When you buy fish and have it filleted, ask for the If you have a pork-bone from the fresh meat, let it Into again throw in your fish and dook for an hour. Put the pan to cool and few minced shallots, parsley, pepper and salt. If the dath of the basis of a good soup. Wash I frow in your fish and cook for an hour. If you our cauliflower, taking great care to remove have any celery put in a piece, or two or three tand insects. Place it to simmer with its lownwards, in salted water; and, when it is remove it. Now for the soup. Let all the leaves and odd bits simmer well, then pass	lespoonfuls of either semolina or tapioca: let it or five potatoe. If or eight minutes with a dust of salt and per. Meanwhile, take four tureen, put the chervil, adding cornflour. Quanting into it in the chervil, adding cornflour. Quanting in the chervil, it is earlier and two small spoonfuls of we ter to mix it. That it remains to be added also with [V. Verachtert, C.	soak your dried peas over-night. The following s, according to the quantity desired.day boil some fresh water, and throw in the peas, adding a few chopped onions and leeks, with pepper and salt. Let the soup simmer for three to it half a dessert-spoonful of ter of an hour before serving, put take the cover off the pot, so a good green color. Pepper and salt has been boiled is a good foundation for the soup, instead of the fresh water. [Mdlle. M. Schmidt.]	Flemish soup. One uses carp, eels, tench, roach, perches, barbel, for the real waterzoei is always made of different kinds of fish. Take two pounds of fish, cut off the heads artitalls, which you will fry in butter, addingto make the sauce a pixed carrot	four ounces of leaves picked from the talks, fry	water. Take them out, drain them and toss them utter for five minutes, sprinkle them with a taspoonful of flour, and then cook them in grav or meat extract and water), fast boiling, over a good fire, and keep the lid of the saucepan off so that they may remain green. Pass them through the sieve, leave them in ten minutes, bind the mixture with the yolks of three eggs, a pint of milk; then at the last minute one dessert-spoonful the second	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 another pan cool five tablespoonfuls of rice, and add that to your ful soup. Simmer up again, stirring it all very well.	potatoes, and cook all in water, wit e salt hid pepper; when they are tender, rub them through the sieve and serve it very hot. [G. Goffaux.]	To two pounds of washed and picked Brussels sprouts add ten potatoes, two onions, two leeks, salt pepper. Cook all and pass through a sieve. Add at the last moment a sprinkl of chopped chervil. [G. Goffaux.]	celery, four carrots, three pounds of big tomatoes well wash all these vegetables and cut them in dice, the tomatoes a little lirger. Cook them all for an hour is two pints of gravy, to which you have alreasy added two thick slices of bread and a pinch of salt. Take care that	spoonful of flour, sprinkling it in, and the same amount in gravy; thicken it with potatoes and when these are cooked, peas, all through a sieve. Bring the purée to the right consistency with milk, and let it simmer for a few minutes before serving, adding pepper and salt.
where botherstate make ary now but the sieve. Fry two or three chopped meat and water, and at the last moment stir in the the second stress of two eggs, and a little chopped and the within the second secon	spool and when the soup has done is eight utes boiling, pour it on the egg and butter in the Edg and but in the Edg and but in the Edg and but in the Edg and butter in the Edg	SOUP MUSHROOM CREAM SOUP It till they are brown. Add them to vater, with four carrots, a slice of bread, five potatoes, a celery and a some ground rice till it thickens, stirring it well y, which you must take out before p through the sieve. A few mushrooms, and fry them in butter. Add the yolk the soup better; if they are tinned, of an egg and bind it. This is a delicious soup. [Mme. van Marcke de Lunessen.] It is a good white stock foundation, for which you have used milk and a bone of veal, sprinkle in for twenty minutes. Wash and chop your mushrooms, and fry them in butter. Add the yolk the soup better; if they are tinned, of an egg and bind it. This is a delicious soup. [Mme. van Marcke de Lunessen.] It is till they are brown. Add them to on a good white stock foundation, for which you have used milk and a bone of veal, sprinkle in for twenty minutes. Wash and chop your mushrooms, and fry them in butter. Add the yolk the soup better; if they are tinned, of an egg and bind it. This is a delicious soup. [Mme. van Marcke de Lunessen.]	and onion, three cloves, a pinch of white pepper, a partie of parsiey, one of thyme, a bay-leaf; pour in I worthinds of water and one-third of white wine till it more than covers the ingredients and let it simmer for half-an-hour. Then the piaces of fish right to ten person years and hey are placed to must be city an equal size, and hey are placed to be proposed to a six and hey are placed to be proposed to a six and hey are placed to be proposed to a six and hey are placed to be proposed to a six and hey are placed to be proposed to a six and hey are placed to be proposed to a six and hey are placed to be proposed to a six and hey are placed to be proposed to a six and hey are placed to be proposed to a six and hey are placed to be proposed to a six and he was	-sliced onion, it operwound on spot these theory is the likely in early own, you need not separate. It is if ded at virtuely we then you are seen to the more than the writings podify cherquate, odd water or a stouche whitesethat you have, two medium-size adoes on appir, alltiand little water. Let all there is the enque and pix it, through a fin you it to mere the story in the course at it pix it, through a fin you it to me an appearance and pix it, through a fin you it to me an appearance with the course of the seed of of the	of butter for each pint and a half of soup. CELERIS AU LARD Take one pound of celery, cut off the green tops, cut the stems into pieces two-thirds of an inch l; long; put into boiling salted water, and cook till tender. Take one-half pound potatoes, peel and i slice, and add to the celery, so that both will be cooked at the same moment. Strain and place on e flat fire-proof dish. Prepare some fat slices of bacon, toast them till crisp in the oven; pour the melted bacon-fat over the celery and potato, adding a dash of vinezar, and place the rashers of adding a dash of vinezar, and place the rashers of adding a dash of vinezar, and place the rashers of adding a dash of vinezar.	This soup should be of a green color. Mme Georges Griffaux CABBAGE WITH SAUSAGES s, Cut a large cabbage in two, slice and wash, put it into boiling water with sat, and when cooked, add same potatoes cut into small sh pieces. Cook all together for about an hour; then drain. Put some fat in a saucepan, slice an onion, brown it in the	required; if they are very thick, cut in two lengthwise; cut off the green tops; leaving only the blanched piece of stalk; put them into boiling safred water and cook. About one hour: strait and lish on a fishdrainer. Have ready some har boiled eggs; shell	g ignorance. Tike some red tomatoes, and, if you can procure them, one golden ones also Plunge each for a name in boiling water, feel off the skill but so as not to cut through the flesh with the juile. Take some raw onion cut in slices; if you do not	your vegetables do not stick to the bottom of the pan, When, all is well cooked, pass it through a fin tammy. Add more gray, of water and meat juice; Budley in the fire sensistency that any and Fring it the heb one! wear some theatives adding the principal and fell may this thefore sensistency adding the principal and fell may this thefore sensing a big of the hutter ship in the sensite water ship in the sensite water and per sensite the last water ship in the sensite ship in t	Cook a medium cabbage till it is tender, and all the better if you can cook it in some soup. When tender, mince it and rub it through a sieve. Boil at the same time three pounds of chestnuts, skin them, keep ten whole, and rub the others through the sieve, adding a little milk to make a purée. Mix d the purée with the cabbage, adding salt, pepper, and a lump of butter the size of a chestnut. Press it into a mold and cook it in a double saucepan for e quarter of an hour. Take it out and decorate with
Clean a bunch of asparagus and cook it in salt water, salt, as if pepper, three r potatoes cut in fine slices and five lumps are. Let it all simmer for two hours with the tenth round with some tape and place it as everying it, add either a bit of fat pork or	For six leeks till they are brown, or, failing RESURE AMINE CALIFICACE, and printe it hope as There was a manifold the control of the could on REALTONE THE WARE AND THE RESULT AND THE RESULT ON THE WAS AND THE WARE AND THE RESULT OF THE WAS AND THE WAS AND THE WAS	in in Ghent who loved mushrooms, ly eat them done in this fashion. If eieur, will you have them tossed in ld roar out, "No—do you take melet mel	The property and a put it in a pan with plenty. The crushing the cabbage and put it in a pan with plenty. The cabbage and put it in a pan with plenty. The crushing them well, and then let them boil up a lighter some discrete first and the property of the cabbage and put it in a pan with plenty. The crushing a pan with plenty. The cabbage and put it in a pan with plenty. The crushing a pan with plenty.	If CAY A LAYENDE TO CASTE, thicken with one cleaspoonful of flouristic ted Lied so the chief of the party of the chief of	This dish comes from the French border of Belgium; it tastes better than you would think. Take a pound of beeff sausages, and the the small chipolata sausages. (What a delightful thing if the English would make other kinds of sausages as well as their beef and pork orest). Fry then your satisage the property of the pour satisage the property of th	and slip in a spoonful of the mince. Close the state of the mince of t	Hot with merted butter, or wold with mayonnaise 1. PHAYe and empty the tomatoes, and put a few hidp-the write grant must be to the post of the which the property with the menter of the property of the property of the word of the writer of the property of the property of the writer of the property of the writer of the property of th	tinecar. Sir in a dessert soot fittil of oil dropping fry as in, and as we have see but with a cabing in the castle and the high potal oes told round. [Main. M. Schmatt, Antwerp.] very little mustard, some people like chopped chervil. Some people like chopped chive Pour this over the tomato salad and leave it for a hour at least before serving it. DRESSED CAULIFLOWER Simmer a cauliflower till it is tender. Pour out the liquor, and add to it a bit of butter, the size of a	ut STINZEN AND STREET THE COOK TWO PRINTS OF WELL-WASHE SPINAR OF THE PRINTS OF WELL-WASHE SPINAR OF THE PRINTS OF	ferve with minced parsley scattered at the top. of [Mme. Goffaux.] a RAGOUT OF MUTTON Fry the mutton very well. Then place in another pan sufficient water to cover your mutton, adding
