

BREAKFAST FOR TWELVE PERSONS.

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| Coffee. | Chocolate. | Tea. |
| Home-made Bread. | | |
| Rolls. | Yorkshire Breakfast Cakes. | |
| Potted Beef. | Potted Ham. | |
| Potted Yarmouth Bloaters. | | |
| Spiced Beef. | Minced Fowl. | Grilled Bacon. |
| Poached Eggs. | Savoury Eggs. | |
| Sheep's Tongues. | Veal and Ham Pie. | |
| Toast. | Watercress. | |
| Butter. | | |

BREAKFAST is a meal that sometimes receives less thought than it deserves in the arrangement of a household. All the attention appears, in some cases, to be devoted to the dinner, lunch, and supper; but nothing denotes a well-ordered establishment more than seeing a nicely-laid and well-arranged breakfast table. Few sights can be more grateful than on descending to the breakfast-room to find a cloth as white as snow laid without a crease. A bouquet of freshly-plucked flowers in the centre of the table, with the hissing tea-urn at one end and coffee at the other, home-made bread on wooden platters, pats of fresh butter nicely garnished with green parsley, potted meats, cold game, grilled ham, poached eggs, breakfast cakes, toast, watercress, and other delicacies, recipes for which are given in the present list.

HOME-MADE BREAD.—Ingredients: Three pints of water, 2 oz German yeast, 10 lb flour, 1 oz salt.

How to use them: Make the water lukewarm, dissolve with yeast, and stir in sufficient flour to make a batter; place the vessel containing the batter sponge in a warm place to allow the sponge to rise and fall; then, when the sponge is ready, mix in sufficient flour and the salt to make a firm dough; let the dough remain one hour to prove; then make into loaves weighing about 2 lb, and bake in a hot oven about one hour and a half.

BREAKFAST ROLLS are made from the same dough. Break off pieces 3 oz in weight, roll them round, place in a warm cupboard to prove for about a quarter of an hour, then bake in a hot oven twenty minutes.

YORKSHIRE BREAKFAST CAKES.—Ingredients: One pint of milk, 1 oz German yeast, 3 oz white sugar, two eggs, 4 oz butter, 2 lb flour.

How to use them: Make the milk lukewarm, dissolve in the sugar and yeast, stir in 3 oz flour, place the ferment in a warm place to rise and fall, rub the butter into the flour, then make a hole, break in the eggs, and when the ferment falls mix into a firm dough; the dough must lie twenty minutes in a warm place to prove; when proved, break into pieces weighing about 6 oz, roll round, and lightly press them flat; let prove on tins fifteen minutes, bake a light brown in a warm oven (time about twenty minutes). These cakes can be served either hot or toasted.

POTTED HAM.—Ingredients: ½ lb lean ham, ½ lb fresh butter, a pinch of ground nutmeg, a little cayenne pepper, and a pinch of white pepper.

How to use them: Pound the ham quite smooth in a mortar, add the pepper and nutmeg, rub well in the ham, then add the butter; mix well together and put into a potted-meat dish; run a little butter lightly melted over it.

POTTED BEEF.—Ingredients: 1 lb rump steak, some seasoning, a little grated nutmeg, a little ground allspice, and a pinch of ground mace, 12 oz fresh butter, and a pinch of bol armenia.

How to use them: Cut the beef into small pieces, place in a stewpan; add the nutmeg, allspice, mace, seasoning, and 3 oz butter; place on the stove and let simmer gently one hour, taking care not to let it burn; when cooked let it get cold, then pound it in a mortar; add the pinch of bol armenia, which must be obtained from the chemist; when thoroughly smooth from the pounding add the butter, mix well together, and place in a potted-meat dish; place a little melted butter in the top, as directed in the previous recipe.

POTTED YARMOUTH BLOATER.—Ingredients: Four herrings, some seasoning, a little anchovy sauce, 6 oz butter.

How to use them: Cook the bloaters, take off the skins, and then run a knife down the backs, take out the backbones, and pound the fish quite smooth in a mortar; add some seasoning, and the butter mix well together; finish as before directed.

SPICED BEEF.—Ingredients: 6 lb salt flank of beef, a pinch of each of the following spices mixed together: mace, nutmeg, pepper, ginger, coriander, allspice, a handful of parsley, one small onion, four bay-leaves, one carrot, a piece of celery, and a small bunch of sweet herbs.

