little cream. Serve small squares of bread fried in butter, separate.

Médaillon of sole, St. Victor. Cook the fish in white wine and allow to become cold. Mix the stock with

white wine sauce, bring to a boil and reduce until it becomes very thick. Strain and mix with equal parts of mayonnaise, whipping well so it will not turn. Let the sauce become cold and pour over the fish, and place in the ice box. Boil three eggs for seven minutes, cool, split in two crosswise, remove the yolk and fill with fresh caviar. Turn the eggs upside down and cover with some of the fish sauce, colored a delicate rose. Cut some peeled tomatoes in the form of strawberries, and make a vegetable salad mixed with a little thick mayonnaise. Make a pyramid of the salad in the middle of the dish, place the fillet of sole around it, and garnish with the eggs and tomatoes. Sprinkle with chopped parsley.

DECEMBER 23

BREAKFAST

Honey in comb

Waffles

Yarmouth bloater

Rolls

Coffee

DINNER

German pancakes. Two eggs, one-half cup of milk, one-half cup of flour, a pinch of salt, a little nutmeg and one teaspoonful of sugar. Mix well. Have a large frying pan ready with hot butter. Be sure and have the butter run all over the inside of the pan so the pancake will not stick to the sides when it rises. Pour in the batter and place in oven. When nearly done, powder with sugar and put back in oven to brown. Serve with lemon and powdered sugar.

Potage Mathilda. Cream of cucumbers with small squares of bread fried in butter.

Rice Créole. Put in sauce pan three ounces of butter, one chopped onion, a slice of raw ham cut in small squares, and one green pepper cut in small dices. Simmer until the onions are soft, then add one cup of washed rice, one peeled and chopped tomato, two red peppers (pimentos), cut in small dices, two cups of stock or bouillon, and a little salt. Cover and put in oven until the rice is soft. Before serving add two spoonsful of grated Parmesan or Swiss cheese. This rice may be used for stuffing green peppers,

tomatoes, onions, etc.

Chicken croquettes. Three cups of chicken hash made from white and dark meat, one cup of chopped fresh or canned mushrooms, and one-half onion chopped very fine. Simmer in butter. Then add two cups of Allemande or cream sauce, season with salt and Cayenne pepper. Put on fire and reduce until thick. Bind with the yolks of two eggs. Allow to become cold, and form in pyramid shape or in the shape of a large cork, bread, and fry in swimming fat until well colored. Serve on napkin with sauce separate, or around the croquettes. A chopped truffle may be added before simmering, if desired.

Sweetbread croquettes. Three cups of sweetbreads parboiled and cut in small dices, and if desired, one chopped truffle. Simmer with chopped onions, and then follow recipe for chicken croquettes.

Lobster croquettes. Three cups of lobster cut in small dices, one cup of canned or fresh mushrooms, and one truffle chopped fine. Simmer all in butter, then add one-half glass of sherry wine and cook for two minutes, then add two cups of cream sauce and reduce. Bind with the yolks of three eggs. Follow directions for chicken croquettes for cooking and serving.

DECEMBER 24

BREAKFAST

Preserved figs with cream

Shirred eggs

Dry toast

Cocoa

DINNER

Petite marmite. Put in a vessel with cold water to cover, five pounds of short ribs of beef and a soup hen. Season with a spoonful of salt, and bring to a boil, and skim carefully so the broth will be clear.

Then add two large carrots, three turnips, a piece of cabbage, one stalk of celery and four leeks, all tied in a cheese cloth; one bouquet garni, and a large marrow bone. When beef and fowl are well done remove, take off the skin and fat and cut the meat in pieces one inch square. Remove the bouquet garni, and cut the cabbage, carrots, turnips, celery and leeks in round pieces one-half inch in diameter. Put the beef, chicken and vegetables in another pot and strain the broth over them. Boil slowly for five minutes. Have your butcher saw some raw marrow bones in wafers as thin as paper, and add them to the soup at the last moment. Serve very hot in soup tureen, with a sprinkle of chopped chervil. Cut some crust of bread or rolls in diamond shape, bake in oven till brown, and serve separate. Special earthern petite marmite pots are carried at the large stores, and are preferable to tureens for serving.

Broiled lobster. Cut a live lobster in two lengthwise, season with salt and pepper, sprinkle with olive oil, and broil on hot iron. Serve with maître d'hôtel sauce, garnished with lemons and parsley.

Cléo potatoes. Cut raw potatoes in pear shapes the size of an egg, parboil in salt water, then put in a well-buttered pan pointed end up, sprinkle with melted butter and roast in oven, basting all the time till brown. When done, salt and serve on napkin, garnished with parsley.

String bean salad. Put in salad bowl some cold boiled string beans, sprinkle with very finely-sliced chives, chopped parsley, salt and fresh-ground black pepper, and one-third vinegar and two-thirds olive oil.

Potage Duchesse. Cream of rice with royal in strips.

Fillet of sole, Marguery. Prepare the sole as for "au vin blanc." Place on top of each fillet two parboiled mussels, and two heads of French mushrooms, cover with sauce "au vin blanc," sprinkle with bread crumbs made from stale rolls, and a little butter, and bake in hot oven until a light yellow color.

DECEMBER 25

BREAKFAST

Hothouse raspberries with cream

Oatmeal

Rolls

Coffee

DINNER

Eggs ministerielle. Cut sandwich bread in slices about two inches thick. With a round cutter about three inches in diameter cut out the white of the bread. With another cutter about an inch and a half in diameter cut out the center of the round slices, leaving a ring of bread. Soak these rings in thick cream for a second, put on buttered dish, break an egg in the center of each, salt and pepper, cover with a light cream sauce, sprinkle with grated cheese, and bake in oven for about eight minutes.

Pont Neuf potatoes. Three times the size of regular

"French" fried potatoes.

Sweetbreads braisé au jus. (Glacé). Place in buttered sauté pan one sliced onion, one carrot, a little parsley, a bay leaf and a clove, and a few pepper berries. Put three parboiled sweetbreads, which may be larded with fresh or salted pork if desired, on top, add one-half cup of bouillon, salt, and put over fire to boil. When reduced place in oven, add a small quantity of meat extract, and glacé by basting continually with its own broth, until well browned. When done lay on platter and strain the broth over them.

Bisque d'écrevisses. Remove the tails of three dozen écrevisses. Use two-thirds of the shells, broken up, to make the soup, and one-third for écrevisse butter. Simmer in butter one onion, one carrot, a leek and a little celery, all cut up; with one bay leaf, some thyme and one spoonful of black pepper berries. Then add the broken shells, two spoonsful of flour, one glass of white wine, one-half glass of brandy, one gallon of bouillon and one cup of raw rice. Season with salt and Cayenne pepper, cook till rice is very soft, and strain through fine sieve. Bisque should be a little thicker than other cream soups. Before serving add two spoonsful of écrevisse butter and stir well, then add the écrevisse tails and one-half glass of Cognac.

Écrevisse butter. Break fine in mortar some écrevisse (crayfish) shells. Put in sauce pan with one-half pound of butter, one-half onion, one-half carrot, a small piece of celery, one-half of a leek stalk, a little thyme, one bay leaf and a few pepper berries, and simmer in oven till butter is clarified, or clear, and all the other liquids evaporated. Squeeze through

cheese cloth into a bowl standing in ice. The butter will rise to the top, and may be easily removed when cold. This butter is used with many sauces, soups, etc.

Lobster butter. Use lobster shells and prepare in the same manner as écrevisse butter. This butter is used for lobster sauce, Newburg dishes, soups, etc.

DECEMBER 26

BREAKFAST

Stewed prunes

Boiled eggs

Toast

Tea

DINNER

Potage bonne femme. Purée of white beans with Julienne of vegetables.

Fillet of sole, Florentine. Put the fillet of one sole in a buttered pan, salt, add one-half glass of water mixed with white wine, and boil until done. In the center of a buttered platter put a cup of purée of spinach and place the boiled fillet on top, cover with Mornay sauce, with grated cheese and small bits of butter on top of the sauce. Bake in oven until brown.

Roast ruddy duck. Roast for twelve minutes, in the same manner as teal duck.

Baba au rhum. One-half pound of flour, one ounce of yeast, three ounces of butter, two ounces of sugar, two ounces of currants and the rind and juice of one lemon. Dissolve the yeast in one cup of warm milk and make a soft sponge with half of the flour, cover and let rise in a warm place. Work the sugar and the butter together until creamy, add the eggs and lemon and the rest of the flour. When the sponge has risen to twice its original size mix with the batter; at the same time adding the currants. Fill baba moulds half full and let raise until nearly to the edge of the moulds. Bake in a rather hot oven. When done soak well in a syrup made with one pint of water, one

pound of sugar, one gill of rum and the juice of a lemon. Pour some of the sauce over the babas when serving.

Savarin au kirsch. Make a dough the same as for baba au rhum, but omit the currants. Fill a round crown-shaped savarin mould half full, allow to raise, and bake. Soak in a syrup made of one pint of water, one pound of sugar, and one gill of kirschwasser. Serve warm.

Savarin Chantilly. Same as savarin au kirsch, but decorated with whipped cream, and served cold.

Savarin Montmorency. Like savarin au kirsch, but serve hot with stewed stoned cherries as sauce.

Savarin mirabelle. Same as savarin au kirsch, but serve hot with stewed stoned mirabelles.

DECEMBER 27

BREAKFAST

Preserved figs

Ham and eggs

Toasted corn muffins

Coffee

DINNER

Stewed tripe, Blanchard. Simmer a chopped onion in three ounces of butter, add one pint of bouillon, or stock, or chicken broth, one spoonful of flour, one pound of tripe cut in strips, one cupful of raw round potatoes cut out with a small-size "Parisian" spoon, one bouquet garni and one gill of white wine. Cover and cook for one hour, or until potatoes are very soft. Before serving remove bouquet garni and sprinkle with fresh-chopped parsley.

Potage Flamande. Potato soup mixed with brunoise.

Frogs' legs, sauté à sec. To have the best flavor frogs should be killed just before cooking. Remove the skins and cut off the hind legs, salt and pepper them and roll in flour. Sauté one dozen frogs' legs in

three ounces of hot butter in a frying pan, for a few minutes over a good fire. Then add a chopped shallot and let simmer for a few minutes. The legs should then be crisp. Serve on a platter with chopped parsley and lemon.

Roast sirloin of beef, Porte Maillot. Roast the sirloin, serve with sauce Madère, garnish with small French carrots, celery braisé, lettuce braisé and château potatoes.

Lettuce braisé. Wash four heads of large romaine lettuce in cold water, parboil in salt water, cool, and squeeze dry with the hands. Cut each head in four lengthwise, remove the stem, season with salt and pepper, and fold so both ends come together. Place a piece of pigskin in the bottom of a buttered pan, put the lettuce on top, and add a sliced onion, one carrot and a bay leaf. Cover with buttered manilla paper and allow to simmer for a while. Then add one cup of stock, put in oven and cook until soft. Used for garnishing entrées, etc.

Biscuit glacé. Put in double boiler eight yolks of eggs, one-half pound of sugar, and one-half of a split vanilla bean. Cook until it thickens, stirring continually. Then remove from the fire and beat with an egg whip until cold and very light. Remove the vanilla bean, add one quart of whipped cream and mix lightly. Put in fancy paper cases or fancy moulds, and freeze. Before serving decorate the tops with whipped cream, or any kind of ice cream or water ice.

Biscuit glacé, St. Francis. Fill some oblong paper cases with biscuit glacé foundation, put in ice box to freeze, decorate the tops with pistachio and strawberry ice cream before serving.

Biscuit glacé of strawberry, raspberry, coffee, pistachio, chocolate, apple, mapleine, pineapple, kirsch, peppermint, etc. Same as Biscuit Glacé, but decorate with the desired ice cream or water ice before serving.

DECEMBER 28

BREAKFAST

Broiled Finnan haddie

Baked potatoes

Rolls

Coffee

DINNER

Broiled Finnan haddie. (Smoked haddock). Remove the bones, roll in oil and put on iron to broil. When done on both sides place on platter, cover with maître d'hôtel sauce or plain melted butter, garnish with parsley in branches and quartered lemons.

Cream of rice. Melt in sauce pan two ounces of butter, add one-quarter pound of rice flour, and when hot, one and one-half pints of chicken broth. Boil for ten minutes and strain. Season with salt and Cayenne pepper, and add one-half pint of hot cream and a small piece of butter before serving.

Salted Pecans. Roast one-half pound of shelled pecans to a light brown color, wet with a solution of water and a little gum Arabic, or the white of an egg, while they are still hot, and then dust over with one spoonful of fine table salt and stir until dry.

Salted English walnuts. Follow directions for pecans.

Fillet of flounder, Café Riche. Put the fillets in a buttered pan, cover with white wine, and boil. When done place on platter, pour Génoise sauce with the addition of a spoonful of beef extract, over the fish.

Spring lamb tenderloin, Thomas. Broil the tenderloin and dish up on buttered toast, and cover with sauce Colbert. Garnish on one side with small boiled potatoes covered with cream sauce, and

flageolet beans on the other.

Flageolet beans. These are French beans and can be obtained in cans. Put on the fire in salt water, bring to the boiling point, and drain. Add sweet butter, salt and pepper, mix well and serve immediately.

Egg dressing, for salads. Chop two hard-boiled eggs, and put in salad bowl with one-half teaspoonful of French mustard, one pinch of salt, some fresh-ground pepper, a little chopped parsley, a little chervil, two spoonsful of vinegar and four of olive oil. Mix well.

Strawberry parfait. With one quart of strawberry ice cream mix one pint of sweet whipped cream. Put in moulds or glasses and serve with whipped cream on top.

Parfaits. Pistachio, vanilla, chocolate, peach and café, all prepared the same as strawberry.

Neapolitan parfait. Put in mould or glass, three kinds of parfaits, as strawberry, vanilla and pistachio. Allow to become very hard in ice box, and serve whipped cream on top.

Wilson parfait. Peach parfait with the addition of some chopped peeled peaches. Serve with whipped cream and a crystallized violet on top.

DECEMBER 29

BREAKFAST

Baked apples

Oatmeal with cream

Rolls

Coffee

DINNER

Canapé Monte Carlo. Purée of foie gras lightly mixed with a little stiff mayonnaise and spread on thin toast. Garnish around the edge with chopped yolks of hard-boiled eggs, and serve on napkins with parsley in branches.

Eggs Persanne. Place hot poached eggs on a round toast, cover with tomato sauce and sprinkle with fine

chopped ham and parsley.

Tosca salad. Cut in fine strips about one inch long some boiled ham, tongue, cooked potatoes and buttons of artichokes. Arrange in salad bowl with some asparagus tips in the center, garnish with the chopped yolks and whites of hard-boiled eggs, separate; and serve with French dressing.

Consommé Madrilène. Slice a handful of sorrel and cook for five minutes in consommé. Add vermicelli and one tomato cut in small dices. Serve grated cheese separate.

Boiled salmon, sauce Anglaise. Cook the salmon in the same manner as for Hollandaise. For sauce Anglaise use one pint of Hollandaise sauce, mixed with two chopped hard-boiled eggs, sliced chives, chopped parsley and chervil. Serve separate.

Stanislaus salad. Remove the inside leaves of a whole head of lettuce, leaving a green bowl. Put in bottom, celery cut in long strips, with slices of grapefruit and seedless grapes cut in half, on top. Sprinkle with chopped walnuts. Serve with French dressing.

Ragout fin. Slice some parboiled tender sweetbreads, chickens' livers, chickens' combs, chickens' kidneys and truffles, and sauté in butter, cooking each separately. Then put all in one pan, add a half glass of good sherry, boil for one minute, add a half pint of brown gravy, simmer for a few minutes, and serve with chopped chervil on top. Chickens' combs and kidneys come in bottles from France. If you wish you may cut the tips from raw rooster combs, put in boiling water for a minute, when they can be rubbed with salt to remove the skin. Then

soak in cold water to cause the blood to run out, and boil in salt water till soft.

Cream cheese with Bar le Duc. Mix some cream cheese with a little whipped cream and spread on plate in the shape of a ring. Put some red Bar le Duc jelly in center. Serve toasted crackers separate.

DECEMBER 30

BREAKFAST

Grapefruit

Pork sausages Apple sauce

Wheat cakes Coffee

DINNER

Fried fillet of sole. Clean and trim the fillets, season with salt and pepper, roll in flour, then in beaten eggs, then in bread crumbs, and fry in swimming hot lard for five minutes. Remove and serve on napkin with quartered lemons and fried parsley. Sauce separate.

Rémoulade sauce. Take a handful of spinach, one of watercress and one of parsley and mash fine in a mortar. Put in a cloth and press out the juice. Mix the juice with a pint and a half of mayonnaise, add four chopped gherkins and some sliced chives.

Crab meat, Monza. Wash carefully one pound of fresh mushrooms, and cut each one in four. Put in sauté pan with two ounces of butter and simmer for thirty minutes. When the mushrooms are soft add the meat of one crab cooked in cream. Before serving add one gill of dry sherry wine.

Crab meat in cream. Remove the meat from the shell of a boiled crab. In a sauce pan put a piece of butter the size of an egg, and place on stove. When warm add two spoonsful of flour and allow to become hot, then add one pint of boiling milk and one-fourth of a pint of hot cream. Stir well and boil for ten minutes. Season with salt and Cayenne pepper, then add the crab meat and serve in deep dish. Serve dry toast separate.

Chicken dumplings. (Quenelles de volaille). Take the breast of a raw fowl and trim carefully away the fat, using the white meat only. Chop very fine and pass through a fine sieve, place in a bowl on ice, season with salt and Cayenne pepper, and with a wooden spoon stir in little by little some very thick cream (not whipped), which has been kept on ice. Add the cream until you have nearly double the amount of force meat. Have two teaspoons in cold water. Take one and fill with the force meat, make a little hole in the middle and fill with goose liver purée and close up. Remove the dumpling from the first spoon with the other one and place on a buttered pan, and continue. When enough are formed cover with stock and bring to the boiling point, then set off the fire and let stand for ten minutes on the back of the range. The force meat may be used for small dumplings without the purée of goose liver; or some other filling may be used. Make them small for garnishing consommé, vol au vent, patties, financière, tortue, etc. The force meat is also used to make timbales of chicken.

Sauce Allemande. Cut up three pounds of veal bones, put in vessel with two gallons of water, bring to a boil and skim. Add one onion, a carrot, a little celery and leek, some pepper berries, two cloves, a sprig of thyme and some salt. Boil for two hours and strain. Put in sauce pan three ounces of butter, when hot add two ounces of flour and heat again. Then add a pint and a half of the broth, boil for ten minutes, season and strain. This is the foundation of many fancy sauces.

Potage Jackson. Potato soup with small pieces of macaroni added.

DECEMBER 31

BREAKFAST

Raw apples

Rolled oats with cream

Buttered toast

Cocoa with whipped cream

DINNER

Poached eggs, Zingara. Poached eggs on toast. Cover with tomato sauce and small strips of tongue.

Potage Américaine. Put in a pot one onion, one leek, and a little celery, and simmer in three ounces of butter until soft. Then add two spoonsful of flour and simmer again. Now add one peeled and cut up

squash, a bouquet garni and two quarts of stock, and boil till well done. Remove the bouquet garni and strain the remainder through a fine sieve. Season with salt and pepper. Before serving add one cup of cream and two cups of plain boiled rice.

Fillet of sole, Valeska. This is stuffed fillet of sole with a slice of lobster and a slice of truffle on top, and cooked in white wine. Reduce broth and add Hollandaise sauce, and stir in a spoonful of écrevisse butter to give a pink color.

Saddle of lamb, international. Put saddle of lamb in a roasting pan with one carrot, an onion, a piece of celery, a few pepper berries and some parsley in branches. Season the saddle with salt and pepper, rubbing in well. Spread some butter over the top and roast in oven, basting continually so it will not become dry. Cook for forty minutes, then take saddle from the pan, remove the fat and add to the gravy a spoonful of flour and a cup of stock or hot water, salt, cook for five minutes and strain. Before serving add one-half gill of sherry wine. For international garnishing use a bouquet each of purée of peas, mashed potatoes and purée of chestnuts.

Coffee ice cream. Add to vanilla ice cream before freezing one pint of strong coffee and one-quarter pound of sugar.

Calf's head, plain. Cut the flesh, tongue and brains from the skull and put in cold water for six hours. Put the brains aside. (See index for calf's brains.) Put the rest of the meat on the fire in water with a handful of salt, bring to a boil and allow to cool. Then cut in square pieces, leaving the tongue whole. Put the cut-up pieces in a pot, cover with water, add one handful of salt, a carrot, an onion, a spoonful of

black pepper berries, one bouquet garni and a lemon cut in two. Boil till well done. If not to be used right away put in earthen jar and strain the broth over it.

Vinaigrette sauce. Chop fine one small sour pickle and add salt, some fresh-ground black pepper, one spoonful of vinegar, two spoonsful of olive oil, some sliced chives, chopped parsley and chervil. If desired, add one chopped shallot and a spoonful of chopped capers.

Selections from The Hotel St. Francis Menu Files

Hotel St. Francis, Oriental Dinner, May 15 1917:

Fruit Salad, Oriental
Cream of Chicken, Sam Yong
Mixed Chinese Nuts
Halibut, Veronica
Chop Suey
Roast Duckling, Apple Sauce
Noodles
Cold Artichoke
Mikados Glacée
Mignardises

Demi Tasse

Hotel St. Francis, Californian Dinner, March 31, 1917:

California Oysters
Clear Green Turtle, Sherry
Salted Almonds
Sand Dabs, Meunière
Sweetbreads Braise, with Peas
Broiled San Francisco Jumbo Squab
Château Potatoes
Cold Fresh Asparagus, Mustard Sauce
Café Parfait
Assorted Cakes
Demi Tasse

French Dinner, March 15, 1917:

Coeur de Palmier, Victor
Crème de Volaille, à la Reine
Amandes Salées
Truite de Rivière, Meunière
Pommes Parisienne
Pigeonneau au Cresson
Petits Pois Étuvés
Salade de Saison
Pudding Diplomate Glacé
Petits Fours
Demi Tasse

To meet Mr. Masaya Suzuki, director of The Sumitomo Bank, Limited, and director-in-chief of The Sumitomo General Head Office. Mr. Seiichi Koh, host, April 10, 1919:

Canapé Favorite
Toke Point Oysters
Green Turtle Soup
Almonds Celery Olives
Seafood, Mariniere
Noisette of Spring Lamb, Colbert
Sherbet Fleur de Palma
Sweetbreads Conte de Nassau
Breast of Chicken, St. Francis
Potatoes Clarence
Heart of Lettuce, Fines Herbes
Biscuit Emaline
Friandises
Coffee
Amontillado Sherry
Pommery Greno
Liqueurs

Hotel St. Francis, Mexican Dinner, May 23, 1917:

Écrevisses, Gourmet (Cold)
Abalone Chowder
Salted Jordan Almonds
Boiled Striped Bass, Hollandaise
Potatoes Nature
Pilaff Mexicaine
Roast Imperial Squab
Asparagus Tips
Salade de Saison
Fancy Ice Cream

Wafers
Demi Tasse

Hotel St. Francis, Italian Dinner, April 27, 1917:

Hors d'Oeuvres, Italienne
Bisque d'Écrevisses
Salted Almonds
Shad au Gratin, Piedmontaise
Macaroni, Caruso
Stuffed Imperial Squab
Potatoes, Tetrazzini
Cold Artichoke
Tutti Frutti
Friandises
Bonbon Italien
Demi Tasse

Hotel St. Francis, Southern Dinner, May 28, 1917:

Pickled Oysters, New Orleans
Giblet Soup, with Barley
Salted Nuts
Boiled Salmon, Génoise
Vol au Vent, Toulouse
Roast Squab
Potatoes Sybil
Cold Asparagus
Coupe Carolina
Assorted Cakes
Demi Tasse

Patek-Newman wedding, August 24, 1915:

Fresh caviar
Toke Points
Essence of Chicken
Celery Olives Salted Nuts
Frogs' Legs, Newman
Noisettes of Lamb, Colbert
Peas Étuvé
Champagne Punch
Breast of Duckling
Pommes à la Reine
Salad Veronica
Fancy Ice Cream
Cakes
Coffee

Mr. Raphael Weill, May 23, 1915:

California Oysters on Half Shell
Salmon Belly, Béchamel
White Corn Bread, sliced
Saddle of Lamb
Chicory Salad
Asparagus, Sauce Mousseline
Hot Waffles
Café au Lait

Chi Psi Fraternity, August 28, 1915:

Toke Points
Clear Bortsch

Salted Almonds Celery Olives
Lobster Newburgh
Vol au Vent, Financière
Chateaubriand, Colbert
Peas à la Française
Pommes Château
Champagne Punch
Breast of Squab
Salad de Saison
Fancy Ice Cream
Cakes

Hayashi Banquet, March 24, 1916:

California Oysters on Half Shell
Potage Lemardelais
Salted Walnuts Olives Celery
Mountain Trout, Meunière
Pommes Maître d'Hôtel
Noisette of Baby Lamb, Périgord
Croustade St. Germain
Sorbet Doi
Roast Guinea Hen
Lettuce and Tomato Salad
Glacé Madeleine
Mignardises
Coffee

Mr. A. Johnston, dinner to Charles Schwab, May 9, 1915:

Crab Cocktail, Moscovite

Chicken Gumbo, Princess
Almonds Olives
Sweetbreads, Eugenie
Roast Guinea Hen
Grilled Sweet Potato
Artichokes, French Dressing
Fancy Ice Cream
Assorted Cakes
Coffee

Mr. James Woods, dinner to Mr. Boomer of New York, May 13, 1915:

Hors d'Oeuvres
Beef Tea en Tasse Diable
Olives Almonds
Frog
Vol au Vent of Chicken
Saddle of Lamb
Potatoes Reine
Chicory
Asparagus, Hollandaise Sauce
Bavarois
Cakes
Coffee

Knights of the Royal Arch, May 20, 1915:

Toke Points
Cream of Celery
Olives Almonds
Striped Bass, Joinville

Tournedos Forestière
Pommes Rissolé
Peas Étuvé
Champagne Punch
Roast Squab Chicken
Salad de Saison
Fancy Ice Cream
Cakes
Coffee

Mrs. Neustadter, February 14, 1916:

California and Toke Points
Consommé de Volaille, Royal
Almonds Olives
Frogs à la Michels
Asparagus, Hollandaise
Chicken Poêlé
Brandied Peaches
Pommes Fondantes
Goose Liver Sauté
Lettuce, French Dressing
Fancy Ice Cream
Assorted Cakes
Coffee

Real Estate Banquet, February 5, 1916:

Toke Points
Mongol
English Walnuts Olives Celery
Fillet of Bass, Joinville

Sweetbread Cutlets, Virginia
Peas
Roast Squab
Potatoes Château
Salad de Saison
Fancy Ice Cream
Assorted Cakes
Coffee

Mr. L. J. Scroffy, February 4, 1916:

Fresh Caviar
Celery Olives Almonds
Terrapin Maryland
Wild Rice
Virginia Ham Glacé, Ferrari
Faison Truffles
Salad de Saison
Pudding Glacé, Diplomate
Mignardises
Coffee

Mrs. J. C. Cowdin, January 27, 1916:

Canapé de Caviar Frais
Huîtres de Californie
Bortsch Clair en Tasse
Celeri Olives Mures Amandes Salées
Poitrine de Faisan aux Figues
Pommes à la Reine
Petits Pois à la Française
Foie d'Oie à la Gelée

Salad de Laitue
Coupe St. Jacques
Mignardises
Demi Tasse

Mrs. Samuel Rissinger, January 5, 1916:

Hors d'Oeuvres Russe
Potage Lord Mayor
Almonds Olives Celery
Frogs, Michels
Breast of Pheasant, Rossini
Figs au Madère
Fresh Asparagus, Hollandaise
Salad Veronica
Apple Charlotte
Ice Cream Pralinée
Cakes
Coffee

Bagmen of Bagdad, December 30, 1915:

Toke Points
Green Turtle Soup
Celery Olives Almonds
Terrapin Maryland
Noisette of Lamb, Colbert
Haricot Panachée
Potatoes Rissolée
Champagne Punch
Breast of Duck, Currant Jelly
Fried Hominy

Cold Asparagus, Mustard Sauce
Pudding Glacé
Assorted Cakes
Coffee

Mr. Horace Hill, December 22, 1915:

California Oysters on Half Shell, Mignonnette
Chicken Gumbo, Princess
Celery Olives Almonds
Vol au Vent of Crab Meat, Monza
Saddle of Spring Lamb
Purée of Chestnut
Peas à la Française
Aspic de Foie Gras, Romaine
Orange Soufflé Glacé
Assorted Cakes
Demi Tasse

Mrs. Jules Levy, January 10, 1917:

Toke Points
Petite Marmite with Marrow Dumplings
Cheese Straws
Frogs, Neptune
Breast of Duckling à l'Orange
Potatoes Fondantes
Sweet and Sour String Beans
Fresh Asparagus, Hollandaise
Foie d'Oie aux Truffes
Lettuce Salad
Omelette Soufflé aux fraises

Demi Tasse

Mr. Otto Irving Wise, December 27, 1916:

Queux d'Écrevisse, Moscovite
Broth in Cups
Celery Olives Almonds
Frogs Marinière
Boneless Squab Guinea Hen
Pommes à la Reine
Artichoke Bottom, Hollandaise
Mousse de Foie Gras, Virginie
Lettuce Salad, French Dressing
Pudding Diplomate
Fancy Cakes
Coffee

Mr. L. A. Schwabacher, December 2, 1916:

Canapé de Caviar
Queux d'Écrevisse, Moscovite
Broth in Cups au Cerfeuil
Celery Olives Almonds
Frogs' Legs à la Schwabacher
Ris de Veau Braise
Truffes de Périgord en Serviette
Boneless Squab Guinea Hen, Farcis
Pommes à la Reine
Asperges Nouvelles, Hollandaise
Mousse de Foie Gras, Virginie
Salad de Laitue
Pudding Diplomate

Mignardises
Demi Tasse

Mr. Colum, June 28, 1919:

Canapé Caviar with Cocktail
Toke Points
Green Turtle Soup
Almonds Olives
Lobster Newburg
Ham Glacé, Champagne Sauce
Timbale of Spinach
Iowa Corn Bread
Vol au Vent Toulouse
Kirsch Punch
Guinea Hen
Potatoes Château
Salad
Ice Cream Cakes
Coffee

Mrs. J. Ehrman, Supper, October 27, 1915:

Oysters on Half Shell
Frogs in Rings
Broiled Squab on Toast
Shoestring Potatoes
Lettuce Salad
Chocolate Parfait
Strawberry Water Ice
Assorted Cakes
Coffee

Mr. Charles Schwab, May 15, 1915:

Suprême Frascate
Potage Lemardelais, Passe
Almonds Olives
Fillet of Trout, Café de Paris
Breast of Chicken, Colbert
Peas à la Française
Artichokes, Hollandaise Sauce
Terrine de Foie Gras
Lettuce aux Cerfeuil
Bavarois aux Fraise and Framboise
Assorted Cakes
Coffee

Pacific Musical Club, Supper, February 23, 1916:

Toke Points
Salted Almonds
Broiled Squab
Sybil Potatoes
Salad de Saison
Ice Cream, Mozart
Fancy Cakes
Coffee

St. Ignatius University, November 9, 1916:

Blue Points
Clear Turtle
Almonds Celery Olives
Sole Normande

Filet Mignon, Sauce Madère
Haricots Panaches
Potatoes Noisette
Champagne Punch
Roast Squab Chicken
Salad de Saison
Glacé Madeleine
Fancy Cakes
Coffee

Mr. T. F. Baxter, Supper, November 20, 1916:

California Oysters on Half Shell, Mignonnette
Crab Meat, Monza
Breast of Squab, Colbert
Lettuce Salad
Fancy Ice Cream
Assorted Cakes
Coffee

First Subscription Ball, Mrs. S. S. Martin, Supper, December 22, 1915:

Scrambled Eggs
Bacon
Sausages
Toast Melba
Coffee

Mr. Ercole Canessa, Luncheon, May 29, 1915:

Hors d'Oeuvres
Salted Almonds
Fillet of Sand Dabs, Victor, Tartar Sauce
Breast of Chicken, Colbert
Peas Soufflé Potato
Soufflé Chocolat
Sauce Vanilla
Demi Tasse

Prudential Insurance Company of America, Luncheon, February 15, 1916:

Canapé of Anchovies
Potage Lambale
Olives
Lobster Newburgh
Loin of Lamb, Zahler
Salad de Saison
Hot Mince Pie
Black Coffee

Mrs. A. Welch, Luncheon, February 16, 1916:

Fruit Cocktail in Coupe
Chicken Broth in Cups
Almonds
Fillet of Sole, Tartare
Broiled Squab
Pommes Château
Cold Asparagus, Mustard Sauce
Fancy Ice Cream
Cakes Caroline

Coffee

Dr. Hugo Lieber, May 18, 1915:

California Oysters
Strained Gumbo
Olives Almonds
Fillet of Sole, Florentine
Breast of Chicken, Colbert
Pomme Foudaietes
Lettuce
Asparagus, Hollandaise Sauce
Ice Cream Cakes
Coffee

Mrs. Hiram Johnson, July 22, 1915:

Cantaloupe Moscovite
Beef Tea in Cups
Salted Almonds
Fillet of Trout, Café de Paris
Breast of Chicken with Truffles
Potatoes Noisettes
Hearts of Lettuce
Biscuit Glacé, St. Francis
Friandises
Demi Tasse

National Association of Professional Baseball,
November 10, 1915:

Toke Points
Cream à la Reine
Celery Olives Almonds
Fillet of Sole, Joinville
Chicken Croquettes with Peas
Roman Punch
Imperial Squab
Salad de Saison
Fancy Ice Cream
Fancy Cakes
Coffee

Inland Iron Company, May 27, 1915:

Crab Cocktail, Moscovite
Clear Bortsch in Cups
Salted Almonds Ripe Olives
Sand Dabs, Meunière
Sweetbread Cutlets, St. Germain
Chateaubriand, Sauce Madère
Artichokes
Pommes Fondantes
Sorbet au Champagne
Roast Imperial Squab
Salad de Saison
Ice Cream
Mignardises
Coffee

Prudential Insurance Company, May 24, 1919:

Cherry Stone

Clear Green Turtle
Salted Almonds Ripe Olives
Aiguillette of Sole, Marjory
Filet Mignon with Fresh Mushrooms
Flageolet aux Fines Herbes
Potato Château
Orange Sherbet
Roast Imperial Squab
Chiffonade Salad
Fancy Ice Cream
Assorted Cakes
Coffee

Mr. Henry T. Scott, May 19, 1915:

Bouchées Fui with Cocktail
Fresh Caviar
California Oyster Soup
Almonds Olives
Sand Dabs, Sauté, Meunière
Pommes Parisienne, Persillade
Breast of Duck
New String Beans
Chicory and Escarole Salad
Mousse of Fresh Strawberries
Assorted Cakes
Coffee

Dinner in honor of Baron S. Goto, given by Consul General T. Ohta:

Grapefruit and Orange au Marasquin

Potage Lemardelais
Salted Pecans Ripe Olives
Bass Under Glass with Fresh Mushrooms
Noisette of Baby Lamb, Colbert
String Beans
Sorbet Mikado
Breast of Chicken, Lucullus
Potatoes Julienne
Cold Fresh Asparagus, Mustard Sauce
Fancy Ice Cream
Friandises
Demi Tasse
White Wine *Red Wine*
Champagne
White Creme de Menthe
Cognac
Cigarettes
Cigars

Mr. Raphael Weill, May 13, 1915:

California Oysters on Half Shell
Brandade
Saddle of Lamb
Petits Pois à la Française
Chicory
Blanc Mange
Petits Fours
Coffee

Mrs. George Marye, July 20, 1915:

Grapefruit Suprême
Salted Almonds and Pecans
Fillet of Sand Dabs, Mornay
Noisettes of Lamb, Sauce Diable
Corn
Boneless Squab, Stuffed
Hearts of Lettuce, Russian Dressing
Fresh Peach Ice Cream
Assorted Cakes
Coffee

Mrs. H. Sinsheimer, October 27, 1915:

Toke and California Oysters
Einlauf Suppe
Almonds
Frogs Raphaël, Weill
Eingedampfte Chicken
French Fried Potatoes
String Beans au Beurre
Bottoms of Artichokes, Lettuce Victor
Orange Soufflé Glacé St. Francis
Fancy Cakes
Coffee

Retail Dry Goods Association, October 10, 1916:

Blue Points
Potage Lord Mayor
Celery Olives Almonds
Fillet of Sole, Bagration
Tournedos Forestière

Potatoes Noisette
Peas Étuvé
Champagne Punch
Roast Squab Chicken
Salade de Saison
Frozen Diplomate Pudding
Fancy Cakes
Coffee

Golden Gate Thoroughbred Breeders' Association, September 19, 1915:

Toke Points
Clear Turtle
Celery Olives Almonds
Aiguillette of Sole, Marguery
Vol au Vent Vaupaliere
Filet Mignon Madère
Peas à la Française
Champagne Punch
Breast of Squab
Potatoes Noisettes
Salade de Saison
Fancy Ice Cream
Assorted Cakes
Coffee

Fire Chief's Banquet of San Francisco, September 30, 1915:

Toke Points
Potage Lord Mayor

Celery Olives Almonds
Fillet of Bass, Marinière
Tournedos with Fresh Mushrooms
Peas à la Française
Potato Risolée
Roman Punch
Roast Squab
Salade de Saison
Fancy Ice Cream
Assorted Cakes
Coffee

Telephone Pioneers of America, September 21, 1915:

Caviar d'Astrakan
Toke Points
Potage Windsor
Celery Almonds Olives
Écrevisses Voltaire
Mousse de Ris de Veau Royal
Chateaubriand Bayard
Petits Pois à la Française
Sorbet Ambassadrice
Poitrine de Guinea aux Fines Herbes
Pommes Noisettes
Salade Veronica
Glaces Fantaisies
Mignardises
Café Noir

West Virginia Banquet (*West Virginia Building,*

Exposition Grounds), November 5, 1915:

Toke Points
Strained Gumbo, Princesse
Celery Olives Almonds
Fillet of Bass, Joinville
Sweetbread Braise with Peas
Champagne Punch
Roast Imperial Squab
Pommes Château
Salad de Saison
Fancy Ice Cream
Assorted Cakes
Coffee

Mrs. Henry T. Scott, August 30, 1915:

Canapé Caviar with Cocktail
Clear Bortsch in Cups
Cheese Straws
Salted Pecans
Sand Dabs, Meunière
Mousse of Virginia Ham
Timbale of Spinach
Breast of Pheasant, Lucullus
Salad Veronica
Coupes Curasco
Fancy Cakes
Coffee

Carlos Sanjinis (*Bolivian Consul*), August 23, 1915:

Toke Points

Green Turtle Soup, Xerxes
Almonds Olives Celery
Lobster Newburgh
Noisette of Lamb, Périgordine
Peas à la Française
Pommes à la Reine
Champagne Punch
Breast of Chicken, Virginia Ham
Celery Victor
Fancy Ice Cream
Assorted Cakes
Coffee

Papyrus Club, May 15, 1918.

