WHAT'S WHAT
AT HOME & ABROAD
WHAT'S WHAT?

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BY

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PREFATORY NOTE

The vocabulary of bill-of-fare terms and names of dishes includes those most used in the better class of restaurants and hotels in America. Most of them are in use in England, also, and many of them in France, and elsewhere on the Continent. I have been assisted both in choice of terms and definitions, by various chefs of New York City, and especially by Mr. Augustus Wagner. The definitions are not intended to be full, but to give such information as will enable a person to know what kind of a dish is meant by the term. Each particular chef has names of his own for dishes that he has invented, but unless these have become extended in their use beyond one restaurant, they are not included. It is remarkable how widespread many terms are that at first seemed unusual, and how the dishes, if at all complex, vary in their details and yet retain their general make-up and identity.

The information given on gems, plants, etc., I have gathered together from various sources, assisted by experts.

F. S. A.

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KEY TO PRONUNCIATION.

The special symbols used in respelling words for pronunciation are as given in key-words below. These symbols are essentially the same as those given in Webster’s International Dictionary:

ále; senáte; cáré; ām; ārm; finál; aw(l)=a in all.
ēve; ēvent; ēnd; hěr (see ūrn); récent.
īce; īdea; īll.
ōld; ōbey; ērb; ōdd; (f)oo(d); ou(t); oi(l).
ūse; ūnité; fūll, and=oo in foot; ūp; ūrn, and=e in her, fern, etc.

N = n in French bon; zh = z in azure.

It must be borne in mind that the vowels in French are spoken quickly, so that they do not have the glide (or vanishing sound) at the end that is given to accented vowels in English.

French eu, and oeú are much like e in the English word “her”; French u is much like u in the English word “pull.” The French nasal n (indicated in this book by N) can easily be pronounced by trying to pronounce “onion,” without touching the tongue to the roof of the mouth; that is, leaving the mouth passage continuously open while pronouncing it.
abaisse (ä-bāz'). Thin undercrust of pastry.
agneau (ä-nyō'). Lamb.
aillolis (ä-yō-lē'). A Provençale sauce of olive oil with garlic pounded in it.
à la (ä lā), au (ō), aux (ō). With; according to; after the manner of; as, huitres aux champignons, oysters with mushrooms.

If a dish is cooked, or served, or made, with anything as an ingredient or garnish, the dish may be said to be "à la" that substance. So it may be possible to ascertain the meaning of phrases not given below by looking elsewhere in the vocabulary under the word used with the words "à la."

à la béarnaise (ä lā bā-är-nāz'). With a sauce of tarragon vinegar in which shallots have been boiled till it is reduced, then combined with egg yolks and butter, and beaten in a bain marie, then seasoned with red pepper and lemon juice.

à la béchamel (ä lā bā-shā-mēl'). After the fashion of Béchamel (a French gastronomer); said of a sauce (see BÉCHAMEL); also prepared or served with this sauce.

à la Bercy (ä lā bā r-sē'). Served with béarnaise sauce, stuffed green pepper and stuffed tomato.

à la bigarade (ä lā bē-gā-rād'). Flavored with (Seville) orange juice or peel.

à la bonne femme (ä lā bōn fēm). Of, or in the style of, the housewife; specifically said of a kind of maigre soup made with fish, bouillon, legumes, and an assortment of vegetables.

à la bordelaise (ä lā bōr-de-lāz'). With Bordeaux wine; said of various preparations containing it; as of a sauce, with garlic, shallots, or onions, chopped mush-
rooms, and a piece of marrow; also with sauce à la bordelaise.

à la bourguignotte (ä lá boor-gë-nyöt). Generally, prepared with the addition of red wine of Burgundy, or of Bordeaux, or of the Midi (i.e. meridional provinces of France). At Bordeaux, or when made elsewhere with Gironde wine, the dish would be à la bordelaise.

à la caledonian (ä lá). Boiled slowly in plain water and then baked with dressing of butter, chopped parsley, and a little lemon juice; said of finnan haddie when so cooked.

à la Camerani (ä lá kä-mä-rä'neg). After the fashion of Camerani; said of a kind of rich chicken-liver soup.

à la Chateaubriand (ä lá shä-tō-brë-ä'n'). With maître d'hôtel butter. See MAÎTRE D'HÔTEL BUTTER.

à la chevreuil (ä lá she-vrů'y'). Served with a savory sauce; said of fillets of beef.

à la chipolata (ä lá chē-pō-lā'ti). Containing an addition of the strongly flavored Italian sausages, or the mince with which they are filled.

à la chiffonade (ä lá shē-fo-nä'd'). See CHIFFONADE.

à la cocotte (ä lá kō-kō't'). Baked (as eggs) in a cocotte, with butter and cream, or with cheese, or the like, and served in the cocotte.

à la crapaudine (ä lá krä-pō-dë'n'). Like a crapaudine (the flat piece of iron on which a grate pivot rests); said of grilled chicken, pigeon, etc., when prepared by boning, removing the legs and wings, and pressing flat.

à la Crécy (ä lá krä-se'). Same as À LA CROISSY.

à la Créole (ä lá krä-ōl'). With tomatoes.

à la Croissy (ä lá krwä-se'). Containing carrots in quantity, or at least strongly flavored with them; said specifically of a purée of onions, carrots, turnips, and parsnips stewed in coulis. According to others, containing turnips in quantity, or strongly flavored with them.

à la daube (ä lá dōb). Stewed in daube; said specifically of dishes cooked with small square pieces of salt pork, the round slices of carrots, glazed onions, and turnips. See DAUBE.

à la Dauphine (ä lá dō-fē'n'). With atelets sauce.

à la Dauphiné (ä lá dō-fē-nă'). With various vegetables, spinach, lettuce, leek, onions, sorrel, beets etc.; said of a kind of soup.
à la Dauphinoise (ä lä dö-fê-nwâz'). Generally, sauced over with a thick sauce (or with egg yolk), bread-crumbed, and then fried.

à la diable (ä lä dé-ä’bl’). Devilled.

à la Duchatelet (ä lä dü-shâ-tlâ’). See BLOND DE VEAU.

à la financière (ä lä fê-nän-syâr’). With extract of truffles (lit. after the style of a financier); said of a variety of espagnole sauce, and of dishes served with it; also served with truffles, mushrooms, bits of sweet-bread, and, often, also sliced olives and chicken livers.

à la Flamande (ä lä flâ-mând’). Containing cabbage, but more particularly Brussels sprouts, and, usually, turnips and carrots cut in big slices.

à la Florentine (ä lä flô-rân-tên’). See À L’ITALIENNE.

à la Française (ä lä frän-sâz’). After the French style; a term applied to various preparations, none of which are really typical, and some of which are merely fanciful dishes.

à la Génevoise (ä lä zhâ-ne-vwâz’). Cooked with champagne; said of certain dishes of fish.

à la Gérard (ä lä zhâ-râr’). Muddled, or miscarried, or hit upon by chance; sarcastically so termed, as a dish not turning out as intended. See MANCHONS DE VEAU À LA GÉRARD.

à la Godiveau (ä lä gô-dê-vo’). With balls made of mincemeat, usually of veal.

à la Holstein (ä lä hôl’stin). Fried, and served with a fried egg, sardelles, capers, pickled beets, and pickles, and sometimes scraped horseradish.

à la jardinière (ä lä zhâr-dê-nyâr’). Made with a typical collection of cooked vegetables, as soups, ragoûts, and removes. See JARDINÈRE.

à la julienne (ä lä zhü-lyênh’). With various vegetables sliced in strips, as carrots, turnips, leeks, onions, celery, lettuce, tarragon, sorrel; said especially of a kind of rich stock soup. Also: Said of potatoes cut in very slender strips and fried crisp floating in hot fat.

à l’Algérienne (ä lil zhâ-rê-ên’). Cooked with slices of raw ham; said of a preparation of fowl.

à la Languedoc (ä lä läng-dôk’). Cooked with or in olive oil; with olive oil.
à l'Allemande (ä läl-mänd'). Having a German provincial peculiarity of preparation, as a garnish of sauerkraut, prunes stewed in wine, quenelles of potatoes, etc. Specifically said of fillets of hare served with a sauce of tomato, poivrade, cinnamon, and cherry sauce.

à la Loren'zo (ä là). Made of minced crab meat, put on toast spread with anchovy paste, then all covered with parmesan cheese and bread crumbs, buttered, browned in the oven, and served; said of a canapé of crab meat.

à l'Alsacienne (ä läl-sä-syên). With pork and frankfurters; also with onions and pork.

à la lyonnaise (ä là léô-näz'). With flaked or sliced fried onions; as, potatoes à la lyonnaise, or lyonnaise potatoes; sauce à la lyonnaise, or Lyons sauce, that is, espagnole sauce with flaked onions fried in oil. Anything cooked or served in this sauce, as ox palates, may be said to be à la lyonnaise.

à la macedoine (ä là mä-sä-dwän'). Made with or of a typical collection of green vegetables, mostly in white sauce; also applied to collections of ripe fruit imbedded in jellies, etc. A dish prepared à la macedoine may be called a macedoine simply.

à la Maintenon (ä là män-te-nôn'). A term variously used to designate a mode of cooking mutton or lamb chops; as, (a) wrapped in caul; (b) garnished with cockscombs and truffles; (c) served with a soubise; (d) served with financière sauce; (e) served with d'Uxelles sauce, etc.

à la maître d'hôtel (ä là mä'tr' dô-tel'). Prepared by a substantial, but homely, modest sort of cooking. Also served with maître d'hôtel butter.

à la Marengo (ä là mä-rë'n'gô). With some garlic and oil.

à la Marseillaise (ä là mär-se-läz'). With Marsala wine.

à la Ma'ryland (ä là). With a sauce of butter and cream, with or without wine. It is like à la Newburgh, but less rich.

à la Meyerbeer (ä là më-ûr-bâr'). Shirred and served with broiled kidney and truffle sauce; said of eggs.

à la Milanaise (ä là më-lä-näz'). See À L’ITALIENNE.
à la Napolitaine (ä lä nä-pô-lé-tân'). See À l'Italienne.

à la mode (ä lä mōd). A term used to designate various preparations of beef in which the meat is cut into pieces of three or four ounces each, and slowly stewed, and the gravy is thickened and flavored, as with bay leaves and allspice.

à la mode de Caën (ä lä mōd de käN). A term used to designate tripe prepared with vegetables, leeks, wine, cognac, etc.

à la neige (ä lä nähzh'). In some form that suggests snow, as with white-of-egg froth, or in balls of white boiled rice, or the like.

à la New'burgh (ä lä). With a sauce made of cream, egg yolks, Madeira or sherry wine, and butter shaken in a dish over a slow fire until they thicken. Said also of this sauce.

à l'Anglaise (ä län-gläz'). After the English fashion; generally roasted or boiled in the plainest manner, or prepared in a manner peculiar to the English without necessarily being plain; as, sauce beurre à l'Anglaise, melted butter sauce, made by combining melted butter, flour, and broth or water, and flavoring with nutmeg and pepper. Dishes served with this sauce are said to be à l'Anglaise,

à la Nivernaise (ä lä ne-vār-nähz'). Containing a nivernaise; said of a kind of soup à la julienne. See NIVERNAISE.

à la Normande (ä lä nōr-mānd'). Generally, with apples in the composition of the dish in some shape or other. To this rule the only exception is the matelote, which is a fish ragout of which a particular modification is popular in Normandy.

à la Parisienne (ä lä pā-rē-syēn'). Applied loosely to dishes which are generally luxuriously prepared, and overladen with expensive garnishes. Specifically said; (a) of fillets of beef garnished with green peas and cray-fish tails; (b) of potatoes stewed in bouillon, esp. when cut into small balls. Potatoes so cut are often called à la Parisienne, however cooked. Compare À LA FRANÇAISE.

à la Périgord (ä lä pā-rē-gōr'). Flavored with, or consisting of, truffles,—alluding to the circumstance that
these mushrooms grow of excellent size and quality in the province of Périgord.

à la Polonaise (ä lâ pô-lô-näz'). Having red beets or red cabbage, so as to have their juice, color, and taste; as Polish ragoût, or borsh, which is the type of dishes à la Polonaise. Also said of; (a) A kind of puff paste tart with drops of jelly at the corners; (b) espagnole sauce with small onions, raisins, and sliced almonds added, and made sweet and sour with sugar and vinegar.

à la poulette (ä lâ poo-lêt'). With white velouté sauce (which is especially adapted for use with fowl's meat).

à la printanière (ä lâ prän-tä-nyâr'). Made with a typical collection of cooked early or spring vegetables; of a somewhat wider application than à la jardinière.

à la Provençale (ä lâ prô-vä-n-säl'). Generally, prepared with more or less of olive oil, and flavored with garlic; not rarely with a mixture (ailolis) of both ingredients, and sometimes (as capilotade of chicken, fillets of beef, etc.) with onions and tomatoes added.

à la Reine (ä lâ rân). Of, or after the style of, the queen; said specifically of a kind of chicken soup (potage à la reine, pô-täzh' ä lâ rân) containing white meat of chicken pounded and rubbed to a powder.

à la Ro'land (ä lâ). Made of minced lobster meat in the same manner as à la Lorenzo dishes of crab meat. See À LA LORENZO.

à la Saint Cloud (ä lâ săN kloo). With sliced truffles; said of a kind of velouté sauce.

à la Saint Pardoux (ä lâ săN pär-doo'). With morels, herbs, and a binding of egg yolk; said of a variety of white or velouté sauce.

à la serviette (ä lâ sër-vyët'). Served in or on a napkin, as braised truffles.

à la Soubise (ä lâ soo-bëz'). Generally containing onions in quantity; or, at least, strongly garnished and flavored with them; esp. served with a white onion sauce used with lamb or mutton.

à la tartare (ä lâ tär-tär'). With tartare sauce, or a sauce of similar ingredients. Also, said of a steak chopped and garnished with onions, pickles, pickled beets, sardelles, and yolk of egg, to be eaten raw.

à la turque (ä lâ türk). Shirred and served with
chicken livers and mushrooms; said of eggs. Also boiled with rice and saffron; said of chicken.

à l’Aurore (ä lô-rô’). With a pink sauce made by coloring velouté sauce with lobster coral or Armenian bole. Also, said of sliced hard-boiled eggs put in a dish, covered with velouté, sprinkled with grated egg yolk, and baked.

à la vert pré (ä lä vâr prâ). Colored green with vegetables, as with a purée of spinach.

à la Viennoise (ä lä vyâ-nwâz’). Applied to dishes usually and typically prepared in the Austrian capital, such as the dumplings termed nuckerln, quenelles of potatoes, and others.

à la Villeroi (ä lä vêl-rwâ’). With atelets sauce. Also, said of a poached egg put in a thick white sauce, then covered with egg yolk and bread crumbs, and fried.

à la vinaigrette (ä lä vê-nâ-grêt’). With vinaigrette sauce.

Al’bert bis’cuit. A kind of dariole.

à l’espagnole (ä lä-spâ-nyôl’). Made savory with espagnole sauce; specifically, served with a garnish of onions, garlic, green peppers, mushrooms, tomatoes, and minced ham cooked together, and bound with espagnole sauce.

à l’estragon (ä lä-strä-gôn’). With tarragon.

à l’huile (ä-lwel). In olive oil; with olive oil dressing.

Alici (ä-lê’chê). Anchovies, or a similar small fish preserved in oil according to the Italian fashion.

à l’imperatrice (ä lân-pâ-rê-três’). Said of shirred eggs served with a slice of paté de fois gras upon each egg.

à l’Irlandaise (ä lêr-lân-dâz’). Containing potatoes in some form, and often cabbage, etc., in mass or as a prevailing garnish.

à l’Italienne (ä lê-tâ-lê-ên’). Generally made of, or garnished with, savory macaroni, or paste of that kind, or with ravioli; or made savory with Parma cheese. The phrases derived from Italian towns, such as à la Milanaise, à la Florentine à la Napolitaine, etc., denote mere subordinate variations of this general mode, of no particular significance. By some, macaroni with cream sauce, sliced mushrooms, ham and chicken slit in strips, and
Parma cheese is called à la napolitaine; and macaroni with tomato sauce and cheese, à la Italienne.

Allemande sauce (äl-mänd'). Velouté sauce, with the addition of essence of mushrooms, cream, and a leason, or binding, of yolk of eggs. It is essentially béchamel with yolk of eggs. It is often flavored with nutmeg and lemon juice.

almond (äl-münd). A nut or fruit of any one of several varieties of the one species Amygdalus communis; as the bitter, sweet, thin-shelled, thick-shelled, and Jordan almonds.

alose (ä-lōs'). Shad.

aloyau (ä-lwä-yö'). Loin of beef; short rib of beef.

amer (ä-mär'). Bitters; as amer d'Allemande (däl-määnd'), bitters of Holland gin.

Amontillado (ä-mōn-tēl-yā'dō). A cheaper variety of wine classed as sherry, but in reality a wine from Sicily or other Mediterranean or Atlantic Islands, mixed with a little real sherry.

ananas (ä-nä-nä'). Pineapple.

ancheois (än-shvä'). Anchovies.

anchovy (an-chō'vi). A small fish of the herring family, caught in the Mediterranean, and pickled for exportation.

andouille (än-doo'y'). Tripe.

Angel'ica. The green, aromatic stalks of the plant Angelica officinalis, dried and candied. They retain their green color. They are used in puddings and in pastry, and, with the seeds, are used to make a liqueur called angelica.

anguilles (än-gē'y'). Eels.

anguilles grillée (än-gē'y' grē-yā'). Spitch-cocked, or grilled, eels.

aniset'. A cordial or liqueur flavored with anise seeds.

apricot (ä'pri-kōt). A fruit allied to the plum, of an orange color, oval shape, and high flavor.

Are'na rarebit. Same as Long Island Rarebit.

armer ritter (är'mër rit'tër). Slices of bread dipped in egg and milk, sweetened, bread-crumbed, and fried; a variety of French toast.

ar'rack. A spirituous drink made from fermented
rice, molasses, and palm wine; any spirituous liquor; an East Indian term.

arroz à la Valencia’na (är-rō’ å lä’). Valencia rice, a farinaceous substance in grains like rice.

artichaut (är-tè-shō’). Artichoke.

artichoke. A plant somewhat resembling a thistle. It bears a kind of flowerhead which, with the receptacle, is esteemed for food.

asperge (ä-spârzh’). Asparagus.

aspic (äs-pēk’). A savory jelly made of calves’ feet, etc., or with extract of meat, flavored to suit the fancy, and stiffened with gelatine. The name is also given to various entrées made by imbedding different meats, etc., in the jelly.

aspiquée (äs-pē-kä’). Made sour with vinegar or lemon juice.

atelets sauce (ät-lä’) or sauce aux hatelets (sōs ő zät-lä’). A sauce (such as egg and bread crumbs) used for covering bits of meat, small birds, or fish, strung on skewers (called hatelets) for frying.

atereau (ä-trō). A kind of ragoût.

au (ō). See À LA.

