BOOK V

CHAFING-DISH RECIPES
CARVING
BEVERAGES
MIXING AND SERVING DRINKS
TOASTS
INDEX



June Tea Punch



Vegetarian Coffee



Individual Breakfast Service

Consolidated Library of Modern Cooking and Household Recipes

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A LIST OF CONTRIBUTORS WHICH INCLUDES MANY OF THE FAMOUS CHEFS AND COOKING EXPERTS OF THE UNITED STATES

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CHAFING-DISH RECIPES

Poached Eggs with Anchovy or Caviare

Poached eggs are prepared in the regular way, and will be found very adaptable to the chafing-dish. Serve on toast. The toast may first be spread with anchovy or caviare, making the dish more of a delicacy.

Deerfoot Farm Sausages and Bacon

Put brazier on; when the metal shows a blue heat, put in the sausages and bacon. When done on one side turn to the other. These form a very good and substantial combination with scrambled eggs. Remove part of the fat and add the eggs, no butter being necessary. Bacon and sausages folded into an omelet is another means for serving them.

Preparation

For nearly all chafing-dish recipes it must be taken into account that at most two chafing-dishes are used; therefore, to facilitate matters, all preparations possible must be made in advance. Any meats, fish, etc., that have to be prepared before to have ready for the final

chafing-dish composition, boil during the day, and have them cold, ready for heating and for final use. For meat, etc., that is desired to brown quickly, remove the under water-pan.

Veal Kidney Sauté

Take a veal kidney, remove tissue, etc., split. Marinade in olive-oil; skewer through the kidney cross-ways, with steel skewers procured for that purpose. Have a tablespoonful of butter very hot in the brazier. Put in kidney, and brown. Have a tablespoonful of minced onion; add to the kidney; brown in the butter; it gives a light delicate flavor to the kidneys. Cover, and cook for ten minutes. Put on platter. Let butter get a rich brown, and pour over the kidneys. Serve on toast.

Venetian Eggs

Slice 1 small onion, fry in butter in the chafing-dish; add 1 can tomatoes; season with 1 teaspoonful each of salt, pepper, and 1 tablespoonful butter. Cook for ten minutes.

Break 6 eggs into a dish and drop into chafing-dish. Take large fork and instead of stirring raise the contents repeatedly from the bottom up, so as not to break the yolks.

Just before serving, add 2 tablespoonfuls of grated or Parmesan cheese. Serve on hot crackers or toast.

Tripe à la Créole

Prepare tripe as for calf's brains, only boil until tender. Cut up into small pieces. Prepare Créole method, as for omelet à la Créole. To the mixture add the tripe, using 1 cupful of tomatoes instead of 1 tomato, and 1 teaspoonful of beef extract.

Tripe à la Poulette

Prepare tripe, then proceed as for creamed chicken; adding to either the chicken or the tripe a dozen small button mushrooms. Will be found a palatable addition.

Sweetbread Sauté

Prepare sweetbreads. Put 1 tablespoonful butter into chafing-dish; let it get brown color. Dip the sweetbread into beaten egg, then bread crumbs, and brown in hot butter; when brown, cover, and simmer for ten minutes. Serve with slice of lemon and chopped parsley.

Clams à la Newburg

Prepare as for Oysters à la Newburg.

Calf's Brain with Scrambled Egg

Blanch calf's brain, by first washing in ice water; then put into boiling water to which have been added a few whole peppers, ½ bay leaf, 1 spoonful of vinegar. Boil for five minutes; re-

move; set on ice to cool, remove tissue, and beat up, forming a creamy batter.

Put in the chafing-dish 2 tablespoonfuls of butter; heat. Beat up 4 eggs, add ½ cupful of brains. When butter is hot add 2 tablespoonfuls of cream to the egg mixture, and scramble 6 eggs.

Sweetbreads à la Crème

Procure 2 large firm sweetbreads; soak in cold water for two hours, keeping the water cold by changing several times. Then put in chafing-dish, cover with cold water, bring to a boil; boil ten minutes. Remove and again put in cold water; dry, and remove all fibre and tissue. Cut into dice, and proceed as for creamed cicken.

Crab-Meat with Green Peppers

Have ready flaked crab-meat; be sure that it is well cleared of cellular tissue. Put into chafing-dish 1 tablespoonful of butter; heat and put in the crab-meat. Season with salt, pepper, paprika; slice in thin rings of sweet green pepper; cover, and allow to simmer for a few minutes. Add ½ pint or cupful of rich cream. Cook for ten minutes, and serve on toast.

Little Pigs in Blankets

Season a few large oysters with salt and pepper. Wrap each in thin slice of best bacon and

fasten with wooden toothpick. Have chafing-dish very hot, and cook pigs just enough to crisp bacon. Serve on toast or platter, garnishing with parsley.

Oyster Rarebit

Clean and remove the hard muscle from ½ pint oysters; put 1 tablespoonful butter and ½ pound cheese into the chafing-dish; mix 1 saltspoonful each of salt, mustard, and a dash of cayenne pepper. While this mixture is melting, beat 2 eggs, and add to the oyster liquor. Mix this gradually with the melted cheese, then add the oysters, and serve at once on hot toast.

Lobster à la Newburg

Take pint measure of diced boiled lobster, put into brazier or chafing-dish. Add seasoning of salt, 1 teaspoonful; cayenne pepper, a dash; 2 tablespoonfuls butter, or the same of minced truffles. Stir together; add wineglassful of madeira, or sherry wine; stir, and cook eight minutes. To 2 well-beaten yolks add ½ cupful of cream; add to the lobster meat, stirring all well together, but do not let it boil. Serve on toast with little French finger rolls.

Oysters à la Newburg

Put into the chafing-dish 1 quart strained oysters; simmer for a few minutes until the

edges curl up. Season with cayenne, 1 salt-spoonful salt, and a little celery salt. Add the sherry or madeira, and proceed as for lobster à la Newburg.

Broiled Oysters

Take large oysters; dry on napkin; dip in olive-oil; then in bread crumbs. Put 1 table-spoonful of butter into chafing-dish. Have very hot, and put in the oysters; fry a golden brown; serve with slice of lemon, and decorate with parsley. Serve on toast.

Creamed Codfish

Flake cold boiled codfish, or soak for six hours salted or prepared codfish. Put 1 table-spoonful of butter into a chafing-dish; when hot stir in 1 tablespoonful of flour. Stir to a paste; add gradually ½ cupful of milk and 1 cupful of cream. Bring to a boil; then add the cod or other cold fish. If salt fish is used, omit salt in the seasoning; use pepper and paprika. serve on toast.

Creamed Lobster

Is prepared in the same way as creamed chicken, omitting celery and green pepper, which are usually treated as two distinct methods of serving chicken. This is a very pleasing dish, and is not so rich as lobster à la Newburg.

Terrapin

Mince or dice 1 terrapin. Season with salt, pepper, cayenne. Put into chafing-dish 3 tablespoonfuls butter; when hot, add the minced terrapin; cover with 1 cupful of the stock from the boiling of the terrapin. Bring to a boil; add 1 minced truffle, a few minced mushrooms. Stir all together; reduce the stock about two-thirds; add 1 wineglassful of sherry or madeira. Dissolve 1 teaspoonful of arrowroot in 1 cupful rich cream; season with nutmeg, and pour over the terrapin; bring to a boil. Serve in individual copper saucepan, with French finger bowls or in deep plate.

Omelet

Beat separately 4 eggs. Season yolks with salt, pepper, cayenne; add 2 tablespoonfuls of milk or cream; add whites. Have lump of butter size of walnut in the chafing-dish. Let it get a light brown; pour in the eggs; as soon as eggs begin to set at bottom, run knife along the edge (an artist's palette knife will be found to be useful on all such occasions). If it does not adhere to the bottom, and there is sufficient butter there to keep it from doing so, cover so that the omelet will cook through. When cooked, fold over and slip out on palette, or serve right in the chafing-dish.

French Omelet

Into a bowl put 4 eggs, season with salt. Into chafing-dish put 1 tablespoonful of butter; when heated, pour into chafing-dish the well-beaten eggs. Take spoon or fork and draw from the edge of the dish to the centre, which will give the layer-like composition noticed in French omelets. Instead of folding in half, fold each edge to the centre; then fold again, or begin at the edge and roll up, making first fold about an inch and a half. Have parsley garniture for plain omelet, or mince parsley and sprinkle the omelet before folding.

Spanish Omelet

Put butter in chafing-dish. Have ready 1 tablespoonful each of chopped onions, green pepper, mushrooms, pickles, and 1 tomato, or ½ cupful canned tomatoes. Season with salt, pepper, paprika, ½ teaspoonful "kitchen bouquet," and ½ teaspoonful beef extract, or add 1 tablespoonful of cooked minced ham or bacon. Stir all together; allow to steam while preparing the omelet, stirring occasionally to see that it does not burn. Prepare omelet as in previous recipe. When all is ready remove the mixture from the chafing-dish into covered vegetable dish. Put 1 tablespoonful of butter into the chafing-dish; cook the omelet; before

folding over add the filling; fold over, and serve.

Cheese Omelet

Sprinkle omelet with grated Parmesan cheese and fold over.

Nut Omelets

Have whatever filling desired ready. If nuts are used, stew them first in a little water; add 2 tablespoonfuls of cream, season with salt, and use for filling.

Sweet Omelets

Spread omelet with jam, jelly, honey, or crushed fresh fruit or berries; adding to these omelets, in place of pepper or other additions, sugar.

Rum Omelet

Prepare French omelet without parsley; roll together before removing from the chafing-dish; pour over a wineglassful of Jamaica rum. Sprinkle omelet plentifully with powdered sugar. Take a long-handled mixing-spoon, fill with rum, and set fire to it. By dipping it into the remaining liquor the whole will become ignited. Baste the omelet as long as the rum burns. Keep the omelet well covered with powdered sugar.

Scrambled Eggs

Put in the brazier 2 tablespoonfuls of butter. Beat in a bowl 6 eggs; season with salt and pepper (white and cayenne). For each egg allow 1 tablespoonful of milk, or milk and cream mixed; have all stirred well together. As soon as butter begins to turn a light brown, introduce the eggs; stir in one direction with large silver soup spoon as soon as the eggs begin to set. A combination of ham may be added by having minced ham ready and adding it first to the butter and cooking it a few minutes, then pouring over the eggs. Serve on toast.

Welsh Rarebit

The recipe given for Welsh rarebit, to be found under heading of " Cheese Dishes," will be found to be adaptable to a chafing-dish, and these are tried and true recipes.

Creamed Toast

Prepare buttered toast and trim the edges.

Put butter into chafing-dish; add 1 pint rich cream, put in as many olives as the dish will hold; when saturated, take up carefully, put into covered tureen, and put in more toast, allowing one piece for each person, and a few extra pieces, when all the toast is prepared. Add another pint of cream; bring to a boil and pour over the toast in the tureen. Serve in deep

dishes. Use soup ladle for dishing up toast. Mix together $^2/_3$ cupful granulated sugar with $^1/_4$ tablespoonful powdered cinnamon, and serve with any milk dishes; to be used according to the individual taste, by sprinkling over the toast creamed rice, etc.

Creamed Chicken

Have ready cold chicken. Dice, season with salt, pepper. Celery stalks, cut very thin crossways, are an excellent addition. Put 1 tablespoonful butter into chafing-dish; let it become hot. Put in the chicken; stir for a few minutes until all becomes heated; pour in 1 cupful of cream; or if cream is not available, use rich milk. Cover and stew for fifteen minutes, stirring occasionally. If milk is used, dilute 1 tablespoonful flour with cold milk, and stir in the beaten yolk of an egg; add last to give richness. Serve on toast. Sweet green pepper shredded in with the chicken is a dish to delight the epicure.

Broiled Chicken

For broiling chicken or other foods, remove the under section that contains the water. Put butter into the brazier. Have very small young chicken split; wipe, singe, and dry; rub in with salad-oil, and sprinkle with salt. Have butter in brazier very hot, and only enough to prevent

the meat from burning; brown quickly. When well browned on both sides, add 2 tablespoonfuls of butter, and turn chicken in the brazier so that the meat is toward the bottom of the dish. Put pieces of butter in hollows made thus; having the chicken inverted put on cover of chafing-dish and baste occasionally with the melted butter from the bottom of the dish. About twenty to thirty minutes should be sufficient to cook through thoroughly. Serve with Saratoga chips, which can be obtained freshly prepared at many shops. Serve with toast.

Creamed Mushrooms

Put into chafing-dish ½ cupful of butter. When hot put in 1 pound or quart of button mushrooms, or other mushrooms that have been washed and peeled. Simmer the mushrooms until tender; then add, stirring in carefully, 1 pint rich cream; season with salt, pepper, and paprika. Reduce the cream somewhat by simmering five or ten minutes longer. Serve on toast.

Finnan Haddie

Get a nice, firm, fresh-looking finnan haddie. Cut a good steak out of the centre of the fish, about five inches square. This should be sufficient for three people. Have water boiling in the brazier and put the fish into it. Boil for

ten minutes; drain, put into covered dish. Put into the chafing-dish ½ cupful of butter; add ½ teaspoonful pepper, a little paprika, and the juice of ½ lemon. Simmer for a few minutes until butter is hot; and pour into gravy bowl, and serve on the side.

NUTS AND THEIR USES

In recent years the uses of the nut have become many. Formerly nuts were served with the raisins as a second dessert, and invariably placed on the table with the demi-tasse of black coffee.

As the next development in the way of table service came the salted nut-meats, put on as a side-dish the same as olives, etc.

The latest development is the use of nuts for all manner of concoctions by themselves or mixed with other ingredients.

From the days of early Plymouth, people in this country have been addicted to cakes and candies. Therefore we will turn to the later addition of nuts to the culinary achievements. Scientific analysis of the nut shows that it is most valuable as a food. It builds up muscle, and does not fatten.

People suffering from indigestion, and other stomach troubles, get relief and nourishment by eating certain of the nuts, salted.

Throughout the recipes will be found combinations with nut-meat. The following are a few of the every-day nuts thus utilized: almonds, beechnuts, Brazilian, butternuts, chestnuts, cocoanuts, filbert or hazel, hickory, English walnuts, black walnuts, the litchi or Chinese nut, peanuts, pine nuts, pistachio nuts.

These nuts are so well known that it will be unnecessary to give a description of them, so I will proceed to the making of

Nut Butter

Shell the nuts, using only the nut-meat. Purchase a stone mortar and pestle, such as are used by the apothecary. (They will be found to answer for many other purposes.) Pound and grind the nuts with the pestle until they have become a cream. If of too thick a consistency, add a little water; then put into corked glass jars. In summer nut-butter is apt to become rancid, so I would not advise the making of too large quantities. The Brazil nuts are frequently added in part to the other nuts, being made into butter so as to enhance the flavor. Almond, Brazil, pecans, walnuts, and peanuts make the best butter.

When using almonds always remove the brown skin by steeping in hot water for a few minutes, then rub off with a coarse towel.

Salted Nuts

Have ready the nut-meat, sprinkle over with very fine salt. Put in baking-pan in the oven, and keep shaking the pan, so that the nuts will all become slightly crisp and brown.

Sugared Nuts

Use powdered sugar instead of salt.

Marron Glacé

The imported product is best, although the native chestnut can be used, but is so much smaller.

Parboil the chestnuts; shell, and put into boiling lightly salted water until tender, but not too soft, as they will fall in pieces. Make a syrup of 1 pound of sugar and ½ pint water, stirring with wooden spoon. Drain and carefully dry the nuts, then put into the syrup. When it comes to a boil, simmer until the nuts take on a dark brown color and seem transparent. Put into jars and cover with the syrup, or put on glazed paper. These will keep for some time.

Cocoanut

The cocoanut is used as an ingredient, and used in the grated state.

Chestnuts

The preparation of chestnuts will be found under the head of Vegetables.

Glazed Nuts

Use copper kettle and make a syrup of 1 pound of granulated sugar and ½ cupful of water. Boil, while stirring, until it will harden when dropped into cold water. Remove from the fire, being careful to keep the syrup amber-colored. Use candy-dipper; dip each nut in the syrup; take out, using a spoon in conjunction with the dipper, and put on glazed paper or marble slab. Flavor the syrup, if desired, after removing from fire with the juice of ½ a lemon or less. Fruit is glazed in the same way.

Nut Croquettes or Cutlets

A Vegetarian Dish

Mix together 1 cupful each of chopped nut-meat and bread crumbs; season with salt and pepper and a little lemon juice. Mix in 1 egg so as to make it hold together; form into croquettes or cutlets; dip in beaten egg, then in bread crumbs, and fry in hot fat. Drain, and serve with tomato or cream sauce, and if made into cutlets use a crab-claw, or wooden skewer, and cover with the regulation paper ruffle.

Nut Soufflé

Take 1 pint of the milk of the cocoanut, or use cow's milk, and put on to boil; add 1 cupful of bread crumbs; stir, and when thoroughly heated,

add 1 cupful of chopped nut-meat. Season with salt and pepper; add ½ cupful of whipped cream and the lightly beaten whites of 3 eggs. Butter a baking-dish; pour in the mixture, and bake in a hot oven for fifteen minutes. Serve immediately, as, in case of all soufflés, it will fall if allowed to stand.

Nuts are served with salad, mixed with force-meat, used in sauces, and made into sandwiches; and will be found under such recipes.

CARVING

One of the first steps in learning to carve is to know the parts of the joint or fowl upon which one intends to operate. No one can carve well without practice and experience. In these days, when it is the custom to have meat and poultry carved before coming to the table, there is less opportunity than ever for one to learn. Good carving is really an accomplishment. It is unreasonable to expect a young person who sits at the table where the head of the family does all of the carving, to become proficient in the art from mere observation. How often the excuse that "I never had to do it, father always carved" is heard. And nothing is more pitiable than to see such a one suddenly called upon to officiate on some occasion. The opportunity to carve ought not only to be accorded to each member of the family, but the work should be insisted upon.

One must get by study of some sort an idea of the location of the bones, gristle, and joints in meat and poultry. One who prepares a fowl, or who cuts up chicken for fricassee, should be able to mentally locate every bone and joint.

A sharp knife, a platter sufficiently large, a carving napkin, and a tender joint or bird will help much toward successful execution. Nowhere do ease and grace become so enviable as in carving a difficult joint or a refractory fowl. There must be no spilling of crumbs or splashing of gravy. Aim to divide the meat equally. Ask each guest his or her preference, and gratify it. Be not lavish in helping the guests. Estimate carefully the number, and make the dish go round easily. Do not give one all of the meat, and another all of the bone. See that a young or bashful person is provided with portions that are easy to manage. How often we have seen such unable to eat what is served on account of the difficulty in cutting it up. Not only should the piece be carved economically, but the remnant should be left in good shape. As the slices are carved, place them upon the platter and do not allow them to hang over the edge to drip upon the cloth.

Learn to carve sitting as well as standing; both positions are allowed. If the cook has not removed all of the skewers or strings before the dish was brought in, do this first.

The fork is the essential in good carving, after the sharp knife. Use the fork to hold the meat firmly. Hold the fork firmly but gracefully. If the joint or bird is tough, do not show

that you know it. Just there is where your skill will be most deeply appreciated by the hostess.

If there are two sorts of meat, carve first what you think will be sufficient from both; then, and not till then, ask the guests their choice.

While it has been suggested that one observe how others carve, it is hardly necessary to dwell upon the rudeness of staring at the carver.

If the carver is having a hard time of it, the tactful hostess will distract the attention of the guests from his efforts.

Rib Roast

Have the backbone to the right, and place the fork firmly in the middle. Run the knife along close to the backbone, cutting down to the ribs. Then cut away the gristly cord so as to enable you to slice. Begin on the side nearest to you, and see that the slices cut parallel to the ribs are thin and of equal thickness. After slicing them down to the ribs, separate them from the bone by running the knife under. If the meat has all of the bone removed, and is rolled and skewered, place it on the dish on the end, and cut thin slices from the top horizontally. It may be easier to place it upon the side and carve thin slices from the end nearest to you.



Rib Roast



Sirloin Roast



Rolled Roast

Sirloin Roast

Place the backbone to the right. Several thin and uniform slices are cut parallel to the ribs, and to them. Separate them from the backbone by cutting along it, and also at the end of the flank. Then turn the roast over and carve the tenderloin, cutting it in slices across the grain. If the roast is larger than needed, the tenderloin may be left and served cold at another meal. For those who like fat, a few slices of the crisp fat from the flank-end may be served. Not everyone cares for this fat, so their preference must be consulted before serving it.

Beefsteak

Do not serve the bone if it is cooked with the steak. Many cut out the bone before cooking, and claim that it is better and more economical to do so. Tough gristle and membrane, as well as the flank, should also be cut off before cooking. These can be cooked with great saving in some other ways. The tenderloin should be placed next to the carver. Each person should receive a part of the tenderloin; this is accomplished by cutting it in narrow strips, after it has been removed by cutting close to the bone. The meat on the other side of the bone is removed in the same way, and is also cut into narrow strips. Serve each person a piece

of the tenderloin, the fat, and the upper part. The strips should be as wide as the steak is thick. Do not serve too liberally the first time. Leave enough for a second helping to those who may desire more.

Round and rump steaks are cut in narrow strips always across the grain. This makes it easy for the guests to cut them with the grain with their usually less sharp knives.

Corned Beef

Corned beef is cut in thin slices. Lay aside the outside slice, as it is often dry and hard. If the piece of beef is narrow, the slices will appear wider if they are cut obliquely. They should be quite thin, and cut across the grain. Serve each person a piece of fat and a piece of lean.

Leg of Mutton

Carve thin slices across the middle, cutting quite down to the bone. Cut the slices toward the thick part of the leg, making them of medium thickness; then separate them from the bone. Slice from the opposite side of the bone in the same way.

Tongue

Cut tongue in round slices crossways of the tongue. Some carvers slice the tip of the tongue lengthwise, as that part is considered more deli-



Loin of Mutton



Leg of Mutton



Shoulder of Mutton

cate when so cut. The best slices are in the middle. Serve one of these choice parts to each guest along with the other parts. Do not carve the root of the tongue. The slices must be as thin and wafer-like as possible.

Ham

This may be carved in the same way as mutton, except that the slices are very thin.

Fore-Quarter of Lamb

First separate the shoulder-part from the breast and ribs. Then the ribs are separated from one another. The platter must be large enough to accommodate this division. If it is not, another platter should be so placed that the carver may place the breast portion upon it until he is ready for it. The difficult part is the separation of the shoulder-joint. The carver's work will be much simplified by having the butcher remove the shoulder-blade and the bone of the leg. Each person should receive a rib, and either a piece of the breast or of the leg, according to preference.

Loin of Veal

The ribs are first to be divided, beginning at the smaller end. Carve the kidney in slices, and serve a portion of it to each guest, as far as possible. Of course, the butcher has been directed to divide the meat at the joints of the

backbone. This makes carving a very simple matter. But if this has not been done, the carver must cut slices parallel to the backbone.

Fillet of Veal

Slice from the top downward, serving stuffing to each.

Breast of Veal

This divides, naturally and very distinctly, into the brisket and the ribs. The line of separation is very marked. It is first cut along that line. The brisket, which has been placed nearest to the carver, is sliced. Then the ribs are divided, and the sweetbread is sliced. Serve a portion of the rib, the brisket, and the sweetbread to each person.

Haunch of Venison

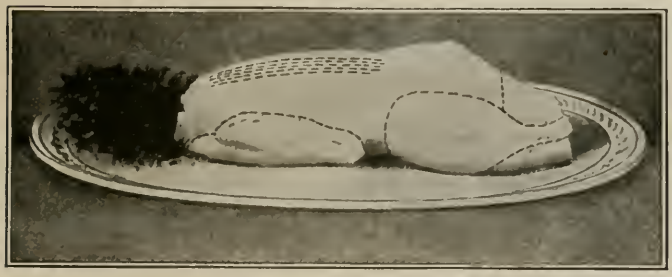
The haunch is the hind-quarter. The loin is placed nearest to the carver. The first step is to separate the loin from the leg. This is quite difficult, if the bones have not been removed. The leg is carved in the same way as a leg of mutton, cutting slices from the middle, quite down to the bone. The loin is then carved by separating the ribs and slicing the flank.

Saddle of Mutton

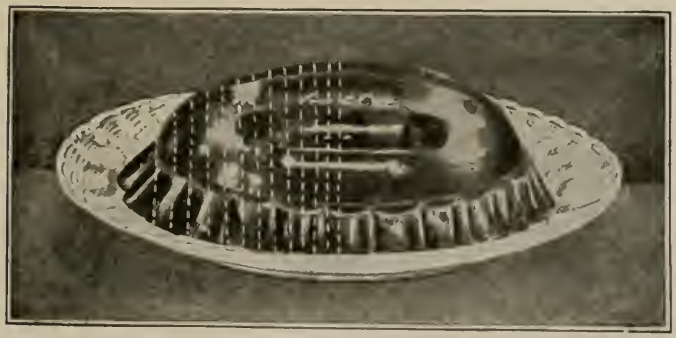
This is sliced on both sides of the backbone, beginning at the tail, which is placed to the left of the carver. The fork is firmly placed in the



Chicken or Turkey



Goose or Duck



Jellied Chicken

centre of the back, and the slices are cut very long. If the slices are too long to be served, they should be cut in two crosswise. The tenderloin and the kidney fat under the ribs are choice parts. These are to be sliced, and a portion served to each person.

Sucking Pig

If the head has not been separated in the kitchen, which is a safe thing to do, as it is repulsive to a great many people, it is the first step in the carving to remove it. The legs are then separated by a circular sweep of the knife. Finally the ribs are separated. Serve a small portion of stuffing to each guest. The head is placed to the left when the platter is brought on.

Turkey or Chicken

The dish is to be placed so that the breast is to the left of the carver. Place the carving fork deeply at the small end of the breastbone. This is important so as to completely control the work of the knife. The leg upon the far side is first removed by cutting around the joint, and then twisting the bone from the socket with the knife. Do not remove the fork to accomplish this. Remove the wing on the same side in the same way. By slightly tipping the bird away from him, the carver can easily reach the leg and wing on the side nearest to him, and re-

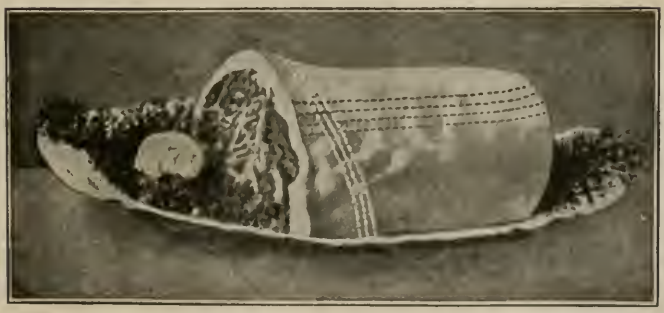
move them in the same manner. Thin slices are then cut from the sides of the breast. Then the wishbone is removed by making an incision in the breast. Then cut through the ribs from neck to tail, so as to pass in a straight line through the leg socket. Do this on both sides; then quickly turn the knife, and so separate the front from the back of the carcass along the lines of the last cuts. Now, for the first time withdraw the fork, and divide the thigh from the drumstick. The last step is to divide the back at the joint of the second rib. Serve to each person a piece of dark and a piece of light meat, unless a preference for one sort is expressed. If the turkey is large, and the family small, carve only one side of it. Serve stuffing to each guest.

Duck and Goose

These are carved alike. Place the bird with the breast to the left of the carver. Remove the leg and the wing from the remote side. Then remove each from the near side. Cut slices from the sides of the breast. This is much more difficult to do in the case of ducks and geese, than with turkey or chicken. Four fine cuts are all that a skilful carver may hope to get. Make an incision to give free access to the stuffing. Only the breast of wild duck is



Fillet Cooked and Larded



Saddle of Mutton

carved. The remainder of the fowl is left to be served next day as a timbale or a salmi.

Broiled Chicken

As this is split down the back before broiling, the carver simply cuts through the breast-bone to divide the chicken into halves. Then each of these halves is divided crosswise, making quarters.

Boned Chicken

Fix the fork firmly into the breast portion, and cut slices crosswise, beginning at the neck.

Woodcock, Snipe, and Plover

These require no carving, as a whole bird is served to each guest.

Pheasant, Quail, and Partridge

Split into halves lengthwise, and serve one part to each guest.

Rabbits and Hares

When cooked whole, the fork is placed in the middle of the back. Remove the hind leg and the shoulder first from the remote side; then, tilting the rabbit, remove those from the near side. Cut the back into three pieces. Remove the fork, and separate the hind leg into two parts at the joint. The best portions of the rabbit are the saddle and the thigh parts of the

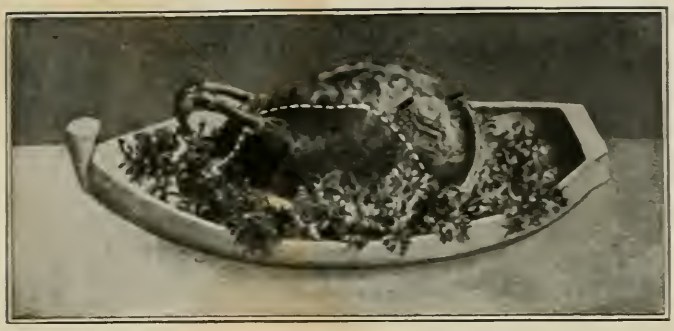
hind leg. If the hare is a Belgian, it is large enough to permit of the saddle being cut lengthwise into two parts.

