T	P.	AG E	1,	
Turner, pulled		78	VEGETARINE ON Droad	PAGE
TURKEY, roasted TURKEY PATTIES	84,	72	VEGETABLES, on Dressing (cont Green Vegetables, to boil	nnued)
Tunner A		78	Mushrooms, to dress	81
TURKEYS, to carve.		84	Onions to cook	85
TURNIPS, boiled		84	Peas, Green, to dress	84
Ilmanores W			Potato-Balls	85
UTENSILS, KITCHEN (see Kitchen)	7-	-21	Potatoes, boiled	89
VANITY CARE			fried	81, 82
VEAL, choice of	1	20	fried whole	82
VEAT Discotton & co		22	mechal	89
VEAL, Directions for Carving (see (ing)	arv-		meshed	82
-100)		80		18 82
VEAL, Directions for Cooking	59-	62	Sweet, baked	82
Calf's Head, boiled	59,	60	Sweet, boiled	88
Heart, roasted		61	Sweet, polled Sweet, roasted	88
Liver, roasted Calves' Brains	(31 .	Salad, to prepare	88
Feet	•	2	Spinach, boiled	86
Tongues	6	0	Squashes, to dress	84
Cutlets	6	1	Succotash, to make	86
	6	1	Sweet Corn, boiled	86
with fine Herbs	6	0	oweet corn, boiled	85
Knuckle of Veal Leg of Veal	5	9	how to dry	86
Minced Veal	5	9	——————————————————————————————————————	k 86
Potted Veal	60)	Turnips, boiled	84
Shoulder of Veal	61	1 7	ENISON, choice of	84
Shoulder of Veal	59) v	Enison, Directions for Cooking	22
Dressing French way o	f		Cold Venison, to stew	66, 67
Sucot Devil	60	ı İ	Gravy for Roast Venison	67
Sweet-Breads, roasted Veal Olives	60	ij.	Hash	66
Pie	61	1	Minced Venison	67
to keep	62	İ	Pasty, to prepare Venison for	67
to roast	59	1	Roasting, Method of	66
VEAL GRAVY, how to make	59	İ	Venison Pasty	66
VEGETABLE SOUP	78	V	ENISON HARNOW	66, 67
VEGETABLES, on Dressing	41 42	V	ENISON, HAUNCH OF, how to carve ENISON, to Keep	e 80
Asparagus, boiled	81-87		- Keep	66
Beans, boiled	84	W	AFERS, to make	
Franch G	85	W.	AFFLES to make	114
French or Scarlet, to cook Beets, to prepare	85	W.	ALNUT KETCHI P	114, 115
Cabbages, boiled	84	W.	ALNUTS, pickled	91, 9 2
etcu	83	W.	ASHINGTON CAKES, to make	90
Red, pickled	88	W	EDDING CAKE	119
Carrots, boiled	83	W	ELCH RARRIT to make	116
Cauliflowers, to dress	84	WE	HITF SOLP	89
Coldylaw to areas	83	W	HTINGS boyled	40
Coldslaw, to prepare (two ways)	86	WI	ID FOWL to cook and and	50
Egg-Plant, to cook	***	** **	TUFES, DOW to mol -	88, 86
Green Peas	oo	wο	ODCOCKS, rosstad	118
reas	85	Wο	odcocks, to cook and carve	76
	'	-	w cook and carve	27