sauce. For the sauce: Take the yolk of an egg and mix it with two soup-spoonfuls of salad oil that you must pass in very -sliced onions ey are brown. When the onions are well and a coffee-spoonful of sweet herbs dried it. The above recipe and sufficient to cook the potatoes and your slices of the fire for three hours. -sliced onions are well and the place of half a good pinch of salt in a caspoonful of sweet herbs dried it. The above recipe and a small quantity of made must and. In making this sauce be sure to stir it always the same way. It will take about half-an-book the potatoes and your slices of the fire for three hours. -specification of sweet herbs dried it will be a small quantity of made must and. In making this sauce be sure to stir it always the same way. It will take about half-an-book the potatoes and your slices of the same way. It will take about half-an-book the potatoes and your slices of the same way. It will take about half-an-book the potatoes and your slices of the same way. It will take about half-an-book the potatoes and your slices of the same way. It will take about half-an-book the potatoes and your slices of the same way. It will take about half-an-book the potatoes and your slices of the same way. It will take about half-an-book the potatoes and your slices of the same way. It will take about half-an-book the potatoes and your slices of the same way. It will take about half-an-book the potatoes and your slices of the same way. It will take about half-an-book the potatoes and your slices of the same way. It will take about half-an-book the potatoes and your slices of the same way. It will take about balf-an-book the potatoes and your slices of the same way. It will take about balf-an-book the potatoes and your slices of the same way. It will take about balf-an-book the potatoes and your slices of the same way. It will take about balf-an-book the potatoes and your slices of the same way. It will take about balf-an-book the potatoes and your slices of the same way. It will take abou	However the served very cold. The about the sounder of kid dressed as mutton, let me the sponfuls of the method was a sood wonnaise and, taking half of it, mix it with the imps. Fill the hole in the cauliflower with the imps and sauce, and pour the rest of the sauce repetition of the cauliflower with the imps and sauce, and pour the rest of the sauce repetition. The cold is the cold of the cauliflower with the imps and sauce, and pour the rest of the sauce repetition. The cold is the cold of the cauliflower with the imps and sauce, and pour the rest of the sauce repetition. The cold is the cold of the cauliflower with the sauce repetition of the cauliflower with the sauce repetition. The cold of the cold	### And the Properties of the	dessert-spoonfuls of brown or moist sugar. Let it simmer for four hours, drain it and serve cold. [Mmc. Segers.] BELFA LA BOURGUIGNONNE Orai e three pounds of beef upon twenty little or ins, ten mushrooms, and two glasses of red wine, salt, pepper, thyme and bay-leaf; cook for one and one-half hours with not too hot a fire. At earthat, place the beef on an oval dish; keep it host stir two tablespoonfuls of demi-glaze into the tog ye etables and let it boil up. Cut some slices of theder	h without being mixed. Decorate with the arts of lettuce round the edge and with slices on hato, and pour over it, or hand with it, a good yonnaise. Me. van Praet.] K-TONGUE À LA BOURGEOISE Alse a tongue with two glasses of Madeira, one rot, one onion, thyme, bay-leaf, for two hours. We seven tomatoes cut in pieces, four carrots in two and three in four, about one-half inch ag, ten smallish onions, and braise them all tether; then add two large table-spoonfuls of mi-glaze, some salt and pepper. Serve all very	files of the same that a same are with the training of the same and the same are the same as a s	Applicable And of cauliflower broken in small are pieces. Fill a large saucepan three-quarters full of the boiling water and place the mold in this; let it ecook for one hour in this way over the fire; turn out and pour a spinach sauce over it. If the constant of the sauce over it. BOEUF À LA FLAMANDE and For this national dish that part of the animal called the "spiering" is used, which is cut from over the neck. What is called fresh silverside in ew England answers very well. Cut the beef into so. slices about half-an-inch thick and divide the restices into four pieces. This you can do with a piece of four pounds, For a piece of four pounds,	Il sauce with cream, or, failing that, with thick f tinned cream, and mix with the mushrooms. Heat the cases for a few minutes in the oven and fill it them with the hot mixture. [Mme. Spinette.] CARETAKER'S BEEF The real name of this dish is Miroton de la Concierge, and it is held that only concierges can do it to parfection. Put a handful of minced onion to fry in butter.	tablespoonful of Gruyère cheese and a little milk 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 dish. The nutmeg and the cheese are indispensab to this dish. [V. Verachtert.] BLANKENBERG BEEF This is a winter dish; it is most sustaining, and once made, it can be kept hot for hours without poiling. Make a purée of lentils or peas, and season it with pepper and salt. Mince your beef with an equal quantity of peeled chestnuts, add chopped parsley, a dust of nutmeg or a few clove. If you have any cheap red wine pour it over the	them simmer in salted water, to which you have also added a little soda to preserve the color. Or, if you do not like to add so a, keep the pan covered by the lid. When tender, take they out and let them drain, place them in another pan with a good lum with at your fart sin Award let the butter melt a once, and sprinkle in pepper and a tiny pinch of with some slices of fat veal; cook some sliced with in a pretty quick oven. Garnish the veal with the tomatoes laid on top of each slice, and pour maûtre-d'hôtel butter over, made with butter, salt, s. chopped parsley, and lemon-juice.	FRICANDEAU OF VEAL A fillet of veal, larded with fat bacon, of about three pounds. Braise it one and one-half hours on a moderate fire. Dish with its own gravy. This eats
if the squass of good red wine of a three mustard with a teaspoonful of brown sugar. Segers.] CUTLETS WITH MADEIRA SAUCE rnished with potatoes and mushrooms, and uce is made of demi-glaze and madeira, dup with butter, pepper, salt and chopped y. Cut your veal into the meat ready to serve. CALF'S LIVER À LA BOURGEOISE Take a calf's liver, lard it with fat bacon, braise it with the bourgeoise garnish—carrots and turnips. After it is cooked and dished, stir some demi-glaze bith into the sauce, pour it on to the meat and garnish pour it on the meat ready to serve.	iorame sagees finchitoft winter take have or the best created by the house of the best created by the house of the best created by the house of the simmer for two safes and the silvers and heart the simmer for two safes and the silvers and the house of half a late of the safes of the silvers of the safes of the safe	Settler Die hot he fillet on a long dish with the wire of the fillet on a long dish with the wire of the fillet on a long dish with the wire of the fillet on a long dish with the wire of the fillet on a long dish with the wire of the fillet of the fillet on a long dish with the wire of the fillet on a long dish with the with a large breath on a long dish with the with the with a large so cooked in water and finished with but the with a little water, or, or or of the fillet on a long dish with the with the with but the with a large so cooked in water and finished with but the with a large so cooked in water and finished with but the with a large so cooked in water and finished with but the with a large so cooked in water and finished with a large so cooked in water and finished with a large so cooked in water and finished with a large so cooked in water and finished with a large so cooked in water and finished with	BREAST OF VEAL Co (A good and inexpensive dish) Cook the breast of yeal in stock or in a little meat	d water. Make the hunters' sauce, as for a hare, sprinkle into it some chopped sultanas. Take tongue out of the stock and skin it, cut it in	[V. Verachtert.] VEAL À LA MILANAISE Egg and breadcrumb some thick slices of veal; fr and garnish with boiled macaroni cut in small pieces, with ham, mushrooms, truffles, all cut in Julienne strips, pepper, salt, and a little tomato sauce. Mix all these well together, and serve very hot.	about Take the med the rand place it to a dish that of the fat the med the rand place it to a dish that of the fat the west of the rand let it cook The rand of is a hetel it braves, much frequented before the war by the energy state in the state daying a good plan to water plass the late the yolk of a hard-boiled eag, a bit of pread	cooked, but not quite, add a dessert-spoor ul of at flour, and stir it till all is well colored. Pour on it a little gravy, or meat-juice of some kind, and let it pinman farchen in the safet it begins to stear again. Then take your beef, which must be cold, and cutie small wild estimate which must be cold, and cutie small wild estimate the following took of the aguest study in the same lit, with a lew start of the color part is we thank the lite.	sprinkle in some currants or sultanas. Take the dish you wish to serve it in, put the stew in the hillsdreitent place the year of his distributed in the list of the hillsdreitent place the year of his distributed in the dish can be covered with another one and the JAB posterior storm, lake the skaling or the justice of cocoa; pass it through a sign into a saucepan, moisten it with stock, niving er	Take a tablespoonful of flour and three of water, make it boil and add the yolks of three eggs; melt one half nound of butler a d heat it into your fire. Into your fire private, add salt, the juice of lalf a lemon and a pinch of grated nutmeg. Keep the sauce very hot in a bain-marie or in a double saucepan. If you have neither, keep it in a large cup placed in a saucepan of hot water. [Mrs. Emclic lones.]	Put some onions to cook in tarragon vinegar and tax water; when they are half done, add more water and throw in a little thyme and a leaf or two of bay; let it cook for one hour and pass it through a sieve. Melt some butter in a pan and thicken it with flour; put your vinegar to it and more water if you think it necessary; stir in salt and pepper and the yolks of two eggs or more, according to