Fish

A silver knife and fork are provided for serving fish, as steel spoils the flavor of the flesh. If the fish is boiled or baked, first remove the head. Then cut down the backbone as nearly as possible, gently prying the flesh away from it. Cut the top half into slices across the body; then turn the backbone off the lower half, placing it on one side of the platter. Then cut the under half in slices across the fish. By separating the flesh from the backbone by a lengthwise cut, there is less danger either of serving so many bones or of mashing the flesh.

Planked or Broiled Fish

In this case the fish is to be cut crosswise, quite through the joints of the backbone. This must be performed as quickly as possible, as delay causes much of the good flavor to be lost. Care must be taken to strike the joints as exactly as possible, and not to break the flesh.



Pheasant



Roast Pig



Fish

BEVERAGES

Breakfast Coffee

Put freshly ground coffee into the strainer in the proportion of 1 cupful to a quart of boiling water. Add the boiling water gradually. Pour off into a hot pitcher and back again to the strainer, repeating until of the desired strength. Then pour into hot cups.

Café au Lait

Make some strong, clear coffee. Pour it into the cup with an equal quantity of boiling milk, and sweeten according to taste. This is the coffee which is served in France for breakfast, and it is both palatable and nutritious.

After-Dinner or Black Coffee

This is the coffee which is handed round in small cups after dessert in France. It is sweetened, but neither milk nor cream is added. It should be made exceedingly strong, and will be found useful in warding off the somnolency which is often the first result of a good dinner. It should be made in the same way as breakfast coffee, allowing a tablespoonful finely ground

coffee for each cup. Serve in *demi-tasse* or small coffee-cups.

Iced Coffee

Set *café au lait* aside until cool. Then pour into tumblers half-filled with ice, and sugar to taste.

Arabian Coffee

All travellers agree in their account of the delicacy and delicious flavor of the coffee used in the East. It is prepared thus: Pound thoroughly in a mortar some coffee-berries that have been freshly and quickly roasted. Pass them through a fine sieve two or three times, until at last you have a brown flour. Mix 2 teaspoonfuls of this flour and a small piece of cinnamon with 2 cupfuls of water. Boil it gently, then draw it back for a moment, and repeat this several times, until a cream rises to the top; then add half a cupful more boiling water and it is ready to serve. Neither sugar nor milk is required.

Vegetarian Coffee

1 teaspoonful each of whole allspice, cinnamon, cloves, crushed nutmeg, blade mace, quarter of bay leaf; steep in 1 quart of water half an hour; strain in hot pot, adding 1 lump of sugar for each guest. A pitcher of hot cream is at hand for the hostess to dress the " coffee "

before the latter is passed. Rose-disks are dropped into the beverage.

Tea (Hot)

Have the kettle freshly boiling, so that the water may not taste flat. Pour the water on the dry leaves and draw off within three minutes, otherwise it will taste sharp and strong. Pour, clear, into hot cups, adding afterwards sugar and cream as desired.

Tea (Cold)

A few minutes after pouring on the leaves strain off the liquid, and set away till cold. Pour later into glasses half-filled with cracked ice, adding slice of lemon and granulated sugar to taste.

Tchai (Russian)

Black Japan tea is brewed in a brass or copper samovar, poured into beautifully decorated cups, and served at the end of the meal. It must be very strong, and several cups of tea are consumed by the native Russian. Cream is not used, but lumps of sugar are rubbed on lemon, dipped in the tea, and nibbled as a sweet.

Russian Tea

Brew tea according to direction, and have the strength according to taste. Pour into long thin glasses; put a silver spoon first into

the glass to prevent it breaking; put in slices of lemon, and pour over the lump of sugar about a tablespoonful of best rum—or put in tea and sweeten. No milk or cream.

June Tea Punch

Brew a strong tea; place in fancy pot; fill thin glasses with shaved ice; use a teaspoonful powdered sugar, 2 maraschino cherries, with slice of lime on top; pour hot tea over the whole and serve each glass on a lace-paper doily, placed on dainty china plates. This is a soothing outdoor refreshment for a hot afternoon.

Cocoa

Made in the same way as chocolate.

Cocoa Shells

Stir into a quart of boiling water 2 ounces of cocoa shells previously wet with cold water. Boil steadily for an hour and a half; then strain, stir in 1 quart of fresh milk, and serve almost at the scalding point. Sweeten to suit taste.

Chocolate

With cold water rub 6 tablespoonfuls of chocolate to a thin, smooth paste; upon this pour gradually 2 cupfuls of hot water; put in a saucepan and bring quickly to a boil. After cooking for five minutes add 2 cupfuls of hot

milk, and boil for another ten minutes. Sweeten to taste, and add whipped cream on top.

Hot Beef Tea

Break an egg, and beat it well in the bottom of a cup; add a portion of sherry and 1 spoonful of beef tea. Fill with boiling water, stir briskly, and season to the taste.

Milk Shake

Take 1 teaspoonful of powdered sugar and 1 egg; add ice, and fill shaker with milk. Turn over, shake thoroughly, and serve with straws and nutmeg on the side.

Milk and Seltzer

Fill a large soda-glass with half milk and half seltzer.

Koumiss

In 1 gill of warmed milk dissolve $^1/_3$ of a yeast cake, and add 2 teaspoonfuls of granulated sugar. Have a beer bottle with patent fastener already scalded—or use an ordinary bottle, soaking the cork for half an hour to make it swell. Fill this bottle three-quarters full with fresh milk, blood-warm; then pour in the yeast mixture. After shaking briskly for two minutes cork tightly. The common cork must be wired down. Leave the bottle in the warm kitchen until the contents commence to

foam and "work" six hours or so. Then place in the ice chest until used.

Bottled Seidlitz Water

Take a sufficient number of soda-water bottles, and fill them with clear water; then add the following ingredients, and cork and wire the bottles immediately: 2 drachms of Rochelle salts, 35 grains of bicarbonate of soda, and 11 drops of sulphuric acid.

Root Beer

For good, old-fashioned root beer gather together sarsaparilla, dandelion, yellow dock, hops, and burdock, if possible; other ingredients often added are wild cherry bark, birch bark, elecampane, and aromatic spikenard.

After washing thoroughly and bruising the roots, take 2 gallons of water to 1 ounce each of the ingredients. Putting the roots in the cold water, set over the fire so that all the essences and flavors will be drawn out by the heating. Steep for an hour and a half and then strain; add 1 pound of sugar and 25 drops of oil of sassafras or spruce, and when cool enough, so as not to kill the yeast, add 6 or 8 tablespoonfuls to the above quantity of water, or 1 or 2 dry yeast cakes dissolved in a little tepid water.

After stirring the yeast in well, set the brew

away in an earthen jar and allow some hours for it to work. After three or four hours it may be put in bottles, or kept in a jar for immediate use.

Cider

For a large quantity of cider, fine, juicy apples must be mashed and pressed, and a small Rhine-wine cask filled with the juice. Place the cask on a skid in a cool room, and fermentation will soon commence, taking about a fortnight to the process; all stuffs coming to the surface during this period should be removed with a piece of clear linen. After fermentation is over, fill the cask with water, bung carefully, and leave in the cellar for six months; then decant into another cask; leave for two months longer, and fill into bottles.

Small quantities of cider may be made with less trouble. Peel the apples, and grate on a grater; strain the juice through cloth, pour into stone jars, and add roasted apples to hasten fermentation. After a couple of days a skin appearing on the juice shows that fermentation is complete; remove this skin, bottle the cider, and keep in a cool place.

Limeade

Put in a large glass the juice of 3 limes and 1 tablespoonful of sugar. Fill half full of

shaved ice, and then fill with water; shake thoroughly and ornament with fruit. Serve with straw.

Orangeade

Make a syrup by boiling 6 ounces of loaf sugar in half a pint of water until the sugar is dissolved. Pour it over the thin yellow rinds of 2 small oranges, and let them infuse for two or three hours. Strain the juice of 6 oranges into a glass jug. Add the flavored syrup, first passing it through a jelly-bag, and a pint and a half of cold water. Drink the orangeade cold. A glassful of calf's-foot stock is an improvement. Time, two or three hours to infuse the rinds. Sufficient for two pints and a half.

Orangeade (at All Seasons)

Pour a pint of brandy, or rectified spirits of wine, over the thin rind and strained juice of 2 oranges. Cover the infusion closely, and leave in a warm place for six weeks, shaking it every day. At the end of that time filter it through muslin, and put it into small bottles. Cork these closely, and store them until wanted. When orangeade is required, it is only necessary to dissolve a small lump of sugar in half a pint of spring water, and add a dessertspoonful of the orange-flavored spirit. Sufficient for a pint of orangeade.

Pineapple Water (a Refreshing Summer Beverage)

Take a moderate-sized pineapple; pare and slice it, and pound it to a pulp in a mortar. Put this into a bowl with the strained juice of a large fresh lemon, and pour over it a pint of boiling syrup made in the proportion of 1 pound of sugar to a pint of water. Cover the jug which contains the liquid, and leave it in a cool place for two hours or more. Strain through a napkin, put 2 pints of cold spring water with it, and serve. Sufficient for three pints of pineapple water.

Ginger Beer

To 11 gallons of water put 10 pounds of loaf sugar, half a pound of bruised ginger, the rinds of 4 lemons, and the whites of 4 eggs beaten into a strong froth; mix them all well together while cold, and put the preparation into a copper. As soon as it boils skim it well, and then pour it into a cooler, and put to it 2 ounces of cream of tartar and the inside of 6 lemons sliced and the pips taken out. When it is nearly cold, put into a cloth 4 tablespoonfuls of yeast, and pour the liquor in upon it. When done working bung it up, and let it stand a fortnight; then bottle it off, and it will be fit for drinking in about ten days.

Ginger Beer (Other Ways)

Take a pound and a half of common brown sugar, or treacle, a gallon and a half of water, an ounce of ground ginger, and a lemon, if liked. Boil, and then add yeast.

2. Dissolve 4 ounces of candied ginger in 2¼ gallons of boiling water; add 2 pounds of sugar, 1 ounce of powdered citric acid when nearly cold, and 2 tablespoonfuls of yeast.

Saratoga Cooler

Put into a large bar-glass 1 teaspoonful of powdered sugar, juice of half a lemon, 1 bottle of ginger ale, and 2 small lumps of ice. After stirring well remove the ice.

Plain Lemonade

Put into a large bar-glass the juice of half a large lemon, 1½ tablespoonfuls of sugar, 2 or 3 pieces of orange, and fill half full with shaved ice, the balance with water; add a dash of raspberry syrup and fruits in season. Serve with straws.

Soda Lemonade

Into a large soda-glass put 1½ tablespoonfuls of powdered sugar, juice of half a lemon, 1 bottle of plain soda water, and 2 or 3 small lumps of ice. After stirring thoroughly remove the ice.

Seltzer lemonade is made in the same way, only using seltzer for the soda water.

Egg Lemonade

Put into a large bar-glass 1 large tablespoonful of pulverized white sugar, juice of half a lemon, 1 fresh egg, 2 or 3 small lumps of ice, and shake well. Then strain into a soda-water glass and fill with soda water or seltzer, garnishing with berries.

Orgeat Lemonade

Put into a large bar-glass 1 tablespoonful of powdered sugar, ½ wineglassful of orgeat syrup, the juice of half a lemon, and fill one-third full of ice and balance with water. After shaking thoroughly, add berries in season, and serve with straws.

Fine Lemonade for Parties

Rub the rinds of 8 lemons on a portion of 2 pounds of loaf sugar until all the oil is absorbed, and put it with the remainder of the sugar into a jug; add the juice of 1 dozen lemons (not the pips), and pour over this 1 gallon of boiling water. After the sugar is dissolved, strain through a piece of muslin, and cool. The lemonade may be greatly improved by beating up with it the whites of 4 eggs. This recipe allows for 1 gallon.

Soda Nectar

Strain the juice of 1 lemon and add it to ¾ tumblerful of water, sweetening with powdered sugar to taste. Stir in 2 or 3 small lumps of ice to cool, and mix well. Then add half small teaspoonful of carbonate of soda, pour into a large soda-glass, and drink while effervescing.

Nectar for Dog-Days

Put 1 lemon ice into a large goblet and pour upon it 1 bottle of plain soda. A very cool and refreshing beverage.

Soda Cocktail

Put into large soda-glass 1 teaspoonful of powdered sugar, 2 dashes of Angostura bitters, and 3 or 4 small lumps of ice. Then pour in 1 bottle of plain soda, stir thoroughly, and remove the ice.

Horse's Neck

Into a large tumbler put the entire peel of a lemon cut in circular style, plenty of ice, and a bottle of ginger ale.

Orange Sherbet

Peel half a dozen ripe, sweet oranges; cut 4 of them in pieces, and separate from the white skin and seeds; squeeze the other two.

Stir with ¼ pound of sugar over a slow fire till it boils; then cool, thin with fresh water,

and add the pieces of orange, several drops of orange-flower essence, and lumps of ice.

Blackberry Wine

To make an excellent strong blackberry wine, proceed as follows: Take 45 quarts of ripe blackberries well picked and pressed, and mix them with 10 pounds of good honey and 26 pounds of strong, bright, moist sugar. Boil with 12 gallons of soft water and the whites of 12 eggs well beaten, till the liquor is reduced to 10 gallons, skimming it till it is perfectly clear. Strain the liquor into a tub, and let it stand till the following day; then pour it clear of the lees and boil it again for three-quarters of an hour, adding the lees, filtered twice, and 2 ounces of isinglass dissolved in a quart of water. Skim well, and put in 2 ounces of Jamaica pepper, 2 ounces of cloves, and 2 ounces of best ginger, all bruised and tied loosely in a piece of muslin. Put into your cooler the thin rinds of 6 Seville oranges and a pint of lemon juice; strain the liquor upon them, stir well, and when cool enough work it with a pint of fresh yeast stirred well into a gallon of the liquor. Cover close, and let it work for four or five days, removing the top scum and stirring twice daily; then strain, and filter it into the cask; put in the bung tightly, keep the cask

well filled up, and when it has ceased fermenting, let a day elapse, and add 2 quarts of French brandy and an ounce and a half of isinglass dissolved in a little water and mixed, with a gallon of the wine, ten minutes, an ounce of bitter almonds blanched and slit, and 6 ounces of sugar-candy broken small. Secure the bung, paste strong white paper or coarse linen over it, and place plenty of sand over all, wetted a little. Keep the wine in a cool cellar for two years; then bottle it—for it is certain to be fine—by means of the filterings, which are quite necessary to this as well as to all raspberry and elder wine. Seal the corks, and keep it in the bottles before using for two years. If allowed to lie for a longer time it will still improve, and will be found a beautiful wine.

Currant Wine

Bruise 8 gallons of currants with 1 quart of raspberries. Press out the juice, and to the residuum, after pressure, add 11 gallons of cold water. Add 2 pounds of beetroot sliced as thin as possible to give color, and let them infuse, with frequent mixture, for twelve hours; then press out the liquor as before, and add it to the juice. Next dissolve 20 pounds of raw sugar in the mixed liquor, and 3 ounces of red tartar in fine powder. In some hours the fermenta-

tion will commence, which is to be managed as in the case of gooseberry wine. When the fermentation is completely over, add 1 gallon of brandy; let the wine stand for a week, then rack off, and let it stand for two months. It may now be finally racked off, bunged up in the cask, and set by in a cool cellar for as many years as may be required to ameliorate it.

Cowslip Wine

Allow 3 pounds of loaf sugar, the rind of an orange and a lemon, and the strained juice of a lemon to every gallon of water. Boil the sugar and water together for half an hour. Skim it carefully, then pour it over the rind and juice. Let it stand until new-milk warm; add 4 quarts of cowslip pips or flowers, and to every 6 quarts of liquid put 3 large tablespoonfuls of fresh yeast, spread on toast. On the following day put the wine into a cask, which must be closely stopped. It will be fit to bottle or drink from the cask in seven weeks. Twenty-four or forty-eight hours to ferment; seven weeks to remain in the cask.

May Wine

Throw into a punch-bowl a bottle of hock; slice into that a lemon, an orange, or add a few strawberries, a glass of sherry, and sufficient crushed white sugar to sweeten. Now put in

12 little sprays of leaves of the sweet woodruff, and, if in bloom, some of the blossoms. Let them steep an hour, and serve out with a ladle. Sweet-scented flowers are often thrown in, and must float on the top; and leaves of sweet herbs and of other fragrant plants, such as the lemon-plant and lavender, may be added. May wine may be iced.

Elderberry Wine

The elderberry is well suited to the production of wine. The juice contains a considerable quantity of the principle necessary for a vigorous fermentation, and its beautiful color imparts a rich tint to the wine made from it. It is, however, deficient in sweetness, and sugar must be added to it. The following is an approved recipe: Take 1 gallon of ripe elderberries and 1 quart of damsons or sloes for every 2 gallons of wine to be made. Boil the elderberries in about half the quantity of water till they burst, breaking them frequently with a stick. Strain the liquor, and return it to the copper. To produce 18 gallons of wine, 20 gallons of this liquor are required, and for whatever quantity the liquor falls short of this, water must be added to make it up. Boil this, along with 56 pounds of coarse, moist sugar, for half an hour, and it is to be fermented in the usual manner when sufficiently cooled, and

then it is to be tunned or put into the cask. Put now into a muslin bag a pound and a half of ginger bruised, a pound of allspice, 2 ounces of cinnamon, and 4 or 6 ounces of hops; suspend the bag with the spice in the cask by a string not long enough to let it touch the bottom; let the liquor work in the cask for a fortnight, and fill up in the usual way. The wine will be fit to tap in two months, and is not improved by keeping, like many other wines. Elderberries alone may be used.

Curaçoa

Take a quarter of a pound of the thin rind of Seville oranges, and pour over it a pint of boiling water; when cool, add 2 quarts of brandy or rectified spirits of wine, and let it remain for ten or twelve days, stirring it every day. Make a clarified syrup of 2 pounds of finely sifted sugar and 1 pint of water; add this to the brandy, etc. Line a funnel with a piece of muslin, and that with chemists' filtering paper; let the liquid pass through two or three times till it is quite bright. This will require a little patience. Put it into small bottles, and cork it closely. Time, twelve days. Sufficient for a little more than three quarts of curaçoa. Curaçoa imparts an agreeable flavor to cream and to punch, and is an excellent liquor.

Ginger Cordial

Pick 2 pounds of white or black currants. Bruise them slightly, and mix with them 1½ ounces of ground ginger. Pour over them 1 quart of good whiskey or brandy, and let them stand for two days. Strain off the liquid; add 1 pound of loaf sugar boiled to a syrup with a small teacupful of water. Bottle, and cork closely for use. Sufficient for three pints of cordial.

Cherry Brandy (to be Made in July or August)

The morello cherry is generally used for this purpose, on account of its peculiar acidity. It ripens later than other cherries, and is more expensive. It is seldom used as a dessert fruit; nevertheless, if allowed to hang until fully ripe, it is very refreshing and agreeable to many palates. The cherries for brandy should be gathered in dry weather, and must be used when fresh. They ought not to be over-ripe. Wipe each one with a soft cloth, and cut the stalks, leaving them about half an inch in length. A little more than half fill wide-necked bottles such as are used for bottling fruit. Allow 3 ounces of pounded sugar with each pound of fruit, which must be placed in with it. Fill the bottles with the best French brandy. Do not make the mistake of supposing that the

fruit and sugar will make bad spirit pass for good. Cork the bottles securely, and seal over the top. The cherries may be used in a month, but will be better in two. Three or four cloves put in the bottle are by many considered an improvement.

Apricot Brandy

To every pound of fruit, take 1 pound of loaf sugar and a wineglassful of water. Put the apricots, which must be sound, but not quite ripe, into a preserving-pan with sufficient water to cover them; allow them to boil; then simmer gently till tender. Remove the skins. Clarify and boil the sugar, and pour it over the fruit. Let it remain twenty-four hours. Then put the apricots into glasses, and fill them up with syrup and brandy, half and half, and keep them well corked and the tops of the corks securely sealed. They must be kept twelve months before using. They should be prepared in July. Time to simmer the apricots, about one hour.

Cherry Wine

Take ripe, sweet cherries; stem them, wash, and mash with wooden mallet. Press out the juice, and to each quart add ½ pound of granulated sugar and 1 cupful of water. After stirring well pour into a crock, cover closely with cheesecloth, and leave for one month to fer-

ment. When this has ceased, rack off and put in bottles.

Dandelion Wine

Get 4 quarts of the yellow petals of the dandelion, and pour over them into a tub 1 gallon of warm water that has previously been boiled. Stir it well round and cover with a blanket; to stand three days, during which time it should be stirred frequently. Strain off the flowers from the liquid, and boil it for half an hour with the rind of a lemon, the rind of an orange, a little ginger, and 3½ pounds of lump sugar to each gallon; add the sugar and lemon, from which the rinds were removed, in slices to the boiling liquor, and when cool ferment with yeast on a toast. When it has stood a day or two put it into a cask, and in two months bottle. This wine is said to be specially adapted to all persons suffering from liver complaints.

Grape Wine (Home-made)

Mash the grapes, stems and all, in an open cask, and cover it with cheesecloth, as the least particle falling into the contents may change it materially.

After fermentation put through a fruit-press, turn the juice extracted into a clean, close cask, and leave on its side for one month, being careful not to disturb it and keeping it in a cool,

dark place. During fermentation, however, it should be stirred daily.

It will now be ready to bottle, and the bottles should be laid away on their sides.

Another Recipe

Stem a small quantity of grapes and mash with a potato-beetle in a clean tub or crock. Strain through a bag to get as much juice as possible. To each quart of this add half a pound of white sugar, and put away to ferment in a big jar or clean cask, covering the bung-hole at the top with netting. After fermenting for three or four weeks it should be still and clear. Then bottle, pouring off the lees with care.

Grape Juice

Put 6 quarts of grapes (stemmed) in 1 quart of water; bring slowly to a boil, and strain. Then return the juice to the fire, bring to a boil again, and, while scalding hot, bottle and seal.

Rhubarb Wine

In a double boiler boil the rhubarb, adding no water after washing it and cutting it into small pieces. Press out and measure all the juice; add an equal quantity of water, sweeten to the taste, and add brandy in the proportion of 1 cupful to every gallon of the liquid. Bottle and seal.



1—Whiskey
5—Beer and Ale
9—Bass' Ale

2—Cordial
6—Sherry
10—Beer Goblet

3—Claret
7—Cocktail

4—Hot Whiskey
8—Rhine Wine
11—Champagne

MIXING AND SERVING DRINKS

HINTS TO THE MIXER

In serving fancy drinks, when fruit is used it should be added just before serving, if the beverage is strained; otherwise, after the mixing and straining.

When preparing hot drinks, a silver spoon should be put into the glass, then a small quantity of boiling water added (this prevents the breaking of thin glasses and also heats them); for toddies the lumps of sugar are usually put in this first water to dissolve, then the other ingredients are added according to directions.

Use shaved ice when no water or seltzer is to be added; use cracked ice when it is. Always strain drinks, never serving ice in them.

Sweetening or syrup takes the place of sugar in the mixing of drinks.

When egg or milk-drinks requiring the addition of wine or liquor are to be made, the wine or liquor should be added last and slowly, a little at a time, stirring the meanwhile.

For the making of cold punches, the punch-bowl should be placed in cracked ice (a little rocksalt sprinkled over the ice will intensify the cold).

Bottles containing wines or liquors should always be kept in a reclining position in a moderate temperature; this keeps the corks moist and prevents evaporation. Wines, etc., that are to be served cold are chilled just in time to be served, the bottles being then placed in direct contact with the ice. When brought to the table a napkin is arranged around the bottle, and after being served it is again placed on ice in an ice-cooler placed to the left of the host.

Syrups, bitters, and cordials should be kept cool, but not on the ice.

Beer should always be served very cold, but malt ales at a moderate temperature.

By referring to the article on " Wines " the proper temperature for each particular wine and liquor will be found.

Absinthe Cocktail

Into a small bar-glass put 2 dashes of anisette, 1 dash of Angostura bitters, 1 pony-glass of absinthe. Pour about 1 wineglassful of water into the glass in a small stream out of an absinthe glass. After shaking thoroughly with ice, strain into a claret-glass.

Brandy Cocktail

Into a small bar-glass, one-third filled with shaved ice, put 3 or 4 dashes of gum syrup, 2 dashes of bitters (Boker's or Angostura), 1

wineglassful of brandy, 1 or 2 dashes of curaçoa. Shake up well and strain into a cocktail glass. Before serving, twist small piece of lemon rind into the glass.

Improved Brandy Cocktail

Into ordinary bar-glass one-third full of shaved ice put 2 dashes Boker's (or Angostura) bitters, 3 dashes gum syrup, 2 dashes maraschino, 1 dash absinthe, 1 small wineglassful of brandy. Shake thoroughly, and strain into a fancy cocktail glass, add small piece of twisted lemon peel, and serve.

To improve the flavor moisten the edge of the cocktail glass with a piece of lemon.

Bottle Cocktail

For bottle of brandy cocktail use $^2/_3$ brandy, $^1/_3$ water, 1 pony-glass of Boker's bitters, 1 wineglass of gum syrup, $^1/_2$ pony-glass of curaçoa.

Whiskey and gin cocktails, in bottles, may be similarly prepared by using those liquors instead of brandy.

Champagne Cocktail

Put 1 lump of sugar, 1 or 2 dashes Angostura bitters, and 1 small lump of ice in each goblet; then fill with wine, stir, and serve with a thin piece of twisted lemon peel. Allow 1 pint of wine to every 3 goblets.

Coffee Cocktail

Break a fresh egg into a large bar-glass; add 1 teaspoonful powdered white sugar, and pour in 1 large wineglassful of port wine and 1 pony of brandy; add 2 or 3 lumps of ice. Shake thoroughly, and strain into a medium-sized bar-glass. Grate a little nutmeg on top, and serve. This beverage looks like coffee, but contains none.

Gin Cocktail

Fill a small bar-glass one-third full of shaved ice; put in 3 or 4 dashes of gum syrup, 2 dashes of bitters (Boker's), 1 wineglassful of Holland gin, 1 or 2 dashes of curaçoa. Strain into a cocktail glass, and twist a small piece of lemon peel into it.

Old Tom Gin Cocktail

Use Old Tom in place of Holland gin, and prepare as directed for gin cocktail.

Improved Gin Cocktail

Follow directions for improved brandy cocktail, using Holland or Old Tom gin instead of brandy.

Manhattan Cocktail

Shake thoroughly the following: 2 dashes of curaçoa or maraschino, 1 pony of rye whiskey, 1 wineglassful of vermouth, 3 dashes of Boker's bitters, and 2 small lumps of ice. Then strain

into a claret glass. Add a slice of lemon, and, to make very sweet, two dashes of gum syrup.

Martinez Cocktail

Shake up well, and then strain into a large cocktail glass 1 dash of Boker's bitters, 2 dashes of maraschino, 1 pony of Old Tom gin, 1 wineglassful of vermouth, 2 small lumps of ice. Add a slice of lemon, and gum syrup if desired, as in last recipe.

Japanese Cocktail

Fill small bar-glass one-third with ice; then add 1 tablespoonful of orgeat syrup, 2 dashes of Boker's bitters, 1 wineglassful of brandy, and 1 or 2 pieces of lemon peel. Stir thoroughly, and strain into a cocktail glass.

Jersey Cocktail

Fill a large bar-glass containing several pieces of ice with cider; add 2 dashes of bitters, and stir into this 1 teaspoonful of fine white sugar. After mixing thoroughly, take out the ice and serve.

Morning Glory Cocktail

Into a medium-sized bar-glass put the following ingredients, and stir well: 3 dashes of gum syrup, 2 dashes of curaçoa, 2 dashes of Boker's bitters, 1 dash of absinthe, 1 pony of brandy, 1 pony of whiskey, 1 piece of twisted lemon

peel, and 2 small pieces of ice. After removing the ice fill the glass with seltzer water or plain soda, add a little sugar, and stir.

Saratoga Cocktail

Put a couple of small lumps of ice in a small bar-glass; add 2 dashes Angostura bitters, 1 pony of brandy, 1 pony of whiskey, 1 pony of vermouth. After shaking well strain into a claret glass, and add small slice of lemon.

Vermouth Cocktail

Put into small bar-glass 2 dashes of Boker's bitters, 1 wineglassful of vermouth, and shake, with small lump of ice. Then strain in a cocktail glass containing small slice of lemon. Add 2 dashes of gum syrup for extra sweetness.

Fancy Vermouth Cocktail

Into small bar-glass put 2 dashes Angostura bitters, 2 dashes maraschino, and 1 wineglassful of vermouth. Add shaved ice to fill the glass one-quarter full; after shaking, strain into a cocktail glass; garnish with slice of lemon.

Whiskey Cocktail

Put into small bar-glass 3 or 4 dashes of gum syrup, 2 dashes of bitters (Boker's), and 1 wineglassful of whiskey. Fill one-third full of fine ice and shake. Strain in a fancy red wineglass, and add piece of twisted lemon peel.

Improved Whiskey Cocktail

Same as improved brandy cocktail, Bourbon or rye whiskey being used instead of the brandy.

Gin Rickey

Put 1 or 2 pieces of ice in a fizz glass; add juice of a lime, wineglassful of gin, and fill glass with seltzer or club soda.

Mamie Taylor

Put a piece of ice in a high-ball glass; pour in ½ wineglassful Scotch whiskey, then 1 bottle of cap or imported ginger ale; add piece of lemon peel.

