

Practical Cookery

BY

HENRY SCHNEIDER

MONTREAL

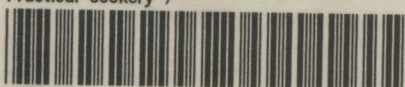
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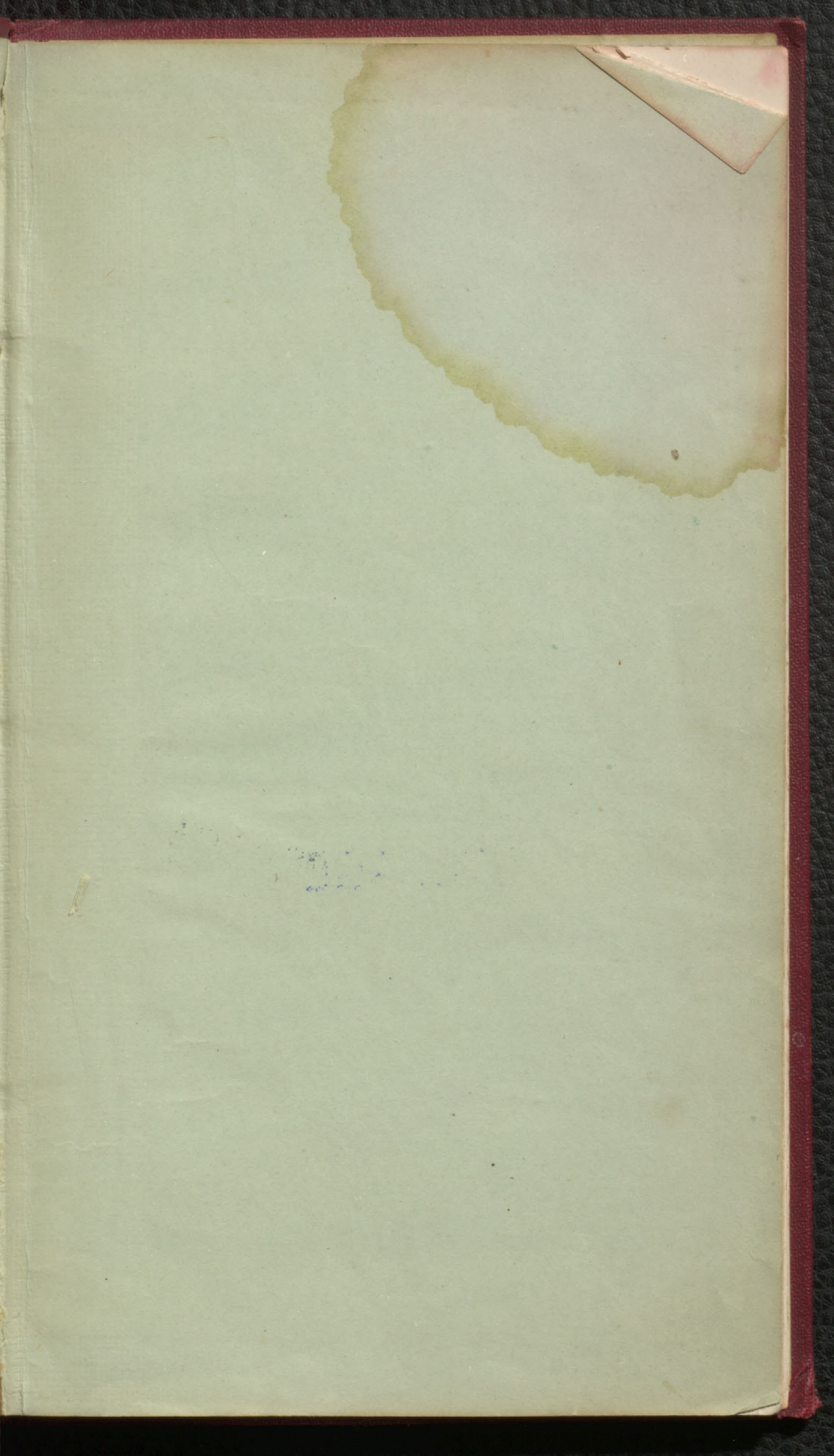
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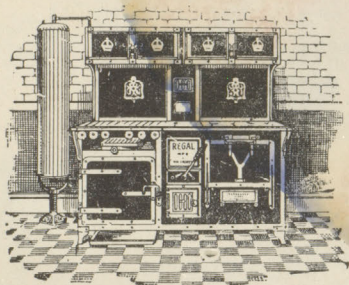
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In making a collection of the following recipes, which, with the exception of a few of my own, are all classical, my only object is to be of use to others.

H. SCHNEIDER, Chef

AU RICHE

*En jormant la maison dont vous avez besoin,
Au choix d'un cuisinier, mettez tout votre soin.
Voilà l'homme important, le serviteur utile,
Qui fera fréquenter et chérir votre asile,
Et par qui vous verrez votre nom respecté
Voler de bouche en bouche, à l'envi répété.*

—Berchoux

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1910

Macdonald

Practical Cookery

BY

HENRY SCHNEIDER

Chef de Cuisine



MONTREAL, 1910

HORS D'OEUVRE.

Souwaroff "Canapés."

Cut from rye loaf, very thin slices, spread with caviare, lobster butter and sweet herbs.

Muscovite Tomatoes.

Remove pulp from small tomatoes, season with salt and pepper and drain well. Then fill with dressing made up as follows: the yolks of four hard boiled eggs, four anchovy fillets, a little "Queen's" mustard, a coffee spoon of Worcestershire sauce. Beat this dressing up with four spoonfuls of olive oil and one of vinegar.

"Cendrillons Printaniers."

Prepare ten small sole fillets. Double them back and cook in white wine. Cool. A little cucumber salad with paper trimming and served with "mayonnaise," would make a good garnish.

Rossini "Canapés."

Toast some very thin slices of bread, and with cutter make into rounds about the size of a fifty cent piece. Spread with nice slices of "foie gras" and garnish with a little edging of drawn butter.

Artichoke Bottom "à la Turque."

Select nice bottoms and allow them to soak for some hours in olive oil. Garnish with rice "à la Turque" and fresh tomatoes cut in dice and well seasoned.

Heart of Celery "à la Parisienne."

Boil three heads of celery for ten minutes; then cool and put to soak in the following pickle: One spoonful of "Queen's" mustard, salt, pepper, three spoonfuls of olive oil, one of tarragon vinegar and four anchovy fillets melted in oil.

Roe "Mousse."

Make a "purée" of ten herring roes, beaten up on ice, with two spoonfuls of olive oil, four of lemon juice and of jelly. Pour "purée" into small moulds, chill well and remove from mould. Serve on a small glass dish well chilled.

Crab Tails "à la Victoria."

Cover tails with a "chaud-froid" sauce "à la Victoria." Pour into individual aspic moulds and turn out. To make the sauce "à la Victoria," take white "chaud-froid" sauce and add to same a little lobster butter.

Surprise Truffles.

Cook nice fresh truffles in champagne. Remove pulp with vegetable spoon and fill with a good "purée" of "foie gras" well seasoned and thickened with champagne jelly.

Russian Lobster "Mousse."

Select two nice cooked lobsters. Make a "purée" adding 100 grams of creamery butter. Beat up on ice with four spoonfuls of olive oil, one of vinegar and eight of stiff jelly. Pour into small moulds and chill well. Remove from moulds just before serving.

Cock Kidneys "à la Talleyrand."

Stew some nice kidneys, salting the broth well. Cool well. Roll in chopped truffles and cover with Madeira jelly.

Oysters "Carême."

Stew a dozen of oysters in white wine. Thicken the broth with two spoonfuls of tomato sauce and the same quantity of jelly. Form brochette, and cover with sauce.

"CONSOMMES" and GARNISHINGS.

A "consommé" is a twice cooked beef broth, that is to say, to the first broth is added a certain quantity—varying with the number of guests—of lean beef, the shank part, and vegetables such as onions, carrots and leeks, the whole being set back on the stove to cook slowly for from four to five hours, and then strained through a fine cloth which has been first soaked in water.

I give herewith a few "consommé" garnishings with their recipes :

- Princesse** :—"Brunoise" with chicken cut in dice.
- Paysanne** :—Vegetable cut in half moons and chervil.
- Brunoise** :—Carrots, cabbage, turnips cut in dice.
- Julienne** :—Carrots, celery, turnips, parsnips and cabbage "au beurre."
- Macédoine** :—Vegetables in season cut in regularly cut dice. Add little peas and green beans well cut up.
- Africaine** :—Chicken force-meat balls prepared with a little curry.
- Alexandra** :—Chicken force-meat balls, three colors: spinach green, lobster butter and blanched.
- Niçoise** :—Fresh tomatoes, crushed.
- Monégasque** :—Force-meat cut in pieces to the size of a twenty-five cent coin. Dipped in bread crumbs and fried in clarified butter. Serve separately.
- Portugaise** :—Fresh tomatoes made into a "purée" with well cooked rice.
- Andalouse** :—Tomatoes made into a thick "purée" with tapioca. Add garnish after soup has been put in plate.
- Favorite** :—"Julienne" of celery and truffles.

Turt'e Soup.

The easiest way to kill a turtle is to tie it by the back fins with a string, and let it hang with its back to the wall. Tie a string with a heavy weight around its neck. Then remove the head and bleed thoroughly for some hours before cutting up. Separate upper from lower shell by slipping the blade of a knife between the two. Remove plastron, allowing fins to adhere to the fallen part. Remove entrails and gall sack, being careful not to break the latter. (This is very important.) Throw away the entrails but keep the inside meat which will serve to make the turtle broth. Remove fins as well as the fat surrounding them and the

rest of the shell which is to be cooked apart. The shell and plastron should be broken into large pieces and allowed to soak in water with the fins. The next day the pieces should be thrown into a pot of boiling water for a few moments. It will then be found easy to remove the shell. Add the fins, removing them from the broth after a little while. Cool the whole and then set it to cook, covering it with slightly salted water. When the meat is cooked, it should be separated from the bones and cut in small square pieces and set aside. Put into a pot two beef and two veal shanks. Add the turtle broth, one or two fowl and vegetables. Salt and cook for some hours. Strain through a fine cloth and add the turtle meat cut in squares and cook for a few minutes. Just before serving, add an infusion of turtle herbs, a glass of dry sherry thickened with arrowroot, and the green fat cut in dice. This soup is served thickened or clear. For my part, I prefer it slightly thickened, and for a first-class house, I would not recommend the infusion of turtle herbs, especially if the soup is styled "Real Turtle". I am sure many of my colleagues, after making this will share my opinion that the taste of turtle is pronounced enough without the infusion of the herbs which is always suggestive of mock turtle.

Mock Turtle.

Mock turtle is served like turtle soup, clear or thickened. Take a calf's head which has been well soaked and scalded. Cook in broth with salt, whole pepper and vegetables. When meat is cooked, remove from the fire and put under weight. When cooled, cut in small squares as for the turtle soup. Have ready a fowl, two veal shanks and a ham bone slightly roasted. Add two litres of broth and let cook briskly till liquid is reduced to half the original quantity. Add broth from calf's head and some vegetables and let simmer from one to two hours and proceed as for turtle soups, adding however the infusion of herbs, made up of thyme, bay leaf, marjoram and basilic. Wet with sherry or madeira and let simmer until the liquor is reduced to one-half of the original quantity. Add the mock turtle and the calf's head cut in dice. Some chefs add fowl force-meat.

CREAM SOUPS.

"Du Barry."

Cream of fowl to which has been added several scalded cauliflowers. Proceed as for other fowl creams, adding cauliflowers as a garnish.

Doria Cream of Game.

The same as for Hunter's "purée," adding as a garnish, cucumbers and "Royale de Gibier."

"Royale de Gibier." Two eggs, half a cup of milk, a spoonful of game "purée." Cook in double boiler and cut in dice.

Lobster "Bisque."

Fry in butter, one-half onion, cut in dice, with some carrots, thyme and bay leaf. Add a few lobsters cut in pieces. "Sauter" for a few moments and add a glass of white wine. After a few minutes, add half a litre of good "bouillon." Cook for half an hour. Drain the pieces of lobster which are to be reserved as a garnish. Crush the shell in mortar, adding some rice, which has been cooked with the "bouillon." Mix the whole with half a litre of "consommé" duly seasoned. Strain through a fine cloth. Cream the mixture, adding at the last moment a piece of butter, the size of a nut, and the lobster tails cut in pieces and heated in dry sherry.

Crab "bisque" is made in the same way, by adding thirty crabs, reserving the shells which are to be filled with a light fish force-meat which has been stewed in the "bouillon." "Bisques" may also be made by using fish stock, instead of the "consommé." Clam and oyster "bisques" are made in the same way. Many chefs add in the case of the latter, some good lobster butter which gives to the "bisque" the pink tinge which it should have.

Cream "à la Reine."