caret, a dessert-spoonful of butter, and let it all reduce together. Add salt, pepper, three dessert-spoonful of butter. so a very popular addition to meat. Spinette.] CEN RABBIT	it, and as it time simmer and key owing cold sauce. Hard-boil three eggs, let m glt cold. Crumble the volks in a cup, adding a good white sa let it simmer and key a good white sa let it simmer for heat it again, at chicken. It and as it time simmer and key a good white sa let it simmer for heat it again, at chicken. It also so good white sa let it simmer for heat it again, at chicken. It also seponful of oil, salt, pepper, a little mustard, chicken. It also simmer and key a good white sa let it simmer for heat it again, at chicken. It also simmer and key a good white sa let it simmer for heat it again, at chicken. It also simmer and key a good white sa let it simmer for heat it again, at chicken. It also simmer and key a good white sa let it simmer for heat it again, at chicken. It also simmer and key a good white sa let it simmer for heat it again, at chicken. It also simmer and key a good white sa let it simmer for heat it again, at chicken. It also simmer and key a good white sa let it simmer for heat it again, at chicken. It also simmer and key a good white sa let it simmer for heat it again, at chicken. It also simmer and key a good white sa let it simmer for heat it again, at chicken.	butter in flour, put it in a pan on it melts add pepper and salt. Stiring it weeten it melts add pepper and salt. Stiring it with salt, pepper, some minced parsley that you it with salt, pepper, some minced parsley that you had first rubbed on a raw slice of onion, and some ra quarter of an hour. Strain it, and serve it for fish, potatoes, some minced parsley that you wish, but do not forget that it does not require some much vinegar. Mix it with a fork and serve it warm; do not let it bubble. EN'S BIRTHDAY DISH A FRANGIPANI Put your saucepan on the table and break in it two Teggs. Mix these with two dessertspoonfuls of flour. Add a pint of milk, and put it on the fire, stirring always one way. Let it cook for a quarter	rogether. Mille. Spinette.] (For cold meats) Take a shallot or two, according to quantity of sauce needed, slice very , shred a little parsley, put both into the sauce-boat, with salt, pepper, and mustard to taste; add oil and vinegar in proportion of one dessert-spoonful of vinegar to two table-spoonfuls of oil, till sufficient apparts. To some some sufficient of the sauce o	ter, and let it cook with the pigeons. Then add a carrot, two onions, two sprigs of parsley, a f of sage, five juniper berries, and a very little timeg. Stir it all for a few minutes, and then, are ly then, add a half-cupful of water and Liebig, or usks or dry biscuits in pieces, the juice of a non. Put it all on the side of the fire, cover the trepan and let it cook for an hour five parallel. It is that the most of the fire, so we have the water and half are them on the fire in a cupful of water and half ottle of light red wine, quarter of a pound of	butter, pepper and salt, turning it now and then that it does not get dry. Then prepare Hunter's Sauce. Melt a bit of butter the size of an egg and dadd flour, letting it brown, fry in it plenty of chopped onions and shallots, adding tarragon wherear, cayenne at lipepp recorns; spice it with nutmeg three cloves a prig of thyme, and a couple of bay leaves. Chop up the hare liver, put it in the sauce and pass all through the sieve. Pour the sauce over the hare and add a good glass of claret, or, for the transfers of the same and serve and them saying first one and them another, adding to them three some of the same support wine.	dis rand let it too for an hour in a moderate oven. When jore, I move the rice of heespriss they are three bay-leaves, two cloves, and two white peppers. If you have any gravy, add a pint of it, by ver in default of gravy, add the same quantity of Bovrand water. Place on the fire till it boils, then draw if they are they are they are they are they are so they are the	a kid; the meat tastes like venison if this recipe is followed: Put the meat, say a shoulder of mutton, to soak ir a bottle of red wine, with a sliced carrot, thyme, bay-leaves (4), six cloves, fifteen peppercorns an a teaspoonful of vinegar, for two hours. Then by bring the liquor to 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 oven with butter, pepper, and sal ittill it is cooked.	cookdil passabliffrough a cloth or sieve. When it reduced the first time, you should add some stocl for the please of the please of the please of the property	is CHICKEN A LA MAX k. Chop up some cold chicken into small squares, mix with a thick white sauce, and let it heat. Put it on 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 dish has received distinction also from its name, that of the heroic and ingenious burgomaster of Brusseles, [M. Stuart.] EXCELLENT PASTE FOR PASTRY Il Equal quantities of butter and flour, well mixed i a little beer; add also a pinch of salt. Make this k, paste the day before you require it; it is good for little patties and tarts.	in a little dipping; when all are browned take one curful of the marmalade and stew till tender one and a half to two hours. When ready, strain of the sauce, thicken
hours, put one-quarter found of fat bacon, in a pan to melt, and when it has melted, ut any bits that remain, and add to the it of butter as big as an egg, implementation of the decoration of	tay on the fire just three minutes and then slip with the milk of the dining-room. At the dining-room cook very cook very the omelette just as you go in. It is almost possible to light a glass of rum in a hurry, for romelette, so use a kitchen spoon. FFRON RICE SEMOLINA F SEMOLI	other sprinkle in powdered sugar and ground almonds. Turn out to get cold, and cut in squares. Sefore you serve it with relafia RITTERS SPECULOOS Semolina, one and a half pints of s. Put on the milk, and, as soon as it (A Brussels recipe) the semolina in, in a shower. Let it injustes stirring Sound to whalf pound flour, four ounces brown sugar, three and a half ounces butter, a pinch of numeration of solds of three eggs, and then the ou have already beaten stiff. Pour dd cool. Have some boiling lard (it it ceases to bubble), and throw into following day, if you have no molds to press it in the strength of the property of the semination of the pound flour, four ounces brown sugar, three and a half ounces butter, a pinch of numeration of solds. Make the paste into a ball, and cover it with a fine linen or muslin cloth, and leave it till the it ceases to bubble), and throw into following day if you have no molds to press it in the strength of the paste into a ball, and cover it with a fine linen or muslin cloth, and leave it till the it ceases to bubble).	mix of those dried apricots that have been mix soaked and stewed to a purée. If you use jam, you need not add sugar. If you use the dried apricots, hadd sugar to sweeten. Butter a dish at the bottom, and when you have well mixed with a fork the beaten whites and the apricot, put it in a pyramid on the dish and bake for fifteen minutes in a moderate over. Powder with sugar. Mix in an earthern bowl half a pint of flour, five yolks of eggs, a coffee-spoonful of castor sugar, half pint of milk (fresh), adding a pinch of salt and two for vanilla; then two ounces butter melted over hot of water. Then beat up the will tes of four eggs very the sugar of the peat up the will tes of four eggs very the beat up the will tes of four eggs very the bouseholds have not got a gaufre-iron, which is double and closes up), and pour in your mixture,	xed spice. Let it all stew till the liquor is much luced and the prunes are well flavored. Let im get cold, and serve them in a glass dish with ipped cream. CE À LA CONDE Inmer the rice in milk till it is tender, sweeten and add, for a medium-sized mold, the yolks of o eggs. Let it thicken a little, and stir in pieces pineapple. Pour it into a mold, and let it cool. In it out when it has well set, and decorate with stallized fruits. Pour round it a thin apricoting.	taste the mixture to judge when it is well flavored. Mix it all well in a cool place. To do this state of the	whites the tob aver eat done, add a list if he y negat, more or less according to your tast. The isserved with be led and will dealined in the 1988 98; If he served with be led and will dealined in the 1988 98; If he served with hear been first mixed with some cold witer. [Georges Kerckeert.] FRUIT FRITTERS Peel some apples, take out the core and cut them in slices, powder them on each side with sugar. You can use also pears, melons, or bananas. Make batter with flour, milk and eggs, beating well the whites; a glass of rum and sugar to sweeten it. Pur your lard on to heat, and when the blue steam rises roll your fruit slices in the batter and throw them into the lard. When they are golden served.	powdered sugar, and work them well together.	while string it for a tew minutes. Take It from yamila. Further boll. Mix in a district volks of the regard pour it on the regard with a lift of an egg, and pour it on the rice sit be. Serve when constitutions, but it very [and the last of prices of the last of the egg of the last of the last of the egg of the without bringing it to the boil. Add som the paper almonds, and turn the mixture into a	RUM CREAM The Take sponge biscuits and arrange them on a dish, joining each to the other with jam. (You can make a square or a circle or a sort of hollow tower.) Pour your rum over them till they are well soake Then pour over them, or into the middle of the sp. biscuits, a vanilla cream like the foregoing recipe the but let it be cold before you use it. Decorate the top with the whites of four eggs sweetened and beaten, or use	brivein spoke at the idge safe capy then if the chindre hister is a post field of meaks such a species of the climater. I very collected, and let i stand in a cool place ill that is Marned children slices of plain cake of equal thickness, and glaze them. This is done by sprinkling sugar over the slices and placing them in a gentle oven. The sugar melts and leaves the