Aubergine (ô-bâr-zhen’). The fruit of Solanum esculentum, a plant related to the potato and tomato. It is cooked like squash.

au beurre roux (ô bûr roo). With browned butter.

au chingaras (ô shăn-gă-ră’). Sandwiched with ham and grilled; said of ox palates.

au four (ô four). Baked in the oven, as a stuffed fish.

au fromage (ô frô-mäzh’). With cheese.

au gras (ô grâ’). Containing meat; said of soups so made.

au gratin (ô grâ-tăn’). With a crust made by browning in the oven; as spaghetti is often served au gratin.

au jus (ô zhŭ). In juice; in broth.

au kirsch (ô kërsh). With kirschwasser; as an omelette or a punch containing this liqueur is termed au kirsch.

aumelette (ôm-lēt’). Omelette.

au naturel (ô nā-tŭ-rēl’). In the natural condition; as, anchovies au naturel, i.e., without oil or seasoning.

au rhum (ô rûm). With rum.
au ros'ra sauce. Sauce à l’auroré. See À L’AURORE.
au suprême (ô sü-prâm’). With suprême sauce.
au vert pré (ô vâr prâ). With sweet or fresh herbs, esp., when they give a green color to the dish.
au vin blanc (ô vâN blâN’). With white-wine sauce, as fillets of fish.
aux (ô). See À LA.
aux cressons (ô krês-sôN’). With watercresses.
aux rognons (ô rô-nyôN’). With kidneys.
baba (bâ’bâ). A kind of rich brioche cake, generally served with rum sauce.
baignet (bâ-nya’). A kind of fritter.
bain Marie (bâN mâ-rê’). A waterbath used in cooking.
balletine (bâ-lô-tên’). A shoulder of lamb, boned, stuffed, larded, and braised.
barbue (bär-bü’). A kind of fish.
bard (bâr). Barbel, a kind of fish.
bardes de lard (bârd de lär). Fat slices of bacon for covering meat to be braised.
bar le duc (bår le dük). A kind of jam of white gooseberries.
bar’on of beef. The two sirloins not cut down the back, but left together.
bar’on of hare. A dish consisting of the two loins of a hare braised.
bar’on of lamb. The entire two loins of the lamb, with the upper part of both legs.
barszcz (bôrsch). See BORSCH.
batvin’ia. A kind of Russian soup containing slices of salmon.
Bava’rian cream. A cream jelly thickened with gelatine and set in a mold, and variously flavored and enriched; a Bavaroise; a kind of flummery.
Bava’rian dumplings. Boiled pudding, consisting of bread fried in fat, breadcrumbs soaked in cream or milk, eggs, butter, flour, salt, and spice; or some other similar composition.
Bava’rian sauce. A modified Dutch sauce of vinegar, eggs, and butter flavored with crayfish butter.
Bavaroise (bâ-vä-rwäz’). Bavarian. See BAVARIAN CREAM.
bécasse (bâ-kâs’). Woodcock.
beccafica (bē-kā-fē'kā). A kind of small Italian bird prized for its flesh in the fall.

Béchamel (bā-shū-mēl'), or, more properly, Béchamelle. Velouté white sauce mixed with cream; named after Louis de Béchamel, a French gastronomer.

bèche de mer (bāsh de mār). The trepang.

beignet (bā-nyā'). A fritter.

benedictine (bēnē-dik'tīn). A cordial resembling chartreuse.

beurre (bûr). Butter.

beurre frais (bûr frā). Fresh (unsalted) butter.

beurre lié (bûr liē-ā'). Dutch sauce with less butter than usual.

beurre noir (bûr nwār). Butter browned without flour.

beurre roux (bûr roo). Butter browned with flour.

bigarade sauce (bē-gā-rād'). Espagnole sauce flavored with orange juice and peel.

bigarreaux (bē-gā-rō'). Hard white or red cherries.

binger schoppen (bīng'ūr shōp'pēn). See SCHOPPEN.

biscottes (bē-scōt'). Thin slices of brioche, dried, buttered, and sugared.

biscuit (bē-skwā'). French sponge cake.

bis'cuit à couper (ā koo-pā'). A form of sponge cake to be sliced and glazed with flavored sugar or sugar mixed with fruit juice.

bis'cuit à la Génoise (ā lā zhā-nwāz'). Sponge cake with aniseed flavor, to be cut and toasted.

bis'cuit à l' Ursuline (ā lūr-sū-lēn'). A sponge cake with rice and apple or apricot jam mixed into the paste, and grilled orange flower.

bis'cuit de niauffes (de nyōf). Piskinioffs.

bisque (bīsk or bēsk). A soup of crayfish, made by cooking them in broth with herbs, sliced roots, and seasoning; other similarly prepared shellfish soups or sauces are also called bisques.

black pud'ding. A kind of sausage made of blood, suet, etc., and thickened with meal.

blancmanger (blān-mān-zhā') or blamange (blā-mānj'). A jelly made with calf's foot, or gelatine, and milk of almonds; also, a jelly made of milk and starch, isinglass, or sea moss, with or without added chocolate, grenetine,
or the like. This latter dish is more properly called flummery.

blanquette (blän-kēt’). A mince of white meat, as of chicken, warmed in velouté sauce, and pointed with butter and lemon juice. It often has added to it mushrooms, morels, or truffles.

blend. A liquor made by blending or mixing together different liquors. Blending does not necessarily imply inferiority. Most wines are blended.

bloat’er. A herring steeped for a short time, slightly salted, and partially smoke-dried. The better kinds are often called Yarmouth bloaters.

blond (blōn). Concentrated juice or extract of some viand, used to add to certain sauces to give them body; as blond de veau (de vō), a rich broth of veal made by slowly stewing veal with accessories of ham, rabbit, or the like, with standard broth, shallots, cloves, etc. When prepared according to a certain elaborate old receipt it is called blond de veau à la Duchatelet.

bockwurst (bök’voorst). Sausage of goatmeat; veal sausages are often so called.

bœuf de chasse (būf de shās). The sportsman’s round of beef,—the biggest joint of the animal.

bombe glacé (bōnb glā-sā’). A confection consisting of an ice casing frozen in the form of a truncated cone with cream of some kind, as Bavarian cream, inside.

Bordeaux (bōr-dō’). Any wine produced in, or in the neighborhood of, Bordeaux, France. The Bordeaux wines are of the class usually called claret in English.

Bordelaise sauce (bōr-de-lāz’). Espagnole sauce with garlic, aromatic herbs, and Bordeaux wine.

borsch (bōrsh). A Polish ragoût of many ingredients, colored with fermented and fresh juice of red beets.

Boston baked beans. Beans baked slowly for a long time and without stirring so as to leave the beans whole, and flavored with molasses and English mustard.

bouchée (boo-shā’). A meat pie of puff paste and forcemeat, big enough for one mouthful (literally, a mouthful of food).

boudin (boo-dān’). A kind of entrée prepared with delicate force meat.

boudin ordinaire (boo-dān’ ơr-dé-nār’) or boudin noir (nwär). Black pudding.
bouillabasse (boo-yä-bäs'). A soup made of fish broiled and seasoned with onion, orange peel, saffron, oil, and other seasoning to suit the taste.

bouilli (boo-yĕ'). Beef stewed, generally in one piece, and served with sauce.

boulettes de hachis (boo-lĕt' de hā-shē'). Forcemeat balls.

bouquet' or fag'ot, of herbs. A bouquet garni.

bouquet garni (gär-nē'). A tied bunch of parsley, onions, bay leaf, and thyme, used to boil in soup to flavor it.

bourguignonnnes (boor-gē-nyôn'). Snails baked with a dressing of shallots, garlic, lemon juice, and butter.

box oysters. Oysters that have deep roundish shells, generally large.

box stew. A stew of box oysters.

braise (brāz) or brâisé (brā-zā'). A piece of braised meat, or a dish prepared by braising; also a preparation mixed and prepared of various ingredients in or with which dishes are braised.

braisé de Boulanger (brā-zā' de boo-lăn-zhā'). A compound sauce in which meat is smothered when being braised.

brasière (brä-zyâr). A kind of kettle with a tight-fitting cover, which has a place on top to hold burning coals, so that the contents of the kettle are subjected to radiant heat from above as well as to the heat from below.

brandade de morue (brān-däd' de mō-riū') or brandade. A ragoût of salt codfish à la mode de Montpellier), or of fresh codfish (à la mode de cabillaud).

bra'sier. A pan for holding burning coals.

bratwurst (brät'voorst). [German.] A kind of sausage.

brawn. Headcheese.

bren'ten. Cakes made of a roasted paste of pounded almonds and sugar, to which are added flour, milk, cinna- mon, and rosewater, before baking.

bresolles (brā-zöl). Stewed slices of meat, veal, or rabbit.

bretonne sauce (brā-tōn'). Espagnole sauce characterized by juice of fried onions or purée of onions.

Brie cheese or Brie (brē). See CHEESE.
brinjal'. The fruit of a solanaceous plant eaten in India.

brioche (brē-ōsh'). A kind of rich, flaky cake, especially used to eat hot with coffee for breakfast. It is made of fermented dough and a butter-and-egg stirred dough, mixed and repeatedly doubled or folded.

briochine verte (brē-ō-shēn' vērt). A kind of dumpling.

bris'ket or brisquet (brē-skā'). The breast; the part of the breast next to the ribs.

broccoli (brōk'kō-lish). A kind of cabbage resembling the cauliflower.

broche (brōsh). A spit.

brochet (brō-shā'). Pike; luce,—a kind of fish.

brocheton (brō-shē-tōn'). Pickerel.

brochette (brō-shēt'). A skewer.

broil. To cook by direct exposure to the heat of a fire, esp. upon a gridiron or on hot coals.

broth. See Stock.

Brussels biscuits. Same as Zwieback.

Brus'sels sprouts (French pron. brū-sēl'). The tiny heads that grow in numbers upon the stalk of a kind of cabbage.

brut (brū). See Champagne.

bückling (bük'ling). Red herring.

buisson (bwē-sōn'). A dish disposed in a pyramid, and having a prickly appearance.

bun or bunn. A slightly raised cake or biscuit slightly sweetened, and having a glazing of sugar and milk on the top crust.

bur'goo. Oatmeal porridge.

Burgun'dian sauce. Espagnole sauce flavored with shallots and red Burgundy wine.

Bur'gundy. A large class of wines, both white and red, made in and near Burgundy, in France. They are characterized by their rich flavor and excellence, and with Bordeaux are the most esteemed wines.

but'ter sauce. A kind of blond sauce made of butter and sifted flour, nutmeg and pepper, kneaded together, melted and mixed with water or broth. The butter sauces are essentially emulsions of butter containing a watery solution of dextrine.
cabeach (kä-bēch’). To preserve in oil; said of sardines and other similarly cured fish.
cabillaud (kä-bē-yō’). A fresh cod.
cabinet pudding. A composition of sponge cake, macaroons, lemon custard, with dried cherries, candied citron, etc., with a custard poured over it, and then baked.
café (kä-fä). Coffee.
café au lait (kä-fä’ ŏ lā). Coffee with (hot) milk; coffee to which milk is added during the process of infusion or boiling.
café bavaroise (kä-fä’ bā-vā-rwāz’). Coffee with whipped cream.
café noir (kä-fä’ nwār). Black coffee; that is, coffee without milk.
café parfait (kä-fä’ pär-fä’). A form of coffee ice cream.
café Turc (tūrk). Turkish coffee; that is, coffee prepared by pouring boiling water on very finely ground coffee in the cup.
caille (kāl). Quail.
calipash’. A part of turtle next to the upper shell, containing a dull greenish gelatinous substance, esteemed as a delicacy.
calipee. A part of a turtle attached to the lower shell. It contains a fatty, gelatinous substance of a light yellowish color, esteemed as a delicacy.
cambridge sauce. Same as remoulade.
camembert cheese (kä-mān-bār’). A rich, sweet, cream cheese, of a yellowish color, made in the neighborhood of Camembert, in Normandy, France.
canard (kä-nār’). A duck.
canellons (kä-ne-lōN’). Hollow sticks or rolls of baked puff paste.
canelons (kä-ne-lōN’). Rugosities of ox palate, or preparations of them, covered with farce, rolled, and gratinated.
caneton (kä-ne-tōN). Young duck; duckling.
cannelon of meat (kä-ne-lōN’). A baked roll of highly seasoned mincemeat.
capers. The pungent, grayish green flower buds of a trailing shrub (Capparis spinosa) of Southern Europe.
capilotade of chick’en (kä-pē-lō-tād’). A kind of
ragoût made of remains of fowl or game and some simple brown sauce.

**ca’pon.** A castrated cock. It fattens better and is tenderer than the uncastrated ones.

**car’ameI.** Sirup of burnt sugar.

**carbonade** (kär-bō-näd’). Meat grilled over a charcoal fire, especially veal, pork, or mutton.

**cardinal sauce.** Velouté variously flavored and colored red, as with cochineal.

**cardon** (kär-dôn’) or **cardoon**’. A plant related to the artichoke. Its blanched leaf stalks, also called **cardons** (kär-dôn’) are eaten cooked or in salads.

**carré** (kä-rä’). Breast.

**carrelet** (kär-lā’). A fish, the sole or flounder.

**cassareep**. A brown, slightly sweet, aromatic thick extract made from the juice of the manioc.

**cas’sava.** A starch made from the manioc.

**casserole** (käs’sē-rōl; French pron. käs-rō’l’). Stewpan.

**cas’serole of rice.** An ornamental pie case made of paste of prepared rice.

**cassis** (kä-sēs’). Black currants; also, a kind of jelly, and a kind of liqueur or cordial, flavored with black currants.

**cau’dle.** Spiced warm ale with groats.

**caviar or caviare** (kāv’i-är or kä-vē-är’). Roe of sturgeon, and other large fish, prepared and salted, and used as a relish. They often resemble morning-glory seeds in appearance.

**cele’riac.** A form of celery with a large globular root which is eaten as food.

**cépes** (sāp) or **ceps** (sā). An edible kind of mushroom.

**champagne** (shām-pān’). Properly: the effervescent or so-called sparkling wine made in the former province of Champagne, in northeastern France. The effervescence is artificially produced by fermentation. The champagnes are classed as **see** (dry), **doux** (sweet), or **brut**. Brut was originally used to designate the new or unmanipulated wine, but is now used to designate manufactured champagnes with from 1 to 3 per cent. of liquor added. The greater or less sweetness is produced by the addition of a liqueur of sugar dissolved in old wine. The sweeter champagnes are usually the more
effervescent. Hence, any effervescent wine; as California champagnes. *Vintage wine* or *champagne* is the finest wine of a particularly good year, kept separate and sold as the product of that year.

**champignons** (shā-n-pē-nyōn’). Mushrooms.

**chapon** (shā-pōn’). Capon.

**chapon au gros sel** (shā-pōn o grō sēl). Plain boiled capon; literally, capon served with a big lump of salt (placed upon it).

**charlotte russe** (shār-lōt' rūs) *or* **charlotte à la russe** (shār-lōt’ a lä rūs). A dish of custard or whipped cream inclosed in a cup of sponge cake.

**chartreuse** (shār-trūz’). 1. A tonic cordial obtained by distilling various aromatic plants, especially nettles growing on the Alps.

2. Originally, a preparation of fancy vegetables only in a plain mold; later, also, such a dish garnished with game, small birds, kebobs, tendrons, etc.

**chartreuse à la Parisienne** (shār-trūz’ a lä pā-rē-syēn’). A showy entée, consisting chiefly of quenelles of force-meat, containing ragout and kebobs; an entée de force; an entée à surprise.

**chasse café** (shās kā-fā’). A drink of liqueur served after the coffee at dinner.

**chateaubriand sauce** (shā-tō-brē-ān’). See *Maitre d’Hôtel butter*.

**chaufroid sauce** (shō-frwō’). A white or brown jelly containing some sauce; a sauced jelly, or a gelatinized sauce.

**cheese.** 1. The most important cheeses are: *Brie cheese* (brē), a soft white cream cheese.—*Camembert cheese* (kā-mēn-bār’), a rich sweet cream cheese, of a yellowish color.—*Cheddar cheese*, a fine flavored English cheese.—*Cottage cheese*, a cheese made of light-pressed curds, made without rennet.—*Dutch cheese*, a small hard cheese made of skimmed milk, in molds. The outside is colored red. Also, cottage cheese. *Gruyère cheese* (grū-yār’), a kind of cheese in thin cakes, intermediate between the hard and soft cheeses. It is salted; there are many air bubbles and passages in it.—*Limburger cheese*, a kind of cheese eaten in a state of putrefaction.—*Parmesan*, or *Parma, cheese*, a hard, dry, grainy and highly flavored Italian cheese. It is often served grated with soups, spaghetti,
etc.—Pont l'évêque cheese (pɔ̃ lɛ̃ vɛ̃k’), a French soft cream cheese, much like Neufchâtel cheese.—Neufchâtel cheese (nœf-sha-tɛl’), a cheese made by thickening cream by heat and pressing it in a small mold.—Pot cheese, cottage cheese.—Roquefort cheese (ʁɔk-fɔʁ’), a French cheese made from milk of ewes. The cheeses are placed to cure in a cavern in the limestone rock at Roquefort, France, where the temperature is always about 40 degrees F., and there they are salted, and in about forty days a mold of reddish tint has formed, penetrating the substance of the cheese. It is then ready for consumption.—Stilton cheese, a solid, rich, white English cheese. Schweizerkase (ʃvit’zɛr kaze) or Swiss cheese, Gruyère cheese.

2. In England, also, a fruit jam.

cher’vil. A plant (Anthriscus cerefolium) with finely divided leaves. Two curly varieties are used in soups and salads.

chiffonade (ʃhɛ̃-fo-näd’). A salad preparation of lettuce, chervil, sorrel, and scallions, with fresh butter, and some bouillon poured over it. When milk or fresh cream is added, it is called potage à la chiffonade; otherwise potage de santé (pɔ̃-tāz’ de sã̃tä’). The term chiffonade is also applied to a kind of mince-chicken soup.

chili. A kind or red pepper or Capsicum.

chili sauce. A sauce condiment made with chilis, tomatoes, etc.

