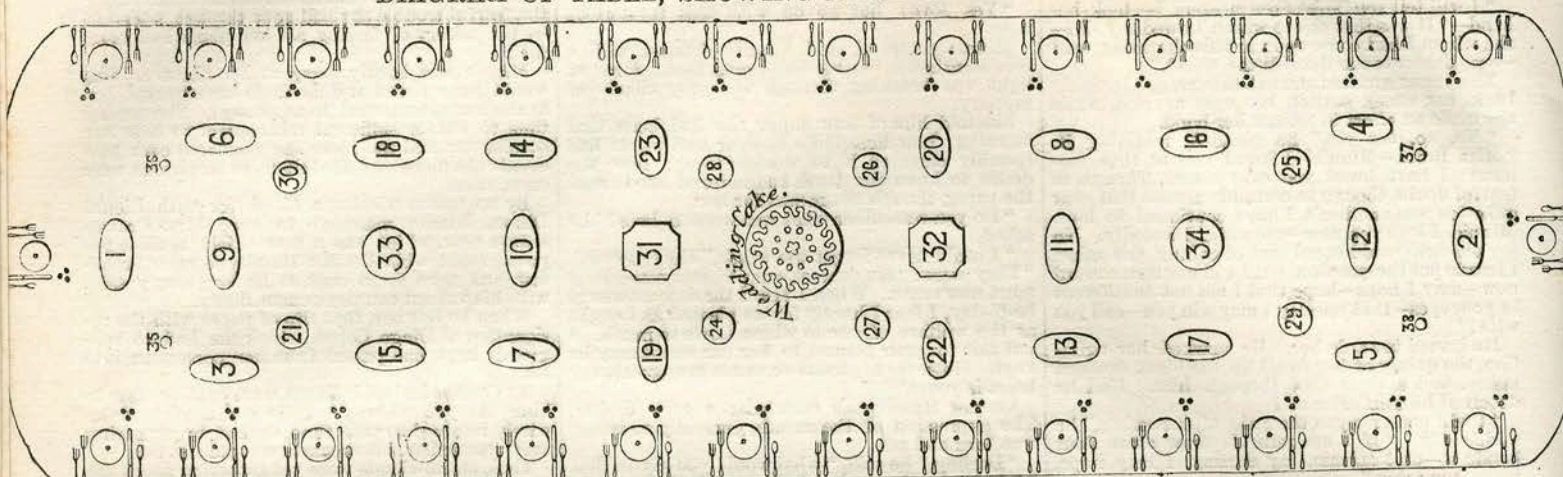


WEDDING-BREAKFAST FOR THIRTY PERSONS.

DIAGRAM OF TABLE, SHOWING ARRANGEMENT OF DISHES.



1. Mayonaise of Salmon.
2. Mayonaise of Salmon.
3. Galantine of Veal.
4. Galantine of Beef à la Moldave.
5. Ornamented Tongue.

6. Ham on Salad.
7. Ham on Salad.
8. Ham on Salad.
13. Bechamel of Fowl à la Reine.
14. Bechamel of Fowl à la Reine.

15. Prawns in Aspic.
16. Prawns in Aspic.
17. Financier Pie.
18. Financier Pie.
19. Lobster Salad.
20. Lobster Salad.

21. Lobster Salad.
22. American Salad.
23. American Salad.
24. Sandringham Jelly.
25. Fruit Jelly.
26. Vanilla Jelly.

27. Prussian Cream.
28. Royal Cream.
29. Flemish Pastry.
30. Swiss Tartlets.
31. Epergne of Flowers.
32. Epergne of Flowers.

33. Epergne of Fruit.
34. Epergne of Fruit.
35. Sherry in Decanter.
36. Claret in Decanter.
37. Sherry in Decanter.
38. Claret in Decanter.