with a gentle heat for half-an-hour, watching with a gentle heat for half-an-hour, watching it of butter the size of a filbert and powders with a gentle heat for half-an-hour, watching flavoring it with a few drops of vanilla espentiation of the following in the flour but heat for half-an-hour, watching flavoring it with a few drops of vanilla espentiation of the flour half-an-hour. When it is boiled, take it from the fire, and let it gets of a make lumps but it hack on a best fire and support of the fire and add to it three well-beaten eggs, a taste of cinnamon if liked, quarter of a pound of melted butter and the same quantity of white powdered sugar. Mix all together and, taking a fireproof dish, put a little water in the bottom of it and then some fine breadcrumbs, sufficient to cover the bottom. Pour in your compôte, then, above that, a layer of fine breadcrumbs, and here and there a lump of fresh butter, which will prevent the breadcrumbs from breadcrumbs. The bottom of the fire and the same quantity of white powdered sugar. Mix all together and, taking a fireproof dish, put a little water in the bottom of it and then some fine breadcrumbs, sufficient to cover the bottom. Pour in your compôte, then, above that, a layer of fine breadcrumbs, and here and there a lump of fresh butter, which will prevent the breadcrumbs from breadcrumbs. The bottom of it and then some fine water in the bottom of it and then some fine breadcrumbs, and here and there a lump of fresh butter, which will prevent the breadcrumbs from breadcrumbs. The bottom of the bottom of it and then some fine breadcrumbs, and here and there a lump of fresh butter, which will prevent the breadcrumbs from breadcrumbs. The bottom of the bottom	it spoonsful of golden, take the sprinkte on son a quart of milk to boil, and, when boiling, add for a pound of good gice. When the rice is them in slices of leaning against them with sugar and of half a le six bananas—an the dish and let alm. This is ellent, eaten cold with stewer quinces and am. Verachtert.] LGIAN EGGS it spoonsful of golden, take the sprinkte on son the prinkte on so	the mixture. When they are fried are with drain them a moment, and the white sugar. In as in regular pieces; arrange on your compôte dish, one slice the other in a circle. Sprinkle r. Squeeze the juice of an orange mon—this would be sufficient for ad pour it over the bananas. Cover all to for two hours in a cold place. Shour or of ground rice may be followed from the first two hours in a cold place. All the first two hours in a cold place. Shour or of ground rice may be followed from the first two hours in a cold place. Shour or of ground rice may be followed from the first two hours in a cold place. Shour or of ground rice may be followed from the first two hours in a cold place. Shour or of ground rice may be followed from the first two hours in a cold place. Shour or of ground rice may be followed from the first two diamonds or different shapes, and cook strength from the first two fills for the bought in London. For one and one-half pints of milk half a breakfast-cupful of rice. Let it boil with sugar and twanilla; strain the whole. Add one-half pint of cream, well beaten, five leaves of gelatine (melted). Mix the whole and pour in a mold which has been wet. When turned out of the mold, put apricots or other fruit on the top. Pour the juice over all. [Mlle. Breakers.]	yellowed, take CHOCOLAGE CHEAM yellowed, take ki ki yellowed, take yello	Wey and add one-half pound of pinced veal. We a brown sauce of flour and butter, and add meat to it. Let it cool a little, and add three beaten eggs, with a teaspoonful of rasped u ere. Butter a mold, and sprinkle the inside breadcrumbs, and fill it with the mince. Ave it for three quarters of an hour in the over for an hour and a half in the double saucepant ling water. Turn it out of the mold and serve the either a tomato or a mushroom sauce.	sugar and a thimbleful of cornflour or feculina flour. The original recipe gives also one packet of vanilla sugar, but as this may be difficult to get it England it will be easier to add a few drops of vanilla essence when mixing. Mix the yolks of eggs with the sugar for ten minutes, then add the white strong in very. To use the country of the mixing in the mixture; saxie a fruit the flour was to let as much letter the flour was the distribution of the mixture; saxie a fruit the flour was the distribution of the mixture; saxie a fruit the flour was the distribution of the mixture; saxie a fruit the flour was the distribution of the mixture; saxie a fruit the flour was the distribution of the mixture; saxie a fruit the flour was the mixture which place in the flour was the mixture which place in the mixture was the flour was the mixture was the mixtu	sorrel, reduce it to a puree, and add two of dessertspoonfuls of cream, a lump of butter the in size of a pigeon's egg, pepper, salt. Take six hard- boiled eggs and, crumbling out the yolks, add the to the sorrel puree. Place the whites (which you should have cut longways) on a hot dish, and pour over them the puree of sorrel; sprinkle the top with breadcrumbs, and put bits of butter on it als Place in the oven for ten minutes, and serve garnished with tomatoes. et Mile A Demeulemeestribe FLEMISH CARBONADE	the first business day to be the first business of safe for by committee the business of the first business of the business of	Hard-boil some eggs and, while they are cooking, for a large square slice of bread in butter to mak go a large crouton. Peel the eggs when they have been in boiling water for ten minutes. Pile them on the crouton, and have ready a tomato sauce to pour over. Tomato Sauce: Stew two stew two stew they are they are the pan and stir in a mustard-spoonful of mustard, a teaspoonful of vinegar, sa and pepper, heat well, and, if too thin, thicken it with flowr to the right considered a cut near the water four forms of the permittee of	e you wish, a little mushroom ketchup. Break the etgs in a pan and beat them together, and cook for inree minutes over a good fire. Slip the omelette on a hot dish, spread with butter. Ye, It FISH When there remains any cold fish, take away all to skin and bones, mixing the flesh with salt, butter	left hand, adding salt and pepper with your right. This will only take a minute. Add the asparagustops in the thick sauce; this will take another minute. Roll or fold up the omelette and slip it on a hot buttered dish. I.M. All Your FISH [Mine. van Yuce.] In the word white sauce, add pepper, salt, and a little nutmer and juice of a lemon. Add then your
through lengthways, and take out the yolks. If the letter with a little chopped herbs, and add ayonnaise. Fill the eggs with this mixture, ace them in a dish with chopped lettuce it, to which you may add a little more of the wan Marcke de Lunessen.] DRISSOLES Any cold meat, adding to a pound of it one-bound of fresh lean pork, a chopped shallot arsley, salt, pepper, a little nutmeg, and bind in egg, both yolk and white. Form into balls, page, and when they are colored on the with the yound the prepare your croquettes by rolling the mixture in you have spread with mustard. Let this all simmer buttle from the mushrooms when they are cooked; then stir in the mushrooms. Take three hard-boiled eggs, and separate yolks from whites. Put into a shallow vegetable-dish the whites cut up in small pieces, pour over them the bechamel with the mushrooms and finish up by sprinkling over the mushroom, and finish up by sprinkling over the pieces, pour over them the bechamel with the mushrooms and finish up by sprinkling over the mushroom, and finish up by sprinkling over the pieces, pour over them the bechamel with the mushrooms and finish up by sprinkling over the pieces, pour over them the bechamel with the mushrooms and finish up by sprinkling over the pieces, pour over them the bechamel with the mushrooms and finish up by sprinkling over the pieces, pour over them the bechamel with the mushrooms and finish up by sprinkling over the pieces, pour over them the bechamel with the mushrooms when they are cooked; then stir in the mushrooms. Take three hard-boiled eggs, and separate yolks from whites. Put into a shallow vegetable-dish the whites cut up in small pieces, pour over them the bechamel with the mushrooms when they are condeted the segs, and separate yolks from whites. Put into a shallow vegetable-dish the whites cut up in small pieces, pour over them the bechamel with the mushrooms and finish up by sprinkling over the pieces, pour over them the bechamel with the pieces, pour over them the bechamel with the pieces, po	with Break an egg ir break the yolk, yolk. Place in a set. At the mom have ready som sprinkle on the truffle. ALLOON ENTRÉE ke some toasted bread, either cut in rounds or quares, and butter them. Cut some slices of salt f, or, better still, ham, and put them on top; ead the meat with a good layer of grated ese, and over that place another piece of tered toast of corresponding shape. Melt some that you have deter in a small saucepan and fry the rounds till	the an case, taking care not to and put a bit of butter on each quick oven till the whites are half tent of serving take them out, and e minced tongue or ham, to m, and decorate with a big bit of meat must be cut small or milk masked policatoes, and put the dish in the oven, and meat must be cut small or milk masked policatoes, and put the dish in the oven, and meat must be cut small or milk masked policatoes, and put the dish in the oven, and put the dish in the oven, and meat must be cut small or milk masked policatoes, and put the dish in the oven, and of milked policatoes, and put the dish in the oven, and well well heated through. This is called in Belgium of the masked policatoes, and put the dish in the oven, and well are milked policatoes, and put the dish in the oven, and well well heated through. This is called in Belgium of the masked policatoes, and put the dish in the oven, and well well heated through. This is called in Belgium of the masked policatoes, and put the dish in the oven, and of milked policatoes, and put the dish in the oven, and of milked policatoes, and put the dish in the oven, and of milked policatoes, and put the dish in the oven, and of milked policatoes, and put the dish in the oven, and of milked policatoes, and put the dish in the oven, and of milked policatoes, and put the dish in the oven, and of milked policatoes, and put the dish in the oven, and of milked policatoes, and put the dish in the oven, and of milked policatoes, and put the dish in the oven, and of milked policatoes, and put the dish in the oven, and of milked policatoes, and put the dish in the oven, and of milked policatoes, and put the dish in the oven, and of milked policatoes, and put the dish in the oven, and of milked polica	donoins, and your pieces of veal, salt, and