

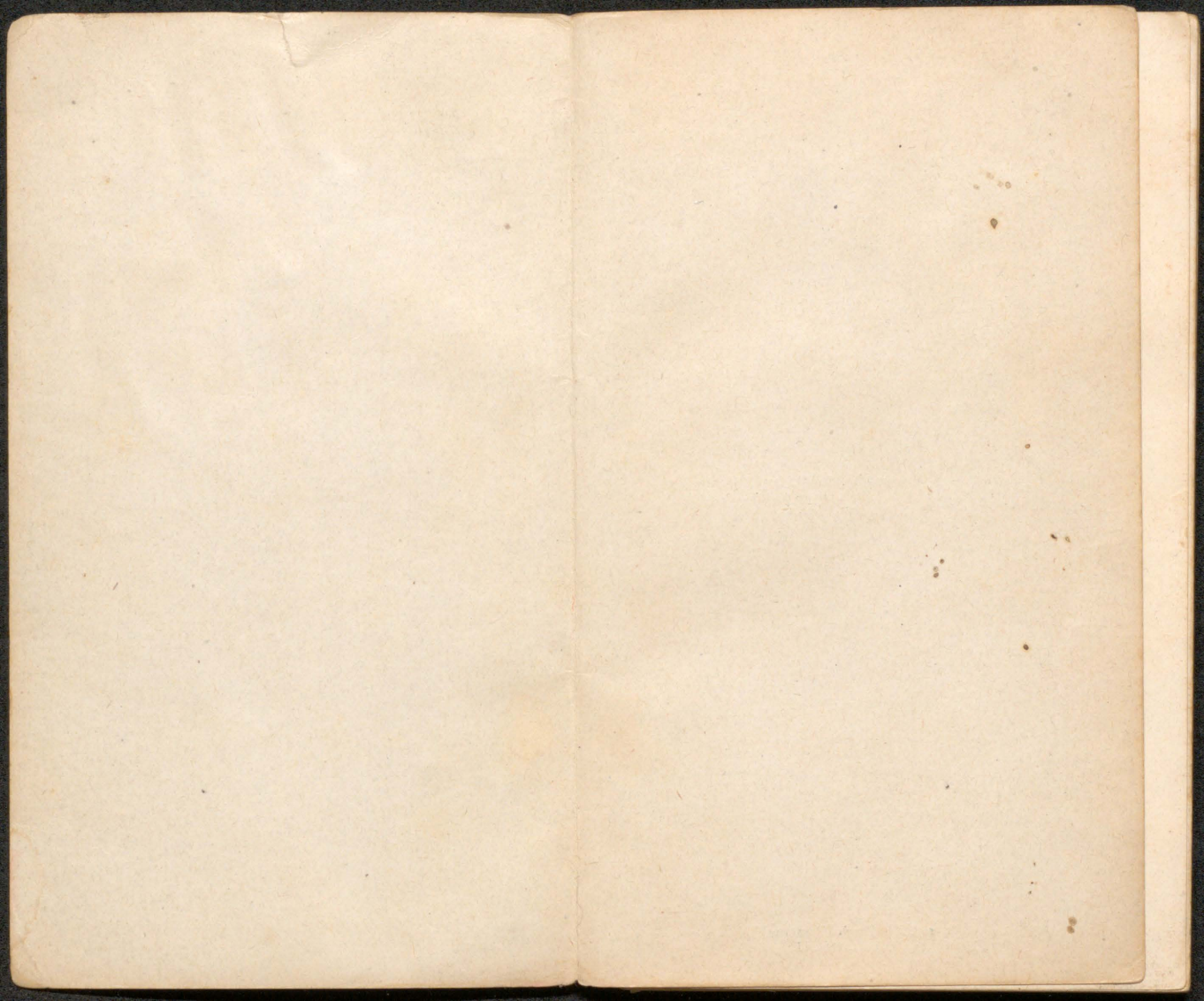
SUNSET ROUTE

MME BEGUE
AND HER
RECIPES



OLD
CREOLE
COOKERY

PRICE 25 CENTS



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S. F. B. Morse, Ass't Pass'r Traffic Mgr.
Houston, Texas.



*A little book
About a cook,
And viands in array;
If thou'lt peruse,
Thou'lt not refuse
To breakfast with Beguë.*

BOOK BY H. M. MAY

The A. H. Pugh Printing Co.
Cincinnati, O.



MONSIEUR BEGUE.



MADAME BEGUE.

"I'm very proud to testify,
The happiest of my days
Is March 11, 95,
At breakfast at Begue's."

—*Eugene Field.*



SO OLD A CITY as New Orleans naturally possesses a great variety of attractions to the tourist, and in the quaint features of the southern metropolis the visitor finds much to interest and instruct during even a

brief sojourn within its extensive limits.

It does not matter much in what direction lies the taste of the visitor. Whether exemplified in a seeking for old and forgotten lore; curious byways, antique and musty; evidences of a previous occupation, art, religion or science, or the delights of a purely epicurean nature, New Orleans in its peculiar effects and institutions is in a position to fully satisfy the demand.

To some, the buildings in the old French quarter with their tiled roofs and mullioned windows, their courtyards and their cement fronts, afford sufficient food for speculation; to others the more impressive edifices fill the demand for strange and untoward things. The vaulted cathedral of St. Louis, the ancient convent of the Ursuline nuns, the equally historic archepiscopal palace, or the Cabildos near





Jackson Square, each appeal with almost spiritual force to the imagination of the beholder. The beautiful cities of the dead, the houses of Cable, the one-time plaza of the Voodooist, or the beautiful Bayou of St. John, gather the attention of men and women whose senses luxuriate with such things, while other

strangers, with a more material way of viewing things, see in the city's modern buildings and evidences of a practical progression a charm not second to things of a different caliber.

But it is to the man or woman with a really good appetite that the charming old Creole city appeals, in addition to creating a balm for the eye and the mind. And this is a natural sequence of things generally. Men have always been the slaves of appetite. There is no necessity for going as far in the past as Epicurus or Lucullus. Roman history may be more strident with rotund tales of the gourmet, and the Cæsars may have been more robust in their passion for the good things of this earth. Red mullet and the tongue of the peacock served with cucumbers and seed pearls may



have been the proper thing for Nero; humming-bird brains served with sauce piquante and flanked with the eyeballs of the scarlet flamingo may have sufficed for the sated appetite of Lucullus; but where, oh where are the things which so rejoice the jaded stomach as a fillet of beef a la mignonne, or a tenderloin a la Riche-lieu, or a stew of river shrimp a la Creole, to say nothing of liver a la Begue, chicken a la Creole with mushrooms, calf's heel with wine sauce, and a hundred other wonderful and appetizing dishes concocted and served by the chefs of New Orleans at the principal restaurants of that city?

Lucullus and Epicurus and the kindred gourmets who dallied about the feast in the halcyon hours of old Rome never knew what it was to eat. Their banquets were crowned with redolent wine, the vintage of the known world. Slave-fed ichthyological specimens gave up their ghosts by the thousand that nobles might be made glad, and the world itself was held hostage that the table be supplied.

But what of that? It is not so much the material as the manner in which the fish, flesh and fowl be prepared by ye cook, and it is here that the chef of the Crescent City smiles in disdain over the clumsy efforts of his ancient prototypes and cries in triumph: "Hit his not so mooch, no, the stuff, has hit his those cook, yas, and hi ham those cook."



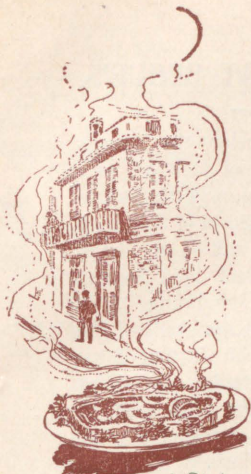


Oh, ye mortals who have wildly dissipated in the delights of the table in all other portions of the United States. You have imagined that your tables held all that nature supplied, but in this you have erred—you have erred strongly. New England pies, Boston beans, Mississippi salt

shoulder and molasses, and the various other delicacies which characterize our cooking in all portions of this great country, pale into insignificance before the mellow pleasures of a Creole breakfast or dinner in which the dainty aroma of admirably mingled condiments spurs the appetite before the dishes with their smoking contents regale the hungry ones in fact.

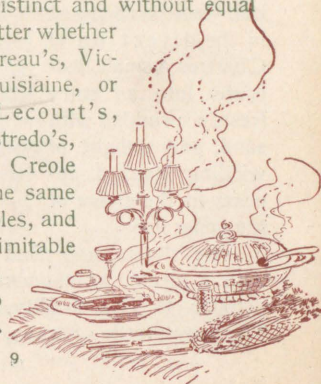
"Ah, this is living," sighed a latter-day epicure as he pushed away his empty plate one morning at Begue's, near the French market. "Never have I known what it was to eat until this morning, and now how can I ever be satisfied with the meals I shall again get when I return to the east."

He is only one of many who have tasted of Creole cookery and have relished a few of the dishes peculiar to



New Orleans. He is one of the many who have realized the peculiar charm which hangs about the restaurants of that metropolis and who come to a fitting recognition of the piquant and attractive concoctions which the ambitious *chef de cuisine* delights to set before his admiring patrons, not on feast days, but every day. So loudly have the praises in this respect echoed throughout the country that New Orleans has achieved the enviable distinction of being the "one city" in the United States in which the appetite receives a prompt and just attention, and where it is possible to secure a most enjoyable repast at a moderate outlay. Be it the mixture of French or Italian cookery, or be it a cookery peculiar to the Creole, the fact remains, and beyond question, that as a cookery it is distinct and without equal the world over. No matter whether the visitor dines at Moreau's, Victor's, Hotel de la Louisiane, or breakfasts at Begue's, Lecourt's, Madame Antoine's, Astredo's, or at any of the other Creole institutions, he finds the same pleasing variety of edibles, and all prepared in the inimitable manner which has given so "fair a flavor" to New Orleans cookery.

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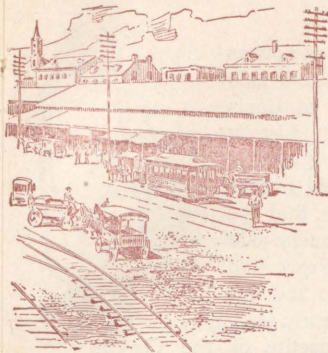
BREAKFAST AT BEGUE'S.

Just one square below the famous equestrian statue of Jackson, as it stands in the handsome little park in front of the ancient cathedral of St. Louis in quaint New Orleans, and on the lower corner of Madison Street is a modest appearing two-story brick building.

Its front faces the butcher stalls of the French market, and a bit farther down one may see the little tribe of Indians who, at the apex of the fruit market, dispense the herbs and curios of a passing age to whoever may wish to buy.

Painted on a corner of the brick wall the legend "Begue's" meets the eye, and on the front of the building a sign conveys the information that liquors are sold within. Fifty feet out Madison Street in the direction of Chartres a small door opens into an entry freshly sprinkled with sand, and a flight of winding stairs disappears in the gloom of the upper floor.

The streets are filled with a medley of sounds peculiar to the locality. The heavy rattle of drays,



ous noises, for this is a busy section of the old city, and it is dirty and rank with the scent of garlic and green onions.

It is a locality like no other locality—save in New Orleans. The grimy cobblestones of the grimy streets have echoed the horses' hoofs for a hundred years, and the stone is worn and slippery with the passage of beast and of time.

It is picturesque, and in this fact dirt ceases to be dirt, and the grime becomes attractive. The garbage boxes are color schemes, and the cosmopolitan population rich in the elements which make tradition on the one hand and please the eye on the other. Ships have loaded and unloaded wares at the wharves near by since New Orleans became New Orleans, and the luggers of the swarthy Sicilian, Manilaman and Creole freight the produce

of the seacoast to the market now as they did a century since. And it is here—with the chimes of St. Louis ringing in its ears; where history was first made in the young colony, and where the patois of old France sounds oddly and quaintly, that the equally quaint and equally odd establishment of **Monsieur** and **Madame Begue** is situated and has been doing business for nearly forty years, satisfying the appetite of the **Gascon** butchers in the early days—now appealing to the tastes and epicurean ambitions of the **gourmets** of the entire country.



And are you ready for the breakfast at **Begue's**?

Then follow, and I'll introduce you to a feast that is fit for the gods (this has been said before); that would make an anchorite renounce the penances of his religion and grasp the material delights of a cuisine that has no equal anywhere.

Not to have eaten at **Begue's** argues ill for your reputation if you have been a visitor to New Orleans and have returned to your home in a city to which the fame of **Begue** has extended. For the fame of **Begue** is no longer local. To borrow



the hyperbole of an enthusiastic admirer, "it is universal."

Poor Eugene Field expressed a very common sentiment when he inscribed in the wonderful visitor's book at **Begue's** the following verse:

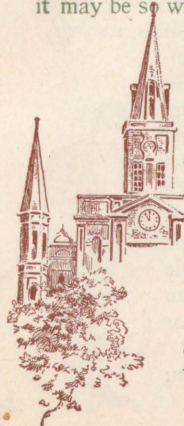
"I'm very proud to testify,
The happiest of my days
Is March 11, '95,
At breakfast at **Begue's**."

That is the way they all feel, and the lamented writer and poet, then in the full glory of a useful existence, but exemplified the old adage that "one touch of nature makes the whole world kin." The passage of time fails to annoy when seated at **Begue's** table enjoying his fare and sipping his glorious red wine. Time is naught for the moment, and in the rubicund visage of the madame it seems to be written mildly and peacefully. You unconsciously hope it may be so with you.

The day you breakfast at **Begue's** you break your fast not at home. The set hour is eleven o'clock, and by that time your appetite is sharp and eager for the good things of the table. You sigh to begin, and as you set foot in the little sanded entry and mount the stairs which lead to the dining room and the savory repast you wonder.

It is all so strange.

