

BILL OF FARE FOR LUNCHEON FOR TWELVE TO SIXTEEN PERSONS.

SOUP.	
<i>Clear Hare Soup with Quenelles.</i>	
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FISH.	
<i>Fillets of Brill à la Suprè.</i>	
<i>Baked Haddocks, Clairville Sauce.</i>	
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ENTRÉES.	
<i>Mutton Cutlets à la Waldeck.</i>	<i>Steak and Oyster Pudding.</i>
<i>Kromyskies of Veal à la Colvert.</i>	
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RELIEFS.	
<i>Roast Ribs of Beef, Horseradish Sauce.</i>	
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RÔTIS.	
<i>Partridges à l'Italian.</i>	<i>Snipes.</i>
:—:—:	
ENTRÈMETS.	
<i>Conservative Pudding.</i>	<i>Muscot Jelly.</i>

HARE SOUP, WITH QUENELLES.—Ingredients: One hare, four onions, a head of celery, a small bunch of thyme, a slice of bacon, some seasoning, four eggs, 4 oz breadcrumbs, a little parsley, three quarts of stock broth, one pot of red-currant jelly, a gill of port wine, a little soy, and two bay-leaves.

How to use them: Pare the onions and clean the celery, then cut them into pieces, lay them in a deep stewpan; cut the hare into pieces and lay them in the vegetables, sprinkle some seasoning over them, then stand the stewpan on a slow fire, and let the hare cook gently one hour; when cooked add the stock broth, a slice of bacon, and the thyme; place on the fire, take off the scum as it rises, then let it simmer gently one hour; take out a few pieces of hare, then add a pint of water, the bay-leaves, and a small pot of red-currant jelly, and let the soup simmer two hours. Pound the meat of the pieces of hare in a mortar, add the breadcrumbs, some seasoning, a little finely-rubbed thyme, two whole eggs, and the yolks of two; mix the ingredients well together. In a stewpan have some boiling stock broth, well butter a teaspoon, put some of the mixture in it, smooth it over with a knife, then drop it in the boiling stock broth, so continue until the mixture is all used; let the quenelles simmer fifteen minutes, then drain them in a hair sieve; strain the soup through a fine cloth, add a little soy and a gill of port wine; let the soup nearly boil, take off the scum, pour it in the tureen, add the quenelles, then serve it very hot.

FILLETS OF BRILL À LA SUPRÈ.—Ingredients: Four large fillets of brill, one tin of mushrooms, some anchovy sauce, 4 oz breadcrumbs, three eggs, a little parsley, a little thyme, half a pint of stock broth, a little roux, some seasoning, 4 oz fresh butter, and one lemon.

How to use them: Lay the fillets in a baking-tin, sprinkle some seasoning over them, add the juice of one lemon, then cover them with buttered paper; bake in a moderate oven eight minutes. Mix together the breadcrumbs, a little chopped parsley, a little finely-rubbed thyme, some seasoning, 2 oz butter, the eggs, and a little anchovy sauce. When the fillets have been cooked eight minutes take them from the oven, take off the buttered paper, and spread the mixture over the fish, cover with buttered paper, and bake fifteen minutes. Into a stewpan put half a pint of stock broth, a little roux, some seasoning, and a little anchovy sauce; let it boil ten minutes. Chop a tin of mushrooms finely, place them in a stewpan with a pat of butter and a tablespoonful of stock broth; let them simmer a few minutes. When the brill is required for table, gently lift them on a dish, pour the sauce over, and sprinkle the mushrooms over the sauce. Garnish with slices of lemon and fried parsley.

BAKED HADDOCKS, CLAIRVILLE SAUCE.—Ingredients: Three haddocks, one pint of stock broth, a little roux, a little parsley, a gill of vinegar, some seasoning, a sprig of thyme, a tablespoonful of anchovy sauce, 2 oz butter, two gherkins, and 2 oz lean ham.

How to use them: Place the haddocks on a baking-tin, sprinkle some seasoning over them, add a gill of vinegar, then cover them with buttered paper, and bake in a hot oven twenty minutes. Into a stewpan put a little finely-chopped parsley, a little finely-rubbed thyme, some seasoning, and 2 oz butter; let them fry four minutes; then add the ham chopped fine, the gherkins chopped fine, a tablespoonful of anchovy sauce, one pint of stock broth, and a little roux; let simmer half an hour. When the haddocks are baked, lift them on to a hot dish with a fish-slice, pour the vinegar into the sauce, let boil a few minutes, take off the fat and scum; then pour the sauce over the fish, garnish with parsley and small pieces of buttered toast.

MUTTON CUTLETS À LA WALDECK.—Ingredients: Eight bones best end of neck of mutton, two onions, a piece of celery, one carrot, one quart of stock broth, some seasoning, 3 oz rice, a small bottle of tomato sauce, a tin of mushrooms, 3 oz lean ham, a little roux, two eggs, and some breadcrumbs.

