we boiled a cauliflower, it is a great When you buy fish and have it filleted, ask for the bones and trimmings to be sent also. Put	f you have a pork-bone from the fresh meat, let it oil in water for an hour. Put the pan to cool and	Into of boiling	Put a bone of veal on to cook in water, with four or five potatoes, according to the quantity desired	day boil some fresh water, and throw in the peas,		wholesome of vegetables, watercress combines	BELGIAN PURÉE Cook	AMBASSADOR SOUP	Take ten carrots, two onions, one leek, five potatoes, and cook all gently in water, with salt		Begin by cleaning four potatoes, two leeks,	ONION SOUP Mince some thick onions, five or color over the fire in butter. Add
avored and forms the basis of a good well your cauliflower, taking great of milk to heat and ove all grit and insects. Place it to add to it a bunch of mixed herbs, a few minced its head downwards, in salted water; shallots, parsley, pepper and salt. Throw in your	ake off the fat, and remove the bone. Replace the			adding a few chopped onions and leeks, with	waterzoei is always made of different kinds of		of Brussels sprout	dried peas that have been soaked for six hours in	and pepper; when they are tender, rub them through the sieve and serve it very hot.	of washed and picked Brussels sprouts add ten potatoes, two onions, two leeks, salt, pepper. Cool all gently and pass through a sieve. Add at the las moment a sprinkle of chopped chervil.	•	
is tender, remove it. Now for the the outer leaves and odd bits simmer put in a piece, or two or three white artichokes. Strain the soup, taste it, and add more salt or more	Oo not add onions to this soup but leeks, and the learts of cabbage. Pepper and spice to taste. Rub i	tMeanwhile, take your tureen, put quickly into it	•	improvement, or the water in which some bacon has been boiled is a good foundation for the soup, instead of the fresh water.	of fish, cut off the heads and tails, which you will fry lightly in butter, adding to make the sauce a mixed carrot	from the stalks, fry slowly for five minutes with	them with	finely. Simmer till the peas are tender, then pass all through the sieve. Well wash some sorrel and chop it, and add as much as will be to your taste. In	1	[G. Goffaux.]	dice, the tomatoes a little larger. Cook them all gently for an hour in nearly	sprinkling it in, and the same amount thicken it with potatoes and when cooked, peas, all through a sieve. I
ons, add the liquor of the cauliflower milk as you think necessary. Return to the pan. es that have been rubbed through the Take the yolk of an egg and just before taking the	hrough a sieve and let it be thick enough to form thin purée.	two yolks of very fresh eggs, add two pats of	of cornflour. Quarter of an hour before serving, put in the the the the take the cover off the pot, so that it	[Mdlle. M. Schmidt.]	and onion, three cloves, a pinch of white pepper, a sprig of parsley, one of thyme, a bay-leaf; pour two-thirds of water and one third of white wine till it more than covers the ingredients and let it	n of	of flour, and then cook them in gravy (or meat extract and water), fast boiling, over a good fire, and keep the lid of the saucepan off so that they	another pan cook	LEEKS À LIEGOISE	A SALAD OF TOMATOES		to the right consistency with milk re simmer for a few minutes before
Mnklorin	soil some potatoes and pass them through the ieve, add the asparagus-tops, with a pat of butter	Put	remains a good green color. Pepper and salt to be right of the salt to be righ	On a good white stock foundation, for which you have used milk and a bone of veal, sprinkle in	simmer for half-an-hour. Then the pieces of fish	Closulp, twishoutchs canding phumitill they are brown; you need not use butter, clarified fat will	l Take	Our is targed each baget from the responding ass, spat it agains suffriging a terlivery save undivide suppositional be	Take enough of leeks to make the size of dish required; if they are very thick, cut in two	To make a tomato salad you must not slice the fruit in a dish and then pour on it a little vinegar	Boespishedikke katsamatahngatsWhan alliss Wellespokad. Pass shahupughtassumasumpheada	Cook a medium cabbage till it is to better if you can cook it in some s
	aw yolks of two eggs, and a little chopped	plea seup date desenitate ight minuter ipoiling, pour	of water, with four carrots, a slice of white crumb of bread, five potatoes, a celery and a bunch of parsley, which you must take out before passing	mushrooms, and fry them in butter. Add the yolk	Five minutes before serving add a lemon peeled and cut into slices and the pips removed. Some Beeble bind the sauce with breadcrumbs grated	sin them gen the coord from the discretification the to english the surface that the surface of	ill; िन्दश्रिक्षेत्रं, दर्धारे जिन्दक्षिष्टक्षेत्रं een tops, cut the stems into pieces two-thirds of an inch long; put into ad किंगानिह:इसेक्टवर्क्स केंद्रियानिक एक्टवर्स होटी tender. Take	esouser added the potatoes cut into smallish prives Cooks ណ៍ cogestier for about an hour; then drain. Put some fat in a saucepan, slice an onion, brown it in the fat, add the cabbage and potato,	the blanched piece of stalk; put them into boiling salted water and cook thoroughly about one hour:	g ignorance. Take some red tomatoes, and, if you can procure	poengrand on optograminyst interpretenset beiesseiskenerithenerischestensischelpebei serin vor phe Gewelding personnelset, and husbeserenersing eilten Arstidaltenelsche is	il the same time
perf. With one half of the gravy make onions in some butter and add the soup to them. Boil up again for twenty minutes before serving. If you have no fresh tomatoes, the tinned ones can	Mme. van Praet.]		the soup through the sieve. A few tomatoes make the soup better; if they are tinned, do not add		and browned. You serve, with this dish, very thin slices of bread and butter. For Englight this essential the beat size of bread and butter from the thought the beat of the b	simmer for three hours, and pass it through a fin	ne		ready some hard-boiled eggs; shell them, cut in two, and place round the leeks; serve hot with	a moment in boiling water, peel off the skin, but	a great improvement to add at the last minute the	he of while the standard stand
mbine the two purées, adding pepper be used, removing the skin, at the same time that a dust of cayenne. For each guest add you add the fried onions. (More van Prot)		STUFFED CAULIFLOWER	the tammy; if they are fresh, put them in with the other vegetables. Simmer for an hour, add pepper and salt before serving. HROOMS	POMMES CHÂTEAU	you dishfind, according to the season. In the winter you will take four celeries, four leeks, two turnips, a cabbage, two onions, pepper and salt, CV4PP4HDD-POTLATCOSSES, and about	[Mme. Jules Segers.] of castor sugar, and salt and cayenne to taste, CHICORY À LA FERDINAND	and add to the celery, so that both will be cooked at the same moment. Strain and place on a flat first proof dish, Prepare some fat slices of bacon,	Another way (easier) Stew the cabbages, potato and sausages all		do not like the strong taste, use shallot; and lay four or five flat slices on the bottom of the salad dish. Put the tomato slices over them, sprinkle CABBAGE AND POTATOES.		the purée with the cabbage, addin and a lump of butter the size of a the it into a mold and cook in a dou A DISH OF HARICOUT BEANS
ed cabbage of medium size, chop it Clean a bunch of asparagus and cook it in salt iii here iiii alban a bunch of asparagus and cook it in salt	Very often you will find that you cannot use all your lettuces, that they have begun to bolt and are	of water. Whien the peasare meanly maket paid give for provided the peasare of the provided of the state of t	[<i>v. verachtert.</i>] There was a man in Ghent who loved mushrooms, hout he could only eat them done in this fashion. If	Take twenty potatoes, turn them with a knife into olive shape, boil them in salted water for five	o Take some long-shaped potatoes, peel them and smooth them with the knife. Cut them into very	Boil and chop in medium-sized pieces the chicor mince up a few chives according to your taste an	nd Belgshaf Kinanes Bodolerahyotasbanuanian.	Make a mince of any cold white meat, such as veal pork or chicken, and add to it some minced ham;	Halve and empty the tomatoes, and put a few drops of vinegar in each. Cook your beans,	hours lift the tomatoes and remove the onions Boil the cabbages in salted water till tender. Choj altogether, Make in a cup the following sauce: them up. Brown an onion in butter, and add the	cooked. The original recipe directs Gruyère cheese, but red or pale Canadian Cheddar could b	be water. Boil them in water with on
ner, three or four potatoes cut in fine tie the bunch round with some tape and place it upright in a pan of boiling water. Let the heads be swith the lid on. Then take off the above the water so that they will get cooked by it reduce. Before serving it, add	hem. Discard any bad leaves and wash the others arefully. Boil them for twelve minutes, take them	down wufter if our on five 10 pion hand a liven by pluced a begins a litery face brown aouth a Hingolouthal, sistes.	butter?" he would roar out, "No—do you take me for a Prussian? Let me have them properly	with salt and butter or dripping. Cook them in		chopped hard-boiled eggs.	h Heeks may be prepared in the same wayof beef sausages, and preferably use the small chipolata	sprinkle it with a thick white sauce. In the meantime the chicories should be cooking; tie each one round with a thread to keep them firm and boil them for ten minutes. When cooked, drain	and stir them, when tender, into a good thick bechamel sauce. Let this get cold. Empty out the		e of well-washed	a shallot, and fry it in butter; add
of fat pork or some gravy, with of sherry of sherry way to prevent them moving much. Meanwhile, hard-boil three eggs and chop some parsley. Lay the asparagus on a dish and sprinkle parsley over	loth so as to get rid of all the water. Mince them inely, then put them into a saucepan with a lump	pogetherstiggodshalindoumthpossiblereddcemists, yrikeercuggstansehrowhich washatide soup usaal	Melt in a pan a lump of butter the size of a tangerine orange and squeeze on it the juice of	chopped parsley before serving.	take the basket out, let the fat heat up again to a slightly higher temperature, and re-plunge the keep the quantity at basket so that the slices become quite crisp. Serv	A		them well, open them lengthwise very carefully,			pepper and salt. Do not add milk, but let it remai somewhat firm. Make a thick bechamel sauce, sufficient to take up	tin and serve with minced parsley so top. [Mme. Goffaux.]
