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## ROAST CHICKEN WITH OYSTER FORCEMEAT.

Procure a nice plump chicken weighing from three to four pounds, singe, draw, and wash it in cold water, wipe it dry with a towel, cut off the feet from the first joint of the leg, make an incision just under the thigh and put the legs inside the chicken. Detach the skin as much as possible from the breast, and put a layer of oyster forcemeat over the breast under the loosened skin; fill the body with the same forcemeat. Sew the chicken up, truss it nicely, rub over it one even tablespoonful salt, spread over it one even tablespoonful butter, and lay a few thin slices of larding pork over the breast; place the chicken in a roasting pan in a medium hot oven; roast until it has obtained a fine brown color all over, turning and basting frequently; then add half cupful broth previously prepared from the giblets, continue to roast and baste till done. Shortly before serving, lay the chicken on a hot dish, take out the threads and skewer, remove the fat from the gravy, mix half tablespoonful cornstarch with one gill of cold water, add it to the gravy, stir and cook three minutes, add sufficient broth from the giblets to make a creamy sauce, broil three minutes, then strain and serve.

## CHICKEN TIMBALES.

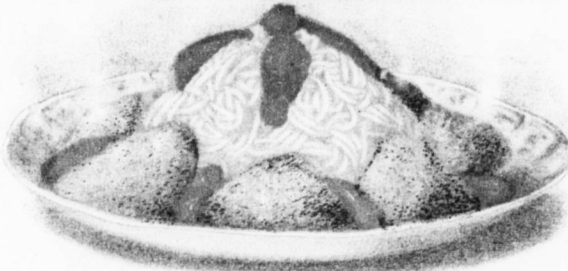
Rub the fine-chopped breast of a good-sized chicken through a sieve, then weigh it; there should be half a pound; put the meat in a bowl, add five ounces butter in small portions, stirring continually with a wooden potato masher; when this is well mixed add, by degrees, the whites of four eggs, season with one teaspoonful salt, a pinch of cayenne pepper and nutmeg. Place the forcemeat for one hour on ice, then add one pint of whipped cream. Butter eight or ten timbale molds and decorate them with truffles, fill in the forcemeat, place the molds in a pan with a little water, cover with buttered paper and place them in the bottom of a medium hot oven, bake till firm to the touch.

## VEAL OYSTERS WITH BRUSSELS SPROUTS.

Cut from slices of veal small round pieces, in the shape of an oyster, season with pepper and salt, dip the meat first in flour, then in beaten egg, and last in bread crumbs. Fry them in deep fat to a fine golden color. Place one quart of Brussels sprouts in a saucepan, cover with boiling water, add one tablespoonful salt and cook till tender, taking care not to overcook them, drain, add one tablespoonful butter, toss them for a few minutes over the fire, dress the sprouts on a hot dish and place the veal in a circle around it. A tomato sauce may be served with this dish or it may be served without a sauce.

### FILLET OF SHAD À LA ROMAINE.

Procure a fine fresh shad, weighing about four pounds, split it down the entire back, cut in half, remove all the bones, cut the meat into six square pieces; cut each piece bias through the center to make twelve pieces, trim the corners nicely, season with one tablespoonful seasoning salt evenly distributed over both

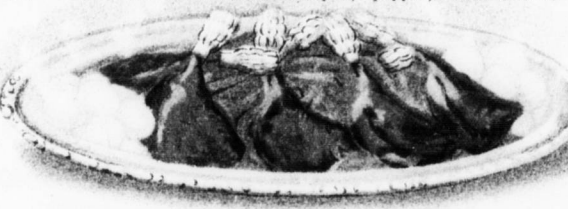


FILLET OF SHAD À LA ROMAINE.

sides of the fish, sprinkle over the juice of one lemon, lay the fish in a bowl with one-quarter bunch of fresh parsley and a sprig of thyme; cover and let stand thirty minutes, then remove, wipe the fillets dry and dust lightly with flour. Beat up two eggs in a soup plate, take each fillet separately on a larding needle, dip first in the egg, then roll in freshly-grated bread crumbs. When all are prepared in this way, place a frying pan over the fire with one tablespoonful lard, one tablespoonful butter; when hot, put in as many shad pieces as will conveniently go in the pan, and fry light brown on both sides, or fry in deep fat. In the meantime, break half pound spaghetti into pieces, put it in a saucepan over the fire, cover with boiling water, add half tablespoonful salt and boil till tender. Place a saucepan with one tablespoonful butter or olive oil over the fire, add one tablespoonful fine-chopped onion, half clove of bruised garlic, cook five minutes without browning, then add one tablespoonful flour, stir and cook two minutes; add half cupful fine-chopped mushrooms and one can of tomatoes, one teaspoonful salt, one even teaspoonful pepper, one tablespoonful sugar; cook twenty minutes; rub the tomatoes through a sieve, drain the spaghetti on a sieve, put into a clean saucepan, add the tomatoes, set for a few minutes over the fire, then arrange the spaghetti on a warm dish, high in the center, lay the shad fillets around it and serve. If mushrooms are not at hand they may be omitted.

