

GARDEN PARTY.

*Patties à la Zingari.* *Toulouse Sandwiches.*  
*Galantine of Tongue in Salad.*  
*Chickens à la Chesterfield.* *Lamb Cutlets in Aspic.*  
*Bouquets of Prawns.* *Salmon in Aspic.*

SWEETS.

*Rice Rissoles en Surprise.*  
*Compote of Fruits.* *Bavarian Biscuits*  
*Albany Pudding.* *Victoria Custard.*

ICES.

*Apricot Cream.* *Lemon Water.*

DRINKS.

*Iced Coffee.* *Badminton.*

**PATTIES À LA ZINGARI.**—Ingredients: Puff paste, 4 oz lean ham, one tin of preserved mushrooms, 8 oz lean rump steak, a little parsley, a little mixed sweet herbs, some seasoning, a little roux, and one pint of stock broth.

How to use them: Out of a sheet of threefold puff paste cut out thirty-two small patty cases, egg them, and bake in a moderate oven; when cooked take out the inside and place away to be filled when required for use. Into a stewpan put one pint of stock broth, the liquor from the mushrooms, some seasoning, a little chopped parsley, and some roux; let boil, and strain through a metal strainer or hair sieve. Cut the beef very fine and place it in a stewpan with a small piece of butter, place on the fire and fry a light brown, add the mushrooms and the ham chopped very fine, mix together, add a pinch of mixed sweet herbs, and then stir in the sauce; allow it to simmer fifteen minutes, then fill the patties with the mixture; place eight patties on each dish, garnish with parsley and endive.

**TOULOUSE SANDWICHES.**—Ingredients: Compressed tin loaves, ½ lb cooked ox tongue, ½ lb lean ham, a little grated nutmeg, 6 oz fresh butter, a small bottle of truffles, some seasoning, and some small cress.

How to use them: Pound in a mortar the ham and tongue together, when quite smooth add the seasoning, nutmeg, and butter; mix well together, and place in a basin, chop the truffles very fine, stir them in the mixture, and keep in a cool place. Well wash some small cress, drain it in a cloth. Cut the bread very thin for the sandwiches, spread some of the meat mixture on them, place a little cress on each and then close two together, cut each round into four from corner to corner. Dish them in a circle overlapping one another, and garnish with parsley and endive.

**GALANTINE OF TONGUE.**—Ingredients: One ox tongue, 1 lb fat ham, 1 lb sausage-meat, some parsley, a little mixed sweet herbs, 1 lb bread-crumbs, some seasoning, six eggs, a little grated nutmeg, some mixed salad.

How to use them: Mix the breadcrumbs and sausage-meat together, add a handful of parsley chopped fine, a pinch of finely-rubbed mixed sweet herbs, a little grated nutmeg, and the eggs. Cut the cooked tongue into very thin slices lengthwise, lay some of the slices on a cloth, spread over them some of the forcemeat, cover this with a thin layer of fat ham, then add more forcemeat, then tongue, and so on until all the material is used; fold the cloth over, and secure the ends with string, place the galantine into a stewpan with sufficient stock broth to cover it, add a few pot herbs, and let simmer gently one hour and a half; when cooked let get partly cold, then press between two boards or dishes with a weight upon both. Well wash and pick some salad, then cut the galantine into small thin slices, lay them on the salad in a circle, garnish with cucumber and radishes cut into slices.

**CHICKENS À LA CHESTERFIELD.**—Ingredients: Four chickens, one quart of milk, 1 oz gelatine, a little roux, one bottle of truffles, a little mace, some seasoning, one onion, one carrot, a sprig of thyme, a few drops of cochineal, some salad.

How to use them: Partly roast the chickens, then cut them into joints; throw the members into lukewarm water, with a tablespoonful of salt added; place them on the stove-fire, let come to the boil, then throw them into cold water for a few minutes; drain them in a sieve; cut up finely one onion and one carrot, place them in a stewpan, add a small piece of butter; place in the joints of the chickens, place on the fire, and sauté a light gold colour; take out the chicken joints, place them on a dish; to the vegetables add a little roux, some seasoning, a sprig of thyme, and one quart of milk; let boil into a thick sauce, strain through a hair sieve, then add 1 oz gelatine, which must have been previously soaked in a little cold water for half an hour; stand the sauce in a cool place until nearly set, then dip in the members of chickens, and let the sauce set upon them; give a second coating, and keep very cold; colour a little of the sauce pink with a few drops of cochineal, and coat some of the joints with it; place some salad in a heap on four dishes, place the chicken upon it in the form of a circle, reserving a few joints coated with the pink sauce to place upon the top; garnish the dish with cucumber, beetroot, and endive; place a silver skewer in each dish.