High Ball

Take medium-sized bar-glass; put in it a lump of ice, 1 wineglassful Scotch whiskey, and fill with cold carbonic.

Four-Fruit Liquor (a Pleasant Drink for Summer)

Take 1 pound of raspberries, 1 pound of black currants, 1½ pounds of strawberries, and 1½ pounds of morello cherries. Put them into a deep jar and cover them closely. Place the jar in a saucepan half filled with boiling water, and simmer very gently for half an hour. Take the pan from the fire and pass its contents through a jelly-bag, being very careful not to squeeze the fruit; indeed, if a little of the juice

be left in it, it may be used for common tarts. Measure the juice and put it into a deep jar, and for every quart add 6 ounces of loaf sugar, which has been dissolved in half a pint of water. Add half the cherry kernels, slightly bruised, cover the jar to keep out the dust, and let it stand for twenty-four hours. Stir into it an equal quantity of brandy, pass the liquid again through the jelly-bag, and bottle for use. When taken, 2 tablespoonfuls of this liquor should be added to half a tumblerful of iced water.

Heidelberg Punch, or Hebe's Cup

Take a fresh frame-grown cucumber. Cut an inch and a half of it into thin slices, and put them into a punch-bowl with the thin rind of a sound lemon and 3 tablespoonfuls of pounded sugar. Work them well together for four or five minutes with the back of a wooden spoon; then pour over them 3 tablespoonfuls of brandy, 6 of sherry, a bottle of soda-water, and a bottle of claret. Mix these ingredients thoroughly, and let them remain for one hour. Just before serving add another bottle of soda-water. Sufficient for a three-pint bowl.

Usquebaugh (Irish)

To 2 quarts of the best brandy, or whiskey without a smoky or any peculiar flavor, put a pound of stoned raisins, half an ounce of nut-

megs, a quarter of an ounce of cloves, the same quantity of cardamoms, all bruised in a mortar; the rind of a Seville orange rubbed off on lumps of sugar, a little tincture of saffron, and half a pound of brown sugar-candy. Shake the infusion every day for a fortnight, and filter it for use. Not a drop of water must be put to this cordial. It is sometimes tinged of a pale green with the juice of spinach instead of the saffron tint being imparted to it.

Cider Cup

Put a slice of crumb of bread toasted, at the bottom of a large jug; grate half a small nutmeg over it, and place on it 2 or 3 slices of thin lemon rind and half a dozen lumps of sugar. Pour over it 2 wineglassfuls of sherry, 1 of brandy, the juice of a lemon, a bottle of soda-water, and, last of all, a quart of cider. Mix well, put a sprig of borage or balm into it, and add a few lumps of pure ice. This should be used as soon as it is made. Time to make, ten minutes. Sufficient for a two-quart cup.

Coffee Kirsch

Mix together ½ teaspoonful of powdered sugar, ½ pony crème de cocoa, 1½ pony kirschwasser, and 1 cocktail-glassful of black coffee.

After shaking thoroughly, strain into a claret glass, not filling quite to the rim, which

has been dipped in water and then in powdered sugar.

Champagne Velvet

Fill a large-sized goblet with half porter and half champagne, and stir slowly.

Absinthe Frappé

Pour 2 ponies of absinthe into mixing-glass, fill with fine ice; fill shaker half full and shake. When shaker is frozen, strain into small champagne glass, and fizz with carbonic.

Hot Scotch.

Dissolve 1 or 2 lumps of sugar in a heated glass half full of boiling water; mix in a portion of Scotch whiskey, and, if desired, a bit of lemon peel and nutmeg.

Brandy Crusta

Take a cocktail glass, rub the rim with sliced lemon, and dip into pulverized sugar, which will then adhere to the rim. Fit into the top of the glass the paring of half a lemon (in one piece, like an apple paring). Fill small whiskey glass one-third full of shaved ice, and put into it 3 or 4 dashes of gum syrup, 1 dash of Boker's bitters, 1 wineglassful of brandy, 2 dashes of curaçoa, and 1 dash lemon juice. After shaking thoroughly, strain into the cocktail glass already prepared as directed.

Whiskey Crusta

Whiskey crusta the same as brandy crusta, using whiskey instead of brandy.

Gin Crusta

Gin crusta same as brandy crusta, using gin instead of brandy.

Brandy Daisy

Mix in small bar-glass one-third full of shaved ice, and shake thoroughly, 3 or 4 dashes of gum syrup, 2 or 3 dashes of curaçoa cordial, the juice of half a small lemon, 1 small wineglassful of brandy, and 2 dashes of Jamaica rum. Then strain into a large cocktail glass, and fill from a syphon of seltzer.

Whiskey Daisy

Put in small bar-glass one-third full of shaved ice 3 dashes gum syrup, 2 dashes orgeat syrup, the juice of half a small lemon, and 1 wineglassful of Bourbon or rye whiskey. After shaking, strain into a large cocktail glass, and fill with seltzer or Apollinaris.

Santa Cruz Rum Daisy

Fill small bar-glass one-third full of shaved ice; add 3 or 4 dashes of gum syrup, 2 or 3 dashes of maraschino or curaçoa, the juice of half a small lemon, and 1 wineglassful of Santa Cruz rum. After shaking well, strain into

large cocktail glass, and fill with Apollinaris or seltzer.

Gin Daisy

Into small bar-glass one-third full of shaved ice put 3 or 4 dashes of orgeat, or gum syrup, 3 dashes of maraschino, the juice of half a small lemon, and 1 wineglassful of Holland gin. Shake thoroughly and strain into large cocktail glass. Fill up with seltzer or Apollinaris.

Mint Julep

Stir 1 tablespoonful of white pulverized sugar into large bar-glass containing 2½ tablespoonfuls of water. Press 3 or 4 sprigs of fresh mint in this solution to give it decided flavor; add 1½ wineglassful of brandy, and fill the glass with shaved ice; arrange in attractive way with the sprigs of mint standing in the ice, bouquet style. Add berries, slice of orange, etc., on top, a dash of Jamaica rum, and straws.

The Real Georgia Mint Julep

Put a dozen young sprigs of mint into a large bar-glass; add a teaspoonful of powdered sugar dissolved in a small quantity of water; then ¾ wineglassful of cognac and ¾ wineglassful of peach brandy, and fill up with shaved ice. (Use whiskey instead of brandy if preferred, though brandy is used in the South.) Stir without crushing the mint.

The following paragraph is quoted from a Southern newspaper:

"Probably the old-fashioned julep is in its decadence as a public drink, but it does not follow that the art of constructing this famous Southern refresher is lost. On the contrary, we have knowledge of several old-fashioned gardens where the mint bed under the southern wall still blooms luxuriantly; where white fingers of household angels come every day about this time of the year and pluck a few sprays of the aromatic herb to build a julep for poor old shaky grandpa, who sits in the shady corner of the veranda with his feet on the rail and his head busy with the olden days. In such a household the art is still preserved. With her sleeves rolled up, the rosy granddaughter stirs sugar in a couple of tablespoonfuls of sparkling water, packs crushed ice to the top of the heavy cut-glass goblet, pours in the mellow whiskey until an overflow threatens, and then daintily thrusts the mint sprays into the crevices. And the old man, rousing from his dreams, blesses the vision which seems to rise up from the buried days of his youth, and with his gay nose nestling peacefully in the nosegay at the summit of his midday refresher, quaffs the icy drink, and with a long-drawn sigh of relief sinks back to dream again until the dinner-bell

sounds its hospitable summons. The mint julep still lives, but it is by no means fashionable. Somehow the idea has gotten abroad that the mint ought to be crushed and shaken up with water and whiskey in equal proportions. No man can fall in love with such a mixture. Poor juleps have ruined the reputation of the South's most famous drink."

Gin Julep

Gin julep the same as mint julep, without the "trimmings."

Whiskey Julep

Whiskey julep the same as mint julep, without fruits and berries.

Pineapple Julep

Put into a glass bowl, with ice, the juice of 2 oranges, 1 gill of raspberry syrup, 1 gill of maraschino, 1 gill of Old Tom gin, 1 quart bottle sparkling moselle, and 1 ripe pineapple, peeled, sliced, and cut up. Served in flat glasses, adding berries in season. This recipe will make enough for five persons.

Brandy Smash

Press several tender shoots of mint into a small bar-glass containing 1 teaspoonful of white sugar dissolved in 2 tablespoonfuls of water. Add 1 wineglassful of brandy and fill

two-thirds full of shaved ice. After stirring well, add small slice of orange and fresh mint. Serve with straws.

Gin Smash

Crush 3 or 4 sprigs of mint into small bar-glass containing 1 teaspoonful of fine white sugar dissolved in 2 teaspoonfuls of water. Add 1 wineglassful of gin, and fill with shaved ice. Stir thoroughly and embellish with fresh sprigs of mint.

Whiskey Smash

Same as gin smash, using whiskey instead of gin.

Brandy Fix

Dissolve 1 large teaspoonful of fine white sugar in a little water in a bar-glass; add the juice of a quarter of a lemon, 3 dashes of curaçoa, 1 wineglassful of brandy, and fill two-thirds full of shaved ice. After stirring thoroughly place slice of lemon or lime on top.

Gin Fix

Dissolve 1 large teaspoonful of powdered sugar in a little water in small bar-glass; add 2 dashes of raspberry syrup, the juice of a quarter of a lemon, 1 wineglassful of Holland gin (or Old Tom, if preferred), and, after stirring well, fill two-thirds full of shaved ice; embellish with berries in season.

Santa Cruz Fix

Dissolve 1 large teaspoonful of powdered sugar in a little water, in a small bar-glass; add 2 dashes of curaçoa, the juice of a quarter of a lemon, 1 wineglassful of Santa Cruz rum, and fill two-thirds full of shaved ice. After stirring thoroughly garnish with small slices of orange and pineapple.

Whiskey Fix

Dissolve 1 large teaspoonful of powdered white sugar in a little water; add the juice of half a lemon, 1 wineglassful of Bourbon or rye whiskey, and fill two-thirds full of shaved ice. Stir, and garnish with orange and pineapple.

Sherry Cobbler

Put into a large bar-glass 1 tablespoonful of fine white sugar, 1 slice of orange cut up into quarters, 2 small pieces of pineapple, and fill nearly full of shaved ice. Then add enough sherry wine to fill full. Shake thoroughly and decorate with berries in season. Serve with straws.

Champagne Cobbler

Put into a tumbler 1 teaspoonful of sugar and 1 piece each of orange and lemon peel, and fill one-third full with shaved ice. Then fill full with wine, add berries in season, and serve with

straws. One bottle of wine should be allowed for every four bar-glasses of the large size.

Catawba Cobbler

Dissolve 1 teaspoonful of fine white sugar in a little water in a large bar-glass; add 1 slice of orange cut into quarters, and fill half full of shaved ice. Fill remainder with Catawba wine, decorate with berries in season, and serve with straws.

Claret Cobbler

The same as catawba cobbler, substituting claret wine for catawba.

Hock Cobbler

The same as catawba cobbler, substituting hock wine for catawba.

Sauterne Cobbler

The same as catawba cobbler, substituting sauterne for catawba.

Knickerbocker

Into a small bar-glass squeeze one-half a lime or small lemon; add the rind, 3 teaspoonfuls of raspberry syrup, 1 wineglassful of Santa Cruz rum, and 3 dashes of curaçoa. Then fill one-third full of fine ice, shake thoroughly, and strain into a cocktail glass. Add a little more syrup for extra sweetness, if desired.

Whiskey Cobbler

Put into a tumbler 1½ wineglassfuls of whiskey, 1 teaspoonful of white sugar dissolved in a little water, 1 slice of orange cut into quarters, 1 dash of maraschino, and fill with shaved ice. After shaking well decorate with berries, and serve with straws.

Saratoga Brace-Up

Shake up well in a large bar-glass 1 tablespoonful of fine white sugar, 2 dashes of Angostura bitters, 4 dashes of lemon or lime juice, 2 dashes of absinthe, 1 fresh egg, 1 wineglassful of brandy, and 2 or 3 small lumps of ice. After straining into another glass, fill up with seltzer.

Santina's Pousse Café

Pour separately into a small wineglass one-third fine old Cognac brandy, one-third maraschino, one-third curaçoa.

This pousse takes its name from Santina, the Spanish proprietor of a well-known New Orleans café.

Pousse l'Amour

Pour into a sherry glass ½ glassful of maraschino; then, without disturbing this, add with a spoon the yolk of 1 egg. Carefully introduce, next, sufficient vanilla cordial to surround the

egg, and finally pour on top 1 tablespoonful of fine old brandy.

Precision, a steady hand, and care in keeping the elements separate, are among the requisites for a good pousse. The safest way is to pour the ingredients from a sherry glass.

Parisian Pousse Café

Taking the usual care to keep the elements separate, pour into a small wineglass two-fifths curaçoa, two-fifths kirschwasser, and one-fifth chartreuse.

Faivre's Pousse Café

Served in a small bar-glass, and consists of the following ingredients: one-third Parisian pousse café (as above), one-third kirschwasser, one-third curaçoa.

M. Faivre, for whom this pousse was named, was formerly at the head of one of New York's well-known French cafés.

Saratoga Pousse Café

Serve in small wineglass one-fifth curaçoa, one-fifth Benedictine, one-fifth raspberry syrup, two-fifths fine old brandy, 1 teaspoonful of vanilla cordial on top.

West India Couperee

Mix well, in a large soda-glass one-third full of vanilla ice cream, 1½ pony-glasses of

brandy, 1 pony-glass maraschino or curaçoa. Then fill nearly full with plain soda. Add a little grated nutmeg on the surface.

Brandy Scaffa

One-half fine old brandy, one-half maraschino, 2 dashes of Angostura bitters. Serve in a small wineglass.

Brandy Champerelle

One-third old brandy, one-third curaçoa, one-third Benedictine, 3 dashes Angostura bitters. Serve in a small wineglass.

White Lion

Put in a small bar-glass 1 teaspoonful of pulverized sugar; squeeze into this the juice of half a lime and add the rind. Pour in 1 wineglassful Santa Cruz rum, 1 teaspoonful of curaçoa, 1 teaspoonful of raspberry syrup. Fill the glass half full of shaved ice and, after shaking thoroughly, strain into a cocktail glass.

Santa Cruz Sour

Dissolve 1 large teaspoonful of white sugar in a little seltzer or Apollinaris in a small bar-glass; add 3 dashes of lemon juice, 1 wineglassful of Santa Cruz rum.

Fill with shaved ice, shake, and strain into a claret glass. Add berries in season, and slices of orange.

Gin Sour

Dissolve 1 large teaspoonful of white sugar in a little seltzer or Apollinaris in a small bar-glass; add 2 or 3 dashes of lemon juice, 1 wineglassful of Holland or Old Tom gin. Fill with shaved ice, shake, and strain into a claret glass. Garnish top with pineapple and berries, or slice of orange.

Whiskey Sour

In a small bar-glass dissolve 1 large teaspoonful of powdered white sugar in a little seltzer or Apollinaris; add the juice of half a small lemon, 1 wineglassful of Bourbon or rye whiskey, and fill with shaved ice. After shaking well strain into a claret glass, and add berries.

Brandy Sour

In a small bar-glass dissolve 1 large teaspoonful of powdered white sugar in a little Apollinaris or seltzer; add the juice of half a lemon, 1 dash of curaçoa, 1 wineglassful of brandy, and fill with shaved ice. After shaking well, strain into a claret glass, and add berries and a slice of orange.

Jersey Sour

Dissolve 1 large teaspoonful of powdered white sugar in a little water in a small bar-glass. Add 2 or 3 dashes of lemon juice, 1

wineglassful of applejack, and fill with shaved ice. After shaking well, strain into a claret glass, and add berries.

Egg Sour

Shake up well in a small bar-glass 1 teaspoonful of powdered white sugar, 3 dashes of lemon juice, 1 pony of curaçoa, 1 pony of brandy, 1 egg, 2 or 3 small lumps of ice. Remove the ice.

Apple Toddy

Dissolve in a little boiling water 1 large teaspoonful of fine white sugar. Pour into a hot bar-glass (middle-sized), and add 1 wineglassful of cider brandy (applejack), half of a baked apple. Then fill the glass two-thirds full of boiling water, stir well, powder the top with grated nutmeg, and serve with a spoon.

Cold Brandy Toddy

Dissolve in small bar-glass 1 teaspoonful of fine white sugar in ½ wineglassful of water. Add 1 wineglassful of brandy and 1 lump of ice, and stir well.

Hot Brandy Toddy

Dissolve in a hot bar-glass (small size) 1 teaspoonful of fine white sugar in a little boiling water; add 1 wineglassful of brandy, and pour boiling water in until the glass is two-thirds full. Dress the top with a little grated nutmeg.

Cold Gin Toddy

Dissolve 1 teaspoonful of powdered sugar in ½ wineglassful of water in a small bar-glass. Add 1 wineglassful of gin, 1 lump of ice, and stir well.

Hot Gin Toddy

Dissolve 1 teaspoonful of powdered sugar in boiling water in a hot bar-glass, small. Add 1 wineglassful of gin (Old Tom or Holland, as preferred), and pour boiling water in until the glass is two-thirds full.

Cold Whiskey Toddy

In a small bar-glass dissolve 1 teaspoonful of fine white sugar in a little water. Add 1 wineglassful of Bourbon or rye whiskey, and 1 lump of ice, and stir well.

For hot whiskey toddy the ice is omitted, the sugar dissolved in boiling water, and boiling water is poured into the glass until it is two-thirds full.

Cold Irish-Whiskey Toddy

In a small bar-glass dissolve 1 teaspoonful of fine white sugar in 2 wineglassfuls of water. Add 1 wineglassful of fine Irish whiskey and 1 lump of ice, and stir well. This will make a particularly fine drink with either.

Eggnogg

Mix in a large bar-glass 1 large teaspoonful of powdered white sugar, 1 fresh egg, ½ wineglassful of brandy, and ½ wineglassful of Santa Cruz rum (or 1 wineglassful of either of the two liquors), a little shaved ice, and fill with rich milk. Shake very thoroughly in a tin eggnogg "shaker," remove the ice, and pour into a goblet; add grated nutmeg on top.

Hot Eggnogg

A favorite California drink. Make it in a large bar-glass in the same manner as cold eggnogg, only using boiling water instead of ice.

Eggnogg for a Party

Beat the whites of 20 fresh eggs until very light, and the yolks separately until well cut up with the egg-beater; then mix the yolks in a big punch-bowl with 2½ quarts fine old brandy, 1 pint of Santa Cruz rum, and 2 pounds of white sugar. Then pour in slowly 2½ gallons of rich milk, stirring constantly to prevent curdling. Add grated nutmeg, then the beaten white of egg on top, and decorate with colored sugars. Leave it standing in a tub of ice before serving. This recipe makes 3½ gallons.

Sherry Eggnogg

Put into a large bar-glass 1½ teaspoonfuls of fine white sugar, 1 fresh egg, 2 or 3 small

lumps of ice, 2 wineglassfuls of sherry, and fill the glass with rich milk. After shaking well, so as to mix the whole thoroughly, strain into a large goblet, remove the ice, and add grated nutmeg on top.

General Harrison's Eggnogg

Put into a large bar-glass 1½ teaspoonfuls of sugar, 1 fresh egg, 2 or 3 small lumps of ice, and fill with cider. Shake thoroughly.

This fine old drink is said to have been a prime favorite with General Harrison, and was constantly called for in the days when people took the steamboat trip "down the Mississippi."

Baltimore Eggnogg

Beat the whites of 10 eggs till stiff; then beat the yolks and 10 teaspoonfuls powdered sugar together to a cream; mix in well ⅔ of a nutmeg, grated, and add ½ pint of brandy (or Jamaica rum) and 2 wineglassfuls of madeira wine. Now, into this mixture beat the already beaten white of egg, and stir in gradually (while constantly beating) 6 pints of rich milk. Stand it in a tub of ice till cooled. This recipe makes enough for ten people.

Santa Cruz Fizz

Into a bar-glass of medium size put 1 teaspoonful of fine white sugar, 3 dashes of lemon

juice, 1 small lump of ice, 1 wineglassful of Santa Cruz rum. Fill the glass with seltzer from a syphon, or with Apollinaris, and stir well.

Whiskey Fizz

Put into a bar-glass of medium size 1 teaspoonful of fine white sugar, 3 dashes of lemon juice, 1 small lump of ice, 1 wineglassful of Bourbon or rye whiskey. Fill with seltzer or Apollinaris, and stir well.

Brandy Fizz

Put into a bar-glass of medium size 1 teaspoonful of powdered sugar, 3 dashes of lemon juice, 1 wineglassful of brandy, 1 small lump of ice. Fill the glass with Apollinaris or seltzer, and stir well.

Gin Fizz

Into a bar-glass (medium size) put 1 teaspoonful of powdered white sugar, 3 dashes of lemon juice, 1 wineglassful of Holland gin, 1 small piece of ice. Fill with Apollinaris or seltzer, and stir well.

Silver Fizz

Into a large bar-glass put 1 tablespoonful of pulverized white sugar, 3 dashes of lemon or lime juice, the white of 1 egg, 1 wineglassful of Old Tom gin, 2 or 3 small lumps of ice. After

shaking well, strain into a middle-sized bar-glass and fill with seltzer.

Golden Fizz

Made exactly in the manner of silver fizz, only substituting the yolk of an egg for the white.

Brandy Sling

Dissolve in a small bar-glass 1 small teaspoonful of powdered white sugar in 1 wineglassful of water; add 1 small lump of ice and 1 wineglassful of brandy, and stir thoroughly. Serve with a little grated nutmeg on top.

Hot Brandy Sling

In a hot bar-glass of medium size dissolve 1 small teaspoonful of powdered sugar in a little boiling water. Add 1 wineglassful of brandy, and fill the glass two-thirds full of boiling water. Serve with a little grated nutmeg on top.

Gin Sling

In a small bar-glass dissolve 1 small teaspoonful of fine white sugar in 1 wineglassful of water. Add 1 wineglassful of brandy and 1 small lump of ice, and stir well. Serve with a little grated nutmeg on top.

Hot Gin Sling

In a hot bar-glass of medium size dissolve 1 small teaspoonful of powdered white sugar in

a little boiling water. Add 1 wineglassful of Holland gin, and fill the glass two-thirds full of boiling water. Serve with a little grated nutmeg on top.

Whiskey Sling

In a small bar-glass dissolve 1 small teaspoonful of powdered white sugar in 1 wineglassful of water. Add 1 wineglassful of Bourbon or rye whiskey, a little ice, and stir well. Serve with a little grated nutmeg on top.

Hot Whiskey Sling

In a hot bar-glass of medium size dissolve 1 small teaspoonful of powdered sugar in a little hot water. Add 1 wineglassful of Bourbon or rye whiskey, and fill the glass two-thirds full of boiling water. Serve with a little grated nutmeg on top.

Hot Spiced Rum

In a hot bar-glass of middle size dissolve 1 small teaspoonful of powdered white sugar in a little boiling water. Add 1 wineglassful of Jamaica rum, 1 teaspoonful of spices (allspice and cloves not ground), 1 piece of sweet butter as large as half a chestnut, and fill the glass two-thirds full of boiling water.

Hot Rum

In a hot bar-glass of medium size dissolve 1 small teaspoonful of powdered sugar in a

little boiling water. Add 1 wineglassful Jamaica rum, 1 piece of sweet butter as large as half a chestnut, and fill the glass two-thirds full of boiling water. Stir well, and serve with a little grated nutmeg on top.

Blue Blazer

Take 2 silver-plated mugs, and put in one of these 1 small teaspoonful of powdered white sugar dissolved in 1 wineglassful of boiling water and 1 wineglassful of Scotch whiskey. Set the liquid on fire, and while blazing mix by pouring four or five times from one mug to the other. When cleverly done, this looks like a stream of liquid fire. Add a piece of twisted lemon peel, and serve in a small bar-glass.

To mix this beverage an expert is required—one who has been made perfect by practice with cold water,—otherwise he will be scalded in passing the hot liquid from one vessel to another.

Tom and Jerry

Beat, separately, the whites and the yolks of 12 fresh eggs till the whites are stiff and the yolks no thicker than water; then mix together in a punch-bowl, and add ½ small bar-glassful of Jamaica rum, 1½ teaspoonfuls of ground cinnamon, ½ teaspoonful of ground cloves, ½ teaspoonful of ground allspice. After stirring

well, add fine white sugar until the mixture attains the consistence of a light batter.

The sugar can be prevented from settling at the bottom by using about as much carbonate of soda as can be got on a dime, or a teaspoonful of cream of tartar.

How to Serve Tom and Jerry

Put into a small bar-glass 1 tablespoonful of the mixture, described in the recipe for Tom and Jerry, and add 1 wineglassful of brandy. Fill the glass with boiling water, and put a little grated nutmeg on top. Serve with a spoon.

Sometimes, for convenience, a bottle is kept on hand containing a mixture one-half brandy, one-quarter Jamaica rum, one-quarter Santa Cruz rum. Then, instead of plain brandy, a wineglassful of this mixture is used to every tumbler of Tom and Jerry.

Copenhagen

This is the same thing as Tom and Jerry, the only difference being in the name.

Scotch Whiskey Skin

Rinse a small bar-glass with hot water; then put in it 1 lump of white sugar, fill half-full of boiling water, add 1 small wineglassful of Glenlivet or Islay whiskey, and 1 small piece of lemon rind. Stir well, and serve with a spoon.

Irish Whiskey Skin

Follow the directions for Scotch whiskey skin, only substituting Irish whiskey for the other.

Columbia Skin

This beverage is made in Boston exactly as a whiskey skin.

Tom Collins Whiskey

Put into a small bar-glass 5 or 6 dashes of gum syrup, juice of a small lemon, 1 large wineglassful of whiskey, 2 or 3 lumps of ice. After shaking thoroughly, strain into a large bar-glass, and fill with plain soda-water. Drink while it is full of life.

Tom Collins Brandy

Follow the directions for Tom Collins whiskey, only substituting brandy for whiskey.

Tom Collins Gin

Follow the directions for Tom Collins whiskey, only substituting gin for whiskey.

Hot Brandy Flip

In a hot bar-glass (large size) dissolve 1 teaspoonful of sugar in a little hot water. Add 1 wineglassful of brandy and yolk of 1 egg. Shake well, pour into a bar-glass of middle size, and fill one-half full of boiling water. Serve with a little grated nutmeg on top.

Hot Whiskey Flip

Follow the directions for brandy flip, only substituting whiskey for brandy.

Hot Rum Flip

Follow the directions for brandy flip, only substituting Jamaica rum for brandy.

Hot Gin Flip

Follow the directions for brandy flip, only substituting Holland gin for brandy.

Cold Brandy Flip

In a large bar-glass, dissolve 1 teaspoonful powdered sugar in ½ wineglassful of water; add 1 wineglassful of brandy; 1 fresh egg; 2 lumps of ice. After shaking well strain into a small bar-glass, and serve with a little grated nutmeg on top.

Cold Rum Flip

Into a large bar-glass put 1 teaspoonful of powdered sugar, dissolved in a little water; 1 wineglassful of Jamaica rum, 1 fresh egg, 2 or 3 lumps of ice. After shaking well, strain into a middle-sized glass, and serve with a little grated nutmeg on top.

Cold Gin Flip

Follow directions for cold rum flip, only substituting Holland gin for Jamaica rum.

Cold Whiskey Flip

Follow directions for rum flip, only substituting Bourbon or rye whiskey for Jamaica rum.

Port Wine Flip

Break 1 fresh egg into a large bar-glass; add 1 small teaspoonful of powdered white sugar, 1 large wineglassful of port wine, 2 or 3 small lumps of ice. After shaking well, strain into a medium-sized goblet.

Sherry Wine Flip

Follow directions for port wine flip, only substitute sherry wine for port.

Mulled Wine with Eggs

Beat up, separately, the whites of 9 fresh eggs, and the yolks, beating in with the yolks 4 tablespoonfuls of powdered white sugar. Set over the fire, in an absolutely clean skillet, 1 quart either of port, claret, or red burgundy wine, and ½ pint of water. Now mix the whites and yolks of the eggs in a punch-bowl with another ½ pint of water and beat them well together. When the wine boils pour it also into the bowl, add a little grated nutmeg, and stir rapidly.

Do not pour the mixture into the wine, or the eggs will curdle.

To suit the taste, a little allspice and more sugar are added.

Mulled Cider

Follow directions for mulled wine with eggs, only using twice as much cider to the same number of eggs, and omitting the water.

Mulled Wine

Dissolve ¼ pound of sugar in 2 pints of hot water in an absolutely clean punch-bowl; add 2½ pints of good sherry wine, and let the mixture come nearly to the boil. Have the white of 1 egg beaten to a froth, pour it into the hot mixture, stir rapidly, and add a little grated nutmeg.

Mulled Wine without Eggs

General Rule

Into an absolutely clean vessel containing water in the proportion of 1 small tumblerful to every pint of wine to be mulled, put spice (the quantity of spice must be determined to suit individual taste), and boil until the flavor is extracted. (Cloves, cinnamon, and grated nutmeg are the usual spices for mulled wine.) Then add the wine, and sugar to suit the taste; bring to the boiling point, and then serve with biscuits, or strips of crisp, dry toast.

Port and claret are the wines most commonly mulled, though any kind of wine may be so treated. An extra quantity of sugar is needed for claret.