Chinese’ sturgeon soup. A soup of beef and veal, containing pieces of cartilage from the sturgeon’s head boiled tender.

chive. A plant allied to the onion, of which the young leaves are used in omelettes, etc.

choc’olate éclair (a-klær’). An éclair with chocolate frosting.

choucroute (shoo-kroot’). French sauerkraut, or sauerkraut in general.

choufleur (shoo-flœr’). Cauliflower.

choux (shoo). (a) Cabbages. (b) See CHOUX PÂTISSIÈRE.

choux de Bruxelles (shoo de bru-sel’). Brussels sprouts.

choux de mer (shoo de mœr’). Sea kale, a kind of cruciferous pottage root.
choux pâtissières (shoo pä-te-syâr’). Soufflés in small lyâ’vr’], deer eivet de chevreuil, de (she-vrû’y’], or other game, into which wine and onions enter as ingredients. The eivet of hare is a dish of hare, jointed, and cooked with fried bacon or ham, mushrooms, onions, carrots, cloves, nutmeg, parsley, etc., with an addition of port wine.

chow’chow. A kind of mixed pickles well spiced.
chut’ney. A warm or spicy pickle or condiment consisting of a compound of sweet or acid fruit, and seasoning, such as currants or raisins, ginger, red pepper or chilis, garlic, mustard seed, and vinegar.
ciboules (së-bool’). Scallions; a small variety of onions, of which the tops are eaten.
civet (së-vâ’). A ragoût of hare (eivet de lievre, de molds; small cakes of baked batter.
clare’mont sauce. Butter sauce flavored by frying onions in it. The onions are removed after frying.
club sand’wich. A sandwich of toast, chicken, lettuce, bacon or ham. Some use turkey instead of chicken.
cock’-a-lee’kie. Capon soup, boiled with leeks and prunes,—a favorite Scotch dish.
cock tail. A kind of mixed drink. See MARTINI, and MANHATTAN.
cock’tail. of oysters or clams. A dish containing oysters or clams seasoned with ketchup, pepper, etc., and served in a tumbler or glass.
ocotte (kô-kêt’). A kind of iron casserole with two loop handles and a cover.
œufs d’artichauts (kûr dâr-të-shô’). Artichoke heads.
Cognac (kô-nyâk’). A brandy distilled at Cognac, in France; hence, loosely, any French brandy.
coing (kwân). Quince. A liqueur, or ratafia, is made flavored with quince; and a jelly of quinces is called coing de tranches (de trânsh).
col’lared. This term is loosely used with no apparent definite meaning in the names of various dishes.
col’lared beef. A thin piece of beef, usually from the flank, rolled into a round form.
col’bert (kôl-bâr’). See SAUCE COLBERT.
col’lops. Small pieces or slices.
com’fit. A dry sweetmeat; fruit, seed, or the like, preserved in sugar and dried.
compiègne cake (kôn-pyân'). A kind of cake intended to be drenched with liqueur, sliced, and sandwiched with apricot jam.

comp'tote (French pron. kôn-pôt'). Cooked fruit; fruit preserved with sugar so as to preserve its form. Also, a savory dish of pigeons, quails or larks, mixed with peas or mushrooms.

confit (kôn-fê'). A dry sweetmeat; fruit preserved in sugar and dried; a comfit.

confiture (kôn-fe-tiir'). Preserves.

consommé (kôn-sô-mâ'). Strong broth of meat and vegetables, concentrated till slightly browned; in restaurants applied to thin soups such as would be made by this broth diluted.

carnichons (kär-né-shôn'). Gherkins.

cordial. A sweet and aromatic liquor. A liqueur is an alcoholic cordial.

côte (kôt). A rib.

côtelette (kôt-lêt'). A small rib; part of a rib; a piece of meat with the rib attached; a cutlet.

cougloff (koo-glôf'). Corruption of KUGELHOF.

coulis blanc (koo-lê' blân). Velouté finished by the addition of consommé of veal or fowls, white essence of mushrooms, and other white accessories.

coulis brun (koo-lê' brûn). Espagnole sauce combined with blond de veau and flavored with essence of mushrooms.

court bouillon (boo-yôn'). A very rich bouillon made by braising bouillon vegetables in butter, evaporating down, and then boiling in wine. It is added to sauces.

cram'bam'bu'li. A punch made from fired whiskey and sugar melted in the flame.

crapaudine. See À LA CRAPAUDINE.

cream. As the name of a liqueur, see CRÊME.

cream snow. Whipped cream.

crême (krâm or krâm). A cordial of the relatively thick or viscid kind, such as crême de la menth (cream of minth), crême de la moka (cream of mocha coffee), crême de cocoa (cream of cocoa), etc. Cordials of this class are usually served with finely cracked ice, which cools and dilutes them. They take their names from the ingredient which gives them their characteristic flavors.
crème bachique (krām bā-shēk'). A custard jelly with wine and egg-froth.

crème brulée (krām brū-lā'). Browned sugar, or caramel, with cream.

crème fouettée à la paysanne (foo-ēt-tā' ā lä pā-zān'). Whipped cream.

créole (krā-ōl'). See À LA CRÉOLE.

crépes (krāp). Small fried cakes; a form of French pancake.

crépine (krā-pēn'). Caul.

crépinettes (krā-pē-nēt'). A ragout made with hashed meat placed in pieces of crépine, or caul.

cressons (krā-sōn'). Cresses.

crevette (krā-vēt'). Shrimp.

cromeskys. Same as KROMESKYS.

croquants (krō-kān'). A piece of crisp pastry or confection which makes a crunching sound between the teeth, as a macaroon or a nougat.

croûte au pot (kroot ō pō). See POTAGE CROûTE AU POT.

croton (kroo-tōn'). Small pieces of bread fried in butter or oil, for use as a garnish to salmis, fricassees, etc., or to serve with soups.

croquembouches (krō-kān-boosh'). Small mounted pieces of crisp pastry, such as macaroons, nougats, gimblettes, etc.

croquettes (krō-kēt'). Balls of mincemeat coated with egg and breadcrumbs and fried crisp,—almost the same as rissoles, these latter being named from the rice which they contain, or are supposed to.

croquignolles (krō-kō-nyöl'). Almond rock, the principal ingredient of croquembouches.

crōustade (kroo-stād'). A kind of crisp bread or rice patty.

crum'pet. A kind of large, thin, light cake or muffin cooked on a griddle.

cuissot (kwē-so'). Haunch.

cup. A drink made of an alcoholic beverage, as ale, wine, champagne, etc., sweetened and flavored according to various receipts, as (in the case of claret cup) by the addition of strawberries, pineapple, cherries, cucumber peel, lemon or orange peel, etc.

cu'pid cake, or cupid. A love-well.
curaçao (koo-rä-sō'). A cordial made of spirit sweetened and flavored with the rind of the bitter orange.

cur'ry. A stew of meat or fish seasoned with curry powder and served with rice. The most noted curries are the Malay or Ceylon curry, made with cocoanut; the Moli curry, made about the same; the kubab (keb̄ob) curry, made with kebobs of meat; and the quoorma curry, made like the preceding with turmeric (quoorma) and sugar, and pointed, or zested, with lemon juice or lime juice.

cur'ry pow'der. A condiment for making curry, made of strong spices, as ginger, pepper, coriander seed, and various other materials, as garlic, etc.

cyg'net. A young swan.

dantesques (dän-tēsk'). Frozen custards.

dariole (dä-rē-ōl'). A piece of pastry consisting of a shallow cup of short paste, filled with a rich compound of cream or custard with macaroons, fruit, or the like.

darne (därn). Slice; cut.

daube (döb). A seasoning of meat such as is used in making stews of mutton, birds, or veal. See À LA DAUBE.

daubiere (dō-byār'). A vessel in which to stew joints or birds in daube.

daurade (dō-räd'). A kind of sparrow fish.

de (de). Of.

demi-tasse (dā-mē tỗs'). A small cup for black coffee.

déossée (dā-sõ sā'). Boned.

dev'illed. Minced and finely spiced.

dev'il's sauce. Espagnole sauce flavored with shallots, vinegar, and hot spices.

Dev'onyshire. This word is used adjectively to denote apples as an ingredient; as Devonshire squab pie, that is, a squab pie with apples.

diablotsins (dē-āb-lõ tā'n'). (a) Frozen custards. (b) Neapolitan dragées. (c) Chocolate bonbons in paper.

dijon (dé-zhōn'). Wine made in France, mostly vin ordinaire.

dinde (dâNd). Turkey.

dindonneau (dāN-dō-nō'). Young turkey; turkey pout.

di zara (dē zā'rā). A less common name for Maraschino.
dun'elm of mut'ton. A kind of pudding of mineed mutton, suet, breadcrumbs, eggs, anchovies, spices, mushrooms, and red wine, inclosed in a caul and baked.

Dutch sauce. Butter emulged with yolk of egg, or a sauce with this as a basis; Hollondaise sauce.

d’uxelles sauce (dük-sël’). A stiff mince of mushrooms, truffles, herbs, and scraped lean bacon or ham with velouté and egg yolk, used especially to cover entrées previous to their being crumbed and fried.

echau dées (ä-shô-dâ’). Cakes made of parboiled or baked paste.

eclanche (ä-klâns’h’). Shoulder of mutton.

écrevisse (ä-kr’-vés’). Crayfish.

empotage (än-pô-tiźh’). Consommé or gravy broth.

en ballon (än bâ-lôn’). Boned and stuffed with forcemeat, etc.;—said of fowls’ legs so cooked.

en brochette (än brô-shé’). On wooden skewers.

en caneton (än kä-nê-tôn’). A term used to designate fowls’ legs boned and stuffed with forcemeat, etc.

en casserole (än käs’-rôl’). In a casserole.

en coquille (än kô-kê’y’). (Served) in shells, as oysters prepared as if to be escalloped and then baked in shells and served.

en cracovie (än krä-kô-vê’). With salpicon wrapped in calf’s udder or pig’s caul;—said of ox palates.

escal’oped. Baked in scallop shells or dishes; prepared with crumbs of bread or crackers and baked.

escal’opes. Scallops; hence, lumps or small slices or dice of meat of any kind.

escargots (äs-kär-gô’). Snails.

escarole (ës-kä-rôl’). A species of chicory used for salads; also, a variety of lettuce resembling this.

espagnole sauce (ës-pä-nyôl’). Brown sauce made by boiling meat and flavoring vegetables and spices in normal broth to a glace, browning with roux, and removing the fat. This sauce is the basis of most other brown sauces.

espagnole travaillé (trä-vä-yä’). Coulis brun.

esturgeon (ës-tür-zhôn’). Sturgeon.

faisan (fä-zän’). Pheasant.

fanchonettes (fiä-shô-nêt’). Small cakes, like tarts, covered with meringue froth, with jam, currants, etc.
farce. Finely minced meat; forcemeat.
farcie (fär-sé'). Stuffing of forcemeat.
farine de riz (fā-rēn' de rè'). Rice flour.
fausse tortue (fōs tōr-tō'). Mock turtle.
farcie (fā-rē'). Stuffing of forcemeat.
farine de pommes de terre (fā-kūl' de pūm de tār'). Potato starch, used especially in making Savoy cakes, and other gateaux.
feuilletage (fō-ye-tāzh'). Puff paste.
filet (fē-lā'). Eng. fil'let. (a) The under cut of the loin of beef and venison. (b) Breast of fowl or game when cut out (the inner muscles near the bone being the filet mignons; fē-lā' mē-nyōN'). (c) Any longish strips of meat or vegetables.
filet du dedans (fē-lā' dū dā-dān'). The under cut of the loin of beef; a filet.
fil'let. See FILET. Fillet is the usual spelling in English culinary books.
Fin'nan had'die. Haddock cured in peat smoke, originally coming from Findon (pronounced fin'an) in Scotland; also, haddock smoked in other ways.
flageolets (flā-zhō-lā'). Beans.
flamms. Pancakes.
flan (flāN). A kind of French cake, resembling a cheese cake when small and a raised pie when large. The crust is filled with cream or Swiss cheese, or with fruit prepared so as to have a thick, sirupy sauce and then baked. A cheese flan is essentially a cheese soufflé.
flemish sauce. A sauce resembling béchamel sauce.
fleurons (flū-rōN'). Punched-out ornaments of bread (crusted or fried), or of paste (baked), or of other materials.
flip. A warm drink of ale, eggs, and moist sugar, flavored with ginger, and with rum or cognac brandy.
Flor'ence cakes or Flor'entines. A kind of cake consisting of a thin shell of puff paste containing a composition of curds, butter, yolks, flour, bitter almonds, and lemon, or a very similar composition.
flum'mery. A cold, sweet dish chiefly of cereals, often with fruit in it, molded and to be eaten with wine, milk, or sauce.
foie (fwä). Liver.
fond (fōN). The broth or juice from braised flesh or fish, usually served as a sauce.
fondue (fōn-dü'). A preparation of cheese, eggs, and butter melted together.

fraise (fräz). Strawberry.

framboise (frän-bwäz'). Raspberries.

frangipane (French pron. frän-zhé-pān'). A kind of compound pastry cream flavored with almonds, with which pastry is garnished.

Frank'fort bren'ten. Same as Brenten.

frank'furter. A kind of highly seasoned sausage;—usually rather slender and of a reddish color when boiled or stewed.

frankfurt sausage. Same as Frankfurter.

French beans or peas. Beans or peas canned and colored so as to be of a bright green color.

French chops. Rib chops of which the meat has been trimmed from the end of the bone and the bone scraped. This end is wrapped in paper when the chop is served at the table.

French fried potatoes. Raw potatoes cut into strips and fried floating in hot grease.

French pan'cakes. Pancakes of a batter of milk, flour, and eggs, fried thin and rolled up, often with some aromatic, as gooseberry or apricot jam in the roll. They are sugared, and the sugar burnt with a hot iron when served.

French toast. Bread dipped in egg and milk and fried.

friandise (frē-āN-dēz'). A dainty.

fricandeau (frē-kāN-dō'). A piece of prime veal, a fillet of poultry, or the like, trimmed, larded and browned, and then stewed in soup stock, or baked and glazed with a concentrated jelly,—usually served as a side dish.

fricassée (frē-kā-sā'; Eng. pron. frik-ās-sē'). Chicken, veal, etc., cut in pieces, or any other meat or fish, prepared in a white sauce with such accessories as truffles or mushrooms.

friture (frē-tūr'). A fried fish.

fromage (frō-mäzh'). Cheese.

fromage à la Chantilly (ā lä shāN-tē-yō'). Apricot jam.

fromage de Chantilly (de shāN-tē-yō'). Apricot jam.

fru'menty. A food prepared by boiling wheat in milk
to a jelly, usually with the addition of currants, sugar, egg yolk, and spice.

fumet (fū-mā'). A high-flavored substance, such as extract of game, for flavoring dishes of food; also, less properly, a ragoût of partridge and rabbits braised in wine.

gal'atine. Boned fowl, veal, or the like, stuffed with pieces of meat and force, boiled, and served cold, with a garnished of jelly or aspic.

gal'imaufry; or galimafrēe (gā-lē-mā-frā'). A kind of ragoût of various kinds of meat highly flavored.

garbanças (gār-bān-sās'). Chick-peas.

garbure (gār-būr'). A soup of bacon and cabbage or other vegetables sometimes with cheese added.

gar'nish. A thing added to a cooked dish to give it an attractive or tasty appearance; also something, such as vegetables, sippets of toast, etc., added to preparations in cooking to give flavor or relish.

Gas'cony sauce. Velouté with capers, truffles, and egg yolk.

gaspacho (gās-pā'chō). A bread-and-vegetable salad, made by the Spanish, containing pimentos, tomatoes, oil, and vinegar, and (in the richer form) fish, crayfish, piquant preserves, etc.

gastron'omers sauce. See Sauce de gourmets.

gâteaux (gā-tō'). Cakes of flour, butter, and eggs.

gâteaux de puits d'amour (dē pwē dā-mōór'). Love-wells.

gauffres (gō'fr'). Waffles.

gelée (zhē-lā'). Jelly.

Gene'va sauce. A coulis of fried onions with meat essence or espagnole, with anchovy butter, and usually port or claret wine. It is used especially with fresh water fish.

génoise sauce (zhā-nwāz'). Espagnole sauce flavored with fumet and red wine.

génoises (zhā-nwāz'). Glazed cakes of sugar, eggs, flour, and almonds.

Ger'man pan'cake. A pancake like the French pancake, but of a stiffer batter and fried thicker. When nearly done it is whipped into a hot oven where it becomes light and puffy. It must be eaten at once. Fruit jam may be served on it. Also, a German puff.
Ger'man puff. A kind of dough cake cooked floating in hot fat, and often containing jam or fruit jelly inside; a Berlin pancake. Sometimes it is baked.

Ger'man sweet sauce. Sauce made of a purée of cherries and prunes.

Ger'man wine sauce. Allemande with wine, spices, and lemon zest.

gher'kin. A kind of small nutmeg-shaped, prickly cucumber, used for pickles.

gibier (zhē-byā’). Game, as hare, deer, etc.

gigot (zhē-gō'). Leg of mutton.

gilkä kümmel (gēl’kä küm’mel). A brand of kümmel.

gimblettes (zhān-blēt’). Small pastry preparations, such as croquignoles and croquembouches.

gimblettes (zhān-blēt’). Small pastry, or patés de petit four. They are used as ingredients of croquembouches.

gibelotte (zhē-blōt’). Stewed rabbit; sometimes, stewed chicken or other white meat.

gin. Corn spirits flavored with juniper.

glace (glās). A glaze, or broth reduced by boiling to a gelatinous paste, so that when poured over meats it will give them a shiny appearance.

glacé (glā-sā’). Covered with glace.

glaced (glāst). Iced; having a shiny appearance produced by a coating of sugar, gelatine, or glace.

glaize (glāz). A glace.

gle (glāz). A glace.

godiveau (gō-dē-vō’). A kind of mincemeat, usually of veal, made into balls, to garnish the interior of hot patés and vol an vents.

gol’den buck. A Welsh rarebit served with a poached egg on it.

goujon (goō-zhōn’). Gudgeon, a rather coarse fish.

goulash (goo-lāsh’). See GULASH.

gratin (grā-tān’). The brown crust formed upon a gratinated dish; also, the dish itself.

grat’inate. To cook, as macaroni, in a savory sauce or broth until the juice is absorbed and a brown crust forms.

gren’adine. A kind of fricandeau, with a basis of forcemeat.

grenouille (gre-noo’y’). Frog.
grill. To broil.
grondin (grôN-dân’). The gurnard, a fish.
grenadin (grâ-nâ-dân’). A small fricandeau, or dish made with a basis of forcemeat.
groseille à maquereau (grô-zâ’y’ ä mä-k’rô’). Gooseberry.
gros rôti (grô rô-tô’). A large joint of roast meat.
Gruyère cheese (grû-yâr’). See CHEESE.
guava jelly (gwâ’vâ). An excellent jelly made from the slightly astringent fruit of either of two tropical trees.
gulash (goo-lâsh’), or Hunga’rian gulash. A ragout of rump steak flavored with paprika.
gum’bo. A soup thickened with the mucilaginous pods of the okra; also, the okra pods themselves.
Ham’burg steak. Beef from the round chopped fine and cooked in cakes, usually about the size of fish-cakes.
hareng (ä-râN’). Herring.
haricots verts (ä-rë-kô’ vár). Green string beans.
haricot (ä-rë-kô’). A stew or ragout of meat. Also, the common string bean.
hatelet (ä-tlâ’). A metal skewer stuck through roots, truffles, crayfish, etc., fixed on large dishes.
hatier (ä-tyâ’). A spit rack.
hedge’hog. A kind of confection made of sections of apple dipped in melted sugar and formed into a raised case which is filled with a pastry custard. The surface of the apples is left prickly all over with sharply sliced almonds, which are stuck into the apples.
Hollandaise sauce (ô-lâN-dâz’; Eng. pron. höl’lan-dâz’). See DUTCH SAUCE.
homard (ô-mâr’). The European lobster,—larger than the American lobster, called homard americaine (ô-mâr’ dâ-mâ-rô-kân’).
hon’eycomb tripe. Tripe obtained from the reticulum, or second stomach, of the ox;—so called in allusion to the pitted appearance due to the folds of the mucous membrane. This is the best tripe.
hors d’oeuvres (ôr dûv’r’). Relishes; dishes which, while not sufficient to constitute a substantial meal, are served by themselves; as patties, rissoles, and other hot, light entrées, and cold entrées, such as sardines, oysters,
anchovies, etc. The latter (cold hors d'oeuvres) are eaten directly after the soup.

**huîtres** (wō'tr'). Oysters.

**huîtres au lit** (ō lē). Same as **Pigs in Blankets**.

**hure de sanglier** (ūr de sän-glyā'). Head of wild boar.

**Imperial tokay**'. A sweet tokay, with little or no alcohol in it. See **TOKAY**.

**Ital’ian paste.** The mixture of wheat flour and water of which macaroni is made.

**Ital’ian sauce.** A sauce of espagnole (then called sauce Italienne rousse), or of velouté, varied and flavored with shallots, mushrooms, and olive oil.

**jambon** (zhän-bôN'). Leg.

**jardinière** (zhār-dē-nyar'). A dish cooked à la jardinière. See À LA JARDINIÈRE. Jardinière soup has as many roots and green vegetables as can be; it differs from julienne soup by the prevalence of green vegetables in it.

**Jeru’salem ar’tichoke.** A species of sunflower, the tubers of which are sometimes used for food.

**jugged hare.** Hare cut up and cooked in a jug or stone jar with ham, veal, and the ingredients of a ragout. The pot is tied over with a bladder and kept in boiling water for at least three hours.

**Julienne soup** (zhū-lyēn'). Soup à la julienne. See À LA JULIENNE.

**jus** (zhū). Broth; soup juice; gravy.

**kadgiori** (kā’jō-řē). Same as **KEGEREE**.

**kari** (kā’rē or kū’rē). Curry.

**kebobs** (kē-bōbz'). Small slices or chunks of meat, as of mutton, run on a skewer, and grilled or otherwise cooked.

**kegeree** (kēj’ūr-ē). An East Indian preparation of fish, as a dish composed of boiled rice, chopped hard boiled eggs, cooked minced fish, and fresh butter.