Boil together a nice fowl and one pound of veal. After cooling, add half a carrot, half a leek, half a head of celery, a small onion and some cloves. Cover with a clear "bouillon." Make a "roux" by blending together half a pound of butter and a quarter of a pound of flour. After the broth has been allowed to cook for two or three

hours, pour same on the sauce, whipping the latter briskly. Continue cooking for an hour. Pass through sieve, add piece of butter, size of two nuts, and yolks of two eggs beaten up with one cup of cream. Before serving, cut up the wings of the fowl in small regularly cut dice and add to the soup tureen.

Chancellor Cream of Fowl.

The same as for Cream "à la Reine," adding nice cock combs well scalded. "Julienne" of truffles and fowl force-meat.

"Sarah Bernhardt."

Cream of fowl to which is added tapioca, fowl force-meat with crab butter, asparagus tips and "Julienne" of celery.

Soubise Cream.

The same as cream of fowl, adding a "purée" of large Spanish onions, well cooked and creamed. Strain through fine sieve and add to cream. Serve with small dice-shaped "croutons."

Thick Mulligatawny Soup.

Cut up chicken as for "fricassée." Cook in white "consommé." Garnish with onions, celery, carrots, mushrooms and leeks. When chicken is cooked take from the fire, trim and set to one side. Hash up a large onion, fry same in butter, adding a spoonful of flour and half a spoonful of curry powder. Mix with the chicken broth and let cook for an hour. Pass through a fine straining cloth. Add the chicken dice and a handful of rice cooked in water.

Clear Mulligatawny.

The same as the last, but without flour. The vegetables and curry powder are fried in butter and the chicken broth is added: the rice is optional.

Pigeon Soup.

Place in a saucepan a few chopped onions, four pigeons, a little raw ham, a bunch of parsley. Fry in butter on a brisk fire, drain off butter, dredge with flour and cover with "bouillon." When cooked,

drain and bring the soup to a boil. Just before serving, put in the pigeon fillets and some rice as a garnish, adding also a glass of heated sherry.

"Purée" of Broken Peas.

Wash a pound of dry peas, scald and add chopped mixture of carrots, onions and a piece of a raw ham bone, one clove and three litres of "bouillon." When cooked, pound in mortar, press through sieve. Put the "purée" back in the saucepan, thin out sufficiently with "bouillon." Boil, season and finish up with a piece of fresh butter. Serve at the same time, bread "croustons" fried in butter.

"Habitant" Soup.

This is prepared in the same manner, except that Canadian green peas are used. When cooked, treat as for last mentioned soup, without straining. For garnish cut up in large dice a piece of pork which has been cooked with the peas.

Oyster Soup.

Scald a few dozen of oysters. As soon as they boil, skim, and drain through a sieve, keeping the broth. Trim off the oysters, leaving only the fleshy part. Have ready a few litres of fish broth prepared as follows: fillets, back bones and heads of any fish you may have. Add a chopped onion, a carrot, whole pepper and a clove. Add a litre of white wine and boil for half an hour. Add to this liquor a litre of white stock. Strain and thicken with arrowroot. Just before serving, thicken soup with the yolks of three eggs mixed with cream, a little fine butter and the oysters.

"Lamballe" Soup.

Take a pound of dried green peas, soak them in water for some hours. Place on the fire and bring to a boil. Drain and put back into saucepan, adding half a carrot, one onion and a quarter of a pound of bacon. Let the whole cook for from two to two hours and a half. Strain soup first through sieve and then through a fine cloth. Thin out liquor until the proper consistency and add a few spoonfuls of tapioca, cooked separately.

Potage "Petit Duc."

Make a good game broth of different game in season, adding a small piece of ham bone and a quarter of a pound of veal shank. Garnish game broth in the usual way and let it cook for two or three hours. Strain the whole, thicken with two or three small spoonfuls of arrowroot mixed with dry sherry. As a garnish, add game force-meat balls and rice.

Hunter's Game "Purée."

Roast different kinds of game in season, some veal bones and two lbs. of beef shank. When well roasted, cut up the whole, and add such vegetables as onions, celery and carrots. Put chopped meat in soup pot with a glass of sherry and two and a half litres of "bouillon" with some mushroom parings. Cook for three hours. Add to the game broth one-half pound of boiled lentils. Strain the whole through sieve and season, adding a glass of sherry, heated but not boiled, and a small piece of fine butter.

"Stschi" Russian Soup.

This soup is very popular in Russia and is served in the best houses. For ten to fifteen persons, use one cabbage, two onions, two leeks, two lbs. of beef brisket, well scalded, two spoonfuls of sour cream, two each of flour and "consommé." Cut up cabbage into coarse "julienne." Heat in butter and wet with three decilitres of "bouillon." Add the beef brisket, cut up into large dice and cook from an hour to an hour and a half. Chop up onion and parsnips in small dice, adding three or four decilitres of sour cream. Add this mixture to the soup about half an hour before serving. Small buckwheat cakes are served with this.

Neapolitan Soup.

Cook two or three hundred grams of Neapolitan "cannelons" in salted water and mix with a "consommé" to which add two decilitres of tomato "purée." Serve with this, grated parmesan.

Dutch Soup.

One of the most popular dutch soups is the "Kalbspot" which is made up of a mixture of veal brisket cut up into large dice and cooked like

a "bouillon." Add two or three handfuls of rice, a head of lettuce cut up "à la Julienne," and a handful of green peas. When all is cooked, add an egg and cream thickening.

Cocky-Leckie Soup.

To a good chicken broth, add a "Julienne" of leeks, rice and fowl fillets cut up into dice.

Garnishes for some Cream of Chicken Soups.

Seigné.—Tapioca and truffles, "Julienne" of fowl in cream.

Scotch.—"Brunoise" of vegetables.

Mary Stuart.—Little peas and carrots.

Countess.—"Julienne" of lettuce "au beurre."

FISH.

I give hereunder a few recipes for such fish as is most generally used.

Fresh Haddock.

Boiled.—Choose a nice whole haddock, wash well and place in saucepan with two spoonfuls of salt, an onion and the juice of half a lemon. Cover with cold water and set on the fire to boil. When boiling point is reached, put on the back of the stove and let it cook slowly for a few minutes. Serve in a folded napkin on a dish. Garnish dish with very fresh parsley and slices of lemon.

Haddock "Meunière."

Cut up a good haddock into nice fillets. Salt each slice, soak in milk, dredge in flour and fry in a pan containing two spoonfuls of melted butter. Brown on both sides and serve in a deep dish. Pour over the juice of half a lemon, a pinch of chopped parsley and the boiling butter. Garnish edge of dish with slices of lemon.

Portuguese Haddock.

Take a fillet of haddock; salt and pepper on both sides. Chop up a small shallot, a small onion, well washed, and place in pan with a spoonful of

butter. Peel four nice tomatoes which have been dropped in boiling water, and extract juice from same by squeezing. Cut up tomatoes in large pieces. Fry chopped onions in butter, add tomatoes and continue cooking for a few minutes. In the meantime, place fillets in a white earthenware or enameled dish and pour over same the above preparation of onions and tomatoes, covering with bread crumbs and a little butter. Cook from six to eight minutes in a slow oven.

Haddock with White Wine "au vin blanc."

Put into a saucepan, fish back bones and heads as well as the backbone of the haddock, well washed, a little onion, a few sprigs of parsley, a few grains of pepper and a little salt. Cover the whole with three glasses of water and a glass of white wine. Cook for two hours, being careful to skim well. This constitutes the fish stock. Now take the fillet of haddock, or codfish steak, season with salt and pepper, put into a pot and fill up with fish stock, adding the juice of half a lemon. Finish cooking in the oven and dish. Let the liquor boil down to half the quantity. Blend together one spoonful of butter and half a spoonful of flour. Add to the whole with the fish broth. This makes fish "velouté". Strain sauce through a fine muslin or sieve, adding butter, the size of a nut, and a little cream. Dip fish in this sauce and garnish with puff paste "motives."

Fish "Velouté" is the basis of all white sauces served with fish of all kinds.

Haddock "à l'Italienne."

Cook as directed in the foregoing recipe and place in heater. Chop up half an onion, a quarter of a tin of mushrooms and a little slice of thin ham. Heat for a few minutes in butter, add the chopped mushrooms, which have been heated, half a glass of white wine, half heated, two spoonfuls of brown sauce and one of tomato sauce. Cook the whole for fifteen minutes. With the rest of the fish stock, simmered down to three quarters original quantity, a little parsley and the ham cut in small dice. Pour sauce over fish. This sauce should not be too thick, it should be just thick enough to cover the fish.

Boiled Salmon, whole or in slices.

Fresh salmon should be boiled in a special preparation made up as follows : 2 onions and 2 carrots cut in dice, two bay leaves, one of thyme and some whole pepper are put into a pot with five litres of water, one of vinegar and a handful of salt. Let the whole cook slowly for one hour. Strain when required for the fish, which it should cover. For a slice of salmon, portion for 2 persons, 12 to 15 minutes should be allowed. Serve in napkin on dish. Garnish with parsley and lemon. Serve with boiled potatoes.

Salmon Cutlets.

Season slices of cooked salmon and prepare a rich white sauce, adding to same the yolks of two or three eggs. Heat the salmon separately and allow twice as much sauce as salmon. Give it a few turns on the fire and put the whole to cool on a dish. Take a soup spoonful of the preparation and with some flour, shape into a cutlet with the hand, dip in egg and bread crumbs. Thrust a piece of macaroni into the end of the cutlet to imitate a bone, and fry. Serve either on a napkin or on fancy paper after draining carefully.

Salmon Patties.

Mix a little salmon with a good fish "velouté" and fill patties with the mixture and some truffle dices.

Salmon Shells.

Use nice porcelain shells and edge with "purée" of potatoes made without milk and passed through pastry tube. Yolks of two eggs should be added to this "purée" and it should be well seasoned. Take two nice pieces of salmon mixed with a good white sauce (Mornay) to which has been added a little grated cheese, and place this preparation in the middle of the shell, dropping on same a few drops of butter. Brown in the oven to a nice color. This little dish is much appreciated: it is not too heavy for one person, the shells being served individually. It may also be served at a lunch.

Soles.

This fish is rather scarce here. It comes to us from France and England. I give hereunder some ways of treating this delicacy.

"Prince Albert" Sole.

Stew sole in white wine. Add to the fish "velouté" a little lobster butter (as red as possible), and garnish sole lengthwise, alternating slices of lobster and truffle.

All kinds of fish, such as trout, doré, bass, etc., may be prepared according to the foregoing recipes.

Scotch Sole.

Stew sole in white wine. Cover with a good white "velouté," not too thick, and to which has been added a little "Brunoise" of red carrots, celery, parsnips, onions and a few green beans cut up in dice.

Sole "à la Pfordte."

Stew sole after boning same and stuffing with a mousse of truffled shrimps. Serve with Nautua sauce containing a little cheese, and "glace."

This recipe is dedicated to Mr. Franz Pfordte, of the restaurant of the same name, at Hamburg, universally known, and of which I was Chef some years ago.

Fillets of Sole.

Fillets of sole are prepared in the same manner as whole soles, whether stewed, fried, sautés or cooked "au gratin." They also lend themselves to cold treatment, either in jelly, stewed, garnished with salads, etc.

"Joinville" Soles.

Stew in a little white wine, lemon juice and a little butter. When cooked, draw out part of the backbone and let broth boil down. Add two spoonfuls of fish "velouté," and a little lobster butter. Strain through fine cloth and finish with a piece of good butter (size of a nut).

Garnish for "Joinville".—Mushrooms cut in dice, truffles and shrimps.

SOLES OR FILLETS OF SOLES.**Florentine Sole.**

Stew as in the foregoing recipe. Choose a nice long porcelain dish in which lay spinach leaves boiled and then fried in butter with just a suspicion of onion. Lay the cooked soles on top of spinach

and spread with a white sauce containing a little cheese and some of the water in which the sole was boiled and which was allowed to boil down. Brown in the oven and serve on a napkin.

Prince of Wales.

Fillet stewed in mixture of white wine broth and fish stock in equal parts. At the same time cook a fresh tomato cut up into small pieces and a few chopped shallots. Season with salt and pepper. When cooked withdraw fillets, placing them on dish on which they are to be served. Let broth boil down to half and add a spoonful of fish "velouté." Dip fillets in this sauce and, as a garnish, spread with a "Julienne" of truffles and celery.

This recipe may serve for the fillets of any white fish or for the same cooked whole.

Flounders, Fillets or Whole, "Monaco or Monégasque."

Stew in a mixture of white wine and fish broth stock in equal parts. When cooked, place on dish and let broth boil down to one half original quantity. To the latter add two spoonfuls of fish "velouté," one of Dutch sauce and two of lobster butter. Season to taste and spread on fish. For garnish, use slices of truffles and lobster, arranged alternately.

Lobster Butter :—Pound lobster shells with a little butter. Place in saucepan with a little water and bring to a boil. Take from fire and strail through a cloth. Put on ice. Keeps very well.

Stuffed Cod's Head.

The hollow of the head is filled with an English stuffing of veal. When stuffed, place on buttered dish. Add a little white wine and two spoonfuls of fish stock. Season and put in oven. Just before fish is cooked, dredge with bread crumbs. Serve with egg or oyster sauce.