ted soup is honored by the name of defender of Namur. of vinegar. long-ways, and serve as well a sauce-boat of melted butter.		piet po of overter alittlegtineyof et izchokagestioud bed whish the triby souphe top has disappeared pu Adikhrah the top of the saucepan, turn it upside Gown alid ship the cauth Swel out. Serve very hot.	ttminutes, say five minutes, in boiling water. When	STUFFED TOMATOES	with coarse salt sprinkled over. Rub all the vegetable through a tammy, crushing them well, and then the then boilsupagain for at least another hour. The	t sharpry, and serve sprinkled with watercress.		of the mince. Close them, keeping the leaves very neat, and, if necessary, tie them round again. But them in a fiftee proof dish with a tump of butter on each,	MUSHROOMS À LA SPINETTE	DRESSED CAULIFLOWER of oil	a BRUSSELS SPROUTS	RAGOUT OF MUTTON
ices of streaky bacon, about five Lay on a dish some sliced tomatoes, taking out the seeds, and sprinkle them over with picked	Asstable bessemen der meister mith mat a flautu Pranie bulende reinver als parether schenk; wis and	Take a cauliflower and cut off the green part, and wash it several times in salted water. Boil it		rwhich are to serve as lids. Remove the insides, an	d of refined fat (clarified fat) and two or three	The special point of this dish is that peas, beans, carrots in dice, are all cooked separately and who	en andersandersther, or with butter and it him into e	in a the-proof dish with a fully of other on each, a sind her them-bash-tokeys bin feval beep in their which with a session of the with a session with the session with the session of the first beautiful and fill it with	mushrooms and toss them in butter to which you	liquor, and add to it a bit of butter the size of Some people like chopped chives. Pour this over	of grated e Gruyère, and, if you wish, stir in the yolk of a rav (The best way to cook them) egg. Lay in a circular dish	w Fry the mutton very well. Then pan sufficient water to cover yo
emains behind fry some very finely- sauce. For the sauce: Take the yolk of an egg and till they are brown. When the onions	immering water for three minutes. Then take		with the page and o with a butter, and the chief mind the chief and difficulty of the dish is over. Put the saucepan further on the fire, let it boil for a few minutes.		water to cover it, with a dash of vinegar and	they are cold they are placed in a large dish without being mixed. Decorate with the hearts o lettuce round the edge and with slices of tomato, and pour over it, or hand with it, a good	of 6296 of the salidate of the salings while with a continue downlar where of the godd better from the saling of t	re <u>Madame luyers</u> of mince and of cauliflower n broken in small pieces. Fill a large saucepan three quarters full of boiling water and place the mold	sauce with cream, or, failing that, with thick -tinned cream, and mix with the mushrooms. Heat the cases for a few minutes in the oven and fill	a nut folled in flour a pinch of nutmee the tomath said and leave it for an hour at least before serving it. of Gruvère cheese and a little milk.	Having cleaned and trimmed your sprouts, let them simmer in salted water, to which you have pour round it the thick white sauce the color. Or, also added a little soda to pigserve the color. Or,	pepper, salt, a little nutmeg, a co white turnips cut in pieces. Who n, cooked, add the meat and let all hours.
I the potatoes you wish to cook,	vith a pinch of sugar. Add the juice of half lemon, and rather less than		Take out the mushrooms, drain them, sprinkle them with flour, moisten them with gravy, season with salt and pepper, but them back in the butter sign. The over the property of	cause is poured over them five minutes before	of brown	mayonnaise. [Mme. van Praet.] n	shape. Put the apple-rings in the center of the	in this; let it cook for one hour in this way over esthe fire; turn it out and pour a spinach sauce over it.	them with the hot mixture. [Mme. Spinette.]	Bind the sauce with a little feculina flour. At the moment of serving, pour the sauce over the cauliflower, which you have placed upright on a	that again the hot spinach. This makes a pretty if you'd not like to add soda, keep the pan firml dish, and it is not costly, covered by the lid. When tender, take them out Myne, Braconniers.	ly [V. Verachtert.]
of salad oil that you must pass in very gently and very OULDER OF MUTTOS weet herbstittle at a time Melta good pinch of salt in ed, which in England replace the	of water. Place the pan on the fire for two or three minutes to start the ooking, then cover it closely, and finish the	chrimps and sauca and pour the rest of the sauce	the lemon juice that remains. While you are doing carrots some minced parsley.	the tomatoes, bedder and sait; bass this through	it and serve cold. [Mme. Segers.] BEEF À LA BOURGUIGNONNE	OX-TONGUE À LA BOURGEOISE	BEEF À LA MODE	[<i>Mme. van Praet.</i>] BOEUF À LA FLAMANDE	CARETAKER'S BEEF	dish. The nutmeg and the cheese are indispensable to this dish. BLANKERBERG BEEF	ewith a good lump of butter or fat; stir, so as to le the butter melt at once, and sprinkle in pepper *********************************	et FRICANDEAU OF VEAL
ed, which in England replace the fact, and the grant of the fact, and the grant of the fact, and the grant of	ake out the endives and put them in the mutton, ake some slices of roast or boiled leg of mutton, egetable-dish and pour over them the dequines.	This dish is to be served very cold.	saints to eat on Fridays), and serve them very hot.	butter in a pan, adding flour little by little and stirring until it goes a brown color. Add to it then your tomatoes that have been through the sieve,			brown it in the pan in some butter. Then add	d For this national dish that part of the animal called the "spiering" is used, which is cut from near the neck. What is called fresh silverside in	Concieroe, and it is currently held that only	once made, it can be kept hot for hours without	[Mdlle. Germaine Verstraete.] Grill some slices of fat veal; cook some sliced tomatoes with butter, pepper and salt, on a flat dish in a pretty quick oven. Garnish the veal witl	
rlicknobs. Let the shoulder simmer same way. Kun iberation with same way. It in the oven	mproved by being fight, sequenting one fire, y having a small piece of butter added to it. The above recipe can be used for chicory as well	converse of the dish, and, if they really take trouble with it, they will have a dinner of the mos		and some more fried mushrooms. Pour this sauce over the whole and serve very of fillet of beet roasted in a good hot oven for forty minutes; let i by the start inderdone. Take three turnips, four	it little onions, ten mushrooms, and two glasses of	veut in two and three in four, about one-half inch	chopped shallots, the hearts of two celeries chopped, a few small and whole carrots, pepper, salt, two cloves. Before serving, bind the sauce	England answers very well. Cut the beef into slices about half-an-inch thick and divide the			the tomatoes laid on top of each slice, and pour maître-d'hôtel butter over, made with butter, salt,	
lass of good red wine or a little haricots round it, to which have been added a pat with or two of butter.	s for endive.	shoulder of mutton the following mixture: each of oil,	sliced carrot, some thyme, and a bay-leaf, three	good-sized carrots, cut them into jardinière slices	s. for one and one-half hours with not too hot a fire After that, place the beef on an oval dish; keep it	, together; then add	with a little flour and pour all over the meat. [V. Verachtert.]	a piece of	but not quite, add	If you have any cheap red wine pour it over the mince till it is well moistened. If you have no red wine, use gravy. If you have no gravy, use milk. Let		own gravy. This eats well with s sorrel or carrots.
[V. Verachtert.] TS WITH MADEIRA SAUCE GRENADINS OF VEAL	CALF'S LIVER À LA BOURGEOISE	vinegar, white wine, red wine, an onion stuffed with cloves, a bunch of herbs which must be fresh Chear thy 174 and 54 from the control of th	of f thipping out; and the appen But it on the top of the	VEAL CAKE, EXCELLENT FOR SUPPER	hot; stir BREAST OF YEAL	of demi- glaza, some salt and pepper. Serve all very hot or	ⁿ VEAL À LA MILANAISE		of flour, and stirAttAlpA is real polored. Pour on it a little	all heat up in the oven for ten minutes, then sprinkle in some currants or sultanas. Take the dish you wish to serve it in, put the stew in the mittage, and place are week to in the mittage.	DUTCH SAUCE FOR FISH	BEARNAISE SAUCE
vith potatoes and mushrooms, and cut your veal into fairly thick cutlets, lard them de of demi-glaze and madeira, with fat bacon, and braise them in the oven, with	Take a calf's liver, lard it with fat bacon, braise it with the bourgeoise garnish—carrots and turnips.	mint, a rew pay-leaves—two medium carrots cut in the shoulder of mutton in this mixture that seem it slices for logic days, throthe it every	n fire, and when it comes fully to the boil, put it to Ulakeiylenandeallawhiithtaseithman beidelphfahenfildear endlaelladst DuessGuoit andis pendes advoutlan saude	of butter. Paressbind the poet tongaid with the squature quantity sound produce and acronomical terms.	sauce over all (A good and inexpensive dish)	an oval dish. BESH 94 CONCHONENTS MESKOWE O MIT INSPIRES Fract CAPTOLS OF SOLICH the hunter's sauce as for a here	Egg and breadcrumb some thick slices of yeal; fr	the beet in the hot fat when the onions are colored, and saute it; that is, keep moving the mea	gravy, or meat-juice of some kind, and let it Makmemford of reinistest able for begisting, analyust againvillagant dae tweenthe countries sust be cold,	t <u>Same</u> ist it can be kept by the fire till required, or the dish can be covered with another one and		(Very good with stewed meat)
butter, pepper, salt and chopped salt, pepper and butter. Dish up, and rinse the pot with a little stock, and pour it on the meat ready to serve.	nto the sauce, pour it on to the meat and garnish	the fifth day take it out, and, if you care to take the trouble, you will improve it by larding the	bepgintellydd a little water when putting it into the pan; salt, pepper and a little nutneg, and let it simmer for two hours. When tender, stir in the juice of half a lemon, and then bind the sauce with	altwidd acure pogaedding dalua Re pupp theadish is weineddisdue blattenedaeth, onofge dhalinead a thu	S Cook the breast of veal in stock or in a little mea extract and water, with sliced carrots and onions	the tongue out of the stock and skin it, cut it in	Julienne strips, pepper, salt, and a little tomato	The Panier a Or is a note! In Bruges, much about gently. Lake the meat out and place it on frequented before the war by the English. Take the yolk of a hard-boiled egg, a bit of bread about and size, and artumble them together; rub in some chopped parsley and onion and moisten it	finished krush the chieu this at hit theoret with and and s	of flour, dry it in the oven on a tray till it is the	of flour and three of water; make it boil and add	water; when they are half done