You have passed the crowds on the streets; the garbage barrels, the French market and the



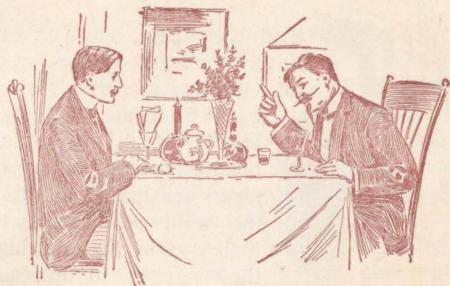


butcher stalls. You have sniffed the multitude of unaccustomed odors; you have viewed the narrow balconies over which leaned the blue-calico-clad house wives gossiping in sharp tones; you have seen things you have never seen before, and the Calas woman on the corner with her toothsome burden is not the least of them all.

But you mount the stairs, and are thrust, as it were, into an atmosphere of succulent herbs and redolent peppers. You have passed the narrow portals and lo, are ushered into that particular and peculiar domain presided over by that genius of Epicurus—that saint of gourmet and gourmand—Madame Begue.

Standing on the threshold where dining room and kitchen meet, the madame smiles reassuringly as she flourishes the long-handled skillet which has served her so well and so constantly. M. Begue, priest-like and suave, thrusts a white napkin into his capacious waistcoat and makes his best bow—if you are of the feminine persuasion, and his next best if you are not—and to the accompaniment of a rhythmic frizzle of a sweetbread omelet in the kitchen you take your seat and monsieur serves the fish.

Your Creole *vis a vis* informs you



between courses, "Hit is not everybody, no, w'at sit hat those table," and you must understand this is so. You are aware that patience smooths difficulties, and that you only succeed in securing a couple of chairs for the madame's famed breakfast after a week of trial and effort.

In the parlance of the day "there were others," and the others were as eager as yourself. There is no necessity for a multitude of detail as to the effort you made one day to get a seat without having engaged it previously. You had written a letter, but monsieur had received it not. He was very "pained" to refuse you, but he had accommodation for but thirty and every plate that day—and the next, had an owner.

You see, the worthy pair, while frugal and thrifty, are not striving for wealth. When, forty years ago, they had conceived the eleven o'clock meal for the busy choppers of chops and steaks, they had but expected a fair return. They builded better



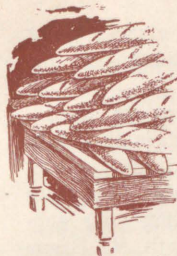
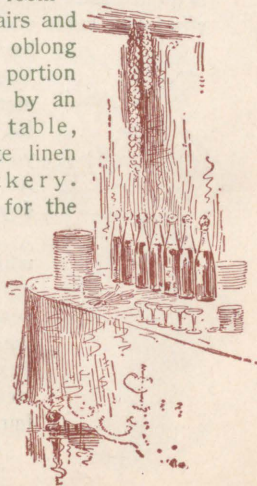


than they knew, however, and as the butchers' breakfast grew into the rosy proportions of an early feast at which the best in the land waxed happy, madame and monsieur—for many so class the twain—added vastly to their wealth. Not grasping, they refused to increase the capacity of the odd dining room.

"Thirty is plenty; why inconvenience those to make room for more?" remarked the old gentleman, and he has lived up to the idea. He sets the table for no more, no matter who comes, no matter who waits.

Speaking about the dining room—

You have ascended the stairs and find yourself in an apartment oblong and not too wide, the greater portion of its space being taken up by an old-fashioned round-cornered table, gleaming with its snow-white linen and array of old-time crockery. Plain, wide-mouthed goblets for the red wine, bottles of which rest in single file the length of the board; thick delft plates, horn-handled knives and forks, plated spoons and a wonderful old caster, the piece de resistance of the equipment.

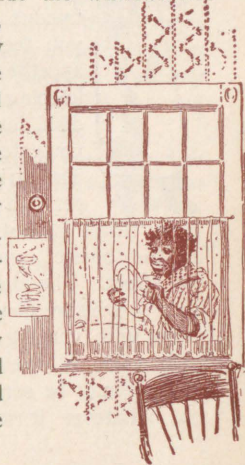


The other end of the room is taken up with sundry etageres and tables bearing a litter of linen, glasses and trays; one table in particular being nearly obscured by a great mountain of yellow bread—loaves enormous and toothsome—bread such as New Orleans is famous for.

Windows open into the narrow street below. A gay chintz curtain nearly obscures an alcove where an old negro mammy is washing dishes and chattering in her queer dialect with Madame Begue, who is plainly visible in the little kitchen.

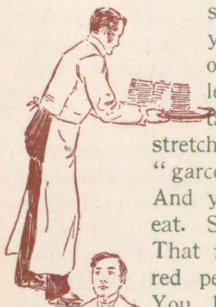
Such a kitchen! It is cut out of the dining room and its floor has been elevated two feet or more. You gaze through the wide doorway and view an interminable array of glistening tins and pans which almost hide the whitewashed walls. A great brown safe, a deal table and an ordinary iron stove completes the fitting of this wonderful kitchen, and yet it is here that madame concocts those delightful dishes that have made her and monsieur famous half the world over.

But it is time for breakfast to be served. Madame calls to monsieur and the next instant the priestly looking host is at the head of the crooked stairway and a weird and shrill whistle



startles the sleeping echoes into earnest being and goes clattering into the saloon through the sanded entry below.

You wonder, and then footsteps are heard—rapid footsteps—and two “garçons” in their shirt sleeves, silent and adept, are at your elbows passing wide slices of the bread, filling your goblets with ice, until M. Begue takes the fish from the outstretched palms of madame and the “garçons” are busy with the plates. And you sigh with content as you eat. Such fish, such flesh, such fowl! That flavor of spices, that tinge of red pepper, that soupçon of garlic! You have never tasted the like before, but it is wonderfully pleasant, and when madame announces her famous cut of liver you feel that your appetite is well in keeping with the dish, for never have you eaten such liver. The strings of peppers, onions and garlic rustle against the rafters as the breeze comes in from the street. The clatter of monsieur’s whistle flies down the stairs with varying cadence and each cadence means wine—wine or may be something else, but whatever it means, it is



never empty. Madame smiles as she comes to the door, her arms bare to the elbow and her hands firm gripped on pot or pan. And, too, you see her before the stove where the odorous steam rises to the ceiling, and she is smiling there.

The monsieur—ah, he is mixing more salad, gravely and with the dignity which never deserts him, even when he whistles, and all the while you are eating and watching the red wine disappear. You are listening to the merry conversation of the guests and watching their varying features. They, too, are happy and enjoying

the feast. But it ends and you rise to compliment monsieur and madame. They are complaisant and pleasant.

The rattle of dishes goes on behind the chintz curtain; The noise of the quartier comes in through the windows and a canary in another room warbles sweetly. You pay your dollar, say adieu and descend the stairs.

The feast is over—you have breakfasted at Begue’s and are content.





Not the least attractive feature of Madame Begue's establishment is the visitor's register. Here one may view the evidences of progression with half an eye and at the same time become acquainted with scores and scores of embryo poets and poetesses who have from time to time "scribed" their names and spouted verse.

The chief feature of these contributions is that each and every one was written under stress of a full stomach and shows that the meal and not the muse was uppermost at the time. This does not imply that the verse is without merit. On the contrary verse under the circumstances betokens strength of mind and wonderful enthusiasm.

At all events the lines show an appreciation of the breakfast, and bear testimony, not alone to the host and hostess, but to the fact that New Orleans possesses an establishment that is worthy of unstinted praise. The contributions to the visitor's book are in the main amusing, as the following selections may go to show. But few of the names of America's greatest are given place, and this for the reason that they appear merely as signatures and not affixed to effusions, such as the ones set forth. The book contains some

of the best known names of the United States, the owners of which during their stay in the Crescent City sought the delights of Madame Begue's piquant table.

Of all glad words of tongue or pen,
The gladdest are these; to Begue's I've been.

HELEN M. BONNEY.

Out of the fullness of the heart the mouth speaketh. I wish the stomach could, but mine is too full for utterance.

GEO. E. SMEDLEY, BOSTON.

Some come here to eat and think,
But we come here to eat and drink. A. ELIAS.

A very pleasant memory of New Orleans.

LEONARD LECHT, New York.

Sitting down to a table a fellow's heart quails,
He has visions of frog legs and short slimy snails;
Getting up from the table, his heart filled with praise,
Henceforth and forever he'll eat at Begue's.

W. G. BRUEN, Chicago.

I have just finished with a good appetite—for more.

I simply have to hold my peace
To keep my pen from writing,
For if I tried to 'spress my thoughts
I'd send all poets 'kiting.'

But then I'm full. FREDRICK WARDE.

All honor to Robert Watts who first discovered steam,
Likewise to Robert Fulton and his famous walking beam;
To Ericson and Edison, to Roentgen and his rays;
But none the less we'll honor him who gave the world
Begue's. E. H. BECKER.

This breakfast is like Shakespeare, who was an intellectual ocean whose waves touched all shores of thought.
C. A. BETZLER, Cleveland.

A joyful remembrance of a lovely morning. LOUIS JAMES.

If the inner man is not satisfied with the delicious dishes of Madam Begue, I do not know what good cooking can do for a man's comfort.
DAVID P. JONES, U. S. N.

Thou shalt not die for lack of a (New Orleans) breakfast.

JULIA MARLOWE

Am something of a globe trotter. but this is the best yet.

C. E. MILLAR, London.

Language fails, but nothing ails
The breakfast we have eaten,
And Begue can't be beaten. EUGENE COWLES.

A commonplace life we say and we sigh,

But why should we sigh as we say?

The commonplace sun in the commonplace sky

Makes up the commonplace day.

The moon and the stars are commonplace things,

The flower that blooms, and the birds that sing,

But dark were our world and sad were our lay

If we failed to take breakfast with

Madam Begue. * * * * *

Down in an alley

Made famous by Sally

You'll find the resort of Begue.

Sit down for an hour,

If you then have the power

To get up and get out, you're a jay.

C. P. MORSE, Cincinnati.

There is nothing like it. J. M. CHESBROUGH.

Parting is such sweet sorrow

That I could eat till it be morrow. FLO. FIELD.

Ay bin har von tam and ay skol tank ay skol cam agen.

M. F. MURPHEY, North Dakota.

Sorrow has been my lot in life, despite all brave endeavor,

Yet this is my motto: Peace, not strife,

And smile and Begue forever.

MARGARET HUNT BRISBANE.

From sun-kissed Arizona we go to help make Cuba free,

If in death we shall there stay, may heaven be equal to

Begue. HUGO BARCLAY.

I'm very proud to testify, the happiest of my days

Is March 11, '95, at breakfast at Begue's. EUGENE FIELD.

My belt encircles—the largest breakfast of my life.

ZELMA RAWLSTON.

We're filled with—we're filled with—

Well, we'll call it dismay,

But we'll walk clear from Texas

To breakfast with Begue.

ROSINE RYAN—and Others

Now comes a ghostly epicure.

His breast filled with dismay,

Ah me, he sighed, then loudly cried

I never should have gone and died

Until I met Begue.

H. M. MAYO.

Only another one leaving, as many others do—as I have
done before—filled up. J. C. STEWART, St. Louis.

I came here full of fluttering,

For I am a timid bride;

I leave here full of something else.

And the fullness is inside.

MRS. WALKER, Washington.

Love, love, beautiful love, does not compare with Begue,

For it vanishes soon like the inconstant moon,

But the memory of Begue's lasts for aye.

P. BENSON, Fort Wayne.

Mouth it, as our fellow players do. OTIS SKINNER.

Eh bien, Begue

We are here to stay;

This is a treat

With you to eat.

LEWIS MORRISON.

My compliments to Madame Begue

For a grand déjeuner this day.

If I drop in once more,

With eclat I'll encore

This famous great meal without "tay."

MARIE STONE MACDONALD

Once more with good cheer begins the day,

The breakfast, a "bird" vive la Begue.

Muse nearly exhausted, yet not quite bereft

I'll sing to the host with what I have left.

HENRY CLAY BARNABEE

If money were as easy to get as to spend, I'd spend
about twenty-three hours each day at Madame Begue's

JOHN J. MCKENZIE, Chicago.

Thou s

Am so

There was a young man from Bombay,
Who ate breakfast with Madame Begue.

He said —By St. Swiss,
For a breakfast like this
I would go a whole month on baled hay.

J. K. CHRISTIE.

We come from Philadelphia, a town that's far away,
But long before we left our home we knew the name Begue;
We have enjoyed the carnival, the balls and maskers may
Long linger in our memory, but longer shall Begue.
The caviar at Bezaudin's, Moreau's biscuit glace,
Have thrilled our palates with delight, but best of all Begue,
Madame, when to the north we'll go, to all our friends we'll
say,
You, Madame, are the Crescent's queen—Adieu, Madame
Begue.

MR. AND MRS. HORATIO CURTIS WOOD, Philadelphia.

On March 11, '95, 'Gene Field
Was here you say;
I wish to goodness I could say
That 'Gene was here to-day

HOWARD SAXBY, Cincinnati.

New York is noted for her bridge,
Ohio for her river,
Edison for electric lights,
But Madame B. for liver.
The New Englander shouts be-gosh;
Bejabers, the Irish say;
The Westerner yells B-gum;
But we'll all cry Begue.

HOWARD SAXBY, Cincinnati, Ohio.

Come all you troubadors so gay
And trill a matin lied;
You've had what French call "Dejeuner,"
In plain American—"feed."

W H. MACDONALD, Bostonians.

I have sung on the shores of Greece,
I have loved in Mandalay;
But the finest feed I ever had
Was here with Madame Begue.

E. J. WHEELER.

Of Madame Begue's breakfast we can say: Kings may
have more, but they cannot have it any better. R. MOORE.

There are "others" is a saying
I've believed these many days,
But I've changed my mind this morning
Since my breakfast at Begue's.

Eighteen hundred miles to a breakfast in New Orleans
at Madame Begue's. GEO. R. JACOBS, Boston.

I'm something of an epicure—
This in a modest way,
I've tried all Creole dishes
Yet I'm still prepared to say
That, though our chefs are excellent,
In fact, real hard to beat,
The breakfast at Begue's, indeed,
Will always be a treat.

THORNWELL FAY, New Orleans.

'Twas never thus before
To-day. I never dined before.
May Begue's ghost forever rise
And light my soul to paradise.

