

## Index

	PAGE		PAGE
<b>Soups—continued</b>		<b>Tarts</b> .....	78
Chowder, Vegetable.....	26	<b>Vegetables</b> .....	50
Consomme.....	23	General Rules for Cooking.....	50
Corn, Cream of.....	25	Timetable for Boiling.....	51
Cream, Definition of.....	24	Artichokes.....	53
Everyday.....	23	Asparagus.....	53
Flavorings.....	22	Beans, String.....	53
Macaroni.....	24	Beets.....	53
Mock Turtle.....	24	Brussels Sprouts (Boiled).....	53
Oxtail.....	24	Cabbage, Boiled.....	53
Pea, Cream of.....	25	Cabbage, Scalloped.....	53
Potato.....	25	Carrots.....	54
Puree, Definition of.....	24	Cauliflower.....	54
Puree, Split Pea.....	26	Celery.....	54
Puree, Vegetable.....	25	Celery, Stewed.....	54
Sauce, Rule for.....	25	Corn, Boiled Green.....	54
Scotch Mutton Broth.....	23	Cucumbers.....	54
Stock, Brown, No. 1.....	22	Dandelions.....	54
Stock, Brown, No. 2.....	23	Egg Plant, Fried.....	54
Stock, Veal or White.....	23	Greens.....	54
Tomato Bouillon.....	24	Leeks on Toast.....	55
Tomato, Cream of.....	25	Lettuce.....	55
Vegetable.....	24	Marrow.....	55
<b>Stoves</b> .....	143	Mushrooms, Fried.....	55
Coal.....	143	Onions.....	55
Electric.....	144	Onions, Fried.....	55
Fireless Cooker.....	144	Onions, Stuffed.....	55
Gas.....	143	Parsnips.....	55
Kerosene.....	144	Parsnip Cakes.....	55
Pressure Cooker.....	144	Peas, Green.....	55
Wood.....	143	Peas, Creamed.....	55
Substitute for Maple Syrup... ..	71	Peas in Potato Cups.....	52
Supper Dishes, See Luncheon		Peppers.....	55
Dishes.....	137	Potatoes.....	51
<b>Table Service</b> .....	8	Potatoes, To Boil.....	51
Afternoon Tea.....	12	Potatoes, Baked.....	51
Entertaining Guests.....	12	Potatoes, Baked Stuffed..	51
Rules for Serving.....	11	Potatoes, Boston Chips or	
Setting Table.....	8	French Fried.....	52
Styles of.....	9	Potatoes, Brown Baked or	
		Franconia.....	52
		Potatoes, Delmonico.....	52
		Potatoes, Duchess.....	52
		Potatoes, Lyonnaise.....	52
		Potatoes, Mashed.....	52