		a good fire, with your liquor, which serves to basto of demi- it with, in a pan beneath. If you cannot arrange to glaze and ment it with some Tournous and arrange to glaze and ment it with some Tournous arranges.	ethe yolk of an egg, or, in default of that, with a little flour. Serve immediately. You will find	sthete the meat into the form of a loaf and put it	cloves. Let it stew for one hour in this, and then take it out. Take out also the vegetables, and	[Mdlle. Spinette.]	not.	some chopped parsley and onion and moisten it with gravy or with milk; season highly with salt, cayenne, and a little vinegar or mustard. Take your liver, if possible in one rather large The Stice	thicken. [Mdlle. Spreakers.]	a saucepan, moisten it with stock, mixing very carefully. Boil it up two or three times during forty-eight hours, adding two carrots, two onions thyme, bay, all cut up, which you have colored in	the yolks of three eggs; melt of	and throw in a little thyme and bay; let it cook for one hour and a sieve. Melt some butter in a p
SALICE RODDEL AISE	DOOD MAN'S SALICE	fact them bare it and continually baste it a small sach slice and springle chapped paralley and springle chapped paralley for all. This can also be done with fines berbes, mushrooms qharyit and spaying, shoulder be should be successful. For one of the same should be	minute, egg powder will serve very well. , [<i>V. Verachtert.</i>]	[Mme. Gabrielle Janssens.]	strain the liquor. Make a bechamel sauce and add it to the liquor, giving it all a sharp taste with the juice of half a lemon. Put back the breast of veal this sauce and when hot again serve them	n	HINTED'S HADE	make neep consumity for after winners made has d lying closely together. Press your stuffing into these this, but a bit of butter the size of a walnot		the frying-pan, also some salt and peppercorns. When it is all cooked, pass it through a cloth or	add salt, the juice of half a lemon and a pinch of grated nutmeg. Keep the sauce very hot in a bain marie arish adouble saucepan. If you have neithe	if you think it necessary; stir is and the yolks of two eggs or me
butter the size of an egg, sprinkle Two shallots, ten tarragon leaves all chopped, are flour, adding water if it becomes put into a very small saucepan. Add a large glass of	even a piece of meat of poor quality is much liked f it has the following sauce poured over it when	in the butter. Dake for fifty minutes. This sauce is indispensable to any one who wishes to use up slices of cold mutton. Trim your slices,	Roll a lump of butter in flour, put it in a pan on the fire, and as it melts add pepper and salt. Stir	In a double saucepan melt a lump of butter, flavor	Shia Rapica and which hot again serve them together. [Malle. Spinette.] [For cold meats)	FRICASSEE OF PIGEONS Put your pieces of pigeon into a stew-pan in butter, and let it cook with the pigeons. Then add	HUNTER'S HARE Cut the hare in pieces and cook it in the oven in d butter, pepper and salt, turning it now and then s	enigne and market process by the end the process to the contract of the contra	This dish is very excellent with mutton instead o kid; the meat tastes like venison if this recipe is	BANEWHEARDSTreduced the first time, you should add some stock, but by the time it is first the pieces of rapping the property of a form potatoes, half a glass of beer, a little a form.	keep it in a large cup placed in a saucepan of hot Chorup some cold chicken into small squares, m Mith Ethick/white sauce, and let it heat. Put it or	thick, and just as you take it of nix Cupninkhbiofinhoppoint pacoley w on filmslystavosarfialls outous, dip we
stirring over the fire for five ill stirring, add pepper and salt claret, two eggs. You may add the yolks	erved. Put a little milk, say , in a saucepan,	take away skin and fat and pour on them the following cold sauce. Hard-boil three eggs, let them get cold Crumble the yelks in a cup adding	it, and as it thickens add a little milk; let it simmer and keep on stirring it. You will never get a good white sauce unless you season it well and	it with salt, pepper, some minced parsley that you had first rubbed on a raw slice of onion, and some lemon-juice. Use vinegar instead of the lemon if	Take a shallot or two, according to quantity of	one carrot, two onions, two sprigs of parsley, a leaf of sage, five juniper berries, and a very little	that it does not get dry. Then prepare Hunter's e Sauce. Melt a bit of butter the size of an egg and nd add flour, letting it brown, fry in it plenty of	earn fasefe is viven Whom derwitt some on the ingless of batter. If ake this new to left and an earth of the saine that of the sain is that of the sain is the sai	followed: Put the meat, say a shoulder of mutton, to soak in a bottle of red wine, with a sliced carrot, thyme,	water of stock, pepper and salt. Let it all bake (G. Coffdux). gently in an earthenware pot for two hours, and then thicken the same with flour. It is an	a hot dish and cover with fried onions. Put chipped potatoes at the ends of the dish and a boiled chicory at either side. This excellent dis	aroublettle grated nutmeg; let a [MunchSpinette.] ish Take out the joints and brown
the juice of a lemon to your taste. let it all reduce together. Add salt, pepper, pular addition to meat.	vith salt and pepper; let it heat. Chop up of hallots and a quarter as much of parsley that is		let it simmer for a quarter of an hour. Strain it, heat it again, and serve it for fish, potatoes, chicken.	you wish, but do not forget that it does not requir so much vinegar. Mix it with a fork and serve it warm; do not let it bubble.	Parsley, put both into the sauce-boat, with salt, pepper, and mustard to taste; add oil and vinegar in proportion of	of water and Liebig,	vinegar, cayenne and pepper-corns; spice it highl with nutmeg, three cloves, a sprig of thyme and a couple of bay-leaves. Chop up the hare liver, pu	y viessatiansir withing hunch of perpetracting sowni hore- union restable the endes material durich of t perpetriculum union and serve, and	bay-leaves (4), six cloves, fifteen peppercorns and of vinegar, for two hours. Then bring the liquor t	cloves, two bay-leaves, a pinch of nutmeg, and any fresh herbs, such as thyme, parsley, mint.		t dripping; when all are nicely be marmalade and stew till tender
DARRIT DARRIT	vell washed. Throw them into the milk; let it boil, nd when the shallots are tender the sauce is eady. If you have no milk, use water; but in that		THE CHII DREAM DIRECTOR	A ERANGIDANI	,	two rusks or dry biscuits in pieces, the juice of a lemon. Put it all on the side of the fire, cover the saucapan and let it cook gently for an hour and	it in the sauce and pass all through the sieve. Pout the the sauce over the hare and add a good glass of claret, or, for English tastes, of port wine. If the	of it, but in default of grayy add the same quantity of Bovril and water.	the boil and just before it is boiling pour it over and over the meat. Do this pouring over of hot liquor, for two days, Then put the meat in the ove	on.		marmalade and stew till tende two hours. When ready, strain thicken nicely with flour, dish over the sauce CHOCOLATE CREAM
sized rabbit, and have it prepared gizzzhédsakkemethethinkidiigawf stie ir two ts. Put the pieces to soak for rabbits in an oven, covering the same first with	1ACC ase let it be strongly flavored with vinegar. To be put in a pan in the oven: sauce, butter, and	a scrap of onion, and if you have them, some them some the standard of the sta		A FRANGIPANI Put your saucepan on the table and break in it two	APRICOT SOUFFLE of vinegar to o This is good enough even for an English "dinner- party." Beat the whites of six eggs stiffly. Take	a half.	sauce is too thin, thicken it with flour, and serve	Place on the fire till it boils, then draw it to the side and let it cook there gently for three-quarters of an hour. Just when it is nearly done,	With Butter, pepper, and salt, till it is cooked. Batter Bix theoline alies, and butter and pour aver xour liquor, but without the sarrot. Let it simmer	Put	EXCELLENT PASTE FOR PASTRY Equal quantities of butter and flour, well mixed a little beer; add also a pinch of salt. Make this	in (No. 2)
s in vinegar, enough to cover nkle of fresh thyme in it and layer of French mustard, pepper and salt. Roast by a good fire for one hour, baste often with the there is a good fire for one hour, baste often with the there is a good fire for one hour.	of cream, pepper, salt	Break five eggs in a basin, sweeten them with castor sugar, pour in	Boil up of milk, sweeten it with nearly	eggs. Mix these with	party." Beat the whites of six eggs stiffly. Take of oil, til sufficient quantity.	them twenty-four hours in water. Put them on th	k he	add, a little vinegar, more or less according to you milk and fifteen jumps of sugar with a bit of taste. This is served with boiled and well-drained potatoes. If the sauce is not thick enough, add to it vanula. Add.	the Hitse-flustists of the soup and apprainable par asserve Roll a pur of butter and flust and add it the by little the liquor you have from the meat, then	Carolina rice to swell in a little water, with a pat	paste the day before you require it; it is good for little patties and tarts.	
Comple Containend the gravy.	nd some flour to thicken the sauce. Before the are is put in the oven, cover it with a thin piece of bacon, which must be taken away before the	very hard till they froth. Put a bit of fresh butter	of sugar, and inflavor with vanilla. Let it get cold. Beat up six eggs, both yolks and whites, mix them with the	put it on the fire, stirring always one way. Let it	of aprico	fire in of water and half a bottle of light red wine,	powdered sugar and three sticks of chocolate that you have grated. If you have powdered chocolate	t some cold water. [Georges Kerckeert.]	[Mdlle. Lust, of Brussels.]	of butter. When the rice has absorbed all the water, add of milk, sugar	r	of m vanilla, a big lump of butter (s
of fat bacon, sliced, in a	are is brought to table. Mdlle. Breakers.]	in a shallow pan and pour in your eggs. Let it stay	milk, put it all in a fireproof dish and cook very gently. Cover the top before you serve it with ratafia biscuits.	cook for a quarter of an hour, stirring with one hand, while with the other sprinkle in powdered sugar and ground almonds. Turn out to get cold,	jam, or an equal quantity of those dried apricots that have been soaked and stewed to a purée. If you use jam, you need not add sugar. If you use th	e of sugar and, it ygyrlike it na pinch of cinnamon or mixed spice.	by you, use that, and taste the mixture to judge when it is well flavored. Mix it all well in a cool f place. To do this dish successfully, make it just	of semolina, and let it boil for fifteen minutes, while you stir it. Take it from the fire, and add to it the	extract and two lumps of sugar. This sauce ought to be quite thick. It is served with the meat. [Mme	preserved fruit. Put all on the fire, and when the		ten lumps of sugar. When this chocolate and keep stirring co the yolks of three eggs and we
and add to the melted bacon a bit Surnigs southit bultter 1914 bibuitd	FOUR QUARTERS Weigh four very fresh eggs and put them in an arrangement arthenware dish. Add successively, sieved flour,	Washtthe rice in cold water, heat it in a little	SEMOLINA FRITTERS	(A Brussels recipe)	at the bottom, and when you have well mixed wit a fork the beaten whites and the apricot, put it in apprainid on the dish and bake for fifteen	Let it all stew till the liquor is much reduced and Simpramenearity all fall kontri List telenters etweelen and is translation in a class six by wild at his post ks o	d [Malle. Lust, of Brussels.] of (Lost broad)	rollegof swo personal their whites that you have beaten stiffly. But it in the oven for a quarter of medissine appresses title out the core and cut them Midledsup with rundar on each side with sugar.		Add the yolk of an egg, stir it well, and pour all into a mold. Put it to cool. Turn it out, and serve it	$^{ m n}$ joining each to the other with jam. (You can mak	ke bhowansporayat Ttherepges. tStee
