



BY MRS. DE SALIS.

LET me wish our readers a happier commencement of the new year than the end of the old one has proved to many. Hundreds of hearts are mourning the brave fellows who have fallen for their country's honour; but still, though so many are grieving, they would not wish it otherwise than their loved ones should share the danger and the glory. Of course, the usual festivities at this season are not much in evidence. Our national anxiety prevents much entertaining, and all are willing to help the wounded and the widows and orphans of our heroes instead; therefore, I have given only some homely recipes for this month.

Brain Cutlets à la Buller.

Boil and chop the brains; add half a small onion finely minced and one dozen oysters also minced, with pepper and salt to taste, with a teaspoonful of lemon-juice; add the yolks of two well-beaten eggs. Shape them to the form of cutlets, egg-and-bread-crumbs them over, and fry in plenty of lard. Serve oyster sauce with them.

Chicken Devil.

(Breakfast Dish.)

Take the pinions, rump, thighs, and gizzard; sprinkle them with half a teaspoonful of cayenne pepper and a teaspoonful of salt. Melt a good-sized piece of butter in a saucepan; add a small teaspoonful of mustard, a dessertspoonful of mushroom ketchup, a piece of garlic well bruised and cut up, also a dessertspoonful of Worcester sauce. Make it all hot. Well score the chicken, broil it, and lay on the sauce, putting it well into the scores.

Omelet à la Czarina.

Prepare the eggs as for an ordinary omelet, adding a little cayenne. When nearly cooked, place a little caviare in the centre, into which a few drops of lemon have been squeezed; fold over in the usual way, and serve hot with fried parsley garnish.

Wafer Pudding.

Place a pint of cream over the fire and stir in half a pound of fresh butter, then knead into it a quarter of a pound of Hungarian flour. Take half a dozen eggs, leaving out four whites; beat and mix them with the other ingredients in a china basin; set it before the fire for an hour, then put the mixture into mince-pie pans (not too small) and bake in a hot oven till the puddings are brown; turn them out and serve very quickly with wine sauce poured over them.

Orange Dumplings.

Grate the rind of a nice ripe orange and strain the juice from it, adding to it half a pound of finely grated breadcrumbs, six ounces of beef suet finely chopped, and two and a half ounces of castor sugar. Beat up two eggs and mix all together. Make it into balls, tie them in a cloth, and boil for half an hour. Serve with maraschino sauce, and send to table as soon as they are done.

Maraschino sauce:—A quarter of a pound of loaf sugar and half a gill of water. Boil till a thick syrup; add a tablespoonful of maraschino to flavour, and pour round the dumplings.

Herring Roes à la Durban.

Cut some bread three inches long and one inch wide and half an inch deep, hollow out the centre and fry quite crisp. Cook some soft fresh herring roes in butter for a couple of minutes; chop them up with some oysters, squeeze some lemon over them, with a sprinkling of cayenne, give them one turn over the fire, and fill the croutons with them, and serve very hot.

Bonnes Bouches à la Rhodes.

Cut some bread into little oblong pieces about two inches long and an inch and a half broad and a quarter of an inch thick, fry them in clear butter, then spread them with tomato, butter thinly, and lay a broiled mushroom on each; pepper and salt to taste. Strain the white of a hard-boiled egg over, and on the top of that the yolk, with a light sprinkling of parsley.



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THIS month is unusually dull in the gay world, owing to the sad and grieving hearts; therefore I am giving only a few old-fashioned homely recipes.

Salmi of Moor-Fowl.

Carve the birds very neatly into joints; strip off every particle of skin and fat from the legs, wings, and breast; bruise the carcasses well, and put them with the skin and other trimmings into a stewpan; add two or three shallots sliced, a bayleaf, fifteen peppercorns, and, if liked, a small blade of mace. Now pour in a pint and a gill of good veal gravy and boil briskly till reduced nearly half; strain the gravy, pressing the bones well to obtain all the flavour; skim off the fat; add a little cayenne and lemon-juice. Heat the game *very gradually* in it, but it must not be allowed to boil. When serving, arrange fried croûtons round the dish and place the birds in a pyramid form. Give the sauce, which should have been thickened, a boil up; add three glasses of port; warm up for a minute, and pour over the birds.

University Soup.

Take a prepared sheep's head, and fry it; then boil it in a gallon of water till reduced to two quarts; add a small teacupful of pearl barley, two large onions, two carrots, two turnips, a bouquet garni, four or five cloves, and season to taste. Strain it when sufficiently boiled; add two spoonfuls of mushroom ketchup; thicken with flour and butter. Cut the best pieces of meat from the head into dice, and add to the soup a little wine, and send forcemeat balls in it to table. The head is not to be boiled or fried so long as the other parts.