**ker’nels of veal.** Lymphatic glands cut out of joints and mesentery and braised or fried.

**kerse beer** (kērs). Cherry brandy, that is, brandy in which cherries have been kept.

**kholod’noy.** 'A Russian fish soup containing caviare. **khubabs’**. Same as **KEBOBS**.

**kieler sprotten** (kē’lūr sprōt’ten). Sprats canned in oil, and sold for less expensive sardines.
kip'pered her'ring. A herring split, salted, and smoked.

kirshwasser (kěr-sh-was'ŭr). A cordial distilled from the juice of the small black cherry.

klöse (klů'ze). Dumplings.

knödel (knů'del). Same as BAVARIAN DUMPLING.

kromes'kys or kromes'kys à la russe (ä lä rûs). Force-meat balls wrapped in cowl, thin bacon, or in braised calf's udder and fried.

kugelhopfe (koo'gel-hôp'fe). A rich German cake, corresponding to brioche.

kumiss (koo'mis) or kumys. A beverage consisting of a liquor made by fermenting milk, originally mare's or camel's milk.

kummel (koom'mel). A liqueur made in Germany and Russia flavored with cumin, caraway, or fennel.

kumiss (koo'mis) or kumys. A beverage consisting of a liquor made by fermenting milk, originally mare's or camel's milk.

la'tue (lä-tū'). Lettuce.

lal'la rook. Water ice with rum.

lam'prey. A kind of eel-like sea fish.

lamprillons (lä-n-prē-yŏn'). Young lampreys.

lamproi (lā-n-prwā'). Lamprey.

langostino (län-gō-stē'nō). A peculiar prawn from the Atlantic near Cadiz.

langouste (lä-n-goost'). The crawfish.

langue (läng). Tongue.

lapereau (lā-p'-rō'). Young rabbit; cony.

lapins en accolade (lā päns ā nā-kō-lād'). A brace of rabbits on a dish.

lasagne (lä-sān'y'). Ribbonlike strips of macaroni paste; also noodles.

la'ver. The fronds of an edible seaweed, eaten with roast meat, also used to make a sauce.

leason (lé'son). Thickening, as flour, starch, egg yolk, etc.

lebkuchen (lāp'koo'-kēn). A cake of flour and honey, variously flavored; also, a similar cake of flour and sugar.

legumes (lé-gūmz'). Peas, lentils, or beans; improperly, fruit or green vegetables.

lev'eret. A young hare.

levreau (lā-vrō'). A young hare. Levereau au sang (ō sān), is a dish of young hares cooked with added pigeon blood.

lit'tle pigs in blan'kets. Same as Pigs IN BLANKETS.
liaison (lē-ā-zōn'). Thickening; leason.
liqueur (lē-kūr'). A sweet alcoholic preparation flavored with vegetable essences or distilled from an aromatic or flavoring substance; an aromatic, alcoholic cordial. Liqueurs are not beverages, properly speaking; but are
to give a pleasant taste to the mouth after eating or drinking other things more substantial.

London broil. A false fillet (piece under the kidney) rare broiled.
longe (lōnzh). Loin.
Long Is'land rare'bit. A Welsh rarebit with an egg put into it while cooking, to stiffen it.
love-well. A kind of little jam tart.
lyonnaise pota'toes (li-ō-nāz'). Potatoes sautéed or fried in thin slices with a little onion and parsley.
Ly'ons sauce. Espagnole with flaked onions fried in oil.
macarons (mä-kā-rōn'). Macaroons.
macaro'ni. A paste of wheat flour and water dried in the form of long slender tubes. When prepared in still smaller tubes it is called spaghetti and vermicelli.
macaroon. A small cake composed chiefly of whites of eggs and sugar (meringue) with pounded almonds, or sometimes filberts, cocoanut, or the like.
macédoine of fruit (mä-sā-dwān'). A sweet jelly with whole fruit in its substance.
macédoine of veg'etables. A mixture of several vegetables, cooked, with some white sauce added.
macédoine sal'ad. A salad of mixed vegetables.
mac'roon'. A macaroon.
Mad'eline or Madeleine (mä-d'lān'). A kind of small rich butter cake (of the pound cake variety) plain or variously ornamented, as with frosting, nuts, fruit, etc.
maigre (mä-dār'). Madeira wine.
mai'gre (mä'gr'). Lean meat; also, any food other than meat. Also, a kind of fish. Maigre soups are those without meat, such as those used in Lent.
manchon de morue (män-shōn' de mō-rū'). The thick middle part of a codfish.
maître d'hôtel but'ter (mä'tr Dō-tēl'). Butter mixed with parsley, lemon juice, salt, and nutmeg.—cold maître d'hôtel sauce. When gently warmed and stirred to a cream it forms maître d'hôtel sauce. If béchamel is added
over the fire it forms compound maître d'hôtel sauce; if velouté is added it forms maître d'hôtel sauce liée (lē-ā'); if espagnole sauce is added, it forms sauce Chateaubriand (shā-tō-brē-āN'). Thick tenderloin steaks are often served with this sauce and a jardinière of vegetables, and called steak à la Chateaubriand.

**manchons de veau à la Gérard** (māN-shōN' de vō ū lä zhā-rār'). A dish of slices of veal rolled and stuffed.

**Manhat'tan cock'tail.** A drink containing vermouth and whiskey (½), and angostura bitters (½).

**man'nakroup'.** A kind of semolina prepared for use in puddings, etc., as of rice flour, wheat flour, and eggs.

**maraschino** (mā-rā-skē'nō). A cherry cordial made in Dalmatia from a sour cherry called marasca; hence, a similar liqueur prepared elsewhere.

**marasquin** (mā-rā-skāN'). French for Maraschino.

**marchand de vin** (mār-shāN' de vāN'). Stewed with shallots, espagnole, and claret wine;—said especially of kidneys.

**march’pane.** A cake of pounded almonds or pistachio nuts and sugar.

**mar’igolds.** Little cakes of puff paste with almonds arranged like petals about them.

**marinade’.** A brine or pickle spiced and flavored, often with wine added.

**mar’inate.** To dress or preserve with a marinade.

**mar’joram.** A mint-like plant used to season dishes.

**mar’malade.** A preserve or confection made of fruit pulp, originally quince, boiled with sugar to a jam-like consistence.

**marsala** (mār’sā-lā). A class of white Sicilian wines, of which the best kinds resemble Madeira, but are lighter.

**martini cock’tail** (mär-tē’nē). A drink containing gin, orange bitters, and vermouth, and gum arabic. It is called dry when the gum arabic is omitted.

**matelot** (mā-tlōt'). Espagnole sauce flavored with onions, fish broth, and mushrooms. Also a rich fish stew, flavored with wine.

**mauviette.** (mō-vā-yēt'). A kind of lark.

**mayonnaise sauce** (mā-yō-nāz'). A sauce of egg yolk and oil worked together, less properly with vinegar.

**May wine.** See Wine, May.
mazarines (māz-a-rēnz'). Ornamental entrées made of forcemeat, with fillets of meat.

mec'ca cake. A kind of baked cake of soft flour paste or batter filled with cream.

melt'ed but'ter. Butter sauce.

mennière (me-nyār'). With brown butter, lemon juice, and parsley.

meringue (mā-rāng'). Icing of white of egg and sugar thoroughly beaten together, sometimes with starch added. Pure meringues are called baisers (bā-sā’) or Spanish foam.

meringue glacée (glā-sā’). A glazed meringue.

merlan (mār-lān’). The whiting, a fish.

merluche (mār-lūsh’). The haddock.

mignonette pepper (mīn-yūn-ēt’). Pepper coarsely broken so that it resembles mignonette seed.

milk punch. A beverage of milk and spirits, but mostly milk.

mirabelles (mē-rā-bēl’). Plums of a certain superior variety.

mirepois or Mirepoix (mō-r’-pwā’). A kind of rich sauce for braising. It is prepared from various meats (ham, veal, etc.) and vegetables.

mirliton (mūr-lē-tōn; French pron. mēr-lē-tōn’). A kind of tartlet with puff paste as the basis, constructed like cheese cakes, but with the cheese left out.

miroton (mē-rō-tōn’). Boiled beef smothered in onions. Inaccurately, a dish of cotelettes, fish fillets, or the like, arranged overlapping each other in a circle with the center filled with a sauce or ragoût. A dish so prepared is called en miroton.

mitonnéé (mē-tō-nā’). Simmered; soaked; stewed.

mock crab toast. A plain form of Welsh rarebit.

mock hare. A fillet of beef à la Milanaise.

mock tur’tle soup. An imitation of turtle soup made of calf’s head, instead of turtle. Sometimes parts of pig’s feet, pig’s ears, etc., are used.

moka (mō-kā’). Mocha coffee.

morceau des clerc (mōr-sō’ da klērk). The back of a loin of beef.

mo’rel. A kind of mushroom with a reticulated and pitted hymen.

morue (mō-rū’). Codfish.
mou de veau (moo de vō). Calf's lights.
moules (mool). Mussels.
moules à la bordelaise (ä lă bór-de-lāz'). Mussels in forcemeat.
mousseline (moo-slēn'). A kind of brioche.
mousseron (moo-srōN'). Mushroom (the edible kind).
mouton (moo-tōN'). Mutton.
mulled (müld). Properly, heated and spiced; but often used to mean, made mild by sugar (acid wines), or by dilution (alcoholized wine).
mul'ligatawny or Mul'ligatunny. A spiced or curried soup of hashed chicken and rice.
mum'bled hare. 'Minced hare’s meat stewed with other ingredients, as eggs, butter, spice, etc.
Muræ’na. The sea eel.
Napo’leon. A sweet consisting of crusts of rich paste with cream between.
Na’ples biscuit. Lady fingers.
Na’ples ice, Na’ples ice cream. Same as Neapolitan ice; Neapolitan ice cream.
Neapol’itan ice, Neapol’itan ice cream. Ice or ice cream prepared in layers, especially when colored, as in white, red, and yellow.
Neapol’itan sauce. Espagnole flavored with grated horseraddish, and a sweet and savory wine fumet.
nec’tarine. A smooth skinned variety of peach. The Spanish nectarine is a plum-like West Indian fruit, which is made into a sweet conserve.
nesselrode pudding (nēs’sēl-rō-de). Iced or frozen chestnut-and-fruit pudding.
Neufchâtel cheese (nūf-shā-tēl'). See Cheese.
New York baked beans. Beans boiled and then baked, and stirred so that the beans are mashed.
Nivernaise (nē-vâr-nāz'). A ragoût-like dish of carrots stewed in consommé.
nock’erlin. Dumplings consisting of a stirred dough containing spices and Parma cheese.
noix (nwā'). Knuckles.
noo’dles. Very thin strips of dried dough made of flour (½ lb.), eggs (4), and a little butter or sweet cream, worked by repeated rolling and folding. It is variously used, as in soups.
Nor'man, Normande (nôr-mând'). See À LA NOR-
Mande.

nougat (noo-gâ'). A mixture of almonds, pistachios, filberts, or the like, and honey or sugar baked to-
gether.
nouilles (noo'y'). Same as Noodles.

noyau (nwâ-yô'). A kind of cordial made from bitter almonds directly, or with pounded apricot or peach kern-
els, or cherry laurel, or young peach leaves.
nudeln (noo'deln). Noodles.

œufs (úf). Eggs.

œufs broullés. Scrambled eggs.

œufs à la farce (úf ã lâ fârs). Hard boiled eggs with stewed sorrel.

œufs à la tripe (ã lâ trêp). Hard boiled eggs with onion sauce.

ognon (ô-nyôN'). Onion.

ognon d'Egypte (dâ-zhêpt'). The rocambole, a mild, sweet onion.

o'kra. A plant the long green, mucilaginous pods of which are used in soups, stews, etc.

olla (ôl'lä). Ragoût.

omelette au thon (ôm-lët ô tôN'). Omelette with tunny, a kind of fish.

omelette aux confitures (ô kôN-fë-tûr'). An omelette served with fruit jelly. Jams do not go well with ome-
lettes.

oreilles (ô-râ'y'). Ears; as, oreilles de veau (de vô), calf's ears.

orgeade (ôr-zhâd'). Milk of almonds, made by stirring sirup of almonds in water; also, orgeat.

orgeat (ôr-zhâ'). Sirup of almonds; also, orgeade.

Or'tleans sauce. A mince of carrots, anchovies, hard-
boiled eggs, and gherkins, with peppersauce.

or'tolan. The bobolink.

oseille (ô-sâl'). Sorrel.

oys'ter plant. (a) Salsify. (b) A plant the edible green leaves of which have an oyster-like flavor.

pabrica (pâ'brê-kâ'). Paprika.

pain (pâN). Bread.

panachée (pâ-nâ-shâ'). Set or made in varied colors.

panada (pâ-nâ'dâ), panade (pâ-nâd'). Bread soaked in water, milk, cream, or broth, and pressed; also, less
usually a paste of flour, butter, and water, stirred with eggs, to be mixed with forcemeat.

**panais** (pā-nā’). Parsnips.

**panée** (pā-nā’). Bread-crumbed (over egg yolk, sauce, butter, or fat) previous to frying.

**panièr** (pā-nyār’). A basket, as that for holding a wine bottle. Also, an entrée panée.

**pannequets** (pān-kā’). French pancakes. See French **pancake**.

**panure** (pā-nūr’). A bread-crumbed entrée.

**paprica** (pā’prē-kā’). A mild kind of red-pepper condiment obtained from *Capsicum annuum*.

**parfait amour** (pār-fā’tā-moor’). A kind of cordial.

**parfait au café** (pār-fā’tō kā-fā’). Same as *Café Parfait*.

**Pari’sian loaves.** Finger cakes ornamented with strips of currant jelly, green-gage jam, or the like.

**Pari’sian sauce.** Allemande flavored with truffles and tinted.

**pas’caline.** White mushroom sauce.

**pas’ty** (pās’tī). A pie consisting, usually, of meat inclosed in a crust and baked, often on a flat dish.

**paté** (pā-tā’). A pasty.

**xnoqo xne əled** (pā-tā’ ə shoo’). Creamcake paste, which resembles a cabbage head when baked.

**paté de foie gras** (pā-tā’ de fwi-grā’). Pie of fat livers.

**paté mollette** (pā-tā’ mō-lēt’). A Mecca cake.

**patés** (pā-tā’). Pasties.

**patés chauds** (shō’). Hot pasties.

**patés de petit four** (dē pe-tē’ fuhr’). Small pasties;—literally, pasties of the little oven.

**patés froids** (frwā’). Cold pasties.

**pat’ty.** A pasty. See *Pasty*.

**paupiettes** (pō-pyēt’). Slices of meat, usually of veal, covered with slices of bacon, spread with forcemeat, rolled, wrapped in paper, and roasted.

**peach bowl.** A beverage of wine with peaches in it.

**pepper pot.** A stew or soup of cassareep, vegetables, and pieces of flesh or fish.

**perdreux** (pār-drū’). Partridges.

**perdrix** (pār-drē’). A partridge.

**per’ry.** Pear wine.

**persillade of fish** (pār-sē-lād’). Fish with parsley.
petit rôti (pe-tê’ rô-tê’). A roast fowl.

petit salé (sä-lä’). Pickled pork in small pieces.

petits choux. Same as CHOUX PÂTISSIÈRE.

petits fois (pe-tê’ fwa’). Pease.

petits pieds (pe-tê’ pyä’). Came and small quadrupeds for roasts.

pheasant (fez’ant’). A kind of large game bird, originally from Asia, but now found in most of Europe.

pigeon aux (pê-zhô-nô’). Squabs.

pigeons innocents (pê-zhôⁿ’ ê-nô-sän’). Squabs.

pigs in blankets. Oysters wrapped in thin slices of bacon, fastened with skewers, and cooked till the bacon is crisp.

pilaff (pi-lâf’). Same as PILAU.

pilau (pi-law’) or pillau. An oriental dish of rice stewed with mutton, lamb, or fowl, almonds, raisins, as saffron and other spices, etc.

pimen’to. Alspice, or Jamaica pepper.

pim’-o’la. An olive stuffed with sweet peppers.

pine’apple bowl. A beverage of wine with pineapples in it.

pintade (pân-tâd’). Kind of fowl.

piquante sauce (pê-kânt’). Espagnole with pickles added and flavored with shallots.

piskinioffs (pês’kê-nyôfs). Polish cakes. See BABA.

pistachio (pis-tâ’shô’). A pale greenish nut resembling the almond.

pithiviers cakes (pê-të-vyä’). A kind of cake with a sweet paste of almond on a basis of puff paste.

placouse (plâ-koоз’). A dariole with apricot jam and nuts, such as almonds, pistachios, or filberts.

plombière (plôⁿ-byâr’). A kind of frozen fruit pudding.

pluche (plûsh’). A chopped or finely cut mixture of parsley, chervil, tarragon, and lettuce or sorrel.

poached. Cooked by being broken into hot water;—said of an egg.

poché (pô-shâ’). Poached.

poêle (pwâl’). A frying pan; a fry; also, a general sauce, essentially the same as stock.

poisson (pwâ-sôN’). Fish.

poivrade (pwâ-vråd’). Peppersauce.

polenta. Porridge.
Po’lish ragoût (rä-goo’). Same as Borsch.
Po’lish sauce. Allemande flavored with horseradish and spices.

polonaise cakes (pō-lō-nāz’). A kind of tart made of puff paste with jelly at the corners.

polo’ny. A dry sausage of partly cooked meat.

pomme (pūm). Apple.

pomme d’Api (pūm dā-pē’). Small rosy apple.

pomme de terre (de tār). Common Irish potatoes.

pompa’no. A highly esteemed marine food fish.

poor man’s sauce. Sauce of chopped onions, pepper, and salt, with a little water.

popiettes (pō-pyef). Same as Paupiettes.

