

"Agatha will be mine," he thought, "and there will be time to repay it. I trust we may, for she is a noble woman! Yet Agatha!"

And with a sigh he took the road across the hills to the station.

[To be continued.]

"Under the Rose" commenced in No. 341 and Part CCXXXII.

SOIRÉE.—JULY.

BILL OF FARE FOR ABOUT THIRTY PERSONS.

Anchovy Sandwiches. Salmon Patties.
Eels à la Bellevue. Chicken Cutlets.
Spiced Beef à la Gordon.
Prawns in Aspic. Dutch Salad.
Gâteau à la Bonne Femme.
Eglantines. Jelly Frascati.
Strawberry Suedoise. Ice Strawberry Granita.
Pineapple Water Ice.

ANCHOVY SANDWICHES.—Ingredients: Two compressed sandwich loaves, two large bottles of anchovies, some small salad, some seasoning, and some fresh butter.

How to use them: Cut the loaves into very thin slices, spread them with butter, and sprinkle them with some seasoning. Take the bones out of the anchovies, then pound them in a mortar with about 4 oz butter, some seasoning, and a little grated nutmeg; when pounded fine, spread a little on each slice of bread and butter, roll them up in the form of cigars, place them on a dish in a pyramid, garnish with small salad, ornament the dish with radishes and cucumber.

SALMON PATTIES.—Ingredients: 2 lb salmon, a gill of vinegar, one pint of stock broth, a tablespoonful of anchovy sauce, a little roux, and some seasoning; 1½ lb butter, made into puff paste in the usual way.

How to use them: Cut out of a sheet of threefold puff-paste a quarter of an inch thick thirty small patty cases, also thirty tops for the same, wash them on the top with egg, and then bake them in a moderate oven until cooked; when done take out the inside of the patty cases, then fill them with the following mixture: Place the salmon in a stewpan with one pint of stock broth, the vinegar, and some seasoning; let boil steadily thirty minutes. Then take out the salmon, add to the gravy a little roux and the anchovy sauce, let boil a few minutes until the sauce thickens, cut the salmon into small dice, place them in the sauce, let simmer ten minutes, then fill the cases; place ten patties on each dish, garnish with parsley and slices of cucumber.

EELS À LA BELLEVUE.—Ingredients: Two large eels, one quart of stock broth, a tablespoonful of anchovy sauce, two glasses of port wine, a bay-leaf, a few allspice, a sprig of thyme, one onion, one carrot, a small pot of red currant jelly, a tin of preserved mushrooms, some seasoning, a little soy, 1 oz isinglass, some salad, and slices of lemon.

How to use them: Procure two large eels boned from the fishmonger's; run the hand over them to see if by chance a small bone is left in them; if so, take it out with a sharp knife. Cut the eels into strips one inch wide, well wash them, then place them in a stewpan, with the gravy, anchovy sauce, allspice, bay-leaf, one onion and carrot cut into thin slices, a sprig of thyme, some seasoning, and the liquor from the preserved mushrooms; place the stewpan on the fire, and let come to the boil; then simmer gently ten minutes; then take out the pieces of eels, drain them in a sieve; to the gravy add a small pot of red currant jelly, a little roux, and the isinglass (which must have soaked in a little cold water previous to using); let the sauce simmer gently twenty minutes, then add the port wine; strain the sauce through a fine hair sieve or metal strainer into a basin, stand the basin in ice-water, and stir the sauce until nearly set, add a little soy to give the sauce a rich appearance; when the sauce is nearly set dip in the pieces of eels; dip each piece, after being coated with sauce, into chopped mushroom on one side only, place them on a dish or tin in a very cold place until wanted. When required for table, place a little salad in the centre of each dish, put the pieces of eel (mushroom side up) on the salad, garnish with slices of lemon and cucumber.

CHICKEN CUTLETS.—Ingredients: Three chickens, ½ lb lean ham, one tin of mushrooms, one quart of stock broth, 2 oz gelatine, 1 lb sausage-meat, one onion, one carrot, a sprig of thyme, a blade of mace, ½ lb breadcrumbs, four eggs, some seasoning, and a handful of parsley.

How to use them: Cut the chickens into joints, then place them in a stewpan with the stock broth, one onion and one carrot cut into thin slices, some seasoning, the thyme and mace; let boil and simmer thirty minutes, then take out the joints of chicken; cut off the meat from the joints, place the bones back in the gravy, add the liquor from the mushrooms and 2 oz gelatine; let boil together twenty minutes, strain off the gravy, add sufficient water to make in all three pints, whisk in the whites of three eggs, let boil gently two minutes, then strain through a flannel bag, pouring it back two or three times until quite clear; pound the chicken, cooked ham, and sausage-meat together in a mortar,

add some seasoning, a handful of chopped parsley, the breadcrumbs, and the yolks of four eggs; mix well together, then fashion into small-sized cutlets; when all are made up place them in a sauté-pan with a little stock broth and some seasoning, cover with buttered paper, then let simmer on a gentle fire twenty minutes; when cooked take out with a slice, and let drain on a hair sieve until cold; take the clarified gravy or aspic, run a little over the bottom of a sauté-pan, allow it to set, then place in the cutlets, pour sufficient of the aspic over to cover them, allow them to set, then with a sharp knife dipped in hot water cut out the cutlets, place them in a bed of salad in the form of a circle overlapping one another, chop up finely the remaining aspic, place it in the centre of the cutlets; garnish with beetroot, endive, and cucumber.