**LAMB CUTLETS IN ASPIC.**—Ingredients: Sixteen bones of the best end of the neck of lamb, three onions, two carrots, a small bunch of mixed sweet herbs, some seasoning, a few allspice, a blade of mace, one quart of stock broth, one quart of water, 4 oz gelatine, some salad, and one pint of green peas.

How to use them: Cut out the cutlets, trim them; into a stewpan or sauté-pan put the onions and carrots cut into thin slices, sprinkle some seasoning over them; lay in the cutlets, add the herbs and the stock broth, let simmer thirty minutes; take out the cutlets, lay them on a sheet of paper, cover with another sheet of paper, and press them; soak the gelatine in the water for half an hour, then add it to the gravy; let boil a few minutes, add the allspice and mace, and three whites of eggs beaten up in a little cold water; mix well together, and let boil one minute; allow it to settle, then pass through a jelly-bag until quite bright; pour a little of the aspic into a baking-tin, allow it to set, then lay in the cutlets; keep very cold, then cover the cutlets with the aspic; let set quite firm, and cut out each cutlet with a sharp knife; have ready two dishes with some salad on each, lay on the cutlets in the form of a circle overlapping one another; place some boiled peas in the centre of the cutlets, garnish with cucumber, radishes, and endive.

**BOUQUETS OF PRAWNS.**—Ingredients: Prawns, oranges, parsley.

How to use them: Cut a small slice off the ends of three oranges to allow them to rest firm upon the dish, then place the prawns all over the oranges by sticking the saw or sword of the prawn into the rind of the orange; garnish with plenty of parsley.

**SALMON IN ASPIC.**—Ingredients: 3 lb salmon, one quart of stock broth, one onion, one carrot, one pint of vinegar, one pint of salad oil, four eggs, 2 oz gelatine, two bay-leaves, a few allspice, a blade of mace, some seasoning, and some salad.

How to use them: Place the salmon in sufficient boiling water to cover it, add a few allspice, a quarter of a pint of vinegar, and some seasoning; let boil forty minutes, take out of the water, and let get cold; into a stewpan put one onion and one carrot cut into slices, add one quart of stock broth, some seasoning, two bay-leaves, 2 oz gelatine soaked in one pint of cold water; let nearly boil, then whisk in the whites of four eggs beaten in a little cold water; mix well together, and stir gently until boiling; pass through a flannel bag until quite clear; place the yolks of the eggs into a basin, add a little seasoning, and whisk up quickly; then add the salad oil a few drops at a time; add a little vinegar from time to time until the oil is used up; pour a little aspic into the bottom of two dozen dariole moulds, allow it to set, then place in a piece of salmon, and fill up with the aspic; allow them to set; have a nice bed of salad in two dishes, then turn out the aspic; pour some of the sauce round, and garnish the edges of the dish with cucumber and radishes cut into thin slices.

**RICE RISsoles EN SURPRISE.**—Ingredients: 1 lb best rice, ½ lb ratafia, 1 lb white sugar, one quart of milk, a few drops of essence of vanilla, one pot of apricot jam.

How to use them: Well wash and pick the rice, boil the sugar and milk together, then place in the rice, boil until tender; when sufficiently cooked let get cold, then add the essence of vanilla, divide into pieces about the size of a plum, roll round, then roll them with powdered ratafia dust; dish in the form of a pyramid, pour round them a pot of apricot jam dissolved in a quarter of a pint of boiling water; a few crystallized cherries placed round them add to their beauty.

**COMPOTE OF FRUITS.**—Ingredients: 2 lb sugar, a little of each sort of fruit in season, one dozen sponge cakes, and a glass of noyau.

How to use them: Place 2 lb sugar in a stewpan with half a pint of water added, let dissolve, then boil for seven or eight minutes over a clear fire; take off the scum as it rises, then throw in the fruit, the firmer kinds first and the softer last; when all is in allow the compote to get cold. Cut the sponge cakes into slices, overlap them in a circle round the dish, then with a spoon place in the centre the fruit, add to the syrup the noyau, then pour it over the sponge cakes.

**BAVARIAN BISCUITS.**—Ingredients: ½ lb butter, ½ lb powdered white sugar, eight eggs, 12 oz flour, 4 oz ground almonds, 2 oz pistachio-nuts, 2 oz preserved cherries, a glass of brandy, and a pot of red currant jelly.

How to use them: Beat the butter to a cream, add the powdered sugar, well beat it up, then add the eggs one at a time until all are used, add the almonds, the brandy, and the flour; spread out on a baking-tin about half an inch thick, bake a light brown in a moderate oven; when baked let get cold, then slit the cake in two, spread some jam between it, then put the pieces together, spread some red currant jelly on the top, sprinkle the chopped pistachio-nuts over it, cut into long strips, place half a dried cherry on the top of each. Dish on a lace paper in the form of a pyramid.