Veal Stuffing—One lb. of chopped beef kidney suet, add as much bread soaked in milk, salt, pepper, nutmeg, and chopped parsley. Mix the whole with three eggs.

Turbot.

Put into turbot pot to boil whole. Cover with cold water, adding two handfuls of salt, and keep

on a brisk fire. After boiling point is reached, let simmer, allowing from twenty to twenty-five minutes for a small turbot. When cooked, drain and serve on napkin, garnishing dish with fresh parsley and lemon. Serve with white, lobster or "Hollandaise" (Dutch) sauce or drawn butter, and boiled potatoes, cooked separately.

Turbot may be broiled in fillets with the different sauces, or "au gratin," etc., etc.

Lake Trout.

Lake trout is generally served boiled or broiled. River trout is excellent if boiled immediately on being taken from the water. It is delicious cooked "à la Meunière," fried, or cold in jelly.

"American" Lobster.

Cut up a live lobster, extracting green parts and setting same to one side. Season with pepper and salt and "sautez" in equal quantities of butter and oil. Drain off the oil and wet with white wine, a glass of brandy, crushed tomatoes and chopped onions. Add half a clove of garlic and a little meat glaze and cover with fish stock, containing two spoonfuls of Spanish sauce. When cooked, take up the pieces and place in deep dish. Season and at the last moment, add the green part mixed with butter the size of an egg and the same quantity of flour. Thicken sauce, adding tarragon lemon juice and chopped parsley. In Europe, creole rice, cooked separately, is always served with this dish. This, to my mind, is excellent and is easily mixed with the sauce which is delicious in this way.

"Chimay" Lobster.

When cooked, split in two. Remove flesh from bones, cut into scallops and "sautez" in butter, adding a few spoonfuls of "Mornay" sauce, lobster butter and season to taste. Fill shells with this preparation and crisp in oven. Place a few truffle leaves on top.

Lobster "Beaugency." is done the same way as "Chimay" Lobster.

"Lapérouse" Lobster.

The same as "American," but creamed. This recipe comes from the Lapérouse restaurant, Quai des Grands-Augustins, one of the oldest and best in Paris.

OYSTERS.

English Oysters.

These are oysters on the half shell. Open only at the last moment and serve on a deep plate, filled with crushed ice.

Tartary Oysters.

Wash and dry oyster shells. In the bottom of each, place a little water cress and on top of this a few stewed oysters. Cover with a spoonful of Tartary sauce.

Oysters in "Soufflé" Moulds.

Set to one side a dozen of scalded and trimmed oysters. On the other hand, take two spoonfuls of Bechamel sauce, adding to same the oyster broth boiled down. Boil together, thickening with yolks of two eggs. Take from the fire as soon as it boils, season well, pepper and salt. Add the oysters. Beat up the whites of the eggs very stiff. Fill up the moulds or the larger mould in which "soufflé" is to be served. This dainty is greatly appreciated at restaurants.

Scalloped Oysters on Shell.

Open oysters, placing them on a pan which may be put in the oven or under the salamander. Mix together a spoonful of bread crumbs, a spoonful of grated Parmesan cheese, a touch of Cayenne. Cover each oyster with this preparation, adding a few drops of melted butter and place in oven. When nicely browned, serve on dish covered with a napkin or fancy paper. Generally served with drawn butter sauce.

Deep Dish Scallops.

Scald and trim a few dozen of oysters. Butter a deep pie dish. With the oyster broth, make a light sauce, using no thickening. Season well and cream slightly. On the other hand, mix together a spoonful of bread crumbs and half a spoonful of grated Parmesan. Pour into the bottom of the dish a little prepared sauce and on top of same, a layer of oysters; then a layer of bread crumbs and cheese, filling up the dish in the same order. Add a little butter. Cook to a nice brown color, in the oven and serve.

Soft Shell Crabs.

These are in season in April and May. The best way to serve them is fried. They may be served simply or else soaked in a frying batter and served on toast with fried parsley and any of the following sauces :

Devilled.—Simply fried and served with devilled sauce.

Colbert.—Fried simply, after dipping in bread crumbs and served with "Colbert" sauce.

Fried.—Fry and place on toast with Tartary sauce or tomatoes, according to taste.

Orly.—Dip in frying batter, fry and serve with tomato sauce.

CLAMS.

Clams may be prepared in the same manner as oysters and are made up in stews, cooked in shells, "croquettes," but for the most part are eaten raw. For stews, wash well and cook in a glass of white wine and sweet herbs. Keep the shell for garnishing and proceed according to the well-known rules.

BEEF.

I will not go into the well-known description of this meat. I will simply give a few varied recipes which may be easily followed.

Large Piece of Beef.

To roast well is within the reach of every one, yet careful attention and the knowledge of certain rules are absolutely necessary. The first thing to be taken into account is the length of time which has elapsed since beef was killed, as the longer this time, the quicker does the heat penetrate the beef. Let white meat be cooked more rare. Put into a very hot oven so that surface may sear well and take a nice color, and then cook with moderate heat. When well seared, the juice does not escape. Baste well. When cooked, remove the roast from pan and make gravy as follows :

Roast Beef Gravy.

Simmer in a saucepan some beef bones, veal, carrots, onions, thyme and bay leaf. When colored well draw off the fat, wet with water, boil and skim frequently. Put saucepan on the back of the fire and let contents cook slowly for four to five hours. Strain through cloth so as to make quite clear and put to one side. This may be used as stock for sheep, fowl or veal gravy. If necessary to economize and there are not enough of raw bones, one may always use the bones taken from roasts and finish up in the same manner.

Little Tenderloin Steak.

This is generally "sauté-ed" and not broiled, as the pan in which it is cooked is generally used for the gravy.

"Rossini" Tenderloin.

"Sautéz" and place on bread "crouton" fried in butter, and lay on top of a slice of "foie gras" dredged with flour and sauté-ed briskly. Add a "Périgueux" sauce.

"Meyerbeer" Tenderloin.

The same as in the foregoing, replacing "foie gras" by half a sauté-ed mutton kidney. "Périgueux" sauce.

"Niçoise" Tenderloin.

Prepared in the same manner. When cooked and ready, add a little chopped onion fried in butter and half a small fresh tomato peeled and cut in small pieces. Thicken with a spoonful of "Espagnole," a suspicion of butter and sweet herbs.

Tenderloin "Judic."

"Sautéz", place on a "crouton" spread with braised lettuce and sliced tongue.

"Chéron" Tenderloin.

"Sautéz" and place on bread "crouton", fried in butter.

Garnish.—Artichoke bottoms garnished with "Béarnaise" tomato sauce and little peas.

Frascati Garnish.—Scallops of “foie gras” sautéed in butter and asparagus tips. Serve in puff paste tartlets with sautéed mushrooms and truffles. This garnish may be used with large roasts of veal or mutton, as well as for big game and light entrées, such as chicken, sweetbreads, etc.

Sliced Fillets of Beef. (Emince.)

Cut up fillet in slices, “sautez” briskly and add garnish as ordered.

Hunter’s Fillet.

“Sautez” fillet: this done, put into the pan half a shallot chopped up, and two fresh mushrooms chopped fine. Add half a glass of white wine, two or three spoonfuls of sauce “Espagnole” (thick brown sauce) and tomatoes. Cook briskly and pour over fillet.

Portuguese fillet.—This is simply prepared with crushed tomatoes.

Poivrade.—“Poivrade” Sauce.

Meiba Tenderloin.

“Sauter” the tenderloin and garnish with tomatoes stuffed with a salpicon of fowl, truffles and mushrooms. Thicken with “velouté” and brown in the oven, add Port Wine sauce.

Tenderloin “à la Rachel.”

Tenderloin is placed on bread “crouton” and on top of same is placed an artichoke bottom filled with beef marrow. Serve with “Bordelaise” sauce. The marrow should be cut in slices, put into cold water and be brought to a boil.

Sirloin steak may be prepared in the same manner.

Large Piece of Mutton.

Like beef, mutton should not be used for some time after killing. The time required for cooking varies with the size of the joint. For a joint of eight lbs. allow from one hour to one hour and twenty minutes. For a saddle of four or five lbs. allow from 35 to 45 minutes. For a rack, twenty to twenty-five minutes.

Mutton or Lamb.

Cutlets “à la Maintenon.”—Broil cutlets, drain and let cool. Spread one side only with a layer

of "Maintenon" preparation (that is a "purée" of onions thickened with the yolk of an egg and a little cream and cheese). Brown in oven and serve with a "ragout" of truffles cooked with Madeira. Garnish with French peas if you have any truffles.

Mutton Cutlets "à la Villageoise."

Broil cutlets as in foregoing recipe. Spread one side with a brown "purée" of onions and finish as above. Garnish is roas tsausages cut in pieces, mushrooms, little carrots and mixed with a little "Espagnole" sauce.

Cuba Cutlets :—"Sautés-ed" chopped spinach cooked, add little onions passed in butter, few slices of raw ham, "sautéz" the cutlets at last moment, served in "casserole". Spinach on the bottom, the cutlets over, between each cutlets one slice of ham "sauté," a little gravy over and serve.

Cutlets "à la Reforme."

Dredge in English style, "sautéz" in butter, form into crown shape and garnish with a "Julienne" of white of egg, pickles and tongue. Serve with a pepper sauce (poivrade) mixed with a little gooseberry jelly.

Mutton Cutlets "à la Verdi."

"Sautéz" the cutlets and take an equal quantity of foie gras. Place the latter on the meat. Pour over a spoonful of onion sauce. Thicken with yolk of egg and brown in oven. Pour over a little Madeira and serve with separate sauce.

Mutton Kidneys "au Gratin."

Cut kidneys in two and "sautéz" briskly. Take a little force-meat, mix with two or three spoonfuls of chopped mushrooms and one of good brown sauce "Espagnole," and place on a dish large enough to hold the desired number of kidneys. Place kidneys on top of force-meat and cover with a good brown sauce and a good supply of tomatoes. Brown briskly in the oven.

"Emincés". (Warm-overs.)

These consist of meat already cooked and reheated with wine, either white or red, or "bouillon." They may be made of lamb, mutton, fowl, beef, etc., etc., and they make a well relished dish for

lunch. Care and attention must be brought to the preparation of such a dish. Hereunder will be found recipes for emincés of lamb, mutton and beef.

"Emincé Bordelaise."

Heat meat with red wine, but do not boil. Serve on oval dish. Garnish with slices of stewed marrow and pour over a Bordelaise sauce.

Mexican "Emincé."

Heat meat with white wine and cut up "à la Julienne" some onion, celery, green pepper and tomatoes. Fry onions and celery, add green pepper and a few minutes later the tomatoes. Season to taste and add a spoonful of brown sauce. Pour sauce over "emincé".

Creole "Emincé."

Heat meat with white wine, without boiling same. Make a good creole sauce and pour over "emincé" just before serving.

Kidneys Sautés-ed "à la Turbigio."

When cut in very thin slices, "sauter" in hot butter. Wet with Madeira and a good spoonful of brown sauce. Garnish with little sausages and mushroom heads.

Kidneys Sautés-ed à la Bonne Femme.

Scallop kidneys and season with salt, pepper and a little paprika. Add a little bacon cut up in dice. Drain. Add to pan a glass of white wine and two spoonfuls of good brown sauce (Espagnole). Let this boil down and add juice of one lemon. Now add kidneys. Butter slightly and put in very hot dish.

Tyrol Mutton Kidneys.

Fry after splitting in two. Lay on top of fried tomatoes. Garnish with onion rings fried in butter and pour tomato sauce around the whole.

The different garnishes indicated for any of the dishes in this chapter, may be used for all kinds of meat dishes, sweetbreads, noisettes, scallops, etc.

Curry of Lamb, Mutton or Veal.

This dish of Indian origin does not call for any very special treatment. I saw it prepared by an Indian cook at Nice. One must really be a native of such countries as India to appreciate

this dish. For my part, I have always, and everywhere I have been, followed the following recipe :

For from ten to fifteen persons, bone four lbs. of veal and cut into regular sized pieces. Put to melt in a saucepan, two spoonfuls of butter, 150 grams of chopped onions, 150 grams of chopped lean ham and two sweet apples, peeled and cut up into small dice. When these ingredients are melted, add meat and garnish with two bay leaves, broken up, a little bread and a suspicion of garlic (cut up). Dredge with five large spoonfuls of curry powder, salt and stir. Add four tomatoes peeled and crushed, four decilitres of cocoanut milk. Cook for three quarters of an hour; ten minutes before serving, add half a litre of thick cream and the juice of two lemons. Serve with rice cooked in Indian style.

Lamb "Sauté" or Ragout.

The difference between a sauté and a ragout is that, in the case of a sauté, a thickened sauce is added, while a ragout is dredged with sauce.

Mutton Ragout.