Quince Liqueur

Grate enough quinces to make 2 quarts of juice, and squeeze them through a jelly-bag. Mix together with this 4 quarts of cognac brandy, 2½ pounds of white sugar, 12 ounces of bitter almonds, bruised, 1 pound of coriander seeds, 36 cloves.

Put the mixture into a demijohn, and shake well every day for ten days. Then strain the liquid through a jelly-bag till it is perfectly clear, and put into a bottle.

This recipe will make 1½ gallons of the most delicious liqueur.

Port Wine Sangaree

Put into a medium-sized bar-glass 1 claret-glassful of port wine, ½ teaspoonful of powdered white sugar, 2 or 3 small lumps of ice, and shake thoroughly. Strain into a small bar-glass, and grate a little nutmeg on top.

Sherry Sangaree

In a middle-sized bar-glass put 1 claret-glassful of sherry wine, ½ teaspoonful of fine white sugar, 2 or 3 small lumps of ice.

Shake thoroughly, strain into a small bar-glass, and grate a little nutmeg on the top.

Brandy Sangaree

In a middle-sized bar-glass, dissolve ½ teaspoonful of fine white sugar in a little water.

Add 1 wineglass of brandy, and fill the glass 1/3 full of shaved ice. After shaking thoroughly, strain into a small glass and add a dash of port wine. Grate a little nutmeg on the top.

Gin Sangaree

Follow directions for brandy sangaree, only substituting Holland gin for brandy.

Ale Sangaree

Put 1 teaspoonful of fine white sugar dissolved in a wineglassful of water into a large bar-glass.

Fill up with ale, stir, and grate a little nutmeg on top.

Porter Sangaree

Put 1 teaspoonful of fine white sugar dissolved in a wineglassful of water into a large bar-glass.

Fill up with porter, stir, and grate a little nutmeg on the top.

Porteree

Another name for porter sangaree.

Port Wine Negus

Into a small bar-glass put 1 wineglassful of port wine; 1 teaspoonful of sugar, and fill 1/3 full with hot water. Grate a little nutmeg on top.

Negus may be made in any quantity out of any sweet wine,—sherry, etc., though port is most commonly used. The ingredients are given here in the proportion to be used with every pint of the wine. Pouring 1 pint of the wine into a jug, take a lemon and rub on the rind ¼ of a pound of loaf sugar (lumps) until the yellow part of the skin is entirely absorbed, squeeze and strain the juice. Now mix the wine, the sugar and lemon juice, and add grated nutmeg to suit the taste; pour over the mixture 1 quart of boiling water, cover the jug, and allow it to cool somewhat.

This favorite English drink is named for Colonel Negus, its reputed inventor.

Soda Negus

To make a quart of this fine, effervescing beverage, put into an absolutely clean saucepan 1 pint of port wine, 8 lumps of white loaf sugar, 6 cloves, and 1 teaspoonful of grated nutmeg.

Warm and stir thoroughly, without allowing it to come to a boil. Pour into a bowl or pitcher, and decant a bottle of plain soda-water upon the warm wine.

Currant Shrub

Into 1 quart of strained currant juice put 1½ pounds of loaf sugar. Boil gently not over ten

minutes, skim carefully, and remove from the fire. When lukewarm, add brandy, allowing ½ a gill to every pint of shrub. Put in a tight bottle.

Shrub may be made of cherry or raspberry juice in the same way, only reducing the quantity of sugar. Mixed with ice water, a little shrub is very good.

Raspberry Shrub

Pour 1 quart of vinegar over 3 quarts of ripe raspberries. Allow it to stand a day, strain, and add sugar, allowing 1 pound to each pint. Then boil about half an hour, skimming clear. When cool, add a wineglassful of brandy to each pint of the shrub.

When heated, with extreme weather or with fever, this makes a very good beverage by mixing about 2 cupfuls in a tumbler of water. This recipe will make 1 gallon.

Brandy Shrub

Take 5 lemons, peel the rinds of 2, add the juice from all 5, and mix with 2 quarts of brandy. After keeping it closely covered for 3 days, add 1 quart of sherry and 2 pounds of loaf sugar dissolved in water. Strain through a jelly-bag and pour into a bottle. This recipe will make 3 quarts.

Rum Shrub

Mix together 3 gallons of best Jamaica rum; 1 quart of orange juice; 1 pint of lemon juice; 6 pounds of powdered sugar dissolved in water. After leaving closely covered over night, boil 3 pints of fresh milk, and when cold add to the mixture. After filtering through a flannel bag lined with blotting paper, bottle, and cork immediately.

This recipe makes about 4 gallons..

Bishop

Dissolve 1 teaspoonful of powdered sugar in 1 wineglassful of water. Pour this into a large soda-glass; add 2 thin slices lemon, 2 dashes of Jamaica rum, 2 or 3 small lumps of ice.

Fill the glass with claret or red burgundy, shake thoroughly and remove the ice.

English Bishop

Roast before a fire an orange (stuck well with cloves, to suit the taste). When brown enough cut in quarters, and pour over it 1 quart of port wine (already heated), add sugar to suit the taste, and allow to simmer over the fire for half an hour.

This recipe makes 1 quart.

Brandy Punch

Put into a large bar-glass 1 teaspoonful of powdered sugar dissolved in a little water

(since it does not readily dissolve in spirits); add 1 teaspoonful of raspberry syrup; 1 wineglassful of brandy; ½ wineglassful of Jamaica rum; juice of ½ a lemon; 2 slices of orange; 1 piece of pineapple.

Fill the glass with shaved ice, shake well, and ornament with berries in season. Serve with a straw.

Brandy-and-Rum Punch

Into a large bar-glass put 1 tablespoonful of powdered sugar dissolved in a little water. Add 1 wineglassful of Santa Cruz rum; ½ wineglassful of brandy; juice of ½ a small lemon; 1 slice of orange (quartered), and 1 piece of pineapple.

Fill the glass with shaved ice, shake thoroughly, ornament with sliced lime and berries in season, and serve with a straw.

Medford Rum Punch

Into a large bar-glass put 1 tablespoonful of powdered sugar dissolved in a little water; 1½ glasses of Medford rum; 1 pony-glassful of Jamaica rum; 2 or 3 dashes of lemon juice, and 1 slice of orange (quartered).

Fill the glass with ice, shake thoroughly, and add sliced lime and berries in season. Serve with a straw.

Gin Punch

Put into a large bar-glass 1 tablespoonful of raspberry syrup; 1 tablespoonful of powdered

sugar, dissolved in a little seltzer; 1½ wineglassfuls of Holland gin; juice of ½ a small lemon; 1 slice of orange (quartered); 1 piece of pineapple, and 1 or 2 dashes of maraschino.

Fill the glass with shaved ice, shake thoroughly, and add sliced lime and berries in season.

Santa Cruz Rum Punch

Into a large bar-glass put 1 tablespoonful of powdered sugar dissolved in a little water; 1 wineglassful of Santa Cruz rum; ¼ wineglassful of Jamaica rum; 2 or 3 dashes of lemon juice, and 1 slice of orange (quartered).

Fill the glass with shaved ice, shake thoroughly, and decorate with sliced lime and berries in season. Serve with a straw.

Hot Irish Whiskey Punch

Rinse in hot water a bar-glass of medium size; in this dissolve thoroughly 2 lumps of loaf sugar in 1 wineglassful of boiling water, pour in 1 wineglassful Kinahan's or Jamieson's Irish whiskey. Add a second wineglassful of boiling water, and a small piece of lemon rind or thin slice of lemon.

As mentioned before, sugar does not dissolve easily in spirits: hence it is important, when making a punch or hot toddy, to put in at least enough water to fully dissolve the

sugar before pouring in the spirits. This may be done safely if the glass into which the hot water is to be poured be first carefully warmed. For all hot drinks made with whiskey, or brandy, pulverized rock-candy is better than sugar.

Hot Scotch Whiskey Punch

Dissolve 2 lumps of loaf sugar in 1 wineglassful of boiling water. Pour into a bar-glass of medium size, after rinsing well in hot water, and add 1 wineglassful of Glenlivet or Islay whiskey. Add a second wineglassful of boiling water, a small piece of lemon rind or thin slice of lemon.

Cold Whiskey Punch

Put into a large bar-glass 1 tablespoonful of powdered sugar dissolved in a little water, juice of ½ small lemon, 1½ wineglassfuls of Irish or Scotch whiskey.

Fill the glass with shaved ice, shake thoroughly, and decorate on top with 2 thin slices of lemon and berries in season. Serve with a straw.

When planning cold whiskey punch for a tableful of guests, make it with boiling water, allowing one or two days for it to concoct and cool before serving. The ingredients will then make a much more perfect mixture than will ever result from whiskey and water *cold.*

Arrack Punch

Into a bar-glass of medium size put 1 tablespoonful of powdered sugar dissolved in a little water. Add juice of ½ a small lemon; 1 pony-glassful of Batavia arrack; 1 wineglassful of Jamaica rum; 1 piece of pineapple.

Fill with shaved ice, shake thoroughly, and embellish with berries in season. Serve with a straw.

Milk Punch

Put into a large bar-glass 1 teaspoonful of fine white sugar; 1 wineglassful of brandy; ½ wineglassful of Santa Cruz rum; small lump of ice.

Fill the glass with milk, shake thoroughly, and strain into a large glass. Lastly, grate a little nutmeg on top.

Hot Milk Punch

Follow directions for milk punch, only omitting the ice, and using hot milk.

Manhattan Milk Punch

Follow the directions for *cold* milk punch, and add 5 drops of aromatic tincture.

Egg Milk Punch

Put into a large bar-glass 1 teaspoonful of fine white sugar; 1 wineglassful of brandy; ¼ wineglassful of Santa Cruz rum; 1 egg; small lump of ice.

Fill the glass with pure fresh milk, shake very thoroughly, and strain into a large glass.

El Dorado Punch

Put into a large bar-glass 1 pony of brandy; ½ pony of Jamaica rum; ½ pony of Bourbon; 1 tablespoonful of powdered sugar dissolved in a little water, and a slice of lemon.

Fill the glass with fine ice, shake thoroughly, and add berries or small pieces of orange. Serve with a straw.

Claret Punch

Into a large bar-glass put 1 teaspoonful of fine sugar; 1 slice of lemon; 1 slice of orange (quartered), and fill the glass ⅔ full of shaved ice. Fill full with claret, shake thoroughly, and add berries in season. Serve with a straw.

The recipe for a quantity of claret punch is given under the title "Imperial Punch."

Vanilla Punch

Into a large bar-glass put 1 tablespoonful of sugar; 1 wineglassful of brandy; the juice of ¼ of a lemon.

Fill the glass with shaved ice, shake thoroughly, add 1 or 2 slices of lemon, and flavor with a few drops of vanilla extract. Serve with a straw, or glass tube. A delicious beverage.

Sauterne Punch

Put into a large bar-glass 1 teaspoonful of fine white sugar; 1 slice of lemon; 1 slice of orange; 1 piece of pineapple.

Fill the glass $^2/_3$ full with shaved ice, and fill full with sauterne. Shake thoroughly, and add berries in season.

Sherry Punch

Put into a large bar-glass 2 wineglassfuls of sherry; 1 teaspoonful of sugar; 1 slice of orange; 1 slice of lemon.

Fill the glass with shaved ice, shake thoroughly, and dress with berries in season. Serve with a straw.

Orgeat Punch

Pour into a large bar-glass 1½ tablespoonfuls of orgeat syrup; 1½ wineglassfuls of brandy; juice of ½ a lemon.

Fill the glass with shaved ice, shake thoroughly, and add berries in season, and a dash of port wine on top. Serve with a straw.

Curaçoa Punch

Put into a large bar-glass 1 teaspoonful of powdered sugar dissolved in a little water; 1 wineglassful of brandy; ¼ wineglassful of Jamaica rum; ½ pony-glassful of curaçoa; the juice of ½ a lemon.

Fill the glass with shaved ice, shake thor-

oughly, and add fruits of the season. Serve with a straw.

Roman Punch

Into a large bar-glass put 1 tablespoonful of powdered sugar dissolved in a little water; 1 tablespoonful of raspberry syrup; 1 teaspoonful of curaçoa; 1 wineglassful of Jamaica rum; ½ wineglassful of brandy; the juice of ½ a lemon.

Fill with shaved ice, shake thoroughly, and add a dash of port wine, and fruits in season. Serve with a straw.

St. Charles' Punch

Put into a large bar-glass 1 teaspoonful of powdered sugar dissolved in a little water; 1 wineglassful of port wine; 1 pony-glassful of brandy; the juice of ¼ of a lemon.

Fill the glass with shaved ice, shake thoroughly, and deck with fruits in season. Serve with a straw.

Seventh Regiment National Guard Punch

Put into a large bar-glass 1 teaspoonful of powdered sugar dissolved in a little water; the juice of ¼ of a lemon; 1 wineglassful of brandy, and 1 wineglassful of sherry wine. Flavor with raspberry syrup, and fill the glass with shaved ice. Shake thoroughly, and dress with pieces of

orange, pineapple, and berries in season. Add a dash of Jamaica rum, and serve with a straw.

Sixty-ninth Regiment Punch

Dissolve 1 teaspoonful of sugar in 1 wineglassful of boiling water; pour into an earthen mug; add ½ wineglassful of Irish whiskey; ½ wineglassful of Scotch whiskey; then pour in a second wineglassful of boiling water, and add a small piece of lemon rind.

Punch Grassot

Mix 1 wineglassful of brandy; 1 teaspoonful of curaçoa; 1 drop of acetic acid; 2 teaspoonfuls of simple syrup; 1 teaspoonful of strawberry syrup; ¼ of a pint of water; ½ a small lemon, sliced. Add ice, and pour into a large goblet, dressing with a slice of peach or apricot in season. For an excellent punch for cold weather served hot.

This punch is named for M. Grassot, custodian of the Palais Royal in Paris.

Maraschino Punch

Pour into a large bar-glass 1 teaspoonful of powdered sugar dissolved in a little water; 1 wineglassful of brandy; 2 dashes of arrack; ½ pony-glassful of maraschino; the juice of ½ a small lemon.

Fill the glass with shaved ice, shake thor-

oughly, and garnish with fruit and berries in season. Serve with a straw.

Champagne Punch

Add to 1 quart bottle of champagne 3 tablespoonfuls of sugar; 1 orange, sliced; the juice of a lemon; 2 slices of pineapple (cut in small pieces), and 1 wineglassful of raspberry or strawberry syrup. Garnish with fruits in season, and serve in champagne goblets.

This recipe makes 1 quart; the usual allowance being 1 bottle to every four guests.

See also "Rocky Mountain Punch" for a good champagne punch.

Mississippi Punch

Pour into a large bar-glass, 1 wineglassful of brandy; ½ wineglassful of Jamaica rum; ½ wineglassful of Bourbon whiskey; 1 tablespoonful of powdered sugar dissolved in a little water, and the juice of ½ a small lemon.

Fill the glass with shaved ice, shake thoroughly, and garnish with fruit in season. Serve with a straw.

Wassail Bowl

The wassail bowl used in ancient days to be served specially on Christmas Eve. It was brought into the banqueting hall with songs and carols, and crowned with garlands. To make it, grate ½ a nutmeg, and put it into a saucepan

with 1 clove, ¼ of an ounce of grated ginger, ½ a small blade of mace, an inch of stick cinnamon, and 2 or 3 coriander and cardamom seeds. Pour upon these ingredients 1 teacupful of cold water, and let them boil. Then add 2 bottles of white wine (not sweet), and ¾ of a pound of refined sugar. Pour the mixture into a large saucepan, and set it on the fire. Break the yolks of 6, and the whites of 3, eggs into the wassail bowl. When the wine is warm, mix 1 teacupful of it in a bowl with the eggs; when it is a little warmer, add another teacupful, and repeat until 5 teacupfuls have been used. Let the wine boil, and pour it upon the eggs, stirring briskly all the time to froth it. Core, but do not pare, 6 apples; fill the cavity with sugar, roast them, and throw them into the bowl. Serve very hot. Though sherry or madeira ought properly to be used, good raisin wine will make an excellent wassail, especially if a tumblerful of brandy be added to it.

Rocky Mountain Punch

Mix in a large punch-bowl 1 quart of Jamaica rum; 1 pint of maraschino; 6 lemons, sliced; sugar to taste, and place the bowl in a vessel of about the same depth, packing the space between the bowl and the vessel with ice, and sprinkling a little rock-salt over the surface.

When the icing has been accomplished, and just before serving the punch, add 5 bottles of champagne, and slices of orange and lemon.

The vessel holding the bowl is often fancifully decorated.

This recipe makes enough for twenty guests.

Strawberry Punch

On a heaping cupful of granulated sugar pour 2 cupfuls of strained, fresh strawberry juice. Stir until the sugar is dissolved, then add 4 cupfuls of cold water and the juice of 1 lemon.

Put on ice until very cold, then stir thoroughly and pour in punch-bowl

Immediately before serving add ½ cupful of fine, whole strawberries, and 1 tablespoonful of maraschino.

Hot Brandy-and-Rum Punch

Rub 1 pound of white loaf sugar over 4 lemons until all the yellow part of the skins is absorbed, then put the sugar into a punch-bowl, add the ingredients well together; pour in 3 quarts of boiling water, stir thoroughly, and add 1 quart of Jamaica rum; 1 quart of cognac, and 1 teaspoonful of grated nutmeg.

This recipe should make enough for fifteen persons; the usual allowance being 1 quart to four persons. A great essential in the making

of punch is care to mix the ingredients most thoroughly. Results will show the importance of this.

Imperial Brandy Punch

Mix well in a punch-bowl 1 gallon of water; 3 quarts of brandy; 1 pint of Jamaica rum; 1½ pounds of white sugar (or more if desired very sweet); juice of 6 lemons; 3 oranges sliced; 1 pineapple, pared and cut up; 1 gill of curaçoa; 2 gills of raspberry syrup; ice, and add berries in season.

This makes a fine punch for twenty persons.

Imperial Punch

Mix thoroughly in a pitcher holding 1 quart, 1 bottle of claret; 1 bottle of soda-water; 4 tablespoonfuls of powdered sugar dissolved in a little of the soda-water; ¼ teaspoonful of grated nutmeg; 1 liqueur-glass of maraschino; about ½ pound of ice; 3 or 4 slices of cucumber rind.

Thirty-second Regiment or Victoria Punch

Steep 6 lemons, sliced, for twenty-four hours in ½ gallon of brandy and ½ gallon of Jamaica rum. After steeping, add 1 pound of white sugar; 1¾ quarts of water, and 1 pint of boiling milk. Mix thoroughly and strain through a jelly-bag.

This punch may be bottled, and afterwards

served either hot or cold. This recipe is for a party of twenty.

Light Guard Punch

For this punch, follow the directions given for "Rocky Mountain Punch" as to mixing, sweetening, cooling, and serving.

Ingredients and proportions for a party of twenty: 3 bottles of champagne; 1 bottle of pale sherry; 1 bottle of cognac; 1 bottle of sauterne; 1 pineapple, sliced and cut in small pieces; 4 lemons, sliced.

Philadelphia Fish-House Punch

Mix together, adding ice, $\frac{1}{3}$ pint of lemon juice; $\frac{3}{4}$ pound of white sugar dissolved in sufficient water; $\frac{1}{2}$ pint of cognac brandy; $\frac{1}{4}$ pint of peach brandy; $\frac{1}{4}$ pint of Jamaica rum; $2\frac{1}{2}$ pints of cold water.

The Spread-Eagle Punch

Mix 1 bottle of Islay whiskey; 1 bottle of Monongahela; lemon peel, sugar, and—boiling water as desired.

For a social entertainment observe suggestions made as to boiling water under the heading "Cold Whiskey Punch."

La Patria Punch

Slice into a bowl 4 oranges and 1 pineapple; pour in 1 bottle of cognac brandy; then add 3

bottles of champagne, iced, and serve immediately. Follow directions given under "Rocky Mountain Punch" as to icing. This quantity is the allowance for ten persons.

Rochester Punch

Mix 2 bottles of sparkling catawba; 2 bottles of sparkling Isabella; 1 bottle of sauterne; 2 wineglassfuls of maraschino; 2 wineglassfuls of curaçoa.

Flavor with strawberries in season, or, otherwise, a few drops of extract of peach or vanilla. Ice in a cooler. This recipe makes a quantity sufficient for a small entertainment.

Non-Such Punch

For Bottling

Mix 6 bottles of claret; 6 bottles of soda-water; 1 bottle of brandy; 1 bottle of sherry; ½ pint of green tea; juice of three lemons; ½ of a pineapple cut up in small pieces.

Sweeten, strain, and bottle immediately. Keep for a month at least, and ice before serving.

Canadian Punch

Mix 2 quarts of rye whiskey; 1 pint of Jamaica rum; 6 lemons, sliced; 1 pineapple, sliced; 4 quarts of water. Sweeten, and ice for a small entertainment.

Tip-Top Brandy

Mix thoroughly in a small punch-bowl 1 bottle of champagne; 2 bottles of soda-water; 1 liqueur glass of curaçoa; 2 tablespoonfuls of powdered sugar; 1 slice of pineapple, cut up. Serve iced, in champagne goblets. Allowance for five persons.

Bimbo Punch

Cut 6 lemons into thin slices, and steep in 1 quart of brandy for six hours. Remove the lemons without squeezing. Dissolve 1 pound of loaf sugar in 1 quart of boiling water and add it while hot to the brandy and 1 gill of arrack. Let it cool, ice and serve.

Cold Ruby Punch

Dissolve 1 pound of loaf sugar in 3 pints of green tea; add 1 quart of Batavia arrack; 1 quart of port wine; juice of 6 lemons; ½ of a pineapple cut in small pieces, and ice.

Imperial Arrack Punch

Slice 6 lemons, quite thin, and steep for six hours in 1 quart of old Batavia arrack. Then remove the lemons without squeezing. Dissolve 1 pound of loaf sugar in 1 quart of boiling water, and add hot to the arrack. Should be cooled and thoroughly iced before serving.

This makes an excellent liqueur. Arrack

provides a fine flavor for punch, but is rarely put to any other use in America. Most of the arrack sold in America is imported from Batavia.

Arrack Punch

Pour together 2 wineglassfuls of Batavia arrack (old), and 3 wineglassfuls of Jamaica rum, and sweeten with loaf sugar dissolved in hot water. Add the juice of 2 lemons (or substitute limes, if preferred) and an equal quantity of water—six glasses. This recipe furnishes three glasses of punch.

Nuremberg Punch

Take 2 or 3 oranges and pare some of the peel very thin. Press the juice of the oranges through muslin into ½ pound of loaf sugar; add the pared peel. Pour on this 1 quart of boiling water, and ⅓ quart of Batavia arrack; add 1 bottle of French red wine, hot, but not boiling, and stir. Sometimes white wine is used, but red is preferred.

This punch is excellent cold, and improves with age.

Soyer's Gin Punch

Mix ½ pint of old gin; 1 gill of maraschino; the juice of 2 lemons; the rind of ½ a lemon; 4 ounces of syrup; 1 quart bottle of German seltzer, and ice.

United Service Punch

Take 6 lemons and ½ pound of loaf sugar, and with the latter rub off the peel of 4 of the lemons. Then dissolve the sugar in 3 pints of hot tea, add juice of all the lemons, ½ pint of arrack, and 1 pint of Jamaica rum. Serve cold.

Pineapple Punch

Brandy punch, with the addition of sliced pineapple, is sometimes called pineapple punch. Another way of making it is to mix in a glass bowl 2 pineapples, sliced, with ¼ pound of sugar, letting it stand until the pineapple has thoroughly absorbed the sugar, then add 1 pint of Jamaica rum; 1 pint of brandy; 1 gill of curaçoa; juice of four lemons. Sweeten, and again let it stand in ice for an hour, then add 4 bottles of champagne, sliced orange, and other fruits in season. Serve in champagne glasses. This recipe will allow enough for ten persons.

Royal Punch

Mix together 1 pint of hot green tea; ½ pint of brandy; ½ pint of Jamaica rum; 1 wineglassful of curaçoa; 1 wineglassful of arrack; juice of 2 limes; a slice of lemon; white sugar to taste, and 1 gill of warm calf's-foot jelly (or substitute for the jelly the well-beaten whites of 2 eggs). Drink very hot. This makes an excellent concoction for a small party, but if too

strong more tea may be added. The tea counteracts the intoxicating tendency of the spirits, while the jelly softens the effects of other elements.

Century Club Punch

Mix 1 pint of old Santa Cruz rum; 1 pint of old Jamaica rum; 5 pints of water, and add lemon juice and sugar to suit the taste.

English Milk Punch

For Bottling

To 2 quarts of water add 1 quart of milk. Then mix 1 quart of old Jamaica rum and 2 quarts of French brandy, and pour the two mixtures together, stirring for a short time. Let it stand for an hour, then filter through blotting-paper into bottles. If the punch is not clear after filtering, add a small portion of isinglass to each bottle to clarify.

This recipe will make six bottles.

California Milk Punch

For Bottling

In a clean demijohn put the following ingredients: The juice of 4 lemons; the rind of 2 lemons; ½ pound of white sugar, dissolved in just sufficient hot water; 1 pineapple, peeled, sliced, and pounded; 6 cloves; 20 coriander seeds; 1 small stick of cinnamon; 1 pint of brandy; 1 pint of Jamaica rum; 1 gill of Ba-

tavia arrack, 1 cupful of strong green tea, and, lastly, 1 quart of boiling water; cork, to prevent evaporation, and steep for six hours or more; then add 1 quart of hot milk, and the juice of 2 or more lemons; mix, and filter through a jelly-bag (unless to be served at once). When the punch has passed bright, cork tightly in bottles. Ice before serving.

Oxford Punch

Rub sugar on the rinds of 3 lemons till the necessary oil is drawn out. Take 2 more lemons and 2 oranges, and cut the peel off fine. Add the juice of 6 lemons and 4 sweet oranges, and 6 glasses of calf's-foot jelly, and stir the whole together thoroughly in a jug. Then add 2 quarts of boiling water, sweetened with sufficient sugar; dissolve, and let it stand for twenty minutes. Strain through a fine sieve into a large bowl; add, stirring well, 1 pint of cognac brandy; 1 pint of old Jamaica rum; 1 quart of orange shrub; ½ pint of sherry; 1 bottle of Capillaire.

A favorite punch with the University students at Oxford.

Punch à la Romaine

Dissolve 2 pounds of powdered sugar in the juice of 10 lemons and 2 sweet oranges, and add the thin rind of 1 orange; strain through

a sieve into a bowl, and add gradually the whites of 10 eggs beaten to a froth. Place the bowl on ice for a while, then stir in briskly 1 bottle of rum; 1 bottle of wine.

This supplies punch for fifteen persons.

Duke of Norfolk Punch

For Bottling

Pare very thin the rinds of 6 lemons and 3 oranges, and put this with the juice from all into a vessel with a close-fitting lid. Pour on 2 quarts of brandy; 1 quart of white wine; 1 quart of milk, and add 1¼ pounds of sugar, already dissolved in water. After mixing thoroughly, cover close for twenty-four hours. Then strain clear, and bottle.

Tea Punch

Infuse into 1 quart of boiling water 1 ounce of best green tea. Heat thoroughly a silver or other metal bowl, and place in it ½ pint of good brandy; ½ pint of rum; ¼ pound of loaf sugar dissolved in water, and the juice of 1 large lemon; first obtaining the oil of the lemon peel by rubbing with a few lumps of the sugar. Set the contents of the bowl on fire; and while flaming pour in the tea gradually, stirring constantly. While it still burns, ladle into glasses. The punch will not burn so long if a china bowl instead of metal is used.

Gothic Punch

In 4 bottles of still catawba wine, and 1 bottle of claret, dissolve 10 tablespoonfuls of sugar, and add the juice of 3 oranges. After mixing in a punch-bowl, set in ice for an hour or more, and then add 1 bottle of champagne.

Punch à la Ford

For Bottling

Take 3 dozen lemons with smooth rinds, and peel the yellow rinds off quite thin with a sharp knife, placing in an earthen vessel; add 2 pounds of loaf sugar, and stir thoroughly for nearly half an hour with a flat piece of wood, to extract the oil. Pour boiling water on, and stir until the sugar is completely dissolved. Then cut and squeeze the lemons, straining the juice from the pips. Place the pips in a jug and pour boiling water upon them to obtain the mucilage which surrounds them. Next pour ½ of the lemon juice into the syrup, strain the water from the pips, and add it also to the syrup, taking care that the syrup is not too watery. Add sugar or lemon juice, to suit the taste. Lastly add and stir in 1 pint of cognac and 1 pint of old Jamaica rum to every 3 quarts of the lemonade, and bottle.

If kept in a cool cellar this punch improves by age.

Punch Jelly

Dissolve 3 ounces of isinglass in ½ pint of water, boiling; add while hot to 1 quart of punch à la Ford, and pour into jelly-moulds, leaving undisturbed until the jelly is completely set.

Orange, lemon, or calf's-foot jelly can be made into punch jelly, by using punch à la Ford in a similar manner, made with less lemon juice.

Punch jelly is very deceptive, its strength not being appreciated when one is partaking of it.

Dry Punch

For Bottling

Dissolve 1½ pounds of loaf sugar in sufficient water, and mix well with the following ingredients: 2 gallons of brandy; 1 gallon of water; ½ gallon of strong green tea; 1 pint of Jamaica rum; ½ pint of curaçoa; juice of 6 lemons.

For straining, etc., follow the directions for punch à la Ford, adding more sugar and lemon juice, if desired. Bottle, and keep on ice for three or four days at least. The longer it stands, the better.

