

LUNCHEON FOR TWELVE PERSONS.—

JANUARY.

FIRST COURSE.

SOUP.  
Consommé Zandrina.

SECOND COURSE.

FISH.  
Skate in Matelotte.

THIRD COURSE.

Fried Sausages. Stewed Ox Kidney.  
Cauliflower au Gratin.  
Brussels Sprouts. Potato Chips

FOURTH COURSE.

Braised Pheasants.

FIFTH COURSE.

Surprise Pudding. Eccles Cakes.  
Gorgonzola Cheese.

DESSERT.

Pistachio Caramels.  
Apples. Oranges.

CONSOMMÉ ZANDRINA.—Ingredients: 4 lb lean beef, 1 lb mutton, four carrots, one head of celery, four onions, a small bunch of mixed sweet herbs, some seasoning, a little soy, a gill of white wine, half a pint of haricot beans, 2 oz rice, a pinch of sugar, one small cabbage, a blade of mace, one bay-leaf, and four quarts of water.

How to use them: Cut the carrots, onions, and celery into small pieces, lay them in the stewpan, cut the beef and mutton into small pieces, lay on the top of the vegetables, sprinkle some seasoning over it, add a gill of white wine; place on the lid, set the stewpan on the stove to cook the meat gently two hours (taking care not to let it burn). When the meat is cooked, add to it four quarts of water; let it boil, take off the scum as it rises; when clear from scum add a small bunch of mixed sweet herbs and a little soy; let simmer gently four hours. Well wash and pick 2 oz rice, throw it into boiling water, and boil until tender, adding a pinch of salt; drain it in a sieve when cooked. Cook half a pint of haricot beans in stock broth until tender. Well wash and trim a small green cabbage, cut it into shreds, throw them into boiling water, with a little salt added; boil until cooked. Take care not to boil too long, or the shreds will be broken; when sufficiently cooked, drain them in a sieve. Strain the soup through a cloth, take off any remaining fat with a piece of paper laid lightly on the top. Let the soup boil one minute, place in the rice, beans, and shredded cabbage; serve very hot.

SKATE IN MATELOTTE.—Ingredients: 3 lb crimped skate, one onion, one carrot, a piece of celery, a few allspice, a blade of mace, a sprig of thyme, some seasoning, a little soy, two glasses of port wine, one quart of stock broth, a tin of preserved mushrooms, ½ lb sausage meat, a little parsley, two eggs, 2 oz breadcrumbs, and 1 oz butter.

How to use them: Cut the onion, carrot, and celery into thin slices, place them in a stewpan with a small piece of butter, lightly fry them, then add a tablespoonful of flour; mix well together; add the stock broth, allspice, mace, a sprig of thyme, some seasoning, the liquor from the mushrooms, and a little soy; let simmer together one hour. Mix together the sausage meat, a little finely-chopped parsley, some seasoning, the breadcrumbs, and two eggs; when mixed, roll into balls about the size of a hazel-nut; throw them into boiling water with a pinch of salt added; boil eight minutes; when cooked drain in a sieve. Well wash the skate, place it on a baking-tin, sprinkle a little flour and some seasoning over it, cover with buttered paper, and bake twenty minutes in a hot oven. Strain the sauce through a fine hair sieve or metal strainer into a stewpan, let boil one minute; take off the scum and fat, add the mushrooms cut into thin slices and the sausage balls; let simmer a few minutes, stir in the port wine. Place the skate on a hot dish, pour the boiling sauce over it, and serve very hot. Garnish with croûtons of fried bread.

FRIED SAUSAGES.—Ingredients: 2 lb pork sausages, three eggs, 4 oz flour, a sprig of thyme, some seasoning, a tablespoonful of milk, a little parsley, some mashed potatoes, and some lard for frying.

How to use them: Boil the sausages in water for a quarter of an hour; when cooked take them out of the water and drain them in a cloth, prick them over with a steel fork; beat up three eggs and the milk, add some seasoning and the flour; rub a little thyme very fine, add it to the batter, also a little finely-chopped parsley, mix well together; dip in the sausages, then drop them into boiling lard or dripping, and fry a golden brown; when fried drain them on some paper. Place a bed of mashed potatoes on a hot dish, put the sausages on the potatoes lengthwise, and serve very hot.

STEWED OX KIDNEY.—Ingredients: 3 lb ox kidney, one shallot, one onion, some parsley, some seasoning, a little roux, one quart of stock broth, half a gill of vinegar, a little grated nutmeg, a tablespoonful of mushroom ketchup, and a little soy and mashed potatoes.