W. H. WATKINS, M. D., New Orleans.

At Begue's we are all expansionists.
ANDREW PRICE, M. C., Louisiana.

God bless our home is a motto of gold,
But its edges are fringed with rust;
The motto at Begue's is just as old,
Don't forget it, it's "eat till you bust."

M. S. GOLDSMITH, Cincinnati.

Is not this an awfully jolly party? EFFIE SHANNON.

If you can't Begue,
Begue as you can.

PAGE M. BAKER, New Orleans.

We eat to live on all other days,
We live to eat when we come to Begue's A. B. L

This is my best, my very best effort after a breakfast
so full of good things. SOL SMITH RUSSELL.

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Es macht nichts aus,
Whether early or late,
You'll find Begue's breakfast
The best in the State.

WILL H. S. BATEMAN, Philadelphia.

What is the difference between a year and a day,
If you only eat breakfast with Madame Begue.

Let us offer sweet incense to the devil and enjoy the
good things he has provided for the elect. HELEN PITKIN.

The deed is done, the breakfast o'er
I feel like lying on the floor.

F. I. CLARKE, Galesburg, Ill.

Hungry stranger, stop you here,
Eat as I have eaten to-day;
Sound her praises far and near,
Sound the praises of Begue.

THOS. H. FRANKLIN.

Begone dull care on this glad day;
Sing one refrain: Begue, Begue.

CHAS. F. PIERCE.

Our hats are off to the South and to Begue's breakfast.

DR. CHAS. ODELL, Chicago.

My only regret when I dined at Begue's
Was this—I forgot
To first discard my stays.

DOROTHY USNER.

As we journey through life and stop by the way,
Don't forget the good breakfast we got at Begue's.

M. ADLER.

There is certainly luck in odd numbers,
And seven are here to-day;
On April 7 we first met Sam,
And seven we are at Begue's.

MR. AND MRS. G. W. HOADLEY.

An uncommonly fine breakfast.

CAPTAIN WM. H. BROWNSON, U. S. N.

He who wrote "the way to a man's heart is through his
m^omach," broke his fast with Begue and lost his heart.

J. HERBERT WARE, Chicago.

If the angels of Heaven
Could return for a day,
They'd spend it at breakfast
With Madame Begue. P. M'CLOSKEY.

Then here's to life; we'll fill its years
With naught of pain and sorrow;
We'll laugh at death 'till death appears
And leave care for the morrow;
And clink our glasses round the board.
Away all cares and fears,
Our days of life are short and few—
We're dead a million years.

H. M. BROWN, Milwaukee, Wis.

The survival of the fullest. MACLYNE ARBUCKLE.

Fate cannot harm me. I have dined to-day
And the cooking was done by Madame Begue.

W. A. KELLOND, Louisville.

For the teeth and stomach of Porthos, I pray,
To do justice to breakfast with Madame Begue,

JOS. ALLYN LYNECH.

I have "mouthed" it as many of our players do, or
would wish to do. In grateful remembrance.

HENRY MILLER.

Tho' quite too full for utterance
We still have strength to say,
That all our days
We'll sing the praise
Of breakfast at Begue's

FRANK S. PIXLEY.

With the Major and Billie, Abe, Sammy and Jack,
I'm here March 8th and I hope to come back.

OTIS HARLAN.

Terms 100 per cent. A. I. ERLANGER.

The poet says, man never is, but always to be blessed.
This is an error. Eat breakfast at Begue's and you are
blessed.

HENRY I. MARTIN, Kentucky.

Regret that our breakfast
Can't last until night;
Your cauliflower, M'sieur,
Is a thing out of sight.

Give a man a good meal and his heart is yours. E. S. R.

The year is drawing to a close and so is this breakfast.
I'm sorry. I wish the pleasure could continue forever.
How I ate. CHAS. REUBENS, Chicago,

Not all on books their criticisms waste;
The genius of a dish some justly taste
And eat their way to fame.
Begue is famous.

MR. AND MRS. LOUIS LEWIS, New York.

Have had liver many ways,
But never like 'twas at Begue's.

Mrs. J. G. SMITH, New York.

A queen of the kitchen is Madame Begue
As I know by the breakfast I've eaten to-day.
S. M. GAINES, Forth Worth, Texas.

No matter what a fellow eats,
Nor what a chap may say,
Why bless me Bub, there's nothing like
A breakfast with Begue.

WM. MURRAY, D. P. A. Ill. Cent. R. R.

New Orleans, La.

Let poets sing and sonnets write
In praise of lovely woman;
I'll take a tack the other way,
Tho' still intensely human;
I'll sound the tocsin loud and strong,
'Till marshaled in array,
You'll find the folks who've eaten there,
Will yell "Vive la Begue."

A. H. HANSON, G. P. A. Ill. Cent. R. R., Chicago.

I have listened to the birds sing in the morning;
I have trod the dew upon the lissom grass;
I have kissed a maiden's lips without objecting,
And have often tipped a merry social glass;
But of all the things I've tried and have accomplished,
There is one to which I'll sing my little lay,
And against the world with all of its allurements
I will give the palm to breakfast with Begue.

L. J. PARKS,

My, but it was good. MABELLA BAKER.

"God supplies the food and the Devil the cooks." says
an old adage. If 'tis true, Begue must have an awful pull
with old Nick. C. B. LASTRET, San Francisco.

In olden times, when appetite
Ruled Nero and his court,
To sate the jaded epicure
Each clime was duly sought
In search of dainty edibles
For Rome's imperial king,
And when they'd serve up something new
He'd make the old world ring.

Ah, could the wraith of Nero come,
Lucullus by his side,
And view the luscious feast set forth—
They would they had not died;
For all the dainties Nero knew,
And which had gained his praise.
Would pale before the glories
Of a breakfast at Begue's

S. F. B. MORSE.

A breakfast indeed,
A feast for a king,
And such would not stint in his praise.
'Tis the finest I've "seed,"
And its echoes will ring
As long as I think of Begue's,

O. P. McCARTY, Cincinnati, Ohio.

Res. A thing—*taurus*—bull,
Restaurant, a bully thing.

CHARLES ROSEN, New Orleans, La.

Eat, drink and be merry, for tomorrow we may die.
A. A. BRENNAN, Louisville, Ky.

Enjoy your life while your heart's blood circulates.
MR. & MRS. CHAS. FACH, St. Louis, Mo.

Here's to the hour, here's to the day,
We had a fine time down at Begue's.
MR. & MRS. WARREN EASTON, New Orleans, La.

"Old Hungry and her beau had breakfast at Begue this morning;

"Lettuce (let us) eat and be merry" is her motto.

MRS. H. LONG, San Francisco.

Here's to that we cannot live *with*,
Nor which we cannot live without—woman.

HARRY A. MEAD, Chicago, Ill.

You may eat or sup or go where you will,
But the taste of Begue's stays with you still.

PORTER M. FLOYD, New York.

The poetical effusion of my husband is more than realized through what we have had to-day at the hands of Monsieur and Madame Begue

ISABEL HENDERSON FLOYD, New York.

Well, say, if dey can beat this dey are dandys—here's to you Mme. Begue.

JOHN ROSS.

If the way to a man's heart is through his stomach, then "I am it."

FRANK SHARP, Chicago, Ill.

After a bad house last night the breakfast at Begue's confirms the old saying "Every cloud has a silver lining."

M. KING.

I've carried the hod,
Been on the hog
And gone without many a meal;
But to get at this board,
My money I'll hoard
And make a terrible spiel.

PFIFSTY.

You may live without love,
You may live without books,
But civilized man can't live
Without cooks—and the best of cooks is Madame Begue.

PETER F. PESCUO, New Orleans, La.

My jewels are my family,
My pleasure is my friends,
I've eat such a breakfast
I'm full of Amens.

W. F. ARMSTRONG.

Lucullus' feasts were rich and rare
And glorified the giver;
But he had never seen our fare
Nor tasted Begue liver.

R. I. EMERY.

To Madame Begue:

Oh! Mayest thou ever be what now thou art.

O. M. GEORGE.

In commemoration of two hours most pleasantly spent
at mine host Begue's.

FRANK M. SWEET.

Did we have a good time?

Well, I should say

The morning we breakfasted with Mme. Begue.

PAULINE HARPER, New Orleans, La.

Last, but not least
We've had such a big feast.

CHAS. KUEBEL, New Orleans, La.

"A feast fit for the gods."

JAC H. STERN, New Orleans, La.

And I said to my heart "Let us drink our fill
Of life and sunshine, and Love and Laughter
For the Fates have ever a stronger will
And life is never the same life after."

ZETTA LEONTA VAN LYNDEN, San Francisco, Cal.

Three jolly good fellows from the Old North State,
On Sunday at Begue's had prepared for a bait;
The glorious Fourth is the date of the fete,
The names of the parties, Pool, Fair and Tate.
Fair got up early, Tate got up late,
Pool didn't get up at all
And so missed a skate

W. A. FAIR, North Carolina.

"A Kouncil that will kater

To the 'Pie and Potater'

Will be remembered to the End of Kreation."

A. P. MARMOUGET, New Orleans, La.

I hereby cast my vote for Begue as Minister of the
Interior.

T. L. BAYNE, New Orleans, La.

I've traveled East, I've traveled West,
I've traveled North, I've traveled South,
And at Begue's I've had the best
Of viands for the mouth.

Long may he live and his Genial Dame
Whose help has added to his fame;
To give us food and give us wine,
To whom I give all praise of mine.
JOS. F. SCOTT, Concord, Mass.

From over the hills and far away
To breakfast with Madam Begue.
T. TASSO FISHER, New York City

All who would not be jays
Should take breakfast at Madam Begue's.
CHAS. GRANT SHAFFER, Philadelphia, Pa.

There is a land so cold, where men live on beans and search
for gold,
In the Klondyke, far away, we will ever remember the
breakfast at Begue's.

W. G. BREEN, JR.

To live in hearts we leave behind, is not to die,
This we can all truly say of Madam Begue.
W. S. SCOTT, Lexington, Ky.

We had anchovies, Oh, boys! such delicious fish,
Liver and omelette and turkey—dish after dish,
But I had to holler "nuff" as they came more and more,
When I was startled at observing the width of the door.
C. C. M., New Orleans, La.

Through all my days
I'll sing the praise
Of breakfast at Begue's.
HARRIET L. HARRIS.

But this I can say,
That of all famous chefs
None equals Begue's.
MRS. RAYMOND R. FRAZIER, Madison, Wis.

Two hungry steamboat men are we,
Chicago claims the one you see;
'Tis the other's first attempt to roam
Far from his distant Western home.

FRANCIS T. DWYER, Sacramento, Cal.

Everything was plain except the Royal Cooking.
MR. AND MRS. GERVAIS LOMBARD, New Orleans, La.

After breakfast with Madame Begue
One needs nothing more that day.

GORDON NEATHER, Canton, Ohio.

"Breathes there the man with appetite so dead
Who never to himself hath said,
Give me a piece of Begue's Bread?"

MRS. SWART, Virginia.

O! may my palate never fail
To relish thee—O woman snail,
And may I never start to kickin'
At second course of Creole chicken,
Or even disdain to take a sliver
Of Madame Begue's tender liver,
Nor will I ever more forget
The mem'ries of sweet omelette;
And now before the muses d—n
Let' say a word about that lamb,
And let no man, in future, sneeze
At Begue's coffee and his cheese.

JOS. T. BROWN, JR.

The world is composed of two classes,
Those who live to eat and those who eat to live.
Could they all eat at Begue's,
All the world would live to eat one of his breakfasts.

C. J. EDWARD, Abbeville, La.

He could never forget the haunts of his youth, especially
if it be Begue's

CHAS. B. STAFFORD.

A loaf of bread and a jug of wine
With friends like these
My wit should shine,
But if I say more
I may do worse,
So sentiment true
I'll leave to Morse.

W. B. KNISKERN.

Have looked for the "time of my life" for years
But never had it till I came here—thanks to you Begue.

J. R. EDWARDS.

I am a breakfast in, but a dollar out,
Still I feel that I received more than full value.

F. W. YOUNG.

My appetite was evidently intended for a longer man.

WM. L. BLUTON.

When in doubt, lead for the "liver" at Begue's.

D. A. MURRAY, New Orleans, La.

A beautiful morning,
A delightful company,
A charming, princely host,
A royal breakfast,
What more could mortal desire?

A. B. VOORHEIS, Cincinnati, Ohio.

Then when to the grave you gently bear me,
Forget the failing that was mine,
For God's sake set no bells a ringing
Save in the tinkling of the cups of wine.

O. B. WARWICK, Capt. 18th Infantry.
(Since killed in the Philippines.)

I have eaten in many places
Food cooked by different races;
I have fully gone the paces
Only at Madame Begue's

WALLIS S. COLLINS.

The best ever, is at Begue's

W. W. WALSH.

Eat, drink and be gay (Begue).

MRS. A. CUNNINGHAM.

Is it not better to eat than be eaten?

J. MCENENNY.

When out on a lark
On Begue's ship embark,
You will ascertain from the start
That he knows how to reach your heart.

L. D. O.

Monsieur Begue' et Madame Begue,
We'll come again to eat some day,
Since we leave your feast with fond regret,
Your déjeuner a la fourchette,
Your board is lavish, never measly,
As certified by Mrs. Beasley;
Your cuisine perfect, quite the pink
As can be proved by Mrs. Fink.
Who would not praise, would sure a cur be
So saith Mrs. and Miss Kirby.
Your artichokes were dreams, your meats were prime,
No judge is better than Mrs. Heim.
Our verse is done and we're quite lucky,
Our chaparones are two Mrs. Huckle.

JAS. B. HAYDEN, Topeka, Kan.

Happy in heart and life are those who dine at Begue's.

WILLIAM GILMORE, St. Louis

With great satisfaction we start on our way,
For we've just had breakfast with the fair-famed Begue,
The courses were many, the wine flowed free,
We tried to withstand it, but it was not to be.
Our appetites were poor, but the temptation so great
That we yielded up discretion for just one more plate,
'Till all was exhausted, especially ourselves,
For Begue's breakfast put us all on the shelves.
So we give three cheers for Begue—may his shadow never
grow dim,
Our heartfelt gratitude has gone out to him.

