

BILL OF FARE FOR STAND-UP SUPPER  
FOR FIFTY PERSONS.

Roast Fowls.	Ham on Salad.
Hurlingham Pie.	Tongue on Salad.
Chesterfield Patties.	Galantine of Turkey.
Sardine Salads.	Mayonnaise of Lobster.
	Oyster Patties.
	Meringue Pastry.
	Orange Jellies.
American Blancmanges.	Compote of Oranges.

**ROAST FOWLS.**—Ingredients: Six good fowls, some seasoning, 4 oz butter, and some salad.

How to use them: Rub the butter over the fowls, sprinkle some seasoning over them, and bake them in a hot oven from thirty-five to forty minutes; when they are done drain the fat off and place them away until wanted; when required for dishing cut the fowls into nice-size pieces, pile them in a heap on a silver or china dish, garnish with parsley, beetroot, salad, and slices of lemon; to heighten the effect place a light-coloured flower on the top of each dish.

**HAM ON SALAD.**—Ingredients: 2 lb cut ham, some salad, and lemons.

How to use them: Well wash and pick the salad, drain it in a cloth, then slightly chop it, place a little on four dishes, then cover it with the slices of cut ham; garnish with parsley, beetroot, and slices of lemon.

**TONGUE ON SALAD.**—Ingredients: One ox tongue, some salad, parsley, and lemons.

How to use them: Place the ox tongue in cold water; let it boil, take off the scum as it rises, then let it simmer gently about four hours or longer. To tell when the tongue is cooked plunge a fork or skewer in the thick part: if the blade enters easily the tongue is cooked. When done place the tongue in cold water, and take off the skin; let the tongue get cold, then cut it into very thin slices. Well wash and pick the salad, place a small heap on the dishes, lay the tongue on the salad, and finish as directed for the cut ham.

**HURLINGHAM PIE.**—Ingredients: 3 lb flour, 1 lb butter, six eggs, 2 lb veal cutlet, one fowl, 1 lb rump steak, two tins of mushrooms, one small bottle of truffles, 1 lb streaky bacon, one pheasant, some seasoning, a little parsley, a sprig of thyme, 2 lb sausage-meat, 8 oz breadcrumbs, one pint of stock broth, and 2 oz gelatine.

How to use them: Rub the butter in the flour; make a bay in the flour, add one egg, and sufficient to mix it into a firm dough; let it lie ten minutes before using. Cut the veal cutlet, rump steak, and mushrooms into small pieces; partly roast the fowl and pheasant, then cut the meat off the bones, and add it to the other ingredients; sprinkle them well with seasoning, add a little finely-rubbed thyme and a handful of chopped parsley; mix together the sausage-meat, breadcrumbs, some seasoning, and four eggs; well grease a deep baking-tin and line it with the paste the third of an inch thick, line the paste with the sausage-meat, then with thin slices of bacon; sprinkle over the bacon the truffles chopped fine, then put in the other meats, wash the edges of the paste with egg, then lay on the top crust, press the edges firmly together, wash the top with egg, and bake the pie in a moderate oven for two hours. Soak the gelatine in the stock broth for one hour, then let it boil together half an hour, let the gravy get nearly cold, then pour it in the pie; let the pie get thoroughly cold, then cut it into thin slices, place them on salad in a circle overlapping one another; garnish with parsley and beetroot.

**GALANTINE OF TURKEY.**—Ingredients: A good-size turkey, 1 lb veal cutlet, 2 lb sausage-meat, 1 lb breadcrumbs, a handful of parsley, a sprig of thyme, some seasoning, a little grated nutmeg, one shallot, ten eggs, two tins of mushrooms, 2 lb lean bacon, and 2 oz glaze.

How to use them: Bone the turkey, spread out the meat, and sprinkle some seasoning over it. Pound the veal in a mortar with a handful of parsley and one shallot; when thoroughly pounded add the sausage-meat, breadcrumbs, and six eggs, mix well together, add a sprig of thyme rubbed fine, a little grated nutmeg, and plenty of seasoning; place the forcemeat over the turkey, lay over the forcemeat the bacon cut into thick strips, also the mushrooms and four hard-boiled eggs; roll the galantine up, place it in a cloth, secure tightly round with twine, then place it in a stockpot with the bones, some vegetables, and spices; cover it with water, let it boil, take off the scum as it rises, and let the galantine simmer gently three hours; when cooked take it out of the stockpot and press it between boards with a weight on the top of them. When the galantine is thoroughly cold, take it out of the cloth, trim the ends, then glaze it over with meat glaze. Half the galantine may be served whole on a dish garnished with lemon and beetroot in slices; place in a silver skewer with a flower attached: the other half may be cut into thin slices and laid on salad; garnish with parsley and beetroot.