Coupe Printanière au Kirsch
Consommé Tomato Chantilly
Olives
Sand Dabs, Meunière
Pommes Hollandaise
Château Briand Forestière
Cold Asparagus, Mustard Sauce
Meringue Glacée
Demi Tasse

Dinner to Mr. Thomas Coleman, Manager Hotel St. Francis, September 26, 1918.

Toke Points
Clear Turtle
Olives Almonds
Écrevisses Voltaire

Breast of Chicken, Colbert
Peas Étuvé Potatoes Fondante
Hearts of Lettuce St. Francis
Fancy Ice Cream
Cakes Caroline
Coffee

Mrs. Anita Baldwin, August 14, 1915:

Fruit Salad Suprême
Consommé
Almonds Olives
Frogs, Neptune
Mousse of Virginia Ham
Purée of Fresh Artichokes
Breast of Chicken
Pommes Soufflée
Alligator Pears
Pudding Nesselrode
Fancy Cakes
Coffee

Mrs. E. H. Stotesbury, July 25, 1915:

Astrakan Caviar
Chicken Broth
Cheese Straws
Salted Pecans and Almonds
Sand Dabs, Tempis
Pommes Parisienne
Virginia Ham
English Spinach

Corn Lieb
Breast of Squab Chicken
Salad Ravajole
Coupes Fraise
Fancy Cakes
Coffee
Candy

Monsieur Gregoire, French Building, P. P. I. E.,
November 15, 1919:

Bouchées Fines
Huîtres Mignonnettes
Bisque d'Écrevisses
Almonds Celery Olives
Truite de Rivière
Tournedos Cheron
Pommes Soufflée
Poitrine de Volaille, Virginie
Coeur de Laitue
Glacé Madeleine
Friandises
Coffee

Students Army Training Corps, December 7, 1918.

Oyster Cocktail
Potage Mongol
Olives Celery Almonds
Filet of Sole, Joinville
Roast Imperial Squab
Peas Étuvé Potatoes Parisienne

Salad de Saison
Fancy Ice Cream
Assorted Cakes
Coffee

Mr. Jesse Lillienthal (Luncheon), November 7, 1918.

California Oyster Cocktail
Olives Celery
Filet Mignon Grilled
Pommes Château
New String Beans
Individual Alaska
Demi Tasse

Mr. Mulcahy, February 26, 1918:

Toke Points Mignonnette
Clear Bortsch in Cups
Celery Olives Almonds
Écrevisses Voltaire
Noisette of Lamb with Fresh Mushrooms
Peas Étuvé—Pommes Lorette
Breast of Duck
Fried Hominy
Endive, Victor Dressing
Asparagus Glacée
Assorted Cakes
Café Marcel

Colonel Tessier, November 4, 1918:

Potage St. Germain
Almonds
Fillet Sand Dabs, Sauce Écrevisses
Poulet Poêle
Pommes Champs Elysées
Petits Pois Parisienne
Lettuce Salad, Fines Herbes
Soufflée, Vanilla Sauce
Fruit
Coffee

Mr. T. Ohta:

Blue Points Mignonnette
Clear Green Turtle Soup
Salted Nuts Celery Olives
Écrevisses Voltaire
Mackerel Mikado
Jumbo Squab, Parisienne
Asparagus, Hollandaise
Salad Fruitière
Fresh Figs, Sake
Friandises
Demi Tasse

Luncheon to Major Harley, Mr. French and Friends, November 5, 1918:

Écrevisses Gourmets Cold
Broiled Chicken
Peas Étuvé—Potatoes Champs Élysées

Cream Cheese and Bar le Duc
Demi Tasse

Mr. M. J. Cohen, April 16, 1917:

Toke Points
Potage Lord Mayor
Celery Olives Almonds
Terrapin Maryland
Whole Squab Chicken
Potatoes Château
Cold Asparagus, Figaro
Fancy Ice Cream
Cakes
Demi Tasse

Mr. Mogi, January 16, 1918:

Fresh Caviar on Ice Socle
Clear Green Turtle, Amontillado
Almonds Celery Olives
Frogs Legs, Michels
Sweetbread aux Truffes
Petits Pois
Goose Liver with Apples
Punch Mikado
Pheasant, Bread Sauce
Potatoes Champs Élysées
Melon Richelieu
Cakes
Coffee

INDEX

The Classified Index follows on pages 398 to 412, inclusive. The general Alphabetical Index is on pages 413 to 430 inclusive.

CEREALS

Boiled farina in milk, July 6
Fried hominy, Oct. 29
Force and cream, Oct. 30; Nov. 8
Germea, Nov. 22
Grape-nuts, Nov. 15
Hominy, Oct. 28
Malta vita, Nov. 16
Pearl grits, March 5
Pearl grits with cream, Nov. 11
Pettijohns, Oct. 29
Shredded wheat biscuits, Nov. 10

CHEESE

Cheese balls, Oct. 29
Cottage cheese, May 24
Cream cheese with Bar-le-Duc, Dec. 29
Olympic Club cheese, Oct. 23
Petaluma cream cheese, Sept. 18
Soufflé au fromage (cheese soufflé), April 4
St. Francis cheese, July 1

CHICKEN

À la King, Nov. 11
Austrian fritters, April 22

À l'Estragon, March 8
Boiled fowl, Oct. 29
Breast of chicken, Alexandra, Dec. 21
Breast of chicken with Virginia ham, Feb. 22
Breast of chicken with figs, Sept. 22
Breast of chicken, James Woods, Oct. 25
Baked chicken with rice, March 19
Broiled chicken, Tyrolienne, May 28
Breast of chicken en aspic, July 26
Boiled fowl, celery sauce, Aug. 21
Chicken croquettes, Dec. 23
Cold chicken, Isabella, Sept. 20
Coquille of chicken, Mornay, Oct. 12
Diva, Nov. 13
Deviled chicken's legs, April 30
Deviled chicken's legs with Virginia ham, Sept. 3
Edward VII, Dec. 9
Essence of chicken in cup, Feb. 6
En cocotte, Bazar, Oct. 20
Fried, Maryland, Jan. 20
Fried, Villeroi, June 26
Fried, Savoy, Sept. 8
Fried, country style, Nov. 12
Fricassee, à l'ancienne, June 27
Hash, Victor, Dec. 3
Hash, on toast, Feb. 15
Hash, à l'Italienne, Oct. 9
Leon X, Oct. 17
Livers, sauté, forestière, Feb. 8
Livers sauté, au Madère, Dec. 14
Plain, roasted, Oct. 27
Patties, Toulouse, May 12
Potpie, home style, Feb. 18
Sauté, Ambassadrice, Dec. 6
Sauté, Marengo, Dec. 8

Sauté, Parisienne, Feb. 12
Sauté, Montmorency, Feb. 23
Sauté, Salonika, March 3
Sauté, Hongroise, March 17
Sauté, Portugaise, March 18
Sauté, Chasseur, April 3
Sauté, D'Austin, April 16
Sauté, Madeleine, April 29
Sauté, Demidoff, May 3
Sauté, au Madère, May 13
Sauté, Amphitian, May 16
Sauté, demi-deuil, May 31
Sauté, Archiduc, June 14
Sauté, Viennoise, July 3
Sauté, Lafitte, July 7
Sauté, Alsacienne, Aug. 31
Sauté, Josephine, Oct. 13
Stuffed chicken with California raisins, Oct. 23
Tyrolienne, March 26
Valencienne, Jan. 7

SQUAB CHICKEN

Broiled, Nov. 23
Michels, July 22
Plain potted, Jan. 10
Sauté, Sutro, Feb. 26

CAPON

Galantine, July 19
Stuffed, Bruxelloise, Feb. 27
Stuffed, St. Antoine, Jan. 4

BEEF

Braised beef, with calf's feet, Dec. 4
Beefsteak, Provençale, Jan. 13
Beefsteak, Bismarck, Jan. 18
Beef tongue, boiled, Jan. 29
Beef à la mode, May 21
Braised beef, June 12
Beef marrow, Princess, July 8
Braised beef, comfortable, Sept. 7
Beefsteak, Jussien, Oct. 3
Baked porterhouse, Oct. 11
Beef tongue, Menschikoff, Oct. 15
Beef tongue, Parisienne, March 11
Broiled tenderloin steak, Nov. 8
Broiled sirloin steak, Cliff House, June 9
Corned beef and cabbage, Jan. 27
Corned beef hash, March 31
Corned beef hash, browned, March 31
Corned beef hash, au gratin, March 31
Chipped beef on toast, June 8
Filet mignon, April 14
Filet mignon, Athénienne, June 16
Filet mignon, Bayard, March 4
Filet mignon, Chéron, May 25; Nov. 29
Filet mignon, Du Barry, Sept. 11
Filet mignon, Maréchale, May 20
Filet mignon, Trianon, April 14
Fillet of beef, Charcutière, April 15
Fillet of beef, Cendrillon, May 5
Fillet of beef, Lombarde, May 12
Fillet of beef, Balzag, June 26
Fillet of beef, Dumas, Aug. 14
Hamburg steak, Nov. 9
Hashed fillet of beef, Sam Ward, April 29
Larded sirloin of beef, Nov. 20
Larded tenderloin of beef, April 28
Larded tenderloin of beef, Montbasson, April

28
Larded tenderloin of beef, St. Martin, June 1
Larded tenderloin of beef, Vigo, June 22
Larded tenderloin of beef, Lili, July 2
Larded tenderloin of beef, Sigurd, Sept. 16
Larded rump of beef, June 12
Miroton of beef, en bordure, Dec. 2
Minced tenderloin, à l'estragon, Feb. 21
Meat croquettes, Oct. 11
Ox tail braisé, May 4
Planked sirloin steak, Jan. 22
Porterhouse steak, Bercy, May 20
Porterhouse steak, Jolly, June 20
Planked sirloin steak, St. Francis, July 17
Rump steak, Bercy, Oct. 31
Roast top sirloin of beef, Nov. 21
Rheinbraten, Nov. 26
Rump steak, Dickinson, Aug. 25
Roast beef, Jules Albert, Aug. 18
Roast sirloin, fermière, June 14
Roast sirloin, Mounet-Sully, Aug. 7
Roast tenderloin, Berthieu, July 13
Roast tenderloin, Boucicault, Oct. 10
Roast tenderloin, vert pré, July 24
Sirloin steak, sauce Madère, Nov. 4
Sirloin of beef, roasted, Nov. 5
Sirloin steak, marchand de vin, Feb. 11
Sweet-sour beef tongue, March 1
Sirloin steak, Dickinson, April 7
Small tenderloin steak, Demidoff, April 17
Sour schmorrbraten, May 16
Smoked beef tongue, with spinach, May 22
Small tenderloin steak, Fedora, May 27
Steak, Tartare, July 21
Small sirloin steak à la Russe, July 29
Salisbury steak, Stanley, Sept. 14

Small tenderloin steak, Cercle Militaire, Sept. 23
Sirloin steak, Saxonne, Sept. 29
Small tenderloin steak, Nicholas II, Sept. 30
Sirloin steak, Braconière, Oct. 7
Steak and kidney pie, Nov. 17
Tenderloin of beef, larded, Nov. 2
Tenderloin of beef, Cubaine, April 19
Tenderloin of beef, Cumberland, April 22
Tenderloin of beef, Brillat Savarin, May 15
Tenderloin of beef, Voisin, June 4
Tenderloin of beef, Moderne, Aug. 3
Tenderloin of beef, Gambetta, Aug. 9
Tenderloin steak, Marseillaise, June 25
Tenderloin steak, Polonaise, April 25
Tournedos Massenet, Nov. 22
Tournedos Bordelaise, May 8
Tournedos Niçoise, May 17
Tournedos Bayard, May 30
Tournedos, Vaudeville, June 29
Tournedos, Porte Maillot, July 10
Tournedos, Café Julien, Sept. 1
Tenderloin steak, Bernardi, Oct. 13

BREAD, ETC.

Almond biscuits, Oct. 22
Anchovy toast, May 17
Bran bread, Oct. 26
Bran biscuits, Oct. 26
Breakfast rolls, Nov. 25
Cheese toast, Oct. 19
Corn bread, I, Dec. 7
Corn bread, II, Oct. 25
Four o'clock tea bran bread, Oct. 26
French bread, Nov. 28

Graham bread, Oct. 25
Homemade bread, Nov. 28
Lunch rolls, Nov. 30
Maryland beaten biscuits, Nov. 17
Maryland corn bread, Nov. 13
Milk toast, Nov. 1
Popover muffins, July 20
Puff paste crescents, Nov. 14
Pulled bread, Sept. 15
Raisin bread, Oct. 25
Snails, Oct. 23
Spoon or mush bread, Oct. 24
Tea biscuits, Nov. 3
Toast Melba, March 5
Wheat bran gems, Oct. 26

DUCKS, TAME

Breast of duck, Virginia style, April 26
Breast of duck, April 26
Roast Muscovy duck, Sept. 24
Roast tame duckling, Nov. 9

EGGS
FRIED

Fried, Oct. 29
Infante, Aug. 19
In oil, With chives, May 30
With salt pork, Sept. 2
À la Russe, Jan. 29
À la tripe, Feb. 12
Bacon and eggs, Nov. 5
Bagration, Feb. 15
Basque, June 23
Belmont, June 6

Biarritz, May 31
Bennett, Sept. 27
Bonne femme, Oct. 7
Bordelaise, March 2
Buckingham, Aug. 16
Canada, Aug. 28
Castro, Oct. 1
Coquelin, April 13
Don Juan, Aug. 26
Fedora, June 2
Gastronome, March 13
Grazienna, Sept. 1
Ham and eggs, Oct. 29
Lenox, Aug. 22
McKenzie, Oct. 11
Meyerbeer, Aug. 20
Mery, Jan. 21
Mirabeau, Jan. 12
Montebello, Aug. 6
Moscow, July 12
Oudinot, June 19; Jan. 20
Sarah Bernhardt, March 7
St. Catherine, July 17
St. George, April 9
Suzette, July 29
Virginia ham and eggs, April 12
Venetian, in chafing dish, April 1

COLD EGGS

Danoise, June 4
Poached, à l'Estragon, June 24
Poached, mayonnaise, Oct. 31
Riche, Aug. 21
Stuffed, with anchovies, July 5
Stuffed, epicure, Sept. 14

With celery, Aug. 5

SCRAMBLED

Scrambled, Oct. 28
Belley, Sept. 23
Bullit, Oct. 4
Caroline, July 6
Havemeyer, July 9
Lucullus, July 19
Magda, Oct. 13
Marseillaise, May 25
Mauresque, Aug. 13
Mayence, July 21
Nantaise, Sept. 13
Norwegian, Sept. 28
Pluche, July 31
Pocahontas, March 23
Raspail, April 14
Sarah Bernhardt, Oct. 6
Texas Clover, April 2
With anchovies, Nov. 29
With asparagus tips, Dec. 8
With bacon, Feb. 6
With cheese, June 14
With cheese, Swiss, July 5
With chives, March 30
With fine herbs, Dec. 22
With ham, Nov. 6
With lobster, Sept. 11
With morocquaine, Nov. 22
With morrilles, Jan. 22
With smoked beef, Oct. 28
With smoked salmon, July 24
With tomatoes, Aug. 25
With truffles, March 11

SHIRRED EGGS

Shirred, Nov. 7
Amiral, June 21
Antoine, June 16
Au beurre noir, Nov. 9
Argenteuil, June 8
Bercy, Nov. 24
Bienvenue, July 14
Brunswick, Sept. 30
Carême, March 21
Caroli, Sept. 3
Chipolata, Jan. 24
Conté, Oct. 12
Créole, Dec. 13
De Lesseps, Aug. 25
Epicurienne, April 18
Imperial, Sept. 19
Jockey Club, Sept. 6
Lorraine, April 15
Meyerbeer, March 5
Metternich, Oct. 19
Ministerielle, Dec. 25
Monaco, June 5
Mornay, Jan. 5
Niçoise, July 24
Opéra, Aug. 24
Turque, April 30
With bananas, May 27
With parsley, Feb. 7
With peppers, July 8

POACHED

Poached, Oct. 30
Agostini, June 10
À la Reine, Feb. 28

Andalouse, Oct. 10
Argenteuil, Oct. 9
Aromatic, Dec. 4
Au fondu, June 11
Balti, Aug. 17
Bar le Duc, July 20
Benedict, Dec. 9; Feb. 3
Beaujolais, Jan. 6
Benoit, Aug. 29
Bernadotte, Aug. 31
Blanchard, June 17
Bombay, June 20
Boston Style, Oct. 8
Brésilienne, Feb. 11
Céléstine, June 26
Chambord, Aug. 30
Châteaubriand, May 6
Chambery, Sept. 10
With clams, Créole, Feb. 1
Colbert, June 13
Colonel, Feb. 26
Columbus, May 28
Créole, July 4
Crossy, April 4
d'Artois, April 27
Dauphine, Sept. 17
Derby, Sept. 20
Diane, Dec. 20
d'Orleans, Aug. 9
Florentine, Sept. 9
Gambetta, Jan. 13
Germaine, Sept. 7
Gourmet, April 26; July 11
Henri IV., Nov. 23
Hongroise, May 23
Indienne, Dec. 19

Isabella, Sept. 18
Lackmée, Feb. 7
Malakoff, May 3
Maltaise, March 9
Marlborough, July 16
Martha, Feb. 25
Mexicaine, Sept. 24
Mirabel, May 16
Mounet-Sully, March 3
Nantaise, Oct. 14
Oriental, Jan. 1
Patti, Aug. 1
Paulus, April 16
Périgordine, July 28
Persanne, Dec. 29
Piedmontase, July 30
Presidential, May 27
Princesse, March 17
Rothschild, Feb. 20
Sans Gêne, Nov. 25
St. Laurent, April 3
St. Pierre, May 17
Taft, Oct. 3
Talleyrand, Feb. 24; April 7
Tivoli, Dec. 2
Troubadour, Feb. 13
Vanderbilt, May 26
Velour, Oct. 5
Vilna, Aug. 4
Virginia, April 12
Waterloo, May 19
Zingara, Dec. 31
Zurlo, Oct. 17

EGGS MOLLET

Auben, Sept. 5
À l'aurore, Oct. 16
Bordelaise, Aug. 12
Cream sauce, Aug. 3
Florentine, Aug. 18
Molière, Sept. 11

EGGS EN COCOTTE

Boremis, Dec. 8
Commodore, April 29
Coquelicot, Dec. 10
Du Barry, March 19
d'Uxelles, June 3
Italienne, Dec. 3
Marigny, Nov. 20
Plain, April 24
Porto Rico, May 20
Renaissance, March 10
Ribeaucourt, Oct. 15
Valentine, April 20
Voltaire, April 1

FISH

Admiral, Jan. 31
Alaska black cod, broiled, Feb. 4
Alaska black cod, kippered in cream, Aug. 8
Alaska black cod, smoked, broiled, Oct. 9
Alaska black cod, smoked in cream, Oct. 22
Alaska candlefish, broiled, Feb. 25
Alsatian fish, Oct. 22
Barracouda, aux fines herbes, Nov. 2
Barracouda, broiled, sauce Rougemont, Sept. 1
Bass, aiguillettes of, Massena, March 14
Bass, dijonnaise, March 12

Bass, fillet of, Argentina, June 17
Bass, fillet of, Brighton, July 5
Bass, fillet of, Dieppoise, Dec. 8
Bass, fillet of, Duglère, May 9
Bass, fillet of, Menton, March 17
Bass, fillet of, 1905, Nov. 20
Bass, fillet of, shrimp sauce, Dec. 4
Bass, Niçoise, May 31
Bass, paupiettes of, March 20
Bass, Provençale, Jan. 6
Bass, timbale of, Feb. 11
Bignon, Jan. 11
Black bass, Cambacérès, Dec. 15
Black bass, Heydenreich, July 16
Black bass, planked, Sept. 3
Black bass, Tournon, July 11
Bluefish, broiled, maître d'hôtel, Nov. 13
Bouillabaisse, Marseillaise, Dec. 12
Brook trout, boiled, Romanoff, Oct. 14
Brook trout, broiled, with bacon, April 8
Brook trout, Café de Paris, Oct. 25
Brook trout, Cambacérès, Oct. 8
Brook trout, Meunière, April 4
Brook trout, Miller style, April 13
Brook trout, Volper, Aug. 18
Butterfish, sauté Meunière, Oct. 31
Catfish, sauté Meunière, April 6
Codfish balls, Dec. 12
Codfish, boiled, Flamande, Aug. 20
Codfish, boiled, Horose, Dec. 16
Codfish, cakes, April 16
Codfish or other white fish, boiled, Oct. 28
Codfish, picked, in cream, Dec. 19
Codfish, salt, Biscayenne, June 24
Codfish, salt, Nova Scotia, March 23
Codfish steak, à l'Anglaise, Aug. 14

Chambord, Feb. 20
Court bouillon, Feb. 26
Écrevisses, Voltaire, Oct. 16
Eels, Marinière, Aug. 28
Finnan haddie, broiled, Dec. 28
Finnan haddie, in cream, Oct. 31
Fish, cold, Michels, June 29
Fish dumplings, Feb. 11
Flounder, fillet of, Café Riche, Dec. 28
Flounder, fillet of, Cansale, Feb. 7
Flounder, fillet of, Chevreuse, Dec. 6
Flounder, fillet of, Chilienne, Sept. 6
Flounder, fillet of, Circassienne, May 17
Flounder, fillet of, Meissonier, Jan. 7
Flounder, fillet of, Norvégienne, Oct. 10
Flounder, fillet of, Piombino, June 11
Flounder, fillet of, Pompadour, May 2
Flounder, fillet of, St. Avertin, July 13
Frogs' legs, Dilloise, June 20
Frogs' legs, fried, Espagnole, July 22
Frogs' legs, Greenway, May 27; Sept. 11
Frogs' legs, Jerusalem, Feb. 19
Frogs' legs, Marinière, Jan. 23
Frogs' legs, sauté à sec, Oct. 29
Frogs' legs, sauté à sec, Dec. 27
Halibut, Boitel, July 2
Halibut, broiled, Alcide, May 22
Halibut, broiled, maître d'hôtel, Nov. 7
Halibut, fillet of, Bristol, May 4
Halibut, fillet of, Cubaine, Aug. 10
Halibut, fillet of, Lilloise, May 30
Halibut, fillet of, Mornay, Dec. 15
Halibut, fillet of, Venitienne, May 26
Halibut, Metternich, Oct. 11
Halibut, Richmond, April 30
Halibut, scalloped, with cheese, April 15

Herring, fresh, à l'Egyptienne, Oct. 20
Kingfish, Argentine, July 29
Kingfish, Meunière, Dec. 17
Kingfish, Ubsala, June 25
Kippered herring, broiled, March 21
Mackerel, broiled, anchovy, butter, Aug. 15
Mackerel, salted, boiled, Nov. 2
Matelote, of fish, March 9
Montebello, Jan. 17
Papillote, Feb. 8
Papillote, Club style, Feb. 8
Patties, Bagration, Dec. 20
Perch, au Bleu, June 22
Perch, fillet of, St. Charles, May 24
Perch, Meunière, Jan. 2
Pompano, Bâtelière, June 19
Pompano, broiled, Havanaise, March 23
Pompano, Café Anglaise, March 18
Pompano, fillet of, Pocharde, Oct. 15
Pompano, sauté, d'Orsay, Oct. 14
Pompano, meunière, Nov. 4
Pompano, Vatel, June 13
Rock cod, boiled, Fleurette, Nov. 4
Rock cod, fillet of, Nantaise, March 27
Royal, Jan. 10
Russe, Jan. 13
Salmon belly, salted, melted butter, June 5
Salmon, boiled, Badu-Cah, Sept. 17
Salmon, boiled, Diplomate, June 1
Salmon, boiled, Fidgi, May 14
Salmon, boiled, Princesse, Jan. 4
Salmon, boiled, sauce mousseline, Nov. 5
Salmon, boiled, Villers, April 21
Salmon, Mirabeau, April 15
Salmon, braised, Parisienne, Dec. 11
Salmon, broiled, à la Russe, July 8

Salmon, broiled, St. Germaine, July 21
Salmon, cold, smoked, Nov. 1
Salmon, concourt, June 26
Salmon, smoked, broiled, March 5
Salmon steak, broiled, Nov. 21
Salmon steak, Calcutta, Aug. 6
Salmon steak, Colbert, Sept. 9
Salmon steak, Hongroise, June 15
Sand dabs, Carnot, Sept. 16
Sand dabs, David, May 13
Sand dabs, fried fillet of, sauce verte, April 25
Sand dabs, Gaillard, Sept. 7
Sand dabs, Grenobloise, May 28
Sand dabs, Meunière, Oct. 27
Sardines on toast, Jan. 29
Scallops, Poulette, Oct. 9
Sea bass, boiled, Hollandaise, March 3
Sea bass, Montebello, July 24
Shad, baked, with raisins, April 16
Shad, broiled, Albert, March 8
Shad, broiled, maître d'hôtel, Feb. 19
Shad and roe, baked, à l'Américaine, April 24
Shad and roe, planked, April 3
Shad roe, Bordelaise, May 12
Shad roe, Bordelaise, May 29
Shad roe, broiled, maître d'hôtel, Jan. 7
Shad roe, broiled, Ravigote, March 24
Shad roe, broiled, with bacon, March 20
Shad roe, en bordure, June 4
Sheepshead, boiled, cream sauce, Feb. 17
Sheepshead, boiled, sauce Hollandaise, Nov. 13
Skate, au beurre noire, Nov. 21
Smelts, broiled, Américaine, Oct. 17
Smelts, fillet of, Stanley, May 3
Smelts, fried, Nov. 6

Smelts, planked, en bordure, Nov. 19
Sole, aiguillettes of, Hotelière, Feb. 15
Sole, aiguillettes of, Marinière, Feb. 23
Sole, Colbert, May 25
Sole, cold fillet of, Raven, Dec. 1
Sole, Déjazet, Oct. 21
Sole, fillet of, au vin blanc, Oct. 30
Sole, fillet of, Bercy, Feb. 21
Sole, fillet of, Bretonne, April 10
Sole, fillet of, Castelanne, Jan. 15
Sole, fillet of, Cardinal, April 24
Sole, fillet of, Choisy, Feb. 13
Sole, fillet of, Diplomate, Dec. 10
Sole, fillet of, Doria, May 15
Sole, fillet of, Florentine, Dec. 26
Sole, fillet of, Française, July 10
Sole, fillet of, Gasser, Jan. 4
Sole, fillet of, Joinville, Dec. 13
Sole, fillet of, Judic, Oct. 13
Sole, fillet of, Lord Curzon, May 18; Jan. 18
Sole, fillet of, Mantane, June 6
Sole, fillet of, Maréchale, Feb. 9
Sole, fillet of, Marguery, May 1; Dec. 24
Sole, fillet of, Maximilian, Dec. 17
Sole, fillet of, Meissonier, Sept. 15
Sole, fillet of, Montmorency, July 1; July 23
Sole, fillet of, Normande, Jan. 8
Sole, fillet of, Orly, March 18
Sole, fillet of, Paul Bert, Sept. 25
Sole, fillet of, Paylord, Aug. 5
Sole, fillet of, Pondichery, Sept. 10
Sole, fillet of, Rose Caron, Jan. 25
Sole, fillet of, St. Cloud, April 18
Sole, fillet of, St. Malo, Dec. 2
Sole, fillet of, St. Nizaire, June 12
Sole, fillet of, Suchet, May 7

Sole, fillet of, Talleyrand, June 18
Sole, fillet of, Turbigo, March 11
Sole, fillet of, under glass, March 24
Sole, fillet of, Valeska, Dec. 31
Sole, fillet of, Villeroi, March 13
Sole, fillet of, Voisin, April 14
Sole, fried fillet of, Rémoulade, Dec. 30
Sole, Héloise, Oct. 18
Sole, small fried fillet of, March 18
Spanish mackerel, broiled, aux fines herbes, Jan. 9
Striped bass, boiled, Indian soy sauce, Aug. 31
Striped bass, Buena Vista, June 27
Striped bass, planked, Nov. 27
Striped bass, Portugaise, Dec. 18
Striped bass, stewed, Américaine, Aug. 24
Tahoe trout, boiled pepper sauce, May 29
Tahoe trout, boiled, sauce mousseline, June 7
Tahoe trout, boiled, Vatchette, May 20
Tomcods, fried, March 6
Tomcods, Meunière, Feb. 2
Tomcods, Montmorency, April 29
Trout, boiled, plain, Nov. 1
Trout, fillet of, Rachel, June 2
Turbot, aiguillettes of, Bayard, June 14
Turbot, boiled, nonpareil, Aug. 16
Turbot, fillet of, Bagration, Oct. 2
Turbot, fillet of, Batelière, July 27
Turbot, fillet of, Bonnefoy, March 7
Turbot, fillet of, Daumont, Jan. 3
Turbot, fillet of, Jean Bart, June 8
Turbot, fillet of, Nesles, April 3
Turbot, fillet of, Sarcey, April 12
Turbot, fillet of, Tempis, July 31
Turbot, fillet of, Windsor, April 27
Victoria, Feb. 28

Vol au vent of salmon, Génoise, May 1
Whitefish, baked, St. Menehould, Aug. 2
Whitefish, boiled, Netherland style, Jan. 1
Whitefish, broiled, maître d'hôtel, Nov. 15
Whitebait, fried, March 15
Whitebait on graham bread, Nov. 26
Yarmouth bloater, Nov. 15

FRUIT

Bananas sliced, with whipped cream, June 3
Berries with whipped cream, June 3
Cactus fruit with lemon, Feb. 7
California raisins, Oct. 23
Cantaloupe and watermelon, surprise, Sept. 3
Fruit salad, au kirsch, Feb. 3
Fruit salad, au marasquin, Feb. 3
Fruit salad, Chantilly, Feb. 3
Fruit salad glacé, April 18
Figs sliced, with cream, June 4
Fruits sliced, with whipped cream, June 3
Grapefruit à l'anisette, April 8
Grapefruit à la Rose, April 25
Grapefruit and orange en suprême, Feb. 18
Grapefruit, Cardinal, July 10
Grapefruit cocktail, April 18
Grapefruit en suprême, Dec. 9
Grapefruit en suprême with kirsch, April 15
Grapefruit with cherries, Nov. 17
Grapefruit with chestnuts, Jan. 30
Orange and Grapefruit, St. Francis, Oct. 23
Orange en suprême, March 18
Orange en suprême au curaçao, May 5
Peaches, sliced, with whipped cream, June 3
Peach, Norelli, April 27
Pears, mayonnaise, Oct. 19

Strawberries, Parisienne, May 22
Strawberries Romanoff, April 18

FRUIT, COOKED

Apple, baked, Nov. 23
Apple compote, June 23
Apricot compote, June 23
Apples fried, Nov. 24
Apple sauce, April 12
Bananas, baked, Sept. 18
Compote of pineapple, June 13
Gooseberry compote, June 29
Grapefruit marmalade, April 20
Nectarine compote, June 23
Orange compote, July 4
Peaches, baked, June 22
Peach compote, June 23
Peaches with brandy sauce, May 19
Pears, baked, June 22
Pears in syrup, April 1
Pears, stewed, with claret, Sept. 19
Plum compote, June 23
Prunes, Nov. 16
Prunes, baked, Oct. 25
Prune compote, June 23
Prunes, Victor, Oct. 23
Rhubarb, Nov. 15
Strawberries, Oct. 27

GAME

Butterball duck, roasted, Nov. 17
Canvas-back duck, roasted, Nov. 10
Hare, saddle of, sour cream sauce, March 30
Mallard duck, roasted, Nov. 1

Partridge, roasted, Feb. 15
Pheasant pie, cold, July 10
Pheasant, roasted, Jan. 9
Purée of game, for garnishing, Feb. 20
Quail, broiled, on toast, Sept. 27
Reindeer, chops, March 4
Reindeer, roast leg of, April 17
Ruddy duck, roasted, Dec. 26
Teal duck, roasted, Oct. 29
Venison, roast saddle of, July 9
Venison chop (steak), port wine sauce, Aug. 11

GOOSE

Goose liver sauté, Dec. 6
Goose liver sauté, aux truffes, Dec. 6
Goose, stuffed, with chestnuts, Jan. 18

GARNITURES FOR ENTREES, ETC.