For ten to fifteen persons select from five to six lbs. of brisket and shoulder, 2 lbs. of potatoes, $\frac{1}{2}$ lb. of onions, $\frac{1}{5}$ lb. of lard, $\frac{1}{5}$ lb. of flour, 2 litres of white stock, 2 carrots, cloved onions, garlic, salt and pepper. Heat butter, add meat and vegetables cut up in large dice. When nicely browned, drain off fat and dredge with flour. Brown nicely and add garlic. Wet immediately with white stock, add sweet herbs and continue cooking for at least an hour. Meanwhile scald onions and fry in pan to gloss. Drain ragout, each piece separately, and spread over with the stock. Give a turn in pan, add potatoes, onions and a little good tomato "purée", so as to cover the whole. Put back on fire, cooking from twenty-five to thirty-five minutes. Carrots may also be added as a garnish.

This dish, as may be seen from the foregoing, is very simple, but it is absolutely necessary that it be prepared with great care.

Veal Cutlets "à la Milanaise."

Dredge very thin cutlets with bread crumbs and "sautéz" in butter. Use as a garnish, spaghetti,

mixed with a "Julienne" of tongue, truffles, mushrooms and a good spoonful of tomato sauce.

Cutlets "à l'Espagnole."

"Sauter" cutlets in butter, without breaded. When cooked, garnish with rings of cooked onions and stuffed green peppers. Serve separately a dish of "Espagnole" sauce.

Provincial Cutlets.

Fry slowly in butter. When cooked, brown half an onion chopped up fine, add to same two tomatoes peeled and cut in halves. Let simmer down to half the original quantity and add a garlic tip and a little sweet herbs. Season to taste, add butter size of a nut, and pour over cutlet.

Veal Kidneys.

See chapter on mutton kidneys. Veal kidneys are prepared in the same manner.

Veal's Head "à la Parisienne."

Prepare in plain style. Place on napkin, surround with vegetables in season, and serve with a separate "vinaigrette" sauce.

Fried Veal's Head.

Dredge with white bread crumbs. Serve separately with this a tomato or Tartary sauce. Garnish both sides of dish with fried parsley and a lemon.

Calf's Head "à la Tortue."

Brown sauce to which has been added an infusion of Madeira, boiled down, and seasoned with thyme, bay leaf and crushed whole pepper. Simmer until reduced to half the quantity. Strain through fine cloth necessary amount of brown sauce and season to taste. Garnish head with some nice mushrooms, a few truffles, force-meat half-boiled eggs and pickles. Pour over sauce. Garnish dish with nice "croutons" fried in butter, eggs and a slice of the brain, which has been heated separately.

Calf's Brains.

"Au beurre noir." (Black butter style.)—When cooked, cut in two, season with pepper and salt. Roll in flour and "sauter" briskly on both sides until a nice light brown shade. After cooking for eight

to ten minutes, place brain on serving dish. Put a piece of butter, the size of a nut, in the pan. Add lemon juice and sweet herbs to brain. Just before serving, add the black butter. Garnish dish with thin slices of lemon. This is a light dish for lunch.

Calf's Brains "à la Milanaise."

When cooked, roll in flour and then dip in egg and bread crumbs. Cook slowly to a nice color. Place on dish and garnish with a "Milanaise" dressing. Serve with a dish of tomato sauce. "Milanaise" dressing consists of spaghetti cut up and mixed with tomato sauce, a "julienne" of truffles, mushrooms and tongue.

Calf's Brains "au Gratin."

Cook according to rule and drain on a napkin. Spread the bottom of an earthenware dish with a little "gratin" sauce, that is a well thickened "Duxelle", and lay the brain on same, pouring sauce over it. Add bread crumbs and brown in the oven. Lamb and mutton brains are prepared in the same manner.

"Projasky" Cutlets.

Chop up 200 grams of veal fillet, carefully removing all muscles and nerves, 100 grams of fowl meat and 100 grams of fillet of pork. Mix the whole, season well and add a good sized piece of fresh butter and two glasses of cream. Form cutlets of this mixture, "sautant-ing" them in butter and arranging them in a crown design. Fill in the interior with a "macedoine" of vegetables thickened with cream. Serve with a good Madeira or "Périgueux" sauce.

PORK.

Madeira Ham.

Cook ham, remove upper skin and let it smother with Madeira in a roasting pan or saucepan. Serve with sauce of the same name to which has been added some of the ham broth, boiled down. Garnish with any of the following : spinach, "purée" of potatoes, "purée" of peas, chestnuts, etc.

Crusted Ham.

When cooked, remove skin and smother in Madeira. Cover with ordinary paste. Dust off with yolk of egg and put in oven. Serve with Madeira sauce, using any of the above mentioned garnishes.

Foam of Ham (Mousse), "au Porto."

Chop up and pound a piece of ham with the whites of eggs, a little "bouillon" and half a glass of port. Strain through a fine sieve. Beat up in a dish surrounded with broken ice, adding some thick cream and whipped whites of eggs. Fill mould (size varying with number of guests) to half depth or a little more. Butter mould thickly. Cook in double boiler on a slow fire, allowing forty to forty-five minutes for a mould for ten to fifteen persons. Remove from mould and serve with a good brown sauce flavored with port, or a "Périgueux" sauce.

Fried Pig's Feet.

When cooked, dredge in bread crumbs and sprinkle with butter. Serve with a good sauce.

Pork Cutlets.

May be prepared in the same manner as veal cutlets and served with the same or similar garnishes.

"Charcutière" Cutlets.

"Sauter" to a nice color. Add to pan half a glass of white wine and a spoonful of brown sauce, also half a spoonful of mustard and sliced pickles. Pour this sauce over cutlets.

"Milanaise" Cutlets.

Same as for veal rib.

American Stuffed Suckling.

Stuff with sausage meat, sage and sweet herbs. Sew up stomach, lard and cook in the oven or on the spit. When cooked, sprinkle with flour and put back on fire so as to make skin crusty. May be eaten hot or cold.

EGGS.

Everyone knows how necessary eggs are for dainty and delicious cooking. In cream soups, in sauces, everywhere the egg is in demand. It contains nutritive qualities which make it an incomparable article of food. Cooked in two or three minutes and served with toast, the egg is the delight of the child which it strengthens and of the old whose wavering vigor it sustains.

I give hereunder a few recipes for omelets, poached eggs, scrambled eggs and eggs served in egg dishes. Special methods are in vogue in every kitchen and every day brings innovations.

Plain Omelet.

3 eggs beaten up with a pinch of salt and pepper. Pour into a pan used solely for that purpose, and containing melted butter. Always keep omelets foamy.

Omelet "à la Reine."

Stuff omelet, that is before folding over, fill with a piece of creamed white of fowl. Pour around omelet a "Suprême" sauce.

Hungary Omelet.

Season eggs with a pinch of pepper. Bind with a spoonful of tomatoes melted in butter, a little chopped onion also fried in butter, and stuff omelet.

Rustic Omelet.

Add to beaten eggs, a little parsley, chive and chopped chervil. On the other hand, prepare thin bacon, cut up in dice and "sauté-ed" with potatoes. When cooked, pour into pan in which bacon and potatoes have cooked, the beaten eggs. Keep omelet flat.

Portuguese Omelet.

Beat up eggs and have ready a peeled tomato, "sauté-ed" in butter. Stuff omelet with same, surrounding with tomato sauce. Make an incision and pour in the rest of the tomatoes.

Poached Eggs.

Vanderbildt.—Poached, on toast. Have a good white sauce ready, add some oysters and cover the eggs with this preparation. Slices of truffles over each egg.

Grand Hotel.—Poach, place on toast and add to egg a nice slice of truffle. Pour over a “Mornay” sauce and brown in oven.

Neapolitan.—Poach, place on toast and sauce with a delicious tomato sauce. Add butter.

Victoria.—Poach on toast. Sauce with a “Nantua” sauce, containing a salpicon of truffle, lobster and mushrooms.

Princess.—Poach on toast. Serve with a good cream sauce and garnish with asparagus tips.

“Cocotte” Eggs (Eggs served in egg dish).

A la Reine.—Butter an egg dish slightly and pour into sauce a little cooked “purée” of chicken. Break egg on top of this and cover with cream. Place dish in a pan on the fire with a little boiling water, and then cool for two or three minutes. Dress and serve.

A la Crème.—Same method as the foregoing, except that cream is used for the bottom of the dish, the egg is laid on top of same in the same manner and covered with cream. Salt after cooking.

St. Hubert.—Prepare a “purée” of cooked game rather light. Put a spoonful of same in the bottom of dish. Break egg and cook. Before serving, edge egg with game sauce.

Chivry.—Prepare a “purée” of artichokes and put a spoonful of same in the bottom of the egg dish. Break egg over this, cover with cream and cook. Before serving, place a slice of jellied truffle on the egg.

Scrambled Eggs.

Scrambled eggs are very much appreciated for lunch.

Portuguese.—Scramble well and finish with a spoonful of cream and a piece of extra fine

butter, size of a nut. Peel some nice tomatoes, cut up, "sautéz" in butter together with nice "croutons." Place eggs in a nice dish and garnish with alternate mounds of tomatoes and "croutons."

Argenteuil.—Scramble. Garnish with asparagus tips, one-half of which should be mixed with the eggs and the other used as a garnish.

Hunter.—Scramble, and, as a garnish, use fresh mushrooms sautéed in butter and a little edging of thick brown sauce.

Cinderella.—Select and cook even sized potatoes to form a sabot. Gouge out and let dry. Fill with scrambled eggs and lay on each a slice of truffle. Arrange in the shape of a crown on a long or round dish covered with a napkin or fancy paper.

Sweet Herbs.—Scramble half a dozen of eggs, adding a good spoonful of sweet herbs well washed and cut up. Fry some nice "croutons," cutting them up into desired shape and garnish edge of dish with same.

ENTREES.

Chicken.—I give hereunder a few recipes for chicken as an "entrée." Chickens for these may be cooked whole or cut up as for a "sauté." Use same garnish for each.

Princess.—A good creamy sauce of "velouté." Garnish with tips of asparagus and "croutons."

Prince Albert.—White Toulouse sauce. Nice garnish of fresh vegetables, placed around in little mounds.

Espagnole.—Cut in pieces, dredge in bread crumbs and fry. Lay on a layer of fried tomatoes. Serve separately a tomato sauce.

Maryland Chicken.

Select a nice chicken. Wash carefully and season with pepper and salt. Dip in flour, beaten egg and bread crumbs. Have ready indian corn fritters, potato "croquettes" shaped into form of pears, and some cooked slices of bacon. Cook

chicken in clarified butter. Put some good cream sauce in the bottom of the dish. Place chicken on top and surround with garnish. 'Send to table at the same time a dish of cream sauce. Put chicken legs in cutlet frills.

Cardinal.—With a white sauce, garnished with crabs, mushrooms, "croutons" and an edging of lobster butter.

Montmorency.—With a white sauce garnished with rice, in little timbals, mushrooms, sliced truffles and force-meat balls.

Mascotte.—With brown sauce. Cut up chicken and "sautez." Garnish with small potatoes, onions and carrots.

Half Mourning.—White sauce, sown with a "Julienne" of fine truffles, smothered in butter.

Alexandra.—White sauce containing "purée" of onions and well whitened with cream, garnished with asparagus tips and truffles.

Scotch Style.—"Sautez," cut in pieces. White sauce with a few vegetables cut in dice and sliced tongue.

Supreme and Fillets of Chicken.

Rossini.—"Sautez" a crust of bread of similar shape to that of the fillet which should also be sautéed to a nice brown shade. Serve with a "Périgueux" sauce and slices of "foie gras."

Regina.—Cook as in the foregoing. Add to pan some madeira, a spoonful of "Espagnole" sauce, and two of "Béarnaise. This makes a sauce suitable to cover the fillet. Garnish each fillet with a row of truffles cut in very thin slices. Smother in butter and arrange on dish in the shape of a crown.

Sweetbreads (Entrée).

Sweetbreads should always be well drained, scalded and pressed. Pierce slightly and cook according to different methods :

Newburg Sweetbread.—Stewed white and then cut into regular sized pieces. Fry briskly in butter and add a spoonful of sherry. Let simmer down to one half original quantity and add half a cup of thick cream. Let this

mixture simmer down to three quarters. Prepare yolks of four eggs, one cup of cream, thin with sherry and bind the whole. Be careful to add butter, the size of a nut. Serve in chafing dish.

Soubise.—Braised white. Dress on fried "croutons." Have ready a good thickened Soubise cream "purée." Cover sweetbreads with same and garnish with little peas. Brown the sweetbreads in the oven before putting the garnish.

Crécy.—Braised brown. Spread on "crouton" and garnish with a "purée" of new carrots. Edge dish with brown sauce.

Parmentier.—Braised brown. Lay on bread "crouton" and garnish with little "rissolées" potatoes (that is boiled, then fried and drained) and bacon cut in small dice.

Florentine.—Braised white. Place on a layer of sauté-ed spinach in a special "gratin" dish. Cover with "Mornay" and brown in oven.

Brochette (skewer).—When scalded, cut in pieces of regular size, place on skewer, introducing a little slice of bacon and broiled (not fried). Serve on toast with tomato or "Périgueux" sauce.

Meunière.—When scalded, dredge lightly with flour and "sautéz". Place on toast, add a little lemon juice and just before serving, add some good butter, the size of a small nut.