Portugese’ sauce. Espagnole flavored with sherry.

pos’set. Hot milk curdled with wine.

potage (pō-tāzh’). Soup; pottage; broth.

potage à la Camerani (ä là kä-mā-rā’né). A rich kind of chicken-liver soup.

potage croûte au pot (kroot ō pō). Plain broth with vegetables and crusts browned in gravy.

potage de santé (de sān-tā’). See Chiffonade.

pot au feu (pō tō fū’). A dish of broth, meat, and vegetables, prepared by boiling them in a pot.

poupeton (poop-tōn’). A dish consisting of a border of boiled rice with a fricassée of fowl or fish in the center; also, a ragoût of meat covered with rice, bread crumbs, Parma cheese, and butter, and then baked.

poupetonnière (poop-tō-nyâr’). A vessel to make a poupeton in.

port. A wine taking its name from Oporto, in Portugal. Real port is sometimes pale, but usually purplish or dark red. Practically no pure port is now sold under that name, the stuff sold as port being a sweetened blend, often of indifferent quality, and excessive alcoholicity.

por’ter. A dark brown, moderately bitter, malt liquor or beer, of English origin.

pot pourri (pō poo-rē’). A ragoût of various meats and vegetables cooked together.

pousse café (poos kä-fâ’). A drink of liquor served at dinner after the coffee; especially, a drink of cordials of different colors poured so as to be in layers in the glass.
praline (pra-lén’). A burnt almond.
présalé (pra-sä-lä’). A kind of especially good mutton.
printanière (prän-tä-nyär’). A dish cooked à la printanière. See À LA PRINTANIÈRE. Printanière soup is the same as jardinière soup, essentially.
profiterolles (prō-fē-trōl’). Sweet entremets, a kind of cake filled with custard.
provençale gar’lic but’ter (prō-väN-säI’). Butter with garlic and olive oil stirred in.
provençale sauce. A name by some given to rémoulade; also, to a sauce of espagnole flavored with oil and garlic.
pumpernickel (poom’per-nik’l). Black bread made in Westphalia of unbolted rye. It is of an acic taste.
punch. An alcoholic drink made of any of the principal distilled spirits, with the juice and zest of lemon and sugar.
purée (pūr-rä’). A pulpy maceration of meat, vegetables, fruit, or the like, passed through a sieve.
quail. Any one of several plump-growing game birds of the Old World and of America. The American quails, as the bobwhite, belong to the partridges.
quartier (kär-tyä’). Quarter; especially forequarter.
 quasi de veau (kä-zë’ de vō). The thick end of a loin of veal.
quenelle (ke-nēl’). A kind of delicate forcemeat ball or dumpling.
radan cake (rä-dän’). Same as RATAN CAKE.
radis (rä-dē’). Radish.
ragoût (rä-goo’). A rich compound consisting of quenelles, mushrooms, truffles, etc., mixed with a rich sauce, and used to garnish rich dishes; also, a dish garnished with this.
ramequin (rä-mẽ-kín; French pron. rä-me-kā’N’). A pastry consisting of a preparation of cheese inclosed in or mixed with puff paste, and baked or browned. Cheese straws are thin ramequins of cheese mixed with puff paste.
ratafia (rä-tä-fē-ä’). (a) Noyau, curaçao, or other liqueur containing kernels of fruit, as of peaches, cher-
ries, etc. (b) A small macaroon made mainly of bitter almonds.

ratan cake (rā-tān’). A kind of butter-and-egg dough cake resembling brioche. It usually contains fruits, nuts, or spices, or all of these.

ravigote (rā-vē-gōt’). Any sauce made of refreshing green fine herbs, including chervil, parsley, chives, garden cress, celery, balm, and (for green ravigote) spinach,—all pounded together. Velouté flavored with spiced vinegar and harvey sauce is called white ravigote.

ravioli (rā-veō’le). Little shells or cases of thin nouilles dough, containing a savory forcemeat, boiled in broth. They are served either in soup or, with brown gravy, as an entrée.

réchauffé (rā-shō-fā’) or réchauffée. Warmed or heated over a second time.

reedbird. The bobolink.

re'gency sauce, or brown re'gency sauce. Espagnole flavored by a fumet of eels and herbs.

re'gent's punch. A complex and rich punch made by stewing muscatel raisins (4 lbs.), filtering it, condensing and adding sugar, and then dissolving in strong green tea (1 pt.); and adding to this rum (½ pt.), cognac (1 pt.), madeira (1 qt.), curaçao (1 pt.), pineapple sirup (½ pt.), seltzer water (1 qt.), and champagne (2 qts.). To this are added lemon and orange and sugar to suit the taste.

relevés (rā-l’vā’). Same as REMOVE.

rémoulade (rā-moo-lād’). A purée of anchovies, capers, parsley, shallots, and hard boiled eggs, dressed with spices, oil, and vinegar.

rémoulade à la provençale (ă lā prô-vān-sāl’). Rémoulade not sieved and with more oil.

remove. A dish removed from the table to make room for another;—applied generally to the roasts, joints, turkeys, fillets, etc., which follow the soup and fish at an ordinary dinner of several courses.

Rhine wine. Any wine made in the region of the Rhine, especially a light, still wine produced there.

ricebird. The bobolink.

ris de veau (rē de vō). The sweetbread; pancreas.

rissole (rē-sōl’). A kind of pastry made of minced and spiced meat or vegetables, or fruit, wrapped in paste,
and fried in fat,—originally one containing rice as an ingredient.

**rissolé (rē-sō-lā’).** Browned by baking or frying.

**rissolette (rē-sō-lēt’).** A croutade, or bit of fried bread containing or holding a little portion of forcemeat.

**roc’ambole.** A kind of onion having very sweet, mild, small bulbs. It is used in the place of stronger garlic.

**rognons (rō-nyōn’).** Kidneys; fries.

**romaine salad (rō-mān’).** A kind of mixed vegetable salad.

**rol’pens.** A brown made by the Dutch from tripe mixed with minced beef and other ingredients. It is fried for a hot dish.

**Ro’man punch.** A water ice flavored, as with lemon, and mixed with rum or other spirits. Also, a complicated punch, similar in preparation to regency punch, with added frozen white of egg froth.

**roquefort (rōk-fōr’).** See Cheese.

**rosolio (rō-zō’lyō) or (less properly) rosoglio (rō-zō’lyō).** A kind of sweet cordial made of brandy, sugar, raisins, etc.

**rothe grütze (rō’tē grōöt’sē).** A flummery of rice grits and fruit juice.

**roulette (roo-lēt’).** A dish consisting of a slice of meat spread with stuffing, rolled, and stewed or braised.

**roux (roo).** Browned by frying in butter or other grease.

**roux blanc (blān).** Starch or flour fried in fat so as to be hardly colored.

**roux brun (brūn’).** Fried a dark brown.

**royal buck.** A Welsh rarebit served with two poached eggs on it.

**royal hag’gis.** A dunelm of mutton.

**rum punch.** A punch in which rum is used to give the characteristic flavor. It is usually colored dark amber by French cooks.

**rumsteck (rūn-stēk’).** Rumpsteak.

**Russ’ian cab’bage soup.** A soup of onions, cabbage, and quenelles.

**Russ’ian sauce.** A velouté with egg yolks and strong herbs.

**Russ’ian soup.** A gravy soup of veal, fowl, etc., with
souchets of salmon, eel, perch, mullet, quenelles of whiting, lobster coral, and mushroom purée.

**sabayon** (sä-bä-yō̃''). Wine (madeira or malvoise) mulled with egg yolks, sugar, and cinnamon.

**saindoux** (sän-doo'). Hog's grease; lard.

**salad russe** (säl-läd'rū̃'). A dish of chicken meat, ham, veal, etc., diced, arranged separately and served with truffles, and tartar sauce, or caviar and sardelles, etc.

**Sal'ly Lunn.** An English tea cake.

**salmagun'dy.** A salad of cold chicken, veal, eggs, beet, anchovies, etc., finely minced and spiced.

**salmis** (säl-mē'). A ragoût of roast game or fowl in rich gravy or sauce.

**sal'picon** (*French pron.* säl-pē-kō̃'). A ragoût or rich compound of chopped meat or fish and vegetables with savory sauce, used as a separate dish, as a garnish, to stuff meats, etc.

**salsifis** (säl-sē-fe'). Salsify.

**salsify.** A kind of plant the root of which is eaten boiled or fried. It has the flavor of oysters, whence it is called oyster plant. Black salsify is the related corzonera, similarly eaten.

**sangaree'.** A West Indian brandy punch with maderia wine and lime juice added.

**sanglier** (sän-glyä'). Wild boar.

**sapsago.** A kind of Swiss cheese flavored with blue melilot, or sweet cloves, having a vanilla-like odor.

**Sa'rah Bern'hard pota'toes.** Potatoes cut raw into a double spiral form and fried in hot fat.

**Sarato'ga pota'toes.** Raw potatoes cut into thin slices and quickly fried crisp in hot lard and then salted.

**sardel'len.** Anchovies. They are prepared, like sardines, in oil, in salt, and in the form of a paste.

**sauce au pauvre homme** (ō pōv rōm). Poor man's sauce.

**sauce aux hatelets** (ō zä-tlā'). Atelets sauce.

**sauce beurree à la l'Anglaise** (bū-rā' ă lā-n-glāz'). Butter sauce.

**sauce blanche** (blānsh). Butter sauce.

**sauce Colbert** (kōl-bār'). Brown sauce with meat glace, lemon juice, parsley, and butter stirred in.
sauce de gourmets (de goor-mā'). A coulis with a purée of tomatoes and crayfish butter.

sauce en tortue (ān tōr-tii'). Espagnole sauce, a kind of sauce used for calf's head.

sauce Italiennne rousse (ē-tā-lyēn' roos). See Italian SAUCE.

sauce piquante (pē-kānt'). An acid or sour sauce.

sauce Robert (French pron. sōs rō-bār'). A full-flavored espagnole sauce, strongly flavored with onions, mustard, and zested with lemon juice or vinegar.

sauce Rousse (roos). Brown sauce.

saucisson (sō-sē-sōn'). A kind of short, thick sausage.

sauerkraut (sōu'ār-krout). A dish of cabbage cut fine and fermented in a liquid of its own juice and salt. It is washed and stewed, as in butter, and served with meats, etc. An imitation of this is produced of fresh white cabbage steeped in sugar and vinegar, and is often called French sauerkraut (choucroute) or Bavarian sauerkraut.

saumon (sō-mōn'). Salmon.

saur (sōr). Smoked herring.

sauté (sō-tā'). Lightly and quickly fried in little grease.

sauterne (sō-tārn'). Any of a certain white wines produced in, or coming from, Sauterne or its neighborhood in France; as: (a) Literally, a white wine produced at the village of Sauterne, some distance above Bordeaux. (b) Any white wine of similar character and flavor exported from Bordeaux.

All these wines are sweet, losing the excess of sweetness with age; but some of them as Chateau Yquem and Chateau Suduiraut are much superior to those in class (a), which latter are often called haut sauternes (ō sō-tārn).

savoy' cakes. Lady fingers or other fancy cakes of sponge-cake paste.

schmarn. A kind of pancake.

schnitzel (shnits'el). See Wiener schnitzel.

schoppen (shōp'pen). A pint glass or cup, such as the tall glass used to serve wine in German restaurants.

scones (skōnz). Scotch cakes of oat meal or flour.

scorzonera (skōr-tsō-nā'rā). Black salsify. See SALSIFY.
Scotch style. See À LA CALEDONIAN.

Scotch whiskey. Whiskey impregnated with the taste of smoke.

Scotch woodcock. A preparation of scrambled eggs, served upon toast that has been buttered and spread with anchovy paste.

sec (sék). See CHAMPAGNE.

selle (sèl). Saddle.

semoli'na. Properly, the large hard grains retained in the bolting machine after the fine flour has passed through. Also, and more generally, in cookery, finely broken nouilles paste.

semo'na. Semolina.

semoule (se-mōöl'). Semolina; grout.

shal'lot. A small kind of onion; a scallion.

shan'dygaff. A beverage consisting of a mixture of hops and malt beer with ginger beer.

sharp sauce. Same as RÉMOULADE.

sher'ry. Originally, wine of Xeres; hence, any of the strong, dry, whit wines of Andalusia and other regions in the south of Spain. They are usually tinted an amber color, and also adulterated with spirits and often with plaster of Paris. Formerly they were colored much darker than at present. See AMONTILADO.

sher'ry cob'ler. A mixture of sherry, water, ice, and sugar, flavored with lemon or orange, or both.

shirred eggs. Eggs broken into an earthen dish and baked over the fire.

shrub. A liquor composed of acid fruit juice and spirit to preserve it, as orange juice and rum punch.

Sibe'rian punch. An ice flavored with yellow chartreuse and vanilla.

Sicil'ian sauce. Allemande with truffles, mushrooms, garlic, spices, and, especially aromatic herbs.

sil'labub. A soft curd made by mixing any wine or cider with milk; also, a dish of sweetened cream flavored with wine and beaten to a stiff froth.

sil'ver duck. A Welsh rarebit served with boiled or steeped smoked herring on it.

snipe. A shore bird with a long, nearly straight bill. It is esteemed for game.

sorbet (sör-bā'). Sherbet.
soubise sauce (soo-bē'z'). A purée of white onions or souchie.
souchet (soo-shā') or souchie (soo-shē'). A stew of fish in a soup-like savory broth.
soufflé (soo-flā'). A dish consisting of batter of starch or flour, eggs, milk or cream, and butter, beaten light and baked and served hot while light and spongy. Soufflés may be variously flavored, as with ginger, vanilla, chocolate, etc.

South'ern style. Baked with molasses poured over them;—said of sweet potatoes.

soy. A Japanese, Chinese, or East Indian sauce made from a kind of bean. It is salty, aromatic, and in the East Indian variety, sirupy or thick.

spaghetti (spā-gēt'tē). Hollow tubes of dried Italian paste, in size between macaroni and vermicelli.

Span'ish cream. Gelatine pudding containing custard, gelatine, and beaten white of eggs, set in a mold.

Span'ish puffs. Meringues.

Span'ish sal'ad. Same as Gaspacho.

spitch'cock. To grill.

spongada (spōn-gā'dā). An ice cream to which white of egg has been added so that it forms a heavy froth.

spongada di Toledo (dē tō-lā'dō). A spongada of almonds and cream.

sport'man's round. The biggest joint of a beeve.

sprot'ten. Sprats which are canned in oil and sold as a less expensive variety of sardines.

squab. A young pigeon.

stand'ard broth. See Stock.

stock. The broth used as the basis of soups, sauces, etc. The ordinary stock (which should contain the soluble parts of one pound of meat to each pint of stock, or thereabouts) is called common, grand, general, or standard stock or broth.

suprême sauce (soo-prām). Velouté flavored with mushrooms and consommé of fowls.

talmouse (tāl-mooz'). A dariole having cheese in the custard.

tam'my, tam'is. A fine sieve or strainer of cloth.
tanche (tān'sh). Tench, a fish allied to the carp.
tanger ne (tān-jūr-ēn'). A kind of dark-colored, highly flavored orange, with a thin, highly aromatic rind.
tarragon. A plant of the same genus as the wormwood, used for flavoring vinegar. It has a sharp essential oil.

tart. Any one of various cakes with filling in them.

tar'tare sauce. Mayonnaise sauce with vinegar and chopped green herbs, pickles, and capers.

tarte. A tart.

tendrons de veau (tân-drôN de vō). The gristles from the breast of veal. They are stewed in stock and served as an entrée.

terrine (tēr-rēn'). Formerly a kind of ragout made and served in a terrine (a kind of earthen dish); now, a dish of several varieties of meats braised together and served in a terrine or in a similar dish of metal.

tête (tāt). Head.

thon (tōN). The tunny, a kind of fish.

timbale (French pron. tân-bāl'). A drum-like case of macaroni or rice filled with some composition, as with forcemeat or ragout.

toad in the hole. Cold meat baked in a batter of milk, eggs, and flour.

toddy. Whiskey punch. American toddy is cold rum punch in which fruits are steeped. In India, toddy is wine from the sap of the palm.

Tokay'. A rich heavy wine, more or less sweet and very aromatic, and made, primarily, of tokay grapes in the neighborhood of Tokay in the northern part of Hungary. It is chiefly used as a liqueur. Sweet tokay, such as Imperial tokay, is very sweet and fermented but little if at all, and so contains little or no alcohol.

topinambur (tō-pē-nām-boor'). The Jerusalem artichoke.

top sir'loin. A good cut of the beef next to the sirloin.

tossé (tōs-sā'). Fried while being tossed or shaken quickly so as to turn from side to side.

tourte (toort). A flake dough case in which ragouts are served as entrées.

trepan'. A large holothurian (a kind of echinoderm) dried and eaten, when well cooked, in soups, etc.; a sea cucumber.

triflé. A second-course sweet dish composed of sponge cake soaked in wine or liqueur, macaroons, fruit jams, and whipped cream.
truffes (trüf). Truffles.
truff'le. A kind of edible mushroom that grows underground. Truffles have a form somewhat like that of a big, longish blackberry. There are nearly black varieties (chiefly from Périgord) and light-colored varieties, as the whitish ones from Burgundy, and those with a garlicky odor from Piedmont.

truite (trwēt). Trout.
tur'ban. An ornamental drum-shaped case for entrées, forcemeat, fillets, etc.

Turk'ish coffee. Café au Turc.
Turk'ish pilaff. Same as Pilau.
tutti-frutti (toot'tē-froot'tē). A confection consisting of preserved fruits of various kinds.

valen'cia rice. Rice boiled till the grains are soft and then mixed with oil and tomatoes.

veau (vō). Veal.
velouté (ve-loo-tā'). A white sauce or stock made by boiling down ham, veal, beef, fowl, bouillon, etc., then adding soup stock, with seasoning vegetables, and again boiling and straining. Some put in ham to give it more flavor.

Vene'tian sauce. Allemande sauce flavored with tarragon.

ver'mouth or ver'muth. A cordial of white wine flavored with absinthe and other aromatics, often containing cognac.

Victo'ria bis'cuit. A kind of dariole.
Vien'na dump'lings. Same as NOCKERLN.

vin (vàn). Wine.

vinaigre (vē-nā'gr'). Vinegar. Vinaigre a l'estragon (ā lās trā-gōn') is vinegar flavored with tarragon.

vinaigrette (vē-nā-grēt'). A sauce made sour by acid wine or vinegar.

vin ordinaire (vàn oder-dē-nār'). Ordinary table wine; claret.

vint'age wine. A fine wine made from selected grapes of a good year, kept separate and sold as wine of that year.

volaille (vō-lāl'). Poultry.

vol-au-vent (vō-lō-vàn'). A light puff-paste case baked and then filled with a ragoût, fricassee, or the like.
was'sail bowl. Hot ale spiced and poured over roast apples;—an English Christmas-Eve beverage.

waffle. A kind of soft, thin pancake cooked in indented (honeycomb) irons which meet against each other so as to hold the batter or dough inside. Waffles are usually richer in composition than ordinary pancakes.

Welsh rare'bit or rab'bit. A dish consisting essentially of toasted bread on which is served toasted or melted cheese. The cheese is variously prepared, as with the admixture of ale, or other flavoring material.

Welsh soup. Pig's-head soup.

white sauce. Same as Veloute, or similar sauce.

wiener schnitzel (vĕ'nĕr shnits'ĕl). A cut of veal from the leg fried in batter, and seasoned with paprika, etc., after a style attributed to the Viennese.

wine. The fermented juice of the grape; also, loosely, the fermented juice of other fruits; as pear wine, or perry.

Wines are distinguished by their color, their hardness or softness on the palate, their flavor, and their being still or effervescing. When the fermentation and sugar in a wine have neutralized each other so that no sweetness is perceptible it is called a dry wine. Modern wines which belong to, or are used as types of, a particular kind of wines are port, sherry, Bordeaux, Burgundy, champagne, Maderia, Rhine, Moselle, Tokay, Sauterne, Marsala, Amontillado. See these above in the Vocabulary.

Serving of Wines.—Wines are best when served according to the following suggestions:

White wines, such as Sauterne, Moselle, Rhine wine and sherry, should be served moderately cold.

Champagne should never be allowed to lie in the ice box for any length of time, but instead should be chilled quickly and served at once, very cold. If allowed to lie in the ice box two or three days its flavor will be injured.

Burgundy and all clarets should be served at a temperature of about 70 degrees, also all sweet wines, such as Port, Angelica, Maderia, Tokay, etc.

Where wine has been bottled for one or two years, the bottles should be handled very carefully to avoid shaking or turning or in any way agitating the contents, especial care being taken in drawing the cork and
decanting to keep the bottle in a horizontal position, for the reason that most wines after standing the above-mentioned length of time will deposit a little sediment. This same precaution also applies to white wines bottled for a similar length of time.

In extremely hot weather if a "long drink" is desired, iced water may be added to Burgundy, claret and white wines to advantage, but never put cracked ice into any wine or Champagne, as it destroys the delicate bouquet.

Dry wines should be served from a decanter only when all of the wine contained in the decanter is to be used at once, as, where wine is decanted and left to stand for any length of time, it becomes flat and loses its flavor.

PRONUNCIATION OF THOSE NAMES OF WINES, ETC., which would not naturally be pronounced with approximate correctness.