redients together on a marble of flour in a deep dish and work it with beer, baste all of the same consistency. beating it well till there are no lumps left. Make it into a paste that is not very liquid. Peel and core	ine sugar, and fresh butter, each one of these tems being of the same weight of the eggs—hence he name: Four Quarters. With a wooden spoon,	(enough to cover the rice) with vanila, and podr in eparthe averthe invoketh instance almost the internal standard the internal almost and almost almost and almost almost and almost almost and almost almost almost and almost al	d semolina,	(A Brussels recipe) Pound down	minutes in a moderate oven. Powder with sugar.	ewereggs. Let it thicken a little, and stir in pieces of pineapple. Pour it into a mold, and let it cool. Turn it out when it has well set, and decorate with the state of the	s	You can use also pears, melons, or bananas. Make a batter with flour, milk and eggs, beating well the whites; a glass of rum and sugar to sweeten it. Put	of fresh butter,	the snape. of milk and flavor it wit vanilla. Put it to boil, Mixormal disfigure valids of	a square or a circle or a sort of hollow tower.) hPour your rum over them till they are well soake Then pour over them, or into the middle of the	that has been rinsed out in ver ted. hetuitsshand in a cool place till pWweEknkirskhoot maraschino,
fore putting them into file to Star some good apples, cut them into rounds, put them into into rounds, put them into mixing dwelve by the same sin the paste so that each one is well covered with put in your marinaded pieces of it. Have a pan of boiling fat and throw in the apple er and salt and cook till each slices for two minutes. They ought to be golden by	or five minutes. Turn it all into a buttered mold nd let it cook for five quarters of an hour in	Sweeten the whole with sugar, and color it with a little saffron. Turn it out, and let it get very	of	flour,	eggs, of castor	crystallized fruits. Pour round it a thin apricot syrup. [Mme. Spinette.]	cinnamon. Put some butter in a pan and put the rusks in it to fry. Let them color a good brown, and serve them hot with sugar dusted over them.	rises roll your fruit slices in the batter and throw them into the lard. When they are golden, serve	powdered sugar, and work them well together. When they are well mixed, add the volks of four	of Yaullege with a listic cornflour. When the milk boils, pour it very slowly over the eggs, mixing it well. Return it all to the pan and let it get thick	but let it be nearly cold before you use it. Decorate the top with the whites of four eggs	thickness, and glaze them. This sprinkling sugar over the slice
ored on each side. When they are then, if that fat has been hot enough. Serve them dusted with powdered sugar and the juice of half half the vinegar that you used for a lemon squeezed on them.	nd eat it either cold or hot and with fruit. Georges Kerckaert.]	[Paquerette.]	milk, three eggs. Put on the milk, and, as soon as it is boiling, drop the semolina in, in a shower. Let it boil for a few minutes, stirring continually. Then add they also a property graph eggs, and then the whites,	brown sugar,	sugar, of mil (fresh), adding a pinch of salt and of vanilla; then		[Mme. Spinette.]	[Mme. Spinette.]	When the mixture is thoroughly well done, add, drop by drop, some boiling coffee essence to your	without bringing it to the boil. Add some chopped almonds, and turn the mixture into a shouth does in interest in the boiling milk, let it boil while stirring it for a few minute TOMATOES AND EGGS.	[, same way. [Mme. Spinette.]	slices glacés. Arrange the slice alternating pineapple and cak latter an apricot marmalade to
Melt two tablets of chocolate (Menier) in	A NEW DISH OF APPLES Take of apple purée and	GOLDEN RICE Put of milk to boil.	BYNANA COMPOTE SECTION Which you have already beaten stiff. Pour all on phirds and send have regular places at the section which where so never to have been defined and other end in the section.	For	CHOCOLATE CREAM but there except egledwish bow with the elffelde amide air tured thep is whether so elffelde unergy-year scient flor amide air tured them it ex		BAKED SOUFFLE Three eggs,	PEASANTS' EGGS For six people put on the fire	biscuits, and fill it with alternate layers of the TERRITORIAN SCHOOL SHE	pour it on the rive shape. Serve they are cooking, fard boil some eggs and while they are cooking, while they are cooking, while they are cooking, while they are cooking.	Toss the sliced mushrooms in butter, adding, if a you wish, a little mushroom ketchup. Break the	or other liqueur. This fish foo whises hatterunar thredendy Usparkeds tops in salt and wat
ook them, and rub them, when eve to make them into a puree. For two hours and a half and scent it with a scrap of of water over	dd to it three well-beaten eggs, a taste of	and, when boiling, add	leaning against the other in a circle. Sprinkle them with sugar. Squeeze the juice of anosithage and tof half had nibon-other friend to be suffice eithefor	butter, a pinch of nutmeg, and the same of mace and cinnamon in powder. Add, as well, a pinch of bicarbonate of soda. Make the paste into a ball, and cover it with	Wither Hitakingikin or sheet (since English Missalicikis havedidingot ogankire indiputhtidinish danbla widdlases bapinapapapausia poetr mixture,	of minced veal. Make	a	of sorrel,	and tribles hatrossates pleasife whearbild egg Arrange enbet des basa, and plan round meta- le which you have added some	g, a large crouton. Peel the eggs when they have been in boiling water for ten minutes. Pile them e on the crouton, and have ready a tomato sauce to	eggs in a pan and beat them lightly together, and cook for three minutes over a good fire. Slip the	d Roll them in a little bechamel e eggs into the pan into which y butter; stir them with a fork in
well wetted and yolks, and mix them into your diput all in a dish that will stand the following way: Take for five or six persons iven. Then place on the top a bit of	nelted butter and the same quantity of white	When the rice is nearly cooked, add a pennyworth of saffron, stirring it in evenly. This is excellent,	oist. bisminasi-end poment-word-bertakines comer, whitistysed leave it for two hours in a cold place. Minute of the cold place is described to the cold place eaten with this.	a fine linen or muslin Head and leave it till the following day. If you have no molds to press it in, cut it into diamonds or different shapes, and cook	in the gaufre is nicely vellowed, take it out and powder it with	brown sauce of flour and butter, and add the mea to it. Let it cool a little, and add three well-beate eggs, with	at of en powdered sugar and	reduce it to a puree, and add	chopped parsley. Take some tomatoes not too ripe, and cut them in half horizontally. Take out the pulp, so that you have two half-cases from each tomato. Break an			adding salt and pepper with yo only take a minute. Add the as thick sauce; this will take anot fold up the omelette and slip i
f a filbert and powder all over nearly of milk. Sweeten . Place the dish in an oven with	owdered sugar. Mix all together and, taking fireproof dish, put a little water in the bottom o t and then some fine breadcrumbs, sufficient to overthahottoms.Powrin, your compôte, then,	f[V. Verachtert.]	[Mme. Gabrielle Janssens.]	them in the oven on buttered trays. I believe waffle irons can be bought on tisadbat it boil with sugar and vanilla; strain the whole. Add	n	of rasped Gruyère. Butter a mold, and sprinkle th	he gives also one packet of vanilla sugar, but as this	of cream, a lump of butter the size of a pigeon's e egg, pepper, salt. Take six hard-boiled eggs and, crumbling out the yolks, add them to the sorrel r pure of large the white for his bould have cu	egg into each tomato and sprinkle it well with cheese. Place them all in the oven, till the eggs ar	of tomatoes and re pass them through a sieve, return them to the par and stir in FLEMISH CARBONADES		dish. [Mme. van Praet.]
eggs, allowing half an egg for each Make some rounds of toast and butter them; place the yolk. While they are boiling on each a slice of tongue or of ham. Keep these	bove that, a layer of fine breadcrumbs, and here nd there a lump of fresh butter, which will newenthe breadcrumbs from burning. Cook for	a very hot dish, and pour round them a thick	the oven. Put into each one a pat of butter and let	pork, beef, veal, harncoeanutteth Mealtein fivan a b	itcolor in a saucepan. Slice some onions and fry	mince. Leave it for three quarters of an hour in the oven, or for an hour and a half in the double MHCCP THOSE WATER WATER TO THE MOLE THE	to add a few drops of vanilla essence when mixin Miketa Good & Seeggwith the Hygad formore the	FILMISH CARBONADE g.longways) on a hot dish, and pour over them the purewofoncial aprinkle histoprwith hot fat. Trandamentalism put biter whithey or hive out	Cut the mutton into neat pieces, take away all fat		FISH When there remains any cold fish, take away all skin and bones, mixing the flesh with salt, butter	
hot, and poach as many eggs as you require. Slip onnaise sauce. Peel the eggs, cut agthways, and take out the yolks. with a feighty spassfireshible assessment when it is	of mushrooms, ut them in small pieces like dice, and put them to	rounds of tomato.		pointing indeed in a cities; been type, by own turthed but butter about patheapperopulae debegarpies on the	butter with some sliced carrots, a few small onions, and your pieces of veal, salt, and pepper.	sauce. of raw veal and [L. L. B. (d'Anvers).]	possiblessormin productiven enerickle julike. Henroden enine productiven in der	Blespiecesenesisorsensminuterendeservook for grewished with dunated spepper, salt, a carrot shilled in his molegroward; to allow the meat to cool	parsley. Let all this stew very gently for two hours; you must add more stock or water to	of beef-there is a cut near the neck that is suitable for this recipe	pepper, and one or two raw eggs as you wish. Tal some small fireproof cases and place in each son lemon-juice with a little melted butter and grate	me some shells with it and sprink ed a good powdering of grated Gr
with a little chopped herbs, and additional little chopped herbs, and additional little chopped lettuce make lumps. Put it back on a brisk fire and stir till ch you may add a little more of the it thickens; add then the melted chocolate, and	alt. Make a thick white sauce, and you may add to t the juice from the mushrooms when they are	d	are half set. At the moment of serving take them out, and have ready some minced tongue or ham, to sprinkle on them, and decorate with a big bit of truffle.	tMiteBroiled in	Add a small quantity of water, and close the lid of the saucepan. When the meat is tender, you can thicken the sauce with a little flour. This is a goo way to use veal that is hard, or parts that are not	d of park It is better to	Boyethe forthe wine adding before the fergation against the forther than the first supported in at this exchange in the passing the passing to avoid the	orgently by the side of the fire, allowing one and one-half hours for	prevent it getting dry. Keep the lid of the pan on and, half-an-hour before serving, put in peeled potatoes. This dish is served very liquid. [Mme. Spinette.]	Civ theshe sells under press heat well and in the this phicken its right playthest between the property and the property of th		a pat of butter in the middle of them in the oven. When they a golden brown, serve them deco [Mmc. Lekent.]