Bourgeoise.—Braised brown. Place in pan, surround with garnish of little peas, fried onions, little carrots and "rissolées" potatoes. Pour over whole the sweetbread broth and serve.

Muscovite Garnish.

"Rissolées" potatoes, stuffed cucumbers "à la Duxelle", stewed lettuce interspersed with bread "croutons" fried in butter and glossed carrots.

LUNCHEON MENUS FOR SMALL PARTIES.

1

"COCOTTE" EGGS "A LA REINE."
 "NOISETTES D'AGNEAU AUX PETITS POIS."
 FRIED CHICKEN WITH BACON.
 SCHNEIDER POTATOES.
 JUBILEE CHERRIES.

2

"CONSOMME" OF JELLIED CHICKEN.
 "PROJASKY" CUTLETS.
 SURPRISE POTATOES.
 VANILLA "SOUFFLEE" OMELET.

3

"FILET DE FLONDRE, FLORENTINE."
 "TOURNEDOS CHERON" TENDERLOIN.
 "POMMES PARISIENNE."
 SPINACH "A LA CREME."
 "SOUFFLE ROTHSCHIL."

4

"CINDERELLA" SCRAMBLED EGGS.
 FILLET OF CHICKEN "REGINA."
 LITTLE PEAS, "POMMES NOISETTES."
 APPLE "MERINGUE."

MENUS FOR DINNER

1

"SOUPE HOLLANDAISE."
 SALMON CUTLETS—LOBSTER SAUCE.
 "POMMES NATURE."
 "SUPREME" OF "POULET ROSSINI."
 PILAW WITH "GREEN PEPPER."
 ROAST WOODCOCK.
 "SALADE DELICES."
 "PECHES FLAMBEES."

2

"POTAGE PETIT DUC."
 FILLET OF SOLE PRINCE OF WALES.
 SWEETBREADS "CRECY."
 "POMMES JULIENNE"
 "COEUR DE FILET DE BOEUF."
 LETTUCE SALAD.
 "BOMBE MARIE-LOUISE."
 "FRIANDISES" FANCY CAKES.

3

(For twelve or fourteen persons.)
 CREAM OF CHICKEN "A LA REINE."
 BOILED HADDOCK.—LOBSTER SAUCE.
 "POMMES NATURE."
 SADDLE OF LAMB "PARISIENNE."
 "CELERI BRAISE A LA MOELLE."
 ROAST CHICKEN.—BACON.
 "LOUISETTE" SALAD.
 "MELBA" PEACHES. PASTRY.

(For twelve and fourteen persons.)

POTAGE "DUBARRY."

"FLONDER MONACO."

"SUPREME" OF CHICKEN "CHASSEUR."

FRENCH PEAS.

ROAST WOODCOOK ON "CANAPE."

RACHEL SALAD.

POTATO CHIPS.

SURPRISE OMELET "SOUFFLEE."

(For ten to twelve persons).

POTAGE "LAMBALLE."

"SOLES AU VIN BLANC."

LAMB CUTLETS AU "PROVENCAL."

SPINACH "AUX FLEURONS."

ROAST PIGEONS.

"ROSA BONHEUR" SALAD.

PINEAPPLE CHARLOTTE.

(For twenty-five to thirty persons).

CHANCELLOR "CONSOMME" OF FOWL.

"DORIA" CREAM OF GAME.

TURBOT "OSTENDAISE."

MUSCOVITE QUARTER OF VENISON.

"FRASCATI" FILLET OF LAMB.

"CHAUD-FROID DE MAUVETTES."

"GRATIN NAPOLITAIN."

TRUFFLED FOWL.

ENDIVE SALAD.

CELERY WITH MARROW.

"SUPREME" OF FRUITS, VANILLA.

"OLGA" ICE.

40

7

LITTLE NECK CLAMS.

"CONSOMME PRINCESSE."

OLIVES, RADISHES, SALTED NUTS.

BROOK TROUT. VINCENT SAUCE.

CUCUMBER SALAD.

"LAPEROUSSE" LOBSTER.

ASPARAGUS, SAUCE "MOUSSELINE."

ROAST "POUSSINS EN CASSEROLE."

LETTUCE AND TOMATO SALAD.

"NESSELRODE" ICE CREAM. DISH OF PASTRY.

SAVORIES.

8

COCKIE-LECKIE.

"CHIMAY" LOBSTER.

SAUTE-ED CHICKEN "A LA CHATELAINE."

"PETITS POIS A L'ANGLAISE."

ROAST LEG OF MUTTON.

"SALADE BELGE."

RIBBONED CHARLOTTE.

9

POTAGE "STSCHI."

BOILED SALMON, SAUCE "MOUSSELINE."

"POMMES NATURE."

"RACHEL" TENDERLOIN.

ENDIVES "AU JUS."

ROAST SADDLE OF LAMB.

MINT SAUCE.

CHOCOLATE "SOUFFLE."

DINNER.

HORS D'OEUVRE.

"CREME MARIE STUART."

PORTUGUESE HADDOCK.

CRUSTED HAM, MADEIRA SAUCE.

SPINACH "AUX FLEURONS."

ROAST CAPON WITH BACON, BREAD SAUCE.

"GAULOISE" SALAD.

RUM PLUM-PUDDING.

CLAMS.

"BISQUE" OF LOBSTER.

"CONSOMME FAVORI."

RADISHES.

CELERY.

OLIVES.

BROILED WHITE FISH, WITH "MAITRE D'HOTEL."

SPRING LAMB CHOPS, WITH NEW PEAS.

BRAISED SWEETBREADS "A LA SOUBISE."

BAKED, MASHED POTATOES.

ASPARAGUS TIPS IN CREAM.

ENGLISH SNIPE WITH CRESS.

"GOBLIN" SALAD.

"SANTIAGO" ICE PUDDING.

FANCY CAKES.

SUPPER FOR BALL.

"Hors-d'oeuvre" served on plates.

"CONSOMME" OF FOWL.

"SUPREME" OF CHICKEN.

TENDERLOIN OF BEEF WITH FRESH MUSHROOMS.

"CHESSEX" POTATOES.

ROMAN PUNCH.

ROAST QUAILS.

POTATO CHIPS.

LOBSTER SALAD.

"MAYONNAISE."

ICE CREAM IN MOULDS.

FANCY CAKES.

FRUITS.

CHEESE.

"CONSOMME" DOUBLE OF FOWL, HOT OR COLD.

SCALLOPED OYSTERS ON SHELL.

FILLET OF BEEF "JUDIC."

SURPRISE POTATOES.

BROILED PIGEONS.

ASSORTED ICES.

PASTRY.

DEVILED HAM ON TOAST.

LARDER

Jelly.

Brown slightly veal and chicken bones and calf's feet. Drain off fat and cover with water. Add to this "bouillon," carrots, celery, cloved onions, thyme and bay leaf. Salt slightly and cook for four or five hours. Strain through cloth. After straining, clear. Chop up lean of beef, mix with a glass of madeira, the whites of five eggs, lightly beaten and a little whole pepper. Before it reaches the boiling point, add sufficient gelatine, well soaked in water, according to the consistency of the stock. Proceed in the same manner for fish jelly. Keep meat jellies a little stiff. For aspics and foams, it should be rather soft.

COLD EGGS.

Poached Eggs "à l'Estragon."

Poach and trim. Put in the bottom of the egg dish a little tarragon jelly. When jelly has set, decorate with scalded tarragon leaves. Place egg on top and cover with jelly. Serve in or out of mould according to taste.

Virginia Poached Eggs.

Poach eggs and add a "suprême" jelly sauce stiffened with a good firm jelly. Decorate egg with truffles and ham. Gloss over with jelly and lay on "croutons" around a nice "mousse" (foam) of Virginia ham. If individual servings are desired, serve with each egg a little ham "mousse" moulded in small moulds. If for buffet or a party of several guests, place a nice foam in centre of dish or stand and surround with the eggs. Garnish dish with parsley or jelly according to taste.

"Romanoff" Eggs.

Cover eggs with a stiff "mayonnaise." Put a little jelly in bottom of egg dish. When firm, add a spoonful of "Romanoff" caviare and place egg on top. Pour jelly all around. When cold, turn from mould on to a "crouton" the same shape as the egg dish and serve.

Cold Russian Salmon.

Place cooked salmon on "tampon." Trace a square on the upper side of the fish and remove

skin from the part thus traced; decorate with truffles and gloss with jelly. Garnish with Russian salad in mounds, and jelly. Serve a "mayonnaise" sauce apart.

Cold Salmon "à la Parisienne."

When cooked and cooled, remove skin from one side and decorate with truffles and gloss with jelly. Dress on a support, having the same shape as the salmon and rather high. Garnish with "Hatelet," a crab at each end, truffles and lettuce hearts. Trim edge of dish with scallops of lobster, covered with a rather stiff "mayonnaise" and decorate top with truffle "motives," white of egg, etc. Between each scallop, place a hard boiled egg, cut in half, half a heart of lettuce and an artichoke bottom filled with salad of vegetables.

Aspics "de Foie Gras."

Cut up "foie gras" into scallops of regular size and decorate each with a nice slice of dark truffle, dipped in jelly and kept cool. Fill interior of mould with jelly. When firm, decorate with truffles and whites of eggs. Place scallop astride in the mould, the side garnished with truffles, on the exterior. Fill mould gradually with jelly. Put on ice and turn from mould on dish or stand garnished to taste.

Foam (Mousse) of "Foie Gras au Porto."

Pound the "foie gras", season well and pass through fine sieve. Put in earthenware dish and work with wooden spoon, adding Porto, fine champagne, a spoonful of jelly and brown sauce. Add a quantity of whipped cream, equal to one-third of the mixture, and fill jelly lined mould. Set in cold place and turn out at the last moment.

Ham "Mousse."

Prepare a cooked ham, removing all fat and sinews. Hash up fine and add a spoonful of "Béchamel" sauce and a little extract of ham. Season, strain through a fine sieve. Beat up, introducing a little reduced jelly and whipped cream. Finish in the same manner as the other "mousses."

Game "Mousse."

Proceed in the same manner, adding a little "foie gras" and a few spoonfuls of game stock.

**Stuffings and Preparations for jellied dishes
(terrines) and force-meat balls
and patties.**

Sausage Meat.

This stuffing is made with pork. It is made up of two parts of lean and one of fat. It should be chopped up more or less finely, according to the use to which it is to be put. Care should be taken to remove all muscle and gristle. For sausage meat use shoulder or the end of the leg. Season with salt and pepper.

Fine Stuffing No. 1.

The same as the foregoing, but chopped very fine. Season with spices.

Stuffing No. 2.

Two parts of veal stuffing and one of fine stuffing No. 1. Season with salt, pepper and spices. Mash the whole, pass through sieve. This preparation is for patties and "terrines."

Stuffing No. 3.

Two parts of lean veal and one of fat pork. Proceed as for stuffing No. 2. This is used for jelly dishes (such as veal loaf, boned chicken, etc.), but an egg or two should be added, according to the amount of stuffing.

Boned Chicken.

After boning chicken in the usual way, reserving the two little fillets for a garnish and removing all sinews from the legs, spread on table and season with salt mixed with spices. Prepare four lbs. of stuffing No. 3, adding a little beef tongue, cut up in dice, lean of ham, fat pork, peeled truffles, pistachio and the two little fillets; spread a layer of stuffing and then one on top of the other tongue, ham, truffles and pork. Shape well. Spread a towel on table, fold around the mixture and tighten well. Tie twice in the middle and at each end with string. Boil in a stock made from the bones and neck of the chicken, a shank of veal and vegetables. For a boned chicken of from five to six lbs., an hour and a half is sufficient time for cooking. It should always boil slowly. When cooked, drain and remove cloth. Wet the latter with fresh water

and put boned chicken back again. Tie as before and press, to be put in jelly later or to be simply garnished and glossed.

Boned Turkey.

The same method as for boned chicken. For an average turkey, an hour and a half is sufficient time for working.

Boned Squabs.—30 to 40 minutes.

Boned Ducklings.—One to one and a half hours.

Boned Guinea Hens.—Fifty minutes to one hour.

Boned Game.

The same as the above mentioned dishes, adding "foie gras" and essence of truffles to the mixture.

Force-Meat Balls.

See recipe for fine stuffing No. 2. Thin with thick cream and whites of egg, stirred in one by one into the stuffing. Instead of the fat pork mentioned in stuffing No. 3, add for *fowl force-meat*, flesh of fowl pounded and put through sieve. Lay on pan and stew with white stock. For *game force-meat balls*, use three quarter parts of game flesh, well hashed, all sinews removed and strain through sieve. Add one-fourth of stuffing No. 2 and proceed as above directed.

Jelly for Boned Dishes.

The water in which the boned dish is cooked, should always be used for the jelly. It is made in the same manner as ordinary jelly, and flavored with madeira.

POTATOES.

Allumettes.—Cut into shape of matches, and fry.

Anna.—Cut potatoes in thin slices. Season with pepper and salt and put into pot. Press so as to extract water; dip in clarified butter and cook in oven. Press before taking from mould and serve. They should be a golden brown.