How to use them: Take the pith and skin off the kidney, cut it into pieces about half an inch thick, place it in a stewpan with some seasoning, a little chopped parsley, one onion, and one shallot, chopped very fine; place the stewpan on a slow fire, and let simmer twenty minutes, occasionally stirring to prevent its burning. Into a stewpan put one quart of stock broth, half a gill of vinegar, a little soy, some seasoning, a table-spoonful of mushroom ketchup, a little grated nutmeg, and a little roux; let boil, and simmer twenty minutes; strain the sauce over the kidney, let simmer ten minutes (do not let it boil or the kidney will get hard), take off any scum that may rise. Make a border of mashed potatoes two inches high in a hot entrée-dish, place the kidney in the centre, pour the sauce over, and serve immediately.

CAULIFLOWERS AU GRATIN.—Ingredients: Two cauliflowers, one pint of milk, 2 oz butter, 2 oz breadcrumbs, a blade of mace, a little roux, one onion, a piece of celery, some seasoning, and 1 oz grated Parmesan cheese.

How to use them: Choose the cauliflowers that are white, firm, but not hard; trim off the stems and outer leaves, wash carefully and let them lie two hours in cold water; put them into plenty of boiling water, with a tablespoonful of salt added, and boil (uncovered) for twenty-five minutes; when cooked drain them in a sieve; cut up the onion and celery into slices, place them in a stewpan with the milk, let boil, add some seasoning, a blade of mace, and some roux; let boil ten minutes, then strain through a fine sieve. Place the cauliflowers on a baking-tin, put some sauce over them, then sprinkle some breadcrumbs and grated Parmesan cheese over them, give another coating of the sauce, then more breadcrumbs and grated cheese; bake them in a very hot oven ten minutes; when cooked place them on a hot dish, pour over them 2 oz butter melted over the fire; serve very hot.

BRUSSELS SPROUTS.—Ingredients: 3 lb Brussels sprouts, one pint of stock broth, some seasoning, a little soy, and 2 oz butter.

How to use them: Trim off the tough outside leaves, wash with care, and leave the sprouts in cold water for two hours; put them into boiling water with two tablespoonfuls of salt, and boil rapidly (uncovered) for twenty minutes; drain in a colander, press a hot plate upon them to force out the water; place them neatly on a hot dish; boil one pint of stock broth, some seasoning, and a little soy together for ten minutes; pour the gravy round the sprouts, and melt the butter and pour over them; serve very hot.

POTATO CHIPS.—Ingredients: 3 lb potatoes, a little parsley, some seasoning, and lard for frying them.

How to use them: Pare the potatoes, and cut them into long, thin pieces; let them stand in cold water ten minutes, drain them on a cloth; when dry throw them into a stewpan half filled with boiling lard or dripping, and fry them a pale brown colour; take them out with a slice, and drain them on some kitchen-paper to absorb the fat before serving; when drained place them on a very hot dish, sprinkle some seasoning and a little chopped parsley over them; serve immediately.

[Note.—There are wire baskets made to fit stewpans expressly for frying potatoes, into which they are placed and plunged into the fat, and when cooked quickly withdrawn. This mode insures the potatoes being better cooked and with less trouble.]

BRAISED PHEASANTS.—Ingredients: Two pheasants, 1 lb sausage meat, a tin of preserved mushrooms, some seasoning, a little parsley, 3 oz breadcrumbs, a little thyme, three eggs, and one quart of stock broth.

How to use them: Chop the parsley very fine, add the sausage meat, breadcrumbs, a little finely-rubbed thyme, three eggs, some seasoning; mix well together, add one tin of mushrooms; fill the breast of the pheasants with the mixture, place them in a stewpan; add the stock broth and some seasoning, place on the lid, and bake in a hot oven two hours; when cooked place on a hot dish; reduce the gravy to one-half by boiling, take off the scum and fat, add a little soy, let boil one minute, and pour over the pheasants; serve immediately.

SURPRISE PUDDING.—Ingredients: 4 oz best rice, one pint of milk, four eggs, 10 oz sugar, a little grated nutmeg, 1 lb apples, ½ lb raspberry jam, and a few drops of cochineal.

How to use them: Well wash and pick the rice, throw it into boiling water, and boil until tender; drain it on a sieve; boil one pint of milk and 6 oz sugar together, beat up the eggs in a basin, stir in the boiling milk; add a little grated nutmeg and the rice, stir well together, and pour into a well-buttered pudding-mould; cover with buttered paper, place the mould in a stewpan, with sufficient water to steam the pudding, and let cook one hour; peel the apples, take out the cores, place them in a stewpan with 4 oz sugar, and cook to a pulp; when the pudding is cooked turn out in a hot dish, cut off a slice about half

an inch thick from the top of the pudding, lay it on a plate, then with a sharp knife cut out a hole in the centre of the pudding, and fill it with raspberry jam; lay on the slice cut from the top to hide the jam, and pour the apple pulp over it; serve very hot.