SPICED BEEF À LA GORDON.—Ingredients: 5 lb lean salt flank of beef, some parsley, 1 lb breadcrumbs, four eggs, 1 oz gelatine, 1 lb sausage-meat, four onions, two carrots, a few allspice, a bunch of sweet herbs, a few cloves, a little mixed spice, a grated nutmeg, and some seasoning.

How to use them: Well wash the meat and take out the bones, slit the beef in a large thin slice, laying the fat and lean in equal proportions. Mix together 1 lb breadcrumbs, the same of sausage-meat, four eggs, a handful of chopped parsley, a nutmeg grated fine, a little mixed spice and some seasoning; spread the mixture over the beef, sprinkle over the gelatine, then roll it up very tightly in a cloth, secure the ends with a string; place the beef in a stewpan, add the sweet herbs, allspice, cloves, onions, and carrots cut into slices, plenty of seasoning, and the bones; let come to the boil, then simmer gently four hours; at the end of that time take out the beef, press between two dishes or tins with a weight upon them, and let get thoroughly cold, turn the beef out of the cloth, trim it into shape, lightly glaze it, cut it into thin slices; dish them upon salad, and ornament them with cucumber, lemon, radishes, beetroot, and endive.

PRAWNS IN ASPIC.—(See "Wedding Breakfast," Page 300, No. 939.)

DUTCH SALAD.—Ingredients: Eight boiled potatoes, six apples, eight plums, three lettuces, a little cress, some chervil, some tarragon, two beetroots, one cucumber, a gill of salad oil, the same of vinegar, a little mustard, six eggs, a gill of cream, some seasoning, and a little grated nutmeg.

How to use them: Well wash and trim the lettuces, cut them up finely, then place them in the salad-bowl, cover them with the cold boiled potatoes cut into thin slices; then again cover with the apples, cut into very thin slices, on the top of these place the beetroot cut in slices, cover this with the cress; on the cress place the hard-boiled eggs and slices of cucumber, over these sprinkle a little chopped tarragon and chervil, then pour round the salad the following: Mix together the cream, oil, vinegar, mustard, seasoning, grated nutmeg; after pouring round the sauce, cut the plums in thin slices and lay on the top of the salad. Do not mix the salad until required for table.

GATEAU À LA BONNE FEMME.—Ingredients: 12 oz flour, 5 oz butter, 12 oz powdered white sugar, 6 oz ground almonds, six eggs, 4 oz icing sugar, 2 oz dried cherries, a little essence of vanilla, and a piece of angelica.

How to use them: Rub the butter in the flour, make a bay in the centre, add 1 oz powdered sugar and one egg, add sufficient water to make into a light dough, roll the dough out thinly, and line a small tin baking-dish with the paste, trim it round and let lie; into a basin put 11 oz powdered white sugar, 6 oz ground almonds, and five eggs; beat up very stiff with a whisk, then put the mixture in the lined baking-tin; it must not be filled more than half way up the tin or it will run over the sides. Bake the gâteau in a moderate oven until it assumes a light brown colour; when baked let it get cold, then cover the top with the icing sugar wetted with about a tablespoonful of boiling water; work the sugar with a wooden spoon, flavour the sugar with a drop of essence of vanilla; spread the sugar over the gâteau with a broad-bladed knife, then place over the gâteau some long strips of angelica to form a flower-stalk; form some leaves of diamond-shape pieces, and form flowers with the cherries.

EGLANTINES.—Ingredients: 6 oz butter, 6 oz powdered white sugar, four eggs, 8 oz flour, 2 oz grated cocoanut, the milk of the cocoanut, 6 oz icing sugar, and a little mixed crystallized fruit.

How to use them: Slightly warm the butter, and beat it to a cream; add the powdered sugar, beat well together, then add the eggs one at a time, stir in the flour and grated cocoanut, then the nut-milk. Have ready some dariole moulds or small cake-pans (they must be lightly buttered), put a tablespoonful of the mixture into each; bake in a moderate oven; when cooked let get cold. Mix the icing with a tablespoonful of boiling water, spread a little over the cakes, then dip them into chopped crystallized fruits. Send them to table on a lace paper.