Salmon Pudding.

Take half a pound of cold boiled salmon, two ounces of butter, two whole eggs, a breakfastcupful of bread-crumbs soaked in milk. Beat the salmon in a mortar; add to it whatever seasoning is preferred, a little cayenne pepper and salt (mace if liked). Mix all thoroughly together; put it into a basin; bake it, and turn out. Pour over it lobster sauce.

Deville Biscuits.

Dip a wine biscuit into boiling water, butter it well, and shake over it cayenne, salt, and pepper; then put on the gridiron to broil.

Africander Pudding.

Melt together over a slow fire two ounces of fresh butter and four pounds of sugar. Pour this out after boiling for two minutes and add two ounces of finely grated cocoanut, one ounce of citron shred small, the grated rind of half a large lemon, and four eggs. When these ingredients have been well beaten together, add the strained lemon-juice, put the mixture into a mould, and bake in a moderate oven for threequarters of an hour.

Orange Brandy.

Put two dozen Seville oranges, with two gallons of brandy, for six weeks into an air-tight jar. When the oranges are hard, take them out, and to every quart add one pound of loaf sugar or sugar candy. This must be bottled in pint bottles.

Custard and Brandy Pudding.

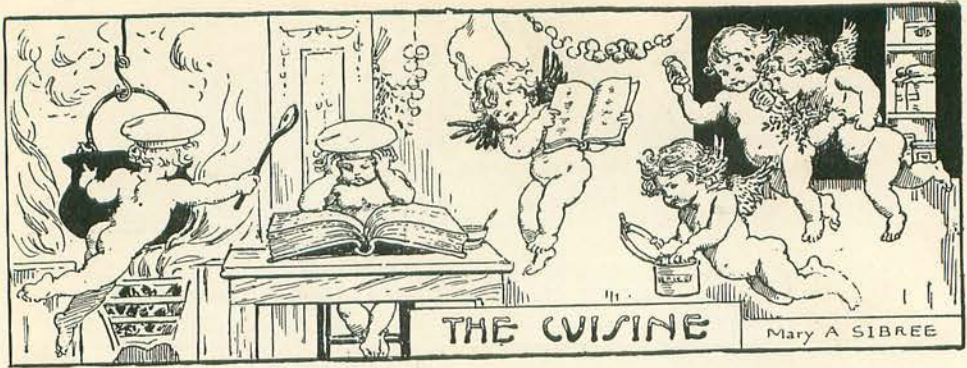
Make a good custard and boil in it a stick of vanilla and sweeten it. When cold, take out the vanilla; if the custard is not quite smooth, strain it, and then add half a pint of cream, a gill of noyau, maraschino or brandy, the juice of a lemon, and a little boiled isinglass; then put the whole into a mould. Stand it on ice till it is required.

Thin Gingerbread.

Take half a pound of butter, half a pound of sugar, the same of flour, and the same of treacle. Mix all well together and spread on baking-tins, and bake for fifty or sixty minutes in a sharp oven.

Dover Pudding.

Melt two ounces of butter in a saucepan with a pint of milk, two tablespoonfuls of flour, a little sugar, the grated rind of a large lemon. Mix all into the melted butter, stirring it briskly till it becomes a thick paste, then add four well-beaten eggs; butter a dish or mould, and bake it. When cold, turn it out and spread preserve over it and decorate with chopped almonds.



BY MRS. DE SALIS.

LENT is now with us, which of course is not a festive season; but this year it is more sombre than usual, owing to the cloud of the war overhanging all. So very many are plunged into deep sorrow for the loss of their dear ones that festivities are quite out of place. This month the recipes are principally homely ones.

Jugged Hare.

Wash the hare and cut it up very neatly; season it with pepper, salt, sweet herbs, and a bay leaf; put it into a jugging-pot, with half a pound of fat bacon cut into small pieces. Set the pot in a pan of hot water, and let it steam for three hours, keeping it boiling; and as the water wastes, add more *hot* water. Then take it out of the pot and put it into a stewpan; thicken the same with butter and flour, a little Liebig's Extract to make it a good colour, and a tablespoonful of port wine. Arrange on the dish and garnish with fried bread sippets.

Stewed Beef.