Boulangère.—Potatoes cooked with scalded onions and lightly browned.

Chessex.—Soft potatoes prepared with cheese covered with cream and browned.

- Shavings.**—Cut in spiral shapes and cook.
- Dauphine.**—Potatoes prepared as for “croquettes,” add one quarter “choux” paste and fry.
- Gratin.**—Clear “purée” of potatoes, add cheese and brown in oven.
- Creamed.**—Cooked potatoes, cut in thin slices and seasoned with pepper, salt and nutmeg. Cover with boiling milk. Cook and finish with a little cream and butter.
- Julienne.**—Cut up in “Julienne” style and fry.
- Parisian.**—Scoop out with a spoon known as “Parisienne,” scald and broil in clarified butter as for “rissolées.”
- Straw.**—Cut in thin straws and fry.
- Paysanne.**—These are “rissolées” potatoes, cut in larger pieces than in the case of fried potatoes. Add lardoons and little onions. Scald potatoes, “rissolez” and brown in clarified butter. When cooked, drain, add a piece of fresh butter and a little salt.
- Rissolées.**—Scald potatoes, fry in clarified butter. When cooked, drain, add a little salt and a piece of fresh butter.
- Sablées.**—Cut up raw potatoes in dice and “sautez” in frying pan. At the last moment, add a little bread crumbs and brown slightly.
- Schneider.**—The same as cream potatoes, adding a small quantity of sweet herbs chopped fine, and instead of cream, cook in “bouillon” and meat “glace”.
- Surprise.**—The same as for baked potato, which is scooped out and refilled. Mix pulp with cheese and refill. Brown in oven.

VEGETABLES.

Asparagus.—This is, as a general rule, served boiled with a dutch (Hollandaise), melted butter or a cold sauce, such as vinegar sauce. Asparagus tips are cooked in salt water. Smother in butter and bind with a light cream sauce.

Egg Plant.

Stuffed.—Cut in two or in slices. Hack and salt, and then fry. Remove pulp and mix with

"Duxelle." Garnish and sprinkle with grated cheese and a small quantity of bread crumbs. Brown in oven.

Niçoise.—Peel. "Sautéz" in pan with half a spoonful of butter and oil, salt and a little pepper. Have ready a few sautéed tomatoes and pepper, and mix with a small quantity of sweet herbs.

Carrots.

A la Crème.—Cut in thin slices. Cook in water, salt and a little butter. When cooked, mix with a little cream.

Vichy.—Cut in thin slices. Cook with butter and salt and a good supply of sugar.

Purée of Carrots.—Cook in the same manner as the foregoing. When cooked, bind with a little cream sauce.

Mushrooms.

Sautéed.—Clean and "sautéz" briskly in butter and place on slice of toast. Before serving, place on top a little "Maître d'Hôtel" butter.

Creamed.—"Sautéz" in saucepan, add a pinch of flour and cover with cream. Let this simmer down. Have ready slices of toast on which to lay mushrooms.

Gratin.—"Sautéz" mushroom tops in a little butter and fill with "Duxelle." Brown in oven.

Celery.

Celery should be well washed in several waters. Scald and put into cold water, and drain. Put into a saucepan a few sliced carrots and onions and some pork. Lay celery on top of these. Wet with fat "bouillon" and cook. Drain and arrange on dish, adding sauce to taste.

A la Moelle.—Arrange in vegetable dish and cover with a marrow sauce and sweet herbs.

Spinach.

English Style.—Boil, drain and put into vegetable dish with a small piece of fresh butter.

A la Crème.—The same as the foregoing, but strained through sieve. Give a few turns in pan in slightly browned butter. Season well and mix with cream sauce.

Spinach is also served with hard boiled eggs. With a cutter, cut up poached eggs or eggs cooked in pan, and garnish spinach with same.

Endives.—Cook with a little water, butter, salt and lemon juice. Dish and pour over same a little melted butter.

A la Crème.—Cover with cream sauce, adding water in which vegetable has been cooked.

Endives are also greatly relished in salads.

Lettuce.

Stewed.—Wash well, boil and proceed as directed for celery.

English Style.—Simply boiled in water.

A la Crème.—When cooked, chop and mix with a cream sauce.

Peas.

English Style.—Cook in salt and water, drain and just before serving, add a little fresh butter.

Buttered.—Cook as for English style, drain and bind with butter, adding a pinch of sugar.

With Lettuce.—Mix peas and a few boiled lettuce leaves. Arrange in vegetable dish with peas in the middle.

Purée of Peas.—Cook in water, strain through sieve, add a little fresh butter, a little cream and serve. This is for fresh peas.

A la Française.—Cut up lettuce and onions into small dice. Fry in butter and add the peas. Cook slowly and bind with blended butter and flour.

Tomatoes.

Au gratin.—Cut in two, salt and heat in the oven. Remove pulp and stuff with "Duxelle," a little cheese and bread crumbs. Brown in oven.

Sweet Herbs.—The same as tomato stew, adding sweet herbs.

Ménagère or Bourgeoise.—Cut up tomatoes in two. Fill with a meat stuffing.

Oyster Plant.

Scrape well and cut into little sticks. Cook in water flavored with lemon juice and thickened with a little blended flour.

A la Crème.—Drain and put into a cream sauce, adding a little piece of butter.

Sweet Herbs.—Cook, drain and “sautez” in butter with sweet herbs.

Fried.—When cooked, season; add a few spoonfuls of oil and sweet herbs. Make a frying batter into which throw oyster plant. Drain well. Serve on dish with napkin and garnish with fried parsley.

SAUCES.

Espagnole or Brown Sauce.—Blend together flour and lard, browning slightly. Wet with clean broth, keeping sauce from becoming too thin. Garnish with a good “mirepoix” or mixture of chopped vegetables, carrots, onions, celery and a piece of lean pork or a ham bone. When garnish ingredients have browned, add to sauce a few fresh tomatoes, using canned tomatoes if the former are not obtainable. Cook slowly for several hours and pour off sauce, straining it carefully.

Béchamel or White Sauce.—Blend together equal parts of flour and butter. Cook slowly but do not brown, stirring from time to time. Add to this boiling milk, keeping the sauce rather thick. Add onion, whole pepper and salt. Cook for an hour and strain through cloth.

Duxelle.—Wash and chop up an onion and heat with a few mushrooms, including the stems. Add to the whole some “Espagnole” sauce and sweet herbs. Let simmer down to required consistency and season. For a stuffing, make a little thicker, using a small quantity of bread crumbs for a garnish.

Tomatoes.—Make a “mirepoix,” chopped mixture of vegetables, pork and a little onion and carrot. Add a spoonful of flour, a few grains of whole pepper and the tomatoes. Cook for two hours and pass through sieve.

Velouté.—Blend together flour and butter as for “Béchamel” and wet with a “bouillon” or white stock, instead of milk. Garnish with leeks, onions, celery and a few grains of whole pepper. Cook for an hour and a half and strain.

Maître d'Hôtel.—Fresh butter, lemon juice, salt, pepper and chopped parsley.

Hollandaise.—This is served with fish and vegetables. Boil down a spoonful of vinegar. Take saucepan from fire, add yolks of two eggs and beat up on the back of the stove. Stop boiling by adding a few drops of water. Add gradually the melted butter until completely absorbed. If too thick, add a little water, but it should not be kept too hot as this makes it turn. Season with salt, a dash of red pepper and the juice of one lemon. Strain through cloth. For vegetables, it is better not to use vinegar. For one lb. of melted butter, five or six yolks of egg are required.

Hollandaise Collée.—Add two spoonfuls of pure "Hollandaise" and six of "Béchamel." Keep this sauce at the same consistency as the other. This method is more economical for families and hotels where sauces cannot be made entirely with butter. There is another well known method, but little used.

Crème.—"Béchamel" thinned out and a little more liquid, to which is added stock according to the use it is to be put to.

Mousseline.—"Hollandaise" to which whipped cream is added just before serving.

Mornay.—Thin out "Béchamel" sauce with cream, strain and add grated cheese.

Mornay for Fish.—Add to "Béchamel" a few spoonfuls of fish essence. Strain and add grated cheese.

Poulette.—"Velouté" finished with cream, sweet herbs and lemon juice.

Piquante.—Boil down vinegar with a little onion. Add tomato "Espagnole," chopped capers and pickles.

Radish.—Mix grated radish with "bouillon" and add a few spoonfuls of "velouté."

Réforme.—Pepper sauce with a "Julienne" of pickles, whites of egg, tongue and truffles.

Soubise.—Scalded slices of onions cooked in "Béchamel" sauce. Strain and finish with cream.

- Suprême.**—Boil down fowl stock and cream. Add “velouté” and let this sauce simmer. Strain through fine cloth adding butter and lemon juice.
- Port.**—Boil down port with a little pepper. Add “Espagnole” sauce. Complete with lemon juice and strain through cloth.
- Béarnaise.**—Hash up tarragon and shallots. Add crushed whole pepper and vinegar. Boil down until dry and then beat up with butter as for “Hollandaise” but very stiff. Finish with a dash of cayenne and lemon juice. After straining, add chopped parsley and chopped tarragon.
- Poivrade.**—“Mirepoix” (chopped vegetables), adding game bones and game pickling mixture and let simmer down to half the quantity. Add “Espagnole” sauce. Cook for an hour; strain through cloth and add a little butter. This is generally served with game.
- Grand Veneur.**—The same as “Poivrade;” finish with game blood and gooseberry jelly.
- Madeira.**—Spanish tomato sauce boiled down with Madeira.
- Turtle.**—Madeira sauce with an infusion of turtle herbs.
- Toulouse.**—Boil down fowl stock and cream. Add “velouté” and let simmer. Finish with essence of truffles, butter and lemon juice.
- Périgueux.**—Boil down Madeira and essence of truffles; wet with “Espagnole” and add finely chopped truffles.

Cold Sauces.

- Apple.**—Apple marmalade is served with roasts and game.
- Cumberland.**—“Julienne” of scalded orange and lemon rind, mixed with gooseberry jelly and thinned out with a little white wine and vinegar. Add salt and mustard.
- Gribiche.**—Sliced hard boiled eggs, sweet herbs, chopped onions, oil, vinegar, salt and capers.
- Mayonnaise.**—Take for a litre of oil, the yolks of six or seven eggs, vinegar, salt and mustard. Place the whole in an earthenware dish. Beat up during three or four minutes. Oil should

be added very slowly. When sauce becomes too thick, thin out with a spoonful of water.

Mousseline.—"Mayonnaise" mixed with a little whipped cream.

Vinaigrette.—Chopped onions, sweet herbs, mustard, salt and pepper, vinegar and hashed hard boiled eggs.

Mint.—Chop up mint very fine, add vinegar, sugar, a little salt and a pinch of white pepper.

Greens.—"Mayonnaise" with a "purée" of tarragon, chervil and spinach.

Vincent.—Same method as the foregoing.

Russian.—"Mayonnaise" to which add juice of a grated and pressed beet, this gives a clear juice.

Tartary.—"Mayonnaise" with capers, pickles and chopped parsley.

Rémoulade.—The same as Tartary.

White "Chaud-Froid" (Jelly Sauce).

Two litres of fowl "velouté," and two glasses of fowl stock or extract. Place on brisk fire and when boiled down to a certain consistency, add two litres of thick cream and half a litre of light meat jelly. Strain through cloth and place on ice, stirring until cold. It is then ready for use. Proceed then as directed for brown jelly sauce (chaud-froid).

Note.—Before glossing with jelly, decorate in the case of the white "chaud-froid" with "motifs," such as truffles, tongue. In the case of the brown "chaud-froid," use truffles and white of egg.

Brown "Chaud-Froid" (jelly sauce).

Two litres of good "Espagnole" sauce with a good glass of Madeira. Boil down to a certain consistency. Add gradually one litre of meat jelly and strain through cloth. Season and place on ice, stirring with a wooden spoon until cold. When proper consistency is reached, immerse articles which then place on a pan slightly oiled. Cover this with the "chaud-froid" and gloss with a good soft jelly the articles which have been put through the "chaud-froid."

SALADS.

- Aida.**—Stewed hearts of celery, cut in slices with sliced truffles and potatoes.
- Archduke.**—“Julienne” of beets, endives, truffles and potatoes.
- Half Mourning.**—Truffles, potatoes, artichoke bottoms. Season with “mayonnaise.”
- Gauloise.**—Shrimps, asparagus, celery, artichoke bottoms, potatoes, tarragon and sweet herbs.
- Hongroise.**—Cabbage cut up in “Julienne” style and stewed, bacon in dice and potatoes. Season with oil, lemon and horse radish.
- Italian.**—Salad of vegetables with anchovy fillet, salamis and sweet herbs.
- Parisienne.**—Lamb’s lettuce, celery and beets.
- Réjane.**—Asparagus tips, potatoes in dice and “Julienne.”
- Beatrix.**—“Julienne” of fowl, truffles, potatoes and asparagus. Season with mustard “mayonnaise.”
- Louissette.**—Green peppers, red pepper and apples.
- Rosa Bonheur.**—Apples stuffed with “Julienne” of celery, beets, truffles, apples and “mayonnaise.” Sauce and cover with pink “mayonnaise.”
- Russian.**—Vegetables cut in dice, tongue, ham, truffles, beets, anchovy fillets, caviare, and decorated with hard boiled eggs, chopped up.
- Caprice.**—Hard eggs, quartered artichokes, celery and truffles.
- Taylor.**—Stuffed tomatoes, stuffed with vegetables bound with “mayonnaise.”
- Belgian.**—Endives and sliced hard boiled eggs.
- Niçoise.**—Fresh tomatoes sliced, and hearts of lettuce.
- Rachel.**—Bananas, truffles and sliced potatoes.
- Delight.**—Quartered artichoke, chicory, green beans and red peppers.

