

LUNCHEON FOR TWENTY PERSONS.

SOUPS.		
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<i>Clear Celestine.</i>	<i>Partridge à la Clarence.</i>	
FISH.		
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<i>Fried Cod à la Demidoff.</i>	<i>Stewed Eels à la Neverne.</i>	
ENTRÉES.		
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<i>Salmis of Partridges à la Chasseur.</i>	<i>Venison Cutlets (Diplomatique Sauce).</i>	
RÔTIS.		
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<i>Pigeons.</i>	<i>Grouse (Bread Sauce).</i>	
ENTREMETS.		
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<i>Plum Jelly.</i>	<i>Gâteau Princess.</i>	<i>Polish Pudding.</i>
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<i>Toasted Cheese à la Sefton.</i>		

CLEAR CELESTINE SOUP.—Ingredients: 4 lb lean beef, 2 lb veal, four onions, four carrots, a little parsley, a small bunch of mixed sweet herbs, some seasoning, a few allspice, two blades of mace, one bay-leaf, a little soy, 2 oz rice, four eggs, 1 lb sausages, 2 oz breadcrumbs, one bunch of watercress, and four quarts of water.

How to use them: Cut the carrots and onions into slices, place them in a large stewpan, then cut the beef and veal into small pieces, lay them on the vegetables in the stewpan, sprinkle some seasoning over them, place the stewpan over a slow fire, and let the meat simmer gently about two hours; then add four quarts of water, let boil, take off the scum as it rises, add a little cold water to let the second or white scum rise; then, when free from scum, add the small bunch of sweet herbs, the allspice, mace, bay-leaf, and a little soy; let simmer gently four hours; mix together a little finely-chopped parsley, the sausage-meat, breadcrumbs, some seasoning, three large or four small eggs; break the mixture into very small pieces, dust them with flour and roll them into balls, throw them into boiling water with a little salt added, let them simmer ten minutes, then strain them in a hair sieve; well wash and pick 2 oz of best rice, throw it into boiling water, and boil until tender; then strain through a hair sieve, throw a little cold water over the rice; blanch the leaves of a bunch of watercress in boiling water, with a pinch of salt added, for five minutes, drain them in a cloth; strain the soup through a fine cloth, take off any remaining fat with a piece of paper laid lightly on the top; when quite free let boil one minute, then pour it into the tureen, add the forcemeat balls, rice, and watercress; serve the soup very hot, with small pieces of toasted bread handed.

PARTRIDGE À LA CLARENCE.—Ingredients: Three partridges, 3 lb lean beef, two onions, one carrot, a little celery, a few allspice, a blade of mace, one tin of mushrooms, some seasoning, a little soy, some roux, two glasses of sherry, and a tablespoonful of Harvey's sauce.

How to use them: Roast the partridges before a brisk fire; when cooked, cut off the meat, pound the bones in a mortar; when they are thoroughly crushed, place them in a stewpan with the beef cut up finely, the carrot, onions, and celery, place on the stove, and let simmer one hour; then add four quarts of water, some seasoning, allspice, a blade of mace, the liquor from the mushrooms, a little soy, and a tablespoonful of Harvey's sauce; let the soup simmer four hours, strain it through a sieve, and thicken it with a little roux; let boil ten minutes; take off the scum as it rises, then strain through a tammy-cloth or piece of stout muslin; add the mushrooms cut in thin slices, and the meat of the partridges cut into small dice, and two glasses of sherry. Serve the soup very hot.

FRIED COD À LA DEMIDOFF.—Ingredients: 4 lb cod, six eggs, some parsley, seasoning, 6 oz flour, one dozen oysters, a tin of mushrooms, one pint of milk, one onion, one carrot, a little celery, a blade of mace, some roux, and lard for frying.

How to use them: Cut the cod into small pieces, roll them in flour, then place them on a dish ready for frying. Mix the yolks of six eggs with the flour and a gill of milk, add some seasoning and the whites of eggs beaten to a firm snow, which must be stirred gently in the batter. Have ready some boiling lard or dripping. Dip the pieces of cod in the batter, then drop them in the fat, fry a light brown; when cooked, drain on a strainer. Into a stewpan put one onion, one carrot, and a little celery cut into small pieces, add a pint of milk, some seasoning, the liquor from the mushrooms, and a blade of mace; let boil together twenty minutes, strain through a metal strainer, thicken with a little roux, and let simmer twenty minutes. Scald a dozen oysters in their own liquor, then chop them with the mushrooms rather finely. When the fish is required for table, dip one end in the white sauce, then into the chopped oysters and mushrooms. Serve very hot.