ECCLES CAKES.—Ingredients: ½ lb puff-paste, 3 oz ground almonds, 4 oz currants, 4 oz moist sugar, 2 oz mixed orange and lemon peel, 4 oz apples, 2 oz stale cake of any kind, a little mixed spice, some powdered white sugar, and one egg.

How to use them: Mix together the currants, ground almonds, moist sugar, the peel chopped very fine, the apples chopped very fine, the stale cake in crumbs, and a little mixed spice; roll out a piece of threefold puff-paste a quarter of an inch thick, cut out a dozen round pieces about two inches across, place a piece of the mixture in the centre of each, fold over the edges of the paste to cover it, and roll out round and rather flat; wash them with one egg and a tablespoonful of water mixed together, and then sprinkle some powdered white sugar over them; bake a light brown in a moderate oven; when cooked dish in a circle, overlapping one another, on a napkin.

GORGONZOLA CHEESE.—Cut the cheese into half-inch squares, dish on a napkin in a heap, place round buttered cheese-biscuits, garnish with parsley.

PISTACHIO CAMELS.—Ingredients: 4 oz blanched pistachio-nuts and 2 lb powdered white sugar (commonly called castor sugar).

How to use them: Place the sugar into a stewpan, and place on a sharp, clear fire, and keep stirring until the sugar is melted (great attention must be paid to prevent its burning); when the sugar is melted stir in the pistachio-nuts, and place the caramel on an oiled marble slab; roll out flat with an oiled glass bottle, and mark into square pieces about an inch in size; when cold lift off the slab with a knife; send to table on a glass dish.

APPLES AND ORANGES.—Dish the apples and oranges on a glass dish, with green leaves between them, and a few flowers if procurable.

PASTIMES.

CHARADE.

My first had just arisen with its glad face,  
And brighten'd each cranny in earth's darkest place;  
The low of the cow, and the song of the bird,  
And the crowing of cocks might be everywhere heard—  
When my second appeared, stretched its head up on high  
To catch the sweet dew that so soon passeth by;  
And now, if you please, first and second combine,  
And produce a large flower that's voted "divine."  
S. J.

DOUBLE ACROSTIC.

A part of speech must always be my first,  
A pleasant, hurtful habit is my second;  
My third is good and nourishing in thirst,  
My fourth is excellent at breakfast reckoned;  
My fifth is bold in love as well as war,  
My sixth commands a wondrous view at dawn;  
My seventh describes a people northern far,  
My last as kin to man is oft described and drawn.  
The initials and the finals of each line  
Mother and daughter's noble names combine.  
M. B.

SQUARE WORDS.

1.  
A part of the body; coming in; to expiate; tearing asunder; a portion of the head.  
2.  
A word expressing endearment; a fruit; to keep watch; to turn out; a letter in the Greek alphabet.  
3.  
Tranquillity; anything beyond; a collection of maps; to ask earnestly; relieves pain.  
L. L. D.

PUZZLE.

A vowel; part of a circle; a prophet's name; a flower; a storm of wind; a cluster of islands; a woman's name; a number; a French coin; a Latin pronoun; a vowel.  
E. S. M.

PROVERBIAL RIDDLE.

All knew that she was passing fair, and all believed her good,  
Yet something there is in that dark eye not easily understood;  
No charity she does not join, her name is known to all,  
And gold she scatters with free hand at pity's sacred call.  
But, alas! that I should stay to pause; those signs do not believe,  
The tear but glitters in that eye the better to deceive.  
F. L. P. B.

SOLUTIONS OF PASTIMES IN No. 921.

ENIGMA.—My o-so-tis. Myosotis.  
TRIPLE ACROSTIC.—*Jupiter, Mercury, Neptune*, thus: 1. *JuryMaN*. 2. *UnatErable*. 3. *ProtectoRshiP*. 4. *InnoCent*. 5. *TraUtenuU*. 6. *ExcErtion*. 7. *RhYme*.

DECAPITATION.—Small, nail, all.

SQUARE WORD.—

BOAT  
OGLE  
ALAS  
TEST

BURIED NAMES.—1. Emma. 2. Vera. 3. Joan. 4. Amy. 5. Ethel. 6. Nora.