Hot Gravy Soup. *Hot Lobster Patties.*
Mayonaise of Salmon à la Belle Vue.
Galantine of Veal. *Galantine of Beef à la Moldave.*
Ornamented Tongue. *Ham on Salad.*
Roast Fowls. *Bechamel Fowls à la Reine.*
Prawns in Aspic. *Financier Pie.*
Lobster Salad. *American Salad.*

Sandringham Jelly. *Fruit Jelly.* *Vanilla Jelly.*
Prussian Cream. *Royal Cream.*
Eclairs au Chocolat.
Flemish Pastry. *Swiss Tartlets.*

DESSERT.
Wedding-Cake. *Bananas.* *Grapes.* *Pineapple.*
Apricots. *Tangerine Oranges.*

WINES.
Champagne. *Sherry.* *Claret.* *Sparkling Moselle.*
Still Hock.

Soda Water. *Seltzer Water.*

GENERAL REMARKS ON THE TABLE.—Eighteen inches of sitting-room must be allowed for each person, also the following items for thirty persons:—

- | | |
|-----------------------|---|
| 30 Table-napkins. | 30 Table-forks. |
| 30 Dessert-spoons. | 30 Dessert-forks. |
| 30 Table-knives. | 30 Fish-forks. |
| 30 Dessert-knives. | 3 Knives and steel forks for small carvers. |
| 2 Pairs of carvers. | 30 Small glass plates for the wedding-cake. |
| 6 Salts. | 30 Hock-glasses. |
| 30 Champagne-glasses. | 60 Plates.* |
| 30 Wine-glasses. | |
| 30 Soup-plates. | |
| 20 Table-spoons. | |

Fifty small dinner rolls should be procured from the baker's.

When the guests are seated, serve the soup boiling hot. When that is served clear away the plates and serve the hot lobster patties; after that clear away the plates and serve the fish; after that clear away the dirty plates, and replace the plates that were used for the patties, and serve the guests from the general dishes on the table. After the meats and savouries are served, take off the dirty plates, and serve the sweets and dessert. When all are finished, clear off all the dirty plates and empty dishes, and remaining savouries and sweets; put on the cake-plates with desserts and spoons; also supply the bride with the cake-knife and saw. Let the bouquets used by the bridal party be placed in glass vases on the table. The attendance should be good to make the breakfast go off well. At least six servants would be needed to wait properly on thirty persons.

GRAVY SOUP.—Ingredients: 8 lb gravy beef, four onions, four carrots, a few allspice, some seasoning, one bay-leaf, a blade of mace, a little soy, a pinch of sugar, two glasses of sherry, and six quarts of water.

How to use them: Well wash and scrape the carrots, peel the onions, then cut both into thin slices; put them into a stock pot, add the beef cut into thin slices, add some seasoning, then place the stock pot on the stove and allow the meat to cook slowly for one hour and a half; add the water, let it boil, take off the scum as it rises, add a little cold water to make the secondary scum rise; when free from scum add the allspice, bay-leaf, mace, sugar, and a little soy; let the soup simmer four hours, then strain through

a fine cloth; add the sherry, let boil a few minutes, take off any remaining fat with a piece of kitchen paper laid lightly on the top, then serve.

LOBSTER PATTIES.—Ingredients: Puff-paste, one large lobster, one pint of stock broth, a tablespoonful of anchovy sauce, a little cayenne pepper, and a little roux.

How to use them: Cut out of a sheet of three-fold puff-paste a quarter of an inch thick, thirty round pieces about two inches in diameter, also thirty smaller pieces cut out of paste the sixth of an inch thick; put them on a baking-tin, wash over with egg, mark the patties with the same cutter as was used to cut the tops with, then bake them in a moderate oven; when the patties are cooked press in the centre with finger, and let them get nearly cold, then take out the inside with a fork. Into a stewpan put one pint of stock broth and some roux; let this boil into a thick sauce, add a little cayenne pepper, a tablespoonful of anchovy sauce, and the meat cut into small slices; allow the mixture to boil, then fill the patties just before wanted for table.