pepper. Add a small quantity of water, and close the lid on so shicken the sauce with a little flour. This is a good mit way to use veal that is hard, or parts that are not a ship the best cuts. Paquerette. CONTROL AND HAM WITH CHEESE SAUCE CONTROL AND HAM WITH CHEESE SAUCE In butter till in butter till in a slice of ham, and put them in a fireproof dish. Then make a very good white sauce of flour and	ne at the butcher's. Put two slices of bread to ak in milk, add two yolks of eggs and the white oper and salt. Mix it well, working it for ten mutes. Then let it rest for half-an-hour. Put it is mall stewpan, add a lump of butter the size of the ends of the	thrightways and place in the complete strong any kind, went a taken the three controls and let them cook again f a quarter of an hour this time externing the same a water and simmered. The cook in a well-butter d dish. Other people, to avoid the trouble of tying the tralives, spread the mince on each half and cook if in the oven, laid that in a fireproof dish. In this case put a good lump of butter of bread of equal strength at the cook in the co	a few minutes, then add pepper, salt, a carrot sliced, and enough water to allow the meat to coo for by the side of the Gre, allowing one and one salf hours for one and one-half pounds of meat. Ten minutes before the serving add to the sauce a little meat-juice or two Liebig. You may at the same time, if it is wished, it cook potatoes with the meat for about twenty minutes. Serve it all in a large dish, the meat in the center and the potatoes round. The sauce is an exercise the center and the potatoes round. The sauce is an exercise, out the center and the potatoes round. The sauce is an exercise, out the center and the potatoes round. The sauce is an exercise, out the center and the potatoes round. The sauce is an exercise, out the center and the potatoes round the water and the potatoes round the water and the potatoes round the sauce is an exercise.	for two hour for two hours for two or three turnips, according to the size, a few Brusses pouts, five or six potatoes, according to the number of persons. Let the water boil before putting in the meat, and cut all the vegetables in	another pan put a piece of refined fat and fry in file big onions that you have. chopped. When these are well browned, add to them the meat, sprinkling in also pepper, salt, mixed herbs. Cove all with water, and let it cook for an hour with the lid on. After an hour's cooking, add half a glass of beer, a slice of crumb of bread with a light layer of mustard and three tablespoonfuls of best grings. Let it cook again for the pastry cook of an hour with the salter is not infer the pastry cook of an hour with the salter is not infer the pastry cook of the layer. When the salter is not infer the pastry cook of the four taking a good heart hour and an ast perward is filling them. The filling mixture. Cook the sweetbreads in water with pepper and salt, till done, skin them and cut in dice. Prepare a good bechamel sauce,	it some small fireproof cases and place in each som lemon-juice with a little melted butter and grater breadcrumbs. Bake the cases till the top of the fish is of a golden color. BY THE CLEAN TO BE THE STATE OF TH	e some shells with it and sprinkle over the top a l good powdering of grated Gruyère cheese. Lay a pat of butter in the middle of each shell and put them in the oven. When they are colored a good golden brown, serve them decorated with parsley. [Mme. Lekent.] CARBONADE OF FLANDERS Cut your feef into small neat pil ces. Mince some onions , and for five or six people you would add two bay-leaves, two cloves, penper, saft sin mer
butter a little stock of meat-juice and Let them Let them Cook in it for minutes, a white sauce served with them is a good addition. Will A Demediate ester.] Take two pounds of mutton, the breast or one of the inferior parts will do as well as a prime piece. In the sauce of very fat bacon, a sprig of in little square of very fat bacon, a sprig of in little square of very fat bacon, a sprig of in little square of very fat bacon, a sprig of in little square of very fat bacon, a sprig of in little square of very fat bacon, a sprig of in little square of very fat bacon, a sprig of in little square of very fat bacon, a sprig of in little square of very fat bacon, a sprig of in little square of very fat bacon, a sprig of in little square of very fat bacon, a sprig of in little square of very fat bacon, a sprig of in little square of very fat bacon, a sprig of in little square of very fat bacon, a sprig of the inferior parts will do as well as a prime piece. Put in an earthenware pan a lump of butter as big as an egg, and let it color. Cut the mutton in pieces and let them color in the butter, adding salt and pepper, a few onions or shallots. When all is colored, add at least a pound of turnips, cut in slices, with about a pint of water. Let it boil up till or three pounds of potatoes; salt and pepper these by two, let it boil, and skim. Take two or three carrots, one large turnip, one large turn	when E. Maes.] oven for half-all and take care dry. INESE CORKS ke a thick white sauce, and when it has grown a Take a roll and crusts so that a crust so of lemon-juice. Sprinkle in a slice of stale ad, and enough grated cheese to flavor it belief and building up the Boil a cupful of nutmeg; when the class of your egg, and then into grated adcrumbs. Have ready some hot fat, or lard, and over it every in the cheese-balls in it till they are golden.	round the meat. EESE CHEESE SOUFFLÉ Take two good soup-spoonfuls of flour, and mix it have. You must pour its juice wand then, and when the top is round the meat. Take two good soup-spoonfuls of flour, and mix it have the good soup-spoonfuls of flour, and mix it have. Take two good soup-spoonfuls of flour, and mix it have two good soup-spoonfuls of flour, and mix it have two good soup-spoonfuls of flour, and mix it have two good soup-spoonfuls of flour, and mix it have the size of a filbert, and add that, then enough grated cheese to your taste, and the four spoint of the four spoonfuls of flour, and mix it have two good soup-spoonfuls of flour good soup-spoonfuls of flour good soup	The york of an egg. Pour the source over the schicory, and place the dish in the oven. Let it turn brown hish and then serve it. Make a track bechanel sauce, and be sure that you for the serve it. Make a track bechanel sauce, and be sure that you for the serve it. Stirring. Add, till well flavored, some Gruyère and Parmesan cheese, mixed and grated. Let it all get cold. Then roll this mixture into the shape of carrots, roll them in. Let the dish in the oven that you for the same of the sam	ir veal, or, indeed, any lean meat. Mix it yell the sauce, and make croquettes of it. Then I each in the white of egg that you have left, I then in grated breadcrumbs, and fry in deep twelve fondants make a white sauce with two members of flour and milk. Add to it the yolks have eggs. Stir in four ounces of mixed If you have the same parties of mixed If you have the same parties of mixed I grow cold. Then make little balls with s paste and roll them in breadcrumbs. Throw main in a pan of boiling fat, where they must main till they are a good golden color. Drain make ping them boy, and ser e	dressed with nam, so as to have the golden bread both above and below. Serve them very hot, and garnished with fried parsley. Grate half a pound of Gruyère cheese. Mix in a cof milk a dessert-spoonful of flour; beat four whole eggs, and add first the cheese, and then th flour and milk mixture. Season with pepper and salt, and put all into a mold. Let it cook in a saucepan of boiling water for an hour and a half. Then at the end of this time put it in the oven for half an hour.	POTATOES AND CHEESE cupWash some raw potatoes, peel them, cut them int very thin round slices. Take a dish which will he 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 f. grated Gruyère. Continue in this way, finishing for with a layer of cheese, and a little flour. Put the dish in the oven, which must not be very hot on and cook	simmer only, for three hours; it is delicious and makes a dinner. [V. Verachtert.] YORK HAM, SWEETBREADS, MADEIRA SAUCE Heat the ham in a double saucepan (bain marie). Boil the sweetbreads, blanch them and let them fry in some butter. Take flour and butter and melt them to a thick sauce, adding a tumbler of water and Liebig whic will turn your sauce brown. Fry half a pound of enushrooms in butter and when brown, add them and the liquor to your sauce with a good glass of	few mushrooms that have been fried in butter. Heat the dice of sweetbread in this sauce and fill the cases with it. Put them back in the oven to ge quite hot. HAM WITH MADEIRA SAUCE Cook some macaroni or spaghetti, with salt and pepper. Make a brown sauce, using plenty of butter, for this dish requires a great deal of saucand add to your "roux" some tomatoes in purée (stewed and run through a sieve), a little meat the extract, some fried mushrooms, a few drops of 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 mushrooms or spaghetti round, and put the sauce	perhaps three pounds—for choice let it be cutlet: 1 You can also add a pig's trotter. Let it cook for et another hour, taking care that the meat remains below the water. At the end of that time, and half annound before you wish to gath, add potatoes enough to be three for each person. Watch the And ret this is only fried eggs after all but some cooking so as to see that the potatoes do not sticl oil on to heat; it you have not oil use butter, but each it the heat was to see that the potatoes do not sticl oil on to heat; it will not heat the potatoes do not sticl oil on to heat; it will not heat the potatoes and said; if the heat was to see that the potatoes do not sticl oil on the heat is well as the potatoes and said; if the potatoes do not sticl oil on the heat is the potatoes on the said; if the end of the heat is the potatoes of the heat is the heat of the heat is the heat of the heat is some the heat of it over the yolk as it slips into the pan. If you cannot manage this, let the egg heat for a second, and then roll each egg in this way, and as soon as one is done le it drain and keep warm by the fire. When all are	with onions, such as you would eat in England with a leg of mutton, but do not forget a little g seasoning of mace. Make a high mold of mashed potatoes, and then scoop it out from the top, leaving the bottom and high sides of the vegetable. While your sauce is kept by the fire (the potatoes also), boil six eggs for two minutes, st shell them, and you will find the whites just set and no more pounds.