Regent's Punch

Mix thoroughly in a punch-bowl 1½ pints of strong green tea (hot); 1½ pints of lemon juice; 1½ pints of Capillaire; 1 pint of Jamaica rum;

1 pint of brandy; 1 pint of Batavia arrack; 1 pint of curaçoa; 1 pineapple (sliced), and 2 oranges (sliced). Just before serving, add 1 bottle of champagne, and ice.

Nectar Punch

Cut off the peel of 15 lemons very thin and infuse for forty-eight hours with 1½ pints of rum. Add to the infusion 2 quarts of cold water, 3 more pints of the rum, the juice of the lemons, 2 quarts of milk, boiling hot, and nutmeg, grated. Let this mixture stand for twenty-four hours, closely covered; then add 2½ pounds of sugar, and strain through flannel. Then bottle, and it is ready for use.

Orange Punch

With ¾ of a pound of loaf sugar in 3½ pints of boiling water, infuse the peel of 2 and the juice of 4 oranges for half an hour; strain, and add ¾ pint of rum; ¾ pint of brandy; ½ pint of porter; add more sugar if desired. A liqueur-glass of curaçoa, noyau, or maraschino will improve the flavor. 1½ pints of either rum or brandy may be used instead of taking both.

Excellent lemon punch is similarly made by substituting lemons for oranges.

Wedding Punch

In 1 pint of strong brandy rub 6 grains of vanilla and 1 grain of ambergris thoroughly

with ½ pound of sugar, and add ½ pint of boiling water. Pour into a corked bottle and let it stand for a few hours, shaking occasionally. Then add ½ pint of pineapple juice; 1 pint of lemon juice, and 1 bottle of claret or port wine; filter through flannel, and, lastly, add 1 pint of lemon syrup.

West Indian Punch

Follow directions for brandy punch, adding to each glass a little of the syrup and a small piece of preserved ginger.

Barbadoes Punch

Follow directions for brandy punch, adding to each glass 1 teaspoonful of guava jelly.

Apple Punch

Slice apples and lemons and lay in alternate layers in a china bowl, covering each layer thickly with powdered sugar, until the bowl is about half filled; then pour a bottle of claret over it and let stand six hours. After pouring through a muslin bag, it is ready for use.

Ale Punch

Mix together 1 quart of mild ale; 1 glass of white wine; 1 glass of brandy, and 1 glass of Capillaire, with the juice of 1 lemon and a portion of the peel pared very thin. Add grated nutmeg on the top, and a bit of toasted bread.

Cider Punch

Pare very thin the peel of ½ of 1 lemon; pour upon it ½ pint of sherry; add the juice of the lemon; ¼ pound of sugar, and 1 bottle of cider, with a little grated nutmeg. Mix thoroughly and place on ice. When cold, add 1 glass of brandy and a few pieces of cucumber rind.

Hot English Rum Flip

Heat 1 quart of ale in a saucepan; beat up 4 raw fresh eggs and 4 ounces of moist sugar; add 1 teaspoonful of grated nutmeg (or ginger), and 1 gill of old rum, and put it all in a pitcher. When the ale is near to a boil, put it into another pitcher and pour very gradually into the pitcher containing the eggs, etc.; stirring briskly meanwhile to prevent the eggs from curdling. Finally pour the contents of the two pitchers from one to the other until the mixture is as smooth as cream.

This recipe will make 1 quart.

Hot English Ale Flip

Follow directions for rum flip, only omitting the rum, and the whites of two eggs.

Sleeper

Boil 6 cloves and 6 coriander seeds with a bit of cinnamon in ½ pint of water. Mix together 1 gill of old rum; 1 ounce of sugar; the yolks of

2 fresh raw eggs, and the juice of ½ a lemon; whisk them all together, and strain into a tumbler.

White Tiger's Milk

Mix ½ gill of applejack; ½ gill of peach brandy; ½ teaspoonful of aromatic tincture. Then pour in, gradually, 1 quart of pure fresh milk, stirring constantly till all is well mixed, and sprinkle with nutmeg. Sweeten with white sugar to taste, and add the white of an egg, beaten stiff. The above recipe is sufficient to make 1 quart.

In preparing this beverage for a party of twenty, use 1 gallon of milk to 1 pint of applejack, etc.

Locomotive

Heat in a thoroughly clean saucepan 1 claret-glassful of red burgundy until it boils, then pour it gradually upon 1 tablespoonful of genuine honey, the yolk of 1 fresh raw egg, and 3 dashes of curaçoa (previously beaten together in a mug or pitcher), whisking and stirring the materials all the while, in order to prevent the egg from curdling. Pour into a large bar-glass, add 2 or 3 cloves, and powder a little cinnamon on top.

To make 4 glasses, use 2 ounces of honey; 2 pony-glassfuls of curaçoa; 1 quart of high red burgundy, and a few drops of essence of cloves.

Follow the same directions and pour into large heated glasses.

Sherry and Bitters

Put 1 dash of bitters into sherry wineglass, twisting the glass around until the bitters cover the whole surface, and fill with sherry wine.

Sherry and Egg

Into a small bar-glass pour 1 wineglassful of sherry, and into this break 1 fresh egg.

Sherry and Ice

Put into a small bar-glass 2 or 3 small lumps of ice and fill with the desired quantity of wine.

Brandy Straight

Brandy, whiskey, or gin is served "straight" by simply putting a piece of ice into a small bar-glass and pouring in the desired quantity of liquor from the bottle, having a separate glass of ice water at hand for a "chaser."

Pony Brandy

Pour into a small bar-glass 1 pony-glassful of best brandy, and serve with ice water in a separate glass.

The bartender's way of serving this drink is to fill to the brim a pony-glass of brandy, cover it with a bar-glass, then press both glasses tightly together and turn them over quickly, so

that the pony-glass will remain upside down in the bar-glass, without a drop of the brandy escaping.

Brandy and Soda

Put into a large soda-water glass, 1 wineglassful of brandy, 2 or 3 small lumps of ice, and fill with a bottle of plain soda-water. Stone Wall is another name for " B. & S."

Brandy and Ginger Ale

Put into a large soda-water glass 1 wineglassful of brandy, 2 or 3 small lumps of ice, and fill with Irish ginger ale.

Split Soda and Brandy

Put into a bar-glass of medium size 1 pony-glassful of brandy, 1 small lump of ice, and ½ bottle of plain soda-water.

Rhine Wine and Seltzer Water

Pour Rhine wine into a large bar-glass until half full, then add 2 small lumps of ice, and fill with seltzer.

Shandy Gaff

Fill a large bar-glass, or mug, with half ale and half Irish ginger ale.

This drink came from England, where it is made with Bass' ale and ginger ale, half and half.

Brandy and Gum

Put in a small bar-glass 2 dashes of gum syrup, 1 small lump of ice, and pour desired quantity from the brandy bottle. Serve ice water in a separate glass.

Half and Half

According to the American style, mix together half old and half new ale in a stone or metal bar-mug.

"Arf and Arf"

The English way is to mix porter or stout and ale in equal parts, or to suit the taste. The caution is familiar,—"Draw it mild, Mary; the ale first."

Rock and Rye

Stir well together in a small bar-glass 1 tablespoonful of rock-candy syrup, and 1 wineglassful of rye whiskey. A common remedy for a cold.

Stone Fence

Put into a large bar-glass 1 wineglassful of Bourbon or rye whiskey, 2 or 3 small lumps of ice, and fill with sweet cider.

Absinthe and Water

Fill an absinthe-glass (made purposely with a hole in the bottom) with shaved ice and water. Raise this glass about one foot above a large bar-glass containing 1 pony-glassful of ab-

sinthe, and allow the desired quantity of water to drip into it.

French Method of Serving Absinthe

Pour 1 pony-glassful of absinthe into a champagne glass standing in a bowl, and let the water drip into this from the absinthe glass until a very little runs over into the bowl.

White Plush

Pour into a small bar-glass the desired quantity of Bourbon or rye whiskey, and fill the glass with fresh milk.

The following amusing anecdote is quoted from the New York *Herald:*

"There are some mixed drinks that are standbys, and are always popular, such as cocktails, punches, and juleps; but every little while there will be a new racket sprung on the public that will have a great run for a time, and then get knocked out by another. About a month ago white plush got its start in this way: There was a country buyer down from New England somewhere, and a party of dry-goods men were trying to make it pleasant for him. So they took him into a swell barroom down town, and were going to open some wine. Same old story, you know; get him full as a balloon and then work him for a big order. It turned out that this countryman was not such a flat as

they thought him. Though he had been swigging barrels of hard cider and smuggled Canada whiskey for the last twenty years, he pleaded the temperance business on them; said he never drank, and he guessed he'd just take a glass of water if they'd git him one, as he was kinder thirsty walkin' round so much. Well, that was a set-back for the boys. They knew he had lots of money to spend, and he was one of those unapproachable chaps that have got to be warmed up before you can do anything with them.

"'Oh, take something,' they said; 'take some milk.'

"'Well, I guess a glass of milk would go sorter good,' said he.

"Some one suggested koumiss and told him what it was. As they did not have any koumiss in the place they gave him some milk and seltzer. That's about the same thing. One of the boys gave the bartender a wink and he put a dash of whiskey in it. The old man did not get on to it all. He thought it was the seltzer that flavored it. The next round the seltzer was left out altogether and more whiskey put in. They kept on giving it to him until he got pretty well set up. It's a very insidious and seductive drink. Pretty soon the countryman got funny and tipped his glass over on the table. As it spread around he said:

"'Gosh, it looks like white plush, don't it?'

"'So it does,' said the boys. 'Give the gentleman another yard of white plush, here;' and the name has stuck to it ever since."

Boonekamp and Whiskey

Mix in a small whiskey-glass, in quantities to suit the taste, whiskey, Boonekamp bitters, and ice water. As an occasional tonic this mixture is recommended.

"Jerry Thomas'" Own Decanter Bitters

Mix ¼ pound of raisins, 2 ounces of cinnamon, 1 ounce of snakeroot, 1 lemon and 1 orange cut in slices, 1 ounce of cloves, 1 ounce of allspice.

Bottle and fill decanter with Santa Cruz rum, refilling with the rum as fast as the bitters is used. Serve in a pony-glass.

Burnt Brandy and Peach

Burn in a saucer or plate 1 wineglassful of cognac and 2 lumps of white sugar. Pour the liquid into a small bar-glass containing 2 or 3 slices of dried peaches.

This is a popular drink in the Southern States, and is used as a cure for diarrhœa.

Peach and Honey

Stir well, in a small bar-glass, 1 tablespoonful of honey, with 1 wineglassful of peach brandy.

Black Stripe

Pour into a small bar-glass 1 wineglassful of Santa Cruz rum and 1 tablespoonful of molasses.

In warm weather add 1 tablespoonful of water, and cool with shaved ice; in cold weather fill the glass with boiling water. Grate a little nutmeg on top.

Gin and Pine

Split from the centre of a green pine log pieces the size of a lead-pencil, and put 2 ounces of the same into a quart decanter filled with gin. After the pine has soaked for two hours, the gin will be ready to pour into wineglasses.

Gin and Tansy

Fill a quart decanter with one-third tansy and the balance gin. Pour into a wineglass.

Gin and Wormwood

Into a quart decanter put 5 or 6 sprigs of wormwood and fill with gin. This is taken in a small bar-glass as a sort of bitters, in the country, where it is considered a good tonic.

Sack Posset

Sir Walter Raleigh's Recipe

Boil together ½ pint of sherry and ½ pint of ale, and add gradually 1 quart of boiling cream or milk. Sweeten the mixture well, and

flavor with grated nutmeg. Put it into a heated dish, cover it over, and let it stand by the fire two or three hours.—Lady Mallet's recipe: Break 18 new-laid eggs into a bowl, and carefully remove the specks. Beat the eggs till they are lightly frothed. Boil 1 quart of cold and 1 pint of boiled sack (or sherry) with ¾ of a pound of sugar, and a little grated nutmeg. Skim the liquor carefully, and when it has boiled a few minutes, stir it off the fire for a minute, then add it gradually to the beaten eggs. Stir the preparation over a gentle fire till it begins to thicken, pour it quickly from one vessel to another till quite smooth, and then serve. —Master Rudstone's recipe: Take 1 quart of sherry or brandy, and boil it with ¼ of a pint of ale and ¾ of a pound of sugar. Skim it well, then mix it gradually with the well-beaten yolks of 2 and the whites of 16 eggs. Let the mixture cool till the eggs thicken, then stir in 3 pints of milk or cream which have been boiled down to a quart. Pour it quickly from one vessel to another till it is quite smooth, and then serve.

Rum and Milk

Rum and milk, the first thing in the morning or else twice a day, is strongly recommended as of the greatest service in cases of consumption. It is often almost as efficacious as cod-liver oil.

It may be taken with bread and butter, as a meal, at breakfast and tea, if these times are preferred by the invalid. The usual quantities at each period are 1 tumblerful of rich milk, 1 tablespoonful of old rum, and a little sugar.

Spiced Wine

Make several incisions in the rind of 1 lemon, stick cloves in the incisions, and roast the lemon by a slow fire. Put small but equal quantities of cinnamon, cloves, mace, and allspice into a saucepan with ½ a pint of water. Let it boil till it is reduced one-half. Boil a bottle of port wine; burn a portion of the spirit out of it by applying a lighted paper to the saucepan. Put the roasted lemon and spice into the wine, stir it up well, and let it stand near the fire for ten minutes. Rub a few knobs of sugar on the rind of a lemon, put the sugar into a bowl or jug with the juice of ½ a lemon (not roasted), pour the wine into it, grate some nutmeg into it, sweeten to taste, and serve with the lemon and spice floating in it. Oranges are sometimes used instead of lemons.

White-Wine Whey

Take ½ pint of new milk and dilute it with an equal quantity of hot water; boil both together, and while boiling pour in at the moment 2 wineglassfuls of white wine. A curd will form,

which, after the mixture is boiled for two or three minutes, will settle at the bottom of the saucepan. Strain the whey carefully from the curd; it should be perfectly clear. Sugar may be added to please the taste. "Warm white-wine whey promotes perspiration, and hence it is useful in the commencement of some complaints; but taken cold it has a different effect, and often in cases of low fever it is an excellent beverage; also in the early stages of convalescence it is as safe and sufficient a stimulant as can be given."

White-Wine Negus

Extract the juice from the peel of a lemon by rubbing loaf sugar upon it, or cut the peel of a lemon very thin and pound it in a mortar; cut 2 lemons into thin slices, add 4 glassfuls of calf's-foot jelly in a liquid state, and small quantities of cinnamon, mace, cloves, and allspice. Put the whole into a jug, pour 1 quart of boiling water upon it, cover the jug closely, let it stand a quarter of an hour, and then add a bottle of boiling white wine; grate ½ a nutmeg into it, stir it well together, and sweeten to taste.

STORY OF THE WINES

ORIGIN AND HISTORY

The origin of the use of wine undoubtedly dates back to the dawn of civilization, although historians of the earliest ages fail to give us definite data on the subject. At a very remote age it was a familiar beverage with the Chinese, as we glean from their history. Tradition tells us that wine was first made by an ingenious agriculturist named I-tye during the reign of Emperor Yu, over 2000 years B. C. It is claimed that I-tye was a descendant of Noah's, through his son Shem. It is further claimed that Noah himself, being dissatisfied with the party formed to build the tower of Babel, separated from them, and with a number of followers travelled eastward and finally entered the confines of the Chinese Empire, which he assisted in founding. Undoubtedly the Chinese have developed the products of the vine to as large an extent as any one. From China this development probably worked its way westward, reaching India and Persia on its way to the later civilizations in Egypt, Greece, and

Rome. According to the Odyssey wine was very well known to the Greeks, as it probably had been to the central Asians generally.

The finest wine of the Greeks, as adjudged by their connoisseurs, reached them from the islands of the Ionian and Ægean seas. The climate there was ideal and led to the development of the most delicate vintages. Later, in Italy, particularly during the Augustan period, the proper maturing of wines was a long process, taking twenty years, if need be, as the old Romans would have none but ripe vintages. Wines obtained their market value, as a rule, through the patronage of big people, whose simple declaration that certain vintages were superb immediately ran up the price and ensured the fortune of the vineyard. But wines were usually sold at the wine fairs. All sorts of things were done to mislead the buyer. Free plates of sharply flavored nuts were provided, and the customers had their taste dulled by eating these. We see that the free lunch goes back to antiquity. It was also common to deceive by putting out the wines for sale in receptacles once filled with high-grade tipple, which had the effect of making new wines seem old. A strong prejudice existed against these practices, and reputable venders did not resort to them.

If a wine-grower once got the reputation of dealing squarely, he could always get his price.

Some wines were so costly that they were used with water, or mingled with cheaper grades, to make the latter more delicate. The most favored guest always was given the largest helping of this special wine; the host had the pouring out, and his liberality was in proportion to his regard for his guest.

Large cellars were the exception in the days of classic Rome; people of moderate means had no room for them. This caused the institution of public cellars where wine could be deposited by householders, and also purchased. The government ran these cellars, thus giving a certain prestige to wine-drinking, and also minimizing prices.

If the common people thus got good wines through a paternal government, the aristocracy had cellars loaded with wines of the highest grade and value. Rarity and delicacy were the points insisted on in these cellars, and the value of the contents was increased in various ways; spicing and perfuming wines was carried to a fine art, and often at vast cost, as the materials used were frequently expensive and difficult to obtain. This fashion of keeping cellars of immense value reached an extraordinary pitch in Greece and Rome. Fortunes were sunk in this

desire for display; nor was it the wine itself only that cost, but the glasses from which it was drunk. These were cut and carved in the most exquisite fashion; and cups of gold and silver, besides being beautiful works of art, were inlaid with rare stones. Size was a characteristic of drinking vessels, and they were frequently given away as marks of special favor. Glass was enormously costly. Even the poorest people took pride in the quality of their cups. These were usually earthenware or ivory, carved. The clay cups were perfumed finely. The murrhine was a favorite aristocratic perfumed cup. It was also supposed to have the virtue of exposing poison put in the wine. It was a brilliantly colored vessel, combining myriad hues which seemed to intermingle and curiously hold the glow of exterior light.

The value of individual cups depended on their having the quality of a broad and close veining, and not being either translucent or faint in color. The murrhine cup was originally a sacred vessel, but later came into general use among very rich people.

There comes down to us from the Persians a legend of the origin of wine which is so reasonable that it is quite probable. Abul Nasin Mansur, in his "Shahnamah," tells how Jemsheed, who was very fond of grapes, had

caused to be prepared and stored a quantity of pure grape juice. Some time later, being thirsty, he had brought to him one of the jars, meaning to have a refreshing drink. By this time, however, the process of fermentation had set in, and the juice was not pleasant to his taste. Notwithstanding, however, he drank heartily, with the natural result—a bad stomach-ache. He then concluded his foresight had resulted in nothing more nor less than a dangerous liquor, and to prevent any one else making the same mistake he labelled each jar "Poison." It was doubtless necessary for the sake of the legend to keep him from destroying it. This "Poison" was some time thereafter come upon by one of his wives, who wished to commit suicide, having lost favor with her lord. She drank heartily also, but instead of putting out the light of life, it simply kindled the flame anew. Her sorrow was forgotten and transformed into joy. A second drink removed all thought of death, made her drunk, but did not kill her. What was better, it renewed her youth and enabled her again to come into the good favor of her lord, and she retained it by her constant indulgence in the "Poison" until the supply was exhausted. One day her husband, so the story goes, discovered that the jars were empty, and wrung a confession from the wife,

which was so full of the effects and joy produced that he had another quantity prepared, and wine was discovered.

MODERN WINES

It is, however, of the modern wines that this article will treat.

Wine is the fermented juice of the grape, or the fruit of the vine. Wines are distinguished practically by their color, their hardness or softness on the palate, their flavor, and as still or effervescent. The differences in the quality of various wines depend upon the various varieties of vines, the soils in which they grow, the exposure of the vineyard, the treatment of the grapes, and in the methods used in manufacture. Alcohol forms the leading character of all wines. The strong sherries and ports as found in the market contain from 16 to 25 per cent. Hock, claret, and other light wines contain about 7 per cent. The principal modern wines embrace port, sherry, Bordeaux, Burgundy, champagne, madeira, Rhine, moselle, Tokay, and Marsala. The principal wine-producing countries are France, Germany, Spain, Portugal, Italy, Hungary, Greece, and the United States, and it is the aim of this article to classify them, so that he who indulges may at the same time study and eventually locate his

favorites, and be able to tell all there is to know about them.

ANALYSIS OF WINES

The peculiar vinous flavor of wine, by which it is distinguished from all mixtures of ardent spirits, is mainly owing to the presence of a small portion of the ethereal substance discovered by Liebig and Pelouze, and designated by them œnanthic ether. It is estimated not to exceed a forty-thousandth part of the wine. It seems to regulate the strength of the flavor of wine, or what is called its bouquet; but the quality of flavor peculiar to each sort depends upon a volatile oil, either present in the juice from the first, or engendered during fermentation. Œnanthic ether is probably concerned in some way with the intoxicating qualities possessed by some wines, such as Burgundy, Hermitage, and Amontillado.

Wine is found on analyzation to contain the following properties: sugar, acid, water, tannin, bouquet (œnanthic ether), carbonic acid (in all sparkling wines), acetic acid, chlorides (of potassium and sodium), alcohol, gum, gluten, aroma, tartrate of potash, sulphate of potash, extractive matter, bitartrate of potash, coloring matter.

THE WINES OF FRANCE

All eyes turn to France when they become interested in the vine and its products. It produces the best, and also the worst, although many people consider its worst better than the product of any other country.

The vine is said to have been introduced into France by the Phocæans, between six and seven hundred years before the Christian era; practically no progress was made, however, until the advent of the Romans. During the Middle Ages we have no clear and accurate records of the advance of the art, except tradition, which, of course, cannot be depended upon altogether. One fact, however, is indisputable—that France owes her position among wine-producing countries to the Church, for she was, through her ownership of the best vineyards, the most powerful agent in the preservation and maintenance of the science of vinification. The knowledge of wines possessed by the "jolly old monks" was not altogether due to the fact that, as great drinkers, they were able to acquire the taste for only the best, but was largely due to the fact that they made it. They studied every phase of the work. They planted the vines and cared for them, they carried on experiments, and tried in every way to master the art. After a

while their good fortune enabled them to engage others to do the labor, and in this way was the knowledge disseminated.

THE DISCOVERY OF CHAMPAGNE

The nearest we come to the actual facts is the tradition that a Benedictine monk, Father Perigon, who died in 1715, is the discoverer of champagne. His monastery owned the largest and the best situated vineyard in France. Father Perigon was at the head of the vineyard and looked after all details. He was noted for his exact knowledge of the science of blending wines, and it was during the process of blending that he discovered how to make wine effervescent. He also made the first real cork stopper, so that we are indebted to him for the cork as well as the champagne, to say nothing of the long tapering glass from which the wine is drunk, which it is claimed this " jolly old Dom Perigon " also invented.

THE PRODUCTION OF CHAMPAGNE

The champagne country of to-day is no longer the ancient Province of Champagne in northeastern France, but only the department of the Marne, which contains 37,000 acres of vineyards, chiefly located in the region about Reims, Epernay, Avize, Ay, and Pierry. The

vineyards are all situated within a district about twenty miles long, from Reims on the north to Vertus on the south, and are generally classed as " of the Hill " (montagne) and " of the River " (along the Marne).

This acreage is planted almost exclusively with the black grape, although some white grapes of extremely delicate bouquet are produced on the hillside of Avize. The value of the land within this area varies from $400 to $4000 per acre, according to the district.

The distinguishing features of the vineyards in the champagne country consist of the closely planted vines, about 16,000 stocks to the acre, planted two feet apart, and the annual burying of the stocks, which develops the small roots whilst keeping the grapes near the ground to favor their ripening. The labor involved in the cultivation is very great, costing between $125 and $250 per acre.

The particular delicacy, freshness, and elegance of the wines of the champagne country are due to the methods employed, the climate, the species of grape, and especially to the nature of the soil.

THE VINTAGE

At vintage time the grapes, after being gathered and sorted, are taken to the press-house. There they are examined and only the perfect

ones are purchased. They are sold by weight. When from eight to nine thousand pounds are in the press they are immediately pressed so as to separate as quickly as possible the juice from the pulp, thus preventing the latter from coloring the wine, which would be the case if fermentation commenced before pressing.

The result of the first three pressings is the "vin de cuvée," which will produce the sparkling wine; the other pressings produce an inferior article which develops in the cheaper varieties. The new wine is then taken to the warehouse.

There it begins to ferment. Originally a sugary liquid, it becomes that other result, acidulated and alcoholic, called wine. The skin of the grape is covered with a bloom containing an infinite number of micro-organisms, which are carried off in the juice, and turn the natural sugar of the fruit into alcohol and carbonic-acid gas. The latter goes out through the bung-hole. As soon as the weather becomes cold these ferments lose their activity and the wine becomes clear, and is then separated from its lees by racking.

THE CUVÉE

In the spring comes the most delicate operation of all—mixing the wines, or "making the

cuvée," and this is of course the test of his ability. To do this successfully the merchant must study both his reserves of previous years and the various growths purchased last; he should know, if he is a real expert, the particular bouquet, delicacy, etc., of each growth, and these vary from year to year. The result of his study enables him to make the combinations which produce his "brand." When this process of blending is completed the result is ready for the bottle. This takes place in the spring. The wine is put, with a quantity of cane sugar, into new bottles. They are then corked and sent to the cellars.

FORMING THE SPARKLE

With the first warmth of spring, the ferments, which had become dormant during the winter months, renew their activity. They decompose the natural sugar still remaining from the vintage and transform it, and the cane sugar which was added at bottling time, into another amount of alcohol and carbonic-acid gas. The gas this time has no means of escape, and it therefore mixes with the liquid, and then we have the sparkle.

The wine, however, is not yet a finished product. There are numerous other operations. The last fermentation in corked bottles

generates a deposit which settles on the lower side of the bottle and must be removed. This takes two operations called "mise sur pointe" and the "disgorgement," respectively.

THE MISE SUR POINTE

The bottles are placed, head down, through an inclined plank pierced with holes. Every day for at least three months, a specially trained cellarman shakes each bottle lightly with a wrist movement quick and sharp. The deposit slowly descends and collects on the cork.

THE DISGORGEMENT

The next trick is to remove the deposit. This is accomplished by first placing the bottle, head downward, about three inches in a refrigerating bath. The cold congeals the deposit in the neck of the bottle. Then the bottle is held upright, the cork eased, and the carbonic gas inside forces out the cork and deposit with a loud "pop." The wine is then absolutely clear.

THE LIQUEURING

The sugar is now entirely gone, transformed into alcohol and carbonic acid. Wine in this condition is called "Brut."

To regulate the taste, liqueur is added, consisting of sugar candy and wine from the

finest champagne vineyards immediately after disgorging. Then it is known as "Sec."

The wine is now ready for the final corking and shipment.

Another classification of the champagne is according to the sparkle:

1. Non-mousseux—or non-effervescent.
2. Crémant—moderately sparkling.
3. Mousseux—sufficiently effervescent to project the cork with an audible report, and to rise gently to the mouth of the bottle.
4. Grand mousseux—strongly effervescent.

The number of operations, the labor involved, and the time required, account thus in a large measure for the higher price of champagne over other wines of the world.

Champagne should always be kept on its side. It should be served as cold as possible. When put on ice care should be exercised or the labels will come off, and only what is to be used should be cooled, because it detracts from its vitality to cool it, and then let it get warm again. It may be cooled in a hurry by putting it into a freezer with ice packing and turning it a number of times.

The principal brands of champagne, as represented on the wine card of one of America's greatest hotels, are: G. H. Mumm, Extra Dry; Bouché, Vin Brut; Duminy, Extra Dry; Duc

de Montebello, Extra Dry; Dry Monopole (Red Top); Monopole (Club dry); Red Cap Chauvenet; Pink Cap Chauvenet; Moët & Chandon, White Seal; Moët & Chandon, Brut Imperial; Paul Ruinart, Cuvée Réservé Brut; Pommery, Sec; Pommery, Brut; Piper Heidsieck, Sec; Ruinart, Vin Brut; Veuve Clicquot, Yellow Label; Veuve Clicquot, Vin Brut; Wachter's Royal Charter, Brut.

A general mistake is the belief that champagne is a white wine; with the exception of the Versenay kinds, it is made from dark grapes.

Champagne is not the only famous wine, however, which France produces. It is only one of the many. The famous Burgundy district has given its name to a wine that was once the rival of champagne, but not of recent years.

The district in which Burgundy wines are cultivated lies in the Departments of Yonne, Cote-d'Or, and Saône-et-Loire. Going south from Dijon, on the railway leading to Lyons, we leave on the right a chain of hills lying on the arc of a circle reaching from Dijon to Chagny. There is the world-renowned Côte-d'Or, containing the vineyards of Romanée-Conti, Clos de Vougeot, Romanée la Tache, Chambertin, Richebourg, Musigny, Volnay, Nuits, etc. In the estimation of many good judges Burgundy is superior to Bordeaux. It possesses a great

delicacy, a charming bouquet, and a delicious flavor.

