

THE HOME.

COOKERY.

BILL OF FARE FOR AN "AT HOME."

Tea.	Coffee.
Savoury Sandwiches.	Tongue Sandwiches.
Oyster Patties.	Chicken and Ham in Aspic.
Baba au Rhum.	Genoese Cake.
Gateaux Saltero.	Custard in Glasses.
Jelly in Glasses.	Apricots in Jelly.
Tangerine Oranges en Surprise.	
Lemonade.	Claret Cup.
Sherry.	Port.
	Champagne.
	Fruit.

THE refreshment-table at an "At Home" should be free from all rigid stiffness, and the arrangement should be the simplest possible, so as to ensure the ease of the guests.

TEA AND COFFEE.—Recipes for making were given in No. 926 of this Journal.

SAVOURY SANDWICHES.—Ingredients: 8 oz veal, 8 oz ham, a little roux, some seasoning, a little chopped parsley, a tin of mushrooms, and a pinch of grated nutmeg.

How to use them: Place the veal in a stewpan with half a pint of water, the liquor from the mushrooms, some seasoning, and a little chopped parsley; let it boil, and then simmer thirty minutes; then take out the veal, add to the gravy a little roux, boil a few minutes; add a pinch of grated nutmeg, turn the sauce into a basin, and let it get cold; chop the veal, ham, and mushrooms very fine, add them to the sauce; cut the bread from tin-loaves (sold as compressed sandwich-loaves by first-class bakers) into very thin slices, place some of the savoury mixture between them, cut the sandwiches from corner to corner, thus giving them a triangular shape; lay on a plate in a circle overlapping one another, place parsley in the centre, and serve.

TONGUE SANDWICHES.—Procure a fine pickled ox-tongue, well wash it, then place it in a stewpan with sufficient cold water to cover it; bring to the boil, take off the scum, and let simmer until cooked (time four hours or longer); when cooked plunge the tongue into cold water, take off the skin, trim the rough part of the roof, and let it get cold; cut the tongue into very thin slices, butter the bread, and make into sandwiches as directed in the foregoing recipe; dish in the same manner, and serve.

OYSTER PATTIES.—Ingredients: Puff-paste, two dozen oysters, one pint of milk, a little roux, some seasoning, and a little grated nutmeg.

How to use them: Roll out a piece of threefold puff-paste a quarter of an inch thick, cut out two dozen pieces two inches in diameter; place them on a baking-tin, lightly egg them over, mark a ring in the centre with a cutter one inch in diameter, let lie ten minutes, then bake in a warm oven; when cooked take out the inside of the patties with a fork, and allow the cases to get cold; place the oysters in their own liquor in a stewpan, bring them to the boil; take out the oysters, add to the liquor one pint of milk, a little roux, some seasoning, and a little grated nutmeg; let simmer together five minutes, add more roux if the sauce is not thick enough; chop the oysters moderately fine, and add to the sauce; fill the paste-cases with the mixture, place in a napkin on a dish, garnish with parsley and a few pink flowers.

CHICKEN AND HAM IN ASPIC.—Ingredients: One chicken, 1 lb cooked lean ham, three pints of stock broth, one onion, one carrot, a sprig of thyme, some seasoning, 3 oz gelatine, four eggs, and one lemon.

How to use them: Place the chicken in a stewpan, with one onion and one carrot cut into thin slices, a sprig of thyme, some seasoning, and three pints of boiling stock broth; let it boil thirty minutes, take out the chicken, let the gravy settle, take off any fat from the top with a piece of kitchen paper, then pour off the gravy steadily into a clean stewpan (be careful not to pour any of the sediment from the bottom); add the gelatine, which must have soaked in half a pint of cold water for one hour, whisk up the whites of four eggs in a little of the gravy, add the juice of one lemon, then stir sharply in the gravy; let it come gently to the boil, let it stand a few minutes to settle, then strain through a very fine cloth; pour half of the aspic into a clean baking-tin, stand in a cold place to set. Cut up the meat of the chicken into shreds, also the ham, lay them on the aspic when it is set, then pour a little aspic over them; let that set, then pour the remaining aspic over them; let this get thoroughly cold, then cut into strips two inches long and half an inch broad, place a little salad in the centre of a silver dish and lay the strips upon it; keep the dishes in a very cold place until actually wanted for use.

BABA AU RHUM.—Ingredients: Half a pint of milk, 1 oz German yeast, 10 oz sugar, 1 lb flour, the yolks of four eggs, a glass of rum, some apricot jam, and 2 oz butter.