MAYONAISE OF SALMON À LA BELLE VUE.—Ingredients: 8 lb salmon, one quart of vinegar, one onion, one carrot, some seasoning, one pint of salad oil, four eggs, a little parsley, a little green tarragon, a little green chervil, half a pint of milk, and a little roux.

How to use them: Split the salmon in two pieces, lay them in a fish-kettle, add the carrot and onion cut in slices, some seasoning, one pint of vinegar, and a quart of boiling water; place on the fire, and let boil forty-five minutes; leave in the kettle to get cold. Into a basin put four yolks of eggs and a pinch of salt; work well with the whisk, add a little salad oil, and keep stirring; then add alternately a little oil and vinegar until the oil is all used. Into a stewpan put half a pint of milk, some seasoning, and a little roux; let it boil five minutes, allow it to get cold, then add it to the oil sauce; stir gently together, then add the parsley, tarragon, and chervil chopped very fine. Place each piece of salmon on a bed of lettuce, mask over with the sauce, garnish with beetroot, cucumber, and radishes; place a silver skewer in the centre of each, and serve.

GALANTINE OF VEAL.—Ingredients: 6 lb breast of veal, one tin of mushrooms, eight eggs, 3 lb sausage-meat, 1 lb lean bacon, some parsley, some seasoning, ½ lb breadcrumbs, and a little thyme.

How to use them: Take the bones out of the veal, prick it all over with a fork or fine-pointed knife; part the yolks from the whites of four eggs, and bake each separately until firmly set; chop the parsley very fine, add it to the sausage-meat, then add the breadcrumbs, four eggs, some seasoning, and a little finely-rubbed thyme; mix well together; sprinkle some seasoning over the veal, then spread the forcemeat over it; lay on the bacon and eggs cut into strips, strew the mushrooms over, then roll up the veal very tightly; place in a cloth, securely fasten the ends; place the roll into a stock-pot with the bones and a few pot-herbs, cover with water, and let boil three hours; when cooked take it out of the water, and press between two dishes or boards with a heavy weight upon them; when cold take off the cloth, trim the ends of the galantine, glaze the veal over the top, ornament with beetroot, flowers, and slices of lemon; place an apple-skewer in the centre, and the dish is ready for table.

GALANTINE OF BEEF À LA MOLDAVE.—Ingredients: 8 lb lean flank of beef salted, six eggs, some parsley, ½ lb breadcrumbs, a tin of preserved mushrooms, 1 lb sausage-meat, a little mixed spice, some seasoning, a little thyme and marjoram.

How to use them: Mix together the breadcrumbs, sausage-meat, a handful of chopped parsley, a little of each marjoram and thyme finely rubbed, some seasoning, the eggs, and a pinch of mixed spice. Slit the beef in a large, thin sheet, well season it with pepper, spread the forcemeat over it, strew the mushrooms over the forcemeat, then roll up the beef very tightly, tie it in a cloth, place in cold water, and boil gently five hours; when cooked, press and garnish as directed for galantine of veal.

ORNAMENTED TONGUE.—Procure a fine pickled ox-tongue, wash it in cold water, put it in a stock pot with sufficient cold water to cover it, place on the fire, and boil gently from four to five hours; when the tongue is sufficiently cooked—which may easily be ascertained by placing a fork in it, thus, if it enters freely the tongue is cooked—take it out of the liquor and plunge it into cold water, take off the skin, and set it in a good shape, secure with a fork or two on a board. Let it get thoroughly cold, then glaze it, ornament it with a little butter beaten up and passed through a paper tube; then garnish it with plenty of parsley, slices of lemon and beetroot; place a frill round the root, and a silver skewer in the blade of the tongue, and the dish is ready for table.

HAM ON SALAD.—Ingredients: 1½ lb ham, one basket small cress.

