

**BILL OF FARE FOR CHILDREN'S PARTY
FOR BETWEEN 30 AND 40 PERSONS.**

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| Roast Fowls. | Ham on Salad. |
| Forcemeat Cobs. | Beef Patties. |
| | Grecian Salads. |
| | Darioles of Aspic Financier. |
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| Compote of Prunes and Grapes. | |
| Blancmanges. | Rice Custards. |
| | German Plummary. |
| Honey Tartlets. | Victoria Pastry. |
| | Siamese Jelly. |
| | Plaid Jelly. |

ROAST FOWLS.—Ingredients: Four fowls, $\frac{1}{2}$ lb sausage-meat, 4 oz breadcrumbs, a handful of parsley, some seasoning, two eggs, a sprig of thyme, and 2 oz butter.

How to use them: Chop the parsley very fine, add to it the breadcrumbs, sausage-meat, seasoning, eggs, and finely-rubbed thyme; mix well together, then divide the mixture into four parts, put a part into the breast of each fowl; prick the breast of each fowl with a sharp needle, then rub a little butter over each; bake in a hot oven thirty-five minutes. When cooked, place away in the larder until wanted. When required for table, cut the fowls into neat joints, pile them up in a heap on some salad; garnish with parsley and slices of beetroot.

HAM ON SALAD.—Ingredients: A ham or cushion of bacon about 8 or 9 lb, salad, and two lemons.

How to use them: Soak the ham or bacon in cold water four hours, then scrape and trim it. Place it in a stewpan, cover with cold water, and boil it two and a half hours; then take the stewpan off the fire, and let the ham or bacon get cold in the liquor. When cold, take out of the stewpan, take off the rind, trim the fat; then cut into very thin slices, which must be placed upon some fresh-washed salad; garnish with parsley, beetroot, and lemon cut in thin slices.

BEEF PATTIES.—Ingredients: Puff-paste, one pint of stock broth, 1 lb rump-steak, some seasoning, a little parsley, soy, a sprig of thyme, and a little roux.

How to use them: Out of a sheet of three-fold puff-paste cut thirty patties the third of an inch thick and two inches in diameter, brush them over with egg-wash, mark a ring with a small cutter in the centre of each, bake in a warm oven a light brown. Cut thirty tops rather larger than the rings, egg them over, and bake them a good colour. When the patties are cooked take out the inside, and place them back in the oven to dry for a few minutes. Into a stewpan put a pint of stock broth, some seasoning, a sprig of thyme, and the steak; let boil and simmer one hour, then take out the steak and thyme. To the stock add a little roux, a little finely-chopped parsley, and a little soy; let boil gently five minutes, then add the steak chopped very fine; let simmer together ten minutes, then fill the patties with the mixture. Put ten patties on each dish; garnish with parsley and a few fresh flowers.

FORCEMEAT COBS.—Ingredients: Thirty very small rolls, $\frac{1}{2}$ lb veal cutlet, $\frac{1}{2}$ lb lean ham, some seasoning, a little parsley, a sprig of thyme, a tin of preserved mushrooms, one pint of stock broth, a little roux, and 2 oz breadcrumbs.

How to use them: The thirty rolls had better be procured from the baker's. Have them made the size of a large walnut. Make a slit with a sharp knife, then take out the inside of the roll with the handle of a teaspoon, and fill them with the following mixture: Into a stewpan put one pint of stock broth, the ham, veal, some seasoning, and the liquor from the mushrooms; let simmer half an hour, take out the veal and ham, add a little roux to the stock; let boil a few minutes, then add a little chopped parsley, the sprig of thyme rubbed fine, the breadcrumbs, the veal, ham, and mushrooms chopped very fine; mix all well together, then fill the rolls. Pile them in heaps on lace papers, garnish with parsley and cress.

GRECIAN SALADS.—Ingredients: Lettuce, endive, cress, beetroot, anchovies, eggs, salad oil, vinegar, ham, and breadcrumbs.

How to use them: Well wash and pick the salad, then chop finely the endive and cress (about three endive to one punnet of cress), chop up finely a tin of anchovies, mix them with the salad, then add four hard-boiled eggs chopped fine, 2 oz breadcrumbs, a tablespoonful of salad oil, two of vinegar, some seasoning, and a little chopped beetroot; mix these ingredients lightly together, then take a tablespoonful of the mixture, lay it on a very thin slice of ham, roll them in the shape of corks, then roll them in young lettuce-leaves; place about eight on a dish, sprinkle some chopped beetroot over them, garnish with the yellow part of the endive.

DARIOLES OF ASPIC FINANCIER.—Ingredients: 1 lb veal, 1 lb ham, four eggs, one tin of mushrooms, one lettuce, a blade of mace, some seasoning, 2 oz gelatine, one quart of stock broth, one onion, one carrot, and one beetroot.

