

CONTENTS

PART I	
FUNDAMENTAL ELEMENTS	
CHAPTER I	
FONDS DE CUISINE	PAGE I
CHAPTER II	
THE LEADING WARM SAUCES	15
CHAPTER III	
THE SMALL COMPOUND SAUCES	24
CHAPTER IV	
COLD SAUCES AND COMPOUND BUTTERS	48
CHAPTER V	
SAVOURY JELLIES OR ASPICS	59
CHAPTER VI	
THE COURT-BOUILLONS AND THE MARINADES	64
CHAPTER VII	
I. ELEMENTARY PREPARATIONS	70
CHAPTER VIII	
THE VARIOUS GARNISHES FOR SOUPS	87
CHAPTER IX	
GARNISHING PREPARATIONS FOR RELEVÉS AND ENTRÉES	92
CHAPTER X	
LEADING CULINARY OPERATIONS	97

CONTENTS

PART II		PAGE
RECIPES AND MODES OF PROCEDURE		
CHAPTER XI		
HORS-D'ŒUVRES	137
CHAPTER XII		
EGGS	164
CHAPTER XIII		
SOUPS	197
CHAPTER XIV		
FISH	260
CHAPTER XV		
RELEVÉS AND ENTRÉES OF BUTCHER'S MEAT	352
CHAPTER XVI		
RELEVÉS AND ENTRÉES OF POULTRY AND GAME	473
CHAPTER XVII		
ROASTS AND SALADS	605
CHAPTER XVIII		
VEGETABLES AND FARINACEOUS PRODUCTS	624
CHAPTER XIX		
SAVORIES	678
CHAPTER XX		
ENTREMETS. (SWEETS)	687
CHAPTER XXI		
ICES AND SHERBETS	788
CHAPTER XXII		
DRINKS AND REFRESHMENTS	816
CHAPTER XXIII		
FRUIT-STEWES AND JAMS	820