How to use them: Well wash the cress, place about half a punnet on each dish, then cover the cress with nicely-cut ham (about ½ lb is sufficient to make a good dish), garnish with parsley, slices of cucumber, and radishes.

ROAST FOWLS.—Ingredients: Four fowls, a little butter.

How to use them: Prick the breasts of the fowls all over with a needle or sharp fork, rub a little butter over them; bake them about forty minutes in a warm oven. When cooked let get cold, then cut into joints, dish them in a pile on a silver dish (one fowl on a dish is sufficient), garnish with salad, cucumber, beetroot, and a vegetable flower on a silver skewer.

BECHEMEL FOWLS À LA REINE.—Ingredients: Two large fowls, one quart of milk, some roux, one onion, one carrot, a blade of mace, some seasoning, 1 oz gelatine, 1 oz pistachio-nuts, one tin of preserved mushrooms, and some salad.

How to use them: Cut up half the carrot and onion, place them in a stewpan large enough to hold the fowls; well prick the breasts with a needle, then cover with boiling water; add a pinch of salt and the juice of half a lemon; let the fowls boil steadily forty minutes. Cut up the other halves of carrot and onion, place them in a stewpan with a blade of mace, some seasoning, and one quart of milk; let boil gently half an hour, then add some roux; let boil a few minutes (add more roux if the sauce is not thick enough), strain the sauce through a muslin or tammy cloth; dissolve 1 oz gelatine or isinglass in a little cold water for half an hour; after standing to soak melt it over the fire, and then pour it into the sauce. Take up the fowls when cooked, allow them to get cold; when cold cut into joints, dip each joint into the sauce, place the joints in a very cold place to set; give another coat of sauce, then place on each joint a pickled mushroom, a few shreds of blanched pistachio-nuts worked round the mushroom in the form of a wreath. Well wash and pick some salad, make a heap in the centre of two dishes, then lay on the joints. Garnish with slices of beetroot and cucumber.

[Continued on Page 300, No. 939.]

* Thirty of which must be washed again after being used for fish, also the dessert-spoons after being used for the soup.

5th Row: Three trebles under two chain, three chain, one double into first of three chain, * five chain, one double into third of five chain, repeat from * once more, five chain, one double into last of three chain, three chain. Repeat from the beginning of the row.

6th Row: One double into last of three chain, four chain, one double into first of next three chain, * five chain, one double into third of next five chain, repeat from * twice more, five chain. Repeat from the beginning of the row.

On another length of braid work:—

1st Row: One treble into a picot, four chain, four trebles under the treble, pass over one picot, and repeat from the beginning of the row.

2nd Row: One double into the last of four chain of last row, five chain. Repeat from the beginning of the row.

3rd Row: One treble separated by one chain into each alternate stitch of last row.

The two lengths are joined together, as shown in the illustration, by a needle and cotton.

No. 16.—See No. 8.

No. 17.—TRIMMING: FANCY GIMP AND CROCHET.

For the edge:—

1st Row: One double into a picot of gimp, three chain. Repeat from the beginning of the row.

2nd Row: One treble into second of three chain, three chain. Repeat from the beginning of the row.

3rd and 4th Rows: Like second row.

5th Row: One treble into each of three chain, seven chain, pass over five stitches. Repeat from the beginning of the row.

6th Row: One treble into fourth of seven chain, three chain, one treble into the same stitch, five chain. Repeat from the beginning of the row.

7th Row: Three trebles, each separated by two chain into the second of three chain of last row, two chain, one double into centre of five chain, two chain. Repeat from the beginning of the row.

For the heading: One double separated by three chain into each picot of the other side of gimp.

No. 18.—See No. 14.

WEDDING-BREAKFAST FOR THIRTY PERSONS.

(Continued from page 286.)

PRAWNS IN ASPIC.—Ingredients: Two tins of prawns, one quart of stock broth, one onion, one carrot, some seasoning, a small bunch of mixed sweet herbs, 2 oz gelatine, four eggs, a gill of white wine vinegar.