when that is gently stirred in take off your pan, and again let it get cold. At the moment of cooking the soufflé, add three whites of eggs beaten stiff.	nard-boiled eggs, and separate yolks from whites. Out into a shallow vegetable-dish the whites cut	WALLOON ENTRÉE		to it the onion and butter, and add enough water to prevent the sauce from getting very thick. Add if you wish it. FRICADELLE	the best cuts. I, [<i>Paquerette</i> .]	butcher's. Put two slices of bread to soak in milk, add two yolks of eggs and the whites, pepper and	Wowstewsfissing the two halves, spread the mince on each half and cook it in the oven, laid flat in a fireproof dish. In this case put a good lump of butter of each position Mannice. UR	HOT DOT	HOCHE POT	them the meat, sprinkling in also pepper, salt, mixed herbs. Cover all with water, and let it cook		
meat, adding to mixture only filling up half of the dish. Cook in I think that boiled meat when cold is often the oven for fifteen minutes an a gentle heat, and neverted as being tastless, but in practice as in will	vith the mushfooms, and finish up by sprinkling Yiet-the hour had sides that yelke yhishiyu hay Kiinbiyahip Xiibii Sillons and fry them till	in squares, and butter them. Cut some slices of sal	SCRAPS OF MEAT Your scraps of meat must be cut small or roughly itminced; add to them a little sausage-meat, about	ef,meat-extract and a pinch of salt. Have ready of	Cook the chicories gently in butter till they are	Make the added the peop enter where zace of flou apprending and published areas the will be	ir, Cut out some rounds of crumb of bread, of equal	e-same time if it is wished gook potetoes with the	of	cooking, add half a glass of beer, a slice of crumb	f Clean two big carrots and cut them into small	
of it show you, it will deserve your approval. a recognized weight. Mince your boiled meat and put it into a thick (apprelle lanses) white sauce well-spiced with pepper, salt, and	MwnPthen rfy the slices till they are colored on oth sides. Pour on them first some beer, then dash of vinegar, adding thyme, pepper, and salt,	beef, or, better still, ham, and put them on top; spread the meat with a good layer of grated cheese, and over that place another piece of	a quarter as much, and a slice of white crumb bread that you have dipped in water or milk, and well drained. If eggs are not too dear, add two	some mashed potatoes, but let them be very light. Place the slices of meat in a fireproof dish, pour miniced pork take the sauce on them, then the mashed potatoes, and	ham, and put them in a fireproof dish. Then make a very good white sauce of flour and butter and milk, adding cheese to flavor it strongly, and the	people for the wild week of the form of a heaped of the proportion of a heaped	e glass. Butter all the rounds and sprinkle them wi grated cheese—for preference with Gruyère. On half the number of rounds place a bit of ham cut	andrae distinction for this endersity you the put in printers and the put in printers were the state.	fresh pork,		celeries, and a good green cabbage, only using the pale leaves. Wash all these vegetables well in running water, two or three times, and put them	simmer gently for three hours end of that time bind the sauce
nutmeg, and let it remain for two hours. Then of fresh lean pork, lot and parsley, salt, pepper, a little white of egg and fine breadcrumbs. Put a piece of nd with an egg, both yolk and white, butter in the saucepan, sufficient to take all the	ou have spread with mustard. Let this all simmer or three hours.	butter in a small saucepan and fry the rounds till they are golden-brown. [Mme. E. Maes.]	the oven for half-an-hour—but it must be a slow oven—and take care that the meat does not	This is called in Belgium "un philosophe."	and place the dish in the oven. Let it turn brownish, and then serve it directly.	of this to	to the same size. Put a lump of butter the weight of egg into a pan, and fry with the rounds in it, ti they become golden. When they are a nice color, place one round dressed with cheese on a round	11 [A: Verlaeligbre]	rump (flank) of beef, rump of veal, two onions, one celery, four leeks, two or	Nabestwingesperakensk श्रद्धायतेला प्रेसंकरात्ता व्यवस्वरात्रकारात्र्यात्रात्र्यात्रयात्र		Some people like the sauce to instead with mustard. [V. Verachtert.]
and dip them in flour, then color croquettes, and let them brown in it for about ten minutes. A white sauce served with them is a good		CHINESE CORKS	[V. Verachtert.]	an inch, and crumble them up; two raw eggs, pepper and salt. Mix it all well, and place it in the eyap for helf by the long it is to eyap for help by the long it is to eyap for help by the long it is to eyap for help by the long it is to eyap for help by the long it is to eyap for help by the long it is to eyap for help by the long it is to eyap for help by the long it is to eyap for help by the long it is to eyap for help by the long it is to eyap for help by the long it is to eyap for help by the long it is to eyap for help by the long it is to eyap for help by the long it is to eyap for help by the long it is to eyap for help by the long it is to eyap for help by the long it is to eyap for help by the long it is to eyap for help by the long it is to eyap for help by the lo	9	fire and stir in first of all the juice of a lemon,	dressed with ham, so as to have the golden bread the both above and below. Serve them very hot, and garnished with the below t		three carrots, two or three turnips, according to the size, a few Brussels sprouts, five or six	Heat the dice of sweetbread in this sauce and fill the cases with it. Put them back in the oven to ge	t Add salt and letticspok for an hour. At the end o	A. Of COUNTRY EGGS
wâtêr. Lêt them gently cook in it [MME. A. Demeutemeester.] s, and serve.	For eight or nine persons)	Make a thick white sauce, and when it has grown a little cold, add the yolk of one egg, and a few	Take a roll and, cutting it in slices, remove the crusts so that a round of crumbs remain. Butter	with a gravy sauce. If you wish for a supper-dish, put salad round the meat. Take	Make a thick bechamel sauce, and be sure that yo cook it for ten minutes, constantly stirring, Add.	i Pupeneréirohnamutarek atwinde sauerakantwa Beats Minitor elbrithen arusalata meke volks	o Grate	Wash some raw potatoes, peel them, cut them into very thin round slices. Take a dish which will	the water boil before putting in the meat, and cut all the vegetables in cubes of the same size, like Freas the sugar in a commercantly and there hapters:	t Cook some macaroni or spaghetti, with salt and itpepper. Make a brown sauce, using plenty of	And yet this is only fried eggs after all! Put some BEFBARD heat; if you have not oil use butter, but	ne Make a white sauce thickly mit such as you would eat in Engla
of beef, which must of mutton, the in thin slices. Cut your slices of breast or one of the inferior parts will do as well		drops of lemon-juice. Sprinkle in a slice of stale bread, and enough grated cheese to flavor it strongly, and leave it to cool for two hours. Then shape into small pieces like corks, dip them into	building up the slices one on the top of the other.		till well flavored, some Gruyère and Parmesan cheese, mixed and grated. Let it all get cold. Ther roll this mixture into the shape of carrots; roll them in finely-grated breadcrumbs, and fry them	that you bays left, and then in grated breadcrumbs, and fry in deep fat.	of Gruyère cheese. Mix in a cup of milk	stand the oven, and be nice enough to go on the table, and put in it a layer of the slices sprinkled with pepper, salt, a little flour, and plenty of grated Gruyère. Continue in this way, finishing	Fly Y6756ff67 butter. Take flour and butter and melt them to a thick	butter, for this dish requires a great deal of sauce and add to your "roux" some tomatoes in purée (stewed and run through a sieve), a little meat	hot enough. Break an egg into a futlchfliat edisthit: aptible fixong qualso add hapdis trost and slipture	t ipe mace. Make a high mold of mas which has been the top,
f five inches by three. Put in the as a prime piece. Put in an earthenware pan piece a little square of very fat a lump of butter as big as an egg, and let it color. f parsley, pepper and salt. Roll up Cut the mutton in pieces and let them color in the let hem round with a thread so that butter, adding salt and pepper, a few onions or	eef,	the beaten whites of your egg, and then into	with pepper, salt, and a little nutmeg; when boiled pour it over the bread till it is well soaked. Put		in hot lard or refined fat. Lay them on a hot dish, and, at the thicker end of each carrot stick in a sprig of parsley to look like the stalk.	cheese, and Parmesan, grated very finely. Add at		with a layer of cheese, and a little flour. Put the dish in the oven, which must not be a very hot one and cook gently.	will turn your sauce brown. Fry	good brandy or madeira to your taste. Let your slices of ham heat in this sauce, and when ready, place them in the middle of a flat dish, put the	come in sicelogy that respects the helicid of the of the godkhad trastipo in the theopion of isour constituted ag prospection of the control	We is kept by the fire (the potatoe ge for two minutes, shell them, ar whites just set and no more. Potatoe
emains inside. Melt in a pan a lump shallots. When all is colored, add at least ze of a very big egg. Let it get after rolling the beef in flour, put OFLIES CELESTES of turnips, cut in	alt pork, and mutton; cut into pieces HETITH'S CALESIS ÀND AUTURDES and skim.	golden. [Mme. Limpens.] FLEMISH CARROTS	according to the heat of the oven and the quantity you have. You must pour its juice over it every named then, and when the top is turning into		[Mme. van Marcke de Lunessen.]	balls with this paste and roll them in breadcruml Throw them in a pan of boiling fat, where they must remain till they are a good golden color.	bs. four whole eggs, and add first the cheese, and the the flour and milk mixture. Season with pepper	on For a medium pie dish you will find that half an hour will be sufficient to cook the potatoes. [Madame Emelie Jones.]	of mushrooms ibutter and when brown, add them and the liquor that saying a good glass of madeira or sherry	inmushrooms or spaghetti round, and put the sauce tovery hot, over the ham. y- [Mg/44765] DWICHES	dachos grick third why is in the sees a ning meith peppi and rait and keep warm by the fire. When all are	Po t serve very hot.
ter. Let them cook thus for five stices, with about of slices, with about of the twenty of the two stices, with about of the	ake two or three carrots, one large turnip, one ake hemor@eterd, three or four leaks, are obe sual and boil it gently in some white stock, with	Take some young carrots, wash and brush them as tenderly as you would an infant, then simmer	This purple that is, like the tomato, always cooked as a vegetable. It is like the brinial of the	taste, and the yolks of four eggs. Add at the last Waswhite faitheufothenggsneethenystiffnopepher and delvibused hate within in incurrementary fand	Cook your potatoes, rub them through the sieve, add pepper and salt, two or three eggs, lightly	Makeurificons is in them till tender, then put them in another pan with cold	'a saucepan of boiling water for an hour and a hal Theractrateres as satisfies the pure in ear and fish and satisfies the same for the satisfies and fish	f. Boil your potatoes and let them be of the firm, soapy kind, not the floury kind, When cooked, and	Place your ham in the middle of the dish, surroun HIMEB SHEEKER PROPERTY BUT OF WAR WAS WELL BE SURE YOU USE	nd Cut some bread and butter, very thin, and in fingers. Chop some water-cress, lay it on a finger	(this make the think a circle, in a dish, and pour round them a very hot sauce, either made with Make some toast, cut it in rounds, butter it when tomatoes, or layored with yinegar and mustard., cold. Curl an anchory round a stewed olive, and	n Made as you would make chees anchovy sauce instead to flavo
r and sain Lwaterowid that there or Then add in the common way the word best green peas the word of the very best green peas the very best green	nean un unto eme lleice and to it about a substitut of the amount when level the with einfet vo both will be again all out to the same size	cooked, draw them to the side of the fire and pour in some cream to make a good sauce. If you cannot use cream take milk instead and stir with it the	r for the dressing of aubergines, for you can see t their possibilities at a glance. They can be stuffed with white mince in a white sauce when you	with deviling speat dra and the finds var Theuttire out the saufilies and se arquest brach unknown south. The saufilies a impossibility is increasing which we had be	according to the quantity you are making a little butter and milk. Work all well and let it get cold.	them one by one as you take them out, and rub them through a sieve, pounding them first to main it easier add salt a good lump of butter and	therefore what we should call hors d'oeuvres.	rake equal quantities of salad oil and cream,	and soaked to take away the greater part of the saltness; or, if you can make some toast butter it	(equal quantities) over it, and then lay on a fillet of anchovy, cover with more cress and a finger of	egg boiled and chopped.	of the pastry thin you can put sor two biscuits and press togethe spread inside.
instead, butter. Do not forget to have put a lump of sugar in every pint of gravy. When the peas are done break on them the required number of fresh	18445; 288 tille Gyuki turs 3772 i before Asisher dha salnic politiths 2801 i yrites: auce 18 Asis: Hateem Medt en emerchite Greppat Ansh	yolk of an egg. To thicken for use, add a pinch of		southern groupewas a seek eviden according seek sheardy goodeel which violate 1880 to the rich three do oilt shouth burdend mook them till tender in butter	in finely grated breadcrumbs, and let them cook in solitons fat or lard.			a quarter of that amount of tarragon vinegar, a pinch of salt, and a few chopped capers. Mix ver- well, and pour it on the dice. You may vary this by using cream only, in which case omit the vinegar.	the center. Fill up the sides of the toast with	in bread and butter. Put them in a pile under a plate to flatten and before serving trim the edges.		