How to use them: Cut up the carrot and onion into thin slices, lay them in a stewpan, add the stock broth, some seasoning, a blade of mace, the liquor from the mushrooms, and the veal and ham; let come to the boil, then simmer half an hour. Soak the gelatine

in half a pint of water for one hour; when the meat is cooked take it out of the gravy, and let it get cold; to the gravy add the soaked gelatine and four whites of eggs beaten in a gill of water; stir gently over the fire until boiling, then take it off and allow it to settle five minutes, pass it through a flannel bag, pouring it back a few times until quite clear; steam the yolks of eggs until hard, then pass them through a wire sieve; well wash a good lettuce, then cut the veal, ham, and mushrooms into thin slices, cut the lettuce into fine shreds; have ready some small dariole moulds, pour into each a little aspic, allow it to set, then lay in a little of the yolks and shred lettuce, pour in a very little aspic, just enough to set ingredients; when that is set fill the moulds with the veal, ham, and mushrooms, then fill them up with aspic; let them set, and when required for table dip the moulds into warm water for a few seconds, wipe with a cloth, then turn out on a silver or glass dish; garnish with shred lettuce and small stars of beetroot. Just before sending to table pour a little vinegar over the darioles of aspic.

COMPOTE OF PRUNES AND GRAPES.—Ingredients: 2 lb French prunes, 3 lb loaf sugar, 1 lb green grapes, half a glass of noyau, 1 lb best rice, one quart of milk, and a few drops of cochineal.

How to use them: Boil 2 lb loaf sugar with one pint of water fifteen minutes, taking off the scum as it rises; when the syrup is ready throw in the prunes and let boil two minutes; take off the stewpan from the fire and stand it in a vessel of cold water to cool the fruit quickly; when nearly cold add the grapes. Well wash and pick the rice, put it into a stewpan with one quart of milk, one pint of water, and 1 lb loaf sugar, then let it boil gently until cooked; when done take it off the fire and divide it into two portions; colour one red with cochineal, add a little noyau to each, then stand in cold water (or better still, ice smashed up with a little freezing-salt added) stirring occasionally until quite cold. Take a small wineglass or eggcup, dip it in cold water, then fill in firmly with rice, level the top, then give it a light tap and the rice will come out; fill in alternately one red and one white; lay these pyramids of rice round silver or glass dishes, and put some of the fruit compote in the centre. Do not dish the compotes until actually wanted.

BLANCMANGE.—Ingredients: Two quarts of milk, a gill of cream, 1 lb loaf sugar, one lemon, three drops of essence of almonds, a glass of brandy, 2 oz isinglass, one bay-leaf, and a few drops of cochineal.

How to use them: Soak the isinglass in the milk for half an hour, then place it on the fire, add the sugar, the yellow rind of the lemon, stir gently until nearly boiling, then stand the stewpan in ice water to cool the milk; when nearly cold add the cream, the brandy, essence of almonds, and the juice of the lemon; strain it through a piece of muslin, then colour a little red with cochineal, pour it in the tops of three moulds; let it set, then fill the moulds with the white blancmange, stand the moulds in ice water to set. When required for table, dip the moulds in warm water for a few seconds, wipe with a cloth, then turn out to glass or silver dishes.

RICHE CUSTARDS.—Ingredients: Two quarts of milk, $\frac{1}{2}$ lb ground rice, 1 lb loaf sugar, one lemon, a piece of cinnamon, four eggs, 1 oz gelatine, a pot of apricot jam, and a glass of noyau.

How to use them: Put the milk into a stewpan, add the sugar, rice, cinnamon, and the yellow rind of one lemon, stand the pan on a slow fire, and let the rice cook gently; stir frequently to prevent it burning. Soak the gelatine in half a pint of cold water for half an hour, then whisk in the eggs with it; take out the lemon peel and cinnamon from the rice, then stir in the gelatine and eggs, keep stirring a few minutes; then stand the pan in ice water, stir until nearly cold, then add the noyau; pour the custard into moulds, and then stand them in ice water to set. Dissolve a pot of apricot jam in a little boiling water. When wanted dip the moulds in water, as described in the foregoing recipe, turn out to glass or silver dishes, then pour a little of the diluted apricot jam over them and serve.

GERMAN FLUMMERY.—Ingredients: One quart of milk, eight eggs, 1 lb sugar, 2 oz gelatine, four lemons, a gill of white wine, half a pint of cream, and 2 oz nonpareils (commonly called hundreds and thousands).

How to use them: Boil the milk and $\frac{1}{2}$ lb loaf sugar for five minutes; beat up eight eggs in a basin for a few minutes, then whisk in the boiling milk, add the yellow rind of two lemons cut up very finely, and then stir it over a slow fire until boiling; take off the pan, stand it in ice water, and continue stirring until the custard is quite cold. Soak the gelatine in one pint of cold water for half an hour, then add $\frac{1}{2}$ lb loaf sugar; place on a slow fire, and stir until the gelatine is melted, then take it off, stand the pan in ice water, and continue to whisk it to a stiff white froth, whisk in the custard a little at a time, and lastly add the white wire slightly warmed; pour the flummery into moulds, stand in ice water to set; beat up the cream to a stiff froth, sweeten it with a little powdered white sugar. Turn out the flummery as directed in the foregoing recipe, place a little of the cream on the top, and sprinkle some nonpareils over the cream; then serve.