Bercy, Feb. 7
Boulanger, Dec. 2
Bristol, Dec. 16
Chéron, Nov. 29
Clermont, Jan. 3
De Goncourt, Dec. 10
Ducale, Feb. 22
Financière, March 2
International, Dec. 31
Malvina, Feb. 7
Porte Maillot, Dec. 27
Richelieu, Nov. 20
Rosabelle, Dec. 17
Rossini, Feb. 5
Toulouse, Jan. 25

HORS D'OEUVRES

Antipasto, Feb. 6
Artichokes, fresh, à la Russe, Oct. 7
Barquette à l'Aurore, Jan. 14
Canapé Eldorado, Oct. 3
Canapé Hambourgeoise, Oct. 30
Canapé Julia, Feb. 22
Canapé Martha, Dec. 11
Canapé Monte Carlo, Dec. 29
Canapé Norway, May 31
Canapé, P. P. I. E., Oct. 24
Canapé Riga, Nov. 19
Canapé Romanoff, April 1
Canapé St. Francis, July 11
Canapé Regalia, Nov. 12
Canapé Thon Mariné, Aug. 21
Canapé of anchovies, Nov. 2
Canapé of caviar, Oct. 28
Canapé of chicken, March 3
Canapé of lobster, Aug. 13
Canapé of raw meat, Feb. 19
Canapé of raw beef, May 22
Canapé of sardines, Nov. 6
Caviar, Nov. 16
Cold fonds d'artichauts, Du Barry, Aug. 10
Crab legs, Stock, June 3
Croquettes Livannienne, Jan. 6
Croustades Cancalaise, Dec. 22
Egg salad, Sept. 12
Fillet of herring, mariné, Feb. 21
Fish salad, ravigote, Dec. 6
Hard boiled eggs, vinaigrette, Oct. 20
Herring Livonienne, Oct. 15
Herring salad, July 29
Herring salad, Moscovite, Sept. 7
Hors d'oeuvres variés, Nov. 16

Indian canapé, March 28
Kieler sprotten, April 20
Lyon sausage, Nov. 4
Lyon sausage, Nov. 16
Mariniert herring, Nov. 18
Matjes herring, March 28
Matjes herring, Krasnapolsky, July 25
Merry Widow cocktail, Oct. 9
Mortadella, Aug. 25; Oct. 17
Olive and anchovy salad, Aug. 28
Oysters mariné, April 23
Pain mane, Jan. 17
Pancake Molosol, Jan. 11
Pâté de foie gras, Nov. 16
Pickled oysters, Nov. 13
Pickled salmon, St. Francis, April 29
Pimentos, à l'huile, Jan. 24
Pimentos Suédoise, Sept. 26
Pimentos, vinaigrette, Aug. 3
Pim olas, June 6
Plain celery, Oct. 27
Radishes, Nov. 8
Ripe olives, Oct. 27
Ripe olives with garlic and oil, April 22
Salted almonds, Oct. 27
Salted Brazil nuts, May 13
Salted English walnuts, Dec. 28
Salted pecans, Dec. 28
Sardines, Nov. 16
Sardines vinaigrette, March 16
Shrimp salad, Anastine, Sept. 19
Sliced tomatoes, Nov. 16
Smoked goosebreast, Feb. 13
Smoked salmon, Nov. 1
Steak Tartare, July 21
Stuffed eggs, Nov. 16

Stuffed eggs, Epicure, Sept. 14
Stuffed eggs, Nantua, Nov. 26
Stuffed eggs with crab meat, Nov. 21
Stuffed tomatoes, Nana, Nov. 30
Sweet-sour bananas, Dec. 21
Tartine Russe, April 6
Terrine de foie gras, à la gelée, April 2
Terrine de foie gras en aspic, July 24
Thon Mariné salad, Jan. 27
Tomato en surprise, July 22
Tomato en surprise, Aug. 25
Tomatoes Parisienne, Jan. 28
Yarmouth bloater in oil, April 7

ICES, SHERBETS, FANCY ICES

Alhambra ice cream, Oct. 18
Apple water ice, March 31
Baked Alaska, March 24
Banana coupe, May 8
Banana ice cream, Jan. 8
Biscuit glacé (foundation), Dec. 27
Biscuit glacé, apple, Dec. 27
Biscuit glacé, chocolate, Dec. 27
Biscuit glacé, coffee, Dec. 27
Biscuit glacé, kirsch, Dec. 27
Biscuit glacé, mapleine, Dec. 27
Biscuit glacé, peppermint, Dec. 27
Biscuit glacé, pineapple, Dec. 27
Biscuit glacé, pistache, Dec. 27
Biscuit glacé, raspberries, Dec. 27
Biscuit glacé, St. Francis, Dec. 27
Biscuit glacé, strawberry, Dec. 27
Biscuit Tortoni, March 30
California sherbet, April 22
Cantaloupe baskets, July 21

Cantaloupe water ice, Jan. 1
Caramel ice cream, May 23
Chocolate ice cream, Nov. 5
Champagne punch, June 8; July 31
Coffee ice cream, Dec. 31
Coupe Oriental, Jan. 16
Coupe Victor, Oct. 8
Cranberry water ice, Oct. 9
Diplomate pudding, glacé, March 25
Eau de vie de Dantzig, May 22
English breakfast tea, Jan. 19
Fancy ice cream, Nov. 6
Figs, Roma, Oct. 26
Fresh Raspberry coupe, May 8
Fresh strawberry coupe, May 8
Frozen egg nogg, April 19
Frozen loganberry juice, Oct. 25
Grapefruit coupe, May 8
Lallah Rookh, April 12
Lemon water ice, Jan. 1
Lillian Russell, May 18
Loganberry ice cream, Oct. 24
Macédoine water ice, Jan. 6
Maraschino sauce for iced pudding, March 20
Meringue glacée à la Chantilly, Nov. 20
Meringue glacée au Chocolate, Jan. 18
Millionaire punch, May 19
Mousse au café, May 30
Mousse au chocolate, May 30
Neapolitan ice cream, April 4
Neapolitan sandwich, May 17
Normandie water ice, Jan. 6
Orange baskets, July 21
Orange coupe, May 8
Orange soufflé glacé, St. Francis, Sept. 18
Orange soufflé, St. Francis, Feb. 26

Orange water ice, Jan. 1
Peach, ice cream, Jan. 8
Peach Melba, March 25
Peach, Mona Lisa, Feb. 16
Philadelphia ice cream, Oct. 29
Pineapple ice cream, Jan. 8
Pistache ice cream, Dec. 19
Plombière aux fruits, June 10
Plombière à la vanille, June 10
Plombière aux marrons, June 10
Punch Palermitaine, April 15
Raisin punch, Dec. 17
Raspberries à la mode, May 27
Raspberry ice cream, Jan. 8
Raspberry Melba sauce, March 25
Raspberry meringue Glacée, Jan. 11
Raspberry water ice, Jan. 1; Nov. 11
Romaine ice cream, Oct. 19
Roman punch, April 17
Soufflé glacé, plain, May 26
Soufflé glacé, Pavlowa, June 6
Soufflé glacé, St. Francis, June 6
Strawberries à la mode, May 27
Strawberry ice cream, Nov. 13
Strawberry water ice, Jan. 1
Tutti frutti, Feb. 10
Vanilla charlotte Glacée, April 23
Vanilla ice cream, Oct. 27

LAMB

Baby lamb steak, Horticulture, March 28
Chops, Beaugency, Oct. 3
Chops, Beau Sejour, Oct. 2
Chops, Bignon, Oct. 8
Chops, Bradford, June 2

Chops, breaded, Nov. 21
Chops, breaded, Reformé, May 6
Chops, Charcutière, March 7
Chops, Maison d'Or, July 15
Chops, Maréchal, Jan. 6
Chops, Robinson, July 4
Chops, sauce Soubise, April 11
Chops, sauté aux cèpes, Nov. 29
Chops, sauté, aux fines herbes, Sept. 7
Chops, Victor Hugo, March 2
Chops with bacon, Oct. 30
Curried, with rice, Jan. 15
Cutlets in papers, March 31
Easter kid, roasted, Feb. 24
English chop, Tavern, Feb. 26
English chops, XX Century Club, Dec. 4
English chuck steak, maître d'hôtel, April 23
Hash, Oct. 29
Hash, J. A. Britton, Oct. 25
Hash, Sam Ward, Sept. 5
Hash, with peppers, May 17
Kidneys en brochette with bacon, Aug. 7
Kidneys en Pilaff, Oct. 22
Kidney stew, Nov. 28
Leg, Boulangère, Jan. 24
Leg, Renaissance, May 19
Loin chops, jardinière, May 10
Loin chops, fried, Sept. 26
Noisettes, Feb. 22
Noisettes, Ducale, Sept. 9
Noisettes, Montpensier, July 8
Rack of lamb, March 27
Rack of lamb, jardinière, March 27
Rack of lamb, Montjo, May 9
Roasted (See chicken), Oct. 27
Saddle, Carnot, May 14

Saddle, International, Dec. 31
Saddle, jardinière, July 25
Saddle, Souvaroff, June 18
Shoulder of lamb in bakers' oven, May 24
Steak, Feb. 7
Steak, Bercy, Feb. 7
Tenderloin, Thomas, Dec. 28
Trotters, Poulette, Nov. 22

MISCELLANEOUS

Alligator pear cocktail, May 14
Anchovy butter, July 8
Apple dressing, Nov. 27
Bain marie, Jan. 26
Boneless squab, en aspic, July 17
Bouquet garni, Nov. 7
Breast of chicken en aspic, July 26
Brown Betty, April 9
Calf's foot jelly, July 12
Champagne punch, July 31
Cheese straws, March 1
Chestnut dressing, Nov. 27
Chicken jelly, July 15
Claret punch, July 26
Cocktail sauce, for oysters, Jan. 23
Cold beef à la mode, July 15
Cold celery broth, Aug. 27
Cold pheasant pie, July 10
Croustades, Feb. 23
Croustades Financière, March 2
Croustades Laguipierre, March 10
Croûtons Diablé (for soup), May 7
Croûtons Parmesanne, May 13
Dressing for chicken, turkey, pig, etc., Nov. 27
Dumplings for stews, pot pies, etc., Sept. 25
D'Uxelles, Jan. 10
Écrevisse butter (crayfish), Dec. 25
Fish broth, July 20
Fleurons, Nov. 29
Flour dumplings, Nov. 10
Forcemeat—tongue and truffles, March 19
Fricadellen (balls of cooked meat), May 14

Gelée (meat jelly), Dec. 1
Gnocchis à la Romaine, June 25
Gnocchis au gratin, June 25
Golden buck, March 3
Green coloring (vert d'epinards), Feb. 13
Hangtown fry, March 4
Icings or frosting, Nov. 24
Julienne, Jan. 19
Kalter aufschnitt, July 14
Kalte schahle, Sept. 17
Koenigsberger klobs, May 15
Lemonade, July 30
Lobster butter, Dec. 25
Lobster corals, March 20
Macaroni Caruso, Aug. 30
Macaroni in cream, Dec. 18
Meat croquettes, Oct. 11
Mince meat, Nov. 22
Mixed grill, Jan. 26
New England boiled dinner, Jan. 12
Noodles, Jan. 20
Noodles, Polonaise, Feb. 25
Ombrelle d'Ostende, June 13
Orangeade, July 30
Oyster crab patties, Sept. 16
Pastry cream, Nov. 24
Pâte dough, July 10
Pistache icing, Dec. 4
Pumpkin pulp, Aug. 2
Purée of game, Feb. 20
Raisin cocktail, March 20
Rice stuffing, Nov. 13
Royal butter (pastry), Sept. 12
Schlemmorbroedchen, July 31
Shrimp patties, Aug. 11
Soubise, for stuffing chops, etc., Jan. 14

Spaghetti, Caruso, April 7
Spaghetti in cream, May 26
Spaghetti Milanaise, Nov. 21
Spätzel, March 5
Steak Tartare, July 21
Stock for soup, Nov. 14
Stuffed olives, May 17
Terrine de foie gras à la gelée, Dec. 1
Terrine de foie gras en aspic, July 12
Terrine de foie gras en aspic, July 24
Tournedos, Feb. 5
Vol au vent patty shells, Jan. 25
Vol au vent, Toulouse, Dec. 15
Welch Rabbit, Nov. 28
Welch rabbit, Special, Oct. 25
Whipped cream, June 3
Yorkshire buck, May 1
Yorkshire pudding, Nov. 21

MUTTON

Chops, Argenteuil, Aug. 9
Chops, Bignon, Oct. 8
Chops, braised, May 7
Chops, Daumont, Feb. 23
Chops, grilled, Nov. 26
Chops, Maison d'Or, July 15
Chops, Robinson, Feb. 16
Chops, Signora, March 10
English chop, Kentucky sauce, Aug. 29
English chop, Tavern, Feb. 26
English chops, XX Century Club, May 24
Leg, à la Busse, Feb. 20
Leg, boiled, caper sauce, Dec. 11
Leg, Bretonne, March 9
Leg, Choiseul, April 27

Leg, Clamart, March 23
Leg, Mexicaine, Aug. 17
Leg, Réforme, Feb. 28
Leg, roasted, Jan. 26
Loin, Charcutière, Dec. 17
Rack, roasted, April 14
Saddle, roasted, April 3
Shoulder, Budapest, Oct. 14

OMELETS

Argentine, June 28
Au cognac, April 29
Au confiture, Dec. 12
Bayonnaise, Sept. 15
Célestine, Sept. 8
Cherbourg, Oct. 18
du Czar, Nov. 2; Dec. 18
En surprise, March 8
Fines herbes, April 11
Impératrice, Aug. 23
Levy, Aug. 7
Lorraine, Dec. 16
Louis XIV, Feb. 8
Meissonier, July 23
Plain, and for sweet dessert, Oct. 27
Potato, March 11
Robespierre, April 2
Schofield, April 20
Soufflée, March 8
Spanish, March 6
Suzanne, March 1
Vogeleier, Jan. 16
With cèpes, May 9
With chives, Aug. 19
With egg plant, June 9

With ham, Dec. 11
With jelly, Nov. 7
With kidneys, March 27
With onions, May 17
With oysters, Jan. 2
With parsley, June 3
With peas, Sept. 29
With potatoes, June 23
With soft clams, Jan. 9
With soft clams, Newburg, Feb. 5
With strawberries, Oct. 27
With Virginia ham and peppers, Feb. 27

OYSTERS

À la Hyde, Dec. 12
À l'Ancienne, Feb. 18
À la Poulette, Dec. 6
Angels on horseback, April 26
Baked, au Gruyère, Sept. 4
Bellevue, Oct. 24
Broiled, Sept. 16
Broth, April 8
Cocktail, Jan. 23
Curried, April 8
En brochette, Sept. 28
En brochette, à la Diable, Sept. 28
Kirkpatrick, Jan. 31
Louis, Sept. 25
Mignonnette, April 17
Mornay, Sept. 13
Newburg, Sept. 8
On half shell, Oct. 27; Nov. 4
Oysters or crab, Poulette, March 22
Pickled, cold, Nov. 13
Stewed, Jan. 13

Sûpreme, St. Francis, May 3
Victor, March 10
Victor Hugo, Sept. 23
Yaquino, Jan. 10

PASTRY

Alexandria pudding, July 25
Almond cake, April 5
Almond cream cake, April 5
Almond rocks, July 21
Allumettes, June 7
American gugelhoff, Oct. 2
Angel cake, or Angel food, June 18
Anise seed cake, Feb. 20
Anise toast, Sept. 19
Anisette cake, July 29
Apple cobbler, July 16
Apple cottage pudding, July 11
Apple Moscovite, Feb. 22
Apple snow, Oct. 14
Apple strudel, April 13
Apple turnover, May 30
Apricot cobbler, July 16
Apricot layer cake, Feb. 27
Apricot meringue, July 18
Baba au rhum, Dec. 26
Baisés (chocolate drops), Sept. 20
Baked apple roll, June 15
Baked apricot roll, June 15
Baked blackberry roll, June 15
Baked huckleberry roll, June 15
Baked loganberry roll, June 15
Banana whipped cream, Oct. 1
Bavarois à la vanille, Dec. 21
Bavarois à la vanille with Bar le Duc, Feb. 2

Bavarois Noisette, March 28
Bavarois, raspberry, Jan. 29
Beignets soufflés, June 14
Berliner pfannenkuchen, June 30
Bird's nests, July 30
Blackberry meringue, July 18
Black cake, Sept. 16
Blanc mange aux fruits, June 16
Blanc mange aux liqueurs, June 16
Blanc mange, chocolate, June 16
Blanc mange, coffee, June 16
Blanc mange, vanilla, June 16
Boiled custard, July 15
Boston brown pudding, July 11
Bouchettes, June 15
Bouchettes Palmyra, July 15
Brandy sauce, Feb. 17
Bread custard pudding, July 8
Brioche, Oct. 26
Brown Betty, April 9
Cabinet pudding, Jan. 31
Cakes, assorted, Nov. 17
Cannelons à la crème, May 28
Caramel custard, Jan. 28
Caroline cake, March 16
Charlotte Russe, April 16
Cheese cake, Oct. 25; Jan. 14
Cherry tartelette, Dec. 11
Chocolate bouchettes, June 15
Chocolate éclairs, Nov. 24
Chocolate layer cake, Feb. 27; Dec. 9
Chocolate macaroons, April 6
Chocolate profiterole, Jan. 20
Chocolate pudding, cold, Sept. 21
Cinnamon cake, July 3
Cocoa cake, April 9

Cocoanut pudding, July 8
Coffee bouchettes, June 15
Coffee cake, Oct. 26
Coffee cake dough, June 30
Coffee cream cake, July 3
Coffee custard, April 20
Coffee fruit cake, July 3
Cold chocolate sauce, Sept. 21
Compote with rice, July 31
Cornet à la crème, May 28
Corn starch blanc mange, Aug. 24
Corn starch blanc mange with berries, Aug. 24
Corn starch blanc mange with Sabayon, Aug. 24
Corn starch blanc mange, stewed fruits, Aug. 24
Corn starch food (for invalids), Aug. 24
Corn starch pudding, July 1
Cottage pudding, July 11
Cream fritters, June 5
Cream puffs, Nov. 24
Cream sauce, Jan. 24
Crêpes suzette, Oct. 5
Croute à l'Ananas (pineapple crust), July 23
Croute aux fruits (fruit crust), July 23
Crullers, June 30
Crusts with apples, Sept. 28
Crusts with peaches, Sept. 28
Crusts with pears, Sept. 28
Cup custard, Jan. 26
Danish apple cake, Oct. 13
Dariole Duchesse, Sept. 2
Dartois Chantilly, April 23
Devil cake, Sept. 20
Diplomate pudding, March 18
Doughnuts, June 30

English rice pudding, April 24
Frankfort pudding, April 21
French layer cake, Feb. 27
French pastry, Feb. 13
French sponge cake (Génoise lègere), Oct. 2
Fried cream, March 11
Fritters, surprise, July 20
Fruit cake, Nov. 10
Fruit cake (white), Feb. 25
German almond strips, June 23
German apple cake, Oct. 30
German coffee cake, July 3
German huckleberry cake, June 24
Gingerbread, Oct. 8
Ginger snaps, May 15
Hard sauce, Feb. 17
Hazelnut macaroons, Oct. 1
Homemade apple pudding, March 20
Homemade cookies, Feb. 2
Honey cake, June 23
How to cook sugar to a blow, June 21
Icing or frosting, Nov. 24
Imperial pancake, April 26
Italian meringue, June 21
Italian wine sauce, Sept. 21
Jam roll pudding, April 27
Jelly roll, May 29
Kisses, June 7
Lady cake, Sept. 4
Lady fingers, Nov. 17
Langues de chat, June 23
Layer cake, Feb. 27; Dec. 9
Lemon butter filling, Aug. 10
Lemon cake, Aug. 10
Lemon darioles, Aug. 16
Lemon sauce, March 27

Macaronade Célestine, July 15
Macaroons, Nov. 17
Macaroons, fancy, Nov. 18
Meringue à la crème, Chantilly, Dec. 1
Meringue peaches, March 10
Meringue shells, Oct. 27
Mint wafers, Oct. 17
Mirlitons, Aug. 26
Mirlitons au rhum, Sept. 4
Moka cake (Mocha cake), Feb. 18
Napoleon cake, Feb. 16
Orange cake, Aug. 10
Orange butter filling, Aug. 10
Orange darioles, Aug. 16
Orange sauce, March 27
Pastry cream, Nov. 24
Patience cake, July 18
Peaches, Bourdaloue, May 13
Peach cobbler, July 16
Peach meringue, July 18
Peach whipped cream, Oct. 1
Pears Bourdaloue, April 28
Pear cobbler, July 16
Pears Piedmont, Oct. 3
Pie paste, Dec. 8
Pineapple Créole, April 14
Pink pudding, Victor, Oct. 26
Pistache éclairs, Dec. 4
Plum pudding, Feb. 17
Pommes d'arbre 1915 (apple), March 28
Pound cake, Nov. 10
Prune soufflé, March 23
Pudding Gastaner, April 8
Pudding Rossini, March 27
Pudding soufflé, Dame Blanche, May 12
Puff paste, Nov. 14

Puff paste baskets, Aug. 7
Puff paste roses, Aug. 1
Puff paste sandwich, Aug. 9
Raspberry meringue, July 18
Raspberry shortcake, April 11
Raspberry whipped cream, Oct. 1
Rice croquettes, July 31
Rice darioles, Sept. 10
Rolled oats pudding, Jan. 24
Roly poly pudding, Oct. 7
Royal butter, Sept. 12
Royal cake, Sept. 12
Royal icing, June 7
Sabayon sauce, April 21
Sand tart (sablé), March 9
Savarin au kirsch, Dec. 26
Savarin Chantilly, Dec. 26
Savarin Mirabelle, Dec. 26
Savarin, Montmorency, Dec. 26
Snails, July 4
Sponge cake, March 16
Strawberry meringue, July 18
Strawberry shortcake, April 11
Strawberry shortcake, old fashioned, April 11
Strawberry whipped cream, Oct. 1
Streusel cake, July 3
Tango cake, Sept. 18
Tartelette au Bar le Duc, Jan. 16
Tartelette of pears, Oct. 30
Tipsy parson, July 15
Tutti frutti pudding, Oct. 8
Vanilla cream sauce, Jan. 24
Vanilla custard with meringue, July 15
Vanilla darioles, Aug. 16
Wedding cake, Oct. 4
Whipped cream in cup, Aug. 22

Wine sauce, July 16

PIE

Apple, Dec. 8
Apricot, March 26
Banana, Oct. 3
Banana cream, May 23
Blackberry, March 26
Chocolate cream, Sept. 19
Cherry, March 26
Cocoanut custard, April 20
Cocoanut meringue, April 20
Currant, March 26
English currant, March 26
English gooseberry, March 26
English grape, March 26
English huckleberry, March 26
English rhubarb, March 26
Gooseberry, March 26
Lemon custard, April 20
Lemon meringue, April 20
Lemon pie, special, April 20
Lemon pie, special, Oct. 22
Meringue paste for pie, April 20
Mince, Nov. 22
Orange custard, April 20
Orange meringue, April 20
Peach, March 26
Pear, March 26
Pineapple, March 26
Pumpkin pie, Aug. 2
Pumpkin pie pulp, Aug. 2
Raspberry, March 26
Raspberry cream, May 23
Strawberry, March 26

Strawberry cream, May 23
Vanilla custard, April 20; Nov. 2
Vanilla meringue, April 20

PORK

Bacon and cabbage, Feb. 10
Bacon, fried, Nov. 5
Blood pudding, Dec. 21
Blood pudding, sauce Robert, May 30
Buckwurst, hot, March 21
Breakfast sausages, Dec. 13
Chops, Badoise, July 23
Deviled ham, Sept. 13
Ham and spinach, boiled, April 12
Ham, boiled, Leonard, March 19
Ham croquettes, Aug. 17
Ham, fried, Oct. 29
Ham, pickled, Dec. 18
Imported Frankfurter sausages, Aug. 19
Loin, baker's oven style, March 15
Loin, roasted, Oct. 27
Pig's feet, boiled, Nov. 24
Pig's feet, broiled, chili sauce, Feb. 7
Pig's feet, broiled, special, Nov. 24
Pig's feet, St. Menehould, July 2
Pig's knuckles and sauerkraut, Sept. 16
Spareribs, broiled, with lentils, Feb. 2
Sugar-cured ham glacé, Aug. 23
Virginia ham, broiled, May 12
Virginia ham croquettes, Aug. 17
Virginia ham glacé, Aug. 8

POTATOES

À la Reine, Jan. 10

Allumette, June 4
Alsatian, March 30
Anna, Jan. 11
Au gratin, Nov. 12
Baked, sweet, with sugar, Sept. 12
Bischwiller, Sept. 9
Brioche, Sept. 1
Broiled, sweet, Feb. 1
Browned hashed, Jan. 2
Candied, sweet, April 19
Château, Oct. 31
Cléo, Dec. 24
Cottage fried, July 2
Croquettes, Oct. 28
Delmonico, Nov. 4
Duchesse, Nov. 25
En surprise, Aug. 28
Flambé, sweet, with rum, April 23
Fondante, April 3
French fried, Nov. 6
Gauffrette, Feb. 21
Gendarme, Nov. 8; Dec. 20
Georgette, Nov. 29
Hollandaise, Nov. 1
Jeanette, April 16
Julienne, Nov. 15
Laurette, Nov. 5
Lorraine, Nov. 9
Louis, Aug. 18
Lyonnaise, Oct. 30
Maître d'hôtel, Jan. 5
Marquise, June 1
Mashed, au gratin, Jan. 19
Mashed browned, Nov. 7
Nature, Nov. 5
O'Brien, Feb. 6

Olivette, Jan. 17
Paille (straw), Nov. 18
Pancakes, July 2
Paprika, Nov. 26
Parisian, Feb. 11
Parisienne, Hollandaise, Aug. 6
Paul Stock, Oct. 7
Palestine, March 30
Persillade, March 13
Pont neuf, Dec. 25
Potato cakes, March 1
Rissolées, Dec. 15; Jan. 17
Ritz, March 12
Saratoga chips, Nov. 26
Sauté, sweet, Feb. 24
Southern style, sweet, Jan. 25
Southern, No. 2, sweet, April 22
Soufflée, Dec. 2
St. Francis, Nov. 4
Steamboat fried, Sept. 18
Sweet potatoes (see Southern)
Sweet potato pudding, Oct. 24
Sweet potato croquettes, March 30
Sybil, Feb. 21
Waffle, Feb. 21
York, Sept. 13

PRESERVES, JELLIES, PICKLES

Apples and quinces, canned, July 6
Apple butter, July 6
Apple jelly, May 11
Apples spiced sweet, Aug. 12
Apricot marmalade, June 17
Artichokes pickled, Sept. 29
Blackberry cordial, for medicinal purposes,

July 14
Blackberry jam, May 11
Blackberry jelly, May 11
Cherry preserves, June 17
Cherries brandied, June 17
Cherries jellied, July 14
Cherries spiced, Aug. 12
Cider, boiled, May 19
Citron preserves, March 29
Crab apple marmalade and jelly, June 17
Cranberry jelly, June 17
Cucumber sweet pickles, ripe, Sept. 29
Currant jelly, June 12
Fig jam, July 14
Fruits, dried, stewed, Aug. 29
Glacé fruits, Aug. 1
Gooseberry jam, Aug. 12
Grape jelly, Aug. 12
Grape juice, sweet, Sept. 30
Green gage plums preserved, June 17
Lemon or orange peel, candied, July 14
Limes, to preserve, July 14
Mince meat, canned, Sept. 30
Nasturtion seeds pickled, Sept. 29
Onions, pickled, Sept. 29
Orange or lemon brandy for flavoring, Aug. 1
Peaches, brandied, June 17
Peaches, sweet pickled, Sept. 29
Peach marmalade, June 17
Pears, baked, for canning, Aug. 1
Pears, peaches or plums, canned, July 6
Pears, preserved, March 29
Pickles, Sept. 29; May 10
Pineapple preserves, March 29
Preserves—amount of fruit required, May 11
Pumpkin or squash, to can, Sept. 30

Quince jelly, March 29
Raspberry juice, May 19
Raspberry or loganberry jam, May 11
Spiced vinegar, for pickles, Aug. 12
Strawberries, canned, May 11
Strawberry preserves, May 11
Tomatoes, pickled, green, Sept. 29
Tomatoes, spiced, Aug. 12
Tomato preserves, July 6
Vanilla brandy, July 14
Violets preserved, Sept. 30
Watermelon preserves, July 6

SALADS

Algérienne, Oct. 25
Alligator pear, Feb. 22
Anchovy, Nov. 25
Américaine, Dec. 16
Asparagus tips, Oct. 30
Avocado, French dressing, Oct. 23
Beets, pickled, Oct. 31
Brazilian, Nov. 4
Brésilienne, July 13
Bretonne, June 27
Cauliflower, July 7
Celery mayonnaise, Nov. 10
Celery root, field and beet, Dec. 20
Celery Victor, Nov. 4
Cendrillon, June 25
Château de Madrid, Aug. 15
Chicken, Victor, Jan. 3
Chicory, Oct. 28
Chiffonade, Nov. 26
Chilian, Aug. 10
Cole slaw, Nov. 5

Cole slaw, ravigote, April 19
Cosmopolitan, Aug. 6
Crab, Feb. 16
Crab, Louis, May 7
Cucumber salad, Jan. 9
Culemo, sliced, Aug. 4
Cupid d'azure, July 19
Dandelion, April 12
Dandelion, German style, April 12
Doucette, Nov. 20
Écrevisse, Gourmet, Nov. 23
Egg, Sept. 12
Endive, Dec. 3
Endive, with beets, Aug. 15
Escarole, Oct. 28
Field, Oct. 30
Fresh vegetable, Jan. 17
Herring, July 29
Herring, Moscovite, Sept. 7
Imperial, July 1
Italian, Jan. 14
Knickerbocker, May 9
Lentil, Feb. 2
Lettuce, Oct. 29
Lettuce and tomato, March 23
Livermore, Dec. 15
Lobster, Jan. 2
Lobster with anchovies, Jan. 2
Lorenzo, Sept. 17
Lorette, Oct. 18
Louis, July 26
Louise, July 20
Majestic, July 17
Mirabeau, Jan. 7
Nivernaise, Dec. 19
Olga, Nov. 25

Orloff, June 18
Panache, May 12
Pear, mayonnaise, Oct. 19
Potato, Nov. 11
Purée of potato, June 8
Rachel, June 15
Ravachol, Nov. 29
Red cabbage, July 31
Rejane, Dec. 19
Romaine, Oct. 29
Russe, Jan. 28
Salad dressing, Oct. 23
Shrimp, Nov. 15
Shrimp, Anastine, Sept. 19
Stanislaus, Dec. 29
String bean, May 23; Dec. 24
String bean and tomato, Sept. 6
Tomatoes, sliced, Nov. 2; Nov. 16
Tosca, Dec. 29
Tuna, Nov. 6
Waldorf, Nov. 19
Watercress, Feb. 16
White bean, Aug. 2

SALAD DRESSING

Egg, Dec. 28
Escoffier, Aug. 31
French, Oct. 27
Roquefort, Jan. 19
Russian, June 23
Salad, Oct. 23
St. Francis, Oct. 25
Thousand Island, Nov. 9
Victor, April 21
With chapon, June 2

SANDWICHES

Bread and butter, Nov. 11
Carême, April 5
Chicken, Nov. 8
Cream of almond, April 9
Créole, April 9
Dubney, April 9
Olive, April 9
Schlemmerbroedchen, July 31
Windsor, April 9

SAUCES

Allemande, March 4
Anchovy, Jan. 29
Anchovy butter, Nov. 21
Anglaise, Dec. 29
Au vin blanc, Oct. 30
Béarnaise, Jan. 13
Béarnaise tomatée, Jan. 13
Béchamel, Oct. 28
Bercy, Feb. 7; Oct. 31
Bordelaise, Nov. 8
Bread, Jan. 9; Feb. 15
Bread crumbs, Jan. 9; Feb. 15
Brown butter, Nov. 10
Brown gravy, Nov. 14
Cardinal, May 3
Caper, Dec. 11
Celery, Aug. 21
Chambord, Aug. 30
Champagne, Aug. 8
Choron, Jan. 13
Colbert, Nov. 19
Cranberry, Sept. 17
Cream, Oct. 28