Take out the dish, and pass over saucepan, till the eggs are just dbng! af 98% abit, and saucepan, till the eggs are just dbng! af 98% abit, and paper it hear how hit is made not one in the organization of the same in the organization of the orga	Soup the Pan. This cash should be eats obties	HERRING AND MAYONNAIGE	halves and stewed in stock, with pepper and salt they are good, or you can simmer them gently in water and when ready to serve, pour over them	sauce, and pour it over your soufflé. [Mme. Vandervalle.]	. , ,		HOT BURGUNDY	Season with pepper, salt, celery seed, and instead of the capers take some pickled nasturtium seed, and let that, finely minced, remain in the sauce	EIGH AND CHCTADD	HAVE AND DOTATOES	VEDV NICE CLATE	TO VEED ODDATE
tand fowned by the shows take somely till the spectrofs, and repeted Whan the same out in the short of the state of the state of the same out in the short of the same out in the same out in the same of the same out in	till the cases to the level of the cress leaves, and ake a cucumber and cut if in pieces two inches lecorate with a Belgian flag made as follows: one, then peel away the dark green skin for one	soak them for a day in water. Skin them, cut them	cheap in England the following entrée would be		DUTCH NOYEAU Peel finely the rinds of five large lemons, or of six small ones, then throw on it	LAVENDER WATER Take a large bottle, and put in it	HOT BURGUNDY			HAKE AND POTATOES Hake, which is not one of the most delicate fish, gs can be made excellent if stewed in the following		
rn the cup the right way again, turnips and potatoes, so as to make a uniform pund. Then you will see an edge of with the mixture, then place the meat on the top of the mixture, and serve it. N.B. It is necessary to watch	nch, leaving the other inch as it was. Set ap each linegar, and a little sherry, folor one portion with lice on end, scoop it out till hearly the bottom it agrika or coralline, pepner; a second part with nd fill up with bits of cold salmon or lobster, in	open lengthwise, take out the backbone, and put ^h them to soak in vinegar. Then before serving then let them lie for a few minutes in milk, and putting	n of sweet	of the blooms. Take them home, and put the white petals into a large glass bottle, taking care that	of loaf sugar		of good Burgundy wine, put it to boil with two cloves, and a dust of mixed spice, sweeten to tast f with some powdered sugar. If you like add		till you get a good custard. Pour the custard into a mold, and lay in it your fish, which must already be parboiled. If you have cold fish, flake it, and	y sauce: of milk to which you have added	each fillet, pepper, salt, a dust of mixed spice, an chopped parsley. Roll each fillet up tightly, and pack them tightly into a dish, so that they will no	you think sufficient to cover y
ich makes a pretty little edge. Do fill the shallow cases then made can add a little water whenever it becomes onnaise sauce in which you have rv and potato, and a small a little too dry it quickly burns.	ne sieveet volks of Cwo hatte Polled 1988, and the emainder with rinsed pickled walnuts, also elicate hish will do equally well of a small turret assed through a with steep of the first of the hope of the will be steep the steep of the steep into a small mold with straight sides; when it is	,	of bitter, turn them	you put in no leaves or stalks. When the bottle is filled to the top do not press it down, but pour in gently as much good French Brandy as it will hold Cork and let it stand for three months, then you	d. of bitter almonds,	wine, one essence of ambergris, twopennyworth musk, and three drachms of oil of lavender. Cork it tightly, put in a dark place, and shake it every day for a month. This is really lavender			mix it with the custard. Put the mold in a double saucepan. Steam it for three quarters of an hour. Turn it out, and garnish with strips of lemon peel and if you have it, sprigs of fennel.	1. of any of the good English sauces; thicken it with a knob of butter rolled in flour, which stir in till	become loose. Take vinegar and beer in equal quantities, or, if you do not like to use beer, you must add to the vinegar some whole black peppe and a good sprinkle of dried and mixed herbs wi	er,
of ped gherkins. Lay three fillets of [A Belgian at Droitwich.] ach other to form a six-pointed common coarse salt, and pound them well, then gighly with cavenne pepper.	Imost set pour in the yellow aspic, and when that s cold pour in the black. When the jelly is quite old, turn it out, slice it, and cut it into pieces of		into cold water for a few minutes; then you must pound them very fine in a stone mortar, if you have a marble one so much the better, and do it in *FPP*PP*PF FISH. WITH WHITE SAUCE AND	can strain it off. This is good as a cordial, and if you find it too strong, add water, or sweeten it	of th	spirit, as no water is used. e	HORS DIOPLIANDE	of very thick cream, adding pepper and salt. Fill as	1	all is smooth. When it boils take off the fire, and put in your pieces of hake, set it back by the side of the fire to keep very hot, without boiling, for	salt. Pour over the fish, tie a piece of buttered	of mixed spice, four bay leave a small bunch of bruised thym a half lemon, salt and pepper;
of anchovies, and indeed one can pens that you can got a great with each your pens that you can got a great with each you can got a great with each your pens that you can got a great with each your pens that you can got a great with each your pens that you can got a great with each of the each	lecorate any cold dish or salad. The walnut squash colses dilatheatringhings of two good sized Madalaaks Santir thom with mild and water, and pu	n Boil the filleted soles in water. Make a sauce with t	You must add a little milk occasionally to prevent		DUTCH HERRINGS best Schnappes or Hollands, and add (A cold dish)	REMAINS OF COD	HORS D'OEUVRE (Herring and Mayonnaise)	minutes, under buttered paper. Have some marine crayfish boiled, shell the tails, wishamdiscripes, removing the black line inside	SORREL SOUP Take of bouillon o	twenty-five minutes. Meanwhile mash some There as and my var as the wrenty sudde disk mour or when ish the target sour	Take	tarragon vinegar so much the sprats, remove tails and heads a deep dish. Take your liquor a
Access As all converse at a tatter a when you have you have a recipe for mock is a recipe for	hem to simmer. Add chopped parsley, a chopped hallot, pepper and salt.	butter.	partiesh milk, stirring it in slowly, sweeten to	Cut your cod in slices, and roll them in flour. Put	of boiling milk. Fill your jars with this, cover it close, and put it i Take some Dutch, or some salted her rings, and		ut Take some salt herrings, one for each person, and	Greatros trife en enty-thirt slices dreat throw and potentially same ordinary additional reasons and entired with the valk of a raw egg, perper and	of meat extract and water. Fry in butter a carrot, a turnip, an onion, a small cabbage, all washed and	nadews Fish pawers and trinheings; bradned. d returned to the pot, and with plenty of cream and oysters added before serving. It should never boi	l of breadcrumbs, moisten them in milk in a pan, l then add as much water as you require. Throw in	
beppercorns, four cloves, four p of mace, Then brown	ottom of a pie dish, sprinkle breadcrumbs, pats o wutter, pepper and salt, between and on each piece fill up the dish with water or milk, adding the immered and strained liquor from the trimmings	a dish and pour them over the sauce. Leave it	clean as a chalice, bring it to the boil tomatoes and Boil for ten minutes, and then stir till cold, strain it through finest muslin, and then add two good glasses of brandy. Bottle and keep in a dark place.	chopped parsley, pepper and salt, and the juice of one lemon. This is very good, if served in the dish	day. mik for at least twenty-four hours to get the sal Leave it there for three weeks, and strain it out. Make a mayonnaise sauce, adding to it the ro	colored, add the cod, sprinkling in pepper and sa e and a good thickening of grated breadcrumbs. Le this all heat gently by the fire and turn it into	alt open lengthways, take out the backbone, and put et them to soak for a day in vinegar. Then before serving them, let them lie for a few minutes in	leek and a sprig of chervil. Let it cook gently for	d of castor sugar. Put your soup to it and set on the	after the cream is put in. A little mace is usual, but no onions or shallot. A simple variety is made with flour and milk instead of cream, the liquor of the systems as well as the oysters, and a beaten egg	ththree medium potatoes,	to use as required. They will k of semolina, so that the grains weeks. It boil for a quarter of an hour salt. Take the tureen and put
ame of made mustard. When this of t to cool. Lay your mackerel or reating, and sprinkle on each butter and knead into it	Bake gently for an hour, and when brown on top dd more breadcrumbs, and pats of butter.	about a quarter of an hour in the oven, so that it becomes slightly browned.	of white wine. Let this simmer for half an hour, and then pass it STUFFED CARROTS	TO COOK ASPARAGUS	the fish, and pour over them the sauce. TOMATOES IN HASTE	paper cases, with chopped parsley on the top. II KIDNEYS AND LETTUCE	milk, and, putting them on a dish, pour over them a good mayonnaise sauce. [Mme. Delhaye.] TOMATO RICE	officer ragious insignices, his enquirous details week tof	fire. Let it simmer for twenty minutes, add any seasoning you wish and a little more water, and letts in the for another half hour. Then shred a bit	added at the last moment. $et[Esperance.]$	sorrel, and a sprig or two of chervil, a lump of butter, pepper, and salt. Bring to the boil, simme for quarter of an hour pass shrough a tammy, he	it with a bit of butter the same er with a fork and pour in
ind minced thyme. It may be an ortichokes in salted water till Quarter of an hour will suffice to prepare and rake the bifter gazdes, into each our what we salt with the bifter gazdes, into each our sald by what we salt with the bifter gazdes, into each our sald by what was a like to be salt of the bifter and the bifter gazdes.			through the tammy. Then fry Take some good sized carrots, and after washing them well and cutting off the great the first coast					RIC 3-W.I.E. I. GGS Main	of basif or marjoram with Take your shelled beans, very young and tender. Throw them into boiling water for a minet ever her	CMBBB11B C1 1B10	again for ten minutes and serve burning hot. WHATWEII some globe artichokes, and boil them salted water. Meanwhile make a good mushroom	in hometer withverwastes and n peppeisted withverwastes and
Thige Jayethe fish the dasadish, wike artered peopen geperance lean op manetered of the Kankkylyspec light field sides the maned spice he in part labbis for the bad and the Cooked peas in the prove your liste (without any field skith well.	regetables (which removes all distinctive flavor	a teaspoon. Break into each tomato a pullet's egg.	a case of the redden partiand a niene common.	tape, keeping the ends of stalks even so that it	of	nearly with your ringers the center leaves, and freadcrumbs, and throw them into boiling fat. up instead with a sheep's kidney which you have lightly dusted with flour, pepper, and salt. Tie th	must put back to heat with pepper and salt and ne a small quantity of made mustard. Then grate	down; then leave a noie in the middle and pour cream but the proportions are exact, and so is the into each noie a small raw egg, york, and white. Se time. the tea-cups to cook in the oven, and when the	minutes, skim it, pour it into a soup tureen, and serve.	of grated cheese, pepper, and salt, and mix	filling, highly seasoned, of cooked mushroom, dipped into butter, pepper, salt, a few breadcrumbs, and shreds of ham. Remove the	ernyndrauman Fering a quicl mrynnnsiyn dish i baside by hii Wedinme Upberna fibl sauce, po