s, and let it make a custard. seak on the top of this custard as many you wish; sprinkle with pepper and salt. emain in the oven till these last are ng to set. Take out the dish, and pass over the salamander, or the shovel, red hot, and conce. I have seen this dish with the two littles of eggs haaten and placed in a pile on the same of the same of the same and placed in a pile on the same of the same and placed in a pile on the same of the same and placed in a pile on the same of two hards of	te some young carro's, wash and bru h them as as wooked as a ves as would an infant, then simmer them till tender East. It is necessary to gi he side of the fire and pour in some cream to of aubergines, it is a glance. They can good sauce. If you cannot use cream, take k instead and stir with it the yolk of an egg. To a white sauce, we ken for use, add a pinch of sugar and some	tit is, like the tomato, always etable. It is like the brinial of the Clear them first to fall chem them and cook them to the them them them them them them them	beaten, the quantity you are making a little butter and interest of the continuous and let it get cold. Roll into criquettes, roll each in braten eag, then in sal grated breadcrumbs, and let them cook in boiling fat or fird CH NOYEAU Madams Emelle Jones.] Tal	k a little sint in each chestnut, builthem till (1) where parties of the chestnut of the chest	The attractive "savory" of English dinner tables finds its counterpart are not seen egg and fish dishes served cold at the beginning of a meal, and therefore what we should call hord doeuvres.	span's kind, not the floury kind. When cooked, and old, but them into dice, and toss them in the allowing sauce: ing Take equal quantities of salad oil and cream, a rs quarter of that amount of tarragon vinegar, a pinch of salt, and a few chopped capers. Mix very well, and pour it on the dice. You may vary this busing cream only, in which case omit the vinegar Season with pepper, salt, celery seed, and instead of the capers to ke some pickled nasturtium seed. CRÊMEDE PDISSONÀ I A COLA BEVI minced remain in the sauce for an hour before take a fresh raw whiting, filled it, and passine the rest through a wire sieve.	d mashed potato look very nice. Be sure you use good anchovies preserved in salt, and well washe and soaked to take away the greater part of the saltness; or, if you can make some toast butter it when cold, cut it into thin strips, and lay a fillet the center. Fill up the sides of the toast with y chopped hard-boiled yolk of egg. FISH AND CUSTARD Boil up the trimmings of your fish with milk, pepper and salt. Strain it and add the yolks of egg till you get a good custard. Pour the custard into mold, and lay in it your fish, which must already	Cut some bread and butter, very thin, and in fingers. Chop some water-cress, lay it on a finger of sprinkle a little Tarragon vinegar and water (equal quantities) over it, and then lay on a fillet of anchovy, cover with more cress and a finger of in bread and butter. Put them in a pile under a plate to flatten and before serving trim the edges. HAKE AND POTATOES Hake, which is not one of the most delicate fish, gs can be made excellent if stewed in the following a sauce: A quart of milk to which you have added a dessertspoonful of any of the good English sauce	very NICE SKATE Take skate, or indeed any fish that rolls up	
cochineal to color it, pound and mix very well. ding all round. Turn this up with the end of which makes a pretty little edge. Do this l., and fill the shallow cases then made with mayonnaise sauce in which you have put declery and potato, and a small quantity of deprivation of the fill the fillers of anchovy each other to form six-pointer star and stine hape so nativo cal geas great with good of the fill the shallow cases then made with move of the following and stine hape so nativo cal geas great with good of the fill the fillers of anchovy each of the following and stine hape so nativo cal geas great with you must put to boil for three quarters of an hour in water, with pepper and salt. After that time strain off the liquor, and add to it enough the fill	m on a dish pour over them a good mayonnaise state. Vegetably the state of the stat	leaving antrée would be dworld lock high. Dour in ducil good Peych Brandy as it will hold. Cork and pure good of three months, then you can strain it off. This irgood as a cordial, and if you find it too strong, add water, or sweeten it with sugar. Star withen add three quarts of the MILLER'S COD THE MILLER'S COD Cabillaud meunier)	pounded; mix these with two quarts of the best Schnappes or Hollands, and add six tablespoonfuls mo fooliling milk. a passage or, hall where people can shake it every Day. Leave it there for three weeks, and strain it through some blotting paper into another bottle. It will be ready to drink. Take some Dutch, or some salted herrings, and remove the skin, backbones, etc. Lay the fish in milk for at least twenty-four hours to get the salt colout. Make a mayonnaise sauce, adding to it the roe and from the herrings, in small pieces; wipe and drain the fish, and pour over them the sauce.	ender spirit, as no water is used. MAINS OF COD ke your fish, and remove all bones and skin. Pune butter to brown in a saucepan, and when it ored, add the cod, sprinkling in pepper and sal	HORS D'OEUVRE (Herring and Mayonnaise) t Take some salt herrings, one for each person, an s soak them for a day in water. Skin them, cut ther t open lengthways, take out the backbone, and put	four tablespoo (11) of very thick creath, adding pepper and salt. Fill above ring mold, and steam for twenty it increases the pepper have some marine crayfish boiled, shell the tails cut there in pieces, removing the black line insid cut three truffles into thick slices, heat them an wast axid ships a pomid of various stilled them and wast axid ships a pomid of various stilled them, evicted within sole of a tave seg. Herrathan and ships must month each was displayed out the sale was displayed out the case. This pour should be able was displayed out the case is and plue for it is to the case is and plue a for it of the ships of the sale was a ship feeling of the sale was the sale was a ship of the sale w	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 pee and if you have it, sprigs of fennel. SORREL SOUP Take a quart of bouillon or of meat extract and water. Fry in butter a carrot, a turnip, an onion, a small cabbage, all washed and chopped, and add half a teaspoonful of castor sugar. Put your soup to it and set on the fire. Let it simmer for twenty minutes, add any seasoning you wish and a little more water, and let it simmer for another half hour. Then shred a bit of basil or marjoram with	which stir in till all is smooth. When it boils take off the fire, and put in your pieces of hake, set it il, back by the side of the fire to keep very hot, without boiling, for twenty-five minutes. Meanwhile mash some potatoes, and put it as a purée round a dish, pour the fish in the center, sprinkle on it chopped parsley. The liquor ought be much reduced. There are many varieties of this soup to be met with in the different hotels, but it is a white soup made of fish pieces and trimmings, strained, returned to the pot, and with plenty of cream and y oysters added before serving. It should never boil after the cream is put in. A little mace is usual, b	them into dish, so that the wall not become loose Take to dish, so that the wall not become loose Take to dish, so that the wall not become loose Take to dish, so that the wall not become loose Take to dish the sheek nersed and to the vinegar to be wisher heads specified by the sheek nersed as sheek specified by the sheek nersed and and the source was fish right and served by the sheek nersed and and the source was a day that a supplementation of the boil, a simple of the serve burning hot.	you think sufficient to cover your sprats, allowing for wastage; and stir in for every quart of liquor a small saltspoonful of mixed spice, four bay leaves, a shallot minced, a small bunch of bruised thyme, a the thin rind of a half lemon, salt and pepper; if you can use tarragon vinegar so much the better. Clean the sprats, remove tails and heads, and lay them in a deep dish. Take your liquor and pour it of the first of the sprats of the country of the c
The way be an hour before using the provided marked the provided m	the some fine firm tomatoes, not very ripe. Turn with the stalk side up and cut a slice off the with a sharp knife. Take out the inside with a spoon. Break into each tomato a pullet's egg, inkle with pepper and salt. The inside of the nato you will pass through a fine wire sieve and will be a thick liquor; mix it with bread-crumbs, if, pepper, and some grated cheese till quite the water, drain the oven for three or four minutes, so the call in the oven for three or four minutes, so the case of the red the water, drain small end, fill the three or four minutes, so the case of the case of the red to the water, drain small end, fill the case of the case of the red to the water, drain small end, fill the case of the red to the water, drain small end, fill the case of the red to the water, drain small end, fill the case of the red to the water, drain small end, fill the case of the red to the case of th	One should not let the tips of this vegetable touch By the green tuft, cut each tut two and a half inches from the ut the inside yellow part, leaving a fer part and a piece to form the maller end The stew the cases till a little to till a little to to tut not quite soft. Take them out of them, and then placing each on its drop off. In with hot chopped mushrooms, tossed in butter. Arrange in a circle armsh with small sprigs of carrot does, this free heads your bundle, dip this vegetable touch By warm water to remove any dust, and the tips also, if it is necessary. Then tie the bundle round with a tape, keeping the ends