

CONTENTS.

	PAGE
PREFACE	iii

CHAPTER I.

STOCKS AND SAUCES.

Introduction.—The Stock-pot	1
Stock—White Veal—Brown Gravy—Game Stock—Economical Stock —How to clarify Stocks or Broths—Aspic Jelly—Economical Aspic Jelly—Brown Thickening for Sauces—White Thickening for Sauces —Extract of Game for Gravy—Brown Sauce—White Sauce—Eco- nomy of Second Stocks or Broths. Sauces —White Béchamel— Cream Béchamel—Allemande—Economical White—Poivrade— Genoise—Tomata—Piquante—Italian—Financière—Brown Caper —White Caper—Sharp—Reform—Chevreuil—Brown, Cold—Ger- man, for Boar's Head—Maître d'Hôtel—Economical Maître d'Hô- tel—Ravigote—Robert—Poulette—Mayonaise—Tartar—Melted Butter or Butter—Lobster—Shrimp—Muscle—White Oyster— Brown Oyster—Egg—Port-Wine, for Wild Fowl—Venison—Pars- ley—Anchovy—Apple—Green Gooseberry—Fennel—Mustard— Brown Butter—Onion—Bretonne—Green Ravigote—Soubise— Neapolitan—Bourguignotte—Poor-man's—Cardinal—Richelieu— Shalot—Truffle—Mushroom—Périgueux—Salmis—Provençale— Bread—Fried Bread-crumbs—Spinach Greening—Indian Sauce— Fine-herbs Sauce—D'Uxelles Sauce—Brown Colouring—Chateau- briand—Horseradish—Dutch—Clear Tarragon—Prince of Wales' —Cazanova—Devil's—Ham—Curry—Brown Matelote—White Matelote—Aurora—Stragotto—Lyonnaise—Celery—Russian —Almond Cream—Plum—Cherry—Raspberry—Arrowroot— Wine, for Pudding—Whip—Orange	1