STEWED EELS À LA NEVERNE.—Ingredients: 3 lb eels, one tin of mushrooms, some parsley, three pints of stock broth, two glasses of port wine, one dozen button onions, a little anchovy sauce, some season-

ing, a little soy, 2 lb potatoes, lard for frying, and a little roux.

How to use them: Cut the eels into pieces about three inches long, place them in a stewpan with some seasoning and a little stock broth; let them boil and simmer about thirty minutes. Into a stewpan put the rest of the stock broth, some seasoning, a little soy, the port wine, a little anchovy sauce, and a little roux; let boil twenty minutes, and then strain. Pare a dozen small button onions, throw them into boiling water with a pinch of salt and 1 oz butter; let them simmer until tender, then add them with the mushrooms to the sauce; let the sauce simmer ten minutes, then add the eels and a handful of chopped parsley. Have ready some boiling lard, cut the potatoes into small shreds, throw them into the boiling lard, and let fry a light brown; drain them in a colander. Turn the eels on a large dish, and place the fried potatoes round them. Serve very hot.

BOUDIN OF HERRINGS.—Ingredients: One dozen fresh herrings, four eggs, three French rolls, one pint of milk, 4 oz butter, a little essence of anchovy, a little roux, some seasoning, some parsley, and a sprig of thyme.

How to use them: Boil the herrings eight minutes in a little water, take out, then split them open with a sharp knife, take out the backbone, then pound the fish in a mortar; add the butter and the crumb of the French rolls, soaked in milk for half an hour, then squeezed dry, the eggs, some seasoning, and a little chopped parsley. Well butter a flat boudin-mould, place in the mixture, cover the mould with paper, place it in a stewpan with water half way up, and let it steam one hour. Into a stewpan put half a pint of milk, a little anchovy sauce, some seasoning, a little chopped parsley and finely-rubbed thyme; let boil, then thicken with a little roux; when required, turn out the boudin on to a hot dish, pour the sauce, and serve immediately.

SALMIS OF PARTRIDGES À LA CHASSEUR.—Ingredients: Three partridges, one quart of stock broth, one onion, one carrot, a little thyme, a little marjoram, some seasoning, 1 lb sausage-meat, three eggs, a little parsley, two glasses of sherry, a little soy, 4 oz breadcrumbs, and some mashed potatoes.

How to use them: Partly roast the partridges, then cut them into joints, place the trimming into a stewpan with one onion and one carrot cut into slices, add the stock broth, some seasoning, and the thyme; let simmer together one hour, strain the gravy, and thicken it with some roux, add a little soy and the sherry; let simmer ten minutes, then place in the joints of partridges, let simmer one hour; mix together the sausage-meat, eggs, breadcrumbs, a little finely-rubbed marjoram, and a little chopped marjoram; place in a buttered mould and steam one hour. Place a bed of mashed potatoes on a hot dish, then turn out the forcemeat, cut it into thin slices, place round the edge of the potatoes, place the partridge in the centre, pour the sauce round it, and serve very hot.

VENISON CUTLETS (DIPLOMATIQUE SAUCE).—Ingredients: A small piece of neck of venison, half pint of port wine, a quart of stock broth, three small onions, a little celery, some seasoning, a little roux, a little soy, a pot of red-currant jelly, 4 oz fresh butter, and a small bunch of mixed sweet herbs.

How to use them: Trim off the bones, then cut the venison into thin slices; place the bones in a stewpan with one onion cut in slices, a small bunch of mixed sweet herbs, some seasoning, a little soy, and a little roux; let them simmer gently one hour, then strain the sauce through a metal strainer, add the port wine and a small piece of red-currant jelly. Place 4 oz fresh butter in a sauté frying-pan; then place in the venison, and sauté it a nice brown; when nearly cooked toss in two onions very finely chopped; when fried, drain off the fat and put the venison in the sauce; let simmer a few minutes. Place a little mashed potato in the centre of a dish, put the venison on it, and pour the sauce round. Serve very hot.

ROAST PIGEONS.—Ingredients: Six pigeons, a tin of mushrooms, ½ lb sausage-meat, 4 oz breadcrumbs, a little parsley, a little finely-rubbed thyme, two eggs, one pint of stock broth, a little soy, some seasoning, and a glass of sherry.

How to use them: Chop the mushrooms up fine, then add to them the sausage-meat, breadcrumbs, a little chopped parsley, and finely-rubbed thyme, the eggs, and some seasoning; mix thoroughly together; place a little of the mixture inside the pigeons, rub the breast with butter, and roast them in front of a clear fire for about twenty minutes. Boil one pint of stock broth, add a little soy, some seasoning; let it boil five minutes, then add the sherry. Place the pigeons on a very hot dish, and pour the gravy over them.