of stalks even so that it will stand upright. Place them in boiling water with the heads just sticking out, and keep them like that. In this way the heads, which are very on them, and then placing each on its drop off. In with the heads just sticking out, and keep them like that. In this way the heads, which are very on them, and then placing each on its drop off. In with the heads just sticking out, and keep them like that. In this way the heads, which are very on the provided of the water. Take your bundle, dip the stalks in warm water to remove any dust, and the tips also, if it is necessary. Then tie the bundle round with a tape, keeping the ends of stalks even so that it will stand upright. Place them in boiling water with the heads just sticking out, and keep them like that. In this way the heads, which are very on the provided with the steam and will not the provided with the tips also, if it is necessary. Then tie the bundle round with a tape, keeping the ends of stalks even so that it will stand upright. Place them in boiling water with the heads just sticking out, and keep them like that. In this way the heads, which are very on the provided with the prov	TOMATOES IN HASTE Butter a pie-dish. fet ab a lireproof china dish. Open a tin of tomatoes and remove as much skin as you can if they are the unpeeled kind. Put a handful of crumbled brown bread in the dish with lumps of butter, then pour on that some tomatoes, dust with pepper and salt, then more bread, and so on, finishing at the last with lumps of butter, and a thick sprinkling of grated cheese. Bake for twenty minutes. CHOULARTICLUTE Take as many white September cabbages as you	poped parsley on the top. DNEYS AND LETTUCE Lon some water to boil. Take your lettuce, and a set the round kind, and wash it well. Take out to be come to be come and to set the round kind, and wash it well. Take out to be come to be come and to be come and to be come and the	[Mme. Delbaye.] TOMATO RICE Put on your rice to boil. Make a tomato sluce by stewing them and then rubbile them through a sieve; this hak a purée, which you must put back to heat with pepper and salt and a small quantity of made mustard. Then grate some parmesan, or failing that, some Gruyère cheese. Take off the rice, dra it, keeping it hot, put it on a dish and pour over it your purée. Then sprinkle the trated cheese a HARLEQUIN CABBAGES on top or all.	of the top of each mold plenty of chopped parsley. I not forget sail and pepper to season the part of	Throw them into boiling water for a minute, ther pour the water away. Heat for a pound of beans one and one-half pints of milk, stir in four ounce of salt butter, a very little chopped parsley, salt and pepper. Do not let the milk boil, but when it simmers put in the beans. When they have been heated for ten minutes, thicken your sauce with the yolks of two eggs and a tablespoonful of cream. Take out a bean and eat it to see if it is cooked, and if so, pour all on a hot dish. Garnish Dowith fried sippets of bread. Old broad beans can but fred to the same way, but they must first be skinned. Make a batter of a beaten egg, a dust of rice flow Almed.	Butter an omelette pan, and pour in the maxture, keep moving it with a fork while you sprinkle in with the other hand some cooked green peas. The omelette will be cooked the time you have sprinkled in two handfuls. Slip be it off onto a xery hot dish, fold over, and serve a once. There some fillets of haddock, or and or hake, and	sa ted water, Meanwhile mike a glod mushroom filing. seaso ed, of cooked mushroom, dipped into butte pepper, salt, a few breadcrumbs, and shreds of ham. Remove the center leaves from the vegetab and as much of the choke as you can. Fill up with the mushroom force and stew. In brown in brown the same flavored with a bunch of herbs.	Belgian asparagus is done by adding to the cooked evegetable a bechamel sauce, poured over the dish, and then slices of hard boiled eggs placed on the top. The giant asparagus is used, and it is eaten with a fork. [A Grocer's Wife.] TO DRESS COARSE FISH Any fish is good if dressed in this way. Make a
water and meat extract to make sufficient nutmeg. Then add half a pint of white stock which cucumber, open it, remove the seeds and stuff it to the carrots, season with pepper, salt and a will be enough for a small bunch of carrots; season with pepper, salt and a will be enough for a small bunch of carrots; with any forcemeat that you have; but a white one is hest. Let it cook for they are the from the fire minutes and then break in three whole eggs, taking care that they fall anart from each other. Let hem cook till anart from each other. Let hem cook till anart from each other. Let hem cook till side. A puree of potatoes can surround them. [A. Fanderverde.] Set (for they will go on cooking in the hot succe after you remove them from the fire) and serve at once. Source static for they are the fire of potatoes can surround them. [A. Fanderverde.] BEEF SQUARES If you have a small piece of very good beef, such as rump steak or fillet of beef, it is more economical to cut it into squares, and grill it with any forcemeat that you have; but a white one is hest. Let it cook with end of the cucumber along the dish and tomatoes on each side. A puree of potatoes can surround them. [A. Fanderverde.] BEEF SQUARES If you have a small piece of very good beef, such as rump steak or fillet of beef, it is more economical to cut it into squares, and grill it well anart from each other. Let hem cook till anart from each	h made mustard, stirring will o that it is well orporated. When the beans are tender, drain m from the liquor (keeping them hot) and use that to half its quantity. Put back the beans that to half its quantity. Put back the beans one or two pats add the tomato sauce, heat for a couple of suttes, and serve with three-cornered pieces of set that I have done for those who like curry voring is the following. Take any cold cooked etables, and cutting them in small pieces, roll m is a thick white sauce which yot have to read the corred with curry. Put it aside to get firm, If you minute while you will you minute while you minute while you minute while you will	them together in an earthenware close covered as spring or two of parsley and mix ling in at the same time a dust of essertspoonful of grated cheese. In a dish to be baked, and before the oven sprinkle on the top some and cheese grated and mixed and of salt butter. Bake till it is a contents from burning. TH MADEIRA TH MADEIRA The por pigs' kidneys. Cut them to be able to take out the threads to fethem. Put some butter on to fry 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, on add to the butter they were them together in an earthenware close covered to them to gravy, the first water having been well drained from them. Season with pepper and salt and let them cook a but shake it every now and then to prevent the contents from burning. Any part of pork or veal is good done in this way. Take your pieces of meat and fry them in butter in a pan, covering them with water, and adding a sliced onion, a bay leaf, a whole carrot, a leek, on pan add to the butter they were	ard ishred them pretty In Procure an earthenware crock and put in a layer of cabbage, sprinkle it with coarse salt, whole pepper, and juniper berries. Fill up the crock in this way, put profile Id and keep it down to	Let the out it is the state of	some green bodge, cleaned, some this tender in salted water, chapped, then put back on a gentle fire with salt, pepper, a dust of nutmeg, and some fetyot with salt, pepper, a dust of nutmeg, and some fetyot with an example of the control of the c	beetroot, some cucumber, some cold potato, some or tomato into slices. Peel your eggs, and slice them, and build up little piles of the different things, trut about two inches high. Between each slice you wit sprinkle grated breadcrumbs, pepper, salt, a tiny scrap of chopped raw shallot, parsley, all mixed is a dip finish with the rounded ends of white of eggs in the top, put lettuce round and pour the industrial of the sing over it. STEWED BEEF old If you are obliged to make a hot dish in a hurry shall have only a piece of inferior meat, there is not better way of using it than by dressing it in the Brabant way, which is rather expensive. Clean an up cook some mush looms and when fried	that you can ill almost see through it. Cut it into rounds and put on it any cookel vegetables that ou have, but in they must be seasoned. Cold potatoes will be if they are cone with mustard, vinegar, or a strong boiled sauce. Fold over the paste, press it together at the edge and fry in hot fat. Cut some slices of cold mutton or lamb, removing o every bit of fat and skin that you can, unless that destroys the firmness of the slice. Prepare a salad of lettuce, and if you cannot give a mayonnaise sauce, add to the lettuce plenty of sliced cucumber, for that keeps the nutton moist. Put	milk and water. Meanwhile, prepare a good white sauce, and in anoth r pan a thick tomato sauce, seasoned, colored with comineal if need be, and as thick as good cream. Lay the fillets when cooked one each on a plate, put some of the white sauce round it, and along the top put the tomato sauce which mus, not run down. A spring of chervil is to be placed at each end of the fillet. Heatter pound of sausage meat of any kind that you like. Make some rounds of paste, lay the meat on that for each round and fold over. Steam for	pepper, salt, adding a little milk, about a teacupft for a pound of skate, then squeeze in the juice of half a lemon, and if you have it, a glass of white a wine. Take the skate, cut it in pieces, simmer it in salted water; when cooked, strain away the water dish the fish, pouring over it the above sauce. Interpretation of the salter of the salter work down the center. Interpretation of the salter of th	then a large glass of red wine, a few drops of 1 lemon juice. Cook some fish roe, sieve it, and stir it into the sauce. Take your fish and simmer it in milk and water till cooked, then heat it up in the sauce to serve. ITAGOUT OF COLD MEAT Take any cold meat that you have, free it from fat and skin and cut it in rounds like a five-franc piece. If you have some lean bacon or ham, a little of that should be added. I should tell you first of all to put some rice on to boil in boiling water. Make a sauce of flour and butter in a pan, adding gravy if you happen to have it, but failing that, use