How to use them: Cut the vegetables into slices, lay them in a stewpan. Cut out the cutlets, then

place them on the vegetables, sprinkle some seasoning over them, and add the stock broth; let boil and simmer gently forty minutes, then take out the cutlets, place them on white paper on a baking-tin, then cover them with white paper; lay a baking-tin on top of the paper, and place a heavy weight upon it, and allow the cutlets to get cold. Strain the gravy the cutlets were cooked in, let it get cold, then take off the fat; then reduce the gravy by boiling to half a pint; add to it some tomato sauce and the liquor from the mushrooms; let simmer gently half an hour. Into a stewpan put half a pint of stock broth, a little roux, and some seasoning; allow them to boil, and keep stirring to prevent burning; reduce the sauce one-half, then add to it the yolks of two eggs, stir these well in to dry the sauce. Chop finely the ham and mushrooms, add them to the sauce, mix well together, then let the sauce get cold. Take out the cutlets from the press and trim them; then put a little of the sauce on one side of them, dip the sauce side of the cutlet in egg, then into breadcrumbs. Lay the cutlets into a sauté-pan, pour a little of the tomato gravy on the bottom of the pan, then place in a hot oven to brown the breadcrumbs. Boil 3 oz rice in boiling water with a little salt added until tender; when cooked, drain it on a sieve; when dry, place it in a stewpan with 1 oz fresh butter and the juice of half a lemon; make the rice thoroughly hot, and place it in a silver entrée-dish; lay the cutlets on it in a circle, overlapping one another, and pour boiling tomato gravy round; serve very hot.

STEAK AND OYSTER PUDDING.—Ingredients: 1½ lb flour, 2 lb rumpsteak, two dozen cooking oysters, some seasoning, a little grated nutmeg, a little parsley, 6 oz suet, and one pint of stock broth.

How to use them: Chop the suet fine, add it to the flour, add a pinch of salt, then mix it into a firm dough with cold water; well butter a pudding basin, line it with the suet crust; cut the steak in long, thin strips, dust it with flour, sprinkle seasoning over it, add a pinch of grated nutmeg, a little finely-chopped parsley, and the two dozen oysters; place all together in the crust, add half a pint of gravy, then wet the edges of the crust, and cover the top of the pudding with the crust; tie over a pudding-cloth, and cover with boiling water, and cook it three hours. When done, turn the pudding on a silver dish, pour half a pint of boiling gravy round it; serve very hot.

KROMYSKIES OF VEAL À LA COLVERT.—Ingredients: 1 lb veal cutlet, one tin of mushrooms, ½ lb fat bacon, a little parsley, some seasoning, one onion, a piece of celery, one small carrot, a pint of stock broth, a little roux, two eggs, a gill of ale, 4 oz flour, and 2 oz breadcrumbs.

How to use them: Cut up the onion, carrot, and celery into small pieces, place them in a stewpan with a little seasoning, lay in the veal, and add the stock broth; let boil and simmer half an hour; then take out the veal, add to the gravy the liquor from the mushrooms and a little roux; let reduce one half by steady boiling, then strain the sauce into a stewpan, add the yolks of two eggs to dry the sauce, then stir in the veal and mushrooms chopped fine, a little finely-chopped parsley, and the breadcrumbs; mix the ingredients well together, and set in a cool place; cut the bacon into very thin slices, lay a small portion of the mixture on each piece of bacon, then roll them up in the shape of corks, roll them in flour, then dip them in the following mixture—Mix together the flour, ale, and a pinch of salt, then stir in lightly the whites of two eggs beaten to a stiff snow. After dipping in the batter they must be dropped into boiling lard or dripping and fried a golden brown; when cooked, drain them on clean paper to absorb the waste fat; send them to table on a napkin, and garnish with fried parsley.

ROAST RIBS OF BEEF, HORSERADISH SAUCE.—Ingredients: 10 to 12 lb ribs of beef, some seasoning, a stick of horseradish, a little mustard, a little roux, half a pint of milk, one pint of stock broth, a little soy, and a gill of vinegar.

How to use them: Trim the chine-bone of the ribs, and wrap the joint in buttered paper secured with string, hang the meat in the screen, and roast steadily about two and a-half hours; scrape the horseradish very fine, reserve a little to serve dry with the beef. Into a stewpan put half a pint of milk, some seasoning, and a little roux, let boil and simmer ten minutes, then add a teaspoonful of mustard, a gill of vinegar, and the portion of horseradish; stir gently together, and let simmer half an hour. Boil one pint of stock broth, colour it with a little soy, add a little seasoning. When the beef is roasted, place it on a dish, pour a little of the gravy round it, and a border of baked potatoes; send the sauce and the rest of the gravy in tureens with the beef.