**MAYONAISE OF LOBSTER.**—Ingredients: Four good-size lobsters, some salad, one pint of salad oil, one gill of vinegar, two tablespoonfuls of tarragon vinegar, four eggs, some seasoning, and a salt-spoon of dry mustard.

How to use them: Stand a stewpan in pounded ice; into the stewpan put the yolks of four eggs, a pinch of salt and the dry mustard; work these well with a whisk, then add the oil a few drops at a time, now and then adding a few drops of vinegar, then more oil, and so on, until all are used, add some seasoning, and the tarragon vinegar. Well wash and pick sufficient salad for four dishes, drain it in a cloth, then slightly chop it; place some on each dish. Turn out the lobsters, cut them in thin slices, reserve the best pieces to ornament the top of the mayonnaise; place the rough trimmings on the salad, put some of the sauce over them, then lay on the best pieces, garnish the sides with hard-boiled eggs, beetroot, endive, and the coral (if any) from the lobster. Do not dish the mayonnaise until actually wanted; if mixed before, the salad loses its crispness and becomes tough.

**CHESTERFIELD PATTIES.**—Ingredients: 1 lb veal cutlet, one pint of stock broth, one onion, a little parsley, some seasoning, two truffles, one tin of mushrooms, a little roux, four eggs, some puff paste, and a little cress.

How to use them: Chop the onion very fine, place it in a stewpan with a very small piece of butter, lightly fry it; then add a pint of stock broth, the liquor from the mushrooms, some seasoning, and the veal cutlet, let boil and simmer thirty minutes; take out the veal, reduce the gravy by boiling one half, thicken it with a little roux, add a little finely-chopped parsley, let simmer a few minutes, then add the veal, mushrooms, four hard-boiled eggs, and truffles chopped very fine, stir gently in the sauce, let the mixture get thoroughly cold. Line two dozen small pattypans with a thin layer of puff paste, place a little of the mixture into each, sprinkle them with water, place on a cover of threefold puff paste a quarter of an inch thick, press the edges gently together, egg the top of the patties, lay a small puff-paste diamond on the top of each, wash with egg, then bake them in a moderate oven a light brown; when cooked take them out of the pattypans; let get cold. Well wash and pick some small cress, drain it in a cloth, place a handful on each dish (four in number), then place six patties on each dish, garnish with parsley and beetroot.

**OYSTER PATTIES.**—Ingredients: Two dozen oysters, one pint of milk, a gill of cream, some seasoning, a little grated nutmeg, some parsley, a little roux, and some puff paste.

How to use them: Out of a sheet of three-fold puff paste a quarter of an inch thick cut twenty-four pieces two inches in diameter, wash them over with egg, stamp them in the centre with a cutter an inch in diameter; bake them in a moderate oven to a light brown; when cooked, take out the centre with a small fork, gently press round the inside with the thumb or finger. Scald the oysters in their own liquor; then pour the liquor from them into a stewpan, add the milk, some seasoning, a little grated nutmeg, and some roux; let boil and simmer ten minutes, then add the oysters chopped rather fine, mix them gently in the sauce; then fill the patty-cases, sprinkle a little chopped parsley on the top of each patty. Send them to table on three dishes garnished with parsley and chopped beetroot.

**SARDINE SALADS.**—Ingredients: Sufficient salad for four dishes, four tins of sardines, six eggs, one pint of milk, a teaspoonful of mustard, some seasoning, a little roux, a gill of vinegar, a tablespoonful of anchovy sauce, a pinch of sugar, and four potatoes.

How to use them: Into a stewpan put the milk and some seasoning, add sufficient roux to make a thick sauce; let this get cold, then add to it the vinegar, mustard (mixed), anchovy sauce, and the oil from one tin of sardines; mix these ingredients well together, and keep very cold. Well wash and pick the salad, slightly chop it, place some on four dishes, press well together with the hands, pour some of the sauce over them, lay about a dozen sardines on each salad, sprinkle a little powdered white sugar over each salad, then ornament with the yolks of six hard-boiled eggs passed through a wire sieve, and the whites of the same chopped rather fine; finish with rings and diamonds of beetroot and boiled potatoes.

**MERINGUE PASTRY.**—Ingredients: Puff paste, six eggs, a pot of red-currant jelly, some apricot jam, a little angelica or pistachio-nuts, 1 lb powdered white sugar, and a glass of noyeau.

How to use them: Roll out a sheet of three-fold puff paste the eighth of an inch thick, lay it on a baking-tin, spread over it a little apricot jam mixed with the noyeau; then cover it with a sheet of paste a little thicker than the bottom layer, slightly mark it with the back of a knife in squares, bake in a moderate oven a light brown. Beat up the whites of six eggs to a stiff snow, then stir gently in with them 12 oz powdered white sugar, spread this mixture evenly over the top of the pastry, dust it with powdered white sugar, place it in a very cool oven to dry a light brown. When it is cooked take it from the oven, let it get cold, then with a sharp knife cut it into square pieces, ornament the top of each

piece with red-currant jelly forced through a paper pipe, and the angelica or blanched pistachio-nuts. Send to table on lace papers. This pastry must not be piled in a heap, or its beauty will be destroyed.