Créole, Dec. 13
Curry, Dec. 19
Devil, April 30
Diplomate, June 1
Écrevisse, July 28
Egg, Oct. 28
Estragon (tarragon), April 15
Fidgi, May 14
Figaro, cold, Aug. 7
Flamande, Aug. 20
Fleurette, Nov. 4
Forestière, Nov. 21
Génoise, Nov. 1
Giblet, March 14
Golfin, Dec. 19
Green Hollandaise, Feb. 13
Hollandaise, Oct. 27
Horose, Dec. 16
Horseradish, cold, English style, Nov. 3
Horseradish en bouillon, Nov. 3
Horseradish in cream, Nov. 3
Hussarde, June 16
Indian soy, Aug. 31
Italienne, Dec. 3
Kentucky, Aug. 29
Lobster, Sept. 17
Madère, Nov. 4
Maître d'hôtel, Oct. 30
Marinière, March 4
Maximilienne, Sept. 11
Mayonnaise, Oct. 31
Meunière, Dec. 17
Mignonnette, Nov. 27
Mint, Dec. 15
Montebello, Aug. 6
Mornay, Dec. 15

Mousseline, Nov. 5
Mustard, Jul. 19; Nov. 30
Newburg, Feb. 5
Nonpareil, Aug. 16
Olive, April 30
Oyster, Jan. 16
Paprika, Nov. 26
Pepper, May 29
Périgord, March 7; Dec. 6
Périgordine, Nov. 23
Périgueux, March 7
Pink mayonnaise, Jan. 14
Piquante, Nov. 18
Poivrade, Feb. 28
Port wine, March 4; Aug. 11
Poulette, Nov. 22
Rémoulade, Dec. 30
Riche, Dec. 21
Robert, May 23
Rougemont, Sept. 1
Shrimp, Dec. 4
Soubise, Jan. 14
Special, Nov. 24
Suprême, Nov. 13
Sweet-sour, March 1
Tarragon (estragon), April 15
Tartar, Nov. 6
Venitienne, May 26
Verte, April 25
Vinaigrette, Dec. 31
White wine, Oct. 30

SHELL FISH

Crab à la Louise, March 22
Crab, boiled, Nov. 19

Crab cocktail, Crêmière, July 2
Crab cocktail, Victor, March 24
Crab, curried, April 7
Crab, deviled, Jan. 30
Crab, deviled, in shell, April 17
Crab en brochette, April 6
Crab meat au gratin, March 22
Crab meat, au beurre noisette, Nov. 19
Crab meat, Belle Helene, March 23
Crab meat, Gourmet, March 22
Crab meat in chafing dish, March 22
Crab meat in cream, Dec. 30
Crab meat, Monza, Dec. 30
Crab meat, Suzette, March 22
Crab or oysters, Poulette, March 22
Crab, Portola, April 13
Crab, ravigote, cold, May 9
Écrevisses en buisson, Nov. 7
Écrevisses, Georgette, Oct. 16
Écrevisses, Lafayette, June 3
Écrevisses, mayonnaise, Nov. 29
Mousse d'écrevisses, July 28
Lobster, baked, Cardinal, Sept. 26
Lobster, baked, Lincoln, June 28
Lobster, Becker, July 9
Lobster, broiled, Dec. 24
Lobster croquettes, Dec. 23
Lobster en court bouillon, Aug. 22
Lobster, stuffed, Jan. 5
Lobster, Newburg, Nov. 8
Lobster, Thermidor, Jan. 22
Mussels, Marinière, March 4
Scallops à la Mornay, March 2
Scallops, Newburg, Feb. 24
Shrimps with mushrooms, March 25
Terrapin, how to boil, March 21

Terrapin au beurre, Sept. 20
Terrapin, Baltimore, March 21
Terrapin, Jockey Club, March 21
Terrapin, Maryland, March 21

SHELL FISH—CLAMS

Bâtelière, March 6
Créole, Feb. 1
En cocotte, Californienne, July 3
Fried soft clams, Tartare, Aug. 26
Little necks on half shell, Nov. 5
Scalloped, Aug. 3
Soft clams, Newburg, Feb. 5
Stuffed, July 7
With wine sauce, April 5

SOUPS
CONSOMMÉ

Ab-del-Cader, June 14
Allemande, June 22
Alexandria, Aug. 1
Andalouse, June 16
Aux éclairs, May 18
Aux pluches, May 26
Aux quenelles, April 14
Aux quenelles, Doria, May 22
Bellevue, Dec. 5
Bohémienne, June 28
Bouillon, Nov. 3
Bretonne, Jan. 22
Brunoise, Dec. 10
Brunoise and vermicelli, Sept. 3
Cameroni, July 11
Camino, March 17

Caroline, June 2
Celery and rice, Aug. 19
Céléstine, April 28
Charles Quint, July 8
Chartreuse, Sept. 20
Châtelaine, Aug. 26
Chevalièr, July 23
Chicken broth, Oct. 29
Chiffonnade, May 3
Cialdini, Nov. 20
Clam broth, Dec. 5
Clam broth, Chantilly, Dec. 5
Colbert, Feb. 25; Aug. 22
Crème de volaille, Jan. 14
Créole, June 24
Croûte au pot, May 5
D'Artagnan, Jan. 12
Daumont, April 16
De la mariée, Jan. 16
Diable, May 14
Diane, Oct. 21
Ditalini, Dec. 13
Doria, Dec. 2
Du Barry, March 11
Favorite, Jan. 7
Federal, Sept. 5
Fermière, Aug. 12
Fleury, Dec. 22
Florentine, Feb. 21; July 4
Frascati, Oct. 3
Garibaldi, July 15
Georgia, Oct. 1
Gumbo, strained, in cups, Feb. 27
Impératrice, Jan. 18
Inauguration, July 28
Irma, June 18

Italian paste, Aug. 24
Japonnaise, June 4
Julienne, Jan. 4
Léopold, Oct. 17
Madrilène, Dec. 29
Magadore, June 26
Marchand, June 6
Marie Louise, July 2
Massenet, Dec. 21
Medina, Sept. 29
Monaco, Aug. 8
Monte Cristo, July 26
Montesquieu, Aug. 17
Napier, Sept. 13
National, Sept. 27
Nelson, Oct. 12
Niçoise, July 6
Noodles, Oct. 6
Oriental, Aug. 10
Orleans, Dec. 20
Oyster broth, April 8
Palestine, July 13
Parfait, April 6; Jan. 24
Paysanne, Aug. 6
Pemartin, Oct. 8
Perles de Nizam, May 24
Plain, Oct. 27
Portugaise, Sept. 9
Printanièr, April 30
Profiteroles, May 28
Rachel, Feb. 17
Rivoli, Dec. 17
Ravioli, May 12
Rothschild, Aug. 4
Royal, Nov. 21
Royal, with carrots, May 8

Royal, green, Sept. 22
Royal, red, Sept. 22
Russe, April 26
Sago, Nov. 7
Sarah Bernhardt, May 20
Scotch, Jan. 11
Sévigné, I, Dec. 1
Sévigné, II, April 18
Sicilienne, July 21
Soubise, April 22
Stuffed cabbage, Sept. 15
Tapioca with écrevisse butter, Aug. 29
Talleyrand, July 17
Tapioca, Nov. 11
Théodora, April 20
Tosca, May 16
Turbigo, June 10
Trianon, Jul. 19; Sept. 22
Vanderbilt, July 30
Vivieurs, May 7
Valentienne, May 10; June 20
Venitienne, May 30
Vermicelli, Feb. 10
Xavier, June 22

CREAM SOUPS

Algérienne, May 25
Artichokes, June 11
Asparagus, Nov. 26
Asparagus, Favori, Oct. 18
Crème Bagration, May 17
Bananas, March 5
Bisque d'écrevisses, Dec. 25
Bisque of California oysters, Jan. 9
Bisque of clams, Nov. 22

Bisque of crabs, Jan. 23
Cardinal, May 27
Cauliflower, Oct. 31
Celery, Nov. 2
Celery, Kalamazoo, Feb. 8
Chicken, Nov. 9
Chicken à la Reine, Dec. 17
Chicken, Hortense, April 1
Congolaise, May 31
Corn and onions, Sept. 17
Countess, June 25
Endives, Dec. 6
Farina, March 7
Farina lié, Sept. 10
Flageolets, July 24
Frogs' legs, Feb. 24
Green corn, I, March 9
Green corn, II, June 3
Lettuce, March 2
Lima beans, Feb. 19
Maintenon, Jan. 18
Parisienne, April 13
Parsnips, April 29
Parsnips, II, June 17
Pea, Oct. 15
Pea, Suzon, Oct. 15
Pea, St. Germain, Oct. 15
Potatoes, Nov. 8
Reine Mogador, April 6
Rice, Dec. 28
Summer squash, cream of, Oct. 10
Watercress, July 22

THICK SOUPS
(Potage)

Bean and cabbage soup, Sept. 21
Burned farina soup, April 24
Cabbage soup, Normande, June 15
Chicken okra, Dec. 7
Chicken, Brésilienne, June 27
Chicken, Florentine, Aug. 18
Chicken, Française, Oct. 9
Chicken, Mulligatawney, July 14
Chicken, Piedmontaise, July 16
Chicken, Portugaise, July 5
Chicken, San Remo, Sept. 23
Clam chowder, Dec. 5
Clam chowder, Boston style, March 24
Clear green turtle, April 2
Cold celery broth, Aug. 27
Cooper soup, May 23
Crab gumbo, July 20
Croute Bretonne, July 3
Ditalini, à la Royal, Sept. 16
Farina, Francis Joseph, May 2
Fish broth, July 20
Fish broth with whipped cream, Sept. 1
Fish chowder, April 20
German carrot soup, Sept. 7
German lentil, March 29
Giblet, à l'Anglaise, Oct. 29
Hare soup, Uncle Sam, Oct. 5
Homemade clam soup, Sept. 25
Hungarian, Oct. 11
Lamb broth à la Grecque, May 6
Lamb broth, à la Reine, Aug. 2
Lamb broth, Olympic Club, June 9
Lobster chowder, Dec. 5
Macaroni soup with leeks, Sept. 6
Mock turtle, Feb. 15
Mutton, Kitchener, Sept. 8

Onion and tomato, Oct. 7
Onion, au gratin, March 1; Nov. 15
Oyster, family style, Nov. 12
Oxtail, English style, Feb. 1
Pannade, March 3
Pea, with vermicelli, Aug. 14
Petite marmite, Dec. 24
Potage à l'Anglaise, Jan. 7
Potage Albert, May 29
Potage Alexandra, Dec. 20
Potage Américaine, Dec. 31
Potage Andalouse, Jan. 17
Potage Arlequin, June 13
Potage Bagration, Jan. 11
Potage Bonne Femme, Dec. 26
Potage Bouquetière, Oct. 20
Potage Bourgeoise, Aug. 27
Potage Brunoise with rice, Aug. 20
Potage Cambridge, Nov. 13
Potage Cameroni, Aug. 7
Potage Champenoise, Oct. 14
Potage Châtelaine, April 11
Potage Coburg, July 9
Potage Colbert, Aug. 28
Potage Coquelin, March 23
Potage Dagobert, July 10
Potage Dieppoise, Aug. 15
Potage Duchesse, Dec. 24
Potage Esau, March 25
Potage Faubonne, Dec. 22
Potage Ferneuse, Oct. 19
Potage Flamande, Dec. 27; Dec. 16
Potage Fontange, May 15
Potage Carpure, Sept. 19
Potage Gentilhomme, Jan. 19
Potage Grande Mère, Jan. 10

Potage Grenade, Oct. 16
Potage Hollandaise, Dec. 10
Potage Honolulu, July 7
Potage Italienne, Aug. 16
Potage Jackson, Dec. 30
Potage Kroumir, Feb. 23
Potage Lamballe, Nov. 5
Potage Livonien, Oct. 22
Potage Lord Mayor, July 13
Potage maintenon, Sept. 2
Potage Marie Louise, Jan. 15
Potage Marquis, Jan. 5
Potage Mathilda, Dec. 23
Potage McDonald, Jan. 20; July 29
Potage Mexicaine, July 31
Potage Mongol, Dec. 13
Potage Montglas, Aug. 31
Potage Nassau, Aug. 13
Potage Navarraise, Sept. 28
Potage Parmentier, Aug. 11
Potage Paysanne, June 19
Potage Plessy, Aug. 30
Potage Portugaise, April 12
Potage Quirinal, Jan. 8
Potage Reine Margot, Dec. 21
Potage Ruffo, Sept. 4
Potage Santé, Nov. 19
Potage Saxe, April 7
Potage Schorestène, Sept. 30
Potage Solferino, April 4
Potage St. Marceau, July 1
Potage Talleyrand, Feb. 5
Potage tapioca, Crécy, Jan. 30
Potage Turinoise, May 13
Potage Velour, July 27
Potage Venitienne, Jan. 13; April 8

Potage vert pré, July 18
Potage Viennoise, April 8
Potage Villageois, Oct. 13
Potage Voisin, Feb. 13
Potage Waldaise, Feb. 11
Potage Westmoreland, Feb. 18
Potato and leek soup, Nov. 7
Potato soup, Faubonne, April 5
Potato, Dieppoise, April 23
Pot au feu, March 15
Purée Camelia, May 21
Purée Céléstine, March 20
Purée Crécy, Jan. 26
Purée d'Artois, March 8
Purée of cucumbers, June 21
Purée of game, Nov. 18
Purée of game, St. Hubert, Nov. 18
Purée of green asparagus, April 27
Purée of lentils, Oct. 30
Purée of lentils with tapioca, Aug. 21
Purée of lima beans, Dec. 14
Purée of peas, plain, Oct. 27
Purée of peas, aux croutons, Oct. 27
Purée of peas, Varsovienne, Oct. 27
Purée of peas with noodles, Sept. 12
Purée of pheasant, St. Hubert, Feb. 10
Purée of potatoes, March 20
Purée of red kidney beans, May 4
Purée of spinach, April 19
Purée of tomatoes, Oct. 28
Purée of tomatoes with rice, Nov. 8
Purée of turnips, Caroline, Aug. 25
Purée of white beans, Dec. 18
Purée of white beans, Allemande, Aug. 23
Purée of white beans, Soubise, May 9
Purée paysanne, March 16

Purée St. Germain, April 15
Rice soup, à l'Allemande, July 25
Rice, Palmero, Aug. 9
Roçol, à la Russe, June 1
Shrimp, family style, Oct. 2
Soft clam soup, Salem, June 7
Sorrel, à l'eau, June 5
Sorrel, with rice, June 29
Terrapin, Southern style, Aug. 3
Tomato broth (hot or cold), July 29
Veloutine Aurore, May 19
Velouté, Dec. 10
Velvet soup, March 19
Viennese bean, March 26
White bean soup, March 14

SQUAB

Boneless, en aspic, July 17
Breast of, au jus, Sept. 19
Breast of, Eveline, Oct. 8
Breast of, Périgord, May 2
Breast of, sauté in butter, June 4
Breast of, under glass, St. Francis, Feb. 4
Broiled squab, April 2
Broiled squab, with fresh mushrooms, April 2
En compote, Jan. 15
Potpie, English style, Jan. 1
Roast, au jus, Feb. 21

STEWS

Beef goulash, Oct. 28
Beef stew, homemade, Nov. 7
Haricot of mutton, Feb. 13
Hasenpfeffer (hare stew), Jan. 12

Hungarian goulash, Oct. 28
Lamb Irish stew, Nov. 2
Navarin of lamb, printanier, Nov. 25
Paprika veal, July 20
Pickelsteiner stew, May 13
Pilaff à la Turc, Jan. 8
Ragout à la Deutsch, Dec. 22
Ragout Fin, Dec. 29
Reindeer stew, March 7
Spring lamb Irish stew with dumplings, Sept. 25

TRIPE

À la mode de Caën, Feb. 28
Broiled honeycomb, chili sauce, May 11
Broiled honeycomb, maître d'hôtel sauce, Oct. 30
Blanchard, Dec. 27
Créole, Dec. 20
Étuvé, Bonne Femme, Sept. 9
Honeycomb, sauté, aux fines herbes, Sept. 28
In cream with peppers, April 26
Sauté, Lyonnaise, Feb. 17
Tripe and oysters in cream, Dec. 10
Tripe and potatoes, family style, Jan. 1
Tripe, Wm. H. Crane, Oct. 23

TURKEY

Broiled baby turkey, July 4
Deviled legs, with chow chow, Jan. 19
Hash, Château de Madrid, June 28
Hash on toast, Nov. 28
Livers en brochette, March 6
Roast, March 6

Stuffed with chestnuts, Nov. 27

VEAL

Breast, stuffed, au jus, Jan. 27
Calf's brains au beurre noir, March 13
Calf's brains, fried, tomato sauce, June 1
Calf's head plain, boiled, Dec. 31
Calf's head à la Française, March 9
Calf's head, Providence, May 6
Calf's head, sauce piquante, April 13
Calf's head, poulette, Feb. 10
Calf's head, vinaigrette, Feb. 27
Calf's liver and bacon, Nov. 30
Calf's liver, Lyonnaise, Aug. 11
Calf's liver sauté, Nov. 18
Calf's liver sauté, Robert, May 23
Calf's liver sauté, Spanish style, Aug. 4
Chops, broiled, Nov. 4
Chops en papillote, Feb. 8
Chops, Montgolfier, Sept. 10
Cutlets, breaded, tomato sauce, May 26
Fricandeau, au jus, April 7
Fricassee, Jan. 20
Kidneys, broiled, English style, June 13
Kidney roast, Dec. 20
Kidneys sauté au Madère, June 29
Leberkloese (calf's liver dumplings), April 25
Leg, au jus, Nov. 7
Loin, roasted, June 23
Loin roasted, Nivernaise, July 11
Paprika schnitzel, March 5
Paprika veal, July 20
Rolled veal, Huguenin, March 25
Sauté, Catalane, Oct. 12
Shoulder, au jus, Oct. 31

Sweetbreads braisé (glacé), Dec. 25
Sweetbreads braisé, Ancienne, April 14
Sweetbreads braisé, Clamart, April 5
Sweetbreads braisé, Georginette, Sept. 5
Sweetbreads braisé, Godard, May 7
Sweetbreads braisé, Henri IV, March 27
Sweetbreads, Lavalière, June 22
Sweetbreads braisé, Marie Louise, April 1
Sweetbreads Marigny, July 24
Sweetbreads braisé, Montebello, June 11
Sweetbreads braisé, Pompadour, Dec. 1
Sweetbreads Poulette, July 16
Sweetbreads braisé, Princess, July 1
Sweetbreads braised, Soubise, June 24
Sweetbreads braisé, Elizabeth, July 21
Sweetbreads braisé, St. George, June 8
Sweetbreads braisé, Zurich, May 4
Sweetbreads, broiled, Nov. 1
Sweetbread croquettes, Dec. 23
Sweetbreads Egyptienne, Aug. 5
Sweetbreads Figaro, Aug. 7
Sweetbreads Lieb, Aug. 15
Sweetbreads Liencourt, Oct. 4
Sweetbreads Metropolitan Club, July 27
Sweetbread patties in cream, April 19
Sweetbreads Royal, Sept. 27
Sweetbreads, St. Alban, Aug. 12
Sweetbreads, Saint Mondé, Oct. 16
Sweetbreads Sans Gêne, Aug. 20
Sweetbreads, Théodora, Feb. 25
Wiener schnitzel, Feb. 3

VEGETABLES

Artichoke au gratin (individual), Feb. 19
Artichokes, Barigoule, Sept. 24

Artichokes, boiled, Oct. 29
Artichokes en cocotte, Sept. 12
Artichokes filled with cauliflower, Feb. 23
d'Artichokes, fonds, Feypell, March 12
Artichokes, fried, March 3
Artichokes, jardinière, May 2
Artichokes, quartered, April 28
Asparagus, boiled, March 13
Asparagus, polonaise, March 13; Feb. 4
Asparagus, stewed, April 4; March 14
Asparagus tips au gratin, Jan. 27; April 17
Asparagus tips in cream, Sept. 6
Beans, baked, Boston style, Nov. 23
Beans Bretonne, March 9
Beans, Normandie, March 17
Beans, white, with tomatoes, April 23
Beets à la Russe, July 7
Beets, boiled, Oct. 31
Beets, Californienne, Sept. 5
Beets, Frouard, April 17
Beans, Spanish, Sept. 14
Beets, young, in butter, March 16
Brussels sprouts and chestnuts, Jan. 5
Brussels sprouts, boiled, Jan. 5
Brussels sprouts in bouillon, Feb. 1
Cabbage, boiled, Jan. 3
Cabbage, German style, Aug. 27
Cabbage, red, Dec. 18
Cabbage, stuffed, Sept. 15; Dec. 18
Cardon à la Moelle, Nov. 30
Carrots in butter, March 11
Carrots, Vichy, Dec. 6
Cauliflower au gratin, Nov. 5
Cauliflower polonaise, Nov. 12
Cauliflower, purée of, March 19
Celery stewed, au Madère, Nov. 18

Celery stewed in cream, Nov. 6
Cèpes sauté, Dec. 13
Cèpes, Tyrolienne (cold), Jan. 30
Chestnuts, boiled, Jan. 3
Chestnuts, boulettes, Oct. 6
Chestnuts glacé, Feb. 7
Chestnuts glacé au Madère, Feb. 7
Colache, Sept. 15
Corn à la Marie, Sept. 4
Corn (canned) fritters, Sept. 8
Corn fritters, Dec. 17
Corn fritters, Susan Jones, Sept. 17
Corn, green, June 8
Corn, hulled, Nov. 10
Corn oysters, Sept. 14
Corn pudding, Oct. 24
Corn sauté in butter, July 4
Corn, stewed (canned), April 15
Cucumbers on toast, Oct. 11
Cucumbers stuffed, April 22
Egg plant, broiled, June 8
Egg plant, fried, Nov. 18
Egg plant in casserole, Sept. 8
Egg plant, Sicilienne, Sept. 3
Egg plant, stuffed, Sept. 6
Flageolets au cerfeuil, June 8
Flageolet beans, Dec. 28
Hubbard squash, baked, Dec. 4
Jerusalem artichokes in cream, Aug. 25
Jets de houblons, Nov. 22
Kohl rabi, baked, Sept. 5
Lentils, Feb. 2
Lettuce boiled, Feb. 4
Lettuce braisé, Dec. 27
Lima beans, Jan. 16
Lima beans au paprika, Aug. 26

Lima beans, curried, Jan. 6
Lima beans, purée of, Feb. 8
Lima beans with shallots, Sept. 26
Macédoine, March 17
Mushrooms, fresh, broiled, Nov. 4
Mushrooms, fresh, purée of, Oct. 4
Mushrooms, fresh, sauté in butter, Feb. 20
Mushrooms, fresh, stuffed, Jan. 10
Okra and tomatoes, sauté, June 8
Onions fried, Dec. 13
Onions glacés, Feb. 20
Onions Hongroise, March 25
Onions, purée of, Soubise, March 31
Onions, stewed, Sept. 13
Onions stuffed, with cabbage, Jan. 3
Parsley, fried, Nov. 6
Parsnips, boiled, April 21
Parsnips in cream, April 21
Peas à la Française, June 21
Peas and carrots in cream, Nov. 7
Peas and shallots in cream, Sept. 7
Peas au cerfeuil, March 3
Peas, farmer style, March 15
Peas in cream, Jan. 16
Peas, new, plain, Nov. 1
Peppers, stuffed green, Aug. 5
Pimentos, stuffed, Créole, Aug. 17
Pumpkin and rice, scalloped, Sept. 13
Pumpkin, stewed, Sept. 13
Purée St. Germain, Nov. 15
Rice, Californienne, Oct. 23
Rice, Créole, Dec. 23
Rice croquettes, Dec. 16
Rice, timbale of, May 31
Rice, timbale of, Créole, May 16
Risotto, Jan. 8

Salad, purée of, March 14
Sauerkraut, Feb. 14
Sorrel, Jan. 28
Spinach, boiled, Jan. 5
Spinach, English style, Jan. 5
Spinach in cream, Feb. 20
Spinach, timbale of, Aug. 8
String beans, Oct. 28
String beans, Alsacienne, April 8
String beans, sweet-sour, July 22
String beans with tomatoes, Sept. 1
Succotash, July 2
Summer squash au beurre, Nov. 1
Summer squash, Native Son, June 4
Summer squash, mashed, June 3
Tomatoes baked, June 9
Tomatoes glacées, Dec. 10
Tomatoes, scalloped, Sept. 5
Tomatoes, stewed, Jan. 30
Tomatoes, stewed, Brazilian, March 19
Tomatoes, stewed, family style, April 30
Tomatoes, stuffed, Créole, June 22
Tomatoes, stuffed, Noyer, Nov. 23
Tomatoes, stuffed with chestnuts, Jan. 3
Turnips glacés, Dec. 20
Turnips, mashed, Dec. 11
Wax beans in butter, April 26

WINE JELLIES

Anisette jelly, Feb. 9
Benedictine jelly, Feb. 9
Brandy jelly, Feb. 9
Burgundy jelly, Feb. 9
Champagne jelly, Feb. 9
Chartreuse jelly, Feb. 9

Claret jelly, Feb. 9
Cognac jelly, Feb. 9
Fine champagne jelly, Feb. 9
Fruit jelly, Feb. 9
Jelly à la Russe, Feb. 9
Kirsch jelly, Feb. 9
Maraschino jelly, Feb. 9
Moselle jelly, Feb. 9
Port wine jelly, Feb. 9
Rhine wine jelly, Feb. 9
Sherry jelly, Feb. 9
Wine jelly, Feb. 9
Wine jelly with Apricots, Sept. 14
Wine jelly with berries, Sept. 14
Wine jelly with peaches, Sept. 14
Wine jelly with whipped cream, Aug. 23

GENERAL INDEX

Admiral (see Fish), 31
Afternoon teas (selections), 100, 317, 334, 337
Alaska black cod, broiled, 35
Alaska black cod, kippered in cream, 232
Alaska black cod, smoked, broiled, 298
Alaska black cod, smoked, in cream, 312
Alaska candlefish, broiled, 57
Alhambra ice cream, 308

Allemande sauce, 64
Alexandria pudding, 217
Alligator pear cocktail, 136
Alligator pear salad, 54
Allumettes (pastry), 161
Almond biscuits, 312
Almond cake, and almond cream cake, 96
Almond milk (potage Reine Margot), 379
Almond rocks (pastry), 213
Almonds, salted (hors d'oeuvre), 320
Almond wafers, 214
Alsatian fish, 312
American gugelhoff (pastry), 291
Anchovy butter, 197
Anchovy butter (sauce), 349
Anchovy salad, 353
Anchovy sauce, 29
Anchovy toast, 139
Angel cake or Angel food, 174
Angels on horseback (oysters), 117
Anglaise sauce (for fish), 387
Anise seed cake, 52
Anise toast, 276
Anisette cake, 221
Anisette jelly (wine), 40
Antipasto (hors d'oeuvre), 37
Apple, baked, 351
Apple butter, 195
Apple charlotte, 21
Apple cobbler, 208
Apple compote, 179
Apple cottage pudding, 201
Apple dressing, 355
Apples, fried, 352
Apple jelly, 133
Apple Moscovite (pastry), 54

Apple pie, 366
Apples and quinces, canned, 194
Apple roll, baked, 170
Apple sauce, 103
Apple snow (pastry), 304
Apples, spiced, sweet, 237
Apple strudel (pastry), 104
Apple turnover, 152
Apple water ice, 91
Apricot compote, 179
Apricot layer cake, 59
Apricot marmalade, 172
Apricot meringue, 210
Apricot pie, 86
Apricot roll, baked, 170
Artichoke au gratin (individual), 51
Artichokes, Barigoule, 282
Artichokes, boiled, 323
Artichokes en cocotte, 268
Artichokes, filled with cauliflower, 55
Artichokes d', fonds Feypell, 72
Artichokes, fresh, à la Russe (hors d'oeuvre), 296
Artichokes, fried, 63
Artichokes, Jardinière, 123
Artichokes, Jerusalem, in cream, 249
Artichokes, pickled, 287
Artichokes, quartered, 119
Asparagus, boiled, 73
Asparagus, Polonaise, 35, 73
Asparagus, stewed, 74, 95
Asparagus tips au gratin, 27, 108
Asparagus tips in cream, 261
Asparagus tips salad, 325
Asparagus and Westphalia ham, 282
Assorted cakes, 344

Avocado salad, French dressing, 313

Baba au Rhum (pastry), 384
Baby lamb steak, horticulture, 88
Bacon and cabbage, 41
Bacon and eggs, 331
Bacon, fried, 331
Bain marie, 26
Baisés (chocolate drops), 277
Baked Alaska (see Ices, etc.), 84
Bananas, baked, 275
Banana coupe (see Ices, etc.), 129
Banana cream pie, 145
Banana ice cream, 8
Bananas in cream, 325
Banana pie, 292
Bananas, sliced, with whipped cream, 156
Bananas, sweet-sour (hors d'oeuvre), 379
Banana whipped cream, 290
Barquette à l'Aurore (hors d'oeuvre), 14
Barracouda, aux fines herbes, 328
Barracouda, broiled, sauce Rougemont, 256
Bavarois à la Vanille, 379
Bavarois with Bar le Duc, 33
Bavarois, noisette (pastry), 88
Bavarois, raspberry (pastry), 29
Bass, aiguillettes of, à la Russe, 13
Bass, aiguillettes of, Massena, 74
Bass, Dijonaise, 72
Bass, fillet of (1905), 348
Bass, fillet of, Argentine, 172
Bass, fillet of, Brighton, 193
Bass, fillet of, Dieppoise, 366
Bass, fillet of, Duglère, 130
Bass, fillet of, Menton, 77
Bass, Niçoise, 153

Bass, paupiettes of, 80
Bass, Provençale, 6
Bass, fillet of, shrimp sauce, 362
Bass, timbale of, 42
Bean and cabbage soup, 279
Beans, baked, Boston style, 351
Beans, Bretonne, 69;

Normandie, 77;
Spanish, 270

Beans, white, with tomatoes, 114
Béarnaise sauce, 13
Béarnaise tomato (sauce), 13
Béchamel sauce, 322
Beef à la mode, 143;

cold, 206

Beef boiled with vegetables, 329
Beef, braised, 167;

comfortable, 262

Beef, braised, with calf's feet, 362
Beef, chipped, on toast, 162
Beef, corned, and cabbage, 27
Beef, corned, hash, 91;

browned, 91

Beef, corned, hash, au gratin, 91
Beef (see Classified Index), 400
Beef, fillet of, Cendrillon, 126
Beef, fillet of, Charentière, 106
Beef, fillet of, Dumas, 238
Beef, fillet of, Lombarde, 134
Beef, filet mignon, 105;

Athénienne, 171;
Bayard, 64

Beef, filet mignon, Chéron, 147, 357
Beef, filet mignon, Du Barry, 267;

Maréchale, 142

Beef, filet mignon, Trianon, 105
Beef, fillet of saute, Balzag, 183
Beef, goulash (stew), 321
Beef, hashed fillet of, Sam Ward, 120
Beef, larded rump of, 167
Beef, larded sirloin of, 348
Beef, larded tenderloin of, 119
Beef, larded tenderloin of, Lili, 189
Beef, larded tenderloin of, Montbasson, 119
Beef, larded tenderloin of, Sigurd, 273
Beef, larded tenderloin of, St. Martin, 154
Beef, larded tenderloin of, Vigo, 178
Beef marrow, Princess, 197
Beef, miroton of, en bordure, 360
Beef, planked sirloin steak, 22;

St. Francis, 209

Beef, porterhouse, baked, 301
Beef, porterhouse steak, Bercy, 142;

Jolly, 176

Beef, Rheinbraten, 354
Beef, roast, Jules Albert, 242
Beef, roast sirloin, fermière, 169;

Mounet-Sully, 231

Beef, roast sirloin of, Porte Maillot, 385

Beef, roast tenderloin, Berthieu, 203;

Boucicault, 300

Beef, roast tenderloin, vert pré, 216
Beef, roast top sirloin of, 349
Beef, rump of, 103
Beef, rump steak, Bercy, 326;

Dickinson, 249

Beef, Salisbury steak, Stanley, 270
Beef, sirloin of, Clermont, 3
Beef, sirloin of, roasted, 331
Beef, sirloin steak, Braconière, 296
Beef, sirloin steak, broiled, Cliff House, 164
Beef, sirloin steak, Dickinson, 98
Beef, sirloin steak, marchand de vin, 42
Beef, sirloin steak, sauce Madère, 330
Beef, sirloin steak, Saxonne, 287
Beef, small sirloin steak, à la Russe, 221
Beef, small tenderloin steak, Cercle Militaire, 281
Beef, small tenderloin steak, Demidoff, 108
Beef, small tenderloin steak, Fedora, 149
Beef, small tenderloin steak, Nicholas II, 289
Beef, sour schmorrbraten, 138
Beefsteak and kidney pie, 344
Beefsteak, Bismarck, 18;

Jussien, 292

Beefsteak, Provençale, 13;

Tartare, 213

Beef stew, homemade, 333
Beef tenderloin, minced, à l'estragon, 53

Beef, tenderloin of, Brillat Savarin, 137
Beef tenderloin, Bristol, 374;

Cardinalice, 250

Beef, tenderloin of, Cubaine, 110;

Cumberland, 113

Beef, tenderloin of, Gambetta, 233
Beef, tenderloin of, larded, 328
Beef, tenderloin of, Malvina, 38
Beef, tenderloin of, Moderne, 227
Beef, tenderloin of, Parisienne, 165
Beef, tenderloin of, Voisin, 158
Beef, tenderloin steak, Bernardi, 303
Beef, tenderloin steak, broiled, 334
Beef, tenderloin steak, Florentine, 19
Beef, tenderloin steak, Marseillaise, 182
Beef, tenderloin steak, Polonaise, 116
Beef, tenderloin steak, Rachel (small), 213
Beef tongue, boiled, 29
Beef tongue, Menschikoff, 305
Beef tongue, Parisienne, 71
Beef tongue, smoked, with spinach, 144
Beef tongue, sweet-sour, 61
Beef, tournedos, Bayard, 152
Beef, tournedos, Bordelaise, 129;

Café Julien, 256

Beef, tournedos, Massenet, 350;