How to use them: Take the bones out of the beef, and slit the meat into a long thin piece, sprinkle with the mixed spices and chopped parsley; roll it up tightly, and place in a cloth tightly tied, put into a stewpan; add the onion, carrot, celery, bay-leaves, and mixed sweet herbs; cover with cold water, let

boil, and simmer gently five hours; when cooked tie the cloth up tighter, and press between two boards; let it get cold. This can either be served plain or glazed.

MINCED FOWL.—Ingredients: Some cold roast fowl, 4 oz lean ham, a pinch of nutmeg, a little roux, a small tin of preserved mushrooms, one pint of milk, some seasoning, and 2 lb potatoes mashed.

How to use them: Cut the meat off the fowl; place the bones in a stewpan; add the milk, the liquor from the mushrooms, and some seasoning; let simmer ten minutes, strain off the liquor into a stewpan; add a little roux, and boil five minutes; mince the fowl, ham, and mushrooms fine, place in the sauce; add a little grated nutmeg, mash the potatoes, line a pie-dish with them, place the mince in the centre, and bake fifteen minutes in a hot oven. Serve very hot in the pie-dish on another dish; garnish with parsley.

GRILLED BACON.—Cut the bacon into thin slices, place on the grill, and cook sharply; when cooked dust with white pepper, and roll up in the shape of corks. Serve in a bed of mashed potatoes very hot.

POACHED EGGS.—Half fill a frying pan with boiling water, add a pinch of salt and a tablespoonful of vinegar; break the eggs separately into a cup, pour them carefully into the water whilst boiling; with a small slice turn the white over the yolk; drain for one minute; serve on buttered toast. Two and a half minutes will be sufficient time to cook them.

SAVOURY EGGS.—Break five eggs into a basin, add a pinch of pepper, salt, and a little chopped thyme; beat them well together; rub a small stewpan twice with shalot, place into 2 oz fresh butter, let boil; when boiling pour in the eggs; stir quickly until cooked—about four minutes—turn on to a hot dish; serve immediately.

SHEEP'S TONGUES.—Well wash the tongues, and rub into each a tablespoonful of salt, a teaspoonful of moist sugar, and a little bay-salt; place in a pan, add a gill of vinegar and a pinch of ground allspice; let lie five days in the pickle; put them into boiling water, and simmer gently one hour; take off the skins, trim round the roots, slightly glaze them; garnish with parsley.

VEAL AND HAM PIE.—Ingredients: 1½ lb flour, ½ lb butter, three eggs, 1 lb veal cutlet, ½ lb ham, one tin of preserved mushrooms, some seasoning, a little parsley, one pint of stock broth, 1 oz gelatine, a pinch of ground mace, and a sprig of thyme.

How to use them: Rub the butter in the flour, make a hole in the centre, add one egg, and sufficient cold water to make a smooth, firm dough; let this lie twenty minutes. Cut the veal and ham in small pieces about half an inch square, add the mushrooms, some seasoning, and a little chopped parsley. Well butter a pie-mould, line it with paste half an inch thick, place in the veal, ham, and mushrooms, and one egg boiled hard cut into small pieces; cover with paste, trim and notch the edges, wash over with egg; ornament the top of the pie with leaves and a flower in the centre. Place on a baking-tin, and bake two hours in a cool oven. Soak 1 oz gelatine in cold water for one hour, add to it one pint of stock broth, a pinch of ground mace, a sprig of thyme, some seasoning, and the liquor from the mushrooms; boil together twenty minutes, strain through a muslin. When the pie is cooked, let set partly cold, then fill it with the gravy and let get cold; turn out of the tin and place on a dish; garnish with parsley and a lemon cut in slices.

TOAST.—Cut the bread from stale loaves, toast sharply before a clear fire, stand in a rack a few minutes, then butter.

WATERCRESS.—Well wash and pick them, place them round a dish or plate, with a cellar of salt in the centre.

BUTTER.—Serve the butter in small pats, with a little water in the dish. Garnish with parsley.

COFFEE.—Sufficient for eight cups: 6 oz coffee made hot, pour over three pints of boiling water, let stand five minutes; strain through a cloth into the coffee-pot or urn. Serve with the coffee a pint and a half of boiling milk.