Anheuser-Busch (än'hoi-zür būsh).
Assmannshauer (äs'mans-hou-zür).
Aszu (ō'soo).
Barsac (bär-säk').
Beaujolais (bō-zhō-lā').
Beaune (bōn).
Beychevelle (bāsh-vēl').
Blanche (blānsh). White.
Bordeaux (bor-dō').
Braunberger (broun'berk-ūr).
Buadi (boo'ō-di).
Chablis (shā-blē').
Chambertin (shān-bār-tān').
Château (shā-tō'). Wines made on private estates are called chateau wines. The names beginning with château will be found alphabetized in this list as if the word chateau were not used in the name; thus, for château Lafite, see Lafite, below.

Chianti (kē-ān'tē).
Clos Blanc de Vougeot (klō bläń de voo-zhō').
Clos de Vougeot (klō de voo-zhō').
Cognac (kō-n-yāk').
Conti (kōn-tē').
Cordon Rouge (kōr-dōn' roozh).
Corton (kōr-tōn').
Cos d'Estournel (kō dés-toor-nēl').
Crème (krām). This is disregarded in alphabetizing, when it is the first name of a cordial or liqueur; thus for crème de menthe (krām de měnt), see MENTHE, below.

Curacao (kū-rā-soʊ').
Cuseniers (kū-zā-nyā').
Deidesheimer (di'dēs-hī-mūr).
Deutz & Geldermann (doīts).
Ducru Beaucaillou (dü-krū' bō-kā-lyoo').
Eckau Kummel (ĕk'ou kūm'mel).
Garniers (gār-nyā').
Geisenheimer (gi'zen-hī-mūr).
Giscours (zhē-koor').
Grand Marnier (grān már-nyā').
Grand Vin (grān vān). In names beginning with these words they are ignored in this table; thus for Lafite in Grand vin château Lafite, see LAFITE, below.

Graves (grāv).
Grèves (grāv).
Grillet (grē-yā').
Gruaud Larose (griu-ō' lā-rōz').
Haut Sauzette (ō sō-tārn').
Hunjadi Janos (hūn'yō-dī yō'nōs).
Irroy (ē-rwā').
Johannisberger (yō-hān'nīs-bērk-ūr).
Kissingen (kīs'sīng-en).
Lagrange (lä-grānzh').
La Tache Romanee (lä tāsh rō-mā-nā').
Latour (lä-toor').
Laubenheimer (lou'ben-hī-mūr).
Leoville Poyferré (lyō-vēl' pwā-fā-rā').
Liebfraumilch (lēp'frou-milK).
Macon (mā-kōn').
Maraschino (mā-rā-skē'nō).
Margaux (mār-gō').
Medoc (mā-dōk').
Moët & Chandon (mō-ā' ānd shān-dōn').
Montrachet (mōn-tra-shā').
Montrachet, la Guiche (mōn-tra-shā', lā gēsh).
Mouton Rothschild (moo-tōn' rōt'shīlt).
Musigny (mū-sē-nyē').
Niersteiner (nēr'stī-nūr).
Noyau (nwā-yō').
**BILL OF FARE VOCABULARY**

*Nuits* (nwē).

*Ofner Auslese* (ōf’nūr ous’là-ze).

*Parfait Amour* (pär-fā’ tā-moor’).

*Pekoe* (pā-kō’).

*Perrier Jouet* (pā-ryā’ zhoo-ā’).

*Pomard* (pō-mār’).

*Pontet Canet* (pōN-tā’ kā-nā’).

*Pousse Café* (poos kā-fā’).

*Richebourg* (rēsh-boor).

*Rudesheimer* (rū’dēs-hī-mūr).

*Rudesheimer Engerweeg* (rū’dēs-hī-mūr ēng’ūr-vāK).

*Ruinart* (ru-wē-nār’).

*Saarbach* (zār’bāk).

*St. Emilion* (sāN tā-mē-lyōN’).

*Sauterne* (sō-tārn’).

*Szegzardi* (sēg’zōr-dī).

*Veuve Cliquot* (vūv klē-kō’).

*Vin Ordinaire* (vān ōr-dē-nār’). See main Vocabulary.

*Volnay* (vōl-nā’).

*Würzburger Hofbrau* (voorts’ boork-ūr hōf’brou).

*Yquem* (ē-kāN’).

**wine**, May. A mixed wine served about Maytime, because that is the season of the year when the woodruff leaves, with which it is flavored, are sufficiently aromatic. The preparation is one bottle of champagne, five bottles of moselle or rhine wine (preferably moselle), one-quarter bottle of claret, two ounces of sugar, and a good bunch of woodruff leaves. The leaves should be removed after they have been in the wine for an hour or so. Some add strawberries, pineapple, and orange, after removing the woodruff leaves. The mixture has a fine aromatic flavor. After the woodruff has blossomed its leaves lose their highly aromatic flavor.

**wood’cock**. A kind of long-billed, gallinaceous game bird. They fly and feed at night.

**wood-cock of the sea**. The mullet, a kind of sea fish.

**wurst** (voorst). Sausage.

**yard of flan’nel**. Ale flip. See FLIP.

**York’shire buck**. A Welsh rarebit served with two slices of bacon and a poached egg.

**York’shire pie**. A meat pie baked in a raised crust.

**York’shire punch**. A hot punch to which some calf’s foot jelly has been added.
zwiebach (tsvē'bāk). A kind of biscuit or rusk first baked in a loaf and then sliced and toasted.
zwetschenwasser (tsvēt'shen-vä-sūr). A kind of cordial distilled from the juice of damson plums.
POISONOUS PLANTS
POISONOUS PLANTS AND REMEDIES

Most of the very many cases of poisoning by plants result from ignorance of the nature of our poisonous plants, or from a notion that they are not dangerously poisonous. Those who live or are visiting in the country where children run at large in the fields and roads should explain to them the danger of handling certain plants and of eating certain plants, and if this were done most of the fatal cases of plant poisoning would be prevented.

In all cases of internal poisoning, remedies should be applied at once, and plant poisoning should be suspected in cases of unexplained retching, unconsciousness, or convulsions. If there is any possibility of the trouble being occasioned by the fatally poisonous plants described below, not a moment should be lost in getting a physician. For cases of skin poisoning, generally, a weak alcoholic solution of sugar of lead is the best remedy, and affords great and immediate relief. It should not be used on broken surfaces.

Poisoning from plants may result either from contact with the surface of the skin (internally or externally), or from this combined with the effect produced by absorption of the poison into the blood through the stomach. The plants from which poisoning commonly result are the following:

Aconite. Same as Monkshood.

Bittersweet. A climbing shrubby plant with purple or blue flowers and an orange-colored center. The lower leaves are ovate or heart-shaped, the upper ones more or less spear-shaped. It is conspicuous for its bright red, oval berries, which are poisonous. It belongs to the same family as the white potato. It is mostly found
in damp ground. It is entirely distinct from the cultivated plant also called *bittersweet*.

The antidotes are the same as for the deadly nightshade.

**Black cher’ry.** The wild black cherry, a tree from 60 to 80 feet high. The kernels of the seed, or the whole fruit, and the leaves when merely wilted, if eaten, usually
cause death. The fresh leaves and old dry leaves are considered harmless.

There is no effective remedy. Emetics and enemas may be used. Call a physician at once.

Black Cherry (*Prunus serotina*), twig and fruit. \( \frac{1}{2} \) natural size.

**Ca'per spurge, Gar'den spurge, Mole'weed.** A common garden plant with smooth leaves and stem, growing from two to three feet high. The flowers are greenish yellow and rather small. The fresh milky juice of the plant is very acrid, and the fruit is very purgative and poisonous. The plant is poisonous to handle.

For internal treatment use emetics, and give milk, white of egg with water, or flaxseed tea, to drink. Call
a physician. For skin poisoning use weak alcoholic solution of sugar of lead.

Caper Spurge (*Euphorbia lathyris*). a plant, ½ natural size; b seed capsule, natural size.

**Cowbane.** Same as Water hemlock.

**Deadly, or Black, nightshade.** This is a plant with large and quite pointed leaves on downy stems. It bears
Deadly Nighthshade (*Solanum nigrum*), $\frac{1}{3}$ natural size.

drooping clusters of somewhat beet-shaped flowers and roundish juicy berries which turn from green to black, and are marked with a deep furrow.

The antidotes are emetics, carthartics and stimulants, such as coffee and liquors.
Fool's parsley (*Aethusa cynapium*). This plant looks like parsley. It has dark green, feathery leaves, like common parsley, and white flowers that grow in umbels, and have a delicate, lacy appearance. The plant grows about two feet high. It occurs chiefly in the northeastern States.

Use emetics and give stimulants.

**Foxglove, or Digitalis** (*Digitalis purpurea*). This is a commonly cultivated plant which has dull green, downy leaves and bell-shaped purple and crimson flowers with spots within. The flowers are arranged in a spike. It is not poisonous to most people to handle.

In case of internal poisoning call a physician.

**Hemlock.**—**Ground hemlock or Dwarf yew** (*Taxus Canadensis*). This is an evergreen tree or shrub bearing small, red, juicy berries, or drupes, which are hollow on the end opposite the stem. The slender rigid leaves and black seeds are very poisonous. The tree resembles a small spruce tree, and usually grows, as an undershrub, under evergreens.

**Poison hemlock.** This is a shrub growing from three to six feet high, with numerous smooth hollow stems, spotted with large, purple, parsley-like leaves, and showy white flowers in umbels. It flowers in July and August. The plant has a disagreeable odor; and the fresh leaves are very sickening in taste. The seed resembles an anise-seed; and the root somewhat resembles a parsnip.

The best treatment is emetics, tannin (tea or oak bark), stimulants, warmth at extremities, and artificial respiration.

**Water hemlock, or Spotted cowbane.** This plant which grows in damp ground, has slender indented leaves, a smooth hollow stem, and small white flowers in umbels. The root is very poisonous, and the stems less so.

Call a doctor if poisoning by this plant or the next mentioned plant is suspected.

The *Oregon water hemlock* has a similar flower and leaf, and a peculiar hollow rootstock, which is the most poisonous part.

**Henbane** (*Hyoscyamus*). This plant grows about two feet high, has large, soft, clammy, hairy, pale green leaves, with a disagreeable odor. The flowers are cup-
Poison Hemlock (*Conium maculatum*), \( \frac{3}{4} \) natural size.
shaped, with a purple rim and streaks of a straw-colored or yellowish-brown center.

Water Hemlock (*Cicuta maculata*). Plant and root 1 natural size; seed and cross section enlarged x 5.

The remedies to be used in case of poisoning are the same as for Jamestown weed.

**In'dian tobac'co** (*Lobelia inflata*). This plant has a
Oregon Water Hemlock (*Cicuta vagans*); *a* plant, ⅓ natural size; *b*, *b* rootstock and horizontal roots, ⅔ natural size; *c* terminal leaflets, natural size; *d* flowering spray, ⅗ natural size.
Jamestown Weed (*Datura stramonium*).  

*a* flowering spray;  

*b* fruit capsule. Both \( \frac{3}{4} \) natural size.

straight stem; hairy, pointed, mottled leaves; and small, pale blue flowers, which spring from the junction of a leaf with the stem.

**In'dian tur’nip, or Jack-in-the-pul’pit** (*Arum*). This
plant grows a foot high; and bears scarlet berries. The root is turnip-shaped, it has an intense burning taste, and when taken into the mouth causes intense pain and swelling of the tongue. If serious poisoning occurs get a wash from a physician.

James'town, or Jim'son, weed; Thorn'apple; Datu'ra, or Stramo'nium. This plant grows to a height of four feet or more. Its skin is tough; the flowers are white or tinted and are vase-shaped; the green seed pod, when
POISONOUS PLANTS AND REMEDIES

dried, becomes gray-brown, and is very rough and thorny; the seeds are soft when young, but become hard and black when old. It is very poisonous and dangerous.

Narrow-Leaf Laurel (Kalmia angustifolia). \( \frac{3}{4} \) natural size.

Use emetics at once, then give strong tea, tannic acid, or infusion of oak bark, then emetics and then stimulants. Full respiration should be kept up artificially.

Laurel. The broad-leaf laurel, also called mountain laurel, sheep laurel, poison ivy, calico bush, etc., is usually from three to eight feet high, but sometimes thirty to
forty feet high; has shiny dark green leaves, and nearly odorless flowers. It is deadly poison if eaten. Children mistake the young shoots for wintergreen; and thousands of cattle are poisoned by it. Call a physician in
case of poisoning, using emetics, enemas, and stimulants pending his arrival.

Other plants of the heath family are equally poisonous with the broad-leaf laurel; as the narrow-leaf laurel

Monkshood (Aconitum Columbianum) of Western United States.  
am flowering plant; b seed capsule. Both ¼ natural size.

(also called lambkill dwarf laurel, etc.); and the Great laurel (also called rosebay, mountain laurel, rhododendron, etc.).

Monks’hood, Ac’onite, or Wolfs’bane. A plant growing about four feet high with leaves deeply cleft into five parts, and with dark blue flowers. The separate flowers
are arranged along a common stem in the form of a spike.

Use the ordinary emetics, stimulants, and artificial respiration until the physician can be called.

Fly Amanita (*Amanita muscaria*). Mature plant, and top view showing corky patches, \( \frac{1}{3} \) natural size.

**Mush'quash root.** Same as *Water hemlock*, under *Hemlock*.

**Mush'rooms.** Only a person skilled and acquainted in distinguishing between the poisonous mushrooms (*toadstools*) and the edible ones can safely pick them. No one should eat a mushroom not selected by such a person; children should never put them in their mouths
in the fields. Two of the most poisonous species are the fly amanita and the death cup.

In case of poisoning, use mustard or other emetics, an enema of warm water and turpentine. Give recently burned powdered charcoal internally. Call a physician at once.

Death Cup (Amanita phalloides), ¼ natural size.

Nightshade. See Deadly Nightshade, above.

Olean’der. This beautiful evergreen shrub, which is everywhere cultivated for ornament, is harmless to the touch, as ordinarily handled; but every part of the plant is dangerously poisonous if taken internally. Death has resulted from the use of its wood as skewers in roast meat. Children should not put the leaves, wood, or flowers into their mouths. The plant is dangerous to have within the reach of infants.

Poison, or Three-leaved, ivy, or poison oak. A climbing shrub (also called mercury, black mercury, etc.) with leaves arranged in clusters of three, and dull white berries, or drupes. This plant is poisonous to the touch to most people, and to some the fumes from the growing plant are poisonous. This plant differs from the Virginia creeper, or five-leaved ivy, in having its leaves ar-
ranged in clusters of three instead of five, and by the whitish color of its berries, those of the Virginia creeper being dark blue. It grows nearly everywhere, especially on the borders of woods, fields, roadsides, etc.

For treatment apply a saturated solution of sugar of lead (lead acetate) in 50 per cent. alcohol to the poisoned parts; or, if this cannot be had apply a solution in water of salt or baking soda.

**Poison oak; or Poison ivy.** This is a species of *Rhus* differing from the poison ivy *Rhus toxicodendron* chiefly in the character of its leaflets. It is quite generally spread along the Pacific coast.
For remedies use the same as for poison ivy above.

Poi'son su'mac. This plant grows in swamps and damp woods, from six to fifteen feet high, with wide-

Poison Oak (*Rhus diversiloba*), leaves, flowers, and fruit. 
\( \frac{3}{4} \) natural size.

spreading branches. The leaves, which turn bright red in the autumn, are about three inches long and one and a half inches wide, with long, slender red stems; the
flowers are whitish with the fruit about the size of a pea. The whole plant has a very disagreeable odor, and is more poisonous to the touch than poison ivy, or mercury. The other species, *Rhus glabra*, which has more greenish flowers and very dark red or purplish hairy berries, is not poisonous at all.

**Poke'root; In'dian poke; False Hel'lebore; or White Hel'lebore.** This plant grows from three to six feet high; it has large, oval, pointed leaves of a coarse tex-
Pokeroot (Veratrum viride). ⁴ natural size.

ture, and numerous small, green flowers, growing in a pannicle at the top of the stem. It is dangerously poisonous.

For treatment use emetics at once, and then give stimulants. Keep the patient lying flat on his back.
The name *pokeroot* is also given to the root of the pokeweed. See the next Title.

**Poke’weed.** A plant of the genus *Phytolacca;* especially *Phytolacca decandra,* which is a strong-growing, branching herb, racemes (clusters like those of the currant) of white flowers which are followed by deep-purple, juicy berries about the size of small currants. The young shoots are cooked and eaten, but the roots and berries are emetic and poisonous. This plant is entirely distinct from the preceding.

For treatment give strong tea, infusion of oak bark or tannin, then emetics, and stimulants. Use artificial respiration to keep up respiration.

**Su’mac.** See Poison Sumac.

**Toad’stool.** See Mush’room.

**Wild pars’nip** (*Pastinata sativa*). This a small plant, sometimes three feet in height, with dark green leaves, downy on the underside, made up of small leaflets arranged on a grooved stem. It has yellow flowers in small cluster, and the root is like that of the cultivated variety in appearance, but has a harsh bitter taste. It is not ordinarily dangerously poisonous.

**Wolfs’bane.** See Monkshood.
WHAT TO DO IN CASE OF ACCIDENTS

The knowledge of a few simple facts which every one ought to know, or have a ready means of knowing, often enables such help to be given in case of accident as to prevent any serious consequences from an injury which would otherwise be dangerous or perhaps fatal.

The first thing to be understood is that the body consists of a framework of bone supporting a very complex

system of muscles, by which the bones are moved like levers upon their joints. Thus, at the knee there is a joint where the ends of the two bones play upon each other, this being made possible by the smooth ends of the bones and the lubricated sheath in which they rest. In front, a small bone, called the knee cap, protects the ends of the leg bones from the injuries which their position exposes them to. The bones and attached
muscles at this joint are indicated in the illustration. The arm joint at the shoulder is a different kind of joint. In order to adapt it for motion in any direction, instead of merely in two directions as with the knee joint, the joint is a "ball-and-socket joint," as it is called. This joint is especially liable to get dislocated, and the accompanying illustration will help to make the relation of the parts clear, so that the directions given under DISLOCATIONS, below, may be intelligently followed.

The skull is formed of an assemblage of bones which at birth are incompletely joined, but which finally become more or less completely united along certain ragged lines called sutures (indicated by s, s, s, in the illustration below). The bones are thickest where they are ordinarily most likely to receive severe blows, as at the back and front of the head. On top the bone is very thin, and also in the temples at the sides. The teeth fit into sockets in the jaw bones, and the eyes rest in cavities about which the bones project for the protection of the eyeballs. The nose is partly bone and partly cartilage, the cartilage being here indicated by the dotted line c.

Through the muscles there are various channels or tubes through which the blood is forced, by the action of the heart, to keep the system nourished. The channels in which the blood flows away from the heart are called "arteries," and the blood contained in them is of a bright red color. These channels have firm walls, and
are larger than those called "veins," through which the blood slowly oozes back again to the heart and lungs. The circulation of the blood is assisted by helping this flow of the blood through the veins, which, of course, is always from the extremities toward the heart; so that

Main Artery of Leg. Black Portions are in Front, near Surface. Dotted Part is Behind the Knee.

when rubbing is resorted to for that purpose, it should always be in that direction.

When the veins are cut, the blood that oozes out is of a darker hue than the arterial blood, and it comes less rapidly and the flow will ordinarily stop itself without assistance, partly because the channels are minute and their walls collapsible. When an artery is cut, if it be one of any size, the person cut will bleed to death if the flow of the blood is not artificially checked.

Some of the arteries, as the jugular artery in the neck,
are so large that if they are cut, there is ordinarily no hope of saving the life. In any such case, however, act at once; and if no other better thing is at hand that can be used instantly, thrust the finger *forcibly* into the hole from which the blood spurts.