Niçoise, 139

Beef, tournedos, Porte Maillot, 199;

Vaudeville, 186

Beets à la Russe, 196
Beets, boiled, 326
Beets, Californienne, 260;

Frouard, 108

Beets, young, in butter, 76
Beignets soufflés (pastry), 169
Benedictine jelly, 40
Bercy (garniture), 38
Bercy (sauce), 38, 326
Berliner Pfannenkuchen (pastry), 187
Berries with whipped cream, 157
Bignon (see Fish), 11
Bird's nests (pastry), 222
Biscuits, almond, 312
Biscuits, bran, 318
Biscuit glacé, apple, 385
Biscuit glacé, chocolate, 385;

coffee, 385

Biscuit glacé, foundation, 385
Biscuit glacé, Kirsch, 385;

mapeline, 385

Biscuit glacé, peppermint, 385;

pineapple, 385

Biscuit glacé, pistache, 385;

raspberries, 385

Biscuit glacé, St. Francis, 385;

strawberry, 385

Biscuits, Maryland beaten, 344
Biscuits, seed, 273
Biscuits, tea, 329
Biscuit Tortoni, 90
Bisque d'écrevisses, 383
Bisque of California oysters, 9
Bisque of clams, 350
Blanc mange aux fruits, 171;

aux liqueurs, 171

Blanc mange, chocolate, 171;

coffee, 171

Blanc mange, corn starch, 248;

with berries, 248

Blanc mange, corn starch, with Sabayon, 248
Blanc mange, corn starch, with stewed fruits, 248
Blanc mange, vanilla, 171
Black bass, Cambacérès, 373;

Heydenreich, 208

Black bass, planked, 258
Black bass, Tournon, 201
Blackberry cordial (for medicinal purpose), 205
Blackberry jam, 133
Blackberry jelly, 133
Blackberry meringue, 210
Blackberry pie, 86
Blackberry roll, baked, 170
Black cake, 273
Bloater, Yarmouth, 342

Bloater, Yarmouth, in oil (hors d'oeuvre), 98
Blood pudding, 379;

sauce Robert, 152

Bluefish, broiled, maître d'hôtel, 339
Buckwurst, hot (pork), 81
Boneless squab en aspic, 209
Bordelaise sauce, 334
Boston baked beans, 351
Boston brown bread, 365
Boston brown pudding, 201
Bouchettes, coffee (pastry), 170
Bouchettes, Palmyra (pastry), 207
Bouchettes (pastry), 170
Bouillabaise, Marseillaise, 370
Bouillon (Consommé), 329
Boulanger (garniture), 360
Bouquet garni, 333
Bran biscuits, 318
Bran bread, 318
Bran bread, four o'clock tea, 318
Brandied cherries, 173
Brandied peaches, 173
Brandy jelly, 40
Brandy, lemon or orange, for flavoring, 224
Brandy sauce, 49
Brandy, vanilla, 205
Brazil nuts, salted (hors d'oeuvre), 135
Bread, etc. (see Classified Index)
Bread and butter sandwich, 337
Bread, Boston brown, 365
Bread, bran, 318
Bread, bran, 4 o'clock tea, 318
Bread, corn, 316, 365
Bread crumbs sauce, 9;

for game, 47

Bread custard pudding, 197
Bread, French, 356
Bread, Graham, 316
Bread, homemade, 356
Bread, pulled, 271
Bread, raisin, 316
Bread sauce, 9;

for game, 47

Bread, spoon or mush, 315
Breakfast rolls, 353
Brioche (pastry), 317
Bristol (garniture), 374
Brook trout, boiled, Romanoff, 304
Brook trout, broiled, with bacon, 99
Brook trout, Café de Paris, 316;

Cambacérès, 297

Brook trout, Meunière, 95;

Miller style, 104

Brook trout, Volper, 242
Broth, fish, 212
Broth, oyster, 99
Brown Betty (pastry), 100
Brown bread pudding, baked, 289
Brown butter sauce, 336
Brown gravy sauce, 341
Brussels sprouts and chestnuts, 5
Brussels sprouts, boiled, 5
Brussels sprouts in bouillon, 32
Buckwheat cakes, 325

Buckwurst, hot, 81
Burgundy jelly (wine), 40
Burned farina soup, 115
Butter, apple, 195
Butterball duck, roasted, 344
Butterfish, sauté Meunière, 326
Butter, lobster, 383
Butter, royal (pastry), 268

Cabbage, boiled, 3
Cabbage, German style, 251
Cabbage, red, 376
Cabbage soup, Normande, 170
Cabbage, stuffed, 271
Cabinet pudding, 31
Cactus fruit with lemon, 38
Cake, almond, 96;

almond cream, 96

Cake, angel, 174
Cake anise seed, 52
Cake, anisette, 221
Cake, apricot layer, 59
Cakes assorted, 344
Cake, black, 273
Cakes, buckwheat, 325
Cake, Caroline, 76
Cake, cheese, 317
Cake, chocolate layer, 59
Cake, Christmas, 273
Cake, cinnamon, 191
Cake, cocoa, 100
Cake, coffee, 317;

coffee cream, 191

Cake, coffee fruit, 190
Cake, Danish apple, 303
Cake, devil, 277
Cakes, flannel, 109
Cake, French layer, 59;

French sponge, 291

Cake, fruit, 336
Cake, German apple, 325;

German coffee, 190

Cake, German huckleberry, 181
Cakes, griddle, war, 313
Cake, honey, 180
Cake, lady, 259
Cake, layer, 59, 367
Cake, lemon, 234
Cake, moka (Mocha), 50
Cake, Napoleon, 48
Cake, orange, 234
Cake, patience, 210
Cake, pound, 336
Cakes, rice, 109
Cake, royal, 268
Cakes, silver, 265
Cake, sponge, 76
Cake, streusel, 190
Cake, tango, 275
Cake, wedding, 293
Calf's brains au beurre noir, 73
Calf's brains, boiled, 154
Calf's brains fried, tomato sauce, 154
Calf's foot jelly, 202
Calf's head à la Française, 69
Calf's head, Poulette, 41

Calf's head, plain, boiled, 389
Calf's head, Providence, 127
Calf's head, sauce piquante, 104;

vinaigrette, 59

Calf's liver and bacon, 358
Calf's liver dumplings (leberkloese), 116
Calf's liver, Lyonnaise, 235
Calf's liver, sauté, 345;

sauté, Robert, 145

Calf's liver, sauté, Spanish style, 228
California marmalade, 140
California raisins, 313
California sherbet, 113
Canapé of anchovies (hors d'oeuvre), 328
Canapé of caviar (hors d'oeuvre), 321
Canapé of chicken (hors d'oeuvre), 63
Canapé Eldorado (hors d'oeuvre), 292
Canapé Hambourgeoise (hors d'oeuvre), 324
Canapé Julia (hors d'oeuvre), 54
Canapé of lobster (hors d'oeuvre), 237
Canapé Martha (hors d'oeuvre), 369
Canapé Monte Carlo (hors d'oeuvre), 387
Canapé Norway (hors d'oeuvre), 153
Canapé P. P. I. E. (hors d'oeuvre), 315
Canapé of raw beef (hors d'oeuvre), 144
Canapé of raw meat (hors d'oeuvre), 51
Canapé Regalia (hors d'oeuvre), 338
Canapé Riga (hors d'oeuvre), 347
Canapé Romanoff (hors d'oeuvre), 92
Canapé St. Francis, 72
Canapé St. Francis (hors d'oeuvre), 201
Canapé of sardines (hors d'oeuvre), 332
Canapé Thon Mariné (hors d'oeuvre), 245

Candied lemon or orange peel, 205
Cannelons à la crème, 150
Cantaloup Water ice, 1
Canteloupe and watermelon, surprise, 258
Canvas-back duck, roasted, 336
Capon, galantine of, 211
Caper sauce, 369
Capon, stuffed, Bruxelloise, 59
Capon, stuffed, St. Antoine, 4
Caramel custard, 28
Caramel ice cream, 145
Cardinal sauce, 124
Cardon à la Moelle, 358
Caroline cake, 76
Carrots in butter, 71
Carrots, Vichy, 364
Catfish, sauté, Meunière, 97
Cauliflower au gratin, 331
Cauliflower Polonaise, 338
Cauliflower, purée of, 79
Cauliflower salad, 196
Caviar, 343
Celery broth, cold, 251
Celery plain (hors d'oeuvre), 320
Celery root, field and beet salad, 378
Celery salad, Victor, 330
Celery sauce, 245
Celery stewed in cream, 332
Celery, stewed, au Madere, 345
Cèpes sauté, 371;

Tyrolienne, cold, 30

Cereals (see Classified Index)
Chambord (see Fish), 52
Chambord (sauce), 254
Champagne jelly, 40;

fine, 40

Champagne punch, 163, 223
Champagne sauce, 232
Charlotte Russe, 107
Chartreuse jelly, 40
Cheese (see Classified Index)
Cheese balls, 323
Cheese cake, 14, 317
Cheese, cottage, 146
Cheese, cream, with Bar le Duc, 387
Cheese, Olympic club, 314
Cheese, Petaluma cream, 275
Cheese, St. Francis, 188
Cheese soufflé (fromage), 95
Cheese straws, 61
Cheese toast, 309
Chéron (garniture), 357
Cherries, brandied, 173
Cherries, jellied, 205
Cherry pie, 86
Cherry preserves, 173
Cherries, spiced, 236
Cherry tartlette, 369
Chestnuts, boiled, 3
Chestnuts, boulettes, 295
Chestnut dressing, 355
Chestnuts, glacé, 38;

glacé au Madere, 38

Chicken (see Classified Index)
Chicken à l'Estragon, 68
Chicken à la King, 337
Chicken, Austrian fritters, 113
Chicken, baked with rice, 79
Chicken, breast of, Alexandra, 379

Chicken, breast of, en aspic, 218
Chicken, breast of, with figs, 280
Chicken, breast of, James Woods, 316
Chicken, breast of, with Virginia ham, 54
Chicken, broiled, Tyrolienne, 150
Chicken broth (Consommé), 322
Chicken, cold, Isabella, 277
Chicken, coquille of, Mornay, 302
Chicken croquettes, 381
Chicken, Diva, 339
Chicken dumplings, 388
Chicken, Edward VII, 367
Chicken en cocotte, Bazar, 310
Chicken, essence of, in cup, 37
Chicken, fricassée, à l'ancienne, 184
Chicken, fried, country style, 338
Chicken, fried, Maryland, 20
Chicken, fried, Savoy, 264
Chicken, fried, Villeroi, 183
Chicken, galantine of, 211
Chicken hash, à l'Italienne, 298
Chicken hash on toast, 46
Chicken hash, Victor, 361
Chicken jelly, 206
Chicken's legs, deviled, 121;

with Virginia ham, 258

Chicken, Leon X, 307
Chicken livers, sauté, forestière, 39
Chicken livers, sauté, au Madère, 372
Chicken okra soup, 365
Chicken patties, Toulouse, 134
Chicken, plain, roasted, 319
Chicken pot pie, home style, 50
Chicken salad, Victor, 3
Chicken sandwich, 334

Chicken, sauté, Alsacienne, 255;

Ambassadrice, 364

Chicken, sauté, Amphitian, 138;

Archiduc, 169

Chicken, sauté, au Madère, 135
Chicken, sauté, bordelaise, 371;

Chasseur, 94

Chicken, sauté, D'Austin, 107
Chicken, sauté, demi-deuil, 153
Chicken, sauté, Demidoff, 124;

Hongroise, 77

Chicken, sauté, Josephine, 303;

Lafitte, 196

Chicken, sauté, Madeleine, 120;

Marengo, 366

Chicken, sauté, Montmorency, 55;

Montpensier, 122

Chicken, sauté, Parisienne, 43;

Portugaise, 78

Chicken, sauté, Salonika, 63;

Viennoise, 190

Chicken soup, Brésilienne, 184;

Florentine, 242

Chicken soup, Fougarmont, 242;

Française, 298

Chicken soup, Mulligatawny, 204;

Piedmontaise, 208

Chicken soup, Portugaise, 193;

San Remo, 281

Chicken, stuffed with California raisins, 313
Chicken, Tyrolienne, 86
Chicken, Valencienne, 7
Chicory, purée of, 240
Chicory salad, 322;

with chapon, 155

Chocolate, 364
Chocolate Bouchettes, 170
Chocolate cream pie, 276
Chocolate drops (baisés), 277
Chocolate éclairs, 352
Chocolate ice cream, 331
Chocolate layer cake, 59, 367
Chocolate macaroons, 97
Chocolate profiterole, 20
Chocolate pudding, cold, 279
Chocolate sauce, cold, 279
Choron (sauce), 13
Chops, Badoise (pork), 215
Chowder, clam, 363;

Boston style, 84

Chowder, fish, 101
Chowder, lobster, 363
Christmas cake, 273
Cider, boiled, 141
Cinnamon cake, 191
Citron preserves, 89
Clams, Bâtelière, 66
Clam broth, Chantilly (Consommé), 363
Clam broth (Consommé), 363
Clam chowder, 363;

Boston style, 84

Clams en cocotte, Californienne, 190
Clams, Créole, 32
Clams, fried soft, Tartar, 250
Clams, little neck, on half shell, 331
Clams, scalloped, 227
Clams, soft, Newburg, 36
Clam soup, homemade, 283
Clam soup, soft, Salem, 161
Clams stuffed, 196
Clams with wine sauce, 96
Claret jelly, 40
Claret punch, 218
Clear green turtle soup, 93
Clermont (garniture), 3
Cobbler, apple, 208;

apricot, 208;
peach, 208;
pear, 208

Cocktail, alligator pear, 136
Cocktail, crab, Crêmière, 189

Cocktail, crab, Victor, 84
Cocktail, grapefruit, 111
Cocktail, oyster, 23;

sauce for, 23

Cocktail, raisin, 80
Cocoa, 366
Cocoa cake, 100
Cocoanut custard pie, 111
Cocoanut meringue pie, 111
Cocoanut pudding, 197
Cocotte en (see Eggs), 402
Codfish balls, 370
Codfish (or other white fish) boiled, 321
Codfish, boiled, Flamande, 244;

Horose, 374

Codfish cakes, 107
Codfish, picked, in cream, 377
Codfish, salt, Biscayenne, 181;

Nova Scotia, 83

Codfish steak, à l'Anglaise, 238
Coffee, and after dinner coffee, 320
Coffee bouchettes (pastry), 170
Coffee cake, 317;

coffee cake dough, 187

Coffee cream cake, 191
Coffee custard, 101
Coffee fruit cake, 190
Coffee ice cream, 389
Cognac jelly, 40
Colache (vegetable), 272

Colbert sauce, 347
Cold beef à la mode, 206
Cold celery broth, 251
Cold pheasant pie, 199
Cole slaw (salad), 331;

ravigote, 110

Compote (see Fruit, cooked), 168, 179, 186, 192
Compote with rice, 223
Consommé (see Classified Index)
Consommé Ab-del-Cader, 169;

Alexandria, 224

Consommé Allemande, 178;

Andalouse, 171

Consommé aux éclairs, 140
Consommé aux pluches, 148
Consommé aux quenelles, 105;

quenelles, Doria, 144

Consommé, Bellevue, 363
Consommé Bretonne, 22;

Bohémienne, 185

Consommé (bouillon), 329
Consommé Brunoise, 368
Consommé Brunoise and vermicelli, 258
Consommé Cameroni, 201;

Camino, 77;
Caroline, 155

Consommé, celery and rice, 243
Consommé Céléstine, 119;

Charles Quint, 197

Consommé Chartreuse, 278;

Châtelaine, 250

Consommé Chevalièr, 215
Consommé, (Chicken broth), 322
Consommé chiffonade, 124
Consommé cialdini, 348
Consommé (clam broth), 363;

(Chantilly), 363

Consommé Colbert, 57, 246
Consommé, crème de volaille, 14
Consommé Créole, 181
Consommé, Croute au pot, 126
Consommé D'Artagnan, 12;

Daumont, 107

Consommé de la mariée, 16
Consommé Diablé, 136;

Diane, 311;
Ditalini, 371

Consommé Doria, 360;

Du Barry, 71

Consommé Favorite, 7;

Federal, 260;

Fermière, 236

Consommé Fleury, 380;

Florentine, 53, 192

Consommé Frascati, 292;

Garibaldi, 207;
Georgia, 290

Consommé, gumbo strained, in cups, 59
Consommé Impératrice, 18;

Inauguration, 220

Consommé Irma, 174
Consommé Italian paste, 248
Consommé Japonnaise, 158;

Julienne, 4;
Leopold, 307

Consommé Madrilène, 387;

Magadore, 183

Consommé Marchand, 160
Consommé Marie Louise, 189;

Massenet, 379

Consommé Medina, 287
Consommé Monaco, 232;

Monte Cristo, 218

Consommé Montesquieu, 241
Consommé Napier, 269;

National, 285

Consommé Nelson, 302;

Niçoise, 194

Consommé with noodles, 295
Consommé Oriental, 234;

Orleans, 378

Consommé, oyster broth, 99
Consommé Palestine, 203
Consommé parfait, 24, 97
Consommé paysanne, 230
Consommé Pemartin, 297;

Perles de Nizam, 146

Consommé, plain, 319
Consommé Portugaise, 264
Consommé Printanier, 121
Consommé Profiteroles, 150;

Rachel, 49

Consommé Ravioli, 134;

Rothschild, 228;
Rivoli, 375

Consommé Royal, 349;

Royal, with carrots, 129

Consommé Royal, green, 280;

Royal, red, 280

Consommé Russe, 117
Consommé sago, 333
Consommé Sarah Bernhardt, 142
Consommé Scotch, 11
Consommé Sévigné, 359, 109
Consommé Sicilienne, 213;

Soubise, 113

Consommé stuffed cabbage, 271
Consommé Talleyrand, 209
Consommé tapioca, 337;

with écrevisse butter, 253

Consommé Théodora, 111;

Tosca, 138

Consommé Trianon, 211, 280
Consommé Turbigo, 165;

Valentienne, 131

Consommé Vanderbilt, 222;

Venitienne, 152

Consommé vermicelli, 41
Consommé Vivieurs, 128;

Xavier, 178

Cookies, homemade, 33
Cooper soup, 145
Corn à la Marie, 259
Corn bread, 316, 365
Corn bread, Maryland, 339

Corn (canned), stewed, 106
Corn fritters, 375;

(canned), 264

Corn fritters, Susan Jones, 274
Corn, green, 163
Corn, hulled, 336
Corn muffins, 361
Corn oysters, 270
Corn pone, Southern, 144
Corn, pudding, 315
Corn sauté in butter, 192
Corn meal pudding, 43
Corn starch, blanc mange, 248;

with berries, 248

Corn starch, blanc mange, with Sabayon, 248
Corn starch, blanc mange, with stewed fruits, 248
Corn starch food (for invalids), 248
Corn starch pudding, 188
Cornet à la crème (pastry), 150
Cosmopolitan salad, 230
Cottage cheese, 146
Cottage pudding, 201;

cottage pudding, apple, 201

Coupe Oriental (see Ices, etc.), 16
Coupe St. Jacques, 7
Coupe Victor (see Ices, etc.), 298
Court Bouillon (see Fish), 58
Crab, à la Louise, 82
Crab, boiled, 347
Crab cocktail, Crêmière, 189;

Victor, 84

Crab, curried, 98
Crab, deviled, 30;

deviled in shell, 108

Crab en brochette, 97
Crab gumbo soup, 212
Crab legs, Josephine, 126
Crab legs, stock (hors d'oeuvre), 156
Crab meat au beurre noisette, 347
Crab meat au gratin, 82
Crab meat, Belle Helene, 83
Crab meat in chafing dish, 82
Crab meat in cream, 388
Crab meat, Gourmet, 82;

Monza, 388;
Suzette, 82

Crab or oyster poulette, 82
Crab Portola, 104
Crab, Ravigote, cold, 130
Crab salad, 48;

Louis, 128

Crab apple marmalade and jelly, 172
Cranberry jelly, 172
Cranberry sauce, 274
Cranberry water ice, 299
Crayfish butter (ecrevisse), 383
Cream of almond sandwich, 100
Cream of artichokes, 166
Cream of asparagus, Favori, 308
Cream of asparagus (soup), 354

Cream of bananas (soup), 65
Cream of cauliflower, 325
Cream of celery, 328
Cream of celery, Kalamazoo, 39
Cream of chicken, 335
Cream of corn and onions, 273
Cream of endives, 364
Cream of farina, 67
Cream of farina lié, 266
Cream of flageolets, 216
Cream, fried (pastry), 71
Cream fritters, 159
Cream of green corn, 69, 157
Cream of lettuce soup, 62
Cream of lima beans, 51
Cream of parsnips I, 120
Cream of parsnips II, 172
Cream, pastry, 352
Cream of peas, 305;

Suzon, 305

Cream of peas, St. Germain, 305
Cream of potatoes, 334
Cream puffs, 352
Cream of rice, 386
Cream sauce, 322
Cream sauce (pastry), 24
Cream soups (see Classified Index)
Cream soup à l'Algérienne, 147
Cream soup, Chicken à la Reine, 375
Cream soup, Chicken Hortense, 92
Cream soup, frog legs, 56
Cream of summer squash, 300
Cream of watercress (soup), 214
Crème Bagration (soup), 139
Crème Cardinal (soup), 149

Crème Congolaise, 153
Crème Countess (soup), 182
Crème de volaille (consommé), 14
Crème maintenon (soup), 18
Crème Parisienne (soup), 104
Crème, Reine Mogador, 97
Créole sandwich, 100
Créole sauce, 371
Crêpes Suzette (pastry), 294
Crescents, puff paste (see Bread), 341
Croquettes, chicken, 381;

ham, 241

Croquettes Livannienne (hors d'oeuvre), 6
Croquettes, lobster, 381
Croquettes, meat, 301
Croquettes, rice, 223, 374
Croquettes, sweetbreads, 381
Croquettes, Virginia ham, 241
Croustades, 55
Croustades Cancalaise (hors d'oeuvre), 380
Croustades, Financière, 62
Croustades, Laquipierre, 70
Croute à l'Ananas (pastry), 215
Croute aux fruits (fruit crust), 215
Croute au pot (consommé), 126
Croute Bretonne, soup, 190
Croûtons, Diable (for soup), 128
Croûtons Parmesannne, 135
Crullers, 187
Crusts with apples, 287;

peaches, 286;
pears, 287

Cucumber salad, 9

Cucumbers, stuffed, 113
Cucumbers on toast, 301
Cucumber sweet pickles, ripe, 288
Cumberland style (with braised beef), 362
Curry sauce, 377
Culemo salad, sliced, 228
Cup custard, 26
Currant jelly, 167
Currant pie, and English currant pie, 86
Custard, caramel, 28
Custard, boiled, 206
Custard, coffee, 101
Custard, cup, 26
Custard, vanilla, with meringue, 206

Dandelion salad, 103;

German style, 103

Danish apple cake, 303
Dariole Duchesse (pastry), 257
Dartois Chantilly (pastry), 114
De Goncourt (garniture), 368
Devil cake, 277
Devil sauce, 121
Deviled crab, 30;

in shell, 108

Deviled ham, 269
Diplomate pudding, 78;

glacé, 85

Diplomate sauce, 154
Ditalini à la Royal (soup), 272
Diva (see Chicken), 339

Doughnuts, 187
Dressings (see Salad dressings)
Dressing, chestnut, 355
Dressing for chicken, turkey, pig, etc., 355
Dressing, Moscovite (fish), 262
Dressing, salad, 314
Ducale (garniture), 54
Duck, breast of (tame), 117;

Virginia style, 117

Duck, roast Muscovy (tame), 282
Ducks, tame (see Classified Index)
Duckling, roast tame, 335
Dumplings, fish, 42
Dumpling, flour, 336
Dumplings for stews, pot-pies, etc., 283
D'Uxelles, 10

Easter kid, roasted, 56
Eau de vie de Dantzig (see Ices, etc.), 144
Éclairs, pistache, 362
Écrevisse butter (crayfish), 383
Écrevisses en buisson, 333
Écrevisses, Georgette, 306
Écrevisses, Lafayette, 157
Écrevisses mayonnaise, 357
Écrevisses, mousse de, 220
Écrevisse salad, gourmet, 351
Écrevisse sauce, 220
Écrevisses, Voltaire, 306
Eels, fried, sauce rémoulade, 280
Eels, Marinière, 252
Eels, smoked, 45
Eggs (see Classified Index)
Eggs, Agostini (poached), 165
Eggs à l'Aurore (mollet), 306

Eggs à la Reine (poached), 60
Eggs à la Russe, 29
Eggs à la tripe, 43
Eggs, Amiral (shirred), 177
Eggs, with anchovies (scrambled), 357
Eggs, Andalouse (poached), 300
Eggs Antoine (shirred), 171
Eggs, Argenteuil (poached), 298
Eggs, Argenteuil (shirred), 162
Eggs, aromatic (poached), 362
Eggs with asparagus tips (scrambled), 366
Eggs Auben (mollet), 260
Eggs au beurre noir (shirred), 335
Eggs au fondu (poached), 166
Eggs, bacon and, 331
Eggs with bacon (scrambled), 37
Eggs, Bagration, 46
Eggs, Balti (poached), 241
Eggs with bananas (shirred), 149
Eggs, Bar le Duc (poached), 212
Eggs, Basque, 179
Eggs, Beaujolais (poached), 6
Eggs, Belley (scrambled), 281
Eggs, Belmont, 160
Eggs, Benedict (poached), 34
Eggs, Bennett, 285
Eggs, Benoit (poached), 253
Eggs, Bercy (shirred), 352
Eggs, Bernadotte (poached), 255
Eggs, Biarritz, 153
Eggs, Bienvenue (shirred), 204
Eggs, Blanchard (poached), 172
Eggs, Bombay (poached), 176
Eggs, Bonne femme, 296
Eggs, Bordelaise, 62;

Bordelaise (mollet), 236

Eggs Boremis (en cocotte), 366
Eggs, Boston style (poached), 297
Eggs, Brésilienne (poached), 42
Eggs, Brunswick (shirred), 289
Eggs, Buckingham, 240
Eggs, Bullitt (scrambled), 293
Eggs, Canada, 252
Eggs, Carême (shirred), 81
Eggs, Caroli (shirred), 258
Eggs, Caroline (scrambled), 194
Eggs, Castro, 290
Eggs, with celery (cold), 229
Eggs, Céléstine (poached), 183
Eggs, Chambery (poached), 266
Eggs, Chambord (poached), 254
Eggs, Châteaubriand (poached), 127
Eggs with cheese (scrambled), 169
Eggs with cheese, Swiss, (scrambled), 193
Eggs, with chives (fried) 152;

(scrambled), 90

Eggs, Chipolata (shirred), 24
Eggs with clams, Créole (poached), 32
Eggs, Colbert (poached), 168
Eggs, Colonel (poached), 58
Eggs, Columbus (poached), 150
Eggs Commodore (en cocotte), 120
Eggs, Conté (shirred), 302
Eggs Coquelicot (en cocotte), 368
Eggs, Coquelin, 104
Eggs, Crossy (poached), 95
Eggs, Cream sauce (mollet), 227
Eggs, Créole (poached), 192
Eggs, Créole (shirred), 371

Eggs, Danoise (cold), 158
Eggs, d'Artois (poached), 118
Eggs, Dauphine (poached), 273
Eggs, De Lesseps (shirred), 249
Eggs Derby (poached), 277
Eggs Diane (poached), 378
Eggs, Don Juan, 250
Eggs d'Orleans (poached), 233
Eggs Du Barry (en cocotte), 79
Eggs D'Uxelles (en cocotte), 156
Eggs, Epicurienne (shirred), 109
Eggs, Fedora, 155
Eggs Florentine (mollet), 242
Eggs, Florentine (poached), 264
Eggs with fine herbs (scrambled), 380
Eggs, fried, 322
Eggs Gambetta (poached), 13
Eggs, Gastronome, 73
Eggs Germaine (poached), 262
Eggs Gourmet (poached), 117, 201
Eggs, Grazienna, 256
Eggs, ham and, 322
Eggs with ham (scrambled), 332
Eggs, hard boiled, vinaigrette (hors d'oeuvre), 310
Eggs, Havemeyer (scrambled), 198
Eggs Henry IV (poached), 351
Eggs Hongroise (poached), 145
Eggs, Imperial (shirred), 276
Eggs Indienne (poached), 377
Eggs, Infante (fried), 243
Eggs Isabella (poached), 275
Eggs Italienne (en cocotte), 361
Eggs, Jockey Club (shirred), 261
Eggs Lackmée (poached), 38
Eggs, Lenox, 246

Eggs with lobster (scrambled), 267
Eggs, Lorraine (shirred), 106
Eggs, Lucullus (scrambled), 211
Eggs, Magda (scrambled), 303
Eggs Malakoff (poached), 124
Eggs Maltaise (poached), 69
Eggs Marigny (en cocotte), 348
Eggs Marlborough (poached), 208
Eggs, Marseillaise (scrambled), 147
Eggs Martha (poached), 57
Eggs, Mauresque (scrambled), 237
Eggs, Mayence (scrambled), 213
Eggs, McKenzie, 301
Eggs, Mery, 21
Eggs, Metternich (shirred), 309
Eggs, Mexicaine (poached), 282
Eggs, Meyerbeer, 244;

(shirred), 65

Eggs, Ministerielle (shirred), 383
Eggs, Mireabeau, 12
Eggs Mirabel (poached), 138
Eggs Molière (mollet), 267
Eggs, Monaco (shirred), 159
Eggs, Montebello, 230
Eggs, Mornay (shirred), 5
Eggs with Morocquaine (scrambled), 350
Eggs with morilles (scrambled), 22
Eggs, Moscow, 202
Eggs Mounet-Sully (poached), 63
Eggs, Nantaise (scrambled), 269
Eggs, Niçoise (shirred), 216
Eggs, Nantaise (poached), 304
Eggs, Norwegian (scrambled), 286
Eggs, in oil (fried), 29
Eggs, Opéra (shirred), 248

Eggs Oriental (poached), 1
Eggs, Oudinot, 20, 175
Eggs with parsley (shirred), 38
Eggs Patti (poached), 224
Eggs Paulus (poached), 107
Eggs with peppers (shirred), 197
Eggs Périgordine (poached), 220
Eggs Persanne (poached), 387
Eggs Piedmontaise (poached), 222
Eggs plain (en cocotte), 115
Eggs, Pluche (scrambled), 223
Eggs, poached, 324
Eggs, poached, à l'Estragon (cold), 181
Eggs poached, with clams, Créole, 32
Eggs, poached, mayonnaise (cold), 326
Eggs, Pocahontas (scrambled), 83
Eggs Porto Rico (en cocotte), 142
Eggs Presidential (poached), 149
Eggs Princesse (poached), 77
Eggs, Raspail (scrambled), 105
Eggs Renaissance (en cocotte), 70
Eggs Ribeaucourt (en cocotte), 305
Eggs, Riche (cold), 245
Eggs Rothschild (poached), 52
Eggs St. Catherine, 209
Eggs, St. George, 100
Eggs St. Laurent (poached), 94
Eggs St. Pierre (poached), 139
Egg salad, 268;

Egg salad dressing, 386

Egg salad (hors d'oeuvre), 268
Eggs, with salt pork (fried), 257
Eggs Sans Gêne (poached), 353
Eggs, Sarah Bernhardt, 67;

(scrambled), 295

Egg sauce, 322
Eggs scrambled, 321;

Turbico, 15

Eggs shirred, 333
Eggs with smoked beef (scrambled), 321
Eggs with smoked salmon (scrambled), 216
Eggs, stuffed with anchovies (cold), 193
Eggs, stuffed, with crab meat (hors d'oeuvre), 349
Eggs, stuffed, Epicure (hors d'oeuvre), 270
Eggs, stuffed (hors d'oeuvre), 343
Eggs, stuffed, Nantua (hors d'oeuvre), 354
Eggs, Suzette, 221
Eggs Taft (poached), 292
Eggs Talleyrand (poached), 56, 98
Eggs, Texas clover (scrambled), 93
Eggs, Tivoli (poached), 360
Eggs with tomatoes (scrambled), 249
Eggs Troubadour (poached), 44
Eggs with truffles (scrambled), 71
Eggs, Turque (shirred), 121
Eggs Valentine (en cocotte), 111
Eggs Vanderbilt (poached), 148
Eggs Velour (poached), 294
Eggs, Venetian in chafing dish, 92
Eggs Vilna (poached), 228
Eggs, Virginia ham and, 103
Eggs Virginia (poached), 103
Eggs Voltaire (en cocotte), 92
Eggs Zingara (poached), 389
Eggs Zurlo (poached), 307
Eggs Waterloo (poached), 141
Egg plant, broiled, 163;

fried, 345

Egg plant, in casserole, 264
Egg plant, Sicilienne, 258
Egg plant, stuffed, 261
Egg nog, frozen, 110
Endive salad, 361
Endive with beets salad, 239
English chuck steak (lamb) maître d'hôtel, 114
English gooseberry pie, 86
English grape pie, 86
English huckleberry pie, 86
English rhubarb pie, 86
English rice pudding, 115
English walnuts, salted (hors d'oeuvre), 386
Escarole salad, 322
Estragon sauce, tarragon, 106

Fancy Ices (see Classified Index)
Farina, boiled in milk, 194
Farina pudding, 43
Farina soup, Francis Joseph, 123
Fidgi (sauce), 136
Field salad, 324
Figaro sauce, 231;

(cold), 231

Figs, fresh, in cream, 327
Fig jam, 205
Figs Roma, 318
Figs, sliced, with cream, 158
Filet mignon (see Classified Index, beef)
Filet mignon, Monegasque, 294
Filling, lemon butter, 234;

orange butter, 234

Financière (garniture), 62
Fine champagne jelly, 40
Finnan haddie, broiled, 386
Finnan haddie in cream, 326
Fish (see Classified Index)
Fish, Admiral, 31
Fish broth, 212;

with whipped cream, 256

Fish chowder, 101
Fish, cold, Michels, 186
Fish dumplings, 42
Fish, fillet of, au gratin, Italian, 193
Fish salad, Ravigote (hors d'oeuvre), 364
Flageolets au cerfeuil, 162
Flageolet beans, 386
Flamande sauce, 244
Flannel cakes, 109
Fleurette sauce, 330
Fleurons, 357
Floating Island, 2
Florentine (garniture), 19
Flounder, aiguillettes of, Rouchefoult, 175
Flounder, fillet of, Café Riche, 386
Flounder, fillet of, Cansale, 38
Flounder, fillet of, Chevreuse, 364
Flounder, fillet of, Chilienne, 261
Flounder, fillet of, Circassienne, 139
Flounder, fillet of, Meissonier, 7
Flounder, fillet of, Norvégienne, 300
Flounder, fillet of, Piombino, 166
Flounder, fillet of, Pompadour, 123
Flounder, fillet of, St. Avertin, 203
Flounder, paupiette of, St. Avertin, 203
Flour, dumpling, 336
Foie gras, terrine de, à la gelée, 359