How to use them: Make the milk lukewarm,

add 2 oz powdered white sugar, the yeast, and 2 oz flour; mix well together and stand in a warm place to allow the ferment to rise and fall; rub the butter in the flour, make a hole in the centre of the flour, put in the yolks of eggs, and mix into a smooth, soft dough; let it lie twenty minutes; well butter some small dariole moulds or little cake tins, place in 1 oz dough, let prove to nearly fill the mould, then bake a light brown in a warm oven; when baked, turn out of the moulds or tins and let them get cold. Take 1/2 lb white sugar, dissolve it in half a pint of boiling water, then add the glass of rum; now dip in the babas and lightly soak them, set them to drain on a plate or dish, then spread with a knife a little apricot jam round the sides and top; now these can be gently rolled in either chopped almonds, chopped pistachio-nuts, crushed loaf sugar, or preserved fruits, as the fancy may direct; send to table on a glass or silver dish.

GENOESE CAKE.—Ingredients: 1 lb butter, 1 lb fine-powdered white sugar, 1 1/2 lb flour, one pint of eggs, a little essence of lemon, and a glass of brandy.

How to use them: Slightly warm the butter and beat it to a cream; then add the powdered white sugar, beat for about ten minutes, then add the eggs, two at a time, until all are added; add a few drops of essence of lemon, the flour, and the brandy, mix well together; place the mixture on clean paper on a baking-tin, smooth to the thickness of one inch, turn the paper up round the sides, place strips of cardboard round and make fast; bake in a moderate oven a light brown. When cooked, let get cold; then take half of the cake (the other half being required for the next recipe), cut it flat-ways into three, place red jam on one piece, and apricot or greengage on the other; place the sheets on one another again; then cut into strips two inches long and one wide, dish them on glass or silver dishes.

GATEAUX SALTERO.—Ingredients: The half of a Genoese cake, half a pint of cream, a pot of apricot jam, 4 oz powdered white sugar, a glass of noyau, and a few drops of cochineal.

How to use them: Cut the cake into blocks an inch and a half square, with a sharp knife cut out a square piece not quite through the blocks, then spread the sides with apricot jam. Whisk up the cream quite stiff, add the powdered white sugar, a glass of noyau, and a few drops of cochineal, mix gently in with cream; put some of the cream into each of the gateaux, sprinkle a few chopped pistachio-nuts over the cream. Send to table in a glass or silver dish ornamented with some flowers and fern-leaves.

CUSTARDS IN GLASSES.—Ingredients: One quart of milk, 6 oz loaf sugar, ten yolks of eggs, 1 oz flour, the rind of one lemon, a small piece of cinnamon, one drop of essence of almonds, and half a glass of brandy.

How to use them: Boil the milk, sugar, rind of one lemon, and a small piece of cinnamon together; mix 1 oz flour in a gill of milk, add the yolks, then mix well together; pour in the boiling milk, and continue stirring until boiling; directly it boils take the stewpan off the fire, and stand it in cold water; continue stirring until nearly cold; strain the custard through a piece of muslin, add the brandy and the drop of essence of almonds; fill the custard-glasses nearly full, grate a little nutmeg over them, and place a ratifia biscuit on the top of each; serve on a silver dish garnished with pink flowers.

JELLY IN GLASSES.—Ingredients: 6 oz Nelson's opaque gelatine, 1 lb loaf sugar, fourteen lemons, six whites of eggs, a piece of cinnamon, two cloves, a few coriander seeds, and four quarts of water.

How to use them: Soak the gelatine in four quarts of water for one hour, add the sugar, the rind of six lemons, the juice of fourteen, two cloves, a piece of cinnamon, and a few coriander seeds; place the stewpan on the fire, and continue stirring until nearly boiling; whisk up the six whites of eggs in half a pint of cold water, add it to the jelly, and stir until boiling; directly it boils take the stewpan off the fire, and allow the jelly to settle for a few minutes; then pass it through a flannel jelly-bag, pouring it back a few times until quite clear and bright; pour about one-third of the jelly in a flat pan, and place in a cool larder to set; when required cut the jelly into small squares, and fill in glasses; a small piece of coloured jelly placed on the top gives a pretty effect.