The arteries can be felt in many parts of the body by the pulsation of the heart, which can be detected by more or less gently resting the fingers upon the surface.
WHAT TO DO IN CASE OF ACCIDENTS

Compression of Brachial Artery by Thumb.

There is a large artery upon the front of the leg as indicated in the illustration, another in the inside front part of the arm, which are more exposed to injury than others by reason of their positions. Bleeding from these arteries and from those of the wrist (indicated by the
heavy black lines in the illustrations) may be checked by *strong* pressure on the artery on the side toward the heart from the cut.

Compression of the arteries by the hand is often necessary to be made temporarily, and the method of doing this is here indicated for the artery of the arm, the artery at the base of the neck, and for the artery in the shoulder, where the pressure should be behind the collar bone, about at its middle. The bandaging of a

Method of Compression of Artery in Shoulder.

part requires some pains, and care should be taken never to bandage so tightly as to cause pain, nor to bandage more tightly above than below. Ordinarily put a bandage on by making circular overlapping turns. Where the bandage comes full on one edge when this is done, neatly turn the bandage inside out at some place with each turn so that it comes right. About the knee, or other joint, pass the cloth in a figure 8 form. A bandage does the most good when it feels the most comfortable, and sometimes an uncomfortable bandage is worse than none.

A square yard of cloth cut diagonally into two pieces will make two bandages which can be adapted for tying
up almost any part of the body by using two or all three of the corners to tie. The illustration below shows a good way of using this bandage upon the head, the bandage being folded in its longest direction and the ends tied on the side away from view.

One Method of Bandaging Head.

The knot used in tying a bandage should be a square or reef knot, as in the illustration here given, in which successive portions of the same end of the bandage are indicated by the letters A B and the loop of the other

end by C. Unless care is taken, the ends will be passed through so as to make a knot which will slip when any pull is exerted upon the ends. The next illustration shows the arrangement in this knot, called a "granny
knot,” the end parts of one end being marked A B, and the loop of the other, C.

If forcible constriction or local pressure is desired, it may be obtained by making a tourniquet, or “Spanish windlass”; that is, making a somewhat loose bandage,

![Granny Knot](image)

and passing a stick through it and twisting till it is as tight as desired. This is often of great service in checking hemorrhage from cuts of the arteries. If still more local pressure, as upon an artery at some point, is desired, a pad may be placed over the spot and under the bandage, or when the spot is on the inside of a limb the pad may be made large and then the limb bent together and bound so as to cause the desired pressure.

If it is desired to carry a person who is injured but able to assist himself by holding on with his arms, a four-handed seat may be made, as indicated in the illustration above.

In every case of injury resulting in a scratch, cut, or abrasion of the skin, the wound should be immediately
cleansed, and treated with some antiseptic, such as boric acid, so as to destroy any germs that may be present. By doing this, the soreness will be taken out and inflammation prevented.

In any case of accident keep cool, and do all you can to keep others cool. Stop all screaming and wailing; prevent the gathering of a crowd; fix the sufferer in a comfortable position, quiet him down, and then try to find out what the trouble is.

**Bites.**—Bites of dogs, cats, rats, etc., are best treated by sucking them or squeezing them. Cauterizing the wounds with lunar caustic or nitrate of silver is injurious. Do not alarm the patient, hydrophobia seldom results except when the patient is terrified.

**Bleeding.**—See Hemorrhage.

**Bleeding of the Nose.**—Find the artery, on both sides, of the face where it crosses the jaw, some two or three inches above the point of the chin; press it closely against the bone with the thumb and forefinger; observe which nostril bleeds most freely, and press harder on that side. This gives speedy relief and is far more agreeable than rolls of paper pressed above the front teeth, or cold keys and cold water applied to the back of the neck.

**Burns.**—If the person is on fire wrap something around him, but not cotton or linen. Use force to do this if necessary. In cases of severe burns do not pull off the clothing, but cut away as much as possible without disturbing the blisters. Then use a dressing of pure sweet oil or any oily substance free from salt, applying it on strips of soft linen, and disturb as little as possible. Moderate stimulants may be given or laudanum (thirty drops for an adult, fifteen for children). The carron oil which is used in hospitals consists of equal parts of linseed oil and lime water. In cases of slight scalds or burns, use a cloth soaked in a solution of baking soda. This is usually the most effective in allaying pain. Other useful lotions in such cases are sweet oil, white of an egg, salt water, damp earth, white-lead paint, carbolized vaseline, or anything that will prevent friction and exclude the air. One of the very best remedies is cool water, in which
the burned part can be immersed and left for a long time. Burns with acids should be freely washed with water and then treated like other burns. Burns with alkalies should be treated by first applying vinegar, to neutralize the alkali, and then oil.

**Choking.**—If the foreign body cannot be reached by the finger; use some instrument, such as a blunt pair of scissors, or a hairpin straightened out and bent into a loop at the end, or two spoon handles used like tongs. When the obstruction is in the throat, blowing into the ear will sometimes produce a reaction strong enough to expel the foreign substance. In all cases of choking keep the patient as quiet as possible. If the obstruction be small and smooth, such as a button or coin, it may be expelled by vomiting, if this can be produced. If the foreign body is in the windpipe, it must be coughed out, or it will require a surgeon to extract it. Coughing may be assisted by a moderate blow on the back with the flat of the hand, or a quick hard squeeze of the throat. In any case, unless breathing is seriously interfered with, the best plan is to keep the patient quiet until medical aid can be had. If small objects are swallowed, do not give a purgative, but have the patient eat heartily of soft food, such as corn meal mush or pancakes, so that the foreign substance will be carried off without injuring the tissues.

**Concussion of the Brain.**—Do not give a stimulant. Lay the patient flat on his back, loosening the clothing about the neck and waist. Give him plenty of fresh air, and apply heat to the body and limbs if he becomes cold and clammy.

**Convulsions.**—These are generally preceded by restlessness and fretfulness, generally due to irritation of the digestive apparatus or teething. Apply cold to the head and heat to the body. Inject hot soapsuds, give an emetic, and then a dose of castor oil.

**Dislocations.**—In dislocations of the jaw seize the jaw between the thumbs and fingers, with the thumbs on the teeth and the fingers below the jaw, and press firmly downward and then backward. Keep the thumbs well without, and remove them quickly or they will be caught between the teeth when the jaw slips back.
When the jaw is open just a little and cannot be opened or closed, pry the jaw open a little with a strong spoon handle or dull knife blade and the jaw will slip back into place. In dislocations of the shoulder lay the patient down; then sit down beside him, place the bare heel in the armpit of the dislocated arm, pull the arm and swing it over toward the sound side. If the operation is successful the bone will go back with a snap, and the arm should then be bound to the side with the forearm across the chest, so that the hand rests on the opposite shoulder.

Drowning.—First take the body from the water. There is no law which forbids the removing of a body for restoration. If the natural breathing has stopped, free the body from any clothing that binds the neck, chest, and waist.

Turn the body face downward with the head lower than the body. Thrust the finger into the mouth and carry it gently around so as to bring up any foreign substance in the mouth. To restore the natural breathing, place the body face upwards with something under the shoulders to raise them a few inches (a bundle of clothes, a stick of wood, or anything). Lift the tongue well out of the mouth and hold there, but do it gently. While this is being done, press strongly forward on the jaws just in front of the lobes of the ear. Let some one then kneel at the head, seize the arms near (forward of) the elbows; draw the arms out horizontally from the body and swing them around until they meet above the head; then pull well upon them for a few seconds. (This process fills the lungs with air.) Then swing the arms back to their former position, doubling the elbow up, and press strongly against the ribs so as to expel the air from the lungs. This should be done quickly, but do not let the pressure be so great as to break the ribs. Repeat this process so as to make 16 or 18 respirations in a minute, and keep it up for a long time.

It is not a sign of death that the wrist pulse cannot be detected; life is often present and resuscitation possible when only the most practised ear can detect the heart beat and when the limbs are cold and all outward
signs of life have departed. Artificial respiration may be necessary for an hour or even much longer, and after natural breathing has begun.

Keep the body warm in some way. First remove the wet clothing; nothing should be allowed to interfere with this. For warmth, boards that have lain in the sunshine or hot sand may be used. Gentle rubbing of the limbs toward the heart will aid the blood in its circulation, and, however hopeless the case may seem, it should not be interrupted.

Give a stimulant as soon as it can be swallowed. A teaspoonful of whiskey or brandy and a tablespoonful of hot water may be given every few minutes till the danger is over. When natural respiration begins, smelling salts may be held near the nose and the skin slapped or hot water dashed upon the chest.

It is supremely important not to remove the body from one place to another during this process, and only the most urgent reason, such as cold, justifies this being done.

If natural breathing has not stopped, carry out all these instructions except that of artificial respiration, and have recourse to that if there is any evidence at all that the natural breathing is failing. It is well if the body can be laid so that the head is lower than feet, and the head may be allowed to hang down over the edge of a table, if one is used. In any event, do not give up; sometimes it is hours before any visible signs of life reward the efforts to revive the patient.

**Ear, Foreign Substance in the.**—When a foreign substance gets into the ear there is generally no danger in letting it remain till a physician can be called. Anything but the most gentle effort to remove it is likely to do more injury than the substance itself. Don’t forget that the outer passage of the ear is only about an inch deep, and that it is very delicate. When insects get into the ear, oil or glycerine or salt and water should be freely poured into the ear.

In any case syringing out the ear may be useful. Pull the ear gently upward and backward; place the point of the syringe in the upper part of the external opening, and inject warm water. The water can then
WHAT TO DO IN CASE OF ACCIDENTS

get back of the object, so as to carry it out below the syringe.

Epileptic Fits.—Put something soft in the mouth to prevent biting of the tongue, care being taken to prevent the finger from being bitten. Quiet is the best restorative.

Eye, Foreign Substance in the.—The simplest method of removing substances from the eye is to take the upper lid of the eye by the lash, pull it away from the eyeball and down over the lower lid, and then let go so that the inside of the upper lid draws over the lower lid. A loop of horsehair or human hair may be passed under the lid and swept from the outer side toward the nose and down. It is easy to turn the lower lid inside out, but not the upper one. A good method of turning the upper lid inside out is to lay a slender pencil or knitting needle across the lid, and then pull the edge of the lid up over it. The disagreeable sensation caused by a foreign body in the eye will remain sometimes after the body has been removed from the eye; but care should be taken to make sure that the substance has been removed. If the sensation persists, the only safe way is to call a physician. Irritation may be removed by pouring a thin mucilage of clean gum arabic and water into the eye. A little laudanum may be poured into a heated cup, evaporated to a thin syrup (to remove the alcohol, which irritates the eye), and thinned with water. This may be poured into the eye. Use a loose bandage to keep the light from the eye. A drop of olive oil or castor oil is often soothing in different cases. When lime gets into the eye, deluge it at once with water and then put a teaspoonful of vinegar or lemon juice in a teacupful of water; and pour this into the eye.

Fainting.—In cases of fainting, the only treatment required is that the patient should be kept lying down with the head as low as the body, heavy wraps or tight clothing removed, and sprinkling of water on the face or the holding of smelling salts or spirits of camphor to the nose. Care must be taken not to use salts which are too strong. Nothing should be allowed to prevent keeping the person flat on his back. If the case is
unusually slow in recovering, heat may be applied to the pit of the stomach.

**Fracture.**—In cases of fracture keep the parts as natural as possible until a surgeon can be called. For temporary treatment;—in case of fracture of the *upper arm*, draw the elbow down against the side of the chest, placing a layer of muslin or linen between the arm and the chest. Bind the whole upper arm gently but firmly to the body, and place the forearm in a sling so that the hand is slightly *higher* than the elbow. In fracture of the forearm place it at a right angle to the elbow across the front of the body, in as nearly a natural position as may be, with the thumb of the hand up. The broad, well-padded splints should be applied in front and back, reaching from elbow to finger tips. Between these the arm should be bound snugly, but not too tight, and the arm then carried in a sling so that the hand is slightly *higher* than the elbow.

**Frostbite.**—The proper treatment is to gradually raise the temperature of all the frozen parts to the natural temperature of the body, and keep it there. Warmth is what is needed, and friction or moderately hot water is better than ice-water or snow. When the body is frozen, immersion in a warm bath is the best treatment, or surrounding the patient with heated blankets.

**Gun-shot wounds.**—Note the position of the body and the course of the bullet, and then apply to the wound cold wet cloths upon which laudanum has been poured, to prevent inflammation. In cases of depression with cold (shock) give a stimulant, and apply heat to the body. If the part is much shattered, the local treatment should be the same, except that cold applications should *not* be used if there is great depression. Leave the rest to the surgeon.

**Hemorrhage.**—Hemorrhage always follows every cut. That following the ordinary cut is from the capillary vessels and so not dangerous, and it usually stops itself. The color of this blood is dark red. Where hemorrhage from the capillaries does not stop of itself the part may be elevated and treated with an application of cold or
vinegar if necessary. If the hemorrhage is from a large raw surface, dip a towel in water as hot as the hand can possibly bear it, squeeze it, and then press firmly against the bleeding surface. When repeated once or twice this treatment seldom fails to check the hemorrhage. Hemorrhage from the veins seldom requires any treatment, but when severe, an application of cold and firm pressure continued below the wound may be used. The blood in the veins flows toward the heart and the ligature above the wound increases the trouble. Hemorrhage from the jugular vein on the side of the neck should be treated with a pad and pressure. Pressure is best made by the fingers, one above and one below the wound.

In hemorrhage of the arteries the blood is bright red and spurts out in jets. In case of hemorrhage from a large artery, such as those in the root of the neck or in the armpit or the inside of the thigh in the groin, the only suggestion is to thrust the finger or some other form of plug into the wound and attempt to stop the bleeding by firm pressure. These cases are usually quickly fatal. In case of wounds of the smaller arteries, pressure of the main artery may be useful, as of the artery at the base of the neck, near the collar bone just outside of the windpipe, pressing the artery (carotid) back against the spinal column. If the artery is not struck at first shift along sideways.

For cuts of the arteries in the fingers press on the sides of the finger, in the thumb on the front, in the hand, raise it above the head and press where it bleeds, or pack the wound with lint or cotton and bind it firmly. For wounds in the forearm seize the upper arm and squeeze as hard as possible on the artery there; then, while so doing have a piece of cloth, as a handkerchief, tied into a large knot in the middle; place the knot inside the arm above the elbow, tie the handkerchief tight around the arm, and bring the hand up toward the shoulder so that the knot is pressed into the hollow of the elbow. This should obstruct the artery through which the blood comes.

In any case of hemorrhage do not remove clots of blood, as they are nature's plugs to the bleeding vessels.
Sometimes fainting and bloodclots will stop, or greatly assist in stopping, hemorrhage. Do not be frightened because the wounded person faints unless from great exhaustion. If other means are not successful at once use the tourniquet or “Spanish windlass.” Do not be afraid of pressing too hard. It may be a choice of hurting or allowing to bleed to death.

Hysterics.—The only treatment necessary is calmness and quiet on the part of the bystanders. Dashing water in the face is not a good plan. When drugs are needed, valerian may be used, a teaspoonful to a dose, or an emetic may be used.

Insect Stings.—Stings of insects are rarely dangerous to life. For all cases of stings of tarantulas, wasps, centipedes, spiders, etc., the treatment is the application of cold, wet substances, preceded by the application of hartshorn or wet salt to the wound. These often give great relief. Wet earth is also very good to use. In all cases the sting should be removed if possible.

Nose, Foreign body in the.—If a foreign body gets into the nose and cannot be removed by blowing the nose, sneezing, or the irritation given by a full breath, closing the mouth, and a smart blow on the back, leave it alone till a physician can be obtained.

Snake bites.—In cases of bites of venomous serpents, cauterize instantly and cut away the flesh immediately surrounding the sting, and encircle the wound with a tight ligature. Suck the wound hard. For cauterizing, hartshorn is useful, and a red-hot iron knitting needle may be thrust into it. The serious results from snake bites are most often produced by the fear caused by them, and whiskey given in doses large enough to produce drunkenness will remove this source of danger.

Sprains.—Keep the part quiet until a physician can be called. Moist heat, such as a towel soaked in hot water, may be used in the meantime.

Strangulation.—In cases of strangulation remove the obstruction to the breathing; and then begin artificial respiration if necessary.

Suffocation.—Remove the patient to fresh air and employ artificial respiration.

Sunburns, and Sunstroke, or Heatstroke.—Sunburns are alleviated by the application of “baking soda,”
which may be mixed with vaseline, cosmoline, or lard, in which there is no salt.

Sunstroke is usually due rather to excessive heat than to the direct rays of the sun; it is usually preceded by a pain in the head and a sense of oppression. Remove the clothing as soon as possible, keep the patient in a cool and airy place, apply cold water to the head, chest, and armpits. Do not dash cold water over the body; but the patient may be placed in a cold bath or wrapped in sheets kept wet and cold. When consciousness returns, the cold application should be stopped; but it should be renewed if the surface of the skin becomes very hot, or consciousness should be lost. In cases of heat exhaustion the skin is moist instead of hot or dry as in sunstroke. The best treatment is rest and fresh air. Small doses of spirits much diluted may be given.

Swimming.—Every one should know how to swim. When learning, remember that the only object you should have in mind is to push all the water back and down from you that you can, for doing that is what keeps you afloat and drives you ahead.

Lie on the floor face down, draw up your legs after the manner of a frog, put your hands straight out above your head and then straighten out your legs and at the same time swing your hands down to your sides, keeping the fingers together, so that the water (which is supposed to be on the floor) will be pushed toward your feet. When you straighten out your legs, have the feet at right angles, as when ordinarily standing; when you draw up your legs, point the toes down, as if you were standing on your toes like a ballet dancer; and then, in straightening out the legs, push down all the water that you can. This is all there is to do to swim; and, if you do this in the water, you will swim.

You can learn to swim in two days or perhaps one, if you will follow these directions carefully.

Wounds.—Wounds are of two kinds. Contused wounds are those accompanied with bruising of the tissues and incised wounds are clean cuts. In all cases of wounds, washing with clean water is advisable. If the part be cut entirely off it may be replaced and the surgeon can sometimes succeed in saving it.
wash delicate parts with water dip a sponge or the like in water and squeeze it, holding the hand with the thumb up so that a single stream of water will flow upon the part. Very small punctured wounds should be squeezed well, and held in water or vigorously sucked until there is no danger of poisonous matter being left in the wound. Nail wounds are seldom dangerous if kept open for a few days and well washed.

See Gun-shot Wounds, and Hemorrhage.

ANTIDOTES FOR POISONS.

First.—Send for a physician.

Second.—Induce vomiting, by tickling throat with feather or finger; drink hot water or strong mustard and water. Swallow sweet oil or whites of eggs. This treatment is generally suitable for any case.

*Acids* are antidotes for *alkalis*; and *alkalis* are antidotes for *acids*.

Special Poisons and Antidotes.

*Acids.*—Muriatic, Oxalic, Acetic, Sulphuric (Oil of Vitriol), Nitric (Aqua Fortis). *Antidotes:* Soapsuds, magnesia, lime-water.

*Prussic Acid.*—*Antidote:* Ammonia in water. Dash water in face.

*Carbolic Acid.*—*Antidotes:* Flour and water, mucilaginous drinks.

*Alkalies.*—Potash, Lye, Hartshorn, Ammonia. *Antidotes:* Vinegar or lemon juice in water.

*Arsenic.*—Rat poison, Paris Green. *Antidotes:* Milk, raw eggs, sweet oil, lime-water, flour and water.

*Bug Poison.*—Lead, Saltpetre, Corrosive Sublimate, Sugar of Lead, Blue Vitriol. *Antidotes:* Whites of eggs, or milk in large doses.