**ALBANY PUDDING.**—Ingredients: 8 oz white sugar, one quart of milk, six eggs, six sponge cakes, a little essence of lemon, the same of essence of vanilla, 6 oz dried cherries, 8 oz prunes, a few drops of cochineal, two glasses of brandy, and 1 oz isinglass.

How to use them: Boil the milk and sugar together, whisk the eggs in a little milk, then stir them in with the boiling milk, and continue stirring until the custard boils; take off the fire and stand in a pan of cold water and let get cold; then add the isinglass dissolved in a little boiling water; stir the custard until it is nearly set, then add the sponge cakes broken in small pieces, the lemon and vanilla essence, 6 oz dried cherries cut in halves, the prunes stoned and cut into quarters, mix gently together; pour the pudding into a mould and stand in ice to set. Dissolve 4 oz sugar in a little water, colour it with a few drops of cochineal, and then add the brandy. Dip the pudding-mould in warm water for half a minute, turn on to a glass or silver dish, pour the sauce round, and serve.

**VICTORIA CUSTARD.**—Ingredients: One pint of milk, six eggs, 8 oz sugar, 1 oz isinglass, one glass of maraschino, and a pot of raspberry jam.

How to use them: Boil the sugar and milk together, whisk the yolks of six eggs in a little milk, then stir it in the boiling milk, and let boil stirring all the time; when thick enough, take off the fire, stand in a pan of cold water and continue stirring until nearly cold, then add the isinglass dissolved in a little boiling water, whisk the whites to a firm snow, and stir gently in the custard, add the maraschino, fill in a high mould, and stand it in ice to set. When required for table, dip the mould in warm water and turn on to a glass or silver dish; dilute a little raspberry jam and pour round it.

**LEMON WATER ICE.**—Ingredients: 4 lb loaf sugar, eight lemons, five pints of water, freezing-salt, and rough ice.

How to use them: Boil the sugar in three pints of water for five minutes, take off the scum as it rises. Rub the zest or yellow rind off four lemons on a piece of rough sugar, scrape it off and add it with the juice of eight lemons to the syrup, add one quart of water, then strain through muslin into a freezing-pot; set the pot in a tub, pack round the rough ice and freezing-salt, keep the pot continually turning, occasionally cutting down the ice as it freezes with a spatula or broad-bladed knife; work the ice until it becomes quite smooth and white, pack well round the freezer some more ice before serving. Serve the ice on small glass plates with ice wafers handed.

**APRICOT CREAM ICE.**—Ingredients: One quart of cream, one quart of milk, four eggs, 8 oz white sugar, a drop of essence of almonds, one pot of apricot jam, or a tin of preserved apricots.

How to use them: Boil the milk and sugar together, beat up the eggs, pour the boiling milk over them, and then stir over the fire until boiling; add the cream, apricots, or jam, and the essence of almonds, pour into a freezing-pot and freeze as directed in the foregoing.

**ICED COFFEE.**—Ingredients: 1 lb best coffee, one gallon of water, two quarts of milk, ½ lb loaf sugar, rough ice, and freezing-salt.

How to use them: Boil the water and pour it over the coffee, which should be slightly warmed, allow it to stand for half an hour, then strain off the clear portion through a cloth, add the milk and sugar, then pour it into a freezer, pack the freezer well round with ice and salt, let it stand in ice about one hour before using. Serve the coffee in small cups.

**BADMINTON.**—Ingredients: One bottle of dry champagne, one bottle of sweet champagne, two large bottles of seltzer water, two oranges sliced, one wine-glass of curaçoa, one wine-glass of maraschino, one wine-glass of madeira, and a sprig of balm and borage.

How to use them: Mix the ingredients together, let stand half an hour, then strain and ice it.

PASTIMES.

ENIGMA.

I am a word of letters four,  
 A hero of the days of yore;  
 My first and last is male in sex,  
 And may the reader fair perplex;  
 My third and fourth is you and I,  
 And all may guess it if they try.  
 My third and second is a word  
 That from the waggoner is heard.  
 My first and second some exclaim,  
 Or if reversed 'tis sign of pain.  
 My third and second, with my last,  
 Makes nervous people stand aghast  
 But may it never, reader true,  
 Its morbid shadow cast on you. M. A. M.

SOLUTIONS OF PASTIMES IN No. 941.

**MENTAL SCENE.**—Julius Caesar and the fisherman, who, when all the exertions of the latter to gain the land had failed, was once more roused to hope and energy by the former telling him to take courage, as he carried "Caesar and his fortune."

**CHARADES.**—1. Washington. 2. Henlock. 3. Lappet. 4. Keelson.

DIAMOND PUZZLES.

1.	2.
B	O
E E L	R O P
A R L E S	C O R A T
B E L G I U M	C O R D O V A
Q U I R E	C R O N E
G U M	E V A
M	A