PARET AIR CHARLES AND AREA STATE ARE SOME darkly colored gravy. Just before you wish to serve add a good wine glass of claret, or of Burgundy, take out the length and part of the serve add a good wine glass of claret, or of Burgundy, take out the length are burged by the part of the length are burged by the l	old in a good salad dressing. If you can give the olk of an egg to it, so much the better. Any cold neat is improved by a side dish of this sort. The	tomato you will pass through a fine wire sieve and it will be a thick liquor; mix it with bread-crumbs, salt, pepper, and some grated cheese till quite	t pepp ceutify salt whithe tendeschuterequite so the Take them, and then placing each pritals mall end, fill up with hot	with the heads just sticking out, and keep them like that. In this way the heads, which are very tender, will be cooked in the steam and will not	butter, then pour on that some tomatoes, dust wit pepper and salt, then more bread, and so on, finishing at the last with lumps of butter, and	hboiling water that covers up only three quarters Thinailegeansmaibsicorneighaemchimatchemike buttene Mateccomermenhedelpatatoend and valdetond	cheese. Take off the rice, drain it, keeping it hot, put it on a dish and pour over it your purée. Ther ce.sprinkle the grated cheese thickly on top of all.	more rice. Turn them out of the teacups, and if you have rubbed the inside of the cups with a little butter this will be easy, and sprinkle over		the mixture, keep moving it gently with a fork	center leaves from the vegetable and as much of the choke as you can. Fill up with the mushroom force and stew gently in brown sauce flavored ywith a bunch of herbs.	top. The giant asparagus is use
thokes and peas must both be a hot dish. If you do not wish to put wine, the flavor of the sauce is very excellent if you stired into it.	regetables that one can curry with advantage are arge marrows, cut into cubes, turnips, potatoes,	thick. Put this mixture on the top of each egg and place all in the oven for three or four minutes, so	chopped mushrooms, that have been tossed in butter. Arrange in a circle on a dish, and garnish with small sprigs of carrot leaves. The insides tha	drop off. [Pour la Patrie.]	a thick sprinkling of grated cheese. Bake for twenty minutes. [Pow.Patric] CHOU-CROUTE	Ridmesemeersisch sehren uner er fleue drinklichend hatge Sphinischierwicht and fisht hosteweid, in gwitiel meist, dahl de mederinge tradt and verpreum Place th	[Pour la Patrie.] h	the top of each mold plenty of chopped parsley. Do not forget salt and pepper to season the ingredients.	of milk, stir in PUFFS FOR FRIDAY	the time you have sprinkled in	[F. R.]	TO DRESS COARSE FISH
is in small pieces, blanch them in Make the same preparation as above, for the sauce, of the sauce, of the sauce butter in a stew pan, add with the same season region as above, for the sauce, of the sauce state of the sauc	Marguerite Libianc.] Take two earthenware pots and put some tomatoe o stew in one, in water, pepper, and salt. Peel	sSoak some white haricot-beans over night, or stew them till tender in some weak stock. Make	flavoring v Boil some potatoes, rub them through a sieve, add [<i>Pour la Patrie.</i>]	Cook some young peas and some carrots (scraped and shaped into cones) in separate pans. Then put	Take as many white September cabbages as you t wish, trim them, cut in halves, remove the stalks,	generally eat all that there is—and mix it thickly	r	Put a couple of eggs on to boil hard, while you make a thick mayonnaise sauce. Cut some	Mikbuttettervera listdeerhopped quest bryried Tand pepper, Edward as the antick dank skylowkem give.	t, প্রমণ্ড হাম উপনিক্ষেত্র দেই চার্চ হত বাংলা ক্রিন্ত কর্ম করিছে কর্ম কর্ম কর্ম কর্ম কর্ম কর্ম কর্ম কর্ম	enough to cook them, with pepper and salt and	Any fish is good if dressed in a brown sauce, well flouring it
	vith any forcemeat that you have; but a white one s best. Let it cook gently in some brown stock,			them together in an earthenware close covered pan to simmer together in butter and gravy, the	wash them very thoroughly and shred them prett finely. Procure an earthenware crock and put in a layer of cabbage, sprinkle it with coarse salt,	with the yolk of egg and a little rice flour; you may add a little powdered sugar. Have ready som	ne of it add two medium sized apples, minced finely without core	beetroot, some cucumber, some cold potato, some tomato into slices. Peel your eggs, and slice them, and build up little piles of the different things, til t, about two inches high. Between each slice you wil	beauth for it on the start of the second second second the second	e with cochineal if need be, and as thick as a good	sieve. Make a brown sauce of butter and flour, pepper, salt, adding a little milk, about	
Then add the yolk of an egg and presently the white, well bearenefilbthewimmixwill peterough to white the mixture related and the part of the fire with the whole eggs, taking care that they fall apart from	long the dish and tomatoes on each side. A puree of potatoes can surround them.	hot) and reduce that to half its quantity. Put back the beans and add the tomato sauce, heat for	of cream to of	gently for ten or twelve minutes; do not uncover the pot to stir it, but shake it every now and then to prevent the contents from burning.	crock in this way, put on the lid, and keep it down closely with weights. It will be ready in about six weeks' time, when the fermentation has taken	spinach into it. If the fat is hot enough the fritte	vinegar, which should be tarragon vinegar, and persit to simmer in some gravy or milk and water. It should cook for an hour over a gentle fire. Cook	at sprinkle grated breadcrumbs, pepper, salt, a tiny scrap of chopped raw shallot, parsley, all mixed in a cup. Finish with the rounded ends of white of	done with mustard, vinegar, or a strong boiled software affold when the passes, and sea titt dependent if attitised beginning in home and the first sentence of the control	plate, put some of the white sauce round it, and e along the top put the tomato sauce which must no run down. A sprig of chervil is to be placed at eac	fo	it into the sauce. Take your fis for milk and water till cooked, the in the sauce to serve.
you stir with the right. When it is each other. Let them cook till nearly set (for they all out on a vegetable dish and will go on cooking in the hot sauce after you		cornered pieces of toast. [Elise et Jean.] IMITATION CUTLETS	a shallot, a spring or two of parsley and mix them in, sprinkling in at the same time a dust of nutmeg and KIDNEYS WITH MADEIRA	[Amie inconnue.]	place. It is good with pork or bacon. LOIN OF MUTTON IN THE POT	hot. OX TONGUE WITH SPINACH AND WHITE	separately some green cabbage, cleaned, boiled ti	II egg on the top, put lettuce round and pour the dressing over it.	with fried sippets of bread. Old broad beans can be treated in the same way, but they must first be skinned. AMUTTON SALAD	beend of the fillet.	squeeze in the juice of half a lemon, and if you have it, a glass of white wine. Take the skate, cut it in pieces, simmer it in salted water; when	
herring, laid in a bowl with slices in this is nearly as good if you use old carrots sliced, herring, laid in a bowl with slices in this book of melted butter t, cold potatoes, and cold cooked with with yolk of egg and flavored with	s rump steak or fillet of beef, it is more	A dish that I have done for those who like curry flavoring is the following. Take any cold cooked	obsistated subsequently the control of the control	Any part of pork or veal is good done in this way. Take your pieces of meat and fry them in butter	Put in an earthenware pot three shallots, finely minced; take a bit of garlic, cut it close and rub it	SAUCE Boil the tongue in salted water till the outer skir	and then serve the little colors side by side in the terms and the hake about presentation of the terms.	ld If you are obliged to make a hot dish in a hurry e and have only a piece of inferior meat, there is no	Cut some slices of cold mutton or lamb, removing every bit of fat and skin that you can, unless that	8	ROUT ISS OVER THE WATER, dish the fish, ROUT ISS OVER THE SANGYE SAUCE IN CONTROL WITH SUITES E. HEREN BELLINES HERE WITH A LATTICE SWITH THE SAUCE OF THE SAUCE	Take any cold meat that you ha
with the ordinary salad dressing. mustard; it is used greatly for fish. ed, let it soak first of all in milk greater part of the salt. This is	conomical to cut it into squares, and grill it ightly at a clear fire. Have ready some squares of oast, buttered and hot, lay these on a hot dish	vegetables, and cutting them in small pieces, roll them in a thick white sauce which you have strongly flavored with curry. Put it aside to get	of the house of the first purposed by the first of the fi	till they are a good golden brown color. Put them in a pan, covering them with water, and adding a sliced onion, a bay leaf, a whole carrot, a leek,	round the side of the pot; put in as well a lump of butter, pepper and salt, and some rather fat gravy Divide the loin and put six chops in to simmer fo	will peel off. Take this off, then put the tongue back in the liquor to simmer while you prepare	SOften high way. Exit a YRI white is YRE at a sprea on each side of it a layer of mashed potatoes to gg, which you have added some tomato sauce. Beat u	d better way of using it than by dressing it in the Brabant way, which is rather expensive. Clean and p cook some mushrooms, and when fried lightly, add	destroys the firmness of the slice. Prepare a salar of lettuce, and if you cannot give a mayonnaise sauce, add to the lettuce plenty of sliced	d of sausage mea of any kind that you like. Make some rounds of	beateness with milk and put them to bake til the the beatening on each roll of butter.	Il piece. If you have some lean be of that should be added. I shou all to put some rice on to boil i
the same sort of thing is ner, substituting cold cooked artichokes, beans, with the fish.	with a bit of steak on the top, and on the top of hat a slice of tomato much peppered and salted	firm. If you are in a hurry you can bind with the yolk of an egg in the flour and make a thick batter in that way. Form into cutlets and fry as you would	Himms: Take them out and keep them hot for a rminute while you add to the butter they were dcooked in	pepper, salt,—let it all simmer gently over a slow fire till the meat is cooked but not boiled. Take	three quarters of an hour on a moderate fire, covering the pot with the lid. Before you serve it stir in a little lemon juice and stir up the sauce. I	melt it and mix it with	an egg and dip the slices and potato into it, lay them in fine breadcrumbs and fry them till a goo	them and their liquor to your beef, cut up in small d pieces, but not minced. Add pepper, salt, a dust of spices, or an onion with three or four cloves in it, and a half bottle of good red wine. Stew all	cucumber, for that keeps the mutton moist. Put the salad on each slice and roll the meat over as tightly as you can. Lay the rolls closely together	paste, lay the meat on half of each round and fold over. Steam for quarter of an hour, or stew in inplenty of gravy.		Make a sauce of flour and butt gravy if you happen to have it, water and vinegar in equal par
	hopped gherkins instead of horse-radish. It is great saving to cut meat, bread, etc., in squares	macaroni or spaghetti that is already cooked, with	n of Madeira wine, a good dust of chopped parsley.	water, stirring well. Drop in the juice of half a lemon and the beaten yolk of an egg, which stir	follows: Cut your cauliflower into medium pieces seeing that it is very clean, while you have some it salted water boiling up. Put in the pieces, boil till	salt, stir well, so that it makes a good cream; drop	nd [Pour la Patrie.] P	and a half bottle of good red wine. Stew all together for at least twenty minutes, take out the onion and cloves, and serve in the dish it was cooked in which should be an earthenware pot.	over them. This way of doing meat is very useful		OHNCE CHETARD	with pepper and salt and