How to use them: Cut up the carrot and onions into slices, place them in a stewpan with some seasoning, a small bunch of mixed sweet herbs, a quart of good stock broth, one pint of water, 2 oz gelatine. Place the stewpan on the stove, stir occasionally until the gelatine dissolves, then whisk in a little water, the whites of four eggs, add it to the other ingredients, stir gently until boiling, allow it to settle a few minutes, then pass through a fine cloth or flannel bag until quite clear; when it has all run through add the vinegar. Pour a little of the clear aspic into the tops of two moulds, place them in a pan of cold water, or better still some ice; when the aspic at the top sets, place in some prawns and a little chopped parsley; add a little more aspic, allow that to set, then add more prawns and so allow the moulds to become full. When the aspics are wanted dip the moulds for a few seconds in warm water, wipe the moulds with a cloth, and turn out in silver or glass dishes; garnish with endive and beetroot.

FINANCIER PIE.—Ingredients: 2 lb flour, $\frac{3}{4}$ lb butter, three eggs, 1 lb lean bacon, 2 lb veal, one fowl, one tin of mushrooms, one bottle of preserved cockcombs, 1 oz gelatine, one pint of stock broth, and some seasoning.

How to use them: Rub the butter in the flour, make a bay in the centre, add one egg, a pinch of salt, and sufficient cold water to mix into a smooth, compact dough. Cut up the veal, bacon, and the meat of the fowl into half-inch squares, add the mushrooms and cockcombs, mix well together, add plenty of seasoning. Well butter two small French pie-tins, line them with paste one-third of an inch thick, fill them with the meat, egg round the rims, cover the tips with paste, egg over, and ornament the tops with leaves and flowers of paste; bake one hour and a half in a moderate oven. When baked allow them to get nearly cold, then fill them with one pint of stock broth and 1 oz gelatine boiled together; let them get quite cold, turn out of the tins, place them on silver dishes, ornament with parsley, slices of lemon, and beetroot.

LOBSTER SALADS.—Ingredients: Sufficient salad for three good-sized dishes, three hen lobsters, one cucumber, one beetroot, one pint of vinegar, half a pint of salad oil, five hard-boiled eggs.

How to use them: Well wash and pick the salad, let it drain in a cloth for about ten minutes, then cut it up rather finely; turn out the meat of the

lobster, place all the small pieces amongst the salad. Pass the yolks through a fine sieve, then lay some on the tops of each salad; chop the whites with a knife, arrange them round the salad in some design, ornament with beetroot and cucumber cut in thin slices, place on the best pieces of lobster, also, if there is any coral in the lobsters, pass that through a wire sieve, and decorate the salad by placing it on the whites of eggs; it gives a good appearance to the dish. Mix together one egg, a tablespoonful of mustard, and a little salad oil; stir well with a whisk, gradually adding oil and vinegar alternately until all is used; pour this sauce round the salad.

AMERICAN SALADS.—Ingredients: Sufficient salad for two dishes, one beetroot, four apples, a tin of sardines, half a pint of salad oil, half a pint of vinegar, three eggs, half a pint of cream, a pinch of mustard, and some seasoning.

How to use them: Well wash and pick the salad, let it drain a few minutes; cut the salad very fine, place a heap in two dishes, make a hollow in each heap; break three eggs into a basin, add a pinch of mustard and a pinch of salt, whisk well together, add a little oil and the same of vinegar alternately until all is used up, then stir in the cream. Pour the sauce over the salad, cut the apples in very thin slices, lay them round the border of each heap, garnish with beetroot. Take the boned sardines, slit them in halves lengthways, take each half and fold them in strips of lettuce-leaves; leave the end open to show the sardines, then stand them up in the centre of the salad.

