

## LIGHT REFRESHMENTS FOR A BALL-SUPPER FOR 40 TO 50 PERSONS.

<i>Princess Patties.</i>		
<i>Neapolitan Sandwiches.</i>	<i>Savoury Rolls.</i>	
<i>Braised Beef on Salad.</i>		
<i>Lobsters.</i>	<i>Prawns.</i>	
:o:		
<i>Cromwell Puddings.</i>	<i>Spanish Creams.</i>	
<i>Cocoanut Cream.</i>		
<i>Apricot Jelly.</i>	<i>Macedoine Jelly.</i>	<i>Lemon Whip.</i>
<i>Italian Custards.</i>		<i>Chantilly Cakes.</i>
:o:		
<i>Iced Coffee.</i>		<i>Apricot Water Ice.</i>
<i>Raspberry Cream Ice.</i>		

**PRINCESS PATTIES.**—Ingredients: Puff-paste,  $\frac{1}{2}$  lb lean ham, one fowl, one tin of mushrooms, one pint of stock broth, half a pint of milk, some roux, a little grated nutmeg, a little finely-rubbed thyme, and some vermicelli.

How to use them: Cut out of a sheet of three-fold puff-paste, a quarter of an inch thick, forty small patties; lay them on baking-tins, brush them over with egg wash, stamp them in the centre with a small cutter, then bake them in a warm oven; cut out some tops for the patties, wash them over with egg, and then dip them into vermicelli; bake them a nice brown; when the patties are cooked, take out the inside paste, place the cases and tops in the larder until they are wanted. Boil the fowl in water thirty-five minutes, take it out and let get cold; into a stewpan put the stock broth, milk, some seasoning, a little grated nutmeg, and the rubbed thyme; let boil five minutes, then add some roux and the liquor from the mushrooms, boil together into a thick sauce; chop the flesh of the fowl, the ham, and the mushrooms finely, then add them to sauce, let simmer some minutes, let the patty-meat get cold, fill the cases with the meat just before sending to table; place eight patties on a lace paper, garnish with parsley and endive.

**NEAPOLITAN SANDWICHES.**—Ingredients: 1 lb veal, 1 lb ham, one shallot, some parsley,  $\frac{1}{2}$  lb bread-crumbs, four eggs, some seasoning, a little mixed spice, a pinch of mixed sweet herbs, some butter and bread for cutting the sandwiches.

How to use them: Pound the veal and ham in a mortar quite smooth, take it out, then rub in the mortar a handful of parsley and one shallot; rub them very fine, add the crushed meat, eggs, seasoning, breadcrumbs, mixed spice and mixed sweet herbs; work them well together, then roll it up in a cloth, secure with string, and let simmer in a stock-pot two hours; when cooked, take out, press between two dishes with a weight upon them. Cut the bread very thin, butter it, and add a little mustard to it; cut the meat roll very thinly, and place between the bread; cut the sandwiches from corner to corner, place them on lace paper in the form of a circle, garnish with parsley. Do not dish the sandwiches until actually wanted, because they become so dry if dished before wanted.

**SAVOURY ROLLS.**—Ingredients: 2 lb rump steak, some mixed sweet herbs, one pint of stock broth, a little roux, a tin of mushrooms, six eggs, some seasoning, one shallot, a little parsley, and some puff-paste.

How to use them: Put into a stewpan 1 oz butter, one shallot, the herbs and parsley chopped very fine; let them fry very slowly five minutes; then add the stock broth, some seasoning, the liquor from the mushrooms and the steak; let simmer one hour; take out the steak, thicken the gravy with some roux, and let it boil two minutes; chop the mushrooms, steak, and four hard-boiled eggs finely; then stir them gently in the sauce; allow this mixture to get cold. Roll out some three-fold puff-paste very thin, cut it into pieces three inches square, place a little of the meat into the centre of each, touch the edges with egg-wash, and fold the edges over to meet; wash the tops with egg-wash, mark the rolls with the back of a knife to give the appearance of lattice-work, place them on baking-tins, bake a light brown in a moderate oven. Place the rolls on a dish in the form of a pyramid, garnish with parsley and small cress.

**BRAISED BEEF ON SALAD.**—Ingredients: 8 lb salt round of beef, four onions, four carrots, a bunch of mixed sweet herbs,  $\frac{1}{2}$  oz mustard, a gill of vinegar, some allspice, four blades of mace, a little celery or celery seed, some pepper, two bay-leaves, water and salad.

How to use them: Cut the vegetables into slices, lay them in a braizing-pan, add the seasoning, herbs, bay-leaves, allspice, mace, and celery; lay in the beef, which must have been previously soaked in cold water for two hours, add three pints of water, cover the beef with buttered paper, place on the lid; allow it to boil over the fire for ten minutes; then put the pot into a moderate oven to braize for two hours and a half. Mix the mustard in the vinegar, pour it into the braize, let the beef get cold in the braize; then take it out, cut it into very thin slices, which must be laid on some mixed salad; garnish with beetroot and cucumber.