Foie gras, terrine de, en aspic, 202, 216
Fonds d'artichauts, Du Barry (cold), 234
Force and cream, 324, 334
Forcemeat, tongue and truffles, 79
Forestière sauce, 349
Four o'clock tea, bran bread, 318
Fowl, boiled, 322;

celery sauce, 245

Frankfort pudding, 112
Frankfurter sausages, imported, 243
French bread, 356
French layer cake, 59
French pastry, 44
French salad dressing, 320
French sponge cake (Génoise lègere), 291
Fricadellen (balls of cooked meat), 136
Fried cream (pastry), 71
Fritters (canned corn), 263
Fritters, corn, 375;

Susan Jones, 274

Fritters cream, 159
Fritters, surprise, 212
Frogs' legs, Dilloise, 176
Frogs' legs, fried, Espagnole, 214
Frogs' legs, Greenway, 149, 267
Frogs' legs, Jerusalem, 51
Frogs' legs, Marinière, 23
Frogs' legs, sauté à sec, 323, 385
Frosting or icing, 352
Frozen egg nog, 110
Frozen loganberry juice, 317
Fruit (see Classified Index)
Fruit cake, 336;

white, 57

Fruit, cooked (see Classified Index)
Fruit crust, 215
Fruits dried, stewed, 253
Fruits glacé, 224
Fruit jelly (wine), 40
Fruit salad, au kirsch, 34;

au marasquin, 34

Fruit salad, Chantilly, 34
Fruit salad glacé, 109
Fruits, sliced, with whipped cream, 156

Galantine of capon; of chicken; of squab, 211
Game (see Classified Index)
Game, purée of, 52;

for garnishing, 52

Garnitures for entrees, etc. (see Classified Index)
Gelée (meat jelly), 359
Gems, wheat bran, 318
Génoise lègere (pastry), 291
Génoise sauce, 327
German almond strips, 180
German apple cake, 325
German carrot soup, 262
German coffee cake, 190
German huckleberry cake, 181
German lentil soup, 89
German pancake, 381
Germea (cereal), 350
Giblet sauce, 74
Giblet soup à l'Anglaise, 323

Ginger bread, 297
Ginger snaps, 137
Glacé fruit, 224
Gnocchis à la Romaine, 182;

au gratin, 182

Golden buck, 63
Golfin sauce, 377
Goosebreast, smoked (hors d'oeuvre), 44
Goose liver sauté, 364;

aux truffles, 364

Goose, stuffed, with chestnuts, 18
Gooseberry compote, 186
Gooseberry jam, 236
Gooseberry pie, 86
Goulash, Hungarian (stew), 321
Graham bread, 316
Grape jelly, 236
Grape juice, sweet, 289
Grapefruit, à l'Anisette, 99;

à la Rose, 116

Grapefruit, Cardinal, 199
Grapefruit with cherries, 344
Grapefruit with chestnut, 30
Grapefruit cocktail, 109
Grapefruit coupe, 129
Grapefruit en suprême, 367;

with kirsch, 106

Grapefruit marmalade, 101
Grape-nuts (cereal), 342
Green coloring (vert d'epinards), 44

Green gage plums, preserved, 173
Green Hollandaise sauce, 44
Griddle cakes, war, 313
Gugelhoff, American (pastry), 291
Gumbo filé, Louisiana, 372
Gumbo strained, in cups (consommé), 59

Halibut, Boitel, 189
Halibut, broiled, Alcide, 144;

maître d'hôtel, 333

Halibut, fillet of, Bristol, 125
Halibut, fillet of, Cubaine, 234
Halibut, fillet of, Lilloise, 152
Halibut, fillet of, Mornay, 373
Halibut, fillet of, Pondicherry, 295
Halibut, fillet of, Venitienne, 148
Halibut, Metternich, 301;

Richmond, 121

Halibut, scalloped, with cheese, 106
Ham, boiled, Leonard, 79
Ham croquettes, 241
Ham, deviled, 269
Ham and eggs, 322
Ham, fried, 322
Ham, pickled, 376
Ham and spinach, boiled, 103
Ham, sugar cured, glacé, 247
Ham, Virginia, broiled, 134
Ham, Virginia, croquettes, 241
Ham, Virginia, glacé, 232
Hamburg steak, 335
Hangtown fry, 64
Hard sauce, 49

Hare, saddle of, sour cream sauce, 90
Hare soup, Uncle Sam, 294
Hare stew (hasenpfeffer), 12
Haricot of mutton (stew), 44
Hasenpfeffer (hare stew), 12
Hash, corned beef, 91
Hash, chicken, à l'Italienne, 298
Hash, chicken, on toast, 46
Hash, chicken, Victor, 361
Hash, turkey, on toast, 356
Hazlenut ice cream, 8
Hazlenut macaroons, 290
Hearts of Palm, Victor, 317
Herring, fillet of, Mariné (hors d'oeuvre), 53
Herring, fresh, à l'Egyptienne, 310
Herring, kippered, broiled, 81
Herring, Livonienne (hors d'oeuvre), 305
Herring salad, 221;

Moscovite, 262

Herring salad (hors d'oeuvre), 221
Hollandaise sauce, 319
Homemade apple pudding, 80
Homemade bread, 356
Homemade cookies, 33
Hominy (cereal), 321
Hominy, fried, 323
Honey cake, 180
Horose sauce, 374
Hors d'oeuvres (see Classified Index)
Hors d'oeuvres variés, 343
Horseradish, en bouillon (sauce), 329
Horseradish, in cream (sauce), 329
Horseradish sauce, cold, English style, 329
Hubbard squash, baked, 362
Huckleberry roll, baked, 170

Hungarian goulash (stew), 311, 321
Hussarde sauce, 171
Hungarian soup, 301

Ice cream, Alhambra, 308
Ice cream, banana, 8
Ice cream, caramel, 145
Ice cream, coffee, 389
Ice cream, chocolate, 331
Ice cream, fancy, 332
Ice cream, hazlenut, 8
Ice cream, loganberry, 315
Ice cream, Neapolitan, 95
Ice cream, peach, 8
Ice cream, Philadelphia, 323
Ice cream, pineapple, 8
Ice cream, pistache, 377
Ice cream, raspberry, 8
Ice cream, Romaine, 309
Ice cream, strawberry, 340
Ice cream, vanilla, 320
Ices (see Classified Index)
Icing or frosting, 352
Icing, pistache, 362
Icing, royal, 161, 293
Imperial pancake, 117
Imperial salad, 188
Indian canapé (hors d'oeuvre), 88
Indian soy sauce, 255
International (garniture), 389
Irish lamb stew, 328
Irish stew, spring lamb with dumplings, 283
Italian meringue, 177
Italian salad, 14
Italian paste (consommé), 248
Italienne sauce, 361

Italian wine sauce (pastry), 279

Jam, blackberry, 133
Jam, fig, 205
Jam, gooseberry, 236
Jam, loganberry, 133;

raspberry, 133

Jellied cherries, 205
Jelly, anisette (wine), 40
Jelly, apple, 133
Jelly, Benedictine, 40
Jelly, blackberry, 133
Jelly, brandy, 40
Jelly, Burgundy (wine), 40
Jelly, champagne, 40;

fine champagne, 40

Jelly, chartreuse, 40
Jelly, chicken, 206
Jelly, claret, 40
Jelly, cognac, 40
Jelly, cranberry, 172
Jelly, currant, 167
Jelly, fruit (wine), 40
Jelly, grape, 236
Jelly, kirsch, 40
Jelly, maraschino, 40
Jelly, meat, 359
Jelly, Moselle, 40
Jelly, port wine, 40
Jelly, quince, 89
Jellies recipes (suggestions), 131
Jelly, Rhine wine, 40
Jelly roll, 151

Jelly à la Russe (wine), 40
Jelly, sherry, 40
Jelly, wine with apricots, 270
Jelly, wine, 40;

with berries, 270

Jelly, wine, with peaches, 270
Jelly, wine, with whipped cream, 247
Jerusalem artichokes in cream, 249
Jets de Houblons (vegetable), 350
Julienne, 19

Kalte schale (beverage), 273
Kalter Aufschnitt, 204
Kentucky sauce, 253
Kid, Easter, roasted, 56
Kieler sprotten (hors d'oeuvre), 101
Kingfish, Argentine, 221;

Meunière, 375;
Ubsala, 182

Kippered herring, broiled, 81
Kirsch jelly, 40
Kisses (pastry), 161
Knickerbocker salad, 130
Koenigsberger Klobs, 137
Kohl rabi baked, 260

Lady cake, 259
Lady fingers, 344
Lallah Rookh (see Ices, etc.), 103
Lamb (see Classified Index)
Lamb, baby, steak, horticulture, 88
Lamb broth à la Grecque, 127
Lamb broth à la Reine, 226

Lamb broth, Olympic Club, 164
Lamb chops with bacon, 325
Lamb chops, Beaugency, 292
Lamb chops, Beau-sejour, 291
Lamb chops, Bignon, 297;

Bradford, 155

Lamb chops, breaded, 349;

Reformé, 127

Lamb chops, Charcutière, 67
Lamb chops, English, tavern, 58
Lamb chops, English, XX Century Club, 362
Lamb chuck steak, English, maître d'hôtel, 114
Lamb chops, Maison d'Or, 206
Lamb chops, Maréchal, 6;

Robinson, 192

Lamb chops, sauce Soubise, 102
Lamb chops, sauté aux cèpes, 357
Lamb chops, sauté aux fines herbes, 262
Lamb chops, Victor Hugo, 62
Lamb curried, with rice, 15
Lamb cutlets in papers, 91
Lamb hash, 322;

J. A. Britton, 316

Lamb hash, with peppers, 139
Lamb hash, Sam Ward, 260
Lamb kidneys, en brochette, with bacon, 231
Lamb kidneys en Pilaff, 312
Lamb kidney stew, 356
Lamb, leg of, Boulangère, 24
Lamb loin chops, fried, 284

Lamb loin chops, Jardinière, 131
Lamb, leg of, Renaissance, 141
Lamb, navarin of, printanier (stew), 353
Lamb, noisettes, 54;

Ducale, 265;
Montpensier, 197

Lamb, rack of, 87;

jardinière, 87

Lamb, rack of, Montjo, 130
Lamb saddle, Carnot, 136
Lamb saddle, International, 389
Lamb saddle, jardinière, 217
Lamb saddle, Souvaroff, 174
Lamb, shoulder of, in baker's oven, 146
Lamb steak, 38
Lamb steak, Bercy, 38
Lamb stew, Irish, 328
Lamb tenderloin, Thomas, 386
Lamb trotters, Poulette, 350
Langues de chat (pastry), 179
Layer cake, 59, 367
Leberkloese (calf's liver dumplings), 116
Lemon butter filling, 234
Lemon cake, 234
Lemon custard pie, 111
Lemon Darioles (pastry), 240
Lemon meringue pie, 111
Lemon or orange brandy for flavoring, 224
Lemon or orange peel, candied, 205
Lemon pie, special, 111, 312
Lemon sauce (pastry), 87
Lemon water ice, 1
Lemonade, 222

Lentils, 33
Lentil salad, 33
Lettuce, boiled, 35
Lettuce braisé, 385
Lettuce salad, 323
Lettuce and tomato salad, 83
Lillian Russell (see Ices, etc.)
Lima beans, 16
Lima beans au paprika, 250
Lima beans, curried, 6
Lima beans, purée of, 39
Lima beans with shallots, 284
Limes, to preserve, 204
Lobster with anchovies salad, 2
Lobster baked, Cardinal, 284;

Lincoln, 185

Lobster, Becker, 198
Lobster broiled, 382
Lobster butter, 383
Lobster chowder, 363
Lobster corals, 80
Lobster en court bouillon, 246
Lobster croquettes, 381
Lobster Newburg, 334
Lobster salad, 2
Lobster sauce, 274
Lobster stuffed, 5
Lobster, Thermidor, 22
Loganberry jam, 133
Loganberry juice, frozen, 317
Loganberry ice cream, 315
Loganberry roll, baked, 170
Loin pork, baker's oven style, 75
Loin pork, roasted, 319
Lunch rolls, 358

Lyon sausage (hors d'oeuvre), 330, 343

Macaronade Célestine (pastry), 206
Macaroni, Caruso, 254
Macaroni in cream, 376
Macaroni soup with leeks, 261
Macaroons, 344
Macaroons, chocolate, 97;

fancy, 346;
hazlenut, 290

Macédoine (vegetable), 77
Macédoine water ice, 6
Mackerel, broiled, anchovy butter, 239
Mackerel, salted, boiled, 328
Madère, sauce, 330
Maître d'hôtel sauce, 324
Mallard duck, roasted, 327
Malta vita (cereal), 343
Malvina (garniture), 38
Maraschino jelly, 40
Maraschino sauce for iced pudding, 80
Marinière sauce, 64
Mariniert herring (hors d'oeuvre), 345
Marmalade, apricot, 172;

peach, 172

Marmalade, California, 140
Marmalade and jelly, crabapple, 172
Maryland beaten biscuits, 344
Maryland corn bread, 339
Matjes herring Krasnapolsky (hors d'oeuvre), 217
Matelote of fish, 69;

sauce for, 69

Maximilienne sauce, 267
Mayonnaise sauce, 325
Meat croquettes, 301
Meringue (for baked Alaska), 84
Meringue à la crème chantilly, 359
Meringue glacée à la chantilly, 348
Meringue glacée au chocolate, 18
Meringue, Italian, 177
Meringue paste for pie, 111
Meringue, peach, 210;

raspberry, 210;
strawberry, 210

Meringued peaches, 70
Meringue shells, 320
Merry widow cocktail (hors d'oeuvre), 299
Meunière, sauce, 375
Mignonnette sauce, 355
Milk toast, 327
Millionaire punch, 141
Mince meat, 350;

canned, 290

Mince pie, 350
Mint sauce, 373
Mint wafers, 307
Mirlitons (pastry), 250;

au rhum, 259

Mixed grill, 26
Mocha (see Moka), 50
Mock turtle soup, 46

Moka cake, 50
Moka (Mocha) filling, 50
Mollet (see Eggs)
Montebello (see Fish), 17
Montebello sauce, 230
Montmorency pudding, 300
Mornay sauce, 373
Mortadella (hors d'oeuvre), 249, 307
Moscovite dressing (fish), 262
Moselle jelly, 40
Mousse au café (see Ices, etc.), 152
Mousse au chocolate (see Ices, etc.), 152
Mousseline sauce, 331
Muffins, corn, 361
Muffins, popover, 212
Mushrooms, fresh, broiled, 330
Mushrooms, fresh, purée of, 293
Mushrooms, fresh, sauté in butter, 52
Mushrooms, fresh, stuffed, 10
Mussels, Marinière, 64
Mustard sauce, 211, 358
Mutton (see Classified Index)
Mutton chops, Argenteuil, 233
Mutton chops, Bignon, 297
Mutton chops, braised, 128
Mutton chops, Daumont, 55
Mutton chops, English, Kentucky sauce, 253
Mutton chops, English, Tavern, 58
Mutton chops, English, XX Century Club, 146
Mutton chops, grilled, 354
Mutton chops, Maison d'Or, 207
Mutton chops, Robinson, 48;

Signora, 70

Mutton, haricot of (stew), 44
Mutton, leg, boiled, caper sauce, 369

Mutton, leg, Bretonne, 69
Mutton, leg of, à la Busse, 52
Mutton, leg, Choiseul, 118;

Clamart, 83

Mutton, leg, Mexicaine, 241
Mutton, leg, Réforme, 60
Mutton, leg, roasted, 26
Mutton, loin, Charcutière, 375
Mutton rack, roasted, 105
Mutton saddle, roasted, 94
Mutton shoulder, Budapest, 304
Mutton soup, Kitchener, 263

Napoleon cake, 48
Nasturtion seeds, pickled, 287
Navarin of lamb, printanier (stew), 353
Neapolitan ice cream, 95
Neapolitan sandwich (see Ices, etc.), 139
Nectarine compote, 179
Nesselrode pudding, 65
Newburg sauce, 36
New England boiled dinner, 12
Noodles, 20;

Polonaise, 57

Noisettes of lamb, 54
Nonpareil sauce, 240
Normandie water ice, 6

Oatmeal, 319
Okra and tomatoes, sauté, 162
Olive and anchovy salad (hors d'oeuvre), 252
Olives, ripe, with garlic and oil (hors d'oeuvre), 113

Olives, ripe (hors d'oeuvre), 320
Olive sandwich, 100
Olive sauce, 121
Olives, stuffed, 139
Ombrelle d'Ostende, 168
Omelets (see Classified Index)
Omelet Argentine, 185
Omelet, Bayonnaise, 271
Omelet, Célestine, 263
Omelet with cèpes, 130
Omelet, Cherbourg, 308
Omelet with chives, 243
Omelet au cognac, 120
Omelet au confiture, 370
Omelet du Czar, 328, 376
Omelet with egg plant, 164
Omelet fines herbes, 102
Omelet with ham, 369
Omelet Impératrice, 247
Omelet with jelly, 333
Omelet with kidneys, 87
Omelet, Levy, 231
Omelet, Lorraine, 374
Omelet, Louis XIV, 39
Omelet, Meissonier, 215
Omelet with onions, 139
Omelet with oysters, 2
Omelet with parsley, 156
Omelet with peas, 287
Omelet, plain and for sweet dessert, 320
Omelet, potato, 71
Omelet with potatoes, 179
Omelet, Robespierre, 93
Omelet, Schofield, 101
Omelet with soft clams, 9, 36
Omelet with soft clams, Newberg, 36

Omelette soufflée, 37, 68
Omelet, Spanish, 66
Omelet with strawberries, 320
Omelet en surprise, 68
Omelette Suzanne, 61
Omelet, sweet, plain, 320
Omelet with Virginia ham and peppers, 59
Omelet, Vogeleier, 16
Onion au gratin soup, 61, 342
Onions, fried, 371
Onions, glacées, 52
Onions, Hongroise, 85
Onions, purée of, Soubise, 91
Onions, stewed, 269
Onions, stuffed, with cabbage, 3
Onion and tomato soup, 296
Onions, pickled, 288
Orange baskets (see Ices, etc.), 213
Orange butter filling, 234
Orange cake, 234
Orange compote, 192
Orange coupe (see Ices, etc.), 129
Orange custard pie, 111
Orange Darioles, 240
Orange and grapefruit, St. Francis, 313
Orange juice, 335
Orange or lemon brandy for flavoring, 224
Orange or lemon peel, candied, 205
Orange meringue pie, 111
Orange sauce, 87
Oranges, sliced, 324
Orange soufflé, St. Francis, 58
Orange soufflé glacé, St. Francis, 275
Orange en suprême, 78;

au curaçao, 126

Orange water ice, 1
Orangeade, 222
Oysters (see Classified Index)
Oysters à l'Ancienne, 50
Oysters, baked, au Gruyère, 259
Oysters, Bellevue, 315
Oysters en brochette, 286;

à la Diable, 286

Oysters, broiled, with bacon, 272
Oyster broth (consommé), 99
Oyster cocktail, 23
Oyster crab patties, 272
Oyster or crab poulette, 82
Oysters, curried, 99
Oysters on half shell, 320, 330
Oysters à la Hyde, 370
Oysters, Kirkpatrick, 31
Oysters, Louis, 283
Oysters mariné (hors d'oeuvre), 114
Oysters, mignonette, 108
Oysters, Mornay, 269
Oysters, Newburg, 263
Oysters, Pickled, cold, 339
Oysters à la Poulette, 82, 364
Oyster sauce, 16
Oyster soup, family style, 338
Oysters stewed, 13
Oysters, Sûpreme, St. Francis, 124
Oysters Victor, 70
Oysters, Victor Hugo, 281
Oysters, Yaquino, 10
Oxtail, braisé, 125
Oxtail soup, English style, 32

Pain mane (hors d'oeuvre), 17

Palm, hearts of, Victor, 317
Pancakes, 374
Pancakes, French and English, 374
Pancake, Imperial, 117
Pancakes, Lieb, 374
Pancake, German, 381
Pancake Molosol (hors d'oeuvre), 11
Pancakes with rapsberry syrup, 267
Pannade soup, 63
Papillote, 40;

Club style (for fish), 40

Paprika sauce, 354
Paprika schnitzel (veal), 65
Paprika veal (stew), 212
Parfaits (several), 386
Parsnips, boiled, 112
Parsnips in cream, 112
Parsley fried, 332
Partridge, roasted, 46
Pastry (see Classified Index)
Pastry cream, 352
Pâte dough, 199
Pâté de foie gras, 343
Patience cake, 210
Patties, Bagration (fish), 378
Patties, oyster crab, 272
Patties, shrimp, 235
Peas and carrots in cream, 333
Peas au cerfeuil, 63
Peas in cream, 16
Peas, farmer style, 75
Peas à la Française, 177
Peas, new, plain, 327
Peas and shallots in cream, 262
Pea soup, with vermicelli, 238

Peaches, baked, 178
Peaches, Bourdaloue, 135
Peaches brandied, 173
Peaches with brandy sauce, 141
Peaches, canned, 194
Peach cobbler, 208
Peach compote, 179
Peach ice cream, 8
Peach marmalade, 172
Peaches, meringued, 70
Peach meringue, 210
Peach Melba (see Ices, etc.), 85
Peach Mona Lisa (see Ices, etc.), 48
Peach Norelli, 118
Peach pie, 86
Peaches, sliced, with whipped cream, 156
Peaches, sweet pickled, 288
Peach whipped cream, 290
Pears, baked, 178;

baked, for canning, 225

Pears Bourdaloue, 119
Pear cobbler, 208
Pears, mayonnaise, 309
Pears, peaches or plums, canned, 194
Pear pie, 86
Pears, Piedmont, 292
Pears, preserved, 89
Pear salad, mayonnaise, 309
Pears, stewed with claret, 276
Pears in syrup, 92
Pearl grits (cereal), 65;

with cream, 337

Pecans, salted (hors d'oeuvre), 386

Pepper pot, Philadelphia, 336
Pepper sauce, 151
Peppers, stuffed, green, 229
Perch au Bleu, 178
Perch, fillet of, St. Charles, 146
Perch, Meunière, 2
Périgord, sauce, 67, 364
Périgordine, sauce, 351
Périguèux sauce, 67
Petaluma cream cheese, 275
Petite marmite (soup), 382
Pettijohns (cereal), 322
Pheasant pie, cold, 199
Pheasant, roasted, 9
Philadelphia ice cream, 323
Philadelphia pepper pot, 336
Pickles, 131, 288
Pickles (see Classified Index)
Pickled beets salad, 326
Pickles, cucumber, sweet, ripe, 288
Pickled nasturtion seeds, 287
Pickled onions, 288
Pickled oysters (hors d'oeuvre), 339
Pickled peaches, sweet, 288
Pickles recipes (suggestions), 131
Pickles, spiced vinegar for, 236
Pickled tomatoes, green, 287
Pickelsteiner, stew, 135
Pie (see Classified Index)
Pie, apple, 366
Pie, apricot, 86
Pie, banana, 292;

banana cream, 145

Pie, blackberry, 86
Pie, cherry, 86

Pie, chocolate cream, 276
Pie, cocoanut custard, 111
Pie, cocoanut meringue, 111
Pie, currant, 86;

English currant, 86

Pie, English grape, 86
Pie, English huckleberry, 86
Pie, English rhubarb, 86
Pie, gooseberry, 86;

English gooseberry, 86

Pie, lemon custard, 111
Pie, lemon meringue, 111
Pie, lemon special, 111, 310
Pie, meringue paste for, 111
Pie, mince, 350
Pie, orange custard, 111;

orange meringue, 111

Pie paste, 366
Pie, peach, 86
Pie, pear, 86
Pie, pheasant, cold, 199
Pie, pineapple, 86
Pie, pumpkin, 226;

pumpkin, pulp, 226

Pie, raspberry, 86;

raspberry cream, 145

Pie, strawberry, 86;

strawberry cream, 145

Pie, vanilla custard, 111, 328
Pie, vanilla meringue, 111
Pig's feet, boiled, 352
Pig's feet, broiled, chili sauce, 38
Pig's feet, broiled, special, 352
Pig's feet, St. Menehould, 189
Pig's knuckles and sauerkraut, 272
Pilaff à la Turc (stew), 8
Pimentos à l'huile (hors d'oeuvre), 24
Pimentos, stuffed, Créole, 241
Pimentos Suédoise (hors d'oeuvre), 284
Pimentos vinaigrette (hors d'oeuvre), 227
Pim olas (hors d'oeuvre), 160
Pineapple, compote of, 168
Pineapple Créole, 105
Pineapple crust (pastry), 215
Pineapple ice cream, 8
Pineapple pie, 86
Pineapple preserves, 89
Pink mayonnaise sauce, 14
Pink pudding, Victor, 318
Piquante sauce, 345
Pistache éclairs, 362
Pistache ice cream, 377
Pistache icing, 362
Planked black bass, 258
Planked steaks, 22, 209
Planked shad and roe, 94
Planked smelts, en bordure, 347
Planked striped bass, 355
Plombière aux fruits, 165
Plombière aux marrons (see Ices, etc.), 165
Plombière à la vanilla (see Ices, etc.), 165
Plums, canned, 194

Plum compote, 179
Plum pudding, 49
Poivrade sauce, 60
Pommes d'Arbre 1915 (apple), 88
Pompano, Bâtelière, 175
Pompano, broiled, Havanaise, 83
Pompano, Café Anglaise, 78
Pompano, fillet of, en papillote, 39
Pompano, fillet of, Pocharde, 305
Pompano, meunière, 330
Pompano, sauté, D'Orsay, 304
Pompano, Vatel, 168
Popover muffins, 212
Pork (see Classified Index)
Pork Chop, Badoise, 215
Pork loin, baker's oven style, 75
Pork loin, roasted, 319
Pork, roast leg of, 21
Porte Maillot (garniture), 385
Port wine jelly, 40
Port wine sauce, 64, 235
Porterhouse (see beef), 142, 176
Postum cereal, 338
Pot au feu (soup), 75
Potage Albert, 151
Potage Alexandra, 378
Potage Américaine, 389
Potage Andalouse, 17
Potage à l'Anglaise, 7
Potage Arlequin, 168
Potage Bagration, 11
Potage Bourgeoisie, 251
Potage Brunoise, with rice, 244
Potage Bonne Femme, 384
Potage Bouqetière, 310
Potage Cambridge, 339

Potage Cameroni, 231
Potage Carpure, 276
Potage Champenoise, 304
Potage Châtelaine, 102
Potage Coburg, 198
Potage Colbert, 252
Potage Coquelin, 83
Potage Dagobert, 199
Potage Dieppoise, 239
Potage Duchesse, 382
Potage Eliza, 81
Potage Esau, 85
Potage Faubonne, 380
Potage Ferneuse, 309
Potage Flamande, 374, 385
Potage Fontange, 137
Potage gentilhomme, 19
Potage grande mère, 10
Potage grenade, 306
Potage Hollandaise, 368
Potage Honolulu, 196
Potage Italienne, 240
Potage Jackson, 388
Potage Kroumir, 55
Potage Lamballe, 331
Potage Livonien, 312
Potage Lord Mayor, 203
Potage Maintenon, 257
Potage Marie Louise, 15
Potage Marquis, 5
Potage Mathilda, 381
Potage McDonald, 20, 221
Potage Mexicaine, 223;

Mongol, 371

Potage Montglas, 255

Potage Nassau, 237
Potage Navarraise, 286
Potage Normande, 3
Potage Parmentier, 235
Potage Paysanne, 175;

Plessy, 254

Potage Portugaise, 103;

Quirinal, 8

Potage Reine Margot, 379
Potage Ruffo, 259
Potage St. Marceau, 188
Potage Santé, 347
Potage Saxe, 98
Potage Schorestène, 289
Potage Solferino, 95
Potage Talleyrand, 36
Potage tapioca, Crécy, 30
Potage Turinoise, 135
Potage Velour, 219
Potage Venetienne, 13, 99
Potage vert pré, 210
Potage Victoria, 6
Potage Viennoise, 99
Potage Villageoise, 303
Potage Voisin, 44
Potage Waldaise, 42
Potage Westmoreland, 50
Potage Windsor, 31
Potatoes (see Classified Index)
Potatoes, Alsatian, 90
Potatoes, Anna, 11
Potatoes, Allumette, 158
Potatoes au gratin, 338

Potatoes, Bischwiller, 265
Potatoes, Brioche, 256
Potatoes, browned hashed, 2
Potato cakes, 61
Potatoes, candied sweet, 110
Potatoes, Château, 326
Potatoes, Cléo, 382
Potatoes, cottage fried, 189
Potatoes, croquettes, 321
Potatoes, Delmonico, 330
Potatoes Duchesse, 353
Potatoes Flambé with rum (sweet), 114
Potatoes Fondante, 94
Potatoes French fried, 332
Potatoes Gauffrette, 53
Potatoes gendarme, 334, 378
Potatoes Georgette, 357
Potatoes Hollandaise, 327
Potatoes Jeanette, 107
Potatoes Julienne, 342
Potatoes Laurette, 331
Potato and leek soup, 333
Potatoes Lorraine, 335
Potatoes Louis, 242
Potatoes Lyonnaise, 324
Potatoes maître d'hôtel, 5
Potatoes Marquise, 154
Potatoes, mashed, au gratin, 19
Potatoes, mashed browned, 333
Potatoes Nature, 331
Potatoes O'Brien, 37
Potatoes Olivette, 17
Potatoes paille (straw), 346
Potatoes Palestine, 90
Potato pancakes, 189
Potatoes paprika, 354

Potatoes Parisienne, 42;

Parisienne, Hollandaise, 230

Potatoes, Paul Stock, 296
Potatoes persillade, 73
Potatoes Pont Neuf, 383
Potato, purée of, salad, 162
Potatoes à la Reine, 10
Potatoes Rissolées, 17, 373
Potatoes Ritz, 72
Potatoes St. Francis, 330
Potato salad, 337
Potatoes, Saratoga chips, 354
Potatoes, sauté, 56
Potatoes soufflé, 360
Potato soup, Dieppoise, 114;

Faubonne, 96

Potatoes Steamboat fried, 275
Potatoes en surprise, 252
Potatoes, sweet, Southern style, 25, 113
Potatoes, sweet baked, with sugar, 268
Potatoes, sweet, broiled, 32
Potato, sweet, pudding, 315
Potatoes, Sybil, 53
Potatoes, Waffle, 53
Potatoes, York, 269
Pound cake, 336
Poulette sauce, 350
Preserves (see Classified Index)
Preserves, amount of fruit required, 132
Preserves, cherry, 173
Preserves, citron, 89
Preserved greengage plums, 173
Preserved pears, 89;

pineapple, 89

Preserves recipes (suggestions), 131
Preserves, strawberry, 132
Preserves, tomato, 195
Preserved violets, 289
Preserves, watermelon, 194
Prunes, 343;

Victor, 313

Prune compote, 179
Prune soufflé, 82
Pudding, apple, cottage, 201
Pudding, Alexandria, 216
Pudding, blood (pork), 379
Pudding, Boston brown, 201
Pudding, bread custard, 197
Pudding, brown bread, baked, 289
Pudding cabinet, 31
Pudding, chocolate, cold, 279
Pudding, cocoanut, 197
Pudding, corn, 315
Pudding, cornmeal, 43
Pudding, corn starch, 188
Pudding, cottage, 201
Pudding, diplomate, 78
Pudding, English rice, 115
Pudding, farina, 43
Pudding, Frankfort, 112
Pudding, Gastaner, 99
Pudding, homemade apple, 80
Pudding, jam roll, 118
Pudding, Montmorency, 300
Pudding, nesselrode, 65
Pudding, pink, Victor, 318
Pudding, plum, 49

Pudding, rice, 43
Pudding, rolled oats, 24
Pudding, roly poly, 296
Pudding, Rossini, 87
Pudding, tapioca, 43
Pudding, tutti frutti, 297
Pudding, sago, 43
Pudding, Saxony, 97
Pudding soufflé, Dame Blanche, 134
Pudding, sweet potato, 315
Puff paste, 341
Puff paste baskets, 231
Puff paste crescents, 341
Puff paste roses, 224
Puff paste sandwich, 233
Pulled bread, 271
Pumpkin, to can, 289
Pumpkin pie, 226;

pulp, 226

Pumpkin and rice, scalloped, 269
Pumpkin, stewed, 269
Punch, champagne, 223
Punch, claret, 218
Punch, millionaire, 141
Punch Palermitaine (see Ices, etc.), 106
Punch, raisin, 375
Punch, Roman, 108
Punch, Victoria, 147
Purée (see soups, thick)
Purée Camelia, 143
Purée Céléstine, 80
Purée of Chicory, 240
Purée Crécy, 26
Purée of cucumbers, 177
Purée d'Artois, 68

Purée of game, 52, 345
Purée of game, for garnishing, 52
Purée of game, St. Hubert, 345
Purée of green asparagus, 118
Purée of lentils, 324;

with tapioca, 245

Purée of lima beans, 372
Purée Paysanne, 76
Purée of peas, aux croutons, 319
Purée of peas with noodles, 268
Purée of pheasant, St. Hubert, 41
Purée of peas, plain, 319;

Varsovienne, 319

Purée of potatoes, 80
Purée of potato salad, 162
Purée of red kidney beans, 125
Purée of turnips, Caroline, 249
Purée St. Germain, 106;

(vegetable), 342

Purée of spinach, 110
Purée of tomatoes, 321;

with rice, 334

Purée of white beans, 376;

Allemande, 247

Purée of white beans, Soubise, 130

Quail, broiled, on toast, 285
Quince jelly, 89

Radishes (hors d'oeuvre), 334
Ragout à la Deutsch (stew), 380
Ragout Fin (stew), 387
Raisin bread, 316
Raisins, California, 313
Raisin cocktail, 80
Raisin punch, 375
Raspberries à la mode, 149
Raspberry coupe, fresh, 129
Raspberry cream pie, 145
Raspberry ice cream, 8
Raspberry jam, 133
Raspberry juice, 141
Raspberry pie, 86
Raspberry Melba sauce (see Ices, etc.), 85
Raspberry meringue, 210;

meringue glacée, 11

Raspberry shortcake, 102
Raspberry water ice, 1, 337
Raspberry whipped cream, 290
Red cabbage salad, 223
Red currant water ice, 300
Reindeer chops, 64
Reindeer, roast leg of, 108
Reindeer stew, 67
Rémoulade, 388;

sauce, 388

Rheinbraten (see Beef), 354
Rhine wine jelly, 40
Rhubarb, 342
Rice, boiled, 372
Rice cakes, 109
Rice, Californienne, 313