ROASTS.

As roasts are prepared everywhere in the same manner, it is useless for me to go into particulars. I give hereunder some hints which may be useful in certain cases, as well as the time required for cooking.

A fowl or chicken, weighing 2 lbs., requires thirty or forty minutes.

A spring chicken of 1 lb., 25 minutes, a small one, 12 to 15 minutes.

When cooked, add to pan stock to taste, strain and remove grease.

For roast fowl and game, it is well before serving to pour on some very hot butter, serving juice separately in a sauceboat.

Pot roast, served in the dish in which they have been cooked, should be basted at the last moment, and then be covered.

Fowl is cooked when the juice is clear, not red.

Here follow some recipes for cooking chicken in pots, with different garnishings. These are served as "entrées." If, however, guests are numerous and the service must be quick, it is preferable to cut them up and put back in dish surrounding with garnish and a little sauce, sending up a separate dish of the sauce.

Potted Chicken.

Beaulieu.—Brown sauce with tomatoes. Garnishings : quartered artichoke, olives.

Bordelaise.—Same sauce. Garnishings : glossed onions, artichokes, potatoes and mushrooms. "Sautez" in butter with shallots.

Châtelaine.—Same sauce. Garnishings : artichoke, potatoes and truffles.

Fermière.—Same sauce. Garnishings : lettuce, carrots, little peas and potatoes.

Catalane.—Same sauce. Garnishings of rice mixed with quartered tomatoes and a little capsicum cut in dice.

Pigeons may be prepared in the same manner.

Broiled Chicken.

Deviled.—Open on the back, flatten well, cut half open, sprinkle with bread crumbs and slightly with cayenne. Serve a deviled sauce separately.

Tyrol.—Garnish with broiled tomatoes, onions fried in rings and "Julienne" of potatoes.

American.—Garnish with broiled tomatoes, bacon and water cress.

GAME.

Pickling mixture for game, meat, etc.—A litre of vinegar boiled with two litres of water, onions, whole pepper, salt, thyme and bay leaf. When cooked, strain, cool and pickle meats as required.

Pheasant.—This requires about 25 minutes (time varying with the size).

Partridge.—12 to 15 minutes.

Woodcock.—12 minutes.

Snipe.—8 to 10 minutes at most.

Pullet.—12 to 15 minutes.

Quail.—8 to 10 minutes.

Wild Duck.—15 to 18 minutes according to size.

Grouse.—12 to 15 minutes.

"Salmis" (ragout stew) of Snipe or Woodcock.

Roast for ten minutes, cut up, skin; chop up bones and fry in butter with a few carrots, onions, a little thyme and bay leaf. Then add a little red wine, half a glass of brandy and a little game stock. When cooked, strain the whole and season. Take intestines and a little "foie gras," press through sieve and garnish with this pieces of toast fried in butter "rissolé." Dress the main piece on a "crouton" which has also been fried in butter and add a garnish of truffles and mushrooms. Edge dish with the garnished pieces of toast.

All fine game stew is thus prepared.

Partridge with Cabbage.

Cut up cabbage which has been well washed. Stew for a few minutes, drain, add salt and pepper and place in saucepan with pork, carrots, onions, and a bunch of sweet herbs and a piece of boiled bacon. Wet with dripping. When cooked, drain cabbage so as to extract all grease and place in a dish or in a saucepan with slices of bacon cooked with the cabbage, and a few potatoes cooked plain. When cabbage is half cooked, add a half cooked partridge which will flavor the cabbage. When dished, place on cabbage another cooked partridge, add white wine to the boiling mixture and spread over cabbage.

Pheasant.—Prepared in the same manner.

Quails.

Quail Financière.—This is made in the saucepan with a “ragout à la financière.”

Broiled Quail.—Split up the back, flatten and broil briskly. Place on toast. Sauce to taste.

Milanaise.—Split up the back; flatten well and roll in white bread crumbs. Mix with a little “velouté.” Fry and serve with a tomato or deviled sauce.

Paysanne.—Cooked in pot with onion, lardoons and “croutons.”

A la Crème.—Cook in pot, finish off with cream and lemon juice.

Pine-Apple.—Cook in saucepan and at the last moment, add a little chopped pine-apple and a little pine-apple juice.

Richelieu.—Stuff and stew with a “Julienne” of carrots, celery and onions. Wet with veal stock. Let simmer and pour over the quails which have been browned. At the last moment, add a dozen of truffles.

Fillet of Snipe.—The same as fillet of woodcock.

Fillets of Woodcock.

Creamed.—“Sautez” fillets and finish off with cream, adding a spoonful of “velouté” sauce to thicken. Serve on toast.

Hongroise.—The same as creamed, adding paprika.

"Civet" of Hare.

Cut up hare as for stew and put in pickle. Wipe pieces off well and "sautez" with pork, carrots, onions, thyme and bay leaf. When browned, sprinkle with flour and put back on fire for a few minutes. Drain off fat and finish off with red wine. Add white "bouillon," cover pot and cook in the oven. When cooked, put pieces into saucepan, add onions cooked brown, mushrooms and the lardoons scalded and fried. In the meantime, let sauce boil down and thicken with hare liver and blood chopped up. Keep on back of stove so as to prevent boiling. Cover with sauce and garnish with "croutons" fried in butter.

Hare (Hind Part) "à la Creme."

Generally when making a hare stew, the back and hind part are kept to be roasted or stewed. Skewer and roast for 10 to 15 minutes. Add to pan white wine, cream and veal stock. Let sauce simmer down. Finish with lemon juice. Pour over hare or serve separately.

Rabbit.

This is prepared in the same manner as hare. Deer is also treated in the same manner.

FANCY SIDE DISHES.

Soufflé.—One litre of milk, 300 grams of sugar, yolks of twelve eggs, 60 grams of flour. Boil milk with sugar and flavor to taste. Separate whites of egg from yolks, putting the latter in the same dish as the flour. Add flour gradually stirring the yolks well and put the whole on the fire to thicken. Two spoonfuls of this preparation are sufficient for a "soufflé" for two persons, adding the beaten whites of five eggs. On the other hand, butter a "soufflé" pan, dusting with sugar. Fill to the edge and put in oven. Gloss it from time to time and serve.

Vanilla.—The same method, adding a little vanilla.

Chocolate.—Same method, less sugar, as chocolate contains a certain quantity of this ingredient.

Bananas.—Add to the mixture a banana pressed through sieve and a few drops of kirsch.

Lemon.—Proceed as in the foregoing, adding to mixture, the grating of one lemon.

Omelet Soufflé.—Beat up yolks of four eggs with three or four handfuls of sugar : when mixed, beat up the whites and add gradually to the mixture. Dress on a dish slightly buttered and sprinkled with sugar. Decorate and put in oven to gloss, sprinkling with sugar.

Surprise Omelet Soufflé.—Select a square piece of cake and hollow out, so as to fill with the desired quantity of ice cream. Wet cake with kirsch and “marasquin”, and at the last moment, fill with the ice cream. Surround with a “meringue” mixture. For an omelet for four or five persons, make a “meringue” of seven or eight whites. Decorate the whole and sprinkle with sugar. Put into very hot oven so that “meringue” may cook before the ice melts.

Rothschild.—“Soufflé” mixture with preserved fruit cut in dice. Flavor with kirsch and “marasquin”.

Apple “Meringue.”

Core apples and dress on rice boiled with milk and flavored with vanilla. Place gooseberry jelly in hollow of each apple. Surround the whole with “meringue.” Decorate to taste and gloss in oven. Serve with apricot sauce.

Pommes Bonne Femme.—These are simply baked apples. Serve whipped cream separately. Some cooks put gooseberry jelly in the centre.

Pears.

Félicie.—Cook pears in vanilla syrup and arrange around a moulded cream. Decorate with whipped cream and flavor with vanilla.

Make a mould of custard cream after being cold, turn over, dress the pears around the custard and finish like it is at the receipt.

Bristol.—Make puff paste shells, remove top part; fill with pastry cream flavored with kirsch and “marasquin.” On top of this, lay pears, and garnish with whipped cream decorated with preserved fruit.

Make some cream puffs without cream, cut the top, put the cream in, and the pears on the top, finish like it is on the receipt.

Peaches

Empress.—Prepare rice "à l'Impératrice." Cover peaches with gooseberry jelly and lay on rice in a mould sufficiently large to hold the desired number of peaches.

Melba.—Cook peaches in vanilla syrup and let cool in same. Lay peaches on block of vanilla ice and cover with strawberry jelly.

Flambée.—Cook peaches; roll in powdered sugar; sprinkle with kirsch and blaze up before serving.

Jubilee Cherries.—Cook cherries in thick vanilla syrup. Place in egg dish. Before serving, sprinkle with kirsch and blaze up.

Strawberries.

Romanoff.—Sprinkle with kirsch and "marasquin." Put in timbal and surround with cracked ice; decorate with whipped cream.

Chantilly.—The same, but without liqueur.

Melba.—The same as for peaches.

Freshened Fruit.—Take peaches, pears, pine apples, cherries and oranges and a little sugar, kirsch and "marasquin." Place on ice in a timbal. Serve surrounded with cracked ice.

Bananas.

Sultana.—Split in two lengthwise. Press pulp through sieve. To the yolks of two eggs, add butter, the size of a nut, and a little sugar. Beat yolks until thick and add pressed fruit. Beat up two whites of egg and mix the whole. Put back into skin and gloss in the oven. Be careful to serve as hot as possible and well glazed.

Banana Fritters.—Cut lengthwise, soak in kirsch and dip in frying batter. Serve on napkin with separate sauce.

Chantilly.—Open banana on one side only, take out pulp without breaking same and put to soak in kirsch and sugar. Cover with a "purée" of apricots, replace in skin, decorate and flavor with "Chantilly."

Bavarian.

Half a litre of milk, 150 grams of sugar, flavoring, four leaves of gelatine and one-quarter litre of whipped cream. Set milk to boil, with flavoring and sugar. Add soaked gelatine and blend the whole with yolks of egg and pass through sieve. Cool and when mixture begins to stiffen, fill moulds.

Chocolate.—Mix with yolks of egg, melted or powdered chocolate and finish the same as the foregoing.

Strawberries.—Flavor mixture with a "purée" of strawberries. Add two leaves of gelatine and finish as above.

Charlotte Russe.

All charlotte russes are made up with small cakes or biscuits, and filled in with ice cream or an English cream to which is added whipped cream flavored to taste.

Charlotte Russe.—The mould, lined with cake or biscuits, is filled with a vanilla Bavarian cream.

Ribboned.—Fill mould with cream of three different colors : vanilla, lemon, pistachio or any others which may be preferred.

Coffee.—Add infusion of coffee or some essence of coffee.

Pattie Paste.

1 lb. of flour, on marble, 10 grams of salt, $\frac{1}{2}$ lb. of butter and $\frac{1}{2}$ glass of water. Mix the whole, adding water as may be necessary. Work up the whole into a lump and keep covered.

Pie Paste.

1 lb. of flour, 10 grams of salt, 10 grams of sugar, 300 grams each of butter and water.

Note.—This is for pies and tarts.

Noodle Paste.

This is a very stiff paste of flour, salt, whole eggs, yolks and a little water

"Choux" Paste.

Boil one litre of water with 500 grams of butter, 8 grams of salt and 50 grams of sugar. When boiling, add 500 grams of flour, stirring briskly until paste no longer adheres to the spoon. Pour the whole into an earthen dish and then add two by two, twelve to 14 eggs, letting them become perfectly absorbed. This dough should be very soft; when too hard, it is difficult to work it. By adding more eggs, the amount of dough is increased, but it is not as even as when made with 12 or 14 eggs.

With this dough, the following cakes may be made.

Cream Puffs.

Cooked in a moderate oven, and filled with cooked cream or simply a "Chantilly" cream.

Profiteroles.

Cream puffs iced with chocolate and filled with chocolate cream.

"Eclairs."

Lay puffs on pan, cook in moderate oven. Fill with "Chantilly" chocolate or coffee cream. Ice with flavoring to taste.

Brown Cream Puffs.

Brown puffs, garnish with chopped almonds and powdered sugar in the middle.

Polkas.

Lay a ring of puff paste on a round of pie paste; brush with yolk of egg, press and cook. Garnish with a pastry cream, powdered with sugar and marked off into squares with a red hot iron.