JELLY FRASCATI.—Ingredients: 3 oz gelatine, four lemons, 1 lb loaf sugar, four eggs, three pints of water, 1 lb green grapes, 2 oz best rice, a glass of brandy, half a glass of noyau, and a few drops of cochineal.

How to use them: Soak the gelatine in the water one hour, then add the loaf sugar, the juice and yellow rind of the four lemons; place on the stove, and occasionally stir with a whisk until the gelatine is dissolved; whisk together the whites of four eggs and a gill of water, then turn them in the jelly, whisk all together, and stir gently until boiling; allow it to settle a few minutes, then pass through a flannel jelly-bag, pouring back a few times until quite clear. Well wash and pick 2 oz rice, throw it into boiling water, let boil until tender; when cooked, turn it into a hair sieve, pour some cold water over it. Pour a little clear jelly into the top of the mould, allow it to set, then put in some of the rice with a little more jelly; let that set, then colour a little jelly red with cochineal, and pour over that. Add to the jelly the noyau and brandy, allow it to nearly set; then, to about two-thirds of it, add the grapes and the rest of the rice; stir very gently together, and pour into the mould. Place away in a cool place to set. When required for table, dip the mould in warm water for a few seconds, take it out and wipe it with a cloth, then turn the jelly on to a glass or silver dish; place some slices of lemon round.

STRAWBERRY SUEDOISE.—Ingredients: Half a pint of clear jelly, a large punnet of strawberries, half a pint of cream, one lemon, 6 oz powdered white sugar, and 1 oz isinglass.

How to use them: Pick the stalks off the strawberries, then place them in the jelly, which must be nearly set; then place the strawberries inside a mould close together, stand the mould in ice, and let it set. Whisk up the cream stiffly, add to it the sugar and the juice of one lemon, stir gently together, then add 1 oz isinglass dissolved in a little boiling water; mix lightly together, and pour in the mould; let set, then turn out in the same manner as directed for the foregoing.

STRAWBERRY GRANITA.—Ingredients: 2 lb strawberries, 3 lb loaf sugar, two quarts of water, four lemons, four eggs, and some cochineal.

How to use them: Place the sugar in a stewpan with the water, let boil over a clear fire, take off the scum as it rises, allow the syrup to boil five minutes, then take it off the fire and let it get cold; crush the strawberries to a pulp, add the syrup and the juice of the lemons; mix well together, then strain it through a hair sieve or piece of muslin; colour a bright red with cochineal, and pour the mixture into a freezing-pot, which must be packed in ice and some freezing-salt added; work the freezer round so as to half freeze the mixture; whisk up the whites of four eggs to a firm snow, then whisk them lightly in the half-frozen granita; serve this mixture in a half-frozen state in champagne tumblers about half full.

PINEAPPLE WATER ICE.—Ingredients: One pineapple, 3 lb loaf sugar, two quarts of water, two lemons, and half a glass of sherry.

How to use them: Trim the rind off the pineapple, then cut it into very small pieces, place it in a stewpan with the water and sugar, and boil it half an hour, taking off the scum as it rises; when boiled sufficiently, let the syrup get cold, add the juice of the lemons and the sherry; pour the mixture into a metal freezing-pot, set it up in ice and freezing-salt, and twist the pot until the ice is firmly frozen, cutting it down from the sides with a broad-bladed knife so as to keep the ice smooth and mellow; serve about a tablespoonful of the ice in small glass plates; hand ice wafers and sponge biscuits in a basket.

PASTIMES.

ROTATION CHANGE.

The lists were erected, a first to be held,

The flower of England was there;

The queen of the sports sat up high on her throne,

A maiden pure, spotless, and fair.

The bold Edgar Courcy had fought for his bride,

On foot, and on horseback as well;

His sword snapped at next, his foot twisted, and

The bold, handsome Edgar, he fell.

Our sweet Lady Blanche took the reins, and then drove

O'er bleak Hampstead Heath by the light

Of the moon, when a masked figure quickly rode out,

Cried third, but we put him to flight.

The hunters press hard, and the dogs loudly bark,

The poor fourth bounds gracefully on,

At last the poor beast is at bay in the stream,

A shot, and its brief life is gone.

My work is so last, and the hours are so long,

That I cannot get very much rest,

I think I shall leave, sir, and try something else,

"Oh! very well, Fred, you know best." W. D. P.

DIAMOND PUZZLE.

A letter in steeple, and also in people;

A pretty young fairy, so graceful and airy;

A city in France, sirs; a popular dance, sirs;

A letter in kissing, and also in missing.

You've often heard of centrals, and perchance

You may have been there; find it out, it's in France.

W. D. P.

SOLUTION OF PASTIMES IN No. 945.

DOUBLE ACROSTIC.—*Jessica, Lorenzo*, thus: 1. Jackal. 2. Echo. 3. SeeR. 4. SerE. 5. Iron. 6. Caniz. 7. Apollo.