CAULIFLOWER SOUP

FISH SOUP

STARVATION SOUP

IMMEDIATE SOUP, OR TEN MINUTES SOUP

CHERVIL SOUP

A GOOD PEA SOUP

WATERZOEI

A GOOD BELGIAN SOUP

BELGIAN PURÉE

AMBASSADOR SOUP

CRECY SOUP (BELGIAN RECIPE)

FLEMISH SOUP

TOMATO PURÉE

ONION SOUP

SOUP, CREAM OF ASPARAGUS

MUSHROOM CREAM SOUP

A SALAD OF TOMATOES

COOKED LETTUCE

ASPARAGUS À L'ANVERS

POMMES CHÂTEAU

STUFFED TOMATOES

VEGETABLE SALAD

MUSHROOMS À LA SPINETTE

RAGOUT OF MUTTON

GRENADINS OF VEAL

CALF'S LIVER À LA BOURGEOISE

BEEF À LA BOURGUIGNONNE

OX-TONGUE À LA BOURGEOISE

BEEF À LA MODE

BOEUF À LA FLAMANDE

CARETAKER'S BEEF

BLANKENBERG BEEF

FRICANDEAU OF VEAL

MUSLIN SAUCE

SAUCE BORDELAISE

POOR MAN'S SAUCE

CREAM SAUCE

SAUCE MAÎTRE D'HÔTEL

FRICASSEE OF PIGEONS

HUNTER'S HARE

ROAST KID WITH VENISON SAUCE

DUTCH SAUCE FOR FISH

BEARNAISE SAUCE

LAEKEN RABBIT

THE CHILDREN'S BIRTHDAY DISH

A FRANGIPANI

RICHELIEU RICE

EXCELLENT PASTE FOR PASTRY

CHOCOLATE CREAM

APPLE FRITTERS

FOUR QUARTERS

SEMOLINA FRITTERS

SPECULOOS

MOCHA CAKE

RUM CREAM

A NEW DISH OF APPLES

GOLDEN RICE

KIDNEY SOUFFLÉ

BAKED SOUFFLE

PEASANTS' EGGS

MUSHROOM OMELETTE

BELGIAN EGGS

EGGS À LA RIBEAUCOURT

VEAL WITH ONIONS

GOOD RISSOLES

WALLOON ENTRÉE

SCRAPS OF MEAT

CHICORY AND HAM WITH CHEESE SAUCE

HOCHE POT GANTOIS

CHINESE CORKS

LIMPENS CHEESE

CHEESE CROQUETTES

FLEMISH CARROTS

POTATO CROQUETTES

POTATOES AND CHEESE

HAM WITH MADEIRA SAUCE

HERRING AND MAYONNAISE

HAWTHORN CORDIAL

DUTCH NOYEAU

LAVENDER WATER

FILLETED SOLES AU FROMAGE

THE MILLER'S COD

REMAINS OF COD

HORS D'OEUVRE

FISH AND CUSTARD

HAKE AND POTATOES

VERY NICE SKATE

TO KEEP SPRATS

TO COOK ASPARAGUS

TOMATOES IN HASTE

KIDNEYS AND LETTUCE

TOMATO RICE

SORREL SOUP

ANOTHER SORREL SOUP

FLEMISH PEAS

CHOU-CROUTE

OMELETTE OF PEAS

HARLEQUIN CABBAGES

SKATE STEW

TO DRESS COARSE FISH

BEEF SQUARES

IMITATION CUTLETS

LOIN OF MUTTON IN THE POT

OX TONGUE WITH SPINACH AND WHITE SAUCE

STEWED BEEF

MUTTON SALAD

SAUSAGE PATTIES

RAGOUT OF COLD MEAT

A QUICKLY MADE STEW

GRENADINES OF VEAL

PIGEON AND CABBAGE ROLLS

BEEF AND APRICOTS

FOR AN INVALID

INVALIDS' EGGS

A SWEET FOR THE CHILDREN

QUINCE CUSTARD

BRABANT PANCAKE

DELICIOUS SAUCE FOR PUDDINGS

FRUIT JELLIES

PINK RICE

STRAWBERRY TARTLETS

CHERRY AND STRAWBERRY COMPOTE

CHOCOLATE CUSTARD

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