Puff Paste.

Lay on marble 600 grams of flour, make hollow in mound, add 10 grams of salt and about 350 of water. Mix up and roll out this dough. Lay on top of same, 500 grams of butter, cover with the dough and roll out to a length of 60 centimetres with a floured roller. Simply tap with the roller, bring back one end to the middle, tap again, bring over the other end, tap and turn dough

half way round to the left and repeat. Allow paste to stand for fifteen or twenty minutes. Repeat until six turns have been made. Let stand for the same length of time. It is then ready for use.

Patties.

With plain or fluted pastry cutter, cut up puff paste, 1 centimetre in thickness. Place on a slightly wet pan, dust off with yolk of egg and open with a small plain cutter, dipped in hot water. Cook in a hot oven. Paste should be given from $6\frac{1}{2}$ to 7 turns, otherwise it will rise too quickly and spill over.

Almond Cakes.

Lay in pan a layer of puff paste. Wet the edges and place in centre almond rum cream. Cover with a layer of thicker paste. Press edges to stick. Dust off with yolk press into fancy design.

Cook in hot oven, sprinkle with icing sugar. Slip into very hot oven so as to give a nice shiny, brown color. Avoid browning the edges, as this prevents them from rising.

"Palais de Boeuf."

Fluted round layers of paste, dipped in fine sugar, set on pan and cook in hot oven.

"Condé."

10 centimetre strip of puff paste, spread with "glace royale" containing chopped almonds. Cut into strips of two centimetres in width. Place in pan and cook in slow oven.

Straws.—The same as the foregoing, but without almonds.

Sandwich.—Layers of puff paste, cooked and spread with pastry cream well flavored.

Love Wells.—Little fluted rounds of paste, placed in pan and covered after being dampened, with a similar round, the centre of which has been cut out. When cooked, fill the centre with apricot preserves.

Biscuits (Fancy Cakes).

In the making of biscuit dough, beating up

the batter, stiff whites of egg, a moderate oven and careful watching are all very important factors. As recipes for ordinary light fancy cakes are generally familiar, I will simply give here a recipe which adapts itself generally to all such cakes.

Put sugar in earthen dish, with yolks of egg, one by one, beating well with cake spoon until the batter falls in strips from spoon. Then add well sifted flour and a little whipped white of egg. When well mixed, add the rest of the whites. Flavor while stirring. Sponge cakes should be thoroughly beaten, while drop cakes and ladies' fingers should only be beaten slightly. When butter is used, mix same in at the last. It is well after buttering cake pans to sprinkle with equal parts of flour and sugar, in the case of light dessert cakes. For sponge cakes, butter and sprinkle with sugar only.

Sponge Cake (Biscuits de Savoie).

500 grams of sugar.

375 grams of flour.

12 eggs.

Mix well and cook in slow oven.

Drop Sponge—Ladies' Fingers.

500 grams of sugar.

375 grams of flour.

20 eggs. Cook on paper; sprinkle with sugar and cook in slow oven.

Light Cake for Desserts, etc.

500 grams of sugar.

400 grams of flour.

16 eggs. Pans buttered and floured. Cook in slow oven.

Mirliton.—Line moulds with puff paste and fill with following mixture: $\frac{1}{2}$ lb. of sugar, a handful of almonds and orange flour, and place in oven.

Conversation.—Line moulds with puff paste; fill with pastry cream. Cover with puff paste cut in strips and glossed with "glace royale." Cook in slow oven.

Ponts Neufs.—The same as the foregoing, only adding to the pastry cream two spoonfuls of pie paste laid crosswise. Cook in slow oven.

Success.—Whipped whites of 10 eggs, 1 lb. of sugar, 1 lb. of butter, $\frac{1}{2}$ lb. of preserved fruit, $\frac{1}{2}$ lb. of flour and yolks of ten eggs. Beat up yolks and butter, flour, fruit and the whipped whites. Bake in buttered and floured pan. Hot oven.

Ladies' Castles.—1 lb. of butter, 1 lb. of flour, 1 lb. of sugar, 8 eggs and vanilla. Beat up butter and sugar, add eggs one by one, then flour and vanilla. Shaped into rounds on a polished sheet or pan.

Croquettes.—Dough made with a $\frac{1}{2}$ lb. of flour, $\frac{1}{2}$ lb. of powdered sugar, $\frac{1}{2}$ lb. of almonds, orange, flour and four eggs, and laid in strips. Dust off twice with yolk of egg, cook in hot oven and cut up when taken from oven.

Sanded (Sablé).—1 lb. of flour, 1 lb. of sugar, $\frac{3}{4}$ lb. of butter, 4 spoonfuls of thick cream and yolks of three eggs.

Madeleine.—Beat up in a bowl a quarter of a lb. of sugar and four eggs, keeping mixture cold. When well creamed, add a quarter of a lb. each of flour and butter and the desired flavor.

ICE CREAM.

Combinations for Large Moulds.

Sicilian.—Outside layer of orange, with vanilla cream in the centre.

Printanière.—Outside layer of strawberry with whipped cream and whole strawberries in the centre.

Nesselrode.—Outside of chesnut, centre of vanilla cream.

Parisienne.—Outside of strawberry, interior, whipped cream and preserved fruit.

Santiago.—Outside pralines, centre, whipped cream flavored with rum.

Jamaica.—Outside coffee, centre, whipped cream flavored with rum.

Imperial.—Outside vanilla, centre, strawberry whipped cream.

"SORBETS."

For all "sorbets," add a little Italian "meringue."

Italian "Meringue."

$\frac{1}{2}$ lb. of sugar cooked until it beads and whites of three eggs, to which add the boiling syrup.

Roman Punch.—Add to lemon ice two spoonfuls of Italian "meringue", and at the last moment a glass of rum.

Imperial Punch.—Pineapple ice, add kirsch and "marasquin" at the last moment.

Champagne Punch.—Same as roman punch, adding cherries, pineapples and peaches cut in dice.

Sorbet.—Make a light syrup, flavoring according to "sorbet." Freeze as a water ice and finish to suit.

Lemons and oranges form the basis of all these syrups. Never, however, add too much of either.

HOT DAINTRIES.

Mince Pies.

One-quarter lb. of Corinthian raisins, one-quarter lb. Sultana raisins, one-quarter lb. orange and lemon, one-quarter lb. chopped apples, one quart of cognac, a pint of dry Madeira, one-quarter lb. of beef suet, one-quarter lb. chopped fillet of beef cooked rare. Mix the whole and let stand for some time in an earthen dish. Prepare puff paste shells, fill with mixture, cover and leave an opening in the surface. Cook in slow oven. When cooked, remove from plate and pour half a glass of cognac into opening.

Note.—It is well, as in the case of plum pudding, to allow this mixture to stand for two or three weeks. This makes a great improvement.

Plum Pudding.

Ingredients.—1 lb. of beef suet, 1 lb. of Corinthian raisins, 1 lb. of Malaga raisins, 1 lb. of orange peel, $\frac{1}{2}$ lb. of flour, one-quarter lb. of chopped apples, five eggs, grated nutmeg, one-half litre of rum, one-quarter litre of cognac, one and a half lbs. of brown sugar.

Mix flour, chopped suet, orange peel and seeded raisins. Mix eggs, and bread and combine the whole. Butter and flour a cloth and lay mixture on same. Press and tighten well. Cook from two hours and a half to three hours. Remove from cloth. Place on deep dish and powder with sugar. Add another good glass of rum. Blaze and serve.

SAVORIES.

Savories are served after all big dinners.

Paillettes au Parmesan (Parmesan Cheese Straws).

—A little puff paste rolled out to a thickness of two milimetres; add a little Parmesan cheese, cayenne pepper, a pinch of salt. Cut in straws and cook in hot oven. Arrange on fancy paper and serve.

Chester Soufflé Fritters.—“Soufflé” fritters to which add grated Chester, a dash of salt and pepper. Fry and arrange in pyramids.

Ivanhoe Croutons.—Cut “croutons” into desired shape and brown to a nice shade. Cook a finan haddie in milk, press through sieve so as to form a “purée” to which add a little cheese, salt and white pepper. Spread “croutons” with this “purée.” Surround with edging of thick Soubise sauce, thickened with the yolk of an egg. Brown in oven and serve on paper or napkin.

Gruyère Ramequins.—Form tarts with puff paste and fill with the following preparation: Two spoonfuls of “Béchamel” sauce, bind with yolks of two eggs, four spoonfuls of grated “Gruyère” cheese, salt, pepper and a pinch of cayenne. Place tarts in oven, placing a piece of “Gruyère” on each. Cook for 12 to 15 minutes.

Deviled Beef Bones.—This dish may also be served as a savory. Cover beef bones with mustard mixed with Worcestershire sauce. Dip in bread crumbs and put in oven after sprinkling with a little melted butter. Serve with deviled sauce.

Fresh mushrooms, herrings, roes of different fish, and smoked fish such as sardines, salmon,

anchovies, should always be highly seasoned to taste. This is important. It is also important that these be served quite hot and that the order be given by the person attending on table a few minutes ahead of time, so that the savories may be taken from the fire just as the guests have finished the preceding dishes. It often happens that there is a delay for which the cook is blamed, when the fault really lies with the waiter who neglects to transmit the order direct to the kitchen.

Angels on Horseback.

Scald a few dozen of oysters, removing the beard. Wrap each oyster in a thin slice of bacon, skewer, sprinkle lightly with bread crumbs, a dash of cayenne and butter. Put into the oven for a few minutes and arrange each "brochette" on a piece of toast cut lengthwise. Garnish dish with slices of lemon and fried parsley. This is served as a warm "hors-d'œuvre" or as a savory.

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TABLE OF CONTENTS.

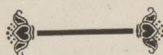
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- 4.—Fish, haddock, salmon, soles, fillets of
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- 5.—Crustaceans, oysters, clams, soft shells..
- 6.—Hot sauces
- 7.—Cold sauces
- 8.—Large joints of beef, beef “entrées,” ten-
derloins, steak, warm-over dishes....
- 9.—Large joints of mutton, cutlets, kidneys,
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- 10.—Veal, cutlets, kidney, head, brain, Pro-
jasky cutlets.....
- 11.—Pork, crusted ham, “mousses,” feet,
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- 12.—Light “entrées”
- 13.—Roasting of fowl and meat, pot roasts,
broiling.....
- 14.—Game, small game, large game, pickling
mixture, “salmis,” rabbit.....
- 15.—Salads.....
- 16.—Larder
- 17.—Potatoes and vegetables.....
- 18.—Fancy side dishes, pastries and ices.....
- 19.—Menus.....
- 20.—Savories.....

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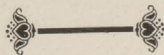
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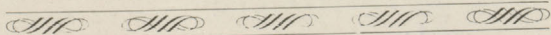
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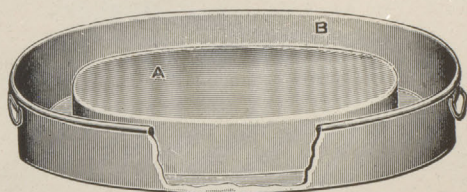
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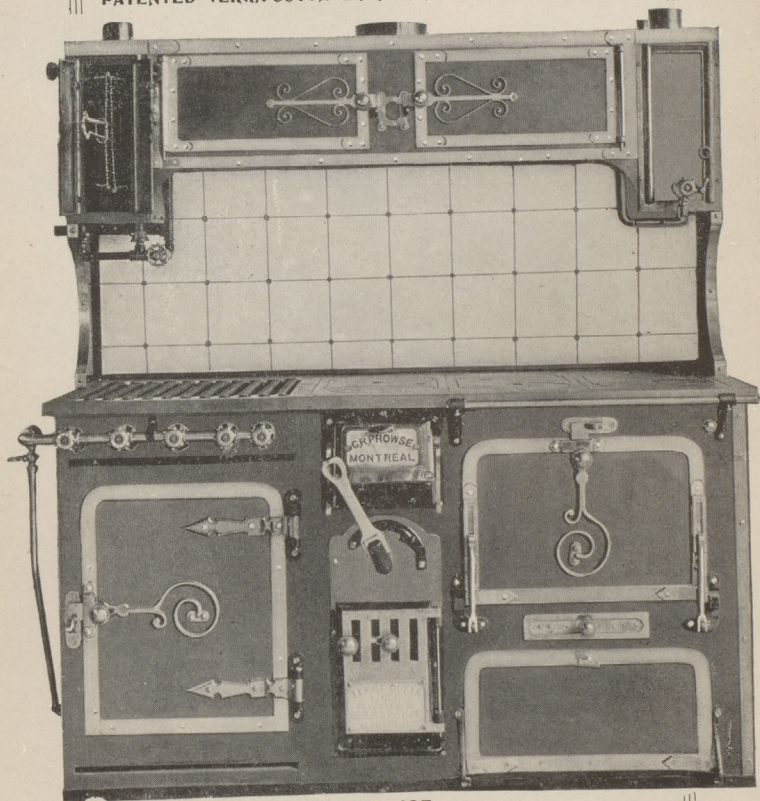
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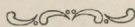
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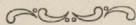
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