SANDRINGHAM JELLY.—Ingredients: 7 oz Nelson's opaque gelatine, twelve lemons, $\frac{1}{2}$ lb sugar, two quarts and a pint of water, the whites of six eggs, a piece of cinnamon.

How to use them: Soak the gelatine in the water for one hour, then add the juice of the lemons; the sugar and the whites of eggs whisked up in a little cold water; stir altogether gently over the fire until boiling; let it settle a few minutes, then pass through a flannel jelly bag, pouring it back a few times until quite clear. Take one-third of the clear jelly, add to it one glass of brandy, 1 oz boiled rice, and 1 oz blanched pistachio-nuts chopped finely, stand the pan in ice-water and allow the jelly to nearly set, occasionally stirring with a spoon; then pour it into a high mould, allow the jelly to set; when required for table, dip the mould into warm water for a few seconds, wipe the mould with a cloth, and turn the jelly out on a glass or silver dish; ornament with some flowers.

FRUIT JELLY.—Take one-third of the plain jelly, add to it half a glass of noneyau, allow it to nearly set, then place in a little of each fruit that is in season; fill the mould, let set, and turn out in the manner described for Sandringham jelly.

VANILLA JELLY.—Take one-third of the plain jelly, add to it a few drops of essence of vanilla, let it nearly set, colour a little of it pink, pour that in the top of the mould, allow it to set, then pour in the remainder of the jelly; turn out in the same manner as described in the foregoing.

PRUSSIAN CREAM.—Ingredients: Half a pint of cream, one lemon, four eggs, a glass of maraschino, 2 oz dried cherries, 1 oz pistachio-nuts, and a little clear jelly and 1 oz isinglass.

How to use them: Whisk up the cream quite stiff, add a little powdered white sugar and the juice of a lemon; well whisk up four eggs to a stiff froth, add to them a glass of maraschino, then whisk them in with the cream; stir in the isinglass, dissolved in a little boiling water. Stand a jelly-mould in ice-water, run a little melted jelly round, sprinkle the chopped blanched pistachio-nut round it, also the dried cherries cut in halves; when set, pour in the cream, allow it to set, and turn out in the same manner as directed for jellies.

ROYAL CREAM.—Ingredients: Half a pint of cream, one glass of curaçao, one glass of brandy, half a pint of milk, two eggs, 5 oz powdered white sugar, 1 oz isinglass, 4 oz Jordan almonds, and a little clear jelly.

How to use them: Boil half a pint of milk and the sugar together, whisk two eggs in a little milk, then stir them in the boiling milk over the fire; stir into a good custard, let get cold; whisk up the cream quite stiff, add the cold custard, the brandy, and the curaçao; blanch the almonds, then split them in halves; run a little clear jelly round the mould, stick the almonds round the jelly; add the isinglass dissolved in a little boiling water, mix gently in the cream, then fill the mould; allow it to set, then turn out as directed for the previous recipe.

ECLAIRS AU CHOCOLAT.—Ingredients: Half a pint of milk, 4 oz butter, five eggs, 5 oz flour, half a pint of cream, 6 oz powdered white sugar, a little essence of lemon, 3 oz chocolate.

How to use them: Put the milk and butter into a stewpan, add a pinch of sugar, place on the fire, and let boil; when boiling stir in the flour, mix gently with a wooden spoon, then add the eggs one at a time; well mix, lay out the mixture with a biscuit forcing-bag in strips three inches long and three-quarters of an inch wide, bake them in a moderate oven; when cooked slit them down the side with a sharp knife, fill them with whipped cream sweetened with powdered white sugar, and flavoured with essence of lemon; dissolve the chocolate in half a

gill of water, add sufficient white sugar to make it the consistence of thick cream, let boil, then dip the tops of the eclairs in; ornament with shreds of almonds; dish on lace papers in a pyramid.