F. T. C., Chicago, Ill.

For a breakfast good and rare,
With Begue none can compare;
He's the Chef that has the best reputation of them all,
For when once you come within
The boundaries of his inn
You surely cannot fail to pay him another call.

GEORGE C. H. KERRIN.

The Frenchman loves his tri-color,
The Scotchman loves the thistle;
But what is there that we love more
Than Begue's grub and whistle.

JOHN I. GLOVER.

I've lunched at Sherry's, dined at Del's
And supped at Waldorf-Astoria,
But a d——n good breakfast at Begue's beats them all.

C. E. MCWILLIAMS.

Come my pegasus, come my muse,
Bring me brandy, cognac and chartreuse,
We ate all we could and drank pousse cafe,
And thought all the time of Madam Begue.

SCOTT BONHAM.

After finishing breakfast I'll venture to say
That I never ate so much meat in a day
And no one can cook it like Madam Begue.

EMILY MANSFIELD BUTLER, St. Louis, Mo.

The view of Madame Begue's kitchen is as charming as
her breakfast..

EDW. G. BUTLER, St. Louis, Mo.

What a time and what a day.

HALLIDAY, New Orleans, La.

What a place and what a spot.

WILMOT, New Orleans, La.

To Madam Begue
From a country jay
A compliment sincere.
Good grub, good wine,
New friends, good cheer,
A happy, happy day.

F. R. FRANK, New York City.

We have heard a great deal of Madam Begue,
And all we have heard has been proven to-day.

MR. & MRS. T. W. BERRY, Chicago, Ill.

The day that's gone can never come again,
Though it be filled with sunshine or regret.

W. H. MAY, Lexington, Ky.

A bride and groom will always be gay after eating such
a breakfast at Madam Begue's.

ROBERT E. TAMMERSON, St. Louis, Mo.

Good things for good people,
From East, West and South;
No flies in the tiddle,
So fill up your mouth.

So here's to our party,
So blithe-ome and gay,
Fill up and eat hearty,
For Parker must pay.

One word now in parting,
Remember it, pray,
This same Dr. Parker
We may have to pay.

Then fill for a toast,
No heel-taps will do,
For our jolly young host,
A friend tried and true.

W. D. THORNTON.

Then here's to the snails,
So frisky and gay,
If you will eat it,
With you it will stay.

And if you offend them
And at you they bay,
The police and the doctor
Will chase them away.

PARKER.

Tom Dooley and the breakfast was O. K.,
And as he invited us to dine,
He, Mr. and Mrs. Begue are d——n fine.

MR. AND MRS. A. J. SNYDER.

You may talk and have plenty to say
About the pleasures you've had while away;
But next to the delight of having husband to obey
Was the breakfast he gave me at Begue's

MARIE E. WOLFE (12 years married to-day).

As long as the world has rolled,
And longer too, methinks,
Men have disputed o'er loves
As o'er their drinks;
But in their disputes I never bear a part,
For receptive is my palate as is my heart,
'Till now the glorious maxim make, I mine,
To love all women, drink all wine.

J. H. DAPRAY, U. S. A., New Orleans, La.

You may talk about the Spanish war,
Free silver and Will Bryan,
But the sweetest subject of them all
Is Mrs. Rosine Ryan;
But when it comes to cooking
You cannot make mistake
If to Begue you yield the palm,
He surely takes the cake.

Alack-a-day
We can "Knott" stay
To breakfast to-day
With Madame Begue.
Our boat's at the Quay
And calls us away,
So sad we obey,
But return? Oh, yea.

LILLIAN M. KNOTT.

Though a stranger you be from home far away,
If a feast you'd enjoy, stop with Madame Begue.
J. Q. BUCKLE, Middletown, O.

For an elegant meal
Just go to Begue's,
No one else can come near them
By a good long ways.
E. M. N.

You can never appreciate New Orleans without a visit
to Begue's.
MAY I., FOSBURGH.

After an evening's quiet hour and a good night's rest
My breakfast at Begue's was by far the best
WM. L. RILEY, Chicago, Ill.

I'm the happiest mortal living, on this brightest of summer
days
With the woman I love on the *outside* and breakfast *inside*
at Begue's.
C. H. GOODMAN, M. D., St. Louis, Mo.

On a blustering March day
We wended our way
To partake of the feast of Aspasier Begue.
'Tis a feast indeed that is fit for the Gods
And greatly enjoyed by one of the "Clods."
FRANK STEFFNER, Chattanooga, Tenn.

I've eaten here for many years,
And I believe my saltiest tears
Will fall when I am far away
And cannot breakfast with Begue.
R. H. CHAFFEE, New Orleans, La.

In spite of delay
We arrived at Begue
And had such a pleasant day
We could hardly come away.
A. S. KOHNKE.

Ocean may between us roll,
Though distant may be our lot,
But when I come to New Orleans again
We girls shall be on top.

MISS K. CHILDRESS.

Not for the world would we go away
Without leaving our names with Madam Begue.

BLANCHE FOWLER.

Since you have always done things up so nice and brown,
I hope, when you die, you both may go up, not down.
S. A. MONTGOMERY.

As years roll round in after days,
I will remember with pleasure our meal at Begue's.
MRS. C. H. MESSINGER, Hart, Mich.

Of all the merriest of days
Give us breakfast at Begue's.
GABREL VAN CORTT, New York.

Chickens like corn,
Birds like seed,
Boys like me
And I like "feed."
LEONA ROOS.

What a treat to come to Begue's to eat.
MRS. DAVE POKORNY.

Few great men I know outside of Ohio,
But a cook beyond praise I found at Begue's,
Which surprised one from Ohio.
G. H. WILLIAMS, Mansfield, Ohio.

I shall tell my friends when they pass this way
To take a breakfast with Madam Begue.
MRS. C. F. WILLIAMS, Mansfield, Ohio

'Twas at Begue's,
 The balmiest of days,
 That we sat at breakfast together;
 One of the sun's brightest rays
 Most gently plays
 On Mrs. Morse's lovely feather.
 We sampled first the pompano,
 Which is the southern fish, you know,
 Followed by an omelette
 Which is just as good—now you can bet.
 The wine was red as wine could be,
 'Twas better than this poetry,
 Which is 'nt saying very much, you know,
 Its limping feet won't make it go;
 And to the Simon's this treat we owe,
 And in this line there is no limp,
 Nor in our pleasure or thanks no skimp.

Amen. CLARENCE T. MORSE, Chicago, Ill.

Lord, make us thankful for the blessings which we are
 about to receive.

(Two hours later) Allah, we praise for breakfast at Begue's.

TOM B. CALDWELL.

Of all sad words of tongue or pen,
 The saddest are these—
 "He never had breakfast at Begue's"

CHAS. H. FLOOD, Boston, Mass.

As we journey through life and stop by the way, don't
 forget the good breakfast you get at Begue's. M. ADLER.

Love never dies of starvation, but often of indigestion.

C. H. BRAMPTON, Chicago.

I came, I ate,
 I bless my fate.

A. B. HOSMER.

Delicious cooking and best of all, most charming hospitality.

WM. H. HUBBARD.

This reminds me of a breakfast on the Yukon—it is so
 different. SAM'L HUBBARD, Rampart City, Alaska.

I had an engagement at twelve and another at one.
 But I went to breakfast at Begue's and had such lots of fun.

BLANCHE.

I'm full (aint you?) of good eating and wine,
 And therefore very happy to-day;
 Let me ask all to join in the toast of mine,

"That heaven will shower blessings on Mme. Begue."

J. BEASLEY.

An Indian from the Golden State,
 Accompanied by his beautiful mate,
 April 29, '99 the date,
 Sat down at Begue's his hunger to sate;
 Devouring successively every plate,
 Relish, to coffee, each thing on the slate,
 'Till we thought he'd bust or meet a worse fate
 But he rose from the table at one-thirty-eight,
 Did Ottinger A—from the Golden State,
 Singing the praises, 'tis not strange to relate,
 Of Begue's breakfast both early and late.

A. OTTINGER, San Francisco.

We're on our wedding trip Begue,
 The nineteenth April marks the day,
 And save the breakfast my wife can bake,
 Yours, Madam Begue doth take the cake.

CARL WOODBURY NELLIS, Topeka, Kan.

Live a long life
 And live at your ease,
 Come to Begue
 And eat all you please.

R. J. I.

Uncle Begue came to town,
 He did 'nt have a penny,
 He fed his guests in Gascon style,
 And counts his dollars many.

WM. H. TIETJEN, New Orleans, La.

Breathes there a man with soul so dead,
 Who never took it in his head
 To spend an hour at least one day
 Breakfasting with our friend Begue.

M. M. LEACH.

Faith, Hope and Charity.

Virtues embodied in us three—

Faith that we have done justice to the repast,

Hope that the occasion will be repeated,

And Charity, inasmuch as "Pack" replenished the glasses

R. I., SPRINGFELLOW.

"Who e'er has traveled life's dull rounds,
Where e'er his journeys may have been,
May sigh to think he still has found
His warmest welcome at Begue's inn."

J. R. GRAY.

I'd rather be a dog and bay at the moon
Than miss Begue's breakfast from eleven till noon.
IDA BONTON, Detroit, Mich.

I never knew the greatness of my gastronomic propen-
sities until I breakfasted at Begue's.

HENRY W. LOHMAN, St. Louis, Mo.

Here's to Madam Begue,
Who with a smile so gay,
Supplies her guests with the very best
That ever comes her way. E. F. CARROLL.

Although I came from Baltimore
Where epicures live,
And canvas-backs and terrapins,
And life is cast on easy lines,
I yield the gastronomic sway
And swear allegiance to Begue.
CHS. E. COATES, Jr., Baltimore, Md.

Will we fill, if not full already,
If we do we cannot walk steady. R. N. ERION.

A pleasant party and delightful breakfast.
W. H. WISE.

As we journey through life many troubles we meet,
But the're lost and forgot when at Begue's we eat.
J. DALE.

From Maine to California, there's nothing like it.
I. ABBOTT.

After a good meal take pleasure in subscribing my name.
P. T. O'NEILL.

Oh! car-weary tourists, when this way you stray
And find you are doomed to New Orleans a day,
If you would drop trouble, there's no better way
Than to join in a breakfast with Father Begue.
M. M. GILLAM, New York.

There are men with lots of wit,
I don't claim to have a bit;
But when it comes to eat
You will find me hard to beat.

P. A. DUFOY.

The breakfast was good, the company better,
Our toasts were good cheer to the last letter.
PAUL D'HERITE.

Even in the West you have your fame Begue,
It is a well-known name even in Frisco.
MR. & MRS. JUL. WAGENHEIM.

Here we sit and stuff and stuff,
But don't know when to cry "enuf"
J. F. WILSON.

We would not live away,
We ask not to stay
Unless we can breakfast with Madam Begue.
WILLIAM WARREN POTTER, Buffalo, N. Y.

If the road to men's hearts through their stomachs is found,
Louisiana's the state and New Orleans the ground;
And it's easy to see and easy to say
That the boss of the road is Madam Begue.

JENNIE WILD.

Parker slept all night to eat all day
And put in the time at Madam Begue.
J. H. G., New Orleans, La.

Interfered with at the start,
But finished well up in the bunch;
Came from nowhere in the stretch,
And took the water jump like a bird.
W. A. PERRY.

What? Write in a book where everybody looks with
a critic's eye—Not I, not I. I. A. P.

This breakfast fine with friends of mine,
I've certainly enjoyed,
At future time I can't decline
To be the same employed. ED. AUSTIN.

Toasts by a Jolly Party After Breakfast.

Women are facts,
But facts are stubborn things.

Woman! Woman! Thou soul of all our bliss,
Woman! Woman! There's heaven in thy kiss.
The Queen upon her throne,
The maiden in her dairy,
In this you're all alike,
You're all contrary.

Gained twenty pounds after a breakfast at Begue's.
MRS. B. BARRETT.

Here's to old Kentucky whiskey,
So amber and so clear,
Not so sweet as woman's love,
But a damned sight more sincere.
Seattle, Washington, U. S. A.

Here's to sparkling champagne,
It causes lots of joys and troubles;
It consists of one dollar's worth of wine
And three dollars' worth of bubbles.
LOUIS RINALDO, New York.

What is better than a good appetite?
MR. J. D. CHAPPELL.

May the Fates bless Madam Begue
For the good breakfast she gave us this day.
FANNIE LEVY.

There's a place called Begue's,
For which there's a popular craze,
If you've been there—by thunder
You never will wonder
Why "tout le monde" goes to Begue's.
GENEVIEVE KNAPP, St. Louis, Mo.

May good digestion wait on appetite. and health on both.
NELLIE B. YOUNG.

I got my money's worth,
I got a good berth;
Begue's all right,
He's out of sight,
And I got my money's worth;
What do you want? the earth
With good things to eat
That can't be beat;
I got my money's worth.
E. S. HULLS, New Orleans, La.

Yes, we came here from Texas,
With Madame B to breakfus';
If you want me to die
And soar to the sky,
Just soak me a jolt in the plexus.
THEODORE S. BEESON, Hamilton, Ohio.

My wife cannot cook,
Though she studies a book
Of recipes day after day;
But what do I care,
She is charming and fair
As the flowers that bloom in the May;
And what do I care as such excellent fare
Is served us by Madame Begue.
KREKEL.

It is needful to rest first to enjoy such a breakfast.
W. L. MEAD, Chicago, Ill.

It certainly beats baked beans and brown bread.
F. A. NELSON, Boston, Mass.

True love is at home on a carpet,
And mightily likes the ease;
True love has an eye for a dinner,
And starves beneath shady trees.
His wing is the fan of a lady,
His foot an invisible thing,
His arrow is tifted with a jewel,
And shot from a silver string.

A. WARD COBB.

With liver and cheese and wine galore,
Is it so strange that we fall on the floor;
And when with coffee and cognac we end the meal,
Is it strange to remark "how funny we feel."

GORDON KINE.

Eat, drink and be merry, for to-morrow we do not dine
at Begue's.

HELEN S. TAYLOR

Some love the girls of sunny Spain,
And some the girls of France;
While others love the English girl,
Whose eyes with love-light dance;
The Yankee girl is charming, altho' a trifle gay,
But the one that gets me heart and soul
Is one old girl Begue.