*Chloroform.*—Chloral, Ether. *Antidotes:* Dash cold water on head and chest. Artificial respiration.

*Carbonate of Soda.*—Copperas, Cobalt. *Antidotes:* Soapsuds and mucilaginous drinks.

*Iodine.*—Antimony, Tartar Emetic. *Antidotes:* Starch and water, astringent infusions, strong tea.
Mercury and its salts. *Antidotes:* Whites of eggs, milk, mucilages.

Opium.—Morphine, Laudanum, Paregoric, Soothing Powders or Syrups. *Antidotes:* Strong coffee; hot bath. Keep awake and moving at any cost.

PRECIOUS AND
NATAL STONES
The precious stones are those which, because of their beauty, hardness and rarity, are prized for use in ornamentation, especially in jewelry. The diamond, ruby, sapphire, and emerald are the only stones which are, strictly speaking, entitled to be called "precious" in this sense; but the opal, on account of its beauty, is often classed with the precious stones; as is also the pearl, which is really not a stone, but a secretion of a shell fish.

The common forms in which the precious stones are cut are the brilliant, rose, and briolette, or double rose. The brilliant is the form used whenever the size and shape of the stone will permit without too great loss of the substance of the stone.
The *rose* form is flat below, and is used when the shape of the stone is such that the waste would be too great if it were cut in brilliant form. When the number of facets is 24, as is usually the case, it is a *Dutch rose*; when 36, a *rose recoupee*. The *Brabant rose* has 24 facets, but the top is flatter than in the Dutch rose. Rose diamonds are usually cut from the large pieces cleaved off in cutting brilliants.

The *briolette* form is a double rose form, with facets above and below.

Besides the strictly precious stones, there are many others of more or less beauty which are used in rings, brooches, and other jewelry, and for seals, etc.

Top and Side View of Briolette, or Double Rose, with 24 Facets above and below.

Some of these show to the best advantage when cut *en cabochon* (*ä'n kē-'bo-shōn*), as it is called; that is, with a smooth rounded surface on top, and a flat, rounded, or concave surface below; as is often done with cat's-eyes, carbuncles, opals, etc.

The values of stones depend upon so many circumstances that it is impossible to give exact figures for them. When a particular stone is in vogue, as the opal is now, for instance, its price rises because of the increased demand; and so the opal is worth to-day upwards of seventy-five per cent. more than it was some few years ago. Such a rise in price may be due to other causes, and so the present prosperity and the South-African war combined raised the price of diamonds.

The true precious stones are sold by carat weight (a carat being equal to three and one-fifth grains troy, and being itself divided into four grains, often called carat grains), and the pearl by carat grains. Practically all the precious stones are easy to obtain in very
small size, and the price per carat of these small ones is much less than for the larger, perfect stones, or stones as nearly perfect as occur commercially. The stones that are imperfect by reason of cracks, flaws, shape unsuitable for being brilliant cut, discoloration, poor color, or other blemish, greatly exceed in number the perfect stones, and their price per carat is about the same for any size from one carat up. Thus, off-color or otherwise imperfect diamonds are worth from sixty to eighty dollars per carat, irrespective of size.

The diamond may be taken as the type of value in this respect, though only in a general way. The weight of the true precious stones per carat is nearly the same; but some stones, as the opal, which are very valuable, are much lighter than the diamond, and therefore larger than diamonds of the same weight. See PEARL, below.

The approximate prices (at present) and sizes of perfect, white, brilliant-cut diamonds weighing from one-half a carat up to four carats is shown in the table below.

<table>
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<td>½ carat.</td>
<td>.175 in.</td>
<td>$58</td>
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<tr>
<td>1 &quot;</td>
<td>.219 in.</td>
<td>$160</td>
</tr>
<tr>
<td>1½ &quot;</td>
<td>.236 in.</td>
<td>$210</td>
</tr>
<tr>
<td>1¾ &quot;</td>
<td>.251 in.</td>
<td>$270</td>
</tr>
<tr>
<td>1¾ &quot;</td>
<td>.263 in.</td>
<td>$350</td>
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<tr>
<td>2 &quot;</td>
<td>.272 in.</td>
<td>$400</td>
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<tr>
<td>3 &quot;</td>
<td>.313 in.</td>
<td>$1,000–$1,200</td>
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<tr>
<td>4 &quot;</td>
<td>.350 in.</td>
<td>$1,700–$2,000</td>
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Here, it will be noticed, the price increases enormously as the stone increases in weight. This is the case with all the true precious stones when perfect. The figures given are for unmounted stones, as are all those given under the various headings below. The cost of mounting will vary from a few dollars up, according to the amount of gold used and the elaborateness of the design into which it is worked.
A great variety of stones which occur massive in nature are of such beauty, that when properly cut and polished they are appropriate for use in rings, seals, etc. Most of these have no considerable value in pieces of such size as are so used, except that which arises from the labor expended in cutting and polishing them. The expense of this is ordinarily about two dollars. A stone can be cut into a special design for a seal for from ten dollars up. Larger specimens of such stones which are unusually fine or otherwise remarkable often have value for cabinets greater than their value for jewelry. When no values are given to the stones in the list below, they belong to this class.

Many stones of very different values so much resemble each other that only an expert can tell them apart by their looks, and the expert is sometimes compelled to resort to acid and scratching to determine with certainty what a given stone is. The diamond, when perfect, is clear; but commercially perfect rubies, emeralds, etc., are more or less cloudy or wavy in their transmitted light effects, because of inequalities in density, etc. Glass, or paste, imitations of these are apt to be too clear; glass, or paste, imitations of diamonds are more dull and lifeless and can be seen through from the top more easily than the diamond, as they lack the high refractive power which causes the sparkle of the diamond.

Ag'ate. A semipellucid, uncrystallized variety of quartz, presenting various tints in the same specimen. Its colors are delicately arranged in stripes or bands, or blended in clouds.

Alexan'drite. A variety of chrysoberyl found in the mica slate of the Ural Mountains. It is of a rich garnet color by artificial light; by daylight of a dark moss green. It is the only stone that so changes. The finest specimens of alexandrite are nearly as valuable as diamonds.

Aiman'dine. A common maroon-red variety of garnet.

Am'ethyst. A variety of crystallized quartz, of a purple or bluish violet color, of different shades. It is much used as a jeweler's stone. The lighter colored ones come from Brazil; the deep purple ones come from
Siberia. In value they are about the same as the garnet.

**Aquamarine** (ä-kwä-mä-rën’). A transparent, sea-green variety of beryl, used as a gem.

**Aventurine.** A variety of translucent quartz spangled throughout with scales of yellow mica.

**Beryl.** A very hard mineral of much beauty when transparent. It occurs in hexagonal prisms, commonly of a green or bluish green color, but also yellow, pink, and white. It is a silicate of aluminum and glucinum. Beryls are very rich in colors. Their value is about four dollars per carat.

** Cameo.** A figure cut in stone or shell that is composed of different colored layers. The value depends on the artistic merit of the engraved figure.

**Bloodstone.** A green siliceous stone sprinkled with red jasper, whence the name.

**Carbuncle.** A beautiful gem of a deep red color (with a mixture of scarlet), found in the East Indies. When held up to the sun, it loses its deep tinge, and becomes of the color of a burning coal. The carbuncle of the ancients is believed to have been a garnet. The name is now given also to the ruby sapphire and the red spinel. The ordinary carbuncle is a garnet cut en cabochon, and is worth about one dollar a carat.

**Carne'lian.** A variety of chalcedony, of a clear deep red, flesh-red, or reddish white color. It is moderately hard, capable of a good polish, and often used for seals. It is now used but little.

**Cat's-eye.** A variety of quartz or chalcedony exhibiting opalescent reflections from within, like the eye of a cat. The name is given to other gems affording like effects, especially the chrysoberyl. A fine specimen about three-eighths of an inch across would be worth from two to three hundred dollars.

**Chalcedony.** A cryptocrystalline, translucent variety of quartz, having usually a whitish color, and a luster nearly like wax.

**Chrysolite.** A mineral, composed of silica, magnesia, and iron, of a yellow to green color. It is little used.

**Chrysporraine.** An apple-green variety of chalcedony. Its color is due to nickel contained in its composition.

**Den'drite.** A stone or mineral in which are branch-
ing figures, resembling shrubs or trees, produced by a foreign mineral, usually by an oxide of manganese; as in the moss agate.

**Di'amond.** A precious stone or gem excelling in brilliance and beautiful play of prismatic colors, and remarkable for extreme hardness. It is found in many hues—green, rose, straw, yellow, etc.; but the straw-colored ones are the most common. The diamond is a native carbon occurring in isometric crystals, often octahedrons, with rounded edges. It is the hardest substance known. Diamonds are said to be of the first water when very transparent, and of the second and third water as the transparency decreases. For the values of diamonds see table above (p. 113).

**Diop'side.** A crystallized variety of pyroxene (a silicate of lime and magnesia), of a clear, grayish green color; also called *mussite*.

**Em'erald.** A precious stone of a rich green color; it is the most valuable variety of beryl. See BERYL.

**Ep'idote.** A mineral, commonly of a yellowish green color, occurring granular, massive, columnar, and in crystals. It is a silicate of alumnia, lime, and oxide of iron, or manganese.

**Es'sonite.** Cinnamon stone. A variety of garnet. It is not much used.

**Fire o'pal.** See OPAL.

**Flu'orite.** Calcium fluoride, a mineral of many different colors, white, yellow, purple, red, etc., often very beautiful. When crystallized it is commonly in cubes with perfect octahedral cleavage. Some varieties are used for ornamental vessels. Also called *fluorspar*, or simply *fluor*. The colored varieties are often called false ruby, false emerald, false topaz, false sapphire, and false amethyst. For jewelry purposes the chief value of the stone is the expense of cutting and mounting.

**Flint.** A massive, somewhat impure variety of quartz, in color usually of a gray to brown or nearly black, breaking with a conchoidal fracture and a sharp edge. See QUARTZ.

**Flu'orspar.** Same as FLUORITE.

**Gar'net.** A mineral having many varieties differing in color and in their constituents, but with the same general chemical formula. The commonest color is red;
the lustre is vitreous, or glassy; and the hardness is
greater than that of quartz, about half as hard as the
diamond.

The common crystal forms are the dodecahedron and
trapezohedron. Besides the red varieties there are also
white, green, yellow, brown, and black ones.

The garnet is a silicate with various bases such as
alumina-lime (grossularite essonite or cinnamonstone),
alumina-magnesia (pyrope), alumina-manganese (spess-
sartite), and chromium-lime (ouvarovite, color emerald
green). The transparent red varieties are used as
gems. The garnet was the carbuncle of the ancients.
Garnet is a very common mineral in gneiss and mica
slate.

The finest specimens of red garnets come from Ari-
izona; and a single carat stone is worth about two
dollars. A green variety that comes from Russia is
worth about half as much as the diamond.

Gol'den beryl. See Beryl.

He'liotrope or Blood'stone. A green siliceous stone
sprinkled with jasper, as if with blood, whence the
name.

Hem'atite. An important ore of iron, the sesquioxide,
so called because of its red color when in the form of
powder. It occurs in splendent rhombohedral crystals,
and in massive and earthy forms, the last being called
red ochre. It is now seldom used in jewelry.

Hy'acinth. A red variety of zircon, sometimes used
as a gem. It resembles closely a dark Spanish topaz,
and is worth a little more than the garnet.

Id'iocrase. A mineral occurring in tetragonal crys-
tals and also massive, of a brown to green color, rarely
sulphur yellow, or blue. It is a silicate of alumina
and lime, with some iron and magnesia. It is common
at Mt. Vesuvius. It is little used.

Indic'olite. A variety of tourmaline of an indigo-blue
color.

Iolite. A silicate of alumina, iron, and magnesia,
having a bright blue color and a vitreous or glassy
lustre. It is remarkable for its dichroism, and is also
called dichroite.

Ja'cinth. Same as Hyacinth.

Jade.—A stone commonly of a pale to dark green
color, but sometimes whitish. It is hard and very tough, capable of a fine polish, and is used for ornamental purposes and for implements, especially in Eastern countries and among many primitive peoples.

Jasper. An opaque, impure variety of quartz, of red, yellow, and other dull colors, breaking with a smooth surface. See Quartz.

Kyanite. A mineral occurring in thin-bladed crystals and crystalline aggregates, of a sky-blue color. It is a silicate of aluminum. It is little used for jewelry.

Labradorite. A kind of felspar, commonly showing a beautiful play of bluish-gray colors, and, hence, much used for ornamental purposes. The finest specimens come from Labrador.

Lapis-lazuli or Lazuli. A mineral of a fine azure-blue color, usually occurring in small rounded masses. It is essentially a silicate of alumina, lime, and soda, with some sodium sulphide. It is often marked by yellow spots or veins of sulphide of iron, and is much valued for ornamental work.

Moonstone. A nearly pellucid variety of felspar, showing pearly or opaline reflections from within. The best specimens come from Ceylon. Their value is not much more than the expense of cutting.

Nephrite. A hard, compact mineral, of a dark green color, formerly worn as remedy for diseases of the kidneys, whence its name kidneystone.

Obsidian. A kind of glass produced by volcanoes. It is usually of a black color and opaque, except in thin splinters.

Olivine. A common name of the yellowish green mineral chrysolite, especially of the variety occurring in eruptive rocks. See Chrysolite.

Onyx. Chalcedony in parallel layers of different shades of color. It is used for making cameos, the figure being cut in one layer with the next layer as a background (see Cameo). It is stained black and used to make mourning jewelry.

Opal. A mineral consisting, like quartz, of silica, but inferior to quartz in hardness and specific gravity. The precious opal shows a peculiar play of colors of delicate tints and it is highly esteemed as a gem. One kind, with a varied play of color in a reddish ground,
called harlequin opal. The fire opal (which comes from Mexico) has colors like the red and yellow of flame. This is not the cheap variety commonly called "Mexican opal." A spherical opal about three eighths of an inch in diameter, or an oval flat opal about half an inch long, would be worth about sixty dollars. A "Mexican opal" of the same size would be worth about fifteen dollars.

Pearl. A shelly concretion, usually rounded, having a brilliant lustre, with varying tints, formed in the mantle, or between the mantle and shell, of certain bivalve mollusks (especially in the pearl oysters and river mussels) and sometimes in certain univalves. Its substance is the same as nacre, or mother-of-pearl. Pearls which are round, or nearly round, and of fine lustre; are highly prized as jewels. They are sold by carat grains, instead of carats.

A fair, round pearl weighing one grain is about one-eighth of an inch in diameter, and is worth about $3; a pearl of two grains is worth about $11; one of three grains, about $40; one of four grains or one carat, about $65. A pearl of the diameter of a carat diamond weighs about six grains, and is worth from $300 to $400; one the size of a two-carat diamond weighs about twelve grains, and if fairly good, is worth about $1,200, and if very fine, from $1,800 to $2,000. These prices are those of the present time (1902). The price is constantly changing as they become more or less fashionable, and varies at any time with the degree of perfection in shape, color, etc. So the larger pearls are more valuable than diamonds of the same size across. (See the table on p. 113.)

Py'rope. A variety of garnet of a poppy-red or blood-red color, frequently with a tinge of orange. It is used as a gem.

Rho'donite. Manganese spar, or silicate of manganese, a mineral occurring crystallized and in rose-red masses. It is almost entirely used for ornamental purposes, in slabs, blocks, etc.

Rock crys'tal or Moun'tain crystal. Any transparent crystal of quartz, particularly of limpid or colorless quartz. A sphere of rock crystal of absolutely perfect clearness, about five inches in diameter, is worth at least twenty thousand dollars.
Rose quartz. A variety of quartz which is pinkish red.

Rubellite. A variety of tourmaline varying in color from a pale rose red, to a deep ruby, and containing lithium. It is a little more valuable than the garnet.

Ruby. A precious stone of a carmine-red color, sometimes verging to violet, or intermediate between carmine and hyacinth red. It is a crystalized variety of corundum. The ruby from Siam is of a dark color and is called ox-blood ruby. It has about the same value as the diamond. The ruby from Burmah, called the pigeon-blood ruby, is of a lighter color and several times more valuable than the ox-blood ruby. A fine pigeon-blood ruby of two carats would be worth upwards of six thousand dollars.

Rutile. A mineral, usually of a reddish-brown color and brilliant, metallic, adamantine lustre, occurring in tetragonal crystals.

Sapphire. A variety of native corundum or aluminum sesquioxide. As the name of a gem the term is restricted to the transparent varieties of blue, pink, yellow, and other colors. The best specimens of the blue variety are nearly as valuable as the diamond. The sapphire is next to the diamond in hardness.

Sard. A variety of carnelian, of a reddish-yellow or brownish color.

Sardonyx. A variety of onyx consisting of sard and white chalcedony in alternate layers. See Onyx.

Spinel. A mineral occurring in octahedrons of great hardness and various colors, as red, green, blue, brown, and black, the red variety being the gem spinel ruby. It consists essentially of aluminum magnesium, but commonly contains iron and sometimes also chromium. The fine specimens of spinel ruby are worth rather more than half as much as the diamond.

Sunstone. Aventurine felspar; aventurine.

Topaz. A mineral occurring in rhombic prisms, generally yellowish and pellucid, also colorless, and of greenish, bluish, or brownish shades. It sometimes occurs massive and opaque. It is fluosilicate of aluminum, and is used as a gem. It is but little more valuable than the garnet, except occasional unusually fine specimens.

Tourmaline. A mineral occurring in three-sided
prisms. Black tourmaline is the most common variety, but there are also other varieties, as the blue (indicolite), red (rubellite), also green, brown, and white. The red and green varieties, when transparent, are valued as jewels. The finest ones come from Maine, and are worth four or five times as much as garnets.

**Tourquoise.** A hydrous phosphate of alumina containing a little copper. It has a blue, or bluish-green color, and usually occurs in kidney-shaped masses with a nodular surface, like that of a bunch of grapes. The fine specimens are worth nearly half as much as diamonds.

**Unio-pearl.** A single large pearl.

**Uralian emerald.** A precious stone of a rich green color, a variety of beryl.

**Verd antique (ān-tōk’).** A mottled-green, serpentine marble. Also a green porphyry, which is called *oriental verd antique*.

**Zircon.** A mineral occurring in tetragonal crystals, usually of a brown or gray color. It consists of silicon and zirconium, and is harder than the garnet. The transparent varieties are used as gems. The red variety is called *hyacinth*; a colorless, pale yellow, or smoky-brown variety from Ceylon is called *jargon*.

**SENTIMENTS OF GEMS, AND MONTHS FOR WHICH GEMS ARE NATAL STONES.**

- **Agate.** Health, wealth and long life. June, May.
- **Alexandrite.** Undying devotion. August.
- **Amethyst.** Deep love; also a preventive of intoxication. February, March.
- **Aquamarine.** October.
- **Bloodstone.** Courage and wisdom. March, December.
- **Carnelian.** Prevents misfortune. May, July, August.
- **Cat’s-eye.** Warns of dangers and troubles. June.
- **Chalcedony.** Gladdens the heart. September, December.
- **Chrysoprase.** Eloquence. December.
- **Diamond.** Purity; preserves peace; prevents storms. April, September.
Emerald. Immortality; conquers sin and trial. May, June.
Garnet. Insures power, grace, and victory to the wearer. January.
Moonstone. Good luck. It is the sacred stone of the Orient. August.
Opal. Hope; innocence; purity. October.
Pearl. Charity, dignity, and divine power. July, December.
Sapphire. Constancy, truth, and virtue. April September, October.
Sardonyx. Felicity; prevents misfortune. August, July, September.
Topaz. Friendship and fidelity. August.
Turquoise. Prosperity; cheers the heart. December, June.
MAY. 29 1902

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