The best Burgundies, called "têtes de cuvées," are made from selected grapes, taken from the best localities and exposures. The next class, called "vins de primeur," approach the first very closely; the greatest difference being in the bouquet. Then come "les bonnes cuvées," "les cuvées rondes." The grapes in general use are the pineau, the noiren, the gamay, the chandenay, and the chasselas. The larger the quantity produced by the vines, the poorer the quality. The common red wines of the Côte-d'Or, made from a mixture of all the grapes, are called passetout-grains. The Hospital of Beaune, founded in 1443, derives its principal revenue from the sale of the wine made in its vineyards; and the sale of its wines which takes place on the first Sunday in November, each year, in a measure fixes the prices of the vintage. The place which Burgundy wine formerly occupied in society is now taken by champagne, and in those parts, for example, of Germany, where formerly much Burgundy was drunk, now hardly any is found.

Burgundy should be served at a temperature of from 60 to 70 degrees. Great care should be exercised in handling so as not to disturb the dregs in the bottom of the bottle. Burgundy

when served usually accompanies the game-course.

The principal brands of Burgundy to be had in the markets are:

Red.—Macon, Macon Vieux, Beaujolais Superior, Santenay, Pommard, Nuits, Corton, Musigny-Vougeot, Chambertin.

White.—Chablis Superior, Chablis Mountonue, Moutrachet Grand Vin Royal, Chateau Grillet, Meursault.

BORDEAUX WINES

The different districts in the vicinity of Bordeaux, France, are known as: (1) The Médoc. (2) The Graves. (3) The Sauternes, or "White Wine" District. (4) Entre-deux-Mers. (5) The St. Emilionais. (6) The Libournais. (7) The Fronsadais. (8) The Bourgeais. (9) The Blayais.

The wines of Bordeaux are both red and white, known as clarets and sauternes respectively. The principal vines grown are, for the red wines, the cabernet, the merlot, and the malbec; and for the white wines, the semillon, the sauvignon, and the muscatel.

CLARET

The process for the vintage of claret is a very simple one. The grapes are gathered and

brought to the press-house; here they are separated from the stalk and placed in vats, where they are allowed to ferment for a period of from seven to fifteen days. As soon as the wine is thus formed, it is drawn off into hogsheads and removed to a light and airy storeroom.

The first month the bung is put lightly in, and the cask filled up every three or four days to replace what has evaporated. The second month the bung is put in more firmly, and the cask filled every eight days. In six months the lees having fallen, the first drawing off takes place, and this operation is repeated every three months for a year, after which the fillings-up cease. In the second and following years after the wine has been removed to dark cellars, two drawings-off suffice, one in the spring, and the other in the autumn, until fermentation ceases.

There are a great many varieties of the red Bordeaux or claret; the principal brands, however, as handled by the best merchants in the United States, are: Médoc Supérieur, St. Julien, St. Emilion, St. Estéphe, Pontet-Canet, Chateau Cheval Blanc, Chateau Margaux, Chateau Montrose, Chateau de Laburthe, Chateau Rauzan Segla, Chateau Brune-Cantenac, Chateau Lafite (Grand Vin), Chateau Lagrange,

Chateau Vin Le Monteil, Chateau Palmer Margaux, Chateau Margaux (special), Chateau Haut Brion, Chateau Mouton Rothschild.

Claret should be served at a temperature of 60 to 70 degrees. Bottles should be handled carefully so as not to disturb the sediment. It is served with various courses, but generally with the entrée or relevé, and often with dessert.

SAUTERNES

Sauterne is the product of what is known as the white-wine-producing district of Bordeaux. In the vintage of the white wine of Bordeaux the grapes are gathered almost one by one, and not until they have assumed the appearance of rottenness, or extreme ripeness, so that in fact fermentation has commenced before the fruit is taken from the plant. The Sauterne grapes are white, and of medium size, and yield a must which does not lose the whole of the sugar during fermentation, but remains sweet without the addition of spirits. On gathering the grapes, it is customary for the women to cut off the berries with scissors as they ripen. The grapes are not put into vats, but are carefully pressed and the juice put into hogsheads while the fermentation completes itself. The first result is a very sweet luscious wine, known as the *tête,* which is chiefly sent to Russia, where it brings

enormous prices. The second wine is called *milieu,* being made from grapes that are less sweet. It is of a drier character, and is generally known as sauterne.

There is also a third process, in which all the remaining grapes are mixed together, called *queue.* In the preparation of the better-class wines for the markets of England and America, the three varieties are generally mixed, in certain proportions, so that the sauterne which we get is very different from the oily article which is in such favor in Russia. The character of sauterne may be best described as being, in good years, very luscious, and yet very delicate, and having that special taste, which, while it remains in the mouth, leaves the palate perfectly fresh. Sauterne should when served be of a temperature between 60 and 70 degrees. It may accompany the oyster course, or according as the scope of the wine list includes few or many kinds, if of the best, may accompany the dessert. The finer growths of Sauterne comprise the following: Chateau Yquem, Chateau de Sur Saluces, Chateau d'Arche, Chateau Latour Blanche, Chateau Loustalade (Dry Graves), Haut Sauternes, Haut Barsac, Sauternes, Preignac, Graves.

THE WINES OF GERMANY

The famous vineyards of Germany are situated along the banks of the Rhine. The introduction of vine culture in Germany occurred during Charlemagne's reign. It is narrated that this ruler "observed from his palace at Ingleheim how the snow melted and disappeared earlier from the Rüdesheim hills than from the surrounding country, and his mind being at that time occupied with the thoughts of wine, he selected this site for a vineyard; and to-day the Rüdesheim-Berg produces wine which is the standard by which to judge the others."

Among the Germans, cleanliness in wine-making is all-important, and this is one of the recommendations of their product. It is absolutely clean.

RHINE WINE

The best wines of Germany are grown on the banks of the Rhine near Mainz. The Rheingau, in which the choicest descriptions are grown, lies on the right bank, and the vineyards of Hesse lie on the left.

The wines of the Rheinhessen, or those grown on the left bank of the river, are full-bodied and of good flavor, the best growths being Liebfraumilch, Nierstein, Scharlachberg, and Forst, and are considered nearly equal to the growths

of the Rheingau. Among the famous Rheingau wines are the Johannisberg, Steinberg, Rauenthal, Grafenberg, Rüdesheim, Marcobrunn, Geisenheimer, Assmansshausen, and Rothenberg.

Johannisberg is the king of German wines. This vineyard is said to have been planted about the year 1009, under the direction of Ruthard, the Archbishop of Mainz. These vineyards were destroyed during the Thirty Years' War, but were replanted in 1722. Hochheimer is the product of a comparatively small district on the banks of the Main. The name, commonly Hock, has been known in England for two hundred years, and no doubt included originally the entire body of Rhine wines.

The wines of Germany are almost exclusively white. The best variety of vine is the Riesling, and even this does better in the valley of the Rheingau than anywhere else. Great care is bestowed upon the vintage, which takes place as late in the year as possible in order to allow the grapes to ripen thoroughly. The wine is allowed to ferment in casks instead of vats, as in most other countries, which accounts for considerable difference in the price and quality in produce of the same growth and vintage. After fermentation the wine is fined and racked into vats, which are constantly filled up so that wine

improves with age. Several years are required to get the wine fit for bottling, as there is no fixed period at which fermentation is complete.

The finer the wine the longer it takes to get it into perfect condition for bottling. Great care and attention are given it, and it is frequently tested, as *condition* is the greatest difficulty in connection with German wines.

The triangle between the Moselle, the Saar, and the Nahe is the next principal wine-producing district of Germany. The vineyards of the Moselle, "the bride of the Rhine," are the oldest in the Empire. The Moselle wines are distinguished by a remarkably developed and pleasant bouquet, which causes them frequently to be preferred, particularly by foreigners, to Rhine wines.

The Moselle wines are classified as follows: Brauneberger, Piesport (also red), Zeltinger, Oligsberg, Dusemont, and Berncastler Doctor—the latter being so named because on one occasion a noble knight, having been given up by his physicians, insisted upon finishing one more flagon, and after having enjoyed it, recovered immediately and led his doughty men in many a hard-fought fray afterward.

Rhine wines are to be served at a temperature of from 60 to 70 degrees. They are served with

the oysters or with the fish, accordingly as the wine programme may be large or small.

WINES OF HUNGARY

Hungary still contains productive vineyards, but the Tokay, which takes its name from the town of that name, is the wine of the district. The first Hungarian wines were planted by the Emperor Probus, and the Tokay wines were known as far back as the fifteenth century; but they did not come into vogue till about the year 1650, as it was not until that date that the present mode of manufacture was adopted. The grapes are gathered only after they have become dry and sweet, almost like raisins. The fruit is gathered separately, and the grapes are selected and assorted. They are first put into a cask, in the bottom of which holes are bored to let that portion of the juice escape which will run away without pressure. This forms the highest quality. The grapes are then squeezed for the ordinary wine. The three classes of Tokay are known as *essentia, ausbruch,* and *máslás,* the first-named being the yield of the juice taken without pressure.

Tokay, as made in the royal vineyards of Hungary, is one of the finest wines of the world, and only the very wealthy and influential can afford to use it. The genuine first product

or *essentia* never appears in the market at all.

Besides the Tokay, Hungary produces something like one hundred different brands of wine, but there is a great difference of opinion as to their quality, and aside from the Tokay, none is important enough for special mention.

THE WINES OF PORTUGAL

PORT WINE

One hundred and fifty years ago, in a small town of Peso da Regoa, then called Regua only, near the confluence of the Corgo with the Douro, lived a single fisherman, in a hut which he had himself constructed. When the Oporto Wine Co. was established, their warehouses were erected here, and an annual fair for the sale of wine was established.

Peso da Regoa, the Peso comes from an adjoining village, is now a thriving town, and may be considered the Capital of the Alto Douro district (Paiz Vinhateiro de Alto Douro), whence are sent to England and elsewhere those wines which are here known as port. The wine district is bounded by Villa Real on the north, Lamego on the south, S. João da Pesqueira on the east, and Mezãofria on the west.

The vine is cultivated in Portugal in four ways. (1) By being trained round oaks or

poplars *de enforcado,* as the Romans *ulmisque adjungere vites.* (3) By the terrace system, the best as (1) is the most picturesque. (3) By bushes in rows, with the intermediate ground ploughed. (4) By the trellis or *de ramada.* The first liquor drawn from the lagar, or press, the result of the weight of the grapes alone, is called Lacryma Christi. After that a gang of men jump into the lagar, and dance to the sound of the fife and bagpipe. The weather is warm, the work is hard; the result is better conceived than expressed.

Of white wines, the best are Muscatel de Jesus (the testimony to religious influence in this and the Lacryma Christi is extremely touching), considered the prince of all; the Dedo de Dama, the Ferral Branco, Malvasia (our malmsey), Abelhal, Agudelho, Alvaraca, Donzellinho, Folgozão, Gonveio, white Mourisco, Rabo da Ovelha, and Promissão. Of the black ports the finest is Touriga, and the sweetest Bastardo. Of dark ports are Souzão, the darkest of all, Aragonez, Pegudo, besides Tintas, whose names are legion. Other wines grown here, or in the immediate vicinity, are Alvarilhão, a kind of claret, Alicante, Muscatel, Roxo, and Malvasia Vermelha. Great quantities of wine are produced in the quintas outside the line of demarcation, and some of these wines are equal to those

made in the wine district of the Alto Douro itself. Red wines, transformed into French clarets at Bordeaux, are exported in large quantities. A wine from Tarragona, known as "Spanish Red," or superb Catalan, is sent yearly to England, and sold as very full, rich, fruity, and tawny port.

MADEIRA WINES OF PORTUGAL

One hundred years ago madeira was the important wine of the American gentleman's table. It was introduced into the Island more than 200 years ago. The system of cultivation is somewhat peculiar. The vines are trained over a latticework of cane about four feet from the ground, supported on stakes, and the vine-dresser can therefore pass underneath and keep the ground clear of weeds. This has much to do with the excellent character of the wine. The operation of pressing is done in the primitive fashion of throwing the fruits into large presses and treading out the juices with the naked feet. Madeira wine improves much with age, and some may be had from fifty to one hundred years old. The choicest kinds are Malmsey, Sercial, Bual, and Tinta. The characteristic flavor of madeira is due to the custom of submitting it, shortly after manufacture, to a high temperature in specially designed build-

ings, which ripens and mellows it rapidly, and prevents refermentation. The temperature at which this is done is from 100° to 120° Fahr.

WINES OF SPAIN

Sherry, as is well known, is the leading Spanish wine, and while the reputation of this wine is universal, and it is acknowledged to be the grandest wine produced by Spain, it is really a modern wine, for sherry, as we know it today, was first made some time during the sixteenth century.

Sherry, so-called from the town of Jerez (Xeres) de la Frontera, is produced in Andalusia. The system of preparing sherry is different from that followed in the case of most other wines. The different stages of making, rearing, and preparing sherry for shipment, as well as the vintage and various styles assumed by the juice after fermentation, are as follows:

When the grapes are trodden or pressed out, the juice, after it has run into large casks, is called mosto, and is stored into bodegas (wine stores), the produce of each vineyard in its separate lot. The mosto is then left to ferment for three or four months, when it is poured off from the cask in which it has stood, leaving the lees or sediment at the bottom. This operation is

called "racking from the lees," and what was mosto is then called wine.

DEVELOPMENT

During the first year or two very extraordinary changes take place, which are quite unaccountable. Wines from the same vineyard, although subjected to exactly the same treatment, develop in different casks totally different characters. If the research of science could be successfully directed to discover the cause, and thus give the means to produce each style of wine artificially, the Philosopher's stone would indeed be found, and El Dorado realized, but the wines of themselves, as they grow two or three years old, assume different characters and are classed Finos, Amontillados, Olorosos, and Bastos.

FINO

The most valuable character is called Fino, being of a delicate, soft, mellow flavor, and very pale in color; but not more than an average of about 10 per cent. of the whole produce of a vineyard takes this satisfactory turn.

AMONTILLADO

A higher class of development again takes place in the Fino, producing Amontillado. This is the most valued of all; it has the character of

Fino, and in addition a charming flavor of its own. It is invaluable in blending, to give a finer character and life to heavier wine.

OLOROSO

This is a full, nutty-flavored development, rather deep in color and of stouter character. When old it is of great body and dry.

BASTO

There is yet an inferior development which is called Basto (coarse). In good years, however, this unsatisfactory character is only shown in small quantities, nor does it ever take place to a great extent in wines from the best vineyards.

THE COMPOSITION OF SOLERAS

The word solera signifies "foundation," and in this application means old wine kept in casks, which are never moved so long as they remain as a solera, and on the foundation of which younger wines are reared.

When wines have assumed their distinctive characters, and are about five years old, they are used for refreshing older wines in the soleras. In the shipper's bodegas many soleras are kept, each containing a given number of butts, whether Fino, Amontillado, Oloroso, or otherwise. Each has its distinctive quality.

They have been reared and nursed for years with great care, being critically tasted from time to time, and should any deterioration in a cask be found, it is at once rejected from the solera. By this means the quality is always kept up to a standard.

REPLENISHING

When a solera is diminished by shipments, or from being used for blending purposes, the upper casks are filled up with a younger but quite matured wine of similar growth, which, after a certain time, assumes the character of the older, into which it has gradually fallen. Of course this process requires the utmost skill, for, if carelessly done, a whole solera, the result of many years' nursing, may be spoiled.

The system of soleras is likewise carried out with other wines grown at Jerez and its vicinity, which are either shipped pure by themselves, or they are blended in different proportions with others, namely:

Manzanilla, a light wine, grown principally at San Lucar, and highly recommended by physicians on account of the absence in it of all sweet matter.

Montilla, a very dry but powerful wine grown near to Cordova, which, when old, is of great value.

Vino Dulce (sweet wine), made from the sweeter kind of grape called Pedro Ximenez. The grapes, when picked, are exposed to the sun till they become almost raisins, and then go through the process of pressing and fermentation. Soleras of Vino Dulce are of a sweet, luscious flavor, and of an oily and slightly glutinous consistency. The finer kinds resemble a liqueur and are of very great value.

Vino de Color (color wine). Each butt is made of six butts of unfermented mosto simmered down into one, over a slow heat, and afterward blended in certain proportions with fully fermented white wine. With great age this wine becomes very valuable, and is of a deep brown color.

These last two wines are principally used to give richness, softness, and color to paler and drier growths, when so required, and it is by them that the gold-colored and brown sherries are produced, which for so long a time have been largely consumed at the dinner tables of the wealthy in England.

From what has been said, it will be seen that a solera is a mixture of wines of similar growths but of different ages. No foreign substance such as spirit is added, and it is called "natural" because all its components are ob-

tained in the ordinary process of natural fermentation.

The principal names of brands of sherries prepared for the market are: Pale Sherry, Table Sherry (dry), Vino de Pasto (medium dry), Montesa Pale (full-bodied), Jerezano (full-bodied, fruity), Montilla (very dry, pale), Manzanilla (very dry, light), Amoroso (mellow, fruity), Amontillado (soft, dry, delicate), Oloroso (nutty, rich, mellow), Amontillado Pasado (old, soft, dry), Oloroso Solera (old, rich, nutty), Pedro Ximenez (liqueur wine), Muscatel (liqueur wine,) Royal Amontillado (very old), Napoleonis Solera, vintage of 1796.

THE WINES OF ITALY

From the standpoint of quantity, though not of quality, Italy outranks France in the production of wine. The methods and attention are crude, owing to the natural indolence of the residents of "Sunny Italy." The grapes are gathered indiscriminately, often before they are ripe, and the quality of the wine is also often damaged by gross inattention and unclean methods. There can be no doubt that with more care and attention the wines of Italy would hold a much higher position than they do at present. The best-known wines of northern Italy are those of Montferrat and Asti. They

are generally light in color, and difficult to keep. Some of them are very good. Sparkling wines are also produced.

In central Italy the best wines are those of Montepulciano, Chianti, Pomino, Montalcino, and Carmignano. Those of Montepulciano have a brilliant purple color and luscious flavor, somewhat sharp and astringent. Those of Chianti are red, sweet, but not so aromatic.

The choicest wines of Italy are produced in the Neapolitan district. Of these the best known is the Lacryma Christi, a red wine of good bouquet and elegant taste; several descriptions of good Muscat wine, and also a Malvoisie. These are grown on the slopes of Mount Vesuvius.

The principal wine produced in Sicily is the Marsala. It is a good deal like madeira, with a good bouquet, and improves with age. It is the result of a mixture of several kinds of selected grapes, of the madeira variety. The method used in the production of Marsala, as in other strong wines, consists in the addition of spirits.

THE WINES OF AMERICA

The cultivation of the vine has progressed rapidly in the United States in recent years, to such an extent that the American product is rapidly replacing many foreign varieties. The

soil of the Pacific Slope seems best for the growths, where the vines were first introduced by the Franciscan fathers. Here again we find the Church responsible for an industry which seems destined to become one of the leading industries of California. The first variety of grape introduced was the "Mission" grape, and is supposed to have come from Mexico. Later on the chief varieties of French, German, and Spanish were imported, and the tendency in America to study the business, and the care that is displayed, have had much to do with the success of these experiments. The rapid spread of technical knowledge is overcoming rapidly the principal difficulties in connection with the American growths of European varieties, the principal defects having been the coarseness of the various types.

California is not, however, alone among the States in the production of wine. Ohio, along the shores of Lake Erie and the Ohio River, produces extensively. Champagnes are produced in the neighborhood of Sandusky and Cleveland which are very good, and the "sparkling Catawba" of Nicholas Longworth is produced in considerable quantities. New York, Missouri, Illinois, and Pennsylvania produce large quantities of native wines. In the Eastern and Middle States the principal grapes are the

Catawba and Ives seedling, while in the South, the Virginia seedling and the Scuppernong grapes are the favorites. The grapes in these regions resemble those of Germany and France, containing, however, more acid and flavor, while those of the Pacific coast are milder and sweeter, and resemble more nearly those of Spain.

The names of the principal American wines are: Claret, Zinfandel, Burgundy, Hock, Riesling, Angelica, Cabernet, Sweet Catawba, Sparkling Catawba, Escapernong, Virginia Dare, Tokay, and Muscatel.

MODERN WINES OF GREECE

The climate of Greece is especially well adapted to the cultivation of the vine. It has the side hills on which the vine prospers so well. It has a mild climate, which, while sunshiny all the year, is so invigorating that its various growths come to full development.

The modern Greek wines imported into the United States are:

Morea—vintage of 1881. A red table wine, tart, from the district of Patras, superior in quality, and very pleasant.

Camerite—vintage of 1878. A very dry, red wine, from the island of Santorin, containing a

large percentage of tannin, and therefore abounding in medicinal qualities.

Achaier—vintage of 1880. A medicinal sherry from the district of Patras, containing only a small amount of alcohol.

Mavrodaphne—vintage of 1878. This is the leading wine of Greece. It contains but 13 per cent. of alcohol.

Gold Malvasier—vintage of 1884. This is a quite sweet dessert wine from Patras, of wonderful aroma and piquant taste.

Nectar—vintage of 1882. A dark red, sweet, and light children's wine from Cephalonia.

Red Malmsey—vintage of 1875. Is a dark red, heavy, sweet port wine from Patras. This is the old classical Malmsey, as used in the Church of England.

Gold Malmsey—vintage of 1870. A heavy, excellent white dessert wine from Patras.

Fine Muscato—vintage of 1865. White dessert wine from Cephalonia. One of the best to be had.

Cognac—vintage of 1870. Is produced in Patras, from pure wine, is mild and pleasant.

YEAR	CHAMPAGNE	BURGUNDY	RHINE AND MOSELLE
1870	Excellent wines, with good body.	Abundant and very good in quality; one of the most remarkable vintages of the century.	Medium quality.
1871	Fair vintage, as regards quality and quantity.	Indifferent vintage.	Extremely bad.
1872	Ordinary vintage in both respects.	Deficient in quantity; ordinary quality.	Quantity small, quality medium.
1873	Small quantity; bad quality.	Yield full half an average, quality medium.	Very small quantity; medium quality.
1874	Plentiful, very full-bodied, and ripe; universally shipped.	Ordinary quantity, quality above the average.	Good vintage both in quantity and quality.
1875	Abundant, lighter than foregoing, but very useful.	Great abundance, and good quality.	Quantity abundant, quality good.
1876	Fair quantity and quality.	Half an average; good medium quality.	Light, useful wines.
1877	Fair quantity and quality.	Small quantity; quality satisfactory.	Poor in quality.
1878	Light and elegant; universally shipped.	Small quantity in the best growths; half an average for ordinary wines; very good in quality.	Indifferent wines.
1879	Bad year.	Deficient in quantity and poor in quality.	Quality poor.
1880	Good body and style, with elegance; shipped by all houses.	About half an average crop as regards medium and ordinary wines, and very small quantity of choice growths secured: poor in quality.	Limited quantity, but quality fair.
1881	Fair quantity and quality.	Good quantity, and quality exceedingly good.	Large quantity, but poor in quality.

VINTAGES—*Continued*

YEAR	CHAMPAGNE	BURGUNDY	RHINE AND MOSELLE
1882	Small quantity; bad quality.	Half an average crop, quality below mediocrity.	Quantity and quality bad.
1883	Better than preceding year, but not very high-class, and prices very dear; shipped by several houses.	Good quantity, useful wine.	All good wines; some very good.
1884	An excellent year of fine quality, with great elegance; prices again high; universally shipped.	Half an average yield, quality good, rich in color and vinosity.	Abundant yield, and fair quality.
1885	Light, but rather elegant; shipped by certain houses.	Abundant, good quality, possessing good color and alcoholic strength.	Mediocre as regards both quantity and quality.
1886	Full-bodied; many wines tainted with mildew; shipped by a few firms.	Small quantity, quality good.	Small quantity, some very good wines, and prices high.
1887	Rather light and elegant; shipped by several houses.	About half an average crop; very good quality.	Indifferent in every respect.
1888	A poor vintage.	Satisfactory both as regards quantity and quality.	The same as the previous year; wines thin.
1889	Not a large yield; rather delicate wines of good style; prices high; universally shipped.	Small yield, but very good wines.	Fair in some districts, though some of the wines did not develop very favorably.
1890	Fairly abundant, useful, but not high-class.	About half an average crop; wines not so good as previous year.	An abundant crop of light and very useful wine.
1891	Rather limited quantity, thin.	Yield smaller than preceding year; quality fairly good.	Short in quantity, and unripe.
1892	Limited yield, but exceptionally good quality, perhaps the best of recent years.	Small yield, excellent wine; fruity and full of character; with plenty of color, body, and vinosity.	Limited quantity, quality better than previous year.

VINTAGES—*Continued*

YEAR	CHAMPAGNE	BURGUNDY	RHINE AND MOSELLE
1893	Very abundant, good, and cheaper.	Good quantity and quality.	Abundant, quality excellent in the fine districts, and very good in the cheaper localities.
1894	Less succeeded than the foregoing, but sound; prices lower.	Quantity smaller than last year; well succeeded, with good color and body.	Not satisfactory either as to quantity or quality.
1895	Moderate quantity with fairly good quality; will be shipped by most houses.	Small yield; wines have good color and much vinosity.	Quantity somewhat short; light, elegant wines, which are turning out well.
1896	Quantity small, grapes gathered in wet weather, wines thin and green.	Abundant; wines are somewhat light, but sound, merchantable wines.	Quantity very large, but quality poor, owing to continuous rains in the autumn.
1897	Moderate both as to quantity and quality, but better than preceding year.	Fair average yield, wines, however, only moderate.	Yield considerably less than foregoing, but wines turning out useful.
1898	Quantity better than anticipated, and quality expected to be good.	Quality promises to be extremely good, but yield somewhat limited.	Owing to unpropitious weather, yield generally unsatisfactory.
1899	Yield limited, wines turning out well; shipped as vintage by only one or two houses.	Yield less than foregoing; quality very good.	Small crop, quality medium.
1900	Large yield of good sound wines.	Quantity large; wines light in body, quality moderate.	Fairly abundant and good.
1901	Large yield, wines thin and of moderate quality.	Fairly plentiful, quality medium.	Limited quantity; wines thin, due to excessive rain.
1902	Quantity small, quality moderate, owing to excessive rain.	Small quantity; wines useful.	Yield small; wines rather light, but of fair quality.

VINTAGES—*Continued*

YEAR	PORT	SHERRY	CLARET
1870	Very fine, rich and ripe; one of the best of the last half century. Universally shipped.	Fair average, good quality.	Large yield of big wines, which are only developing, and have caused both Bordeaux and British firms to lose money.
1871	Wet vintage; thin, but clean.	Fairly abundant, moderate quality.	Very light, but afterwards developed into fine wines.
1872	Rather small, but fine flavor, and turned out very successfully.	Fairly abundant, moderate quality.	More color than foregoing, and was originally more appreciated, but never showed much quality.
1873	Very large quantity, very good, with high color, as a rule dry; universally shipped.	Half an average crop, but quality good.	Still more color, but turned out less successful than the two previous years.
1874	Small in quantity, good, light; not generally shipped.	Small yield, fairly good.	Plentiful, good color, without excessive body; very good wines.
1875	Plentiful, light, sweet, and smooth; shipped by a few houses, and developed better than expected.	Not promising at first, but after a year or two turned out very good and useful wines.	Very abundant, elegant and cheap; in every respect a perfect claret.
1876	Very poor vintage; grapes did not ripen.	Small yield, mostos thin and acid.	Fair color, but not good.
1877	Better than foregoing, but not fine, and not shipped as a vintage.	Plentiful, good quality.	Rather less color, light, useful, elegant.
1878	Plentiful, fine big wines; shipped by all houses.	Two-thirds of an average, quality developed better than expected.	Rather full-bodied, very useful amongst cheap varieties; higher growths developed well.
1879	Small, but useful for Lodge purposes; not shipped.	Considerably larger than preceding, good quality.	A thin, poor vintage.
1880	Medium color and body; not shipped.	Very large, good quality.	Medium color, clean; useful as beverage wines, but not fine.

VINTAGES—*Continued*

YEAR	PORT	SHERRY	CLARET
1881	Not big, but dry, clean wines; shipped generally, and turned out well.	Less than half the previous; grapes scorched and devoid of sugar.	Full-bodied, rather coarse, and did not maintain early promise.
1882	Small, but useful Lodge wines, sound, clean; not shipped.	Fairly large, very good quality.	Very light and thin; vines affected by mildew.
1883	Similar to foregoing, but rather bigger.	Fairly large, quality rather irregular.	Light, many vines mildewed.
1884	Rich and fine quality, although rather small in body; universally shipped; a great success in bottle.	Rather limited, quality medium; mostos somewhat thin and hard.	Medium color; some parts escaped mildew, and better results in consequence.
1885	Rather small, but clean and sound.	Very plentiful, good quality.	Light, mostly mildewed.
1886	Lacking both in quantity and quality.	Nearly as plentiful, quality scarcely as good, less saccharine.	More body than foregoing, but mostly tainted with mildew.
1887	Very good, fairly big; universally shipped.	One-third less than preceding, fair quality, high alcoholic strength.	Big, useful wines, which appear to be now developing.
1888	Not abundant; small, sound, useful.	Abundant, but lacking in saccharine and alcohol.	Light, elegant, originally cheap, repaid bottlers well.
1889	Better than last, but not big; not generally shipped.	Somewhat limited and lacking in alcohol.	Somewhat similar, but scarcely so popular.
1890	Very good, rather light, universally shipped.	Not very plentiful, good quality.	Full-bodied, very useful; wines turning out well.
1891	Light, clean, useful; not shipped.	About the same as foregoing; quality good, but light.	Light, rather elegant.
1892	Better than foregoing, but only shipped by a few houses in limited quantities.	About the same as foregoing; considerable variation in strength; some good wines.	Medium color, not considered to be well succeeded.

