

WITH A SAUCEPAN OVER THE SEA.

YOU will agree with me that the title is a bit puzzling. At least, I found it so. Let me explain that it is the name of a new cook-book just hot from the press of a Boston Company, and containing a collection of recipes from every European country.

England, it would seem, is foremost in the art of roasting and broiling; France takes the palm for soups; Germany and Austria are prize bakers of bread, cakes, and pastry; and Italy and Hungary excel in fancy desserts and cookery.

It will be noticed in these recipes that foreign cooks use very little salt and pepper. Those of us who go abroad learn to like butter without salt, and to look for the distinctive flavors of dishes that are undisguised by condiments.

From these pages it would seem that nothing is too good for a pie and nearly every city has one ancient excellence to offer.

Kings and queens, brave and fair, have supped on the meats and entrees herein recorded, or have gone to battle or execution thus and so. This delightful book gives us Haggis as it should be, pigs feet at their best, ragouts and stews, fancy sausages, croquettes, and hashes *incognito*. Our mouths fairly water reading the tempting recipes and "made overs" from many lands. "Love in disguise" is really stuffed calf's heart. Hodge-podge, crowdie, and kedegree are much better than they sound. When we get writer's cramp, we are going to turn our attention to these sweetbreads so various and luxurious, to game and geese, and to old English dishes dear unto novelists and great people.

Economy is the key note of foreign cookery. Famine, war, and centuries of taxation have taught the housewives the art of making something out of nothing. This is particularly noticeable in the vege-

tables and salads. Nevertheless, anyone who reads cannot doubt the delectableness of the dishes. We are told how to cook mushrooms in Hungarian style, and cucumbers and squash after the manner of Austrians, Greeks, and Turks. The American cook is initiated into the secrets of potatoes as cooked by the Trappists, of Baden noodles, and Italian methods with macaroni.

Alexandre Dumas' famous recipe for salad, also sandwiches, sweet and savory from Scotland and France are promising, and doubtless toothsome, with just a possibility of your remonstrating with them all night.

Many of the recipes are labelled "as cooked in Provence." This adds wonderfully to their prestige, for Provence, you must know, was for a long time the home of the Pope, and the angels taught the natives to cook superlatively.

Soups, as usual, are to the fore—and sauces, too, which, after all, are the same thing, for a sauce is only a prolonged soup.

We are also given the directions how to make Crecy soup, of which the Prince of Wales always eats a bowl every 26th of August in memory of his ancestor, the Black Prince, and the Battle of Crecy.

Ichi is a Russian soup, and Pectoral broth a wonderful mixture given in French convents to delicate nuns. The fruit and wine soups are favorite hot-weather fare in Germany and are served with dry toast. Cocka Leekie, as its name suggests, is of Scottish origin, but its fame lies in the fact that it is the oldest recipe for soup known, as it dates back to the fourteenth century.

This is the recipe for pepper-pot, which is a dish peculiar to Spain, but was imported to Jamaica, whence the negroes took the recipe North. In Philadelphia there are several small restaurants kept by darkies who are famous for pepper-pot:

To three quarts of water add one pint