**LOBSTERS.**—Ingredients: Six lobsters, some salad, and a little vinegar.

How to use them: Take off the heads and claws

from the lobsters, slit the backs down the middle with a sharp knife, crack the claws, trim the end off each head and slightly pull them open. Place a little salad in the centre of six small plates or dishes, stand the head in the centre, place the claws and back round them, garnish with yellow endive, parsley, and beetroot; pour a little vinegar over them just before serving.

**PRAWNS.**—Ingredients: One hundred prawns, four large oranges or turnips, and some small salad.

How to use them: Stick the saws of the prawns into the oranges or turnips, which will give them the appearance of a bunch of flowers; stand them in a bed of small cress, garnish with parsley and slices of beetroot.

**CROMWELL PUDDINGS.**—Ingredients: One quart of milk, four eggs, 8 oz loaf sugar, twelve sponge cakes, 6 oz sultanas, 6 oz dried cherries, a little essence of almonds, two glasses of brandy, one glass of noyau, 2 oz rice, 2 oz gelatine, and some cochineal.

How to use them: Boil the milk and sugar together, whisk up the eggs, pour the boiling milk over them, then stir gently over the fire until the custard boils, stand the pan of custard in cold water, and continue stirring until the custard is cold; when cold, break in the sponge cakes in pieces the size of a walnut, add the brandy, noyau, sultanas, dried cherries, and a drop of essence of almonds; dissolve 2 oz gelatine in a gill of water and let it boil two minutes, then stir it gently in the custard; boil 2 oz rice until tender, strain it on a sieve until dry, then colour it with a little cochineal; place a little of the coloured rice in the top of three moulds, pour in a little of the pudding-mixture, stand the mould in ice water to set; when the layer is set put a little of the rice round the sides of the mould, then fill them full of the custard; allow them to set; when required for table dip the mould in warm water, wipe with a cloth, and turn on a glass dish.

**SPANISH CREAM.**—Ingredients: One pint of cream, 2 oz isinglass, 8 oz powdered white sugar, two lemons, 1 oz elderflower-water, 1 lb green grapes, 4 oz dried cherries, and 2 oz pistachio-nuts.

How to use them: Whisk up the cream quite stiffly, add the elderflower water, 4 oz of the sugar, and the juice of two lemons, whisk lightly together and let stand in ice water; dissolve the gelatine in a gill of water, let boil one minute, then lightly stir it in the cream, pour the cream into three moulds, stand in ice water and let them set; put 4 oz sugar into a gill of water, let it boil two minutes, take off the scum as it rises; when clean put in the grapes and cherries, allow them to get cold; blanch the pistachio-nuts in boiling water for two minutes, drain them, and take off the skins, then chop them fine. When the creams are required, turn out as directed in the foregoing recipe; place the grapes and cherries round the creams, and sprinkle the pistachio-nuts over them.

**COCOANUT CREAM.**—Ingredients: One pint of cream, 2 oz gelatine, one large cocoanut, 10 oz powdered white sugar, two lemons, a few drops of cochineal, and a glass of brandy.

How to use them: Well whisk up the cream, add to it the sugar and the white of the cocoanut grated very finely, also the milk of the nut, add the gelatine dissolved in the same manner as directed in the foregoing recipe, then add the brandy and juice of two lemons; colour a little pink with cochineal, pour it in the tops of the moulds, stand them in ice water to set, then fill in the moulds with the white cream, let set, and when required serve as in the foregoing recipe.

**APRICOT JELLY.**—Ingredients:  $\frac{1}{2}$  lb gelatine, 2 lb loaf sugar, eight lemons, six eggs, four quarts of water, a little essence of almonds, twenty apricots, and twelve Jordan almonds.

How to use them: Soak the gelatine in the water for one hour, place it in the stove, add the sugar and the rind and juice of the lemons; stir these gently together over the fire until the gelatine is all dissolved. Whisk the whites of six eggs in a gill of cold water, then stir them sharply in the jelly, continue stirring until boiling, take off the fire and let settle a few minutes, then pour it through a flannel jelly-bag, pouring it back two or three times until quite clear; take half the jelly and stand it in ice water; when cold add two drops of essence of almonds, mix gently, and let the jelly partly set. Take the stones out of the apricots, then cut them into quarters, put them in the jelly, also the kernels, and the almonds blanched and cut into quarters; when nearly set pour the jelly into moulds, stand them in ice water to set; when required turn out as directed in the foregoing; garnish the jelly with pink flowers and fern-leaves.

**MACEDOINE JELLY.**—Ingredients: Half the clear jelly from the foregoing recipe, and a little of each of all fruits in season.

How to use them: Partly set the jelly, then put in the mixed fruits; when nearly set, fill in the moulds and set in ice water; when wanted, turn out as directed before; garnish with flowers.