VINTAGES—*Continued*

YEAR	PORT	SHERRY	CLARET
1893	Grapes suffered from mildew; thin, poor quality; not shipped.	Quantity small, with medium quality.	Very abundant, with good body, useful as beverage wines; higher growths developing fairly well.
1894	Small yield, medium quality; a small quantity shipped as vintage by most houses.	Nearly an average yield, with better quality than 1893.	Much less in quantity, not particularly well succeeded, rather thin and light.
1895	Grapes mostly gathered in the wet, and tainted with mildew.	Fairly good, both in quantity and quality.	Fermentation incomplete in many parts of the Médoc. Where succeeded, some useful wines.
1896	Fairly abundant, good quality; has been universally shipped as a vintage; turning out well.	Rather limited, but quality fairly good.	Very abundant; wines clean and with good body and color.
1897	Quantity short, but some good wines made.	Yield limited; quality fairly good.	One of the smallest yields of recent years; quality, as a rule, bad.
1898	Quantity shorter than foregoing, owing to drought, but some good wines made; quality irregular.	Yield limited, owing to phylloxera; fine quality.	Quantity limited, although in excess of 1897, especially in classed growths. Quality expected to turn out good.
1899	Yield fairly large; quality not regular; shipped by some houses, but not fine.	Yield less than foregoing, intense heat having scorched the grapes. Quality not generally good.	Abundant yield; sound wines which are likely to turn out good.
1900	Average yield; wines light, but clean. Shipped by nearly all houses.	Small yield, owing to phylloxera. Wines good.	Very large quantity; quality moderate, but useful.
1901	About the same as foregoing, but not of such uniform quality.	Quantity limited; average quality.	Rather plentiful, lack body and color, owing to excessive rain.
1902	Moderate quantity of useful wine, but not likely to be shipped as a vintage.	Small yield; useful wines.	Small yield; wines possessing flavor, but are rather light.

BRANDY

The soil of the Charente slope in France is particularly adapted to the growth of the vine, although, as in all vine-growing countries, some districts, and even small patches of land, produce finer wine than others. The grapes are white, not larger than good-sized currants, and the vines seldom bear fruit until four or five years from their planting, and are most vigorous at the age of from ten to thirty years. Many bear well up to fifty and seventy, and some are fruitful at one hundred years or more. As a rule the large firms do not distil the brandy they sell, but leave that operation to the small farmers round about, and then blend their products; as, to produce the quantity they sell, enormous distilling space would be necessary, wine only producing one-eighth or one-tenth of alcohol to its bulk. The farmer's distillery is very primitive; merely a simple boiler with a head or receiver, and a worm surrounded with cold water. There are generally two of these stills at work, and when once the farmer commences making his brandy, he keeps on day and night, bivouacking near the stills, until he has converted all his wine into crude spirit as colorless as water, which he carts off, just as it is, to the brandy factory

for sale. There it is tasted, measured, and put into new casks of oak, hooped round with chestnut wood. These casks are branded with the date, together with the quality and place of growth of the wine from which the brandy was distilled, and they remain some time in stock before their contents are blended in proportions which the firm deem suitable.

This new spirit is housed on a floor over large vats, which are filled from selected casks, the spirit being filtered through flannel disks on its way. It is then drawn off into casks, which are bunged up and stored for several years that the brandy may mature, and that the fusel oil may develop into the ethyls, which give such a fine flavor and fragrance to the brandy.

SCOTCH WHISKEY

Scotch whiskey, properly so-called, is all made from malted barley through old-fashioned pot stills. The product varies, the whiskeys being divided into three great classes:

1. The North Highland Distilleries, of which those in Glenlivet and Speyside are the favorites. The distinguishing characteristic of the whiskeys from these distilleries is lightness and delicacy of flavor. Ten years ago there were only about twenty distilleries in this district, but so popular have these whiskeys become that

about thirty more have been or are being built.

2. The West Highland Group comprises about ten distilleries in Islay, and twenty in Campbeltown. All the whiskeys from these distilleries have plenty of flavor, the Islay being the fatter kind.

3. The Lowland Distilleries being more scattered, their products vary more in flavor and style, but they taste less of the peat with which the malt is dried as in all Scotch distilleries.

AMERICAN WHISKEY

(Extract from the Dispensatory of the United States)

Properties.—Whiskey, when recently prepared, is nearly colorless; but when kept in casks it gradually acquires a brownish color, which deepens with time; and hence it may be found of various shades, from a slight yellowish brown tint to the dark brown of brandy. Its taste and smell, when mellow by age, though peculiar, are not disagreeable. According to the pharmacopœia, whiskey is "an amber-colored liquid, having a distinctive odor and taste, and a slightly acid reaction. Its specific gravity should not be more than 0.930, nor less than 0.917, corresponding, approximately, to an alcoholic strength of 44 to 50 per cent. by weight, or 50 to 58 per cent. by volume."

Whiskey is a splendid alcoholic stimulant, which differs therapeutically from brandy in its having less tendency to cause constipation. Owing to its cheapness and its customary purity, it is usually preferable to brandy as a medicinal agent. It is also used as an antiseptic.

LIQUEURS AND BITTERS

Fine liqueurs are made by macerating aromatic bodies and subsequent distillation; bitters are made by maceration, followed by straining. The most highly esteemed liqueurs are: Chartreuse, Curaçoa, Maraschino, Kümmel, Benedictine, Cherry Brandy, Crème de Vanille, Crème de Coco, Crème de Rose, Crème de Menthe, Kirschwasser, Absinthe, and Vermouth.

Chartreuse, the most famous of all, and so-called because it is made at the famous Carthusian Monastery near Grenoble, is of three kinds: green, yellow, and white. It is a very complex product resulting from the maceration and distillation of balm leaves and tops, with orange peel, dry hyssop tops, peppermint, wormwood, angelica seed and root, cinnamon, mace, cloves, tonquin beans, and cardamom.

Curaçoa, which is a simple liqueur, is made chiefly from the dried peel of the Curaçoa or-

ange, by maceration and distillation as in other liqueurs. About 1 per cent. of Jamaica rum is added to improve the flavor.

Maraschino is prepared from a variety of cherry—the marasca—peculiar to the Dalmatian mountain regions. The juice of the cherry fermented and distilled yields the spirit, which is flavored with the broken cherry kernels. Imitations of the genuine Maraschino are easily made with raspberry juice, bitter almonds, and orange-flower water.

Kümmel, or Allasch, is prepared by macerating and distilling caraway seeds, which form the body, with bitter almonds, star-anise, angelica root, Florentine iris, and orange peel.

Absinthe is the name of an aromatic liqueur of an opaline-green and bitter taste. It is prepared by steeping in alcohol or strong spirit bitter herbs, especially cultivated. It is considered tonic and stomachic.

Benedictine is a liqueur resembling Chartreuse, distilled at Fécamp, in Normandy. It was originally prepared by the Benedictine monks, from whom it takes the name.

Cherry Brandy is a liqueur made by flavoring spirits with the syrup of cherries.

Vermouth is a mild liqueur consisting of white wine, flavored with wormwood and other ingredients. It is prepared chiefly in France

and Italy, that of Turin being the most esteemed, and its special use is to stimulate the appetite by its bitterness.

Kirschwasser, as the name indicates, is made from small cherries of a special variety which are grown only on the foothills of the Swiss Alps.

Crème de Vanille, Crème de Menthe, and other liqueurs of similar names, are simple liqueurs which derive their names from the principal flavoring ingredient.

GIN

Gin is an aromatic spirit prepared from rye or other grain, and flavored with juniper berries. The two principal kinds are Dutch Gin or Holland, and English Gin, for which the popular name is Old Tom.

RUM

Rum is spirit distilled from the juice of sugar cane in any form, commonly from the refuse cane left from sugar-making, but also often from molasses. Rum has always been an especially American product, the most esteemed kinds being made in the West Indies, known as Jamaica Rum, Santa Cruz, or by the name of the locality in which it is made.

TOASTS AND SPEECHMAKING

ORIGIN OF TOASTS

To discover the origin of the habit of toasting, it will be necessary to go back to the most remote ages.

If we may believe some authorities, the Greeks were the authors of toasting. It was one of their customs to pledge each other. They drank to the honor of the gods, their friends, and their national heroes.

Whilst this may have been the earliest period at which the toasting habit has been authenticated, it is doubtful if toasting had not been as popular in Nineveh, Babylon, and Thebes as it subsequently became in Athens, for the wine cup has doubtless been always more or less associated with the custom of toastmaking.

With the Greeks it was customary for one of a party, after filling his cup, as he quaffed from his libation, to salute some distinguished person present with the pledge: "I wish you prosperity."

The remainder of the contents was then offered to the person saluted, who, bowing politely, partook of the wine, prefacing his action

with " I take it kindly of you," or some similar phrase.

A more elaborate ceremony prevailed upon formal occasions. At these the cup was passed from the toastmaker to his nearest neighbor on the right, who in turn passed it on until it had gone the round of the circle. The cups grew larger in size at each serving, and the toasts took the conventional form of, first, " The Gods," followed by " Present Friends," " Mistresses," and " Absent Friends."

The object of the toast changed with the development of the race. In the countries where Christianity succeeded paganism the saints and the Trinity became familiar pledges, the archangels, even, sharing in the honors. In the early days of the Christian era the response to the toast to saint or Supreme Being was " Amen."

At the feasts of the Romans we glean from Pliny that toasting was common, but it was the Danes and Normans who forced their habits of heavy drinking upon the Anglo-Saxons and Celts, a practice which carried with it the inevitable accompaniment of toasting.

It is no longer fashionable to toast any particular member of the gentle sex, but toasts to " Woman " are most popular wherever conviviality prevails.

TABLE SPEAKING

Speechmaking, like the ability to offer a timely toast, is a necessary part of the duties which fall to the lot of the man who mingles to any extent in society, although the genuine orator or speaker is naturally almost as rare as the able writer.

To be able to make a short practical response at any time, one must necessarily undergo a little training, although a readiness of wit will often make up for lack of practice in this direction.

Speeches made at the dinner table are delivered in clear, well-modulated tones, just loud enough to be clearly understood, and with the expression thrown into the countenance rather than accentuated by means of gestures. Loudness at table would be entirely out of place. The wit should be of a subtle, penetrating character, and without any apparent effort at *cleverness*.

One should never be lost on festive occasions for a ready jest, a witty story, or even an exceptionally good riddle. Depth of meaning is not looked for except in speeches from celebrities, when it is expected that some weighty matter will be dwelt upon by the speaker.

To go to a dinner where there is likely to be

some speaking and toasting, one should certainly be prepared with one or more toasts and something novel in the way of anecdote.

The long speech is one of the unpardonable offences of the too-obtrusive guest. Better make a thoroughly good apology or excuse and refrain from any attempt than to stutter out some meaningless phrases. To say a few words gracefully should, however, be within the scope of the ordinary individual. In these days of general social intercourse, such a talent becomes almost necessary.

Most persons are deterred from attempting to distinguish themselves in the way of speechmaking by nervousness and by a dread of the sound of their own voice, which is easily overcome after the first few efforts. Those who desire to essay something of the kind should first commit their thoughts to writing, study and improve the first effort, and in that way get the speech committed to memory, so that when delivered it will meet the approval of the audience.

BREAKFAST SPEECH

The breakfast speech is seldom heard of in the United States. It does not differ much from the dinner and supper speeches, except that it generally lacks that warmth and effusiveness

which characterizes the latter. Breakfast speeches are generally made at weddings, and are usually of a light and frivolous character.

Naturally, at a wedding breakfast, speeches and toasts are the order of the day. First there is the toast offered to the bride, to which the best man generally responds. Then the bridegroom is toasted, and in return is compelled to make some felicitous reply. The father and mother of the bride are next, respectively, toasted, and all must reply, either personally or by deputy. It is well for any and every one present at a wedding breakfast to be ready of tongue and quick of wit.

AFTER-DINNER SPEECH

The after-dinner speech is, *par excellence*, the great speech of all, and embodied in our accounts of social affairs are many notable examples of this class of social oratory.

SUPPER SPEECH

The supper speech should be made to a point after the style of an epigram, and should be of equal brevity.

A ball-supper speech should be very light and lively.

The surprise-party speech is another variety which must vary according to circumstances,

and these will generally suggest themselves as the key to the address.

Birthday speeches cannot be made very original efforts unless some peculiarly fortunate circumstance lends an unexpected opportunity.

HOW TO PREPARE A SPEECH

Having covered some of the ground in our effort to point out the more important features of actual speechmaking and toasts at social gatherings, perhaps we would do well to go back over the ground again, in order to settle a question that may have arisen as to precedence in the toasts and speeches, and also to close this short dissertation by finding a few helpful hints, gathered from the experience of great public speakers, that may enable our readers to improve along the lines of duty that may fall to them when called upon to speak in a gathering of their friends, or at public or semi-public entertainments.

We take first the topic of hints for speechmaking and toasts, to be followed, in conclusion, by the question of social precedence referred to.

Mastery of the subject is the first consideration in either toasts or speechmaking, for even in a toast there must be some subject-matter clearly defined in the mind of the would-be speaker. "Clear thought is the foundation of

persuasive speech," and clear thought can only be obtained by exact knowledge.

Having chosen, or been given his subject, the orator's first duty, therefore, is to crystallize it into a single proposition, and to group round that proposition all the facts and arguments he can possibly collect. This part of his work cannot be too elaborate. He must read everything he can find bearing on the subject. An excellent plan is to make notes of all relevant facts and arguments and write these down on slips of paper cut to a uniform size, adopting the method of having a separate card for every note—one idea, one card; these notes may be allowed to accumulate indefinitely, and can periodically be arranged in such an order that all the notes relating to the several passages in the projected speech will come together and form a skeleton of the finished address.

Having collected his materials, the student will next set to work to analyze his notes and fit them all together in logical sequence, so that the original skeleton becomes a perfectly balanced framework; on to this he will attach in their several proper places all his facts, and figures, and illustrations, discarding such notes as he may now regard as immaterial or unimportant. When the speech is argumentative, and intended to be delivered to a critical audi-

ence, he will be well advised not to eliminate too much. By the time he has mastered his subject he may easily make the mistake of thinking that his hearers have done the same thing as thoroughly as himself, and fail in his object by assuming that they possess greater knowledge than is actually the case. An argument may be so condensed as to become almost unintelligible on a single hearing, and consequently the speaker, while avoiding prolixity and repetition, should avoid the opposite danger of inadequate elaboration, remembering always that the burden of proof rests upon himself, and that his task is only done when he has satisfied the last objector.

A speech consists of four parts: exordium, discussion, conclusion, and peroration. The first prepares the way for the second; the second must be followed naturally and inevitably by the third; the third is emphasized and rounded off by the last. It is to the second and third that the student must address himself particularly in the process of preparation here suggested, for they are the body of the speech; the extremities may be treated rather differently. The exordium, for instance, may or may not contain an enunciation of the proposition which the speaker proposes to establish; it may be personal in tone, intended to conciliate an

audience which the speaker has reason to believe is hostile to his views; it may be several other things; but it should always bear directly upon the matter in hand, and be short and to the point; it is the speaker's introduction of himself to his audience, and ought to be "happy." In the same way, the peroration may contain a direct reference to the original proposition, may be apologetic or denunciatory, rhetorical or emotional. Only practice can enable a man to decide how he shall conclude any speech; there is an art in leaving off, and sometimes only a natural artistic instinct can tell a man when and how to stop. No direct advice can be given upon these heads; but in preparing a speech the exordium and peroration may be left to the last, and in delivering the speech something of the exordium may be left to depend upon the conditions found to exist at the actual moment.

Having mastered his subject and "built" his speech, the student should next reduce it to actual words, and his safest and wisest plan will be to write it out at length. No really great oration has ever yet been delivered *ex tempore*.

In this connection, Lord Brougham, no mean authority, has said: "This leads me to remark that, though speaking without writing before-

hand is very well till the habit of easy speaking is acquired, yet after that he can never write too much; this is quite clear. It is laborious, no doubt, and it is more difficult, beyond comparison, than speaking offhand; but it is necessary to perfect oratory, and, at any rate, it is necessary to acquire the habit of correct diction. But I go further, and say even to the end of a man's life he must prepare word for word most of his finer passages."

The written speech thus perfected serves a double purpose; it is available for the speaker to read from if the subject is of first-class importance and he fears that from nervousness, or any other cause, he may lose the thread of his argument and mar his prospects by omitting any essential points; it is also available for him to study; he can commit it word for word to memory and repeat it textually, so that his address—however it may be delivered—is, at any rate, a finished dissertation upon the subject at issue. On both these counts a word of warning is necessary. An address read from copy can never have the same convincing effect as an oration delivered with an air of spontaneity; the delivery of an oration must be supplemented with animation of manner and appropriate gesture, and a man who reads his address is hampered by the necessity of holding

his manuscript and directing his attention to that instead of his audience; and, on the other hand, the man who finds it necessary to learn his speech by heart and deliver it textually from memory runs some risk of seeming to be repeating a lesson and of delivering it too mechanically, and, probably, with too great rapidity of utterance.

There can be no doubt, however, that the exercise of writing out in full the speech to be delivered does impress its phraseology with singular distinctness on the mind, and it should always be done until the habit of easy speaking has been acquired and the orator can rely upon the inspiration of the moment to clothe in appropriate words the arguments he has previously considered and noted down. From the complete copy, moreover, a summary can be prepared, covering perhaps only a few sheets of note-paper, which the most practised orator can advantageously employ to refresh his memory when he is actually called upon to rise and face his audience.

Young speakers should never omit to write out and memorize their speeches, and they should further rehearse them privately beforehand to some friendly critic, who can advise them on the manner of delivery and give many valuable hints as to which points shall be em-

phasized and which may be less forcibly driven home.

This, then, is an adequate, if brief, indication of the course to be pursued in the preparation of a speech. Study the subject, frame the argument, select the materials, write the speech, memorize it textually: this done, no man need fear to rise to his feet before the largest audience. At least he will have paid them the compliment of taking the utmost possible pains to have something intelligent and lucid to offer to their consideration.

To the intelligent reader who takes an interest in toasts and speeches, as aids to self-improvement and a means of social advancement, what is here written would seem all-sufficient to enable them to see just what it is that the toast writer and speechmaker cannot dispense with, if they would avoid failure. Much might still be said about Delivery, Some Common Errors of Speech, and other details, but these details, after all, depend upon the individual almost exclusively, and do not yield up their difficulties to ways and means pure and simple.

DELIVERING A SPEECH

The following is believed to be one of the best things on the subject of Delivery that has

been written in recent years. The writer is an eminent authority both on the theory and practice of oratory. After describing various exercises, he says: "It would be advantageous to take any piece and read it backwards. I do not know of any practice more calculated to produce clear articulation than this. In performing it great care should be taken to let each word stand out, above and apart from its neighbors. It will also be necessary that each letter in the syllable, and each syllable in the word, should be distinctly heard. And here we may lay down a very good rule—let every letter and every syllable be distinctly heard, unless there be some good reason against it. Take care to enunciate each word as clearly as possible. *Breathe between each two words.*"

Pronunciation is an important matter, the difference between correct and incorrect pronunciation marking the difference between an educated and an uneducated man. In ordinary conversation the most common errors are due to carelessness, to a slipshod speech, which is tolerated for no apparent reason, and which many parents only check in their children when it degenerates into such glaring faults that "something must be done." Among children, and in ordinary affairs of life, pronunciation more or less faulty may perhaps be tolerated

until "something must be done," with very great damage in the meantime. In public speaking, however, correct pronunciation is absolutely essential, because failure in this particular exposes the orator to public ridicule. And the cultivation of the gift of speech depends entirely on the individual. Having devoted so much space to the art of speech-making, we pass now to our final topic.

AFTER-DINNER SPEECH EXEMPLIFIED

The following furnishes a fair example of an after-dinner speech made in response to a toast "To All Good Eating and Good Eaters."

Mr. Chairman: This is a toast to which every one who values his life can respond, not only with ease, but with an enjoyment of one's subject to which the memory of the feasts which have gone before furnishes us a ready and inspiring zest. To Byron is ascribed the remark that he "had generally found good livers to be amiable gentlemen and good friends." We should be behind the ancients did we not ascribe to the stomach the credit of being the seat of our noblest impulses. Who is there that can rise from a feast such as the one of which we have just partaken without feelings of gratitude and generosity, prompting him to

noble acts and the most amiable sentiments towards his friends. It is not even necessary in some cases for us to have actually partaken of the good things which are going round at the time to feel ourselves lifted out of the rut of our own sordid existences and our enveloping chains of selfishness. The very atmosphere of the occasion prompts us to a more amicable understanding between ourselves and the world. Who is there present, I will ask, that ever heard of a man committing murder or doing any mean act immediately after having partaken of a generous meal. On the other hand, how tractable and approachable a man becomes after having disposed of the good things provided for his appetite. Then is the time that his heart-strings are opened, and if any one has occasion to request a favor, then is the time that his request should be preferred, for, if ever, then is the time that it will be granted. The wise wife who responded to the question as to what was the best way to manage a husband by the terse reply "Feed the brute!" was a sagacious member of a usually sagacious sex.

Eating, if not the fountain of genius, is at least the inspiration of all industry and enterprise. Who is there that can resist the temptation to go and work after having regaled himself

heartily and refreshed the springs of his being with the real elixir of life? It is to eating that we owe existence, and the more advanced we become in the art of eating the higher we ascend in the scale of civilization.

To quote a popular author:

"We may live without poetry, music, and art;
We may live without conscience and live without heart;
We may live without friends and live without books,
But civilized man cannot live without cooks."

"May our faults be written on the sands of the seashore, and every good action prove a wave to wash them out."

There is no need to go into an elaborate analysis of the arts and manufactures of a nation in order to understand the status of its people, mental and physical. The sociologist merely needs to visit its houses of refreshment, its temples of gastronomy, to feel the pulses of its epicures, and to take the standard of the culinary development of its domestic managers, in order to know the precise capabilities of its members.

The great worker, the great thinker, the great

writer—are they not all devotees of good dishes and good cups when occasion calls for them?

It has been asserted that eating is a habit. I believe so, and may it long continue one with the human race. Meat and wine are condemned by the vegetarians and the total abstainers. Let them have the privilege of their opinions. To me meat is a life-builder, and "charm he never so wisely," I cannot believe with the reformed tippler that a glass of good wine was not intended by nature as the natural adjunct to a festive occasion. In conclusion, I will admonish such of my friends as can do so to eat heartily, for to-morrow we know not if we may have the opportunity or no. If there is one thing that a man lives more for than another it is to eat, for the simple reason that, as a matter of ordinary physiological necessity, it is ordained that under any circumstances it is compulsory on him to eat in order that he may live, nor have even the wisest of us been able yet to solve this apparently insoluble problem of the stomach in any different fashion.

FORMAL RESPONSE TO "THE LADIES"

LADIES AND GENTLEMEN: The privilege has been accorded me of replying to the toast to "The Ladies," an honor which cannot be too highly esteemed. This toast embraces woman-

hood—the mother, the wife, the daughter, the sister, and last, but not least, the sweetheart. Here, then, is to "The Ladies." May their smiles always be as bright, their hearts as light, and their grip on us as tight as it is to-night. If there are any bachelors among us, may the ladies' smiles prove their undoing; if any spinsters, may they be led to see the folly of their ways and filled with the resolve to make some poor, unmated male creature happy. "The Ladies" forever—our companions in the joy of living and our solace in the shadow of sorrow. The ladies, God bless them!

"THE HOST"

GENTLEMEN: Fill your glasses till the beaded bubbles at the brim run over. This is a toast to honor which is a pleasure and a duty. I give you the health of our host. God bless him!

REPLY TO TOAST TO HOST

For the manner in which you have drank the toast of my health I thank you most heartily. To feel one's self surrounded by such a host of sincere friends, and to feel that they are enjoying themselves heartily, would make the most modest of mortals feel momentarily proud. Such occasions as this stir the blood in our veins; prompt us to broader and wider bonds

of union with our friends, our neighbors, and the world.

The battle of life is a long and hard campaign, but once in a while comes the bivouac, when, resting for a moment on our guns, we eat, drink, and grow merry, forgetting the sound of the guns and the turmoil of the long struggle for elusive fortune. This little lull in the battle makes us all feel that, after all, life is worth fighting for, and that that same life without friends would be a wretched blank. Again I thank you for your generous good-fellowship, and pledge myself that no effort shall be wanting on my part to enable you to propose the same toast, under the same circumstances, again and again.

GOLDEN WEDDING

This is the harvest of love, the golden sheaf which has resulted from Cupid's sowing in the purple sunrise of two happy lives long, long ago.

Our friends, whom we gather to honor, have now reached the golden age of maturity. Hand in hand they have ascended the hill of life; hand in hand they are descending into the valley at whose border lies the deeper life beyond. This valley, to them, is lighted with the unfailing beams of faithfulness, affection, and devotion.

It is a rare privilege to witness this beautiful sight, to see the bride and bridegroom of to-day in spirit and heart the bride and bridegroom of this day half a century ago.

Time, which has garlanded their brows with the fruits of wisdom, has sown fresh flowers in their hearts and mellowed their affection, which, like good wine, has but improved with age.

It is our happy function to felicitate this devoted couple upon the fiftieth anniversary of their marriage, to hope that many years may pass before the golden link is broken that binds their lives together, that their bark at last, after sailing the golden sea, may find a golden sunset—this is the united sentiment of all gathered here to-day.

SILVER WEDDING

It is twenty-five years ago—does it seem possible that time has stolen so swiftly away?—since our friends entered for the race of life together. 'Tis to congratulate them upon having won the plate that we are here. This is the plate [pointing to gifts]. For a quarter of a century has this happy team run neck and neck until the winning-post was reached. Now, ladies and gentlemen, let us drink to the winners, and let us hope that upon starting off for

the gold plate they may be just as easy winners. Let us, then, as we drink to their success, congratulate our dear friends, and, while doing so, not forget to point out to any unmarried ones present the charming idyll which has been lived in the lives of those whom we meet to honor, and suggest to them the happy idea of emulating such a charming example. Their healths —God bless them!

TOASTS TO WOMEN

I'll toast America's daughters—let all fill their glasses—
Whose beauty and virtue the whole world surpasses;
May blessings attend them, go wherever they will,
And foul fall the man that e'er offers them ill.

The girl we love—when she is our toast, we don't want any *but her*.

May we find our wives to-night where Cain found his—in the land of Nod.

Harmony in all the states of the world—especially the married state.

The best union bonds in the market—marriage certificates.

The world was sad, the garden was a wild;
And man, a hermit, sigh'd—till woman smil'd.

Since Eve ate the apple much depends upon dinner.

You can make fools of wits, we find each hour;
But to make wits of fools is past your power.

Here's to her! whoever she be,
That not impossible she
That shall command thy heart and thee.

Women are like tricks by sleight of hand,
Which, to admire, we should not understand.

I fill this cup to one made up
Of loveliness alone.

Come, fill the glass and drain the bowl;
May Love and Bacchus still agree;
And every American warm his soul
With Cupid, Wine, and Liberty!

Fill, boys, and drink about;
Wine will banish sorrow!
Come, drain the goblet out,
For we'll have more to-morrow.

"Arms and the man!"
Here's to woman, God bless her!
May our arms be ever her defence,
And hers—our recompense.

Here's to ourselves. There's none better, and few like us.

Here's to those that we love—and to those that love them that love us.

God sends meat and the Devil sends cooks.

Here's to you as good as you are,
And to me as bad as I am;
For as good as you are, and as bad as I am,
I'm as good as you are, bad as I am.

Here's to the prettiest, here's to the wittiest,
Here's to the truest of all that is true;
Here's to the neatest one, here's to the sweetest one,
Here's to them all in one—here's to you!

Here's that we may kiss whom we please and please whom we kiss.

Here's to our vices, lying, swearing, stealing, and drinking:
That you may lie in the cause of friendship—
That you may swear by your honor—
That you may steal all the kisses of the one you love—
And that when you drink, you may drink to "her."

A good wife and health are a man's best wealth.

What's a table richly spread without a woman at its head?

The Ladies

Always favorable *to a press,* properly conducted.

Drink to fair woman, who, I think,
Is most entitled to it;
For if anything ever can drive me to drink,
She certainly could do it.

To Woman

She needs no eulogy; she speaks for herself.

You may run the whole gamut of color and shade,
A pretty girl—however you dress her—
Is the prettiest thing that ever was made—
And the last one is always the prettiest—bless her!

Old Navy Toast

Here's to our sweethearts and wives;
May they never meet.

He who loves not women, wine, and song,
Will be a fool his whole existence long.

Here's to the light that lies in a woman's eyes,
And lies, and lies, and lies.

Here's to our sweethearts and wives, and so be
their changing of parts;
That our sweethearts may soon be our wives,
and our wives always be our sweethearts.

To the Newly Wedded

May we all live to be present at their golden wedding.

To the Bride

May her voyage through life be as lightsome
and free
As the sunbeams that dance on the waves of
the sea.

TOAST TO LOVERS

The Widow Malone—An old favorite by Charles Lever

Did ye hear of the Widow Malone,
Ohone!
Who lived in the town of Athlone,
Alone!
Oh, she melted the hearts
Of the swains in them parts,
So lovely the Widow Malone,
Ohone!
So lovely the Widow Malone.

Of lovers she had a full score,
Or more;
And fortunes they all had galore,
In store;
From the minister down
To the clerk of the "Crown,"
All were courting the Widow Malone,
Ohone!
All were courting the Widow Malone.