HONEY TARTLETS.—Ingredients: Puff paste, 4 oz butter, 4 oz powdered white sugar, three eggs, 4 oz crushed stale sponge-cake, half a glass of brandy, one lemon, and some honey.

How to use them: Cut out some pieces of three-fold paste a quarter of an inch thick and two inches in diameter, lay them in patty-pans, press them out in the centre, and then let them lie in a cool place twenty minutes. Beat the butter and sugar to a cream, add the eggs one at a time, then stir in the crushed sponge-cake, brandy, and the grated rind of one lemon; put a little of the mixture into the tartlets, and bake a light brown in a warm oven; when cooked press in the centre of the tartlets with a piece of wood, fill the hole with honey. Dish the tartlets on lace papers; garnish with pink flowers and fern-leaves.

VICTORIA PASTRY.—Ingredients: Puff paste, apricot jam, half a pint of cream, 2 oz powdered white sugar, 4 oz almonds, and 1 oz pistachio-nuts.

How to use them: Roll out a sheet of threefold puff-paste the eighth of an inch thick, spread some apricot jam over it, then lay over the jam a sheet of paste the same thickness as the bottom crust, prick it with a fork to prevent it blistering in baking; bake it in a moderate oven a light brown; when cooked let it get cold. Whisk up the cream to a stiff froth, add the powdered white sugar, and then stand it in ice water until wanted. Blanch the almonds and pistachio-nuts in boiling water for a few minutes, take off the husks, then chop the nuts up moderately fine. Just before the pastry is wanted spread the cream over the sheet of paste with a knife, then strew the nuts over it. With a sharp knife cut the pastry into strips four inches long and one inch wide. Send to table lying flat on lace papers.

SIAMESE JELLY.—Ingredients: 4 oz gelatine, 1 lb loaf sugar, six lemons, six eggs, $\frac{1}{2}$ oz black tea, two quarts of water, $\frac{1}{2}$ lb green grapes, 2 oz dried cherries, and a little gold leaf.

How to use them: Soak the gelatine in the water for one hour, then add the sugar, the rind of four lemons, and the juice of the six; place on a slow fire, and allow the gelatine to dissolve. When dissolved, whisk up the whites of six eggs in a little water, then stir sharply in with the gelatine; continue stirring gently over the fire until boiling, take it off and let settle a few minutes, then pass it through a flannel jelly-bag, pouring it back a few times until quite clear. Warm the tea, and pour half a pint of boiling water over it, let it stand on the hob five minutes, then strain it off. Take half the jelly, add the tea to it, stand it in ice water to set. When nearly set put in the grapes, cherries, and gold-leaf, mix gently with a spoon, then pour it into two moulds, stand them in ice to set. Turn out in the same manner as the foregoing. Garnish with white flowers and fern-leaves.

PLAID JELLY.—Ingredients: Half the jelly from the foregoing recipe, half a pint of milk, 2 oz loaf sugar, 1 oz gelatine, one drop of essence of almonds, and a few drops of cochineal.

How to use them: Soak the gelatine in the milk for half an hour, add the sugar, stir gently over a slow fire until the gelatine is dissolved, then stand it in ice water to nearly set; pour some of the clear jelly into a flat vessel, allow it to set, then pour in the white jelly; allow that to set, then cover with a layer of red jelly; let that set, then cut the jelly into small squares, place them in roughly into a mould bedded in ice; fill the mould with half-set clear jelly, let set, and when wanted turn out as directed in the foregoing recipe; garnish with thistle-flowers and fern-leaves.

PASTIMES.

NUMBERED CHARADES.

1.
I am a word of eleven letters. My 7, 8, 3, 10 is a fruit; my 6, 9, 10, 3, 2 is a woman's name; my 3, 6, 7 is a serpent; my 2, 5, 10 is a pronoun; my 6, 7, 9, 10, 4 is a small particle of fire; my 6, 9, 1, 2 is a silk belt; my 1, 7, 8, 3, 10 is a weapon; my 2, 8, 10, 7 is a musical instrument; my 7, 8, 3 is a plant; my 1, 2, 3, 10, 4 is a fish. My whole is the name of a poet.
DE BUNK.

2.
I am a word of seven letters. My 2, 5, 3 is a plant; my 4, 5, 3 is an article of dress; my 7, 5, 6, 1 is a narrow bar of wood; my 1, 2, 3 is a Scripture name; my 7, 5, 3 is an animal; my 5, 6, 7 is one of the elements; my 2, 7 is a conjunction; my 4, 2, 3 is reverse of cold; my 4, 5, 6, 1 is frozen rain; my 2, 5, 7 is an instrument used in a boat. My whole is the name of a celebrated work of fiction.
DE BUNK.

SOLUTIONS OF PASTIMES IN No. 97.

- SQUARE WORD.— D E A R
E B R O
A B N O
R O O D
- HIDDEN NAMES.—Gray, Knowles, Lover, Scott, Pope, Dante, Keats, Campbell, Byron, Otway, Browning, Gay, Howitt, Rowe, Crabbe, Wordsworth, Spenser, Strange, Waller, Swift, King, White.
- CURTAINMENT.—Hero, her, he.
- DIAMOND PUZZLE.—
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