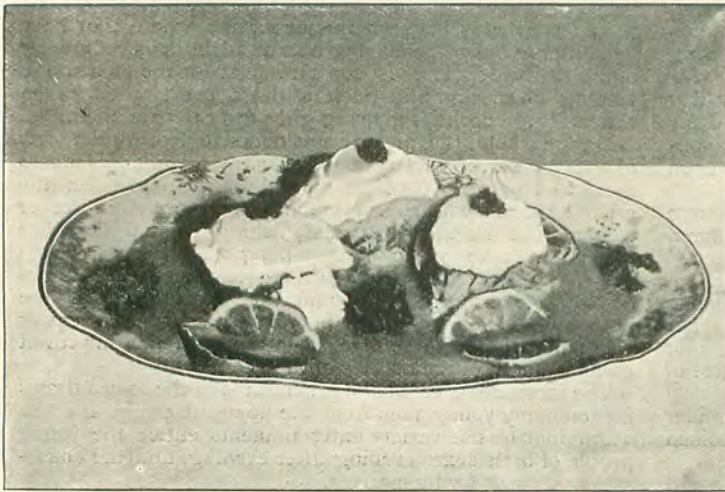


DAINTY DISHES FOR SUMMER'S LAST EVENINGS.



CREAM SALAD AND POACHED EGGS.

WHILE the warm weather lingers and games can be played out of doors, we want to be able to arrange inviting dishes for a supper-table that can be prepared in advance and served with little trouble. All the same, a certain amount of trouble must be taken at some stage of their preparation, for we are not going to try and delude anyone by saying that dainty cookery can be accomplished without some expenditure both of time and of trouble. Yet the trouble has compensations, and for anyone with domestic tastes it has many pleasures, while the amount of time a nice dish takes to prepare depends in a great measure on the skill and forethought displayed by the cook.

It always pays to think and plan beforehand, whether as concerns the arrangement of a week's meals or of a single one, and if you want to entertain guests without letting them feel they are giving trouble or suspecting that they may have taken you at an inconvenient time, it is absolutely needful to act as well as to think beforehand.

Even in the matter of a salad—a dish so perishable because it depends entirely on its perfect freshness for its worth—much of it can be arranged in advance and the materials for the dressing partly mixed. A fruit salad also can be put ready to receive all but its final "dressing" of sugar and cream. Again, even such a dish as that in our first illustration, namely, *Creamed Salmon and Poached Eggs*, which, by the way, can be served either hot or cold,



FOR A SALAD.

can in the former case have the salmon left all ready for its few minutes' simmering, the sauce ready for re-heating, and the eggs, as we know, take but four or five minutes to poach them sufficiently.

Regarding the composition of this dish, we may say that it is as economical as it is dainty, for even supposing we are using salmon at a time when it is dear, one slice about an inch in thickness taken from the middle will give three or four good fillets—enough for as many persons. It is quite possible, too, to make this dish with halibut or hake, simmering the fish in salted water, containing lemon-juice, until it is tender, then shaping the fillets neatly and laying the poached egg on the top. The sauce, which is poured round these, is made by boiling about half a pint of water with the thinly-pared rind of a fresh lemon, and stirring into this the beaten yolks of two eggs mixed with a good teaspoonful of cornflour, also a morsel of salt butter about the size of a pigeon's egg. After this has boiled, remove the saucepan from the fire and stir in the juice of half the lemon with a

pinch of pepper. Garnish with tufts of curled parsley and slices cut from the other half of the lemon. If this dish



GALANTINE OF VEAL.

were served cold, the garnish could be of curled slices of cucumber. In poaching the eggs have a little vinegar as well as salt in the water.

A *Galantine of Veal* surrounded with endive, over which some mayonnaise dressing has been poured, makes a substantial supper-dish, such a one as can be kept in reserve for a few days without spoiling.

To make the galantine, several thin slices of veal are taken from a round of roast fillet, with as many slices of cooked ham as will be needed, also two eggs hard-boiled and a piece of beet. Arrange these in layers in a mould, taking care to have the rounds of egg where they will show nicely. Then pour into the mould enough strong and highly-flavoured gravy (that will set firm when cold) to half fill the mould. Fit a small plate or saucer inside the top of the mould after the gravy is in and set a weight on the top. Leave thus until it has become quite solid, when it should be turned out, and will form a handsome dish. Rabbits or chickens could be dished in the same way, cutting the meat as neatly as possible after cooking, and removing all bones.

Our third illustration shows the materials for a salad, the lettuce crisp yet dry, the mint and parsley (or chervil) ready for chopping, the onions

also. The small ingredients should be put in the bowl first, then the lettuce leaves are torn into shreds with the fingers, and the dressing, this time the simple French dressing used for any ordinary salad, mixed. Rub together in the bowl of the spoon a saltspoonful of salt, half one of pepper, half one of mustard, and mix these with a whole spoonful of vinegar, after which pour over all three spoonfuls of salad oil. Then begin to "*travailler la salade*," as our vivacious neighbours say, tossing it lightly yet thoroughly until all seems well mixed. It is better to do this dressing either at the table or just before bringing in the bowl.

The glass compote stand contains a *Fruit Salad* composed of mixed ripe peaches and apricots pared, some chopped kernels and ripe plums in halves. The dressing consists of fine white sugar sprinkled over with either fruit syrup or cream. Naturally the fruits used for such a salad must vary according to the time of the year. Sliced pears and pineapple, oranges and bananas, even a mixture of tinned and crystallised fruits make a good combination, while strawberries in their



FRUIT TART.

Our bonny cake will be looked upon as the *pièce de résistance* here, or at least as irresistible to the mind of the hungry tennis-player. It is a *Hungarian Loaf*, with fruit and chopped nuts introduced. The manner of its making and mixing is as follows:—

One pound of flour. Make a hole in the centre and pour in an ounce of creamed German yeast with milk enough to form a sponge of that with a little of the flour. When this sponge has risen, work the whole into a dough with half a pint of warm milk in which two ounces of butter have been dissolved, two spoonfuls of castor sugar, a pinch of salt, the yolks of two eggs, and a half teaspoonful of spice. Add now half a pound of chopped raisins and ground nuts, and work the dough just as for bread. Cover with a cloth and set in a warm place for an hour to rise, then drop into a buttered tin which it will about half fill and bake in a moderately quick oven for rather more than an hour, withdrawing it from the fire when it is nearly done in order to brush over the top with white of egg and sprinkle with fine sugar, then return to the oven to finish.

This makes a very light and full-flavoured cake. It could accompany the coffee which would naturally conclude such a repast as this.

L. H. YATES.



FRUIT SALAD.

season, also currants and raspberries, are most delicious of all. These fruit salads should stand on ice or in a very cold place until required for the table, as the beauty depends on their refreshing coolness.

In the fourth illustration we have a fruit tart with its accompaniment of cup custards and sifted sugar. The kind of fruit found below the light crust of course varies too with the season. At this time presumably it is a mixture of cooked apples and blackberries, than which perhaps nothing can be nicer.

The custards are very simply made by boiling a spoonful of rice flour with half a pint of new milk, adding the yolk of an egg, some sugar and flavouring, then filling the cups with it.

Special notice is deserved by the novel sugar sifter found on the top of the bowl. It is an invention newly brought out called the Nautilus, because it is in the shape of a nautilus shell, and the holes through which the sugar filters are found on the top, a turn of the hand sending the sugar through these. It is a very pretty trifle, and can be got from most silver-smiths.



HUNGARIAN LOAF.