**CURACOA JELLY.**—Ingredients: 4 oz gelatine, 1 lb loaf sugar, six lemons, four eggs, two quarts of water, 4 oz crystallized fruits, a glass of curaçoa, and a few drops of cochineal.

How to use them: Soak the gelatine for one hour in the water, then add the sugar and the juice of the lemons; place on a slow fire, and stir until the gelatine is melted; then add the whites of the eggs beaten in half a gill of water, whisk in the jelly, and stir gently until boiling; let boil two minutes, take it from the fire, allow it to settle a few minutes, then pass it through a flannel jelly-bag, pouring it back a few times until quite clear. Stand the jelly in water to get nearly cold, then add to it the curaçoa. Take a little of the jelly and colour it with cochineal, pour it in the tops of two or three moulds, let it set, then pour in a little of the jelly; add some chopped crystallized fruit, then pour in the rest of the jelly; let get thoroughly set. When required for table, dip the moulds in warm water for a few seconds, wipe them with a cloth, and turn on glass or silver dishes.

**ORANGE JELLY.**—Ingredients: 4 oz gelatine, 12 oz loaf sugar, four lemons, four oranges, four eggs, three pints of water, and a few drops of cochineal.

How to use them: Soak the gelatine for one hour in the water, then add the sugar, the juice and yellow rind of the lemons; place on the fire and stir until the gelatine is dissolved, then add the whites of eggs beaten in a gill of water; continue stirring until it boils, let it settle a few minutes, and pass through a flannel jelly-bag; rub the rind of two oranges in a large piece of loaf sugar, scrape it with a knife, add it to the jelly, also the juice of the four oranges, mix together and strain through a piece of muslin; colour a little of the jelly with cochineal, pour it into the tops of three moulds, allow it to set, then pour in when nearly cold the rest of the jelly, allow them to set; turn out as directed in the foregoing recipe, garnish the jelly with slices of oranges.

**AMERICAN BLANCMANGE.**—Ingredients: One quart of milk, four eggs, 2 oz cornflower, 14 oz loaf sugar, twelve Brazil nuts, 1 oz gelatine, a glass of brandy, a gill of cream, and some preserved ginger.

How to use them: Take the shell off the nuts, pound them in a mortar with a glass of brandy and a gill of milk; let this stand one hour to draw the flavour. Into a stewpan put the milk and sugar, let it boil; beat up four eggs, and whisk the boiling milk into them, stir over the fire, add whilst stirring the cornflower (mixed in a gill of water, and the gelatine (which must have soaked for one hour in a little water), stir over the fire until boiling, then take it off and plunge the stewpan containing it in cold water and stir until nearly cold, then add to it the cream, and Brazil-nut liquor strained through muslin; pour the custard into moulds, and let set; when wanted, turn out as directed for the jellies; garnish with preserved ginger and a little syrup from the same.

**COMPOTE OF ORANGES.**—Ingredients: Twelve oranges, 2 lb loaf sugar, twelve sponge-cakes, one pint of water, 2 oz pistachio-nuts, and 1 oz dried cherries.

How to use them: Pare the yellow rind off four oranges, then cut it into very thin shreds, place them into a stewpan with a pint of water, place on a slow fire and let boil ten minutes; when they have boiled the length of time, drain off the water into another stewpan, add the sugar, let boil ten minutes, take off the scum as it rises; peel the oranges, and free them from the inner or white rind, quarter them, then place them in the boiling syrup, allow them to boil one minute; take the stewpan from the fire, and stand it in cold water to allow the syrup to cool quickly. If this precaution is not observed the syrup will have a bitter taste. Blanch the pistachio-nuts in boiling water for a few minutes, take off the skins, and slit the kernels in halves lengthwise, dry them in a cool oven for a few minutes. Cut the sponge-cakes in slices, place them on a baking-tin, place them in a very hot oven for a few minutes to become a golden brown, turning them over to have both sides the same colour; divide the oranges in syrup into three portions, put them into glass dishes, place the browned sponge-cakes round them; ornament the dish by making a ring of pistachio-nuts round the compote, inside that ring some of the shred orange-rind, then add the dried cherries in the centre. Do not dish the compotes until actually wanted.

**"TRUTH."**—The minds of the incoming generations are as free from the possession of positive error as of positive truth, and they have capacities that may be qualified to discriminate between them. Instil into them the love of truth, as the supreme good; teach them, as a matter of conscience and duty, never to rehearse what is believed not to be understood; lead them from antecedent to sequence, from cause to effect, from element to combinations, and minds will be reared which will discover truth, not because they were originally stronger or better minds, but because from their position it will be more easy to discern it.