

Eggs—

Beauregard.....	43
Corned Beef Hash and... ..	20
Creamed.....	49
Croquettes.....	77, 78
Curried.....	43
Limed.....	50
Omelet.....	47
Preserved.....	51
Sauce for Fish.....	34
Scrambled with Tomatoes.....	49
Soft Boiled.....	50
Souffle.....	50

Egg Plant.....	57
Egg Plant, Fried.....	55
English Plum Pudding 90, 91, 92	

Entrees—

Banana Fritters.....	79
Bread Croquettes.....	79
Cauliflower Toast.....	73
Chicken and Oysters.....	72
Chicken and Ham Timbales.....	73
Cheese and Egg.....	74
Cheese Balls.....	76
Cheese Dish.....	76
Cheese Fondue.....	75
Cheese Souffle.....	75
Cheese Sauce on Toast.....	76
Cheese Toasted.....	74
Cheese Macaroni.....	76
Croquettes.....	79
Bread.....	79
Egg.....	78
Egg.....	77
Hominy.....	77
Salmon.....	78
Egg Croquettes.....	77
Egg and Cheese Dish.....	74
Fresh Mushrooms.....	72
Fresh Frying Batter.....	79
Fondue Cheese.....	75
Green Corn Oysters.....	77
Hominy Croquettes.....	77
Macaroni and Cheese.....	76
Mushrooms, fresh.....	72
Nut Loaf.....	74
Oysters, Corn.....	77

Entrees—

Oysters, Green; Corn.....	77
Rice and Cheese.....	73
Rice and Sardines.....	72
Salmon Croquettes.....	73
Sardines and Rice.....	72
Sweet Potatoes.....	74
Souffle Tomato.....	71
Tomatoes for Lunch.....	73
Toasted Cheese.....	74
Thick White Sauce.....	78
Varieties.....	79

F.

Feather Cake.....	129
Fig Pudding.....	84
Fillet of Beef.....	16
Fillet of Beef with Dutch Sauce.....	16
Filling Almond for Cakes.....	139
Filling, Blueberry for Pies.....	112
Filling, Lemon for Cakes.....	139
Filling, Pumpkin for Pies.....	112

Fish—

A la Creme.....	31
Baked.....	30
Butter Sauce for.....	33
Chowder, Fresh.....	14
Chowder, Soup.....	12
Creamed.....	30
Creamed Salmon.....	31
Codfish, Salt (Shaker style).....	32
Halibut, a la Creme.....	32
Kidgaree.....	30
Salmon Balls.....	31
Salmon Cream.....	31
Salt Codfish (Shaker style).....	32

Fish Sauces—

Bread.....	34
Butter.....	33
Drawn Butter.....	35
Egg.....	34
Hollandaise.....	34
Maitre d'Hotel.....	34
Onion.....	35
White.....	35
Shape.....	30