APRICOTS IN JELLY.—Pour a little jelly into bottom of some dariole moulds, allow it to set, then put into each mould a piece of preserved apricot; fill up each mould with some of the clear jelly, flavoured with a drop of essence of almonds; keep the moulds in a cool place until required; when wanted dip the moulds in lukewarm water for a few seconds, wipe with a cloth, and turn out into silver or glass dishes; ornament with flowers and fern-leaves.

TANGERINE ORANGES EN SURPRISE.—Procure two dozen Tangerine oranges, cut off a small slice of the rind from the stalk end, then scoop out the inside with the handle of a teaspoon, taking care not to break the rind; add some of the juice to some of the clear jelly, then fill about one-third of each orange with the jelly; allow them to set, then

put in a layer of pink jelly, coloured with cochineal; allow that to set, then fill up each orange with clear jelly; place on the slice of the rind, and allow them to set; when wanted for table cut each orange in two, showing the three colours in each half; arrange them in a pyramid on a silver dish, place a little chopped jelly round them.

LEMONADE.—Ingredients: Twelve lemons, 3 lb loaf sugar.

How to use them: Procure the sugar in one lump, rub the rind of six lemons on the sugar, scrape off with a knife; then put the sugar in a stewpan with one quart of cold water, place on the fire, and let boil; take off the scum as it rises, and let the syrup boil five minutes; allow the syrup to get cold, then add the scraped rind, the juice of the lemons, and three quarts of cold water; strain the lemonade through a piece of muslin, and serve in glass jugs.

CLARET CUP.—Ingredients: Two bottles of claret, one glass of brandy, two oranges, a few sprigs of borage, a small glass of maraschino, four bottles of soda or seltzer water, and about 4 oz sugar.

How to use them: Turn the claret into a large jug, add the oranges cut in slices, the sugar, and the borage; let it stand two hours, then add the brandy, maraschino, the soda or seltzer water, and a small block of ice; serve the claret-cup in a bowl, and dip out into glasses with a ladle. Have decanters of sherry and port on the table, and champagne ready for opening on a side-table.

EPERGNE OF FRUIT.—Let the bottom of the dish be lined with fern-leaves, then place in oranges and apples; add a pineapple if procurable, also some grapes and crystallized fruits.

FLOWERS.—Place some pots of flowers each end of the table, and the epergne of fruit in the centre.

PASTIMES.

ENIGMAS.

1.

I've no end, no beginning, yet strange 'tis to say,
Continually fresh and worn out ev'ry day;
I'm seen in the heavens, I'm found upon earth,
And tho' sometimes unsightly, yet often claim worth.
I'm used, greatly used in mechanical art,
Yet oft in the sports of the field bear a part;
Sometimes I am large, sometimes I am small,
I am prized at the wedding, displayed at the ball.
I'm seen with the savage, the swine, and no fun,
The belles of the land seldom own me as one;
And yet, when you gaze on the humblest worm,
What you stoop to admire is my beautiful form.
I'm a strange contradiction, yet ev'rywhere seen,
And am worn by the peasant as well as the Queen.
M. L. D.

2.

Ispeak in most books and with lessons to man,
Which much to his profit may tend;
I tell you of truths, yet, alas! never can
Any mortal on my truth depend.
I lie within reach of the powerful mind,
Which makes me the medium of good;
And with charm ever-pleasing attention I bind,
Ay, oftentimes more than I should.
The ignorant lower me much when their lips
Prove how hateful and base I may be;
Either heavenly manna or poison man sips
From the treasures invented by me.
Oh, then, use me well—make my uncertain state
One of honour—for of this you are surely aware,
That it rests with thy spirit to render me great,
A lesson for good to be rare.
S. Y. T.

DECANTATION.

Would you ask a friend a favour,
Use my whole in courteous guise;
Headless I'm a deed whose value
Changes oft in different eyes.
Behold again, and I'm a word
That means a freedom from all pain;
Behold once more, and then transpouse,
And see the restless flowing main.
M. W. M.

CHARADE.

My first I think you all will know,
For it's not very rare;
Most ev'ry street the same will show,
And ev'ry thoroughfare.
My second you are sure to find
At that place called the Zoo;
At different other places, mind,
They may be, 'tis quite true.
My whole, composed of these two,
If placed aright you'll see
A person will be shown to you
Who has charge of ev'ry key.
M. R.

SOLUTIONS OF PASTIMES IN No. 933.

BURIED TREES.—1. Oak. 2. Ash. 3. Elm. 4. Larch. 5. Aspen. 6. Fir.
ENIGMA.—Fast.