Take eight pounds of brisket of beef; take out the bones, and where you have removed them rub in a tablespoonful of salt and the same quantity of moist sugar. Put the bones at the bottom of the stewpan, with three carrots cut in pieces, one turnip, three onions, with two cloves in each, a head of celery, two bay leaves, some sprigs of parsley, and sweet herbs, pepper and salt to taste. Tie the beef up with broad tape to keep the flap secure, and place it on the vegetables and bones. Stew it gently for from six to eight hours in as much water as will cover it. If to be eaten cold, when taken out of the pan it should be pressed between two dishes with a weight on them, and when cold cut off all the superfluous fat and glaze. If required to be eaten hot, take a pint of the liquor and two glasses of port wine, a little mushroom catsup, salt and pepper to taste, and stew slowly for an hour and a half. Add the cooked carrots and turnips, cut into dice shape, and serve in the sauce.

Napoleon Cake.

Mix together half a pound of flour, six ounces of butter, two ounces of sweet almonds pounded fine,

with two ounces of loaf sugar. Mix as for very short paste crust, with the yolk of an egg; set in the cold for an hour. Roll out thinly into five pieces, stamp out to the size of a cheese plate, bake them, and spread each slice with jam, then place one on the top of the other, sandwich pattern. Decorate with melted jelly and pistachio nuts.

Chocolate Pudding.

(Rich.)

Boil two cupfuls of cream, and put into it three-quarters of a pound of grated bread, three ounces of caster sugar. Whilst on the fire, add half a pound of butter and mix well; then take it off the fire; let it cool, when add the yolks of twelve eggs and half a pound of grated chocolate, flavoured with a teaspoonful of vanilla essence. Lastly, boil the whites of eight eggs and put them in, and stir the whole up together. Have ready a well-buttered mould, which sprinkle with grated rusk. Put the mixture into it, and bake for an hour and a half. On serving, grate a little cocoanut over the pudding.

SAUCE FOR CHOCOLATE PUDDING.

Take a quarter of a pound of sifted sugar, half a pint of thick cream, a teaspoonful of essence of vanilla; whip it till it becomes a thick froth, when it will be ready to serve.

Ball Fritters.

Half a pint of milk, mixed with one spoonful of water and a little salt; when it boils, stir in as much dried flour as will make it stiff, then pound it in a mortar till it becomes very fine. Beat up the yolks of two eggs, mix them in well, and pound it again. Cut this batter into small pieces with a spoon, taking care to make them of an equal size. Make them as round as possible, and fry them a light colour. The pan should be full enough to cover them with the dripping.

Good Broiling Sauce.

Mix together three ounces of butter, one teaspoonful of mustard, pepper and salt to taste, a little cayenne, and a few drops of Tarragon vinegar. Score the meat well. Use part before and part after boiling.



The Cuisine.

BY MRS. DE SALIS.

APRIL is here again, but it does not seem to bring the bright gay season as usual this month, the war's gloom still enshrouding many homes; but, nevertheless, people must eat, consequently recipes plats are always welcome.

Huîtres à la Delizia.

Take as many oysters as required—say two for each guest; cut off the beards and horns; just scald the liquor which comes from them. Squeeze lemon-juice over each oyster; put a sprinkling of cayenne on each. Take half a teaspoonful of anchovy sauce, which mix into a teaspoonful of the oyster liquor; put a drop on each oyster; let them stand a few minutes; then fry them a pale colour in batter, and *à la once*.

Calf's Heart in Masquerade.

Stuff a calf's heart; then cover it thickly with good forcemeat; then roll it in vermicelli. Put it into a baking-tin with a little water, and put it in the oven till cooked. When done, serve it up with its own gravy.

Ginger Sponge.

Take one pint of water, one ounce whole ginger, and one ounce isinglass; boil them down to a large cupful; have ready one pint of rich cream, the juice of a lemon, and sugar to taste. Whip it to a solid froth, and when the isinglass is just cold enough to pour, put it to the cream and whip it again well, and then put it into a wetted mould.

Italian Pea Soup.

Cut in quarters four cucumbers and the hearts of four cabbage-lettuces, and put them into a stewpan with four ounces of butter, a pint of young green peas, and a large onion; cover the stewpan, and place it over a slow fire, and let it stew for twelve hours. In the meantime boil a pint of split peas in three pints of water about an hour, then pulp them through a sieve into their own liquor, and, adding both to the first mixture in the stewpan, boil the whole together, seasoned with a little pepper and salt, for about a quarter of an hour, and add a little thickening of

flour and butter, to make a nice consistency. This is served up without any straining.

Banana Fritters.