on the top, and on the top of that a slice of tomato are much peppered and salted and a small pile of horse-radish. This makes a pretty dish and can be varied by using capers or chopped gherkins instead of horse-radish. It is a great saving to cut mead, bread, etc., in squares instead of rounds. Take a fireproof dish, and after sprinkling it with breadcrumbs put in it a layer of roast veal in sold pieces, a few cloves, salt and pepper, a conful of shredded parsley, and if you have slices, a layer of mashed positions a layer of potato. Take a fireproof dish, and after sprinkling it with breadcrumbs put in it a layer of roast veal in sold pieces of pork and of mutton freed from fat and skin; cover them with water and throw, into it win any kinds of vegetables that you may have but sidney, it is no pieces an layer of potato. Cover the whole with a be hamel sauce into which some white haricot beans, salt, and pepper, until they are tender, when they must be added to the staw with a small quantity of the liquor that they put have pare holiled in.	in a hurry you can bind with the yolk of an egg cooked in a sou the flour and make a thick batter in that way. m into cutlets and fry as you would a real let. The same thing can be done with macaroni in the same thing can be done with macaroni in the same thing can be done with macaroni in the same thing can be done with macaroni in the same thing can be done with macaroni in the powder; which is a listed with a powder; with a powder in the same contains and cook them in butter, a large legiassful of sherry, and some gravy. Truss you them in a circle and cook them in butter for ten minutes in fire practices. Meanwhile have the cabbages led in a kted water. Drain them. Cut them in all pieces and roll some up in each slice of on; lay the pigeons on top, pouring over them liquor they were cooked in and half the wine.	over a slow over the kidneys and finish and of chopped parsley. Fried ten with this dish. Wiffinite of a big sausage cut it case as you can—fry them and lay on a dish with a poached egg on the breads are good when soaked it sausage meat, and fried. It can be cucumber, or eggplants, but you the beauting of the properties of the proper	sal 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. To be served with Cauliflower à la Aerschot as follows: Cut the country of the sauce in the country of the countr	t, stir well, so that it makes a good cream; drop the yolks of two eggs, always stirring, and a cle lemon juice. Serve the tongue whole with s sauce poured over it and spinach done in the lowing way. Wash the spinach in running water on the lowing way. Wash the spinach in running water or holder the lower being the grant white state in the lower being the spinach white state boiling and the troob st when the less the boiling and the troob st when the less the spinach by use the size the spinach by use the size was the lower being the state of the lower being the state of the lower being the spinach by use the size of the spinach by the spin	golden color in plenty of fat. Send them to table under a hot cover. [Pour la Patrie.] **BEEF AND APRICOTS** **Stew your beef, say three pounds of steak, in son gravy, adding to a pint of liquor a level teaspoonful of white sugar. Throw in a handful of the dried apricots, but be sure you wash them we first. This dish is accompanied by leeks, first blanched for a few moments, and then put in the stew. Flavor with salt, pepper, and the rind of half a lemon which	and their like or to your beef, cut up in small 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 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 earthelware root it will be reduined. Take two ounces of pearl barley of wash it well, and put it in cold water enough to well cover it, for an hour. Take a pound of good steak, shred it in small pieces, and put it in an enameled saucepan with a quart of cold water and a sprinkly of salt. Strain the water from the barley and add this last to the meat, and let it simmer for two hours. Then strain off the liquor and pound the meat and barley in a mortar, rub it through a sieve; when it is a smooth puree put it back into the pan with its liquor and a gill of cream. Let it	as you can Law the rolls together in a dish and sprinkle a very little salad dressing ever-the marking for doing meatoir deary lasgful fands packer egg would be dishing the serve in the packer egg would be dishing the serve in the packer egg would be dishing the serve in the packer egg would be dishing the serve in through a sieve and make into a very thick puree e with cream, pepper and salt. Poach a fresh egg fo each crouton, and slip it in very , put some of the green puree round, and serve under that cover.	If you have some little breads over, cut each one in four, soak the pieces in milk sweetened and 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 a or moment in boiling fat, just as you would do croquettes. Sift some white sugar over them and serve very hot. [Madame M.]	QUINCE CUSTARD When you have quince preserve by you this is a prepare dish Make a good custard with a pint of rich mill four eggs and a little essence of almonds and two ounces of powdered sugar. Put your quince preserve at the bottom of a fireproof circular dis and fill up with custard. Put it to bake for half or hour or till set. When set add some more quince (heated) on the top with some chopped almonds and serve hot. The same dish can be done with	three eggs beating in a lump of fresh butter the size of a pullet's egg; add powdered sugar and the h whites of the eggs well beaten. Put the rice into this mixture and place all the mold. Cook it
The strong of th	n improvement, or put half a teaspoonful of a street two or pain sponge cake and cut after the pull of the whip up in a frounds two inches across. Their whip up in a first whites only of four eggs, coloring them in with it the jut the thinner part of strawberry jam. As a rule some sugar has jam is not red enough, and you must add a and when cold the strawberry is the color of the strawberry is the color of the color o	any kind; out satisfage mean is good. Place the standard when tender mix at denote the standard in a denote the standard	of onions. These are prepared by cooking the "Tark" she in auternthere he appressed by the auto it is to be a substitute and the state of the she can be a substitute and the sprouts pure. The she can be a substitute and the sprouts pure and the she can be a substitute and the she can be a substitute and the sprouts pure and the she can be a substitute and the sprouts pure and the she can be a substitute and the sprouts pure and the she can be a substitute and the she can b	often happens that you have among the awberries a quantity that are not quite good ough to be sent to table as dessert, and yet not bugh to make jam of. Put these strawberries or heat, with some brown sugar, and use them to small pastry tartlets. Pastry cases can be ught for very little at the confectioner's. Cover	GRAND MÈRE Break the yolk of an egg in a basin and be sure that it is very fresh; beat it up, adding a little powdered sugar, and then, drop by drop, enough the best Madeira to give it a strong flavor. This makes a nice sweet served in class cups and it is	with a lid to it the confectioner's small round the confectioner's small round takes in a relation of the confectioner's small round takes in a relation of the confectioner's small round takes in a relation of the confection of	Take half a pint of rich cream and mix with it a small glassful of Madeira wine or of good brandy tePick over some fine cherries and strawberries, stoning the cherries, and taking out the little center piece of each strawberry that is attached the stalk. Lay your fruit in a shallow dish and cover it with the liquor and serve with the long tesponge biscuits known as "langues de chat" (Savofingers).	To make a nice sweet in a few minutes can be managed if you follow this recipe. Make a costard of rich milk ar toyolks of eggs, sweeten it with sugar, flavored wit vanilla, and if you have a little cream add that also, then grate down some of the best chocolate as as you can, rub it through coarse muslin so that it is a fine powder. Stir this with your custard, always	The of a half temon, and passed through a steve. Apple Bure is sell on the large in the same that an birth season the steven of the same that and which so the same the same the same that at the same time the other in a shallo dish sprinkled with brown sugar. When tender rue, then through a fine sieve at least twice. Flavor with a few drops of lemon juice, and add sugar if required. Then beat up a fresh egg in milk and ad as much arrowroot or cornflour as will lie flat in salt spoon. Mix the custard with the gooseberries pass it through the sieve once more and serve it is a crystal bowl. s.s. [Mdlle. B-M.]	In half a bottle of light white wine that you have defeated with a bottle of light white wine that you have defeated with the wind half a bottle agic and the light of the wind half and read flour, butter, and rather less of sugar. Beat with the butter and sugar together to a cream, sprinkle bin the flour, stirring all the time, a pinch of salt, and then the beaten egg. When your little cakes are baked, turn them out of the molds and when do cool turn them upside down and remove the a inside, leaving a deep hole and a thin crust all