**LEMON WHIP.**—Ingredients: 2 oz gelatine, one quart of water, eight lemons, and 4 oz loaf sugar.

How to use them: Dissolve the gelatine in the water and bring it to the boil, add the sugar and the rest of the lemons rubbed in a piece of sugar, take off the fire and stand the pan in ice water;

when it is partly set add the juice of the lemons, and let nearly set; then whisk it up sharply with a whisk into a stiff froth, fill into moulds, and turn out in the manner before described; garnish with flowers and fern-leaves.

**ITALIAN CUSTARDS.**—Ingredients: One quart of milk, ten eggs, 10 oz sugar, 8 oz ratafias, some puff-paste, a few drops of essence of vanilla, and a glass of brandy.

How to use them: Boil the sugar and milk together, then whisk in the eggs; stir until boiling over the fire, take off the pan and stand it in cold water to get cold, occasionally stirring it; line thirty small patty-pans with threefold puff-paste a quarter of an inch thick, press them out from the centre with the thumbs, pour in some of the custard, which must have a few drops of essence of vanilla added just before rising; on the top of the custard put some powdered ratafia; put the brandy in a little water, then sprinkle a little over the ratafia powder; bake these custards in a moderate oven; when cooked, let get cold, and send to table on lace papers, garnish with flowers and fern-leaves.

**CHANTILLY CAKES.**—Ingredients: Eight eggs, 1 lb powdered white sugar, 12 oz flour, one pint of cream, a pot of raspberry jam, a little essence of vanilla, and 2 oz pistachio-nuts.

How to use them: Beat the yolks of eggs and 12 oz sugar to a stiff froth, beat up the whites to a firm snow, then lightly mix them in with the yolks, add the flour and a little essence of vanilla, mix all gently together; put a little of the batter into small dariole moulds lightly rubbed with butter, bake the cakes in a moderate oven; when the cakes are cooked take them out of the moulds and let them get cold; with a sharp knife cut a small hole in the top of each cake, place in the hole a little raspberry jam; well whisk up the cream, add the sugar and some vanilla flavouring, then place a little cream in each cake; blanch 2 oz pistachio-nuts in boiling water, take off the skins, and then chop the nuts finely; sprinkle a little on the top of the cream on the cakes; dish them on lace papers on silver or glass dishes; garnish with pink flowers.

**ICED COFFEE.**—Ingredients: 1 lb best coffee, one gallon of water, two quarts of milk, 1 lb loaf sugar, ice, and freezing-salt.

How to use them: Place the coffee in a large stewpan, stand on a slow fire to get hot, then add the gallon of boiling water, stir with a wooden spoon and let it boil one minute; after boiling let it settle about ten minutes, strain off through a fine cloth into a freezing-pot, add the milk and sugar; pack round the freezer some rough ice and freezing-salt, turn the freezer round with the hand to partly freeze the coffee, cut the ice down from the sides of the pot with a palate knife. The coffee must be served in a semi-liquid state in small teacups.

**APRICOT WATER ICE.**—Ingredients: 2 lb loaf sugar, two quarts of water, one tin of apricots, rough ice, and freezing-salt.

How to use them: Boil the sugar and water together for five minutes, take off the scum as it rises, then stir in the apricots; let the syrup get cold, strain through muslin into a freezing-pot, set it up with ice, and freeze by continual twisting, cutting the ice down from the sides occasionally until all is frozen. Serve the ice on glass plates, and hand ice wafers or sponge cakes with it.

**RASPBERRY CREAM ICE.**—Ingredients: One quart of cream, one pint of milk, 1 lb raspberries, 1 lb powdered white sugar, the juice of one lemon, and some cochineal.

How to use them: Mix the ingredients together and strain into a metal freezing-pot, and freeze as directed in the foregoing recipe, and serve in the same manner.

## PASTIMES.

## TRANSPITIONAL DECAPITATIONS.

1. A noisy girl; now behead and transpose, What cleans most floors it will soon disclose.

2. A joint of the neck; behead and transpose, A vegetable in the singular form it shows.

3. The act of selling; now behead and transpose, A meadow or plain I have to disclose.

4. To obliterate; now behead and transpose, Water appears, which some dread I suppose.

M. P.

## QUADRUPLE ALTERNATE ACROSTIC.

Every other initial, second, third, and fourth letter, read downwards, will name respectively, (i) A poet; (ii) A poetess; (iii) A naval hero; (iv) A poet. 1. A river of Europe. 2. An Asiatic country. 3. To stagger. 4. To fly upwards. 5. A colour. 6. Absence. 7. To see. 8. A city of Italy. 9. A well-known place in England. 10. To halt. 11. Minority. 12. Dignity. W. H. D.

## SOLUTIONS OF PASTIMES IN No. 949.

## A MENTAL SCENE.—

"It is good to be merry and wise; it is good to be honest and true;

It is good to be off with the old love before we are old with the new."

SQUARE WORD.— J A C K  
A V O N  
C O M O  
K N O T