Make a one-egg batter in the usual way, adding half a teaspoonful of baking-powder. Peel the bananas, and cut each into three pieces, and then drop them into the batter—see that they are well covered with the batter; then drop them into the hot fat, and turn them once and again; and as soon as they are a pretty golden colour, which ought to be in two and a half seconds, take them up and drain them, sprinkling them quickly with castor sugar. Serve a sweetened sherry or claret sauce with them.

Kymer Chilo (Persian).

Take two pounds of beefsteak rather fat, and chop very fine; two onions, also chopped very fine, and browned in a quarter of a pound of butter; then brown the meat in the same, and add a few split peas that have been well soaked, half a teaspoonful of salt, the same of cinnamon and cardamom seeds. Stew altogether in two cups full of mutton broth till the meat is nearly dry, but it must not burn, and if necessary add a little more broth. Serve with rice and chutney sauce, which is made by pounding a lobster, one onion, a little salt, one teaspoonful of lemon-juice, and one teaspoonful of cayenne well together.

Cream Pancakes.

Take a pint of cream, boil it, and let it stand till cold; then take five eggs, one spoonful of flour, and the grated rind of a lemon. Mix all together; fry them as thin as possible, but do not burn them. Sift sugar between each pancake, and lay them one on the top of the other.

Carrot Pudding.

Take a very large carrot, boil it soft, and beat it to a pulp. Mix with this six ounces of suet minced fine, five tablespoonfuls of flour, two tablespoonfuls of sugar, half a pound of currants; boil in a cloth for four hours, or can be made in a mould.

Savoury Soufflés.

Take some China ramequin cases; butter them; break an egg into each; season with pepper, salt, finely minced parsley and chives, and a little grated parmesan, and set in the oven for a few minutes.



BY MRS. DE SALIS.

MAY has come and brought with it a brighter horizon. Victory has been ours, and the patriotic rejoicing and enthusiasm have been unprecedented; and though it is said there will be *no season*, yet many little friendly dinners and "at homes" are being announced. For these we give a few recipes.

Stew of Calf's Head.

Take six tablespoonfuls of mushroom catsup, six tablespoonfuls of good gravy, six tablespoonfuls of claret, two teaspoonfuls of black pepper, six whole green chillies, six onions cut in halves, two teaspoonfuls of anchovy sauce, a small quantity of any kind of pickles (walnut preferred); mix all together with two ounces of butter that has been rolled in a small quantity of flour; put this in with a half-cooked calf's head, and stew all together.

Fricassée of Lobster.

Pick a nice lobster to pieces as for sauce; put it into a stewpan with some Bechamel sauce, a teaspoonful of essence of anchovy, pepper, salt, and cayenne to taste. Beat up the yolk of an egg with a little cream, and stir in just as much as is wanted. To dish it up, bruise the spawn, and strew over, the last thing before serving.

Savoury Pie.

Line a pie-dish with bacon sliced thin, then lay on the bottom a layer of sliced cold pork or chicken. Sprinkle over this, to the depth of a third of an inch, a mixture of breadcrumbs, salt, pepper, parsley, thyme, shallots, and mushrooms, chopped; over this a hard-boiled egg, sliced. Repeat the bacon, meat, crumbs, and egg till the dish is full, finishing off with breadcrumbs. Pour over some good stock, and bake. It is good hot, but better cold.

Gelée à la Tugela.

Make some calvesfoot jelly, colour it with sap green, and flavour with curaçoa. When the jelly is cold, whisk it up to a froth, fill a round border mould with it, and put it on ice. Take some egg-moulds if there

are any at hand (if not, blow the contents from a new egg), whip some cream, add half its quantity in uncoloured jelly, and sweeten to taste; divide in half flavour—one half with white curaçoa or maraschino, and the other half with essence of coffee (distilled coffee is best). Fill the moulds, and, when frozen, turn out into the green jelly (which must be turned out of the border-mould) and arrange the coloured egg white and brown alternately. A little spun sugar broken into the green jelly improves the appearance.

Corbeilles à la Bacchus.

Make some almond paste and line some little basket moulds with it, bake only for a few seconds just to stiffen the paste a little, then remove from the moulds, and fill the baskets with whipped cream and brandy cherries. Make a handle to the basket with a strip of angelica placed across, and ornament with a little red bow made with some gelatine sweetened and coloured red.

Anchois à la Natal.

Take some anchovies that are sold in rounds, one for each person; let them soak for four hours in milk. Cut some little fancy rounds of Hovis bread the size of half-crowns; spread them with butter. Whip a quarter of a pint of cream; mix with it a dessertspoonful of anchovy sauce and a little cayenne. Place some of this cream in the middle of the *croûtons*, and on the top lay one of the anchovies; a small piece of truffle may be laid on the top of all, but that is not necessary. This makes a very pretty *hors d'œuvre*.

