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FISH SAUCES.

Anchovy sauce - - -	4
Brown fish sauce - - -	6
Caper sauce - - -	4
Cardinal ,, - - -	5
Dutch or Hollandaise sauce - - -	6
Egg sauce - - -	5
Indian sauce - - -	5
Lobster ,, - - -	4
Mustard ,, - - -	7
Oyster ,, - - -	4
Polish ,, - - -	7
Parsley ,, - - -	5
Shrimp ,, - - -	5
White ,, - - -	4

VEGETABLES.

Artichokes, boiled - -	9
,, and Brussels sprouts - -	9
Asparagus, creamed -	9
Beetroot served hot -	10
Brussels sprouts - -	11
Cauliflower au gratin -	10

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Mashed turnips - - -	11
Mushrooms, stewed - -	11
Tomatoes, stuffed - -	10

VEGETABLE SAUCES.

Béchamel sauce - - -	17
Brown ,, - - -	16
Butter ,, - - -	17
Celery ,, - - -	13
Dutch ,, - - -	14
Egg ,, - - -	14
Espagnole ,, - - -	16
Gratin ,, - - -	17
Lemon ,, - - -	14
Mushroom ,, - - -	15
Onion ,, - - -	14
Parsley ,, - - -	13
Tomato ,, - - -	15
White ,, - - -	13

CHAFING DISH COOKERY.

Brains - - - - -	23
Eggs, Fricassée of eggs -	20
,, Curried - - - - -	20
,, á la cublet - - - -	19
Fish, Creamed salt cod -	19
,, Creamed lobster -	21
,, Oysters fried in batter - - -	20
Fish, Lobster patties -	21
Meat, Beef pats - - -	23
,, Creamed sweet-breads - - -	21
,, Creamed chicken -	23
,, Curry sauce for meats - - -	22
Other dishes—Spaghetti-	22
,, Creamed toast	22