

I want to cook

BEAR KENNER BEEF
VEAL WITH TOMATOES
FOUR WAYS TO USE CHEESE
VEAL CUTLETS WITH MADEIRA SAUCE
REB CABBAGE OF VEAL
COFFRAGEVER A LA VONGE OISE
COOK WITH MUSHROOMS, OR THE CALF IN PARADISE
BLONDIE CUT OF VEAL
VEAL CAKE EXCELLENT FOR SUPPER
COOK MADE MUSHROOMS
BEANS OF VEAL
ONIONS AND POTATOES
CHICKEN AND VEAL
VEAL AND SAUSAGE OR LIVER A LA PANIER D'OR
VEAL A LA CREME
<i>This is the demi-glaze Sauce which is used for all brown Sauces.</i>
DATE SAUCE POTATOES
BRUSSELS BEA CONNIERE
MODERN BEA CONNIERE
PRELACE
BOUILLON BELGIAN MANNER
SOUP
POTATOES AND SHRIMPS
CALIFLOWER SOUP
FLMISH ENDIVES SAUCE
FISH SOUP
CALIFLOWER AND SHRIMPS
STARVATION SOUP
BELGIAN CARROTS SOTEL
IMMEDIATE SOUP OR TEN MINUTES SOUP
STUFFED TOMATOES
CHEVIL SOUP
RED CABBAGE OF PIGEONS
A GOOD BEA SOUP
VEGETABLE SAUCE
WATERZORT
CHICKEN RABBIT
A GOOD BELGIAN SOUP
COLESLAW BELGIAN MANNER
BELGIAN PUREE
MUSHROOMS A LA SPINETTE
AMBASSADOR SOUP
DRESEN CALIFLOWER
CRECY SOUP (BELGIAN RECIPE)
BEAFLAS PRODELAISE
FLEMISH SOUP
BACON OF MUTTON
TOMATO PUREE
STEWED SHOULDER OF MUTTON
ONION SOUP
SHOULDER OF MUTTON
POTAGE LEMAN
MUTTON CUTLETS
TOMATO SOUP
SHOULDER OF MUTTON DRESSED LIKE KID
SOUP CREAM OF ASPARAGUS
ROASTING OF BEEF, BORDELAISE SAUCE
GREEN BEA SOUP
ROASTED SOLE OF BEEF
VEGETABLE SOUP
STEWED BEEF, GUIGNONNE
MUSHROOM CREAM SOUP
ONION AND VEAL
THE SOLDIER'S VEGETABLE SOUP
BEA IN A MODERATE
PEEK SOUP
BOUILLON A LA MANDE
CELERIC ALLARD
CABBAGE WITH BEEF
CABBAGE WITH SAUSAGES

Edited By

Mrs. Brian