PARTRIDGES, COOKED AND SERVED ITALIAN FASHION.—Ingredients: Three partridges, one onion, one small carrot, two truffles, four mushrooms, a little parsley, a sprig of thyme, two lemons, some seasoning, 4 oz breadcrumbs, 3 oz fresh butter, a little grated nutmeg, a gill of claret, and three slices of fat bacon.

How to use them: Chop the onion, carrot, mushrooms, truffles, parsley, and thyme very fine, then divide them in three portions, which must each be placed on a piece of buttered paper; rub the butter

in the breadcrumbs, add some seasoning, a little grated nutmeg, a little chopped parsley, and the juice of one lemon; mix these ingredients well together, divide into three portions, place one inside each partridge, then place the birds on the vegetables on paper, cover the breasts with a slice of fat bacon, fold the paper over them. Place the birds breast uppermost in a deep covered dish or pan, and bake in a quick oven for three-quarters of an hour, baste occasionally with a little melted butter; into a stewpan put the gravy, a little piece of roux, some seasoning, and a little soy; boil twenty minutes, then add a gill of claret and the juice of one lemon. When the birds are cooked lay them on a hot dish without the bacon, put the vegetables in the gravy, boil up, then pour it over the partridges, and serve at once.

SNIPES.—Ingredients: Five snipes, some toast, one pint of gravy, one lemon, a little roux, a little soy, 4 oz butter, a little grated nutmeg, a glass of port wine, and a sprig of thyme.

How to use them: Cut pieces of bread rather larger than the birds, toast them a pale brown, lay the birds upon the toast, baste them with dissolved butter, and bake in a tin dish, in a very hot oven, fifteen minutes, basting frequently with butter. Into a stewpan put one pint of stock broth, the juice of one lemon, some seasoning, a little soy, a little grated nutmeg, a little roux, and a little finely-rubbed thyme; boil together twenty minutes, then add a glass of port wine. When the birds are done, serve them on the toast upon a very hot dish, and send the gravy in a tureen.

CONSERVATIVE PUDDING.—Ingredients: One pint of milk, six eggs, a gill of rum, six penny sponge cakes, 4 oz ratafias, 4 oz dried cherries, 1 oz candied lemon peel, 10 oz powdered white sugar, a few drops essence of almonds, and half a glass of brandy.

How to use them: Well butter a pudding-mould, then stick the cherries round it in some fancy design, then break in the sponge cakes, add a few ratafias, then more sponge cake, and so on until all are used; into a basin put the milk, 5 oz sugar, the rum, the lemon peel chopped very fine, and the eggs; beat these ingredients well together, then pour it in the mould over the sponge cakes; cover the mould with paper made thoroughly secure, place in boiling water about half way up the mould, and steam for one hour; into a stewpan put 5 oz sugar, a few drops essence of almonds, and a gill of water; let boil two or three minutes, then add half a glass of brandy; take the pudding from the stewpan, release it from the sides of the mould with a knife, then turn it on a very hot dish and pour the sauce round it; serve immediately.

MUSCAT JELLY.—Ingredients: 4 oz gelatine, 1 lb loaf sugar, six lemons, two quarts of water, 1 lb grapes (black and green), five eggs, and a tablespoonful of elder-flower water.

How to use them: Soak the gelatine in the water for one hour, then add the juice of the lemons, the sugar, and the whites of the eggs beaten up in a gill of cold water; place the stewpan on the fire and stir gently until boiling; then take it from the fire, let it stand five minutes to settle, then pass it through a flannel jelly-bag, pouring it back a few times until quite bright; when it has run through, stand the vessel containing it in ice water; when the jelly is nearly set stir in a tablespoonful of elder-flower water and the grapes, then pour it into moulds; when required for table dip the moulds into warm water for a few seconds, wipe them with a cloth, then turn on to glass or silver dishes; garnish with flowers.

PASTIMES.

HIDDEN AUTHORS.

1. The child's cot that needed mending was sent home yesterday.
 2. Will you, Dick, enstamp this paper at once?
 3. Look, there is a newt on the path before you.
 4. With a stern eye he regarded the culprit.
- DE BUNK.

SOLUTIONS OF PASTIMES IN No. 961.

SINGLE ACROSTIC.—Comfort, thus: Crimson, Ortolan, Manchester, Frank, Oliver, Ribble, Tennis.

DIAMOND PUZZLE.

F
A R M
G R E E N
H A D D O C K
F R E D E R I C K
H E R I N G
W H I T E
A C T
K

SQUARE WORD.

H A R A S S
A M O U N T
R O B B E R
A U B R E Y
S N E E Z E
S T R Y E V

ENIGMA.—The letter e, as it is the most frequent sound in the English tongue.