Rice, Créole, 381
Rice croquettes, 223, 374
Rice Darioles, 266
Rice pudding, 43
Rice soup à l'Allemande, 217;

Palermo, 233

Rice stuffing, 339
Rice, timbale of, 153;

Créole, 138

Riche sauce, 379
Richelieu (garniture), 348
Risotto, 8
Robert sauce, 145
Rock cod, boiled, Fleurette, 330
Rock cod, en court bouillon, 58
Rock cod, fillet of, Nantaise, 87
Roçol soup, à la Russe, 154
Rolls, breakfast, 353;

lunch, 358

Rolled oats pudding, 24
Roly poly pudding, 296
Roman punch, 108
Romaine ice cream, 309
Romaine salad, 323
Roquefort salad dressing, 19
Rougemont sauce, 256
Rosabelle (garniture), 375
Rossini (garniture), 36
Royale (see Fish), 10
Royal butter (pastry), 268
Royal cake, 268

Royal icing, 161, 293
Ruddy duck, roasted, 384
Russe (see Fish), 13
Russian salad dressing, 179

Sabayon sauce (pastry), 112
Sago pudding, 43;

family style, 43

St. Francis salad dressing, 316
Salads (see Classified Index)
Salads (see Fruit), 34, 109
Salad, Algérienne, 316
Salad, alligator pear, 54
Salad, Américaine, 374
Salad, anchovy, 353
Salad, asparagus tips, 325
Salad, Avocado, French dressing, 313
Salad, beets, pickled, 326
Salad, Brazilian, 330;

Brésilienne, 203

Salad, Bretonne, 184
Salad, cauliflower, 196
Salad, celery, mayonnaise, 336
Salad, celery root, field and beet, 378
Salad, celery, Victor, 330
Salad, Cendrillon, 182
Salad, Château de Madrid, 239
Salad, chicken, Victor, 3
Salad, chicory, 322;

chicory, with chapon, 155

Salad, Chiffonade, 354

Salad, Chilian, 234
Salad, Cole slaw, 331;

cole slaw, Ravigote, 110

Salad, Cosmopolitan, 230
Salad, crab, 48;

crab, Louis, 128

Salad, cucumber, 9
Salad, culemo, sliced, 228
Salad, Cupid d'Azure, 211
Salad, dandelion, 103;

German style, 103

Salad, Doucette, 348
Salad dressing, 314;

with chapon, 155

Salad dressing, egg, 386
Salad dressing, Escoffier, 255
Salad dressing, French, 319
Salad dressing, Roquefort, 19
Salad dressing, Russian, 179
Salad dressing, St. Francis, 316
Salad dressing, Thousand Island, 335
Salad dressing, Victor, 112
Salad, écrevisse, gourmet, 351
Salad, egg, 268
Salad, endive, 361;

endive with beets, 239

Salad, escarole, 322
Salad, field, 324

Salad, fresh vegetable, 17
Salad, herring, 221;

herring, Moscovite, 262

Salad, Imperial, 188
Salad, Italian, 14
Salad, Knickerbocker, 130
Salad, lentil, 33
Salad, lettuce, 323;

lettuce and tomato, 83

Salad, Livermore, 373
Salad, lobster, 2;

with anchovies, 2

Salad, Lorenzo, 273
Salad, Lorette, 308
Salad, Louis, 218
Salad, Louise, 212
Salad Majestic, 209
Salad, Mirabeau, 7
Salad, Nivernaise, 377
Salad, Olga, 353;

Orloff, 174

Salad, panachée, 134
Salad pear, mayonnaise, 309
Salad, potato, 337;

purée of potato, 162

Salad, purée of, 74
Salad, Rachel, 170
Salad, Ravachol, 357

Salad, red cabbage, 223
Salad, Rejane, 377
Salad, Romaine, 323
Salad, Russe, 28
Salad, shrimp, 342;

shrimp, Anastine, 276

Salad, Stanislaus, 387
Salad, string beans, 145, 382
Salad, string beans and tomato, 261
Salad, tomatoes, sliced, 328, 343
Salad, Tosca, 387
Salad, tuna, 332
Salad, Waldorf, 347
Salad, watercress, 48
Salad, white bean, 226
Salisbury steak (see Beef), 270
Salmon belly, salted, melted butter, 159
Salmon, boiled, Badu-Cah, 274
Salmon, boiled, Diplomate, 154;

Fidgi, 136

Salmon, boiled, Princesse, 4
Salmon, boiled, sauce Anglaise, 387
Salmon, boiled, sauce Mousseline, 331
Salmon, boiled, Villers, 112
Salmon, braised, Parisienne, 369
Salmon, broiled, à la Russe, 197;

St. Germaine, 213

Salmon, Chambord, 52
Salmon, cold, smoked, 327
Salmon, Concourt, 183
Salmon, Mirabeau, 106

Salmon, smoked, broiled, 65
Salmon, smoked (hors d'oeuvre), 327
Salmon steak, broiled, 349
Salmon steak, Calcutta, 230
Salmon steak, Colbert, 265
Salmon steak, Hongroise, 170
Salmon, vol au vent of, Génoise, 122
Sand dabs, Carnot, 272;

David, 135

Sand dabs, fried fillet of, sauce verte, 116
Sand dabs, Gaillard, 262
Sand dabs, Grenobloise, 150
Sand dabs, Meunière, 319
Sand tart (sablé), 69
Sandwich, bread and butter, 337
Sandwich, Carême, 96
Sandwich, chicken, 334
Sandwich, cream of almond, 100
Sandwich, Créole, 100
Sandwich, Dubney, 100
Sandwich, Neapolitan (see Ices, etc.), 139
Sandwich, olive, 100
Sandwich, puff paste, 233
Sandwich, Schlemmerbroedchen, 223
Sandwich, Windsor, 100
Saratoga chips, 354
Sardines (hors d'oeuvre), 343
Sardines on toast, 29
Sardines, vinaigrette (hors d'oeuvre), 76
Sauce Allemande, 64
Sauce, anchovy, 29
Sauce, anchovy butter, 349
Sauce Anglaise, 387;

Anglaise (for fish), 387

Sauce Béarnaise, 13;

Béarnaise tomatée, 13

Sauce Béchamel (cream), 322
Sauce Bercy, 38, 326
Sauce Bordelaise, 334
Sauce, brandy, 49
Sauce bread, 9;

bread crumbs, 47

Sauce bread (for game), 9;

bread crumbs, 47

Sauce brown butter, 336
Sauce, brown gravy, 341
Sauce Cardinal, 124
Sauce Caper, 369
Sauce, celery, 245
Sauce, Chambord, 254
Sauce, champagne, 232
Sauce, chocolate, cold, 279
Sauce, choron, 13
Sauce, cocktail, for oysters, 23
Sauce, Colbert, 347
Sauce, cranberry, 274
Sauce, cream, 322;

cream (pastry), 24

Sauce, Créole, 371
Sauce, curry, 377
Sauce, devil, 121
Sauce, Diplomate, 154
Sauce, écrevisse, 220
Sauce, egg, 322

Sauce estragon (tarragon), 106
Sauce, Fidgi, 136
Sauce Figaro, 231;

cold, 231

Sauce Flamande, 244
Sauce fleurette, 330
Sauce Forestière, 349
Sauce Génoise, 327
Sauce giblet, 74
Sauce Golfin, 377
Sauce green Hollandaise, 44
Sauce, hard (pastry), 49
Sauce Hollandaise, 319
Sauce Horose, 374
Sauce, horseradish, cold, English style, 329
Sauce, horseradish en bouillon, 329
Sauce, horseradish in cream, 329
Sauce Hussarde, 171
Sauce, Indian soy, 255
Sauce, Italian wine (pastry), 279
Sauce Italienne, 361
Sauce Kentucky, 253
Sauce, lemon (pastry), 87
Sauce, lobster, 273
Sauce Madère, 330
Sauce maître d'hôtel, 324
Sauce, maraschino (for iced pudding), 80
Sauce Marinière, 64
Sauce matelote (fish), 69
Sauce Maximilienne, 267
Sauce mayonnaise, 325
Sauce Meunière, 375
Sauce mignonette, 355
Sauce mint, 373
Sauce Montebello, 230

Sauce Mornay, 373
Sauce Mousseline, 331
Sauce mustard, 211, 358
Sauce Newburg, 36
Sauce nonpareil, 240
Sauce, olive, 121
Sauce, orange, 87
Sauce, oyster, 16
Sauce, paprika, 354
Sauce, pepper, 151
Sauce Périgord, 67, 364
Sauce, Périgordine, 351
Sauce, Périgueux, 67
Sauce, pink mayonnaise, 14
Sauce piquante, 345
Sauce poivrade, 60
Sauce port wine, 64, 235
Sauce poulette, 350
Sauce rémoulade, 388
Sauce Riche, 379
Sauce Robert, 145
Sauce Rougemont, 256
Sauce Sabayon (pastry), 112
Sauce shrimp, 362
Sauce Soubise, 14
Sauce, special, 352
Sauce Suprême, 339
Sauce, sweet-sour, 61
Sauce tarragon (estragon), 106
Sauce, tartar, 332
Sauce, vanilla cream, 24
Sauce Venetienne, 148
Sauce verte, 116
Sauce au vin blanc, 324
Sauce vinaigrette, 389
Sauce, white wine, 324

Sauce, wine, 208
Sauerkraut, 45
Sausages, breakfast, 371
Sausages, Frankfurter, imported, 243
Savarin au Kirsch, 384
Savarin Chantilly, 384;

Mirabelle, 384

Savarin Montmorency, 384
Saxony pudding, 97
Scallops à la Mornay, 62
Scallops, Newburg, 56
Scallops, Poulette, 299
Schlemmerbroedchen (sandwich), 223
Schmorrbraten, sour (see Beef), 138
Scotch consommé, 11
Sea bass, boiled, Hollandaise, 63
Sea bass, Montebello, 216
Seed biscuits, 273
Shad, baked with raisins, 107
Shad, broiled, Albert, 68
Shad, broiled, maître d'hôtel, 51
Shad and roe, baked, à l'Américaine, 115
Shad roe, bordelaise, 134, 151
Shad roe, en bordure, 158
Sheepshead, boiled, cream sauce, 49
Sheepshead, boiled, sauce Hollandaise, 339
Shad roe, broiled, with bacon, 80
Shad roe, broiled, maître d'hôtel, 7
Shad roe, broiled, ravigote, 84
Shad and roe, planked, 94
Shell fish (see Classified Index)
Sherbets (see Classified Index)
Sherbet California, 113
Sherry jelly, 40
Shrimps with mushrooms, 85

Shrimp patties, 235
Shrimp salad, 342;

Anastine, 276

Shrimp sauce, 362
Shrimp soup, family style, 291
Shortcake, raspberry, 102
Shortcake, strawberry, 102;

old-fashioned, 102

Shredded wheat biscuit, 336
Silver cake, 265
Sirloin (see Classified Index, beef)
Skate, au beurre noir, 349
Smelts, broiled, Américaine, 307
Smelts, fillet of, Stanley, 124
Smelts, fried, 332
Smelts, planked, en bordure, 347
Snails (see Bread), 314
Snails (pastry), 192
Soft clam soup, Salem, 161
Sole, aiguillettes of, Hotelière, 46;

Marinière, 55

Sole, Colbert, 147
Sole, cold fillet of, Raven, 359
Sole, Déjazet, 311
Sole, fillet of, Bercy, 53
Sole, fillet of, Bretonne, 101
Sole, fillet of, Cardinal, 115
Sole, fillet of, Castelanne, 15
Sole, fillet of, Choisy, 44
Sole, fillet of, Diplomate, 368
Sole, fillet of, Doria, 137

Sole, fillet of, Florentine, 384
Sole, fillet of, Française, 200
Sole, fillet of, Gasser, 4
Sole, fillet of, Joinville, 371
Sole, fillet of, Judic, 303
Sole, fillet of, Lord Curzon, 18, 140
Sole, fillet of, Mantane, 160
Sole, fillet of, Maréchale, 40
Sole, fillet of, Marguery, 122, 382
Sole, fillet of, Maximilian, 375
Sole, fillet of, Meissonier, 271
Sole, fillet of, Montmorency, 188, 215
Sole, fillet of, Normande, 8
Sole, fillet of, Orly, 78
Sole, fillet of, Paul Bert, 283
Sole, fillet of, Paylord, 229
Sole, fillet of, Pondichery, 266
Sole, fillet of, Royal, 10
Sole, fillet of, Rose Caron, 25
Sole, fillet of, St. Cloud, 109
Sole, fillet of, St. Malo, 360
Sole, fillet of, St. Nazaire, 167
Sole, fillet of, Suchet, 128
Sole, fillet of, Talleyrand, 174
Sole, fillet of, Turbigo, 71
Sole, fillet of, under glass, 84
Sole, fillet of, Valeska, 389
Sole, fillet of, Victoria, 60
Sole, fillet of, Villeroi, 73
Sole, fillet of, au vin blanc, 324
Sole, fillet of, Voisin, 105
Sole, fried fillet of, 388
Sole, fried fillet of, Rémoulade, 388
Sole, Héloise, 308
Sole, médaillon of, Victor, 380
Sole, small fried fillet of, 78

Sorrel, 28
Sorrel soup à l'eau, 159
Sorrel soup with rice, 186
Soubise (for stuffing chops, etc.), 14
Soubise sauce, 14
Soufflé au fromage, 95
Soufflé glacé aux fraises and with raspberries, 166
Soufflé glacé, plain, 148
Soufflé glacé, St. Francis, 160
Soufflé glacé, Pavlowa, 160
Soup, Algérienne (cream), 147
Soup, artichokes (cream), 166
Soup, asparagus (cream), 354
Soup, asparagus, Favori (cream), 308
Soup, Bagration (cream), 139
Soup, bananas (cream), 65
Soup, bean and cabbage, 279
Soup, bisque d'écrivisses (cream), 383
Soup, bisque of California oysters (cream), 9
Soup, bisque of clams (cream), 350
Soup, bisque of crabs (cream), 23
Soup, burned farina, 115
Soup, cabbage, Normande, 170
Soup, Cardinal (cream), 149
Soup, cauliflower (cream), 325
Soup, celery, 328
Soup, celery broth, cold, 251
Soup, celery, Kalamazoo (cream), 39
Soup, chicken, Brésilienne, 184
Soup, chicken (cream), 335
Soup, chicken, Florentine, 242
Soup, chicken, Française, 298
Soup, chicken Hortense (cream), 92
Soup, chicken, Mulligatawny, 204
Soup, chicken okra, 365

Soup, chicken, Piedmontaise, 208
Soup, chicken, Portugaise, 193
Soup, chicken, à la Reine (cream), 375
Soup, chicken, San Remo, 281
Soup, clam, homemade, 283
Soup, clear green turtle, 93
Soup, Congolaise (cream), 153
Soup, Cooper, 145
Soup, corn and onions (cream), 273
Soup, Countess (cream), 182
Soup, crab gumbo, 212
Soup, croute Bretonne, 190
Soup, Ditalini à la Royal, 272
Soup, endives (cream), 364
Soup, farina (cream), 67
Soup, farina, Francis Joseph, 123
Soup, farina lié (cream), 266
Soup, flageolets (cream), 216
Soup, frogs' legs (cream), 56
Soup, German carrot, 262
Soup, German lentil, 89
Soup, giblet à l'Anglaise, 323
Soup, green corn (cream), 69, 157
Soup, hare, Uncle Sam, 294
Soup, Hungarian, 301
Soup, lamb broth à la Greque, 127
Soup, lamb broth à la Reine, 226
Soup, lamb broth, Olympic Club, 164
Soup, lettuce (cream), 62
Soup, lima beans (cream), 51
Soup, macaroni with leeks, 261
Soup, maintenon (cream), 18
Soup, mock turtle, 46
Soup, mutton, Kitchener, 263
Soup, onion au gratin, 61, 342
Soup, onion and tomato, 296

Soup, ox tail, English style, 32
Soup, oyster, family style, 338
Soup Pannade, 63
Soup, Parisienne (cream), 104
Soup, parsnips (cream), 120, 172
Soup, peas (cream), 305
Soup, pea, St. Germain (cream), 305
Soup, potatoes (cream), 334
Soup, pea Suzon, 305
Soup, pea, with vermicelli, 238
Soup, petite marmite, 382
Soup, pot au feu, 75
Soup, potato, Dieppoise, 114
Soup, potato, Faubonne, 96
Soup, potato and leek, 333
Soup, Reine Mogador (cream), 97
Soup, rice, à l'Allemande, 217
Soup, rice (cream), 386
Soup, rice, Palermo, 233
Soup, Roçol, à la Russe, 154
Soup, shrimp, family style, 291
Soup, soft clam, Salem, 161
Soup, sorrel, à l'eau, 159
Soup, sorrel, with rice, 186
Soup, stock for, 341
Soup, summer squash (cream of), 300
Soup, terrapin, Southern style, 227
Soups, thick (see Classified Index)
Soup, tomato broth, hot or cold, 221
Soup, Velouté of chicken, 368
Soup, Velautine Aurore, 141
Soup, Velvet, 79
Soup, Viennese bean, 86
Soup, watercress (cream), 214
Soup, white bean, 74
Spaghetti, Caruso, 98

Spaghetti in cream, 148
Spaghetti, Milanaise, 349
Spanish mackerel, broiled, aux fines herbes, 9
Spanish mackerel, fillet of, Montebello, 17
Spareribs, broiled, with lentils, 33
Spätzel, 65
Special sauce, 352
Spiced apples, sweet, 237
Spiced cherries, 236
Spiced tomatoes, 237
Spiced vinegar, for pickles, 236
Spinach, boiled, 5
Spinach, English style, 5
Spinach in cream, 52
Spinach, timbale of, 232
Sponge cake, 76
Spoon or mush bread, 315
Spring lamb Irish stew with dumplings, 283
Squab (see Classified Index)
Squab, boneless, en aspic, 209
Squab, breast of, au jus, 276
Squab, breast of, Eveline, 297;

Périgord, 123

Squab, breast of, sauté in butter, 158
Squab, breast of, under glass, St. Francis, 35
Squab, broiled, 93;

with fresh mushrooms, 93

Squab chicken, broiled, 351
Squab chicken, Michels, 214
Squab chicken, plain potted, 10
Squab chicken, sauté, Sutro, 58
Squab en compote, 15
Squab, galantine of, 211

Squab pot pie, English style, 1
Squab roast, au jus, 53
Squash, to can, 289
Squash, Hubbard, baked, 362
Steak, Tartare, 213
Stews (see Classified Index)
Stock for soup, 341
Strawberries à la mode, 149
Strawberries, canned, 133
Strawberry cream pie, 145
Strawberry coupe, fresh, 129
Strawberry ice cream, 340
Strawberry meringue, 210
Strawberries, Parisienne, 144
Strawberry pie, 86
Strawberry preserves, 132
Strawberries, Romanoff, 109
Strawberry shortcake, 102;

old-fashioned, 102

Strawberries, stewed, 320
Strawberry water ice, 1
Strawberry whipped cream, 290
String beans, 322
String beans, Alsacienne, 102
String beans salad, 145, 382
String beans with shallots, 252
String beans sweet-sour, 214
String beans, with tomatoes, 256
String beans and tomato salad, 261
Striped bass, Portugaise, 376
Striped bass, stewed, Américaine, 248
Striped bass, boiled, Indian soy sauce, 255
Striped bass, Buena Vista, 184
Striped bass, planked, 355
Strips, German almond, 180

Streusel cake, 190
Succotash, 189
Stuffing, rice, 339
Sugar, to cook to a blow, 177
Sugar cured ham glacé, 247
Summer squash au beurre, 327
Summer squash, cream of, soup, 300
Summer squash, mashed, 157
Summer squash, Native Son, 158
Supper selections, 63, 64, 73, 83, 92, 96, 117, 122, 333, 335, 353, 356, 364, 371
Suprême sauce, 339
Sweetbreads braisé, Ancienne, 105
Sweetbreads braisé, Clamart, 96
Sweetbreads braisé, Georginette, 260
Sweetbreads braisé (glacé), 383
Sweetbreads braisé, Godard, 128
Sweetbreads braisé, Henry IV, 87
Sweetbreads braisé, Marie Louise, 92
Sweetbreads braisé, Montebello, 166
Sweetbreads braisé, Pompadour, 359
Sweetbreads braisé, Princess, 188
Sweetbreads braised, Soubise, 181
Sweetbreads braisé, Elizabeth, 213
Sweetbreads braisé, St. George, 162
Sweetbreads braisé, Zurich, 125
Sweetbreads broiled, 327
Sweetbread croquettes, 381
Sweetbreads Egyptienne, 229
Sweetbreads, Figaro, 231
Sweetbreads Lavalière, 178
Sweetbreads, Lieb, 239
Sweetbreads Liencourt, 293
Sweetbreads Marigny, 216
Sweetbreads, Metropolitan Club, 219
Sweetbread patties in cream, 11, 110

Sweetbreads Poulette, 208
Sweetbreads Royal, 285
Sweetbreads, St. Albans, 236
Sweetbreads, Saint Mondé, 306
Sweetbreads, Sans Gêne, 244
Sweetbreads, Théodora, 57
Sweet omelet, plain, 320
Sweet potatoes, Southern style, 25, 113
Sweet potato croquettes, 90
Sweet potato pudding, 315
Sweet-sour sauce, 61

Tahoe trout, boiled, pepper sauce, 151
Tahoe trout, boiled, sauce mousseline, 161
Tahoe trout, boiled, Vatchette, 142
Tango cake, 275
Tapioca pudding, 43
Tapioca royal (consommé parfait), 97
Tarragon sauce (estragon), 106
Tart, sand (sablé), 69
Tartar sauce, 332
Tartelette au Bar le Duc, 16
Tartelette of pears, 325
Tartine Russe (hors d'oeuvre), 97
Tea biscuits, 329
Tea, English breakfast (see Ices, etc.), 19
Teas, selections, 100, 317, 334, 337
Teal duck, roasted, 323
Tenderloin (see Classified Index, beef)
Terrapin au beurre, 278
Terrapin Baltimore, 81
Terrapin, how to boil, 81
Terrapin, Jockey Club, 81
Terrapin Maryland, 81
Terrapin soup, Southern style, 227
Terrine de foie gras en aspic, 202, 216

Terrine de foie gras à la gelée, 93, 359
Thick soups (see Classified Index)
Thon mariné salad (hors d'oeuvre), 27
Thousand Island salad dressing, 335
Tipsy parsons, 206
Toast, anchovy, 139
Toast, anise, 278
Toast, cheese, 309
Toast, Melba, 65
Toast, milk, 327
Tomatoes, baked, 164
Tomato broth, hot or cold, 221
Tomatoes, glacées, 368
Tomate Parisienne (hors d'oeuvre), 28
Tomatoes, pickled, green, 287
Tomato preserves, 195
Tomatoes, scalloped, 260
Tomatoes, sliced, 306
Tomatoes sliced (salad), 328, 343
Tomatoes, spiced, 237
Tomatoes, stewed, 30;

stewed, Brazilian, 79

Tomatoes, stewed, family style, 121
Tomatoes stuffed with anchovies, 104
Tomatoes, stuffed, with chestnuts, 3
Tomatoes, stuffed, Créole, 178
Tomatoes, stuffed, Nana (hors d'oeuvre), 358
Tomatoes, stuffed, Noyer, 351
Tomato en surprise (hors d'oeuvre), 214, 249
Tomcods, fried, 66
Tomcods, meunière, 33
Tomcods, Montmorency, 120
Toulouse (garniture), 25
Tournedos, 36
Tournedos (see Classified Index, beef)

Tournedos, Boulanger, 360
Tournedos, Goncourt, 368
Tripe à la mode de Caën, 60
Tripe, Blanchard, 385
Tripe, boiled honeycomb, 324
Tripe, broiled honeycomb, Chili sauce, 132
Tripe, broiled honeycomb, maître d'hôtel sauce, 324
Tripe in cream with peppers, 117
Tripe Créole, 378
Tripe Étuvé, Bonne Femme, 264
Tripe, honeycomb, sauté aux fines herbes, 286
Tripe sauté, Lyonnaise, 49
Tripe and oysters in cream, 368
Tripe and potatoes, family style, 1
Tripe, Wm. H. Crane, 313
Trout, boiled, plain, 327
Trout, fillet of, Rachel, 155
Tuna salad, 332
Turbot, aiguillettes of, Bayard, 169
Turbot, boiled, nonpareil, 240
Turbot, fillet of, Bagration, 291
Turbot, fillet of, Bâtelière, 219
Turbot, fillet of, Bonnefoy, 67
Turbot, fillet of, Daumont, 3
Turbot, fillet of, Jean Bart, 163
Turbot, fillet of, Nesles, 94
Turbot, fillet of, Sarcey, 103
Turbot, fillet of, Tempis, 223
Turbot, fillet of, Windsor, 118
Turkey, broiled baby, 192
Turkey, deviled legs with chow chow, 19
Turkey hash, Château de Madrid, 185
Turkey hash on toast, 356
Turkey livers en brochette, 66
Turkey, roast, 66

Turkey stuffed with chestnuts, 355
Turnips glacés, 378
Turnips, mashed, 369
Tutti frutti (see Ices, etc.), 41
Tutti frutti pudding, 297

Vanilla brandy, 205
Vanilla Charlotte glacée, 114
Vanilla cream sauce, 24
Vanilla custard pie, 111, 328
Vanilla custard with meringue, 206
Vanilla Darioles, 240
Vanilla ice cream, 320
Vanilla meringue pie, 111
Varsovienne (soup garnish), 319
Veal, breast, stuffed, au jus, 27
Veal chops, broiled, 330
Veal chops en papillote, 40
Veal cutlets, breaded, tomato sauce, 148
Veal, fricandeau of, au jus, 98
Veal fricassee, 20
Veal kidney, broiled, English style, 168
Veal kidney, roast, 378
Veal kidney, saute au Madère, 258
Veal, leg of, au jus, 333
Veal, loin of, roasted, 179
Veal, (paprika schnitzel), 65
Veal paprika (stew), 212
Veal, rolled, Huguenin, 85
Veal sauté, Catalane, 302
Veal, shoulder, au jus, 325
Veal sweetbreads (see Classified Index, veal)
Veal, Wiener schnitzel, 34
Vegetables (see Classified Index)
Vegetable salad, fresh, 17
Velvet soup, 79

Veloutine Aurore (soup), 141
Velouté of chicken (soup), 368
Venitienne sauce, 148
Venison chop (steak), port wine sauce, 235
Venison, roast saddle of, 198
Vert d'épinards (green coloring), 44
Verte sauce, 116
Victor salad dressing, 112
Victoria (see Fish), 60
Viennese bean soup, 86
Vinaigrette sauce, 389
Vinegar, spiced, for pickles, 236
Violets, preserved, 289
Virginia ham and eggs, 104
Vol au vent patty shells, 25
Vol au vent of salmon, Génoise, 122
Vol au vent, Toulouse, 373

Wafers, almond, 214
Wafers, mint, 307
Waffles, 331, 176
Waldorf salad, 347
Water ice, apple, 91
Water ice, cantaloup, 1
Water ice, cranberry, 299
Water ice, lemon, 1
Water ice, macédoine, 6
Water ice, Normandie, 6
Water ice, orange, 1
Water ice, raspberry, 1, 337
Water ice, red currant, 300
Water ice, strawberry, 1
Watercress salad, 48
Watermelon preserves, 194
Wax beans in butter, 117
Wedding feast selections, 293, 390

Wedding cake, 293
Welch rabbit, 356
Welch rabbit, special, 317
Wheat bran gems, 318
Whipped cream, 156
Whipped cream, banana, 290
Whipped cream in cup, 246
Whipped cream, peach, 290
Whipped cream, raspberry, 290
Whipped cream, strawberry, 290
White bean salad, 226
White bean soup, 74
White wine sauce, 324
Whitebait, fried, 75
Whitebait on graham bread, 354
Whitefish, baked, St. Menehould, 226
Whitefish boiled, Golfin, 377
Whitefish, boiled, Netherland style, 1
Whitefish, broiled, maître d'hôtel, 342
Wiener schnitzel (veal), 34
Windsor sandwich, 100
Wine jelly, 40
Wine jelly with apricots, 270
Wine jelly with berries, 270
Wine jelly with peaches, 270
Wine jelly with whipped cream, 247
Wine sauce, 208

Yarmouth bloater, 342
Yarmouth bloater in oil (hors d'oeuvre), 98
Yorkshire buck, 122
Yorkshire pudding, 349

The Epicurean

By CHAS. RANHOFER

An All-Around Cook Book for the Kitchen, Pastry Room, Pantry, Storeroom, and Beverage Room

The opening chapter is on "Table Service," and leads off with the arrangement of the bill of fare, followed with a chapter on wines, including a list of the different wines appropriate for the different courses, and the wines usually called for at dinners of Americans, Frenchmen and Germans, respectively. This is followed by a system of menu-compiling for course dinners ranging from 4 to 36 covers, and stating the time it should take to serve the dinners.

How to lay and decorate the table; the seating of the host and guests; the fixing of the sideboard; the duties of the steward and waiters; dinner table etiquette, the manner of serving the different courses, including wines, and the windup with the tea service are cleverly explained. The French and Russian service are explained and a list is presented of the china, glassware, silver, etc., required for a dinner of twenty-four persons. Next comes valuable

information regarding breakfasts, luncheons and suppers.

Note the Diversity of the Contents

There is a table of supplies in which is given the French and English names of the foods and the time of year each is in season. This table includes "fish and shell fish," "poultry," "fruits," "game," "meats," and "vegetables." This is followed with a model market list to show at a glance quantities received, on hand, and needed.

We have so far got to page 24 and we come to "Bills of Fare." These occupy 144 pages and present specimens for breakfasts, luncheons, dinners, buffet or standing suppers, collations, hunting parties, garden parties served ambigue, sit down suppers, and dancing parties, including the refreshments and supper. Every dish is numbered to correspond with a recipe for its preparation in another part of the book, the 3,715 recipes given being all represented in these bills of fare.

Next comes a chapter on "Elementary Methods," in which is taught such information as how to peel almonds, to blanch vegetables, to make paste borders, to prepare bouchées, to braise, bread, carve, mold jellies, make vegetable colors, prepare different style creams, make puff paste, beat up eggs, clean fish, prepare forcemeats and bread stuffing and gelatines, grate cheese, cook icing, prepare jellies, cut fat pork for larding, lard meat, poultry and game, cut lemons, dress meringues, make mince meat, flute mushrooms, stone olives, fix parsley for garnishing, make almond and many other pastes; press meats, gelatines, breasts, sweetbreads, etc., prepare quenelles, clean currants, reduce and strain sauces,

prepare rissoles, cut roots with a spoon and with a vegetable cutter; to prepare salpicon; to scald and sieve; the use of spices, aromatics and seasonings for cooking purposes; to cast and color stearine, to strain purees, cook sugar, make tarts; make thickenings for soups, sauces and stews; to line and bake timbale crusts, brush and peel truffles, dress, singe and truss poultry and game for entrees and roasting; make vol-au-vent crust, white stock for meats and vegetables, etc., etc., etc.

Then follows a chapter on "Kitchen Utensils," in which about every known article of kitchen furniture and equipment (when the book was written) is described and illustrated. This includes the cold storage department, as well. Next comes the department of "Soups," of which the making of two hundred kinds is explained. This is followed by "Sauces—Stocks, Essences and Auxiliaries," for which 251 recipes are given. Following the sauces is a department of "garnishings," for which there are 133 recipes. Next is a chapter on "Side Dishes," in which recipes for 63 cold and 158 hot are given. Then follows a chapter on "Mollusks and Crustaceans," with 101 recipes. A chapter on "Fish" comes next with 218 recipes. This is followed with chapters on "Beef," 165 recipes; "Veal," 165 recipes; "Mutton," 75 recipes; "Lamb," 109 recipes; "Pork," 48 recipes; "Poultry," 224 recipes; and "Game," 163 recipes. As yet we have got only about half way through the book. The next chapter is headed "Miscellaneous Entrees," and gives 198 recipes. Next is a department of "Cold Service," including garnishings for cold dishes, the making of cooked salads, cooked and raw vegetable salads, green salads, etc. There are 267 recipes in this department. Following comes a chapter on "Vegetables," with 172 recipes. Then one

on "Eggs," with 100 different ways of cooking. Then comes a chapter headed "Farinaceous," with 37 recipes. This is followed with "Sweet Entremets," of which there are recipes for 134 hot and 99 cold.

We now come to the "Pastry," beginning with large cakes for entremets, 40 recipes; breakfast cakes, 19 recipes; small cakes for entremets, 52 recipes; tea cakes, 24 recipes; and fancy cakes, 40 recipes.

Next is the "Bakery" department with 17 recipes, together with full information regarding utensils, yeast, ferment, leaves, etc., etc.

Then follows a chapter on "Ices," including "Iced Drinks," with 189 recipes. Following this is a department of "Confectionery," with 90 recipes, including large pieces, candies, preserves, salted almonds, cheeses and fresh fruits, chocolate, coffees, raccahout, teas, etc.

Then follows a very interesting chapter on "Wines," with information regarding the care of bottling, clarifying, decanting, and freezing; punches, dessert, drinks, etc.

This is followed with a pictorial display of "last century" tables, and a "Collection of Delmonico's Menus," occupying 64 pages of the book.

The volume ends with a comprehensive index occupying 44 double column pages.

> The book is profusely illustrated—there being no less than 806 cuts interspersed among the reading matter. The pictures are very good of their kind, too. Another most excellent feature of this great cook book is that every recipe in it appears under a good, honest English name, alongside of which is the translation of it into the French.