F. C. S.

Madam: the fame of your "breakfast" is old,
But the half has never been told.

HY. J. DANNENBAUM, Houston, Texas.

Some come here to show their wit
By writing in the books,
But I, Ye Gods! am here to do
Full justice to the cooks.

BOB LOWE.

Some eat to live,
But I live to eat
At Madame Begue's,
On Decatur Street.

GEO. L. GROSS, Providence, R. I.

For a breakfast with Madam Begue
You would leave home for more than a day,
And when you go on your wedding ride
There you should sure take your bride.

FREDERIC M. CLARKE, New York.

Dr. Tanner would'nt have fasted many days
If he had but eaten at Begue's.

H. Y. RICAU.

Of all I've heard about Begue's
Can only add "above all praise."

THOS. L. RISK, Memphis, Tenn.



MADAME BEGUE AND HER RECIPES.

In connection with the operation of the Begue establishment we append hereto a number of the madame's most noted recipes. This is the first time that the estimable lady has consented to the publication of her treasures, and the Sunset Route has occasion for considerable gratification that the exception has been made in its favor.

In preparing them, both in the English and in the French languages, Madame Begue was undoubtedly inspired by a desire to retain the piquancy which the recipe loses in its bare translation.

In presenting these culinary gems the Sunset Route Passenger Department sincerely trusts the good housewife and her lord and master will be able to enjoy in part, if not fully, the pleasures which have made "Begue" famous. The writer is positive the good madame echoes the sentiment.

Certificate of Madame Begue,

New Orleans, June 16, 1900.

I hereby certify that the recipes herein given are original and of my own creation and are followed by me in the preparation of the dishes named.

E. BÉGUÉ.

Madame Begue's Breakfast Menus for a Week.

MONDAY

Toast Bread Omelet
Potatoes with White Sauce
Broiled Ham
Jambalaya of Chicken and Ham
Roast Turkey
Mayonnaise of Celery and Shrimps
Fruit Coffee

TUESDAY

Chicken a la Creole
Veal Omelet
Kidney with Tomato Sauce
Stuffed Tomatoes
Mayonnaise of Fish
Pineapple with Port Wine
Coffee

WEDNESDAY

Blanquette of Veal
Ham Omelet
Spaghetti with Shrimps
Liver a la Begue
Roast Duck
Strawberries with Madeira Wine
Coffee

THURSDAY

Sweetbread
Fried Eggplant
Broiled Beefsteak
Court Bouillon
Broiled Sausage
Anchovy Salad
Fruit Coffee

FRIDAY

Fish with Tomato Sauce
Stuffed Eggs
Turtle Soup
Potato Omelet
Jambalaya of Rice and Shrimps
Fruit Coffee

SATURDAY

Mutton Feet with Creole Sauce
Snails
Oyster Omelet
Egg Salad
Liver a la Begue
Fruit Coffee

SUNDAY

Creamed Cauliflower
Eggs with Tomato Sauce
Bouchees a la Reine
Veal Omelet
Eggplant with Rice and Ham
Roast Turkey Stuffed with Truffles
Fruit Nuts Coffee

MADAME BEGUE'S RECIPES.

(Compiled for the first time in French and English.)

TURTLE SOUP Select a turtle of the desired size. Clean it well and cut in small pieces. If when bought, some of the inside is added to the meat, scrape well and cut small also. Fry a large onion in hot lard; when done add a spoonful of flour and let the whole brown nicely; put in the meat and let it fry a while. Add tomatoes, the quantity of bouillon needed, and a glass each of white and Madeira wine. Season to taste with pepper, a few cloves and bouquet consisting of a couple of bay leaves, thyme and parsley. Lastly add two spoonfuls of Worcestershire sauce. Serve with toast bread.

SOUPE À LA TORTUE Choisissez une tortue de moyenne grandeur, nettoyez la bien et coupez en petits morceaux. Faites frire un gros oignon, ajoutez une cuillerée de farine et faites roussir. Mettez la chair avec ceci et laissez le tout roussir ensemble. Ajoutez des tomates et la quantité de bouillon requise, un verre de vin blanc et un de Madère. Assaisonnez au goût avec du poivre, quelques clous de girofle et un bouquet composé de feuilles de laurier, de branches de thym et de persil. A la fin de la cuisson, mettez deux cuillerées de sauce Anglaise et servez avec tartines de pain grillé.

BOUCHÉES À LA REINE Take a good size young hen and boil it. When done take all the meat, chop it, but not too fine, and keep the "bouillon." Have ready some mushrooms and truffles cut in small pieces. Fry an onion in hot lard, add flour and brown well; in this throw your meat, mushrooms and truffles. Give two or three turns in the pan and add the "bouillon" to make the sauce; do not make it too thin. Season with a little pepper. The small "patés" are ordered from some confectioner and are kept warm until needed. When the filling is done and you are ready to serve, fill each "paté" with the stew and send warm to the table.

BOUCHÉES À LA REINE Faites bouillir une jeune volaille, et gardez ce bouillon. Prenez la chair et hachez, pas trop finement. A l'avance vous avez préparé vos champignons et truffes coupés en petits morceaux. Faites frire un oignon, ajoutez une cuillerée de farine et

dans ce vous jetez la chair de la volaille, les champignons et les truffes. Tournez deux ou trois fois, puis ajoutez le bouillon pour la sauce; ne la faites pas trop longue et mettez un morceau de piment. Les petites "bouchées" viennent du pâtissier et sont tenues chaudes jusqu'au moment de les servir. Remplissez les et servez de suite.

CHICKEN A LA CREOLE Clean and cut up six young chickens, sprinkle with salt and pepper and fry in hot lard. When done put in a dish and set aside. And now start your sauce. Fry an onion and add flour for thickening. When brown add a can of sweet peppers, let fry a little, then add the tomatoes and a few bay leaves and sprig of thyme. When the sauce is done throw in the fried chickens, but do not let the whole boil long.

POULETS A LA CREOLE Nettoyez et coupez en morceaux six jeunes poulets. Assaisonnez de sel et de poivre et commencez votre sauce. Faites frire un oignon et ajoutez de la farine pour le roux. Ayez sous la main une boîte de tomates et une de piments doux; versez le tout dans le roux et n'oubliez pas le bouquet de laurier et de thym. La sauce étant faite, mettez dedans vos poulets et laissez encore bouillir un moment.

SNAILS WITH WINE SAUCE The snails come from France in baskets. One of these baskets is emptied in a large pan of salt water. Work them with the hands and give them a good washing, changing the salt water five or six times. Let them stand lastly in clear water over night. On the next day put them to boil in seasoned water. Skim well and as often as possible; cook until tender. When done remove the kettle from the fire and begin your sauce. White and green onions are fried in oil; add to this a cupful of grated toast bread and chopped ham or bacon, and a few pieces of garlic. Mix all well and add a glass of white wine. Thin the sauce with the water in which the snails were boiled. Drain them. Have another pot ready and put a layer of the sauce, then a layer of snails and so on until all is used. Season with pepper and the usual bouquet of greens.

ESCARGOTS AU VIN BLANC Videz une marme d'escargots dans une terrine d'eau salée. Lavez les bien avec les mains, changeant l'eau cinq ou six fois. Laissez dans un bain d'eau fraîche pendant une nuit. Le lendemain matin, mettez les à bouillir dans de l'eau

salée au goût, et pendant la cuisson, écumez aussi souvent que possible. Lorsqu'ils sont cuits, retirez les du feu, égouttez, et commencez votre sauce. Faites frire dans de l'huile d'olive, des oignons verts, ajoutez une tasse de chapelure du jambon hache et de l'ail; mélangez bien et mouillez avec un verre de vin blanc. Allongez la sauce avec le bouillon des escargots. Préparez une autre casserole et mettez une rangée d'escargots, une rangée de sauce, et ainsi de suite. Assaisonnez de poivre et du bouquet d'usage.

CODFISH À LA BORDELAISE Take a pound of codfish, soak it over night in a kitchen bucket, and early in the morning change the water. When ready to use put the codfish in a pan of water and remove from the fire just before it boils. Place in a dripper and while it is cooling clean three or four large potatoes; slice them and fry in hot lard. While they are frying clean your codfish, that is, remove all skin and bones and divide in small pieces. When the potatoes are done add the codfish and let the whole fry a moment, stirring often. Sprinkle with two spoonfuls of finely chopped garlic and parsley, a dash of ground pepper, and serve hot.

MORUE À LA BORDELAISE Mettez à tremper une livre de morue dans de l'eau claire et laissez passer la nuit. Au matin changez l'eau. Donnez un bouillon et mettez à refroidir. Epluchez et désossez. Coupez en tranches fines trois ou quatre belles pommes de terre et faites frire dans la graisse bouillante. Ajoutez la morue et donnez un tour avec les pommes de terre, remuant souvent. Parsemez le tout d'un fin hachis d'ail et de persil et d'une poudrée de poivre. Servez chaud.

KIDNEY WITH TOMATO SAUCE Cut in small pieces a fresh kidney and fry in hot lard. When almost done add to it a sliced onion, half a cup of tomatoes and a slice of ham. Let all fry together and when done add a spoonful of flour, a piece of red pepper and a spoonful of chopped garlic and parsley. Thin with a little water, season with salt, and let boil a few minutes, when it is done.

ROGNONS AUX TOMATES Coupez en petits morceaux un rognon frais et faites frire. Vers la fin de la friture, ajoutez un oignon coupe en tranches et une grosse tomates. Faites frire le tout ensemble, ajoutez une cuillerée de farine, un morceau de piment, un petit hachis d'ail et de persil, et la quantité d'eau nécessaire pour une sauce assez épaisse. Mettez le sel et laissez cuire encore un moment avant de servir.

CREAMED CAULIFLOWER Boil a moderate size cauliflower in salt water until tender. When cooked drain well and put aside. Take the yolks of eight eggs and beat with a spoonful of flour and half a cup of butter. Beat all together and when ready to make your cream, pour in the mixture a pint of warm milk. Set in a pan on the fire and stir constantly, so that the cream will not curdle. When thick enough remove from the fire and pour on the cauliflower.

CHOU-FLEUR À LA CRÊME Faites bouillir un beau chou-fleur dans de l'eau salée au goût. Lorsqu'il est tendre, retirez et égouttez. Prenez huit jaunes d'oeufs et battez les avec une cuillerée de farine et une demi tasse de beurre. Battez le tout ensemble et ajoutez à ceci un demi litre de lait bien chaud. Tournez constamment sur un petit feu, et lorsque vous avez la consistance voulue, versez la crème sur le chou-fleur.

MAYONAISE OF FISH Tie up in a napkin a fine trout and boil in a shallow dish. Season the water well with onions and a bouquet composed of bay leaves, thyme and parsley, and salt to taste. Put small potatoes around the fish and when all is done prepare your mayonaise. Take the yolks of eight raw eggs and a cupful of chopped green onions, chervil and pickles. Lastly the juice of a lemon, and salt and pepper to taste. Stand in a cool place until needed, and serve with the fish.

MAYONAISE DE POISSON Attachez dans une serviette un poisson blanc et mettez à bouillir dans un plat profond. Assaisonnez avec oignons, feuilles de laurier, thym, poivre et sel. Arrangez des petites pommes de terre autour du plat et la cuisson terminée, préparez la mayonaise. Prenez huit jaunes d'oeufs crus et une tasse d'huile d'olive, liez bien, et ajoutez un bon hachis d'oignons verts, de cerfeuil et de cornichons. Finalement le jus d'un citron et sel et poivre au goût. Mettez au frais jusqu'au moment de servir le poisson.

ANCHOVY SALAD Divide the whites and yolks of six boiled eggs and chop fine with a bunch of parsley. Have your anchovies well cleaned and chop them also. Mix all together, and add vinegar, oil and mustard to your taste.

SALADE AUX ANCHOIS Hachez finement six oeufs durs et un bon bouquet de persil. Nettoyez vos anchois, hachez les aussi et mélangez bien le tout. Ajoutez de l'huile, du vinaigre et de la moutarde au goût.

**MUTTON, FEET
À LA CREOLE**

Clean the feet well, but leave them whole. They are bought already boiled. Fry in hot lard, onions and a spoonful of flour. When browned add tomatoes and a can of sweet peppers. When done put in the feet, add mushrooms, the seasoning bouquet, and salt and pepper to taste.

**PIEDS DE MOUTON
À LA CREOLE**

Les pieds sont achetés tout cuits, nettoyez et laissez les entiers. Faites un sauce avec un gros oignon et une cuillerée de farine. Ajoutez une boîte de tomates et une de piments doux. Dans ceci, mettez les pieds, ajoutez des champignons, le bouquet d'usage et sel et poivre au gout.

**LIVER
À LA BEQUE**

Secure a fine bit of calf liver, fresh and of good color. Skin well. Have quantity of lard in frying pan, well heated. Slice liver in thick slices. Place in lard and let cook slowly after seasoning with pepper and salt. Let lard cover liver. Simmer on slow fire, and when cooked drain off grease and serve on hot plate.

**FOIE DE VEAU
À LA BEQUE**

Procurez-vous un beau morceau de foie de veau, frais et de bonne couleur. Épluchez et coupez en tranches épaisses, et faites frire dans une bonne quantité de graisse bien chaude. Laissez finir doucement à petit feu, égouttez, et servez sur assiettes chaudes.

**OYSTER
OMELET**

Drain two dozen oysters. Have ready some hot lard and throw them in. Let fry until they begin to curl, then spread over them four well beaten eggs seasoned with salt and pepper and stir all together until done. Serve hot.

**OMELETTE
AUX HUITRES**

Égouttez deux douzaines d'huitres, jetez des dans de la graisse bouillante et faites frire un instant. Couvrez les de quatre œufs battus et assaisonnés de sel et de poivre. Laissez roussir et servez l'omelette chaude.

**POTATO
OMELET**

Pare and slice three large potatoes; fry in hot lard. When almost done add an onion chopped fine and let fry with the potatoes. Have ready five well beaten eggs; season with salt and pepper, and spread over the whole. When done on one side put a plate over the frying pan and turn the omelet. Then slip it in the pan again and let the other side brown also. This must be sent warm to the table.