### LAMB CHOPS, MODERN STYLE.

Broil eight lamb chops. Mix two ounces butter with one teaspoonful salt and half teaspoonful pepper, spread a little of this seasoning butter over both sides of chops and trim them with paper frills. Free one quart of tender string beans from strings and cut them slantingly in slices. Place the beans in a saucepan,



LAMB CHOPS MODERN STYLE.

cover with boiling water, add one-eighth teaspoonful baking soda and cook till nearly done, drain and cool the beans in cold water, drain again. Melt two ounces butter in a saucepan, add one tablespoonful fine-chopped parsley and half teaspoonful salt, put in beans, toss them for a few minutes over the fire, and set the saucepan in a warm place. When ready to serve, place the beans in a long row in the center of an oval-shaped dish as high as possible, dress the chops on each side of the beans.

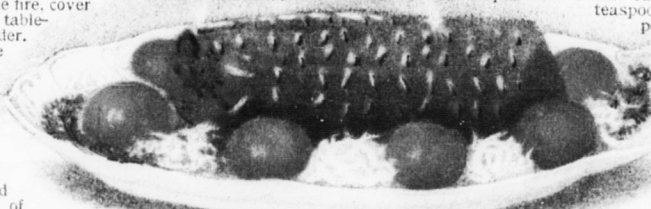
### FILLET OF BEEF À LA PRINCESS.

Take four pounds of fillet of beef, remove the skin which covers the top, and lard it closely with strips of larding pork, season with one even tablespoonful salt, one even teaspoonful pepper. Lay in the bottom of a roasting pan a little larger than the meat three slices of larding pork, one onion cut into slices, four slices of carrot and a few parsley roots; lay the fillet on top of



CHICKEN FILLET SUPREME.

this, place the pan in a hot oven and roast forty minutes. When done, transfer the meat to a hot dish, place six stuffed baked tomatoes around the meat and shaved horseradish between the tomatoes, and serve with the following sauce: Put in a saucepan one tablespoonful butter, one tablespoonful fine-chopped onion, one tablespoonful fine minced ham, one bay leaf, one clove, half blade of mace, a small sprig of thyme, two parsley roots; place over the fire, stir for ten minutes, add one tablespoonful flour, cook for two minutes, add one and a half cupfuls chicken or veal broth, half teaspoonful beef extract, two tablespoonfuls chopped mushrooms, half cupful



FILLET OF BEEF À LA PRINCESS.

sherry wine, and the gravy from the fillet, boil ten minutes, season with half an even teaspoonful pepper, then strain, pour a little sauce over the meat and serve the rest in a sauce bowl with the meat.

### CHICKEN FILLET SUPREME.

Remove the breast from one large chicken, pass the meat through a meat machine and press it through a sieve, then weigh it—there should be a half pound; put the meat in a large bowl, add in small pieces five ounces butter while stirring constantly with a wooden potato masher, then add the whites of four eggs, one at a time; season with one teaspoonful salt, a pinch of nutmeg and cayenne pepper; when this is well

over the fillet on the widest end, crescent-like; place the fillets in a buttered pan, sprinkle over a little salt, pour over some clarified butter, cover with a buttered paper. A half hour before serving, place the border form in a pan with a little water and set the pan in the bottom of a moderate hot oven and bake till firm to the touch. Ten minutes before serving, place the fillets in the oven and bake till just about done. Care should be taken not to overcook them, as that would spoil them.

### CALF'S TONGUE À LA SOUBISSE.

Boil three fresh calves' tongues in salted water with one onion, some parsley tied into a bunch with one bay leaf, three cloves, two sprigs of thyme, and six whole peppers; cook until the tongues are tender. In the meantime, place six medium-sized white peeled onions with boiling water over the fire, cook ten minutes, drain and chop them very fine; return the onions to the fire with one tablespoonful butter, stir and cook five minutes, add one heaping tablespoonful flour, stir a few minutes, add one and a half cupfuls milk, season with a small teaspoonful salt and a little white pepper, stir and cook till thick and smooth; rub the sauce through a medium-sized sieve into another saucepan; mix the yolks of two eggs with two tablespoonfuls cream, add it to the sauce, stir for a few minutes and set aside. Peel six white onions of even size, scoop them out with a vegetable cutter, place them in boiling water over the fire, cook till nearly done, drain and put some stale soft bread (without the rind) in a towel, add a little flour, fold the towel together and rub the bread fine, then sift it, put half a pint of these crumbs in a bowl, add one tablespoonful fine-chopped parsley and one cupful grated Swiss cheese, mix altogether. When the tongues are done, free them from skin and cut each one lengthwise in two, cut six thin slices of bread the same size as the tongue, brush over a little melted butter and brown it slightly in the oven, lay the bread in a shallow pan, lay half a tongue on each piece, cover the tongue with the white sauce previously made, sprinkle over some of the prepared crumbs and place for a few minutes in a hot oven. Fill the onions with the same white sauce, sprinkle over a few crumbs and place for ten minutes in the oven, or the



CALF'S TONGUE À LA SOUBISSE.

onions may be stuffed with forcemeat. Fasten a small round piece of bread one and a half inches high with white of egg and flour in center of a round dish. Cut a tomato in six parts without separating the parts at the bottom, bend the pieces apart a little and fasten the tomato with toothpicks on top of the bread, fill the tomato with sprigs of parsley, lay the tongue in a circle around it and place one of the onions between each two pieces of tongue and serve.