FLEMISH PASTRY.—Roll out a sheet of puff-paste a quarter of an inch thick, then spread it with the following mixture: mix in a basin 3 oz ground almonds, 3 oz powdered white sugar, 3 oz powdered sponge-cake, three eggs, a little essence of vanilla; after spreading, dust the top with a little fine sugar; bake in a moderate oven; when cooked, cut into strips three inches long and one inch wide; ornament each piece with a little red currant jelly and greengage jam. Dish in the form of a pyramid on lace paper.

SWISS TARTLETS.—Roll out a piece of puff-paste a quarter of an inch thick, cut out thirty round pieces two inches in diameter, place them in tartlet-pans, fill with the following mixture: 3 oz butter, 2 oz powdered white sugar, four eggs, 2 oz honey, 4 oz stale sponge-cake powdered, a little essence of lemon, and half a glass of brandy; mix well together; bake the tartlets in a moderate oven until cooked. Let get cold, then spread the top with the following: put 4 oz icing-sugar in a basin, add a drop of essence of vanilla, and a little water to make it the consistence of very thick cream; after icing the tartlets, dip them in chopped almonds and pistachio-nuts chopped fine. Dish on a lace paper in the form of a pyramid.

EPERGNES OF FRUIT.—Dish the fruits on fern-leaves in the form of pyramids allowing the grapes to hang down.

WINES.—See that the champagne wires are cut before sending to table; also fill the decanters with sherry and claret. Draw some of the corks from the moselle and hock, and have syphons of soda and seltzer water on a side-table.

MINNIE BRANT.

BY THE AUTHOR OF "THE SECRET OF HER LIFE," ETC.

CHAPTER LV.

THE ATTACK.

"It would be wiser, Min, to do as Mr. Haseltyn says," remarked Amos Brant; "you and Mrs. Craven go."

"Mrs. Craven, yes—I advise that, father. But I shall remain."

"And so will Mrs. Craven," put in that lady. "The fortunes of the family shall be my fortunes, good or bad. But while we argue we forget Captain Forster's desire that there should be no delay in his daughter's departure. Can I help you prepare?" she added, addressing Rosalind.

"I thank you, no," she answered; her father's letter had completely unstrung her nerves. "I shall not be many minutes."

"You hardly seem capable of the journey," said Minnie.

"I shall be better when I start—better every yard that takes me farther from those fearful men, who I am sure would murder me at once! Ah! I know them, remember!"

"But your escort—is it sufficient?" put in Amos Brant.

"I would offer my services willingly," said Lionel, at the same time casting a significant glance at her. "Only, if this place be 'stuck up,' every hand will be needed to defend it."

"Remain by all means," answered Rosalind. "I would not hear of your leaving. My escort is quite large enough, for Henry Rawlinson will go with me. Tell those papa sent I shall not be long," she added, as she entered the house.

She was not. As she came down the stairs she found Lionel Dillon waiting her at the foot. Her first thought was that he intended to expostulate with her for going, and she said, almost entreatingly:

"You see, I must leave. I dare not remain."

"Yes," he replied; "and so far as our plan is concerned, it is better you should be in Adelaide. I'll find a means of communicating with you, and those anonymous letters of which I spoke had better come from there."

"Yes, I will see to it; only I fear——"

"What?"

"There is no parting them now."

"I am not so certain of that if this place be really 'stuck up,'" he answered, and as he turned to lead the way to the parlour she failed to see the cold smile that appeared for a second on his face.

Ten minutes later Rosalind departed with her three attendants. Not one of those who watched her ride down the road regretted that she had gone, while one or two rejoiced.

That same night, when the station had been well secured and most had retired to rest, a faint light gleamed still in the men's room. It came from the fire over which two men were yet seated. One was the stockman, Dick Marchant, the other the detective, who had arrived late that evening from Illonga.

"Well, Dick," he had remarked, when the others retiring left them alone, "you haven't pocketed your fifty yet?"

"No. If the man's here I haven't seen him," was the reply; "and you?"

"Have discovered that he was at Illonga for