**OMELETTE AUX
POMMES DE TERRE**

Coupez en tranches trois belles pommes de terre et faites les frire; ajoutez un oignon haché. Sur le tout versez cinq œufs bien battus et assaisonnez de sel et de poivre. Lorsque l'omelette est dorée d'un côté, retournez de l'autre. Ceci se sert chaud.

**FISH WITH
TOMATO SAUCE**

Bake a well selected fish in oven after seasoning with pepper and salt. When done serve with sauce made as follows: Pour a quantity of sweet oil in a saucepan. When hot add two sliced onions, and when these are cooked add flour and let onions brown in same. Strain a can of tomatoes and add thereto a small glass of good wine and a box of mushrooms chopped fine. Let sauce cook after adding bouquet of thyme, sweet bay, cloves, green onions and garlic. Use red pepper only. Pour over baked fish and serve.

**POISSON À LA
SAUCE TOMATE**

Mettez au four un poisson bien choisi et assaisonnez de sel et de poivre. Lorsqu'il est cuit, faites votre sauce comme suit: Mettez à frire deux gros oignons en tranches, dans de l'huile d'olive et de la farine pour faire un roux. Ajoutez une boîte de tomates un petit verre de vin blanc et des champignons finement hachés. Laissez cuire la sauce et ajoutez du thym, clous de girofle, laurier, oignons verts et ail, et piment rouge. Versez sur le poisson et servez.

**TOAST BREAD
OMELET**

Cut two cupfuls of stale bread in dice and fry in hot lard. When crisp spread over all, four well beaten eggs seasoned with salt, pepper and a spoonful of chopped parsley, When of a nice brown, remove from the pan and serve hot.

**OMELETTE
AU PAIN**

Faites frire trois ou quatre tartines de pain rassis coupées en petits morceaux. Lorsque le tout est croquant, versez dessus quatre œufs battus et assaisonnés de sel, de poivre et d'un hachis de persil.

**CODFISH
SALAD**

Take a good piece of codfish that has soaked all night and set in fresh water on the fire until ready to boil. Put in a dripper and remove all skin and bones. Have some cold boiled potatoes, sliced thin; add your codfish. Season with vinegar, oil, black pepper and chopped parsley. Stir all well and serve. A chopped boiled egg will improve this salad.

SALADE DE MORUE Prenez un bon morceau de morue, détrempe et désossé. Coupez en tranches fines deux ou trois pommes de terre, bouillies et froides. Ajoutez la morue et assaisonnez de vinaigre d'huile, de poivre et de persil haché. Remuez bien le tout et ajoutez un œuf bouilli, coupé en petits morceaux.

ONION SALAD Pare and boil whole six large onions. When tender remove from the water, drain and set to cool. Season with salt, pepper, vinegar and oil, add a chopped boiled egg and serve.

SALADE D'OIGNONS Épluchez et faites bouillir six gros oignons. Lorsqu'ils seront tendres, retirez les du feu, égouttez et mettez au frais. Assaisonnez de sel, poivre, huile et vinaigre et d'un œuf dur haché.

BISQUE OF CRAYFISH Choose about forty nice crayfish and let them have a good boiling. Remove from fire and drain. Clean the heads, keep thirty of the shells and also the remains which you will set to boil in a quart of water. Peel the tails and chop them fine. Make a paste with that meat, to which add a cupful of soaked bread, a large spoonful of fried onions and chopped parsley, and salt and pepper to taste. With this fill the thirty shells and set them aside. Start your soup by frying in butter an onion, some flour for thickening and half a cupful each of green onions and parsley chopped fine, a spray of thyme and two bay leaves. When browned pour in the bouillon made with the remains of the heads, and season with salt and strong pepper; let boil slowly for half an hour. Add more water if needed. When ready to serve take each head, roll it in flour and fry them all in butter until crisp all around, and throw in the soup. Let boil three or four minutes, and serve with very thin slices of toast bread.

BISQUE À L'ÉCREVISSE Choisissez à peu près quarante écrevisses et faites bouillir un bon moment. Retirez du feu et égouttez. Nettoyez les têtes, gardez les coquilles, ainsi que tout ce que vous en avez retiré. Mettez ceci dans un litre d'eau et faites bouillir. Épluchez les queues et hachez les finement. Faites une pâte de ce hachis au quel vous ajoutez la valeur d'une tasse de pain trempé, une cuillerée d'oignons frits, un hachis de persil et sel et poivre au goût. Avec ce mélange remplissez les têtes et mettez de côté. Commencez votre soupe en faisant frire un oignon dans du beurre, ajoutez de la farine pour épaissir, un hachis d'oignons verts et de persil, une branche de thym,

deux feuilles de laurier et un morceau de piment. Mouillez tout ceci avec le bouillon fait avec l'intérieur des têtes, ajoutez sel et poivre, et laissez bouillir pendant une demi heure, ajoutant d'autre eau s'il est nécessaire. Un moment avant de servir, prenez les têtes et roulez les séparément dans de la farine, faites les frire dans du beurre, et jetez le tout dans la soupe. Laissez bouillir trois ou quatre minutes et servez avec de fine tranches de pain grillé.

STUFFED TOMATOES Select six firm and round tomatoes, cut a round piece from the top and scoop the inside. Remove all seeds and chop the meat. Fry an onion in hot lard and when almost done put in the tomatoes and fry well. Add a cupful of chopped ham and soaked bread, a spoonful of chopped parsley, and salt and pepper to taste. Mix all well and fill the tomatoes. On the opening, sprinkle grated bread crumbs, a small piece of butter, and set in a round plate in the oven for half an hour. Serve hot.

TOMATES FARCIES Choisissez six tomates fermes et rondes, enlevez un morceau du haut et videz l'intérieur. Enlevez les graines et hachez la chair. Faites frire un oignon, ajoutez le hachis de tomate et faites bien roussir. Assaisonnez de jambon haché de persil et de sel et poivre au goût. A cette friture ajoutez une tasse de pain trempé, mélangez bien et remplissez les tomates. Sur l'ouverture servez de la chapelure et mettez au four pendant une demi heure.

VEAL OMELET Take a nice piece of tender veal, cut in small squares and fry. Add a few mushrooms. When done set on the side. Beat six eggs seasoned with salt, pepper and a spoonful of chopped parsley. Throw in this the fried veal, but not the lard, and stir well. Have your pan ready with very hot lard and pour in the omelet. Let it come to a nice brown, turn on a plate and slip back in the pan. When both sides are done serve at once.

OMELETTE AU VEAU Prenez un bon morceau de veau tendre; coupez en petits morceaux et faites frire ajoutant quelques champignons. Lorsque tout est bien cuit, mettez de côté. Battez six œufs assaisonnés de sel, poivre, et hachis de persil. Mettez dans ceci le veau et les champignons, et versez le tout dans la graisse très chaude. Lorsque l'omelette est dorée des deux côtés, servez la de suite.

**BLANQUETTE
OF VEAL**

Take a nice piece of brisket veal, fresh and of good color. Remove all bone and chop into small pieces, throwing aside all gristle. Fry until cooked. Prepare saucepan well larded, into which put a quantity of onions and dry flour. Let same brown nicely. Then add the fried veal with a small quantity of hot water. While cooking add bouquet composed of bits of green onions, parsley, cloves, thyme and garlic. Add quantity of green peas. When thoroughly cooked add yolks of two eggs beaten in water. Then serve. Quantity of ingredients depends upon number of persons.

**BLANQUETTE
DE VEAU**

Procurez vous une demi douzaine de ris de veau. Nettoyez, coupez en petits morceaux, faites frire, égouttez et mettez de côté. Battez six œufs, ajoutez un hachis d'oignons verts et les ris assaisonnés de sel, de poivre et de persil, et lorsque l'omelette est cuite, servez la de suite sur un plat chaud.

**CREOLE
GUMBO**

Clean a nice young chicken, cut in pieces and fry in hot lard. Add a large sliced onion, a spoonful of flour, two dozen boiled shrimps, two dozen oysters and a few pieces of ham. Fry all together and when brown add a quart and a half of water, and let boil for an hour. Season with chopped parsley, salt and strong pepper. Just before removing and while boiling stir in quickly a teaspoonful of the powdered filé. Take away and pour in tureen. Serve hot with rice cooked dry.

**GUMBO
CREOLE**

Coupez en morceaux une jeune vollaille et faites frire. Ajoutez un oignon en tranches, une cuillerée de farine, deux douzaines de crevettes, deux douzaines d'huitres et quelques petits morceaux de jambon. Faites roussir le tout, ajoutez un litre et demi d'eau et laissez cuire doucement pendant une heure. Mettez du persil haché, du sel et du piment. Avant de servir et pendant que le gombo bout, liez vivement avec une petite cuillerée de filé en poudre. Retirez du feu et servez avec du riz.

**CODFISH WITH
WHITE BEANS**

Boil half a pound of large white beans, together with a large onion, and salt to taste. When done remove from fire and drain. Put some butter in a pan, add a large spoonful of flour and stir, but do not let brown. Pour in this the beans and pieces of codfish that have been soaked, boiled and cleaned. Add a spoonful of chopped parsley, and if too thick add a little water, and let the whole boil a few minutes.

**MORUE AUX
HARICOTS BLANCS**

Mettez à bouillir une demi livre d'haricots blancs et un gros oignon coupé en tranches, salez au gout. Lorsqu'ils sont cuits, retirez les du feu et égouttez. Mettez une cuillerée de farine dans un beurre, ne laissez pas roussir et versez vos haricots et l'eau nécessaire pour la sauce. Ajoutez à ceci quelques morceaux de morue trempée, bouillie et désossée, une cuillerée de persil haché et laissez bouillir le tout pendant quelques minutes.

Procure a pair of nice ducks, clean them well, ROAST and put in a shallow baking pan. Season well DUCK with salt and pepper, lard and a little water. Surround the ducks with onions cut in halves and small slices of fresh ham. Set in a warm oven.

**CANARDS
ROTIS**

Procurez vous une paire de jeunes canards, nettoyez les et mettez dans une plaque. Assaisonnez avec de la graisse, du sel, du poivre et un peu d'eau. Entourez les canards de moitiés d'oignons et de petites tranches de jambon frais. Faites cuire dans un four chaud.

**STRAWBERRIES WITH
MADEIRA WINE**

Clean four boxes of strawberries, add three cups of granulated sugar and two cups Maderia wine. Mix all well and set two hours on ice before serving.

**FRAISES AU
MADERE**

Préparez quatre boîtes de fraises. Ajoutez trois tasses de sucre blanc et deux tasses de vin de Madère. Mélangez bien le tout, et laissez sur la glace pendant deux heures.

**RICE WITH
MILK**

Boil half a cupful of rice in a pint of water until very tender and creamy. Add one cup of milk, a small piece of lemon rind, a handful of currants and sugar to taste. Let cook slowly for fifteen minutes and remove from fire. Beat the yolk of an egg in a spoonful of milk and stir in the rice; do not set back on the fire. Serve cold.

**RIZ AU
LAIT**

Faites bouillir une demi tasse de riz dans un demi litre d'eau. Lorsqu'il est bien cuit, ajoutez une tasse de lait, un morceau d'écorce de citron et une poignée de groseilles sèches et sucrez au gout. Laissez cuire doucement pendant un quart d'heure et retirez du feu. Battez un jaune d'œuf dans une cuillerée de lait, et liez le riz en tournant pendant un moment. Ne remettez pas sur le feu et servez froid.

**COURT
BOUILLON**

Take six nice slices of red fish, roll them in flour, season with salt and fry in hot lard, but not entirely done, simply brown on both sides and set aside. For the sauce, fry in hot lard a large onion chopped fine and a spoonful of flour. When brown, stir in a wine glass of claret, two large spoonfuls of garlic and parsley chopped fine, three bay leaves, a spray of thyme, a piece of strong red pepper, and salt to taste. Lastly add your fried fish and cook slowly for an hour. Serve with toast bread.

**COURT
BOUILLON**

Prenez six belles tranches de poisson rouge, passez les dans de la farine, assaisonnez avec du sel et laissez seulement roussir des deux côtés. Retirez de la poêle et mettez de côté. Faites frire un gros oignon, ajoutez de la farine pour le roux et mouillez d'un verre de vin rouge; un hachis d'ail et de persil, trois feuilles de laurier, une branche de thym, un morceau de piment et du sel au goût. Mettez votre poisson dans la sauce et laissez cuire à petit feu pendant une heure. Servez avec des petites tranches de pain grillé.

**POOR
KNIGHT**

Take six thick slices of stale bread and soak in sugared milk, to which has been added a large spoonful of brandy. Drain and when ready to use turn each slice in beaten eggs. Fry in hot lard, brown well on both sides, sprinkle with powdered sugar and serve hot.

**PAIN
PERDU**

Prenez six épaisses tranches de pain rassis et mettez de tremper dans du lait sucré auquel on ajoute une grande cuillerée de cognac. Égouttez pendant un moment. Passez chaque tranches dans des œufs battus et faites frire dans de la graisse bien chaude. Laissez brunir de chaque côté. Au moment de servir poudrez avec du sucre blanc.

**WHITE BEANS WITH
BOILED EGGS**

Boil one pound of white beans, season with an onion and salt, cook until tender and drain. The sauce is made as follows: Chop fine two pieces of garlic and a nice bunch of parsley; throw in hot butter to which has been added a large spoonful of flour. Do not let this get brown; add a cupful of water and the beans. Let the whole boil a while, add a little water if too thick. When ready to serve garnish the dish with six boiled eggs cut in halves.

**HARICOTS BLANCS
AUX ŒUFS DURS**

Faites bouillir une livre d'haricots blancs, assaisonnez d'un oignon et de sel; lorsqu'ils seront cuits, égouttez les. La sauce se fait comme suit: Hachez finement deux morceaux d'ail et un bouquet de persil; jetez ceci dans du beurre fondu avec une grande cuillerée de farine. Ne laissez pas roussir; ajoutez l'eau nécessaire et les haricots et laissez le tout bouillir un moment. Garnissez avec six œufs durs coupés en moitiés.