TEA.—Sufficient for each cup one teaspoonful. Have the pot very dry and warm, place in the tea, and let remain in the warm pot before pouring over the boiling water; pour out a little of the tea, and then put it back in the pot. Let stand five minutes before serving.

CHOCOLATE.—Place 4 oz chocolate in a little water, and let stand on the stove five minutes; add a teaspoonful of arrowroot dissolved in a little water, and one quart of boiling milk; stir over the fire until boiling. Serve in a hot-water jug.

MR. WORTH, the famous dressmaker, is said to have a large aviary filled with beautiful birds of every hue from all parts of the world, and he spends hours in studying them. From these, and the strange harmonies brought out of discord by one magical bit of perfectly unexpected colouring which combines and reconciles all, it is asserted that he derives his inspiration for his most charming but somewhat expensive dresses.

ONE THING AND ANOTHER.

A GOOD MEAL FOR A FAST MAN.—Hasty pudding.

A SWALLOW IN NOVEMBER.—The Lord Mayor's banquet in Guildhall.—Punch.

FENCES do not walk, but sometimes have a swinging gate.

"LEADING STRINGS."—Those of the first violin in an orchestra.—Punch.

If a man only saw himself occasionally as others see him, he would cut his own acquaintance on the spot.

WHY is a certain kind of window called a bay window?—Because people go there when they look out to see.

BEFORE marriage she was dear and he was her treasure; but afterwards she became dearer and he treasurer.

WOMEN always claim to be anxious to have as good husbands as possible, and yet we never attended a wedding where the bride married the best man.

In speaking of a newly-wedded pair, a gentleman said of the husband: "The trouble with John is he has no mind of his own."—"Oh, that will make no difference; Sarah will always be ready to give him a piece of hers!" responded the lady.

LOOKING TO THE FUTURE.—Algy: "They want £6,000 for the lease, Maria. It runs for eighty-nine years."—Maria: "Oh, don't buy it, Algy. Only eighty-nine years! Fancy dear baby being turned out of his house at ninety-one, and possibly infirm into the bargain!"—Punch.

LOVE AND LAW.—A young lawyer who had long paid his court to a lady without much advancing his suit, accused her one day of "being insensible to the power of love."—"It does not follow," she archly replied, "that I am so because I am not to be won by the power of attorney."—"Forgive me," replied the suitor, "but you should remember that all the votaries of Cupid are *solicitors*." It is needless to say that she succumbed.

PASTIMES.

FLOWERS ENIGMATICALLY EXPRESSED.

1. A consonant, and to permit,
2. A tree, and a wine.
3. Three-fifths of a freight, and six-eighths of public,
4. One-half of chance, and a tree,
5. A bird, and to urge forward.
6. A firework.
7. A colour. S. Y. T.

BURIED CITIES.

1. A mad rascal cut tallow candles to burn.
2. He would not take a short nap, lest he should miss his train.
3. He made a bandage of lint to bind up the wound.
4. Take that book from Ella.
5. I had a house at Hove nicely furnished.
6. She had such a pretty bonnet on.
7. He made a den, big, high, and in every way large for the animal.
8. In December lined gloves are comfortable wear.
9. I would not remain in bed for dinner, tea, or supper, unless compelled by illness.
10. There are often bystanders looking on.
11. What is hydrogen—Eva, can you tell me? C. G.

ACROSTIC.

1. A rigid Athenian legislator. 2. The Latin secretary and tutor to Queen Elizabeth. 3. An admired French poet and tragedian. 4. The founder of the kingdom of Argos in Peloponnesus. 5. A celebrated hero on the Grecian side at the Trojan war. 6. A gallant naval officer who was shipwrecked off the Scilly Isles. The initials will give the name of a monarch of one of the four ancient empires. M. P.

SOLUTIONS OF PASTIMES IN No. 925.

ENIGMA.—The letter "V."
TRANSPOSITION AND DECAPITATION.—Palm, lamp, map.
FLOWERS ENIGMATICALLY EXPRESSED.—1. Dahlia. 2. Hibiscus. 3. Jonquil. 4. Shamrock. 5. Crocus. 6. Lavender. 7. Hydrangea. 8. Polyanthus. 9. Tulip. 10. Heliotrope. 11. Balsam.