Calvesfoot Soup.

Put two calves' feet into three quarts of water and boil down to three pints; then take out the calves' feet, remove all the bones, and cut the meat into little round pieces, and place these pieces into the saucepan again with forcemeat balls, hard-boiled eggs, some lemon-peel and different herbs, two glasses of sherry, with pepper and salt to taste. Put in a little brown colouring and boil up all together, pass through a sieve, and pick out the pieces of calvesfoot meat, forcemeat balls, and egg; put into the liquor, and boil up again.

Cream Pancakes.

Take a pint of cream, boil it, then let it stand till cold; then add five whole eggs, one spoonful of flour, and the grated rind of a lemon. Mix all together, then fry them as thin as possible. Sift sugar over them, and place them one on the top of another.



The Cuisine.

BY MRS. DE SALIS.

LEAFY and flowery June is here, fruits are abundant, and the season is trying to be gay; but still, though the gay world is doing its

best to entertain, yet so many families are sad in heart that the London season is not a brilliant one at present. To those who are entertaining I am giving a couple of *menus* and a few seasonable dishes.

Éclairs à la Tugela.

Make some choux paste, and make twenty *éclairs* three inches and a half long and half an inch in diameter, brushing them over with beaten-up egg. Bake them in a moderate oven for about half an hour and till they are of a nice golden colour. Let them get cold; split them down one side, and fill with six sardines and one anchovy pounded with two table-spoonfuls of béchamel sauce and a little coralline pepper. Pass the paste through a fine sieve, and put it into a stewpan; make it warm, and mix in two whites of eggs, whipped very stiff, with a pinch of salt. Fill the *éclair* with it, and bake in a moderate oven for eight minutes, and serve very hot.

Iced Cabinet Pudding.

Pour a little pink calf's-foot jelly into the mould, and let it set and get cold; then butter the remaining part of the mould, and arrange dried cherries about it in designs. Steep some slices of sponge-cake in some sherry and brandy, and place them round the mould. Fill up the centre with whipped raspberry cream, in which a little isinglass has been put; place on ice, and turn out when set, and strew chopped pistachio over it or chopped pink coconut shavings

Bananas au Rhum.

Peel six large bananas, cut in halves, place in a basin, and sprinkle over them a little Scotch whiskey and a little chopped pistachio-nut and lemon-peel. Sprinkle castor sugar over all, and let it remain for an hour; then dip each piece into frying batter, and fry till a golden colour; drain, and dust them over with icing-sugar, and put in the oven to glaze, and serve very hot.

Strawberry Fritters.

Mix a tablespoonful of salad oil with a little flour and the grated peel of half a lemon. Whisk the whites of three eggs; stir them in, and add just sufficient sherry to make a very thick batter; then mix in some fine ripe strawberries, and drop the mixture from a spoon about the size of a walnut into the batter, which must be boiling with a strawberry in each fritter. When done, take them carefully out, drain them on a sieve, and serve with sifted sugar over.

Garden-Party.

(COLD COLLATION.)

Saumon à la Duchesse.

Poulardes à la Chancelière.

Bœuf à la Gelée. Mayonnaise d'Homard.

Salades à la Russe. Crevettes en Aspic.

Iced Curry à l'Adeline. Poulets à la Belle Vue.

Langues Glacés à la Gelée.

Petits Pâtés à la Financière.

Œufs de Pluviers à la Zingara.

Truffles au Vin de Champagne.

Chartreuse de Fraises.

Crèmes Variés. Gelées au Vin.

Meringues. Crèmes à la Venetienne.

Compotes aux Fruits Glacés.

Fruits Variés. Iced Gooseberry Fool.

Bavarois de Framboises. Anchovy Creams.

Dinner for Fourteen Persons.

POTAGES.

Printanier aux Pointes d'Asperges.

Bisque d'Homard à la Stanley.

POISSONS.

Trout à la Chevalière. Soles en Aspic à la Ludovico.

ENTRÉES.

Côtelettes d'Agneau aux Pois Verts.

Vol au Vent à la Financière.

Crèmes de Volaille.

Cailles en Aspic à la Tosti.

RÔTS.

Cailles Rôtis.

ENTREMETS.

Gelée à l'Arlequin. Crème à la Pistache.

RELEVÉS.

Boudin Glacé Millefruit.

Biscuits de Fromage.

GLACÉS.

Pain Bis. Banana.