**EGGS WITH
TOMATO SAUCE**

Fry on both sides six eggs in hot lard, season with salt and set them in a shallow dish. Chop fine a large onion and fry it in hot lard together with a cupful of tomatoes. Add a spoonful each of flour and chopped parsley, and stir all well. Add two cups of water, a piece of strong pepper, salt to taste, and let boil a while. When done pour on the eggs and serve hot.

**ŒUFS À LA
SAUCE TOMATE**

Faites frire des deux côté six œufs, assaisonnez de sel et de poivre et mettez les dans un plat creux. Faites un roux d'oignons et de farine, ajoutez une demi boîte de tomates et un hachis de persil et laissez bien frire le tout. Mettez l'eau nécessaire pour une sauce épaisse, un morceau de piment, et du sel au goût. Laissez cuire un moment et versez sur les œufs.

**DAUBE A
L'ITALIENNE**

Procure a nice piece of beef about three inches thick. Make several slits through the meat and insert strips of fat ham and pieces of mashed garlic. Put some lard in a stewpan and brown the daube on both sides. When done add sliced carrots and onions and enough water to cover the whole. Season with salt, pepper, the regular bouquet, cloves and strong pepper. This daube is put on the fire early in the morning and has to cook slowly without interruption at least eight hours. Keep the pan well covered and do not turn the meat. When ready to serve take a small piece of butter and a spoonful of white sugar, burn this in a frying pan, stir in this a spoonful of flour and wet this mixture with the sauce of the meat. Pour the whole on the daube and in five minutes it is ready for the table. Spread over the whole half a cupful of capers and serve with macaroni boiled and drained. Add butter and good sprinkling of grated Italian cheese.

**DAUBE A
L'ITALIENNE**

Procurez vous une tranche de bœuf d'une épaisseur de trois pouces. Entrelardez de jambon et d'ail maché. Mettez à frire dans un poëlon et laissez roussir des deux côtés. Ajoutez des tranches de carottes et d'oignons, assaisonnez de sel et poivre, du bouquet d'usage et d'un verre de vin ordinaire. Couvrez d'eau et laissez cuire doucement pendant huit heures. Au moment de servir, faites brunir une cuillerée de sucre blanc dans un peu de beurre, ajoutez une cuillerée de farine et mouillez avec un peu de sauce. Versez le tout dans la daube et cinq minutes après vous pourrez servir. Garnissez le plat d'une demi tasse de capres. Avec ceci l'on sert un plat de macaroni bouilli et egouté. Assaisonnez de beurre et poudrez d'une rapure de fromage Italien.

**STUFFED
EGGS**

Boil six eggs and cut in halves, putting the whites aside. Mash the yolks with a large spoonful of butter, two spoonfuls of bread crumbs, one boiled carrot chopped fine, and salt and pepper to taste. Fill the whites with this mixture, garnish with lettuce or cress and serve with cold sliced ham.

**ŒUFS
FARCIS**

Coupez en moitiés six œufs durs et mettez les blancs de côté. Mêlez les jaunes avec une grande cuillerée de beurre, deux cuillerées de chapelure, une carotte bouillie et hachée et sel et poivre au goût. Remplissez les blancs de ce mélange, garnissez de cresson ou de feuilles de laitues et servez avec des tranches de jambon.

**EGG
SALAD**

Boil six eggs and cut in halves. Arrange nicely on a bed of lettuce and season with salt, pepper, vinegar and oil. A spoonful of finely chopped parsley is sprinkled on the whole.

**ŒUFS
EN SALADE**

Coupez en moitiés six œufs durs. Distribuez les sur des feuilles de laitues et assaisonnez avec sel, poivre, vinaigre, huile d'olive et d'un fin hachis de persil.

**JAMBALAYA OF
RICE AND SHRIMPS**

Boil two dozen of large shrimps; when cold, peel and set aside. Fry in hot lard a chopped onion and a cupful of rice washed in cold water. Let the onion and rice fry well, add the shrimps, stirring constantly. When browned add enough water to cover the whole. Season with salt and pepper, a bay leaf, thyme and chopped parsley. Let boil slowly, and add water until the rice is well cooked. When done let it dry and serve hot.

Crevettes
**JAMBALAYA
AU CHEVRETTES**

Faites bouillir deux douzaines de belles chevrettes, épluchez et mettez de côté. Faites frire un oignon haché, ajoutez une tasse de riz bien lavé. Laissez frire ensemble, ajoutez les chevrettes et rennez constamment. Lorsque le tout est bien coloré, couvrez d'eau, et laissez cuire doucement. Assaisonnez de persil haché, de laurier et d'une branche de thym et de piment fort. Ajoutez autant d'eau qu'il sera nécessaire jusqu'à parfaite cuisson. Laissez sécher le riz, et servez chaud.

**PINEAPPLE WITH
WHITE WINE**

Pare and slice a nice ripe pineapple. Place in a crystal dish a layer of pineapple and a layer of white sugar until all is used. Pour over this half a quart of white wine and let it stand two hours before sending to the table. When ready to serve stir well; pound a large piece of ice and spread thickly over the whole.

**ANANAS AU
VIN BLANC**

Épluchez et coupez en tranches un ananas bien mur. Mettez dans un plat profond une rangée d'ananas et une rangée de sucre blanc, et aussi de suite. Versez sur le tout un demi litre de vin blanc et laissez reposer pendant deux heures. Avant de servir, rennez bien et couvrez le tout de glace pilée.

**JAMBALAYA
OF CHICKEN**

Cut in pieces a young chicken and slices of raw ham. Fry the whole in hot lard and set aside. In the same lard fry an onion and a tomato; when nearly done add a cupful of rice, the chicken and ham, and let all fry together, stirring constantly. Add enough water to cover the whole and let boil slowly until done. Season with strong pepper, bay leaves, chopped parsley and thyme. When cooked let dry a little and serve hot.

**JAMBALAYA
DE VOLAILLE**

Faites frire une jeune volaille coupée en morceaux, ajoutez des tranches de jambon ainsi qu'un oignon haché. Lorsque le tout est bien coloré, mettez une tomate et une tasse de riz et laissez bien frire ensemble, tournez continuellement. Ajoutez la quantité d'eau nécessaire pour couvrir le tout; assaisonnez de sel et poivre, d'un hachis de persil, de feuilles de laurier et d'une branche de thym. Laissez cuire à petit feu jusqu'à parfaite cuisson et servez chaud.

**CREAMED
SODA CRACKERS**

Break in a dish eight soda crackers and pour over them two cups of warm sweet milk. Let this stand while you make your cream. Place in a pan two cups of milk and when nearly boiling, drop by spoonfuls the whites of three eggs beaten to a froth. Turn them in the milk and let cook about twenty seconds. Take out with the spoon and lay this meringue over the crackers. To the same milk add the three yolks well beaten, stir constantly until thick, and take care that it does not boil. Add sugar and vanilla to taste, pour over the meringue and crackers and serve cold.

**BISCUITS SODA
À LA CRÈME**

Brisez huit biscuits dans un plat creux et versez dessus deux tasses de lait chaud et sucré. Laissez reposer pendant que vous préparez la crème, Mettez à bouillir deux tasses de lait, laissez tomber par cuillerées les blancs de trois œufs battus en neige. Tournez dans le lait et laissez cuire vingt secondes. Retirez et placez cette meringue sur les biscuits. Dans ce même lait, ajoutez les trois jaunes bien battus, tournez constamment pour épaissir, mais ne laissez pas bouillir. Mettez du sucre et de la vanille au goût, versez le tout sur les biscuits et la meringue et servez froid.

**OYSTER
SOUP**

Take a good piece of soup meat and boil it in a quart of water; season with salt only. Make a hash of green onions, parsley and chervil. Fry this in hot butter, add flour for thickening and pour the broth on the whole. Add two dozen of oysters and more water if needed, and season with a branch of thyme, two bay leaves and a piece of strong pepper. Serve with toast bread.

**SOUPE AUX
HUITRES**

Mettez à bouillir un morceau de bœuf dans un litre d'eau et assaisonnez seulement de sel. Faites un hachis d'oignons verts, de persil, et de cerfeuil. Faites frire dans du beurre, ajoutez de la farine pour épaissir et versez le bouillon sur le tout. Ajoutez deux douzaines d'huitres et d'autre eau s'il est nécessaire. Assaisonnez de feuilles de laurier, de thym et d'un morceau de piment fort. Servez avec des tranches de pain grillé.

**CREAM
CHEESE PIE**

Mash a cream cheese, add two beaten eggs and half a cup of white sugar. Mix all together and pour this filling in a pie plate lined with ordinary pie crust. Lay on the cream strips of the dough lengthwise and crosswise, and set in a moderate oven

**TARTE AU FROMAGE
À LA CRÈME**

Ecrasez bien un fromage, ajoutez deux œufs battus et une demi tasse de sucre blanc. Mélangez bien le tout et versez dans une assiette à tarte garnie de pâté roulée. Coupez des petits bandes de pâté et disposez en carrés sur la crème; mettez dans un four chaud.

**SPAGHETTI WITH
SHRIMPS**

Throw in a pan of boiling water, to which salt has been added, a pound of spaghetti. Boil until cooked, but not soft; this requires about a half hour. Drain and place in a dish. Boil two dozen large shrimps; when cold peel and fry them in hot lard with an onion chopped fine. Season with a little salt and pepper. When done spread over the spaghetti and serve hot.

**SPAGHETTI AUX
CHEVRETTES**

Jetez dans un poelon d'eau bouillante et assaisonnée de sel, une livre de spaghetti. Laissez cuire une demi heure et égouttez. Faites bouillir deux douzaines de belles chevrettes, lorsqu'elles seront froides, épilchez les, et faites frire avec un oignon haché. Assaisonnez de sel et de poivre. Versez ceci sur les spaghetti et servez chaud.

**EGGPLANT WITH
RICE AND HAM**

Fry in hot lard an onion and pieces of raw ham. When almost done add a cupful of rice, an eggplant sliced thin and let all fry for a while. Put water enough to cover the whole; add more if necessary until quite cooked and stir often. Season with pepper, two bay leaves, a piece of thyme and very little salt on account of the ham. Serve hot.

**AUBERGINES
AU RIZ**

Faites frire un oignon haché et de petites tranches de jambon; ajoutez une tasse de riz et une aubergine en tranches. Laissez bien roussir le tout. Couvrez avec de l'eau, assaisonnez de poivre, d'un hachis de persil, d'une feuille de laurier et d'une branche de thym, d'un morceau de piment, et de très peu de sel à cause du jambon. Laissez cuire à petit feu et ajoutez l'eau nécessaire jusqu'à parfaite cuisson; remuez souvent. Servez chaud.

**TURKEY STUFFED
WITH TRUFFLES**

Select a fine turkey, clean it well. Make a stuffing of two cups of soaked bread, the liver, a cup of truffles cut fine, together with a slice of ham, a hash of green onions, garlic, and parsley and salt and pepper to taste. Mix well with two beaten eggs and fill the turkey. Season the bird with lard, salt and pepper and a little water. Set in a warm oven.

DINDE AUX TRUFFES

Choisissez une belle dinde et préparez la bien. Prenez deux tasses de pain trempé le foie aussi qu'une tranche de jambon hachés, une tasse de truffes coupées en petits morceaux, un hachis d'oignons verts d'ail et de persil, sel et poivre au gout. Mélangez le tout avec deux œufs battus et remplissez la dinde. Assaisonnez de sel, poivre et graisse, ajoutez un peu d'eau et mettez dans un four chaud.

STEWED VEAL TONGUE

Scald and peel a veal's tongue; make several slits and insert strips of ham. Fry on both sides in hot lard, add sliced carrots and onions, a spoonful of flour, a hash of parsley, and salt and pepper to taste. Put enough water to cover the whole, and let boil slowly for three hours.

LANGUE DE VEAU EN DAUBE

Échaudez et épluchez une langue de veau. Entrelardez de jambon et faites frire des deux côtés. Ajoutez des carottes et des oignons en tranches, une cuillerée de farine, un hachis de persil, sel et poivre au gout. Mettez assez d'eau pour couvrir le tout et laissez cuire doucement pendant trois heures.

BROILED BEEFSTEAK

Broil a fine steak crisp on both sides, season with salt and pepper. Place in a dish and spread over it two spoonfuls of butter and two of chopped parsley. Serve hot.

BEEFSTEAK SUR LE GRIL

Faites griller un bon "beefsteak" assaisonné de sel et de poivre. Lorsqu'il est bien coloré des deux côtés, mettez sur le plat. Ajoutez deux cuillerées de beurre et deux de persil et servez bien chaud.

STUFFED SWEET PEPPERS

Take off the tops of six firm sweet peppers and scoop the interior. Prepare a stuffing of a cup of soaked bread, chopped ham and parsley, a piece of butter and salt and pepper to taste. Fill the peppers and spread bread crumbs on the opening. Place in a deep pan with a little water and set in a hot oven.

PIMENTS DOUX FARCIS

Enlevez le haut de six piments doux et videz les. Prenez une tasse de pain trempé un hachis de jambon et de persil, un morceau de beurre, sel et poivre au gout, et mélangez bien. Remplissez chaque piment et mettez un l'ouverture un peu de chapelure. Arrangez les dans une plaque profonde avec un peu et mettez dans un four chaud.

CREAMED POTATOES

Slice thinly six cold boiled potatoes. Make a white sauce with a spoonful each of flour and chopped parsley fried in butter. Do not let these get brown; add a cup of water and lastly the sliced potatoes. Season with salt and pepper and let boil slowly for ten minutes, stirring often. Serve hot.

POMMÉS DE TERRE EN CRÊME

Coupez en tranches fines six pommes de terre bouillies et froides. Faites une sauce blanche avec un hachis de persil passé dans un peu de beurre, ajoutez une cuillerée de farine et ne laissez pas roussir. Mouillez avec une tasse d'eau et mettez les pommes de terre. Assaisonnez de sel et poivre et laissez cuire doucement pendant dix minutes, rennez souvent. Servez chaud.