ter in a stewpan, with an onion a term in a stewpan, with an onion w cloves, salt and pepper, a transfer of roast veal in	One anne air convent.] lice an onion and fry it in butter till it is brown; dd pieces of pork and of mutton freed from fat	Take two pigeons, two cabbages, four slices of	the kidneys and finish with angudating the it theographer leker is you take fifther and thy	Braise your shoulder of lamb; that is, put it in a closely covered stewpan, in a good brown sauce	trimming of the vegetable into the pot to simme! Take a whole fillet of beef, trim it neatly and set and serve as basis for a vegetable soup. Make it in a braising pan to cook very slowly in some	Misseusoppuredover than by inade donaste the following way: Worldshe ephrashshmundaywas	e e ^r Stew your beef, say	This must be begun at least three hours before it	Cut out some rounds of bread a good deal larger than a poached egg would be. While these are	A SWEET FOR THE CHILDREN If you have some little breads over, cut each one in four, soak the pieces in milk sweetened and	a quickly prepared dish. Make a good custard wit	YELLOW PLUMS AND RICE
slices, a layer of mashed potatoes, a layer of veal kidney, partly cooked, and cut into pieces and ley, and if you have it some good lastly a layer of potato. Cover the whole with	nd skin; cover them with water and throw into it ny kinds of vegetables that you may have; but varticularly sliced carrots and turnips and green	- Charten	then the circle on a dish with a poached egg on wath. Little of the Foreign are good when soaked in milk stuffed with saveage most and fried It can	or gravy with the vegetables, to be served with it. alt is the lid being closed that makes the meat take some flavor from the vegetables. To do it in the	a good write sauce, adding the yolk or an egg, and good prown sauce to which you have added on e flavoring it with nutmeg. Put the vegetable on e a dish and pour over the sauce, letting it stand fo	the every bit stoggit, har gampan huwsen contains on talked by afficiency and wall was well based to the water by the spine of the spin	ich of steak, in some	will be required. Take of pearl barley, wash	frying, make a puree of Brussels sprouts. Boil them till tender, squeeze in a cloth. Rub them through a sieve and make into a very thick puree	flavored with vanilla, for three hours. When they are well soaked roll them for a moment in grated and dried breadcrumbs, and dip them for	of rich milk, four eggs	and cover the pan, let it all hea minutes and then place meat ar middle of a dish by this time t
ce and water. Throw into the neat, preferably underdone, and ered for fifteen minutes take a brown sauce with any veal or kidney	abbages; put it in the oven to cook. In another aucepan boil some white haricot beans, salt, and epper, until they are tender, when they must be	of sherry, and some gravy. Truss your pigeons and	be used to stuff cucumber, or eggplants, but you should then crumble up the meat and bind it with the yolk of a raw egg.	Belgian way, take some good white turnips, wash them and scrape them, put small ones in whole, large ones cut in half. Take some small cabbages,	a few moments by the fire before it is eaten. I shaped carrots and turnips and some balls made of Madame Herman, Noppen mashed potato already fried. Keep hot in two sauceboats a puree of Brussels sprouts and a pure	gass specifical an enameled saucepan, then but a	gravy, adding to of liquo	or it well, and put it in cold water enough to cover it for an hour. Take	with cream, pepper and salt. Poach a fresh egg for each crouton, and slip it on, very quickly, put som of the green puree round, and serve under a hot	or a moment in boiling fat, just as you would do ne croquettes. Sift some white sugar over them and serve very hot.		tend ightive it wolk and put it beat lightly the wolk and put it a tump of fresh butter the size add fowdered sugar and the wi
ib with it the bottom of the dish gravy that you have, and cook some mushrooms in g to use. Take a good glass of red it with pepper and salt; the sauce is to be served	dded to the stew with a small quantity of the iquor that they have been boiled in.	cook them in butter for ten minutes in a fireproof dish. Then take them out, cut them into neat pieces. Meanwhile have the cabbages boiled in	f [Mme. Georgette.]	trim off without leaves, cut them in half, remove the stalk, make a hollow in the center and fill it with forcemeat of any kind; but sausage meat is	of onions. These are prepared by cooking the vegetables in water, then chopping fine, and rubbing through a sieve with cream, or with the little good milk papers and salt. To serve the	spinach, which heat for six minutes, add a little pepper. Serve it with the tongue, and you can garnish as well with little croutons of bread frie in butter.	of white sugar. Throw in	of good steak, shred it in small pieces, and put it in an enameled		[Madame M.]	Put your quince preserve at the bottom of a fireproof circular dish and fill up with custard Put it to bake for half or hour or till set. When s	well beaten. Put the rice into t d. place all in a mold. Cook it gen set minutes. Meanwhile take some
your pancakes, and you should	ellies that are very well flavored can be made		This sweet is liked by children who are tired of	Take some of the best French preserved prunes,		o It often happens that you have among the	MADEIRA EGGS OR OEUFS À LA GRAND'MÈRE of the dried apricots, but be sure you wash them well	cold water and a sprinkle of salt. Strain the water from the gar levined offethis desistant in mandand		CHOCOLATE CUSTARD To make a nice sweet in a few minutes can be easily managed if you follow this regime. Make	add SSIBBERT FAIRFAR WHY HOUSE TORKING some chopped almonds and serve hot. The same tiske yould glose with earning are with the rind of a balf lemona toward. Slavored with the rind of a balf lemona	in half a bottle of light white v
cake saucers fit to go to table. To	pricots, or even rhubarb, using the proportions of	f avers ifo eite winives to river you voin tege 5,056 first which with ere are formato fer of the winive of grandate in the winives of the wi	some sugar has been added. Turn it into a mold	curaçoa for as long a time as you have at your disposal. Then replace each stone by a blanched	White PHO Black that SEC Have Soaked in a good haddene hishrest and is the best but you may	enough to be sent to table as dessert, and yet not enough to make jam of. Put these strawberries or	first The first or generally accompanied by leek t first blanched forst first memoritating them but in the stone of the middle separty and the rand po	s, lakis dhamarafombushdurba ^{tto} op ekspibraffibho, h <mark>hige ar a bloruwd</mark> badu one baif baloo s is sachos itab 55 sho ind eau b in diavos y bapatais is stiochd buvoor	ıake ≥of rich cream and mix with it f	a custard of rich milk and yolks of eggs, sweeten with sugar, flavored with vanilla, and if you have	strund Adroind Withbibertiplofebal Stewener itweenshiproughtne jowe Abriber wise Jowetoni he warda. Wo nove war and itrisifysat Mad with inn e biattempropakt with Mentan he oven in a shallo	e fake euffs. Aroad through the wer Be dried flour, butter, and rather
Ik and melt (say a glass for champagne wine) of new Madeira add the yolks only of two eggs. Put in a very clean enamel saucepan over the fire and stir in powdered sugar to your taste. Whisk it over the	of gelatine (in cold weather) to every pound of fruit guree. In hot weather use a little less gelatine. As	this 74 Have no cochine al. Put the pink mixture in high improvementant put	and when cold remove it and serve it with	almond, and place the prunes in small crystal dishes. [<i>Pour la Patrie.</i>]	use maraschino. Place two long strips of angelica across the top and where these intersect a very fine stoned cherry. [Pour la Patrie.]	to heat, with some brown sugar, and use them to fill small pastry tartlets. Pastry cases can be bought for very little at the confectioner's. Cove	in the terminal which is more defense the serve the stand of the serve the sugar sould be sometteer for the serve th	pas bobash into the pap puthest signed and significant in the pap puthest signed and manayambing she was traigen wife of ideas half moon and stick has dank of the lower piece of cake, a little to on	or of good brandy. Pick over some fine cherries	of the best chocolate, as finely as you can, rub it through coarse muslin so that it is a fine powder. Stir this with your custard, always stirring one	them through a fine sieve at least twice. Flavor with a few drops of lemon juice, and add sugar if	rub in the flour, stirring all the tin and then the beaten egg. When f are baked, turn them out of th
of salt butter fire till it froths, but do not allow it even to ell melted pour it into a basin and simmer. Use for Genoese cakes and puddings. [Madame Groubet.]	ochineal for the red jellies and a little green oloring for gooseberry jellies. The gelatine is of ourse melted in the fruit puree and all turned		raspberry preserve on the top or with some red plums round it. [Pour la Patrie.]		(a our twa METEG)	the top of the tartlet when the strawberry conserve is cold with whipped cream. [Pour la Patrie.]	[Pour la Patrie.]	side. Do the same with the second half moon, so that they both stick up, not unlike wings. Fill the space between with a thick mixture of chopped	and strawberries, stoning the cherries, and taking out the little center piece of each strawberry that is attached to the stalk. Lay your fruit in a shallor	g way so that no bubbles of air get in. When you It have got a thick consistency like rich cream, pour In the mixture into paper or china cases, sprinkle	required. Then beat up a fresh egg in milk and act as much arrowroot or cornflour as will lie flat in a salt spoon. Mix the custard with the	add cool turn them upside down an inside, leaving a deep hole and round. Fill up this hole with th
ly	nto a mold. You can make your own green oloring in this way. Pick	of water. [Une refugice.]						almonds rolled in honey, and place two strips of angelica poking forward to suggest antennae. A good nougat will answer instead of the honey.	dish and cover it with the liquor and serve with the long sponge biscuits known as "langues de chat" (Savoy fingers).	over the tops with chopped almonds. There is no	gooseberries, pass it through the sieve once mor and serve it in a crystal bowl. [Mdlle. B-M.]	re chocolate as above, and let it g the cases right way up and pou a sweet cherry sauce. You may
arge or four small eggs and man, then add the whites well beaten.	of spinach, hrowing away the stalks and midrib. Put it on in pan with a little salt and keep the cover down.	, , ,						rD I - D I - 1	chat" (Savoy fingers). [Amitie aux Anglais.]		•	two eggs to make the custard f
on each saucer and set	et it boil for twelve minutes. Then put a fine ieve over a basin and pour the spinach water hrough it. Strain the spinach water once or twice											
oven for ten minutes and when n saucer on a plate with a good giam on each. If you have no	hrough muslin; it will be a good color and will seep some time. Orange and lemon jellies are nuch more wholesome when made at home than hose made from bought powders. To the juice of											
s, put the apricot preserve on one	very six oranges you should add the juice of one emon, and you will procure twice as much juice											
ake and rold it up.	rom the fruit if, just before you squeeze it, you et it soak in hot water for three or four minutes.											

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