But so modest was Mrs. Malone,
'Twas known,
No one ever could see her alone,
Ohone!
Let them ogle and sigh,
They could ne'er catch her eye,
So bashful the Widow Malone,
Ohone!
So bashful the Widow Malone.

Till one, Mister O'Brien from Clare,
How quare!
It's little for blushin' they care,
Down there;
Put his arm round her waist,
Gave ten kisses at laste,
"Oh," says he, "you're my Molly Malone!"

And the widow they all thought so shy,
My eye!
Ne'er thought of a simper or sigh,
For why?
But "Lucius," says she,
"Since you've made now so free,
You may marry your Mary Malone,"
Ohone!
"You may marry your Mary Malone."

There's a moral contained in my song,
Not wrong;
And one comfort it's not very long,
But strong;
If for widows you die,
Learn to kiss, not to sigh,
For they're all like sweet Mistress Malone,
Ohone!
Oh! they're all like sweet Mistress Malone.

With lashings of drink on the table,
I like to lie down in the sun,
And drame whin my faytures is scorchin',
That when I'm too ould for more fun,
Why, I'll marry a wife with a fortune.
And, in winter, with bacon and eggs,
And a place at the turf-fire baskin',
Sip my punch as I roasted my legs,
Oh, the devil a more I'd be askin'.

For I haven't a janius for work,
It was never the gift of the Bradies;
But I'd make a most ilegant Turk,
For I'm fond of tobacco and ladies."

Friendship

Here's to the tears of friendship! May they crystallize as they fall and be worn as gems in the memory of those we love.

In ascending the hill of prosperity may we never *meet* a friend.

Reasons for Drinking—Dr. Aldrich

Good wine; a friend; or being dry;
Or, lest we should be by-and bye;
Or any other reason why.

To a Friend

May his shadow never grow less.

Man's Natural History, According to the Club-woman

The head of all creation. He crops up like sparrowgrass, hops round like a grasshopper, and is generally about ten times greener than the greenest grass.

Here's to the American Aigle,
That bird so uncommonly hale,
Whom nobody yet could invaigle
When they tried to put salt on his tail.

To a Departed Friend

But O for the touch of a vanished hand
And the sound of a voice that is still.

Here's a sigh for those that love me,
And a smile for those that hate;
And, whatever sky's above me,
Here's a heart for any fate.

—Byron.

To an Easy Time—By Charles Lever

It's little for glory I care;
Sure ambition is only a fable;
I'd as soon be myself as lord mayor,
And quite as likely be able.

Our Absent Friends

Although out of sight, we recognize them with our glasses.

Here's to champagne, the drink divine,
That makes us forget our troubles;
It's made of a dollar's worth of wine
And three dollars' worth of bubbles.

Here's to good old whiskey,
So amber and so clear;
It's not so sweet as a woman's lips,
But a d——d sight more sincere.

The Lily of France may fade,
The Thistle and Shamrock wither,
The Oak of Old England decay,
But the Stars will shine on forever.

The bubble wink'd at me and said,
"You'll miss me, brother, when you're dead."

Let us have wine and women, mirth and laughter;
Sermons and soda-water can follow the evening after.

Our Country

To her we drink, for her we pray,
Our voices silent never;
For her we'll fight, come what come may,
The Stars and Stripes forever!

Then fill the bowl—away with gloom;
Our joys shall always last;
For hope will brighten days to come,
And memory gild the past.

Here's to a long life and a merry one,
A quick death and an easy one,
A pretty girl and a true one,
A cold bottle and another one.

Here's to wine enough to sharpen wit; wit enough to lend a sparkle to the wine; and wisdom enough to put the lid on in time.

May the wings of friendship never moult a feather.

As Shakespeare says:
"Come, love and health to all;
Then I'll sit down. Give me some wine, fill full,
I drink to the general joy o' the whole table."

See! the standard of freedom floats proudly on high,
'Tis the bright, waving banner of light;
Fair symbol of liberty, born of the sky,
True emblem of union and might!

Here's a health to Columbia, the pride of the earth,
The Stars and the Stripes—drink the land of our birth!
Toast the army and navy who fought for our cause,
Who conquered and won us our freedom and laws.

Dear country, our thoughts are more constant to thee
Than the steel to the star, or the stream to the sea.

The American flag—may it ever wave
O'er the home of the free—the land of the brave.

Health to the gallant officers of our army and navy. After all battles and storms are over may they drop quietly and happily into the harbor of unending bliss.

May the service united ne'er sever,
But hold to their colors so true;
The Army and Navy forever!
Three cheers for the Red, White, and Blue!

Freedom without *faction.*

America

Birthplace of liberty and haven for all the oppressed.

The American Flag

A star for every State and a State for every star.

Golden Wedding

Matrimony's pleasant autumn. May it always bear golden fruit.

Silver Wedding

A quarter of a century's investment. The best five-twenty bond in the world.

MENU TERMS IN FOREIGN LANGUAGES

ENGLISH	FRENCH	GERMAN	SPANISH
Oysters	Huitres	Auster	Ostra
Soup	Potage	Suppe	Sopa
Side Dishes	Hors d'œuvres	— —	— —
Fish	Poisson	Fisch	Pez
Removes	Relevés	Gericht	— —
Entrées	Entrées	Entrées	Entrada
Vegetables	Entremets	Gemüse	Vegetals
Punch	Sorbet	Punsch	Ponche
Roast	Rôti	Braten	Asado
Game	Gibier	Wild	Caza
Salad	Salade	Salat	Ensalada
Sweets and Dessert	Sucres et Dessert	Zückerwerk	Dulces Sacos
Fruit	Fruits	Früchte	Fruta
Cheese	Fromage	Käse	Queso
Coffee	Café	Kaffee	Café

NAMES OF MEATS, FRUITS, AND VEGETABLES, IN VARIOUS LANGUAGES

ENGLISH	FRENCH	GERMAN	SPANISH
Almond	Amandier	Mandel	Almendra
Apple	Pomme	Apfel	Manzana
Apricot	Abricot	Aprikose	Albaricoque
Artichoke	Artichaut	Artischoke	Cinanco
Asparagus	Asperge	Spargel	Esperrago
Banana	Banane	Pisang	(Guineo)
Bacon	Lard	Speck	Tocino
Bean, Broad	Fêve de Marais	Grosse Bohne, Garten Bohne	Haba
Bean, Kidney	Haricot	Turkische Bohne	Judias and Fassoles
Beef	Bœuf	Rindfleisch	Buey
Beet	Betterave	Rothe Rübe	Betarraga
Berberry	Epine Vinette	Berberitzen	Berberis
Black Currant	Cassis and Groseille Noir	Schwarze Johannisbeere	Grosella negro
Borecole	Chou vert or Non pommé	Grüner Kohl	Col
Broccoli	Brocoli and Chou Brocoli	Italienischer Kohl	Broculi
Brussels Sprouts	Chou de Bruxelles or à jets	Sprossen Kohl	
Cabbage	Chou pommé or Cabus	Kopfkohl	Berza
Cardoon	Cardon	Kardon	Cardo
Carrot	Carotte	Möhre or Gelbe Rübe	Chirivia
Cauliflower	Chou-fleur	Blumen Kohl	Berza Florida
Celery	Céleri	Sellerie	Apio hortense
Cherry	Cerise	Kirsche	Cerezo
Chicken	Poulet	Huhn	Pollo
Chicory, or Succory	Chicorée Sauvage	Gemeine Cichorie	Achicoria
Cress, Garden	Cresson	Gemeine Garten Kresse	Mastuerzo
Cress, Water	Cresson de Fontaine	Brunnen Kresse	Berro
Cress, Winter	Cresson de Terre	Winter Kresse	Hierba de Santa Barbbara
Cucumber	Concombre	Gurke	Pepino or Cohombro
Eel	Anguille	Aal	Anguila

NAMES OF MEATS, FRUITS, AND VEGETABLES, IN VARIOUS LANGUAGES—*Continued*

ENGLISH	FRENCH	GERMAN	SPANISH
Egg-plant	Melongène, Aubergine	Tollapfel, Eierpflanze	Berengena
Endive	Chicorée des Jardins, Endive	Endivie	Endivia
Fig	Figue	Feige	Higuera
Filbert	Noisette	Haselnuss	Avellano
Garlic	Ail	Knoblauch	Ajo
Goose	Oie	Gans	Ansar
Gooseberry	Groseille	Stachelbeere	Uva-Crespas
Grape	Vigne	Traube and Weintrauben	Vina
Ham	du Jambon	Hamme	Corva
Horseradish	Cranson or le Grand Raifort	Meerrettig	Rabano Picante
Kohlrabi, or Turnip Cabbage	Chou-rave	Kohl Rabi [Zwiebel	
Leek	Poireau	Gemeiner Lauch or Porro	Puerro
Lamb	de l'Agneau	Lamm	Cordero
Lemon	Limon	Citrone	Limon
Lettuce	Laitue	Gartensalat and Lattich	Lechuga
Melon, Musk,	Melon	Melone	Melon
Mint, Common	Menthe des Jardins	Munze	Menta
Mulberry	Mûre	Maulbeere	Moral
Mushroom	Champignon comestible	Essbare Blätter Schwämme	Seta
Mustard	Moutarde	Senf	Mostaza
Mutton	Mouton	Schopfenfleisch	Carnero
Nectarine	Pêche lisse	Nectarpfirsich	Especie de Durazno
Olive	Olive	Olive	Olivo
Onion	Oignon	Zwiebel	Cebolla
Orange	Oranger	Pomeranze	Naranja
Orach	Arroche	Meldekraut	Armuelle
Parsley	Persil	Petersilie	Perejil
Parsnip	Panais	Pastmake	Chirivia and Pastenaca
Pea	Pois	Erbse	Guisante

NAMES OF MEATS, FRUITS, AND VEGETABLES, IN VARIOUS LANGUAGES—*Continued*

ENGLISH	FRENCH	GERMAN	SPANISH
Peach	Pêche	Pfirsich	Alberchigo
Pear	Poire	Birne	Pera
Pepper, Red or Chilli	Piment	Spanischer Pfeffer	Pimiento
Pineapple	Ananas	Ananas	Pina
Plum	Prune	Pflaume	Ciruelo
Pomegranate	Grenade	Granate	Granada
Pork	Porc	Schweinefleisch	Puerco
Potato	Pomme de Terre	Kartoffel	Batatas Inglezas
Pumpkin or Gourd	Courge	Kürbis	Calabaza
Quince	Coignassier	Quitte	Membrillo
Radish	Radis and Ravo	Rettig and Radies	Rabano
Rape	Navette	Repskohl	Naba silvestre
Red Currant	Groseille rouge	Gemeine Johannisbeere	Grosella
Rhubarb	Rhubarbe	Rhabarber	Ruibarbo
Sage	Sauge	Salbei	Salvia
Salsify	Salsifis	Haferwurzel and Bocksbart	Barba Cabruna
Savoy	Chou de Milan, or Pomme fraisé	Wirsing or Herzkohl	Berza de Saboya
Sea-Kale	Chou Marin and Crambé		
Spinach	Epinard	Spinat	Espinaca
Strawberry	Fraise	Erdbeere	Fresa
Sweet Chestnut	Marron	Castanie	Castano
Thyme	Thym	Thimian	Tomillo
Tomato	Tomate	Liebesapfel	Tomate
Turkey	Dindon	Kalefuter	Pavo
Turnip	Navet	Rübe	Nabo
Veal	Veau	Kalbfleisch	Ternera
Walnut	Noyer	Wallnuss	Noguera
White Currant	Groseille blanche	Gemeine Johannisbeere	Grosella
Watermelon	Melon d'Eau	Wassermelone	Sandia

Abattis—Giblets.

Agneau—Lamb.

A la, au, aux—With; as Huîtres aux champignons,—Oysters with mushrooms; or, Smelts à la Tartare,—with tartare sauce.

A l'Aurore—A white sauce, colored pink with spawn of lobster.

A la bonne Femme—Of the good housewife.

A l'Estragon—With tarragon.

A la Neige—In the style of snow.

A la Poulette—Meat or fish warmed in white sauce with yolks of eggs.

A la Reine—of the queen.

Allemande—A thick white sauce made with cream and the yolks of eggs, and seasoned with nutmeg and lemon juice.

Almond—A nut grown in southern Europe. It consists of a stone fruit, the fleshy pericarp of which dries in ripening, and forms a tough covering to the stone. Bitter almonds are obtained from Morocco. They contain prussic acid, and are poisonous. The sweet almonds include the Jordan and Valencia varieties. The Jordan almonds, imported from Malaga, are long and narrow, and are considered the best.

Angelica—A plant, the stems of which are preserved in syrup, and used for decorating pastry, etc.

Anguilles—Eels.

Apricot—A stone fruit cultivated in temperate and tropical climates. The skin has a highly perfumed flavor.

Asperges—Asparagus.

Aspic Jelly—A transparent meat jelly made with stock, and used for garnishing.

Assiette—Plate.

Atelet—A small silver skewer.

Au Beurre noir—With black butter.

Au Beurre roux—With browned butter.

Au Bleu—A French term applied to fish boiled in white wine with flavorers.

Au Gratin—Dishes covered with crumbs and grated cheese and browned over.

Au Gras—Dressed with meat gravy.

Au naturel—Plain, simple (potatoes cooked in their jackets are "au naturel").

Au Jus—In the natural juice, or gravy.

Au vert Pie—With sweet herbs.

Aux Cressons—With watercresses.

Aux Rognons—With kidneys.

Avena—Oats.

Baba—A very light plum cake, or sweet French yeast cake.

Bain-marie—An open vessel which has a

loose bottom for the reception of hot water. It is used to keep sauces nearly at the boiling-point without reduction or burning.

Bannock—Primitive cake without yeast; cooked on a griddle; in Scotland made of peas, barley, and oatmeal; in America of corn meal.

Barde—A thin slice of bacon fat, placed over any substance specially requiring the assistance of fat without larding.

Barbecue—To roast any animal whole, usually in the open air.

Barm—The scum from fermented malt liquors, used as yeast.

Baron of Beef—The two sirloins not cut down the back. Formerly a favorite dish in England.

Baron of Lamb—The entire loin, not divided at the backbone, with the upper part of both legs.

Batterie de Cuisine—Complete set of cooking apparatus.

Bavaroise à l'eau—Tea sweetened with syrup of capillaire, and flavored with a little orange-flower water.

Bavaroise au Lait—Made in the same way as the above, but with equal quantities of milk and tea.

Béchamel—A rich white French sauce.

Beignet or *Fritter* (see Fritter).

Béarnaise—A rich egg sauce flavored with tarragon, named from Béarn, birthplace of Henry IV. of France.

Bécasses—Woodcock.

Bisque—A soup made of shellfish.

Blanch—To parboil, to scald vegetables, nuts, etc., in order to remove the skin.

Blanquette—Any white meat warmed in a white sauce thickened with eggs.

Blonde de Veau—Double veal broth used to enrich soups and sauces.

Bouchées—Very small patties.

Bœuf—Beef.

Bouillabaisse—Several kinds of fish boiled quickly and highly seasoned with onion, orange peel, saffron, oil, etc.

Bouquet—A spray of each of the herbs used in seasoning, rolled up in a spray of parsley, and tied securely.

Bouille—Broth made from beef.

Bouilli—Beef stewed generally in one large piece, and served with a sauce.

Bourguignote—A ragoût of truffles.

Bouillon—A clear beef soup.

Braise—Meat cooked in a closely covered stewpan to prevent evaporation, so that the meat retains not only its own juices, but those of any other articles, such as bacon, herbs, roots, and spices put with it.

Braisière—A saucepan with ledges to the lid so that it will contain firing.

Bridle—To truss fowls with a needle and thread.

Brawn—Head cheese.

Bretonne—A purée of red onions.

Brioche—A sponge cake similar to Bath buns.

Brioche Paste—Cakes made yeast.

Broché—A spit.

Brochette—A skewer.

Brunoise—A brown soup or sauce.

Buisson—A cluster or bush of small pastry piled on a dish.

Bubble and Squeak—A dish of vegetables, hash, and meat.

Buttock—A round of beef.

Café au Lait—Coffee with milk.

Café noir—Black coffee.

Caille—Quail.

Callipash—The glutinous portion of the turtle found in the upper shell.

Callipee—The glutinous meat of the turtle's under shell.

Canard—Duck.

Cannelons—Puff paste baked round a form of cardboard shaped like a cane.

Cannelons of Meat—Highly seasoned and minced meat baked in the form of a roll.

Capers—The unopened buds of a shrub

grown in southern Europe. Pickled and used in sauces.

Capon—A chicken castrated for the purpose of improving the quality of the flesh.

Capilotade—A hash of poultry.

Caramel—A syrup of burnt sugar named after Count Caramel, discoverer of the seventh degree of cooking sugar used for flavoring custards, etc., and coloring soups.

Cardoon—A vegetable resembling the artichoke.

Casserole—A covered stone dish in which is cooked and served (sometimes applied to a form of pastry) rice or macaroni filled with a fricassee of meat or purée of game.

Civet—A dark, thickish stew of hare or venison.

Champignons—Mushrooms.

Charlotte—A preparation of cream or fruit formed in a mould, lined with cake or fruit.

Chartreuse—Game, fillets, etc., moulded in jelly and surrounded by vegetables. Invented by the monks at the monastery of Chartreuse.

Chervil—The leaf of a European plant used for salad.

Chillis—Red peppers.

Chine—A piece of the backbone of an animal cut with the adjoining parts cut for cooking. Usually applied to pork.

Chives—An herb allied to the onion family.

Chou-fleur—Cauliflower.

Chutney—A hot acid sauce made from apples, tomatoes, raisins, cayenne, ginger, garlic, shallots, salt, sugar, lemons, and vinegar.

Citron—The rind of a fruit of the lemon species, preserved in sugar.

Cock-a-leekie—A soup used in Wales made from fowls and leeks.

Collar—To cure meat in spiced brine.

Collops—Meat cut in small pieces.

Compiègne—Sweet French yeast-cake with fruit.

Confitures—Sweetmeats of sugars, fruits, syrups, and essences.

Consommé—Clear soup.

Compôte—Fruit stewed in syrup.

Cream Sugar and Butter—Is to rub sugar into the butter until they are well incorporated; then beat light and smooth.

Coulis—A rich smooth gravy used for coloring, flavoring, and thickening certain soups.

Coriander—A plant cultivated for its tender leaves. Used in soups and salads and in making curry powder.

Cornichons—Pickles.

Côtelettes—Cutlets.

Crème Brulée—Brown sugar or caramel with cream.

Créole, à la—With tomatoes.

Crivettes—Shrimp.

Crimp—To cause to contract, or render more crisp.

Croquettes—Minced meat, fish, or fowl mixed with sauce, rolled in shape, and covered with egg and bread crumbs and fried crisp.

Croustade—A kind of patty of bread crust or prepared rice.

Croûton—A sippet of fried or toasted bread.

Crumpet—Raised muffins baked on a griddle.

Cuisine masquée—Highly seasoned or unusually mixed dishes.

Cuisson—Method of cooking meats in the liquor in which they have been boiled.

Cuen de bœuf—Ox tails.

Currants—Dried currants are the small black grapes grown at Corinth.

Curries—Stews of meat or fish, seasoned with curry powder.

Curry Powder—A compound of coriander seed, tumeric, ginger, pepper, cummin seed, cardamoms, caraway seed, and cayenne.

De, d'—Of, as filet de bœuf, fillet of beef.

Dariole—A sweet pâté baked in a mould.

Daube—Meat or fowl stewed in sauce.

Daubière—An oval stewpan.

Déjeûner—Breakfast.

Désosser—To bone.

Demi-tasse—A small cup (applied to after-dinner coffee).

Dorure—Yolks of eggs, well-beaten, for covering meat and other dishes.

Devilled—Seasoned hotly.

Dinde—Turkey.

Eclaire—Pastry or cake filled with cream.

En Coquille—Served on shells.

En Papillote—Served on papers.

Endive—A plant of composite family used as salad.

Entrées—Small made dishes served between courses at elaborate dinners.

Entremet—Second course side-dishes, including vegetables, eggs, sweets.

Epigrams—Small fillets of poultry, game, and lamb prepared as an entrée.

Escalopes—Collops.

Espagnole—A rich brown Spanish sauce.

Epinards—Spinach.

Eperlans—Smelts.

Faisan—Pheasant.

Fagot—A small bunch of parsley and thyme tied up with a bay leaf.

Farce—Force-meat.

Fausse Tortue—Mock turtle.

Feuilletage—Puff paste.

Financière—An expensive, highly flavored, mixed ragoût.

Flamber—To singe fowl or game after picking.

Flan—A French custard.

Flancs—The side-dishes of large dinners.

Fanchonettes and Florentines—Small pastries covered with a meringue.

Fillets—Long, thin pieces of meat or fish generally rolled and tied.

Finnan Haddock—Haddock smoked and dried. Named from Findon, in Scotland, where they are obtained in perfection.

Flaus, Darioles, and Mirltons—French cheese cakes.

Foie—Liver.

Foncer—To put in the bottom of a saucepan thin pieces of veal or bacon.

Fondue—A light and pleasant preparation of cheese.

Fowl à la Marengo—A fowl browned in oil and stewed in rich stock, seasoned with wine.

Fraise—Strawberry.

Fricandeaux—Boned pieces of veal chiefly cut from the thick part of the fillet, and of not more than two or three pounds each, larded and browned and stewed in stock.

Fromage—Cheese.

Fricassee—Chicken or veal stewed with white sauce, and mushrooms, etc., used as accessories.

Fritter—Anything encased in a covering of batter and fried.

Gâteau—Cake.

Gaufres—Waffles.

Gelée—Jelly.

Genevese Sauce—A white sauce made of white stock, highly seasoned, and served with boiled fish.

Glaze—Stock boiled down to the thickness of jelly, and used to improve the appearance of braised dishes.

Glacé—Covered with icing.

Godiveaux—Various varieties of force-meat.

Gras—With, or of, meat; the reverse of maigre.

Gnocchi—A light, savory dough, boiled; served with Parmesan.

Goulasch—A Hungarian beef stew, highly seasoned.

Gratins—Served in a rich sauce with browned crumbs.

Grilled—Broiled over open coals.

Gratiner—To cook like a grill.

Galantine—Meat boned, stuffed, made into a roll, boiled, and usually served cold in slices.

Groseilles—Currants.

Gumbo—A dish into which okra is introduced and served in it, or prepared separately.

Gruyère—A brand of fancy cheese.

Haggis—Heart.

Haricot—Small bean, or a stew in which meats and vegetables are cut small.

Hodge-Podge—A Scotch meat stew.

Hors-d'œuvres—Relishes, sardines, anchovies.

Homard—Lobster.

Huîtres—Oysters.

Jardinère—Prepared and served with vegetables.

Julienne—A clear soup with shredded vegetables.

Jambon—Ham.

Koumiss—Milk fermented with yeast.

Kabob—An India meat dish prepared with curry.

Kirsch-Kuchen—German cherry cake.

Kippered—Dried or smoked.

Kohl Cannon—Minced cabbage and potatoes seasoned with butter, pepper, and salt.

Kromeskies—Meat or fish minced and dipped in batter and fried crisp.

Lardon—A piece of bacon in salt pork used for larding purposes.

Lit—Thin slices or layers.

Laitue—Lettuce.

Lentils—A variety of the bean family used in soups.

Liason—The mixture of eggs and cream used to thicken soup, etc.

Macedoine—A mixture of vegetables or fruits moulded in jelly.

Madeline—A kind of plum cake.

Maigre—Dishes for fast days, made without meat.

Marinade—The liquor in which fish or meat is steeped before cooking.

Mask—To cover meat with a rich sauce.

Mango—A kidney-shaped semi-tropical fruit used green for pickling and ripe for dessert.

Manna Kroup—Flour made from rice and wheat mixed frequently with the yolk of egg and saffron.

Matelote—A rich fish stew flavored with wine.

Mayonnaise—Cold sauce or salad dressing composed of yolk of eggs, oil, vinegar, and seasoning.

Marrons—Chestnuts.

Menu—A bill of fare.

Majarines—Ornamental entrées of forcemeat and fillets of poultry, game, or fish.

Meringue—The white of eggs beaten together with powdered sugar to a froth.

Mignonnette Pepper—Coarsely ground peppercorns.

Mirepoix—A rich brown gravy used in braising meats.

Miroton—Meat cut in somewhat larger pieces than for collops.

Morel—A species of mushroom.

Mouiller—To add broth, water, or other liquid while the cooking is proceeding.

Morue—Codfish.

Mouton—Mutton.

Mousse—Ice cream made with whipped cream.

Nectarine—Variety of small peach having a smooth skin.

Nougat—Candy made from sugar and almonds.

Nouilles—Strips of paste made from eggs and flour, dried and used for soup—or separately.

Noyau—A cordial.

Œufs—Eggs.

Oignons—Onions.

Okra—Seed pods from a plant grown in the South, and used for soup and pickles.

Panais—Parsnips.

Panada—Soaked bread, prepared to be used with force-meat.

Paner—To cover fried or baked foods with bread crumbs.

Panure—Any entrée that is bread-crumbed.

Papillote—The pieces of paper greased with oil and butter, and fastened round a cutlet by twisting the edges.

Pâté—A small pastry, usually a pie.

Pâté de fois gras—A composition of goose liver, truffles, etc.

Paupiettes—Slices of meat rolled.

Pièce de Résistance—The principal joint of the dinner (the roast).

Pilau—A dish of meat and rice (East Indian or Turkish).

Pimento—Jamaica pepper.

Perdreux—Partridge.

Persillade—With parsley.

Petit pains—Little bread.

Petit pois—Little peas.

Pigeonnaux—Squab.

Piquer—To lard with strips of bacon fat.

Poêlée—Stock for boiling turkeys, fowls, vegetables, instead of water, so as to render it less insipid.

Potage—Soup.

Printaniers—Early spring vegetables.

Purée—A thick soup rubbed through a sieve.

Profiterolles—Light pastry with cream inside.

Pimolas—Olives stuffed with Pimentos.

Piquante—A highly seasoned sauce.

Pistachio—A greenish nut resembling the almond, used for flavoring and coloring.

Polenta—A mush made from Indian meal or of ground chestnuts.

Potage—A family soup.

Potpourri—A highly seasoned stew of meat, spices, and vegetables, etc.

Quenelle—A delicate force-meat used in entrées.

Ragoût—Stewed meat in rich gravy.

Relevés—The remove dishes.

Rémoulade—Salad dressing.

Ramekins—Preparation of cheese-puff paste or toast.

Ratafias—Almond cakes; a liquor flavored with nuts.

Ravigote—Highly flavored green herb sauce.

Rifacimento—Meat dressed a second time.

Réchauffé—Anything warmed over.

Ris de veau—Sweetbreads.

Rissoles—Small shapes of puff paste filled with a mixture, and fried or baked. Or balls of minced meat, egged or crumbed, and fried till crisp.

Risotto—An Italian dish of rice and cheese.

Roquefort—A brand of fancy cheese.

Rôti—A roast.

Roulade—Meat stuffed, skewered into a roll, and cooked.

Roux—Butter and flour stirred together to a cream and cooked. A white roux is made with uncooked flour; a brown roux with flour that is browned.

Salmi—Game cut up and warmed over in gravy with olives, mushrooms, etc.

Sauté—To fry lightly in a little hot fat or butter.

Salpicon—A mince of poultry, ham, and other meats used for entrées, or it may be a mixture of fruits in a flavored syrup.

Savoy Cakes—Lady fingers.

Sauce Piquante—An acid sauce.

Scones—Scotch cakes of meal or flour.

Shallot—A variety of onion.

Soubise Sauce—A purée of white onion named after Prince Soubise.

Soufflé—A very light pudding or omelet—the name means puffed-up.

Soy—A Japanese sauce prepared from the seeds of Dolichos Soja, used to color soups and sauces.

Serviette, à la—Served in a napkin.

Sippets—Small pieces of bread soaked in stock, fried in fat or toasted and served with meats as garnishing or border.

Stock—The essence extracted from meat.

Sultanas—White or yellow seedless grapes, grown in Corinth.

Suprème—White cream gravy made of chicken.

Tamis or Tammy—A strainer of fine woolen canvas, used for soups and sauces.

Tarragon—An herb from which vinegar is made—leaves used also for seasoning.

Tendrons de Veau—The gristle from the breast of veal stewed in stock, and served as an entrée.

Tartare—A sauce, served with fish.

Timbale -A sort of pie made in a mould and turned out while hot.

Tarte—A tart baked in a shallow tin.

Trifle—Dish made from sponge cake, macaroons, jam, etc., brandy, wine, etc.

Trousser—To truss a bird.

Trufflés—A species of fungus growing below the soil—found in France—used to give a delicate flavor, also for garnishing.

Truite—Trout.

Turbans—Ornamental drum-shaped cases for entrées.

Tutti-Frutti—A mixture of fruit usually served in an ice.

Vanilla—The bean of a Mexican plant, from which the vanilla extract is made. Sometimes the bean is pared in to use for flavoring.

Veau—Veal.

Velonté—A smooth white sauce.

Vin—Wine.

Vinaigrette Sauce—With vinegar sauce.

Vol-au-Vent—A crust of very light puff paste to be filled with oysters, chicken, etc., prepared in a cream sauce.

Vanner—To make a sauce smooth by lifting it high in large spoonfuls and letting it fall quickly.

Zwieback—Bread, toasted twice.

Zest of Lemon—The grated or shaved rind of lemon.

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