FLOATING ISLANDS WITH CHOCOLATE CREAM

Beat the whites of three eggs to a frost. Cook them by tablespoonfuls in three cups of boiling sweet milk. When done place them on a plate and prepare the cream. Grate half a tablet of chocolate and stir in the milk; boil eight or ten minutes. Remove from the fire and add the three yolks well beaten. Place again over the fire, stir, but do not let it boil. Add sugar and vanilla to taste. Pour in a shallow dish and slip the islands on the cream. Serve cold.

ILES FLOTTANTES AU CHOCOLAT

Battez en neige les blancs de trois œufs. Laissez tomber par cuillerées dans trois tasses de lait bouillant et sucré. Laissez et placez sur une assiette et préparez la crème. Râpez la moitié d'une tablette de chocholat et mettez dans le lait; remuez souvent et laissez cuire pendant huit ou dix minutes. Retirez du feu et liez le tout avec les trois jaunes bien battus. Remettez sur le feu, mais ne laissez pas bouillir, ajoutez du sucre et de la vanille au gout. Videz dans un plat creux et glissez les îles sur la crème. Servez froid.

MAYONAISE OF CELERY AND SHRIMPS

Boil two dozen of nice shrimps, peel when cold and set aside. Take the yolks of three boiled eggs, mash them well with a spoonful each of butter, oil, vinegar, and salt and pepper to taste. Add the chopped whites, a bunch of celery cut in strips and a spoonful of sliced pickles. Pour the whole on the shrimps and set in a cool place until ready to serve.

**MAYONAISE DE CÉLÉRI
ET DE CHEVRETTES**

Faites bouillir deux douzaines de belles chevrettes. épluchez et mettez de côté.

Prenez les jaunes de trois œufs durs, mélangez les avec une cuillerée de beurre, une de vinaigre et une d'huile, sel et poivre au goût. Ajoutez les blancs finement hachés, une botte de céleri coupée en petits morceaux et une cuillerée de tranches de cornichons. Versez le tout sur les chevrettes, mettez au frais en attendant de servir.

**FRIED
EGGPLANT**

Cut in thick slices two eggplants and roll these in flour; season with salt and fry in plenty of hot lard. Brown well on both sides until crisp and serve hot.

**AUBERGINES
FRITES**

Coupez en tranches épaisses deux aubergines, roulez les dans de la farine et assaisonnez de sel. Faites frire dans beaucoup de graisse, laissez bien roussir des deux côtés et servez chaud.

**ONION
SOUP**

Slice a large onion and fry in hot lard; add flour for thickening. Put in a quart of water and let boil ten minutes. Season with salt, pepper and a few chopped sorrel leaves. Beat the yolks of two eggs and stir them in the whole. Pour over slices of toast bread.

**SOUPE À
L'OIGNON**

Faites frire une belle oignon coupé en tranches, ajoutez de la farine pour épaissir. Versez sur ceci un litre d'eau et laissez bouillir dix minutes. Assaisonnez de sel, poivre et de quelques d'oseille haché. Battez deux jaunes d'œufs et liez la soupe, remuez bien et retirez du feu. Versez sur des tranches de pain grillé.

MONSIEUR VICTOR.

It would be an impossible task to enumerate the various institutions of New Orleans in which cookery plays a gallant part. At the same time, while on the subject of recipes, Monsieur Victor whose restaurant has for many years occupied a prominent place on Bourbon Street, has given us a goodly supply of directions, which hedge in many of his chef-d'œuvres. Monsieur Victor is one of the oldest and best chefs in New Orleans, and the Victor institution has been in existence since 1830. It has seen the ups and downs of half a century, and has to-day achieved a reputation, particularly among the tourist and theatrical fraternity, which is second to none. The dining room with its sanded floor has contained nearly every actor and actress of note who have appeared before the people of New Orleans during the last twenty-five years, and Victor and his celebrated dishes have been the theme of many discussions and complimentary dissertations among these various disciples of Thespis. Below follows a number of Victor's most celebrated recipes, and if they fail to conjure up an appetite it is because the reader has lost his stomach.

**MUTTON CHOP
BRASSEUR**

Cut ten thick chops from the end of a loin of mutton. Pound lightly with a cleaver and trim the ends to give a round appearance. Season with cayenne pepper, salt and black pepper. Butter lightly on both sides and broil on hot charcoal fire. Serve on hot dish and pour over the chops a gravy of butter well seasoned with salt and pepper and the juice of a lemon and garnished with several shallots chopped fine.

LAMBS' BRAINS
A LA REMOULADE

FOR TEN PERSONS

Put ten lambs' brains in cold water and let stand for an hour, changing water three times during that period. Remove brains and take off skin. Into a saucepan containing a quantity of boiling water put a small quantity of seasoning—i. e., salt, pepper, with a bouquet of thyme, parsley and bay leaves. Place saucepan on stove and when contents boil put in a pint of white wine. When again boiling drop in brains and let cook for ten minutes. Then strain through a sieve. Serve on hot dish and cover with a sauce made as follows:

Place in bottom of small saucepan two tablespoonfuls of shallots chopped fine, two pods of garlic and one-fourth pint of good vinegar. Boil same until quantity is reduced to one-half. Mash yolks of six eggs and six anchovies and add to same a pint of sweet oil, pouring this into a saucepan containing vinegar, etc. Let come to a boil and add a few leaves of estragon and cerfeuil together with two teaspoonfuls of English mustard. Stir and pour over brains.

RAGOUT OF MUTTON
WITH POTATOES

FOR TEN PERSONS

From the breast of mutton take off the suet and skin. Cut mutton into small square pieces. Place in a saucepan with a quantity of good lard, and let meat cook on a hot fire until nicely browned. Turn with a wooden spoon, and season with salt and pepper and a few small onions. Let all cook until brown and then skim off the grease, put in a handful of flour and let cook for two minutes, when add good stock sufficient to cover. Keep stirring until it boils, when add a few peelings of mushrooms and a bouquet of herbs composed of thyme, parsley, bay leaves and cloves. Let cook for one hour. Add raw potatoes chopped in small squares, same quantity as mutton. Simmer until potatoes are well done, when serve.

WHITE SOUP
SPANISH STYLE

Put one pint of good olive oil into an earthen jar. Place upon stove and when oil becomes hot add four pods of garlic, letting garlic boil until same becomes lightly colored. Remove garlic and add to the oil ten slices of thin bread. Let cook in oil for a few minutes, when add one-half gallon of hot water. Add salt, pepper and a pinch of cayenne. Let boil until bread has nearly absorbed the liquid.

SHRIMP SOUP
A LA CHERVOLLIN

Take half gallon fresh shrimps. Boil and separate the heads from the tails. Remove shell from head and

put meat from same into a saucepan. Pound shells in a mortar. Cut three onions, three carrots and two pieces of fresh celery and cook in butter, adding a quart of white wine and a quart of good fish stock together with bouquet of parsley, thyme, bay leaves and cloves. Season with salt and pepper, with a small pinch of cayenne. Let cook for quarter of an hour. Take half pound of butter, place in saucepan and brown two tablespoonfuls of flour in same. Add to this half gallon beef stock and stir liquid until it comes to a boil. Then add powdered shells and let cook for five minutes longer. Strain and add two pounds of cooked rice. When ready to serve add the peeled tails of shrimps, placing same in soup tureen.

FISH
AU GRATIN

FOR TEN PERSONS

Put in bottom of a silver dish, which will bear fire, one-half pound of butter together with several green onions chopped fine, and a few bay leaves, thyme and parsley. Take ten slices of firm fish, place in the dish, cover with a pint of white wine and let boil, turning fish that both sides may be cooked. When nearly done pour gravy from silver dish into a shallow saucepan and then add one can of mushrooms, can of truffles, two dozen raw shrimps and let all boil ten minutes and then pour over fish. Add couple handfuls bread crumbs, one-half pound grated cheese, and let cook in oven for twenty minutes. When ready to serve add one dozen crayfish boiled in shells as a garniture.

MUTTON HASH
POLONAISE

Make a nice dry hash of mutton, and when cooked place on squares of nicely browned toast fried in butter. Poach as many eggs as there are guests and serve one egg with each portion of hash and toast, the egg to be served on top of meat ball.

BROUCHET OF CHICKEN LIVER
PEREGAUX

Take a quantity of chicken or turkey livers and place on skewer with alternate pieces of bacon. Salt and pepper well. Dip skewer with contents in well beaten egg and then roll in bread crumbs. Cook for two minutes in very hot lard. Remove from pan and broil on gridiron for five minutes, when serve on toast.

TENDERLOIN OF TROUT
WITH TARTAR SAUCE

Remove the sides of a good-sized trout so as to avoid the bones. Salt and pepper and dip in beaten egg. Roll in bread crumbs and let stand in

cold place for half an hour. Then fry in deep lard until well browned, when serve with a sauce made as follows:

To the yolks of two eggs add teaspoonful of dry English mustard with seasoning of pepper and salt. Take one quart of good olive oil and drop little by little into a bowl containing yolks of eggs, stirring vigorously until oil becomes stiff, or of the consistency of mayonnaise. Add a spoonful vinegar, four large pickles chopped fine, with parsley and a few green onions.

**PUNCH PRINCE REGEANCE
A LA VICTOR**

Place in bowl eight gallon Curacao, eight gallon maraschino, half gallon kirschwasser, one quart brandy, half quart rum, two quarts white wine, the peelings of two lemons with a liberal supply of sliced pineapple and sliced oranges. When ready to serve place large lump of ice in bowl and add as much seltzer water as there is of the concoction. A bottle of preserved cherries may be also added to the punch. This makes a really delightful drink, and the quantity here set forth will serve fifty persons.

GOMBO

Cut an old fat chicken into small pieces, chop small four onions, place the onions

A LA CREOLE

FOR TEN COVERS well browned. Then put in four spoonfuls of flour and let cook five minutes. Put in half gallon good rich stock, add a can tomatoes, can of okra, season with salt, pepper and cayenne. Tie a small quantity of thyme, sweet bay leaves and parsley in a bit of cloth (this is termed a bouquet). Then add twenty-four large peeled shrimps, half dozen hard-shell crabs and twenty-four oysters. Let the whole cook two hours on slow fire. Serve with a spoonful of rice boiled dry for each person.

CHICKEN SAUCE

A LA MARENGO

FOR TEN PERSONS

Take three chickens, each cut in eight pieces. Put half gallon sweet oil in shallow saucepan. When oil is quite hot put in chicken and let cook until well browned. Season with salt, pepper, nutmeg and a bouquet composed of thyme, parsley and garlic. Add three spoonfuls of flour. Cover the whole well with good stock and add one-half can puree of tomatoes, half bottle of white wine, Chables preferred; garnish with small onions glace, mushrooms, peeled olives and truffles. Serve with Crouton or heart shaped toast fried in butter with ne egg poached in lard to each person.

**FILET OF BEEF
A LA BEYERNAISE**

FOR TEN PERSONS

Take ten fine tenderloins broiled rare. Serve with sauce Beyernaïse made as follows: Put on a deep saucepan. Into this put one-half pint of fine vinegar with a supply of estragon, this latter a herb. Reduce on hot fire for ten minutes. Take from fire and add yolks of four eggs. Place the saucepan on the side of range, stirring the sauce with an egg beater and add half pound of butter gradually. When complete the sauce should be like a mayonnaise. Then add chopped herb of estragon and a pinch of cayenne pepper. Pour hot on tenderloins and serve.

**BISQUE OF
CRAYFISH**

Half bucket of crayfish washed well and boiled three minutes. Separate the tails from the heads. Stuff a number of the heads with a paste of beaten fish to which is added the tails of the crayfish. Pound the remainder of the heads in a mortar and put this latter in a saucepan with a pound of butter, three carrots, two onions, a few pieces of celery, thyme, bay leaves, cloves and grated nutmeg. Boil the whole forty-five minutes. Then add a quart of Marcelas wine and a few tomatoes. Pour into saucepan half gallon good beef stock, add half pound of rice, season with salt, pepper and cayenne and let simmer slowly. Pass through a sifter to remove particles and serve three stuffed heads and six peeled tails to each plate.

**COURTBOUILLON
A L'ESPAGNOLE**

FOR TEN PERSONS

Take ten liberal slices of red fish, snapper or sheepshead. Put in a deep bowl and season with salt coarse black pepper, a few cloves and pinch of cayenne and nutmeg. Pour in a pint of fine olive oil and let stand in the bowl, placing in a cool location for thirty minutes. Put a shallow saucepan, large enough to hold the ten slices of fish side by side, on the fire with a pint of olive oil, using same oil which has been poured upon the raw fish in the bowl. Add three large onions chopped fine, four garlic well crushed, and let it cook in the oil until well browned. Then put in two pounds of tomatoes, one-half dozen sweet peppers sliced, one quart of good dry white wine, and let the whole cook five minutes on a slow fire. Then take the ten slices of fish from the bowl, turn them in dry flour, put them in the boiling gravy, let the whole cook slowly for fifteen minutes, and then serve on dry toast.

**SWEETBREAD
FINANCIERE**

FOR TEN PERSONS

Take ten fine sweetbreads, let stand in cold water one hour and then remove out of skin. Parboil for twenty minutes, place on a napkin and place a heavy weight upon them to press and make solid. Take a piece of fat salt pork, cut in oblong pieces and lard the sweetbread with this pork with a larding needle. Take a shallow saucepan, place in same one-half pound of fine butter. Let the butter melt, then place in the same sweetbreads one by one. Season with a small quantity of salt and black pepper, three sliced carrots and a bouquet composed of thyme and bay leaves. Cover saucepan with a sheet of brown paper well oiled, let the sweetbreads cook slowly, uncovering them occasionally and turning until they are of a bright golden color. Then add one quart of good beef stock, and let simmer down for an hour; the sweetbreads are then ready to serve with financieriere sauce, made as follows: One pint of rich chicken broth, one ounce of butter, one box sliced truffles, three dozen peeled olives, one box mushrooms, one box of crest of cock, the livers of three chickens, two dozen small balls of minced veal, one-half pint of madeira. Season with salt, pepper and a touch of tabasco. Let the whole cook for twenty minutes. Add one quarter of butter rubbed in flour. The financieriere should be thick. Serve sweetbreads on a round dish with toast fried in butter. Serve hot.



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