ROAST GROUSE.—Ingredients: Three grouse, 4 oz butter, three slices of fat bacon, one pint of milk, 4 oz breadcrumbs, one small onion, two cloves, and some fried breadcrumbs.

How to use them: Cover the grouse with slices of fat bacon, hang them in front of a clear fire, and let them roast about three-quarters of an hour. Into a stewpan put one pint of milk, 4 oz breadcrumbs, one small onion, and a little salt; let boil gently ten minutes, then take out the onion. Into a stewpan put two cloves and 3 oz butter, let come to the boil, then

take out the cloves; put some breadcrumbs on a tin with a small piece of butter, place them in a hot oven, and bake them a light brown. Place the grouse on a hot dish, put the breadcrumbs round them, serve the bread sauce in a tureen with them; just before cutting the birds pour the clove butter over them.

PLUM JELLY.—Ingredients: 2 oz gelatine, ½ lb loaf sugar, three lemons, five eggs, a glass of noyau, and two dozen ripe plums.

How to use them: Put the gelatine in a pint and a half of water to soak for one hour, then add the lemon-juice, sugar, and the whites of eggs beaten in a gill of water; stir all together gently over the fire until boiling; let boil one minute; take off the fire and let settle five minutes, then pass through a flannel jelly-bag, pouring back a few times until quite bright; cut the plums into strips, take out the kernels from the stones, place the fruit and the kernels in the jelly, add the noyau; stand in ice and let get thoroughly cold, then pour it into a mould; let set; when required for table dip the mould for a few seconds into warm water, wipe with a cloth, and turn on a glass or silver dish.

GATEAU PRINCESS.—Ingredients: 6 oz butter, 6 oz powdered white sugar, six eggs, 4 oz ground almonds, a glass of brandy, a glass of noyau, 4 oz flour, 4 oz candied peel, and a pint of cream.

How to use them: Beat the butter and powdered sugar to a cream, add the eggs one at a time; when all are worked in, add the flour, almonds, brandy, noyau, candied peel chopped very fine; mix well together, well butter a plain mould, put in the mixture, and bake in a moderate oven a light brown; when baked, let it get cold. Well beat up with a whisk a pint of cream quite stiff, sweeten it with a little powdered white sugar. Place the gâteau on a silver dish, put the cream over it.

POLISH PUDDING.—Ingredients: One pint of milk, 4 oz butter, 8 oz sugar, six eggs, a little grated coconut, a glass of marasquino, 5 oz flour, and a large pot of apple jelly.

How to use them: Boil the milk and sugar together, add the butter, then when all boils stir in the flour, keep stirring until the paste leaves the stewpan sides quite free, add the yolks of the six eggs, and work well with a wooden spoon, add the grated coconut and marasquino. Whisk up the whites of eggs to a firm snow, then stir them lightly in the paste; well butter a mould, pour in the mixture, cover the mould with buttered paper, place it in a stewpan, and put water half way up the mould, let boil, and steam one hour. Melt a large pot of apple jelly; turn out the pudding, pour the jelly over it, and serve immediately.

TOASTED CHEESE À LA SEFTON.—Well butter some slices of new bread, lay on them thin slices of Gloucester cheese, egg them over and dip them into breadcrumbs; sprinkle some seasoning over them, then place them in a hot oven, and bake a nice brown; serve immediately.

PASTIMES.

DIAMOND PUZZLE.

One-fifth of first: evaporation; a small shoot or twig; to be restless; destitute of habitation; a hardy spring flower; superior; to perform noiselessly; a personage house; an instrument of punishment; a censurant. Centrals read downwards and across will name a well-known and favourite flower. K. E.

BURIED NAMES.

1. Bring me that ham, Eli, and some eggs,
2. I will return this book at eight o'clock this evening.
3. Did you hear that lion roar? Ho, David, I am afraid.
4. He said they treated him like a convict, or I am mistaken.
5. Fred found five eggs in this nest; he ran too fast though and broke them.
6. Now he is starting; race him as fast as you can. K. E.

SOLUTIONS OF PASTIMES IN No. 953.

CHRONOGRAM.—MDCCLXLI, thus: 1. Macedon. 2. Doncaster. 3. Charles XII. 4. Cervantes. 5. Corunna. 6. Livingstone. 7. Xerxes. 8. Iphigenia.

DIAMOND WORD PUZZLE.—

I
A R M
E M E R Y
E N G L A N D
S H A R K
A N T
D

CROSS WORD PUZZLE.—

T A R
B U D
A S P
C O N S T A N C E
A U S T R A L I A
N E W C A S T L E
F L Y
P I G
R A T