

CHAPTER X.

REMOVES OF POULTRY AND GAME.

	PAGE
Turkey, Roast—à la Chipolata—à la Provençale—Boiled—à la Yorkshire. Capon à la Périgueux—à la Piémontaise—à la Régence—Boiled—Chicken and Bacon Boiled. Grouse à la Kinnaird. Black Game à la Royale—Chicken and Rice. Chicken à la Romaine—à la Milanaise—Chickens and Tongue à la Macédoine. Pheasant à la Portugaise—à la Gitana—à la Flamande—Boiled, à la Soubise—Roast Pheasant, Liver Stuffing. Partridges , Braized with Cabbages—à la Victoria—à la Prince of Wales—With Sage and Onion. Goose , Roast, with Sage and Onion—Braized à la Jardinière—à l'Arlesienne. Ducks Stewed à l'Espagnole—With Peas—Braized with Turneps	173

CHAPTER XI.

MEAT PIES AND PUDDINGS.

Chicken and Ham Pie —Pigeon Pie à l'Anglaise. Grouse Pie à l'Écossaise—Partridge Pie à la Chasseur—Giblet Pie—Beefsteak and Oyster Pie—Veal and Ham Pie—Mutton Pie à l'Irlandaise—Potted Snipes, Irish Fashion—Pie of Small Birds. Lark Pie a la Melton Mowbray —Beefsteak and Oyster Pudding—Mutton Pudding—Kidney Pudding—Pudding à la Chipolata—Snipe Pudding à l'Épicurienne—Sausage Pudding Yorkshire Veal Cake—Hare Cake—Fish Pie à la Ste. Terese—à la Ste. Ursula—Potato Pie—Leek Flammish	185
---	-----

CHAPTER XII.

ENTRÉES; OR FIRST-COURSE SIDE DISHES OF PASTRY, &c.

Vol-au-Vent à la Financière —Pâté-Chaud of Pigeons—Timbale of Macaroni—Border of Rice à la Reine. Mazarine of Salmon —Chartreuse of Partridges—Croustade of Larks— Tourte of Godiveau	197
--	-----

CHAPTER XIII.

PLAIN ENTRÉES; OR SIDE DISHES FOR EVERY-DAY FARE.

Hashed Beef —with Pickled Walnuts—Minced Beef—Grilled Bones—Devilled Bones—Bubble-and-Squeak—Rumpsteak, Plain. Ox-kidney Grilled—Stewed—Beef Collops—Boiled—Beef au Gratin—