PRICE $7.00 Postage Prepaid

For Sale by

THE HOTEL MONTHLY BOOKSHOP

950 Merchandise Mart
JOHN WILLY, *Inc.*
CHICAGO 54, ILL.

Popular Handbooks

for Hotel, Restaurant, Transportation
Catering, Institution and Club Use

The Epicurean (Ranhofer) $7.00

The king of cook books is "The Epicurean," by Charles Ranhofer, of Delmonico's. This book is 1,200 pages and weighs about ten pounds. It is the most extensive, the most complete, the most readable, the most attractive and the best all-around cook book that has ever been published. The first chapter is devoted to table service, with instruction in menu-making and the care and service of wines, the decoration of the table, the fixing of the sideboard, complete dining room instructions for the service of course dinners. French and Russian service is explained. There are lists of china, glass and silver, etc.; a table of supplies in which the French and English names are given, and a market list. Then follows 144 pages of menus for breakfasts,

luncheons, dinners, buffet or standing suppers, collations, hunting parties, garden parties, dancing parties, etc. All dishes in these menus are numbered to conform with recipes for them in the body of the book. There is a chapter on elementary methods, in which even the drudgery work in the kitchen is explained, and all the work done by apprentices in the early stages of hotel kitchen work. The chapter on kitchen utensils is very full, every utensil illustrated. Then come the recipes: 200 soups, 251 sauces, 133 garnishes, 191 side dishes, 101 shell fish, 218 fish, 165 beef, 165 veal, 75 mutton, 109 lamb, 48 pork, 224 poultry, 163 game, 198 miscellaneous entrees, 67 salads, 172 vegetables, 100 eggs, 37 farinaceous foods, 233 sweet entrees, 170 cakes, 17 breads, 189 ices and iced drinks, 90 confectionery, and several illustrations of centerpieces. There is an exhaustive chapter on wines, several recipes for mixed drinks, and 64 pages devoted to a collection of Delmonico menus. The index occupies 44 double-column pages. There are more than 800 illustrations. A most excellent feature of The Epicurean is that every recipe in it appears under a good honest English name, alongside of which is the translation of it into French. It is beautifully bound in Keratol Levant grain, embossed in gold.

The Palmer House Cook Book (Amiet)$3.00

Here is the book you have been waiting for ... the *new* Palmer House Cook Book ... newly revised, new recipes ... illustrated with 20 beautiful natural color and 20 black and white illustrations. The *new* Palmer House Cook Book contains all the menus and recipes that made the first edition a best seller, *plus* many new recipes and color illustrations. Recipes for

world-famous dishes just as they are prepared by Chef Amiet in Chicago's Palmer House, and in other leading hotels, clubs, restaurants and in private homes. Yet, the instructions are so clear and simple, even a beginner can produce the dishes with wonderful results. The book is divided into two sections. The first section gives menus with recipes for seventy-six consecutive days. The second part is devoted to a choice of 339 recipes which may be substituted for any of those on the daily menus; and instructions for preparing the sauces, garnishes and dressings called for on the menus. Outstanding feature of this book is its 40 beautiful color and black and white illustrations showing the proper manner of service, and how the finished dish will look. The *new* Palmer House Cook Book is truly a masterpiece of culinary literature ... a book which every manager, chef and steward ... in every hotel, club, and restaurant should own and use. 318 pages of recipes and menus, plus 40 pages of illustrations, 5-1/3 × 8 inches, cloth bound.

The Hotel St. Francis Cook Book (Hirtzler)$3.00

The author was chef of Hotel St. Francis, San Francisco. Adapted for hotels, restaurants, clubs, coffee rooms, families and every place where high-class, wholesome cuisine is desired. This is the most important culinary book that has come from any press in the last twenty-five years. Mr. Hirtzler is known thruout Europe and America as one of the ablest chefs of the day. He made the cuisine of the Hotel St. Francis world-famous. A feature of the Hotel St. Francis Cook Book that will be appreciated by thousands of hotel people, caterers, families and all interested in home economics, is the selection and

preparation of foods in season; the presentation of breakfast, luncheon and dinner menus for every day in the year—the selections appropriate, and all dishes actually prepared and served in the Hotel St. Francis. This feature of the book gives a suggestive quality, a reminder attribute, and a knowledge of food economies and food attributes that is hereby brought to the aid of the proficient and the learner, also enables even the inexperienced to produce the well-balanced menu. The Hotel St. Francis Cook Book is indexed and cross indexed so that every recipe can be referred to on the instant.

The Edgewater Salad Book (Shircliffe)$5.00

Contains more than 600 tested recipes for salads and salad dressings. Mr. Shircliffe has not only given the recipes, but in many cases has supplemented them with author's notes, calling attention to special health-giving features, and suggesting diets for the different ailments that afflict humans. He also takes opportunity to preach many a short sermon on the importance of right eating and what is best for health from the cradle to old age. He also intersperses much of human interest in the way of anecdote, legend and historic events. In this way it is more than a cook book—it is readable to those who are not so much interested in how to make salads as in the enjoyment of them. The great charm of the book is the illustrations, which are from direct photographs in the natural colors, so that the dishes illustrated have the eye-appeal and the enticing qualities of the real dish. It is a book that fits into every kitchen—home, hotel, club, hospital, restaurant, lunch room, cafeteria, steamship, dining car, industrial catering plant, institution, army mess—in fact, wherever

information is desired as to the why and how to prepare for the table.

The Edgewater Salad Portfolio (Shircliffe)$2.00

A set of beautiful illustrations of salads taken from the Edgewater Beach Salad Book. They are mounted on heavy green cover stock, 8-7/8 × 11-1/4 inches, each showing one or two of the salads, and are suitable for framing. The portfolio may be used by the maître d'hôtel to assist him in selling party menus. The illustrations are so natural and appetizing that they make strong appeal to patrons when selecting the salad course for special menus. Also these pictures serve as a guide to pantry girls, showing them how the finished salad should look.

The Edgewater Sandwich Book (Shircliffe)$2.00

Supplemented with chapters on hors d'oeuvres, supremes, canapes and relishes. More than 600 recipes. This book is by the author of the Edgewater Salad Book, the most important culinary book produced in recent years. There are thirty illustrations of sandwiches and hors d'oeuvres. It will meet the requirements of all kinds of refreshment places from the soda fountain to lunch room, tea room and high-class restaurant. Bound in convenient pocket size.

A Selection of Dishes and the Chef's Reminder (Fellows)$1.00

The book that has met with the largest sale and is in most demand from managers, stewards and cooks. It

is in vest pocket form, 220 pages. The most complete and serviceable pocket reference book to culinary matters that has ever been published. It is not a cook book, in the general sense of the word, but is full of ideas and suggestions regarding bill-of-fare dishes. Chapters are devoted to entrees of all kinds, salads, soups, consommes, fish and their sauces, sauces in general, garnishes, fancy potatoes, miscellaneous recipes, hints to cooks and stewards, suggestion for breakfast, lunch and supper dishes, chafing dish cookery, menus, and a pronouncing glossary of culinary terms. Hundreds of the dishes listed are given with their bill-of-fare names only, as the cooks understand the basic work in preparing dishes, and the sauces and garnishes are treated separately, with information as to their component parts. Thousands of men who possess a copy of this book say it is their greatest help. Printed on bond paper, bound in flexible cover.

The Hotel Butcher, Garde Manger and Carver (Frank Rivers)$2.00

The author has cultivated a new field in culinary literature, and produced a book both novel and useful. His experience as butcher, carver, chef and steward enabled him to compile facts regarding meats and meat economics, from the butcher shop to the dining-room table, that will be invaluable to managers, stewards, chefs, and all persons employed in culinary work. His book digests the subjects of buying, handling, sale, and service of meats, poultry and fish for hotels, restaurants, clubs and institutions. It is varied with suggestions for the use of meats and trimmings for particular dishes; the composition of these dishes set forth in concise form.

The information is clarified by the use of about 300 illustrations. The index is so comprehensive that any item may be referred to on the instant. 125 pages.

Ideas for Refreshment Rooms$1.00

This book is composed mainly of expositions of catering systems, in particular, tea room, lunch room, department store, cafeteria, school, industrial plant, dining car, club and outside. A valuable feature of it is the illustrating of different accounting systems and report forms; also plans of lunch rooms, kitchens and pantries, showing consistent lay-out. There are more than a hundred beautiful half-tone illustrations picturing refreshment rooms of many kinds, their decoration, and furnishment. Complete sets of menus of famous catering establishments are presented; also a large number of menus to fit the lunch room, cafeteria, industrial plant, or school. Thruout the book there is a plea for the balanced ration and right eating, the advocacy of plain foods simply prepared and appetizingly served, the nutritive value given careful consideration. There is a chapter on service; a chapter on the brewing and serving of tea and coffee; several pages devoted to pantry prepared foods; illustrations of kitchens, of restaurant checks, and of many interesting things, as electric equipment; questions of fuel economy, illumination, and a hundred and one clever ideas in the marketing of prepared foods in public eating houses. The book is thoroly indexed and cross indexed to assure quick finding. 385 pages, cloth bound.

The Culinary Handbook (Fellows)$2.00

Presents in concise form information regarding the preparation and service of nearly 4,000 different bill-of-fare dishes; also gives much information of encyclopedic nature regarding foods of all kinds. Quick reference to every dish described is facilitated with an index of 39 columns arranged in alphabetical order, and cross indexed so that no matter what one is looking for, all he has to do is to find the initial letter and under it, in alphabetical order, for second, third and fourth letters, etc., the article wanted, with page on which it is found. Referring, for instance, to a sauce of any particular kind. Find the word Sauce in the index, and under it will be found in alphabetical order 149 different sauces; and under Salads 71 different kinds, exclusive of the variations in making. Under head of Sausage there are 45 different kinds described, with directions for making as well as cooking and serving. In fact, the sausage information in this book is more complete than in any other published. 190 pages; 7 x 10 inches.

The Menu Maker (Fellows)$2.00

This is the last of the successful ready reference books compiled by Chas. Fellows, author of "A Selection of Dishes and the Chef's Reminder" and "The Culinary Handbook." In this book Mr. Fellows has compiled in concise form thousands of suggestions for daily changes on the bills-of-fare, both American and European plan, for breakfast, luncheon and dinner cards, and so arranged as to give popular changes from day to day to give acceptable variety. The book is supplemented with 110 pages of sample menus and bills-of-fare, several of them photographic reproductions, and representing the cards of hotels and restaurants of

both first and second class, lunch rooms, transportation catering menus, club menus, wine list, caterer's list, and several illustrations of glass, china and silverware and banquet scenes. The book is indexed; printed on fine quality paper; page 7 x 10 inches, cloth bound.

Paul Richards' Pastry Book$2.00

This is the title in brief of "Paul Richards' Book of Breads, Cakes, Pastries, Ices and Sweetmeats, Especially Adapted for Hotel and Catering Purposes." The author is known as one of the most skillful all around bakers, pastry cooks and confectioners in America, and has demonstrated the quality of his work in leading hotels. In writing this book he took particular pains to have the recipes reliable and worded in such simple fashion that all who read them may readily understand and work from them. The book is in seven parts. Part I is devoted to fruit jellies and preserves; jams, jellies, compotes and syrups; preserved crushed fruits for sherbets and ices; preserving pie fruits; sugar boiling degrees; colors. Part II, pastry and pie making, pastes and fillings; pastry creams, patty cases, tarts and tartlets; icings. Part III, cake baking; Part IV, puddings and sauces. Part V, ice creams, ices, punches, etc. Part VI, breads, rolls, buns, etc. Part VII, candy making and miscellaneous recipes; bread economies in hotel; caterers' price list. The recipes are readily found with the aid to 36 columns of index and cross index in the back of the book, this index forming in itself a complete directory, so to speak, of breads, pastry, ices and sugar foods. Printed on strong white paper; pages 7 x 10 inches, 168 pages, bound in cloth.

Pastry for the Restaurant (Richards)$1.00

A vest pocket book of 158 pages, is, as its title indicates, especially produced for the use of bakers employed in restaurants and European plan hotels. The style of work required for the American plan hotel with table d'hote meal, and that for the European plan hotel restaurant, where each article is sold for a separate price, has brought about a demand for a book with recipes and methods especially adapted for the preparation of bakery and pastry goods for individual sale. The first chapter is devoted to French pastries, which are now so generally sold, yet so little understood, because of the misnomer title; then follows cakes and tarts of every kind; pies, in great variety; puddings, hot and cold; ices, ice creams, and many specialties, all set forth with ingredients, quantities, and methods of mixing and preparing, and instructions for oven or temperature control. Mr. Richards' other books have become standard the world over, and this one will be equally reliable. The index to this book makes a very complete reference to popular pastry goods and will be found valuable as a reminder. The book is printed on bond paper.

Candy for Dessert (Richards)$1.00

Ice Cream for Small Plants (Etta H. Handy)$2.50

Whether you make your own ice cream or buy it on specification from a local manufacturer, you need this book. It has many practical suggestions for retailing and service; also special chapters on the selection of manufacturing and storage equipment. There are 23 pages of pictures of specialty dishes.

The book shows how high grade frozen foods can be made economically and advantageously in small quantity, as in the hotel or restaurant. It is a practical handbook on the making of ice cream, and is written in non-technical language so that it can be easily understood by those not familiar with ice cream production. The formulas are written for use in a forty-quart freezer, but may be easily adapted to one-half or one-quarter that amount, or for even smaller quantity. The recipes are carefully standardized and have been successfully used to yield products of uniformly high quality that can be sold at a consistent profit. For those who buy ice cream from a local manufacturer, and want to control the quality, *Ice Cream For Small Plants* enables them to specify formulas for an almost unlimited variety of frozen desserts. 180 pages, 5 x 7½ inches, durable cloth binding.

The Vest Pocket Pastry Book (Meister)$1.00

This little book contains 500 recipes, includes 57 for hot puddings, pudding sauces, etc.; 77 for cold puddings, side dishes, jellies, etc.; 90 for ice creams, water ices, punches, etc.; 68 for pastes, patties, pies, tarts, etc.; 77 for cakes; 17 for icings, colorings, sugars, etc.; 60 for bread, rolls, yeast raised cakes, griddle cakes, etc., as well as 55 miscellaneous recipes. Mr. Meister wrote this book at the request of the editor of The Hotel Monthly, who had heard his work highly complimented by his employers, who said they believed him to have no superior as a first-class workman. The recipes, while given in few words, yet are easily understandable and have helped thousands of bakers to improve their work. Book is indexed; printed on bond paper.

The Vest Pocket Vegetable Book (Moore)$1.00

This book has done more to popularize the cooking and serving of vegetables in hotels and restaurants than any other book ever published. It was written with this idea. The author took particular pains to make this little volume a classic and his masterpiece, and he succeeded remarkably well. Into 120 pages he has condensed more information regarding the history, cultivation, nutritive qualities and approved forms of cooking and serving vegetables than can be found in any other book, no matter how large; and it has been demonstrated to be a book without mistakes. Recipes for soups, sauces, garnishings and salads supplement the general recipes. There are 78 ways of preparing potatoes, 19 of mushrooms, 19 of onions, 15 of cabbage, etc., 27 of beans, 15 of rice, 25 of tomatoes, and others in number in proportion to their importance. The vegetables are given with their English names and the French and German translations. The book is indexed and printed on bond paper.

The Book of Sauces (Senn)$1.00

Mr. Senn is the author of the famous Twentieth Century Cookery Book, The Menu Book, Practical Gastronomy, and ten other culinary books that have become standard in Europe, and that have extensive sale in America. His Book of Sauces is the most complete work of the kind that has ever been produced. It treats the subject thoroly from every angle and covers all kinds of sauces for meat, poultry, fish and salad dishes; also sweet sauces. This book is adapted not alone for the hotel and catering trades, but also for family use the world over.

Epicures will find it invaluable for the suggestions and practical instructions, together with the culinary lore therein contained. Book is vest pocket size, printed on bond paper.

The Fish and Oyster Book (Kientz)$1.00

The author was for many years chef of Rector's (the noted sea foods restaurant in Chicago), is a handy vest pocket volume, the leaf measuring 3 x 6½ inches. In this book Mr. Kientz tells in concise manner how to cook practically every kind of fish that is brought to the American market; and not only explains the method of cooking, but also the making of the sauces and the manner of service. Every recipe is given with its bill-of-fare name in English and its translation into the French. The recipes include also such dishes as frogs' legs, all kinds of shell fish, snails, terrapin, and the fish force-meats. Also there is an appendix with specimen fish and oyster house luncheon and dinner menus, with and without wines. The book is indexed, printed on bond paper, bound in flexible cover.

Economical Soups and Entrees (Vachon)$1.00

This book was written in response to a demand for a book that would tell how to prepare savory dishes from inexpensive materials at small cost; and, in particular, how to use up leftovers; by which is meant good cooked foods not served at a previous meal, and which have not in any way lost their marketable value in the sense of deterioration of quality, but which can be served in hotel or restaurant in the same appetizing manner that leftovers are served in well-to-do families. Mr.

Vachon was selected to write this book because of his reputation as an economical chef. In it he has given recipes in particular for meat entrees of the savory order, stews, pies and croquettes, hash, salads and fried meats. The soups include creams, broths, bouillons, chowders, purees, pepper-pots and the like. It is two books in one, separately indexed, printed on bond paper, leaf 3 x 7 inches, bound in flexible cover.

Eggs In a Thousand Ways (Meyer)$1.00

This book gives more reliable information regarding eggs and their preparation for the table than can be found in any other book. Is indexed and cross indexed so that any method of cooking eggs and any of the garnishings can be referred to on the instant. The book starts with boiled eggs. Then (following the departmental index in alphabetical order) are cold eggs, 79 ways; egg drinks, 22 kinds; eggs in cases, 25 ways; in cocottes, 24 ways; mollet, 79 ways; molded in timbales, 29 ways; fried, 33; fried poached, 38; hard eggs, 32; miscellaneous recipes, 27; omelets in 210 ways; poached, 227 ways; scrambled, 123; shirred, 95; stuffed, hard, 34; surprise omelets, 9; sweet eggs, 16; sweet omelets, 38. The recipes are in condensed form. The book is vest pocket size, 150 pages, printed on bond paper.

Drinks (Jacques Straub)$1.00

This book is full of genuine pre-prohibition recipes for mixed Drinks. The author was wine steward of the famous Blackstone Hotel Bar in Chicago. It is an authoritative treatise on how mixed drinks should be made. In addition to 700 practical recipes, it has a

preface by "Oscar" of the Waldorf, and an opening chapter outlining the care and medicinal value of wines.

We recommend "Drinks" as the book being used by the finest hotels and clubs, by connoisseurs of beverages, and as a book that is authoritative and exceedingly practical because it was written by one who knew how, and was first published in the days before prohibition (1914).

The Menu Translator (Duchamp & Jenning)$3.00

This book was formerly known as the "Universal Dictionary of Menus" and served as a guide to thousands of menu-makers, stewards, and chefs. Today, it has been completely revised, greatly enlarged and lists about 12,000 translations in French, English and German. Items are carefully arranged under 25 headings, making it easy to find any item. Now in its seventh edition, and one of the newest and most complete works of its kind. 137 pages, 5 x 7½ inches.

Advertising of Hotels (Clarence Madden)$2.00

This is the first practical, comprehensive inquiry into hotel advertising ever made available. It is the only book which treats the problem of selling rooms and service in its entirety—promotion, publicity, "in-the-house", "word-of-mouth", copy, appropriation, media selection, and agency contact. Mr. Madden is acquainted with both sides of the advertising picture. His book brings the two into sharp focus and shows their proper relationship.... Anyone who is in any way affected by hotel advertising should be sure to

have on hand a copy of "THE ADVERTISING OF HOTELS" for study, reference, and guidance.

The Van Orman System of Hotel Control$ .50

A book illustrating and describing the many forms used in the hotels of the Van Orman Chain of hotels.

American Plan Check System (Lewis)$1.00

Hospitality (McGovern)$1.00

The American Waiter (Goins)$1.00

This is the only published book that treats intelligently of the waiter's work from bus boy to head waiter, for both hotel and restaurant requirements. Interspersed are chapters on the care of table wares, salad making, table setting, carving, dishing up, handling of sea foods, building of banquet tables, and many other useful items of information. The book is illustrated, vest pocket size, printed on bond paper.

The Hotel Monthly Bookshop
John Willy, Inc.
950 Merchandise Mart
Chicago 54, Illinois

*** END OF THE PROJECT GUTENBERG EBOOK
THE HOTEL ST. FRANCIS COOK BOOK ***

Updated editions will replace the previous one—
the old editions will be renamed.

Creating the works from print editions not protected by U.S. copyright law means that no one owns a United States copyright in these works, so the Foundation (and you!) can copy and distribute it in the United States without permission and without paying copyright royalties. Special rules, set forth in the General Terms of Use part of this license, apply to copying and distributing Project Gutenberg™ electronic works to protect the PROJECT GUTENBERG™ concept and trademark. Project Gutenberg is a registered trademark, and may not be used if you charge for an eBook, except by following the terms of the trademark license, including paying royalties for use of the Project Gutenberg trademark. If you do not charge anything for copies of this eBook, complying with the trademark license is very easy. You may use this eBook for nearly any purpose such as creation of derivative works, reports, performances and research. Project Gutenberg eBooks may be modified and printed and given away—you may do practically ANYTHING in the United States with eBooks not protected by U.S. copyright law. Redistribution is subject to the trademark license, especially commercial redistribution.

START: FULL LICENSE

THE FULL PROJECT GUTENBERG™ LICENSE

PLEASE READ THIS BEFORE YOU DISTRIBUTE OR USE THIS WORK

To protect the Project Gutenberg™ mission of promoting the free distribution of electronic works, by using or distributing this work (or any other work associated in any way with the phrase “Project Gutenberg”), you agree to comply with all the terms of the Full Project Gutenberg License available with this file or online at www.gutenberg.org/license.

Section 1. General Terms of Use and Redistributing Project Gutenberg electronic works

1.A. By reading or using any part of this Project Gutenberg electronic work, you indicate that you have read, understand, agree to and accept all the terms of this license and intellectual property (trademark/copyright) agreement. If you do not agree to abide by all the terms of this agreement, you must cease using and return or destroy all copies of Project Gutenberg electronic works in your possession. If you paid a fee for obtaining a copy of or access to a Project Gutenberg electronic work and you do not agree to be bound by the terms of this agreement, you may obtain a refund from the person or entity to whom you paid the fee as set forth in paragraph 1.E.8.

1.B. “Project Gutenberg” is a registered trademark. It may only be used on or associated in any way with an electronic work by people who agree to be bound by the terms of this agreement. There are a few things that you can do with most Project Gutenberg electronic works even without complying with the full terms of this agreement. See paragraph 1.C below. There are a lot of things you can do with Project Gutenberg electronic works if you follow the terms of this agreement and help preserve free future access to Project Gutenberg electronic works. See paragraph 1.E below.

1.C. The Project Gutenberg Literary Archive Foundation (“the Foundation” or PGLAF), owns a compilation copyright in the collection of Project Gutenberg electronic works. Nearly all the individual works in the collection are in the public domain in the United States. If an individual work is unprotected by copyright law in the United States and you are located in the United States, we do not claim a right to prevent you from copying, distributing, performing, displaying or creating derivative works based on the work as long as all references to Project Gutenberg are removed. Of course, we hope that you will support the Project Gutenberg mission of promoting free access to electronic works by freely sharing Project Gutenberg works in compliance with the terms of this agreement for keeping the Project Gutenberg name associated with the work. You can easily comply with the terms of this agreement by keeping this work in the same format with its attached full Project Gutenberg License when you share it without

charge with others.

1.D. The copyright laws of the place where you are located also govern what you can do with this work. Copyright laws in most countries are in a constant state of change. If you are outside the United States, check the laws of your country in addition to the terms of this agreement before downloading, copying, displaying, performing, distributing or creating derivative works based on this work or any other Project Gutenberg work. The Foundation makes no representations concerning the copyright status of any work in any country other than the United States.

1.E. Unless you have removed all references to Project Gutenberg:

1.E.1. The following sentence, with active links to, or other immediate access to, the full Project Gutenberg License must appear prominently whenever any copy of a Project Gutenberg work (any work on which the phrase “Project Gutenberg” appears, or with which the phrase “Project Gutenberg” is associated) is accessed, displayed, performed, viewed, copied or distributed:

> This eBook is for the use of anyone anywhere in the United States and most other parts of the world at no cost and with almost no restrictions whatsoever. You may copy it, give it away or re-use it under the terms of the Project

Gutenberg™ License included with this eBook or online at www.gutenberg.org. If you are not located in the United States, you will have to check the laws of the country where you are located before using this eBook.

1.E.2. If an individual Project Gutenberg electronic work is derived from texts not protected by U.S. copyright law (does not contain a notice indicating that it is posted with permission of the copyright holder), the work can be copied and distributed to anyone in the United States without paying any fees or charges. If you are redistributing or providing access to a work with the phrase “Project Gutenberg” associated with or appearing on the work, you must comply either with the requirements of paragraphs 1.E.1 through 1.E.7 or obtain permission for the use of the work and the Project Gutenberg trademark as set forth in paragraphs 1.E.8 or 1.E.9.

1.E.3. If an individual Project Gutenberg electronic work is posted with the permission of the copyright holder, your use and distribution must comply with both paragraphs 1.E.1 through 1.E.7 and any additional terms imposed by the copyright holder. Additional terms will be linked to the Project Gutenberg License for all works posted with the permission of the copyright holder found at the beginning of this work.

1.E.4. Do not unlink or detach or remove the full Project Gutenberg License terms from this work,

or any files containing a part of this work or any other work associated with Project Gutenberg.

1.E.5. Do not copy, display, perform, distribute or redistribute this electronic work, or any part of this electronic work, without prominently displaying the sentence set forth in paragraph 1.E.1 with active links or immediate access to the full terms of the Project Gutenberg License.

1.E.6. You may convert to and distribute this work in any binary, compressed, marked up, nonproprietary or proprietary form, including any word processing or hypertext form. However, if you provide access to or distribute copies of a Project Gutenberg work in a format other than “Plain Vanilla ASCII” or other format used in the official version posted on the official Project Gutenberg website (www.gutenberg.org), you must, at no additional cost, fee or expense to the user, provide a copy, a means of exporting a copy, or a means of obtaining a copy upon request, of the work in its original “Plain Vanilla ASCII” or other form. Any alternate format must include the full Project Gutenberg License as specified in paragraph 1.E.1.

1.E.7. Do not charge a fee for access to, viewing, displaying, performing, copying or distributing any Project Gutenberg works unless you comply with paragraph 1.E.8 or 1.E.9.

1.E.8. You may charge a reasonable fee for copies of or providing access to or distributing Project Gutenberg electronic works provided that:

- You pay a royalty fee of 20% of the gross profits you derive from the use of Project Gutenberg works calculated using the method you already use to calculate your applicable taxes. The fee is owed to the owner of the Project Gutenberg trademark, but he has agreed to donate royalties under this paragraph to the Project Gutenberg Literary Archive Foundation. Royalty payments must be paid within 60 days following each date on which you prepare (or are legally required to prepare) your periodic tax returns. Royalty payments should be clearly marked as such and sent to the Project Gutenberg Literary Archive Foundation at the address specified in Section 4, “Information about donations to the Project Gutenberg Literary Archive Foundation.”

- You provide a full refund of any money paid by a user who notifies you in writing (or by e-mail) within 30 days of receipt that s/he does not agree to the terms of the full Project Gutenberg™ License. You must require such a user to return or destroy all copies of the works possessed in a physical medium and discontinue all use of and all access to other copies of Project Gutenberg™ works.

- You provide, in accordance with paragraph 1.F.3, a full refund of any money paid for a work or a replacement copy, if a defect in the electronic work is discovered and reported to you within 90 days of receipt of the work.

- You comply with all other terms of this agreement for free distribution of Project

Gutenberg™ works.

1.E.9. If you wish to charge a fee or distribute a Project Gutenberg™ electronic work or group of works on different terms than are set forth in this agreement, you must obtain permission in writing from the Project Gutenberg Literary Archive Foundation, the manager of the Project Gutenberg™ trademark. Contact the Foundation as set forth in Section 3 below.

1.F.

1.F.1. Project Gutenberg volunteers and employees expend considerable effort to identify, do copyright research on, transcribe and proofread works not protected by U.S. copyright law in creating the Project Gutenberg™ collection. Despite these efforts, Project Gutenberg™ electronic works, and the medium on which they may be stored, may contain “Defects,” such as, but not limited to, incomplete, inaccurate or corrupt data, transcription errors, a copyright or other intellectual property infringement, a defective or damaged disk or other medium, a computer virus, or computer codes that damage or cannot be read by your equipment.

1.F.2. LIMITED WARRANTY, DISCLAIMER OF DAMAGES - Except for the “Right of Replacement or Refund” described in paragraph 1.F.3, the Project Gutenberg Literary Archive Foundation, the owner of the Project Gutenberg™ trademark, and any other party distributing a Project Gutenberg™ electronic work under this agreement, disclaim all liability

to you for damages, costs and expenses, including legal fees. YOU AGREE THAT YOU HAVE NO REMEDIES FOR NEGLIGENCE, STRICT LIABILITY, BREACH OF WARRANTY OR BREACH OF CONTRACT EXCEPT THOSE PROVIDED IN PARAGRAPH 1.F.3. YOU AGREE THAT THE FOUNDATION, THE TRADEMARK OWNER, AND ANY DISTRIBUTOR UNDER THIS AGREEMENT WILL NOT BE LIABLE TO YOU FOR ACTUAL, DIRECT, INDIRECT, CONSEQUENTIAL, PUNITIVE OR INCIDENTAL DAMAGES EVEN IF YOU GIVE NOTICE OF THE POSSIBILITY OF SUCH DAMAGE.

1.F.3. LIMITED RIGHT OF REPLACEMENT OR REFUND - If you discover a defect in this electronic work within 90 days of receiving it, you can receive a refund of the money (if any) you paid for it by sending a written explanation to the person you received the work from. If you received the work on a physical medium, you must return the medium with your written explanation. The person or entity that provided you with the defective work may elect to provide a replacement copy in lieu of a refund. If you received the work electronically, the person or entity providing it to you may choose to give you a second opportunity to receive the work electronically in lieu of a refund. If the second copy is also defective, you may demand a refund in writing without further opportunities to fix the problem.

1.F.4. Except for the limited right of replacement or refund set forth in paragraph 1.F.3, this work is provided to you ‘AS-IS’, WITH NO OTHER WARRANTIES OF ANY KIND, EXPRESS OR

IMPLIED, INCLUDING BUT NOT LIMITED TO WARRANTIES OF MERCHANTABILITY OR FITNESS FOR ANY PURPOSE.

1.F.5. Some states do not allow disclaimers of certain implied warranties or the exclusion or limitation of certain types of damages. If any disclaimer or limitation set forth in this agreement violates the law of the state applicable to this agreement, the agreement shall be interpreted to make the maximum disclaimer or limitation permitted by the applicable state law. The invalidity or unenforceability of any provision of this agreement shall not void the remaining provisions.

1.F.6. INDEMNITY - You agree to indemnify and hold the Foundation, the trademark owner, any agent or employee of the Foundation, anyone providing copies of Project Gutenberg™ electronic works in accordance with this agreement, and any volunteers associated with the production, promotion and distribution of Project Gutenberg™ electronic works, harmless from all liability, costs and expenses, including legal fees, that arise directly or indirectly from any of the following which you do or cause to occur: (a) distribution of this or any Project Gutenberg work, (b) alteration, modification, or additions or deletions to any Project Gutenberg work, and (c) any Defect you cause.

Section 2. Information about the Mission of Project Gutenberg

Project Gutenberg is synonymous with the free

distribution of electronic works in formats readable by the widest variety of computers including obsolete, old, middle-aged and new computers. It exists because of the efforts of hundreds of volunteers and donations from people in all walks of life.

Volunteers and financial support to provide volunteers with the assistance they need are critical to reaching Project Gutenberg's goals and ensuring that the Project Gutenberg collection will remain freely available for generations to come. In 2001, the Project Gutenberg Literary Archive Foundation was created to provide a secure and permanent future for Project Gutenberg and future generations. To learn more about the Project Gutenberg Literary Archive Foundation and how your efforts and donations can help, see Sections 3 and 4 and the Foundation information page at www.gutenberg.org.

Section 3. Information about the Project Gutenberg Literary Archive Foundation

The Project Gutenberg Literary Archive Foundation is a non-profit 501(c)(3) educational corporation organized under the laws of the state of Mississippi and granted tax exempt status by the Internal Revenue Service. The Foundation's EIN or federal tax identification number is 64-6221541. Contributions to the Project Gutenberg Literary Archive Foundation are tax deductible to the full extent permitted by U.S. federal laws and your state's laws.

The Foundation's business office is located at 41

Watchung Plaza #516, Montclair NJ 07042, USA, +1 (862) 621-9288. Email contact links and up to date contact information can be found at the Foundation's website and official page at www.gutenberg.org/contact

Section 4. Information about Donations to the Project Gutenberg Literary Archive Foundation

Project Gutenberg™ depends upon and cannot survive without widespread public support and donations to carry out its mission of increasing the number of public domain and licensed works that can be freely distributed in machine-readable form accessible by the widest array of equipment including outdated equipment. Many small donations ($1 to $5,000) are particularly important to maintaining tax exempt status with the IRS.

The Foundation is committed to complying with the laws regulating charities and charitable donations in all 50 states of the United States. Compliance requirements are not uniform and it takes a considerable effort, much paperwork and many fees to meet and keep up with these requirements. We do not solicit donations in locations where we have not received written confirmation of compliance. To SEND DONATIONS or determine the status of compliance for any particular state visit www.gutenberg.org/donate.

While we cannot and do not solicit contributions from states where we have not met the

solicitation requirements, we know of no prohibition against accepting unsolicited donations from donors in such states who approach us with offers to donate.

International donations are gratefully accepted, but we cannot make any statements concerning tax treatment of donations received from outside the United States. U.S. laws alone swamp our small staff.

Please check the Project Gutenberg web pages for current donation methods and addresses. Donations are accepted in a number of other ways including checks, online payments and credit card donations. To donate, please visit: www.gutenberg.org/donate.

Section 5. General Information About Project Gutenberg electronic works

Professor Michael S. Hart was the originator of the Project Gutenberg concept of a library of electronic works that could be freely shared with anyone. For forty years, he produced and distributed Project Gutenberg eBooks with only a loose network of volunteer support.

Project Gutenberg eBooks are often created from several printed editions, all of which are confirmed as not protected by copyright in the U.S. unless a copyright notice is included. Thus, we do not necessarily keep eBooks in compliance with any particular paper edition.

Most people start at our website which has the main PG search facility: www.gutenberg.org.

This website includes information about Project Gutenberg, including how to make donations to the Project Gutenberg Literary Archive Foundation, how to help produce our new eBooks, and how to subscribe to our email newsletter to hear about new eBooks.