

**SENN'S CULINARY ENCYCLOPAEDIA:
A DICTIONARY OF TECHNICAL
TERMS, THE NAMES OF ALL FOODS,
FOOD AND COOKERY AUXILIARIES,
CONDIMENTS AND BEVERAGES**

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Senn's Culinary Encyclopaedia: A Dictionary of Technical Terms, the Names of All Foods, Food and Cookery Auxiliaries, Condiments and Beverages by Charles Herman Senn

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CHARLES HERMAN SENN

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A Dictionary

OF TECHNICAL TERMS, THE NAMES OF ALL FOODS, FOOD AND
COOKERY AUXILIARIES, CONDIMENTS AND BEVERAGES.

SPECIALLY ADAPTED FOR USE BY
CHEFS, HOTEL AND RESTAURANT MANAGERS,
COOKERY TEACHERS, HOUSEKEEPERS, ETC.

BEING A

REVISED, GREATLY IMPROVED, AND UP-TO-DATE VERSION OF THE
ORIGINAL WORK, ENTITLED "CULINARY DICTIONARY,"

BY THE SAME AUTHOR.

BY

CHARLES HERMAN SENN.

LONDON:

SPOTTISWOODE & CO., 54 GRACECHURCH STREET, E.C.

1898.

INTRODUCTION.

THE object of this little book is intended to show the reader at a glance the meaning of certain words and expressions used in cookery and gastronomy. It gives in a concise form such information which would otherwise cost much time and labour to obtain. It is a dictionary of culinary technical terms, the names of most food stuffs, food and cookery auxiliaries, condiments and beverages. The names of many new delicacies and foods will be found duly registered, whilst all the foreign terms used in menus and recipes are translated or explained. In short, every subject referring to the table or cuisine has been judiciously treated, and the so-called technicalities have been rendered intelligible.

The work is by no means complete, and I do not wish it to be regarded as such; though I trust by means of it many a difficult question will be answered, and that it will be found a helpful and convenient manual of reference by professional cooks, cookery teachers, managers of hotels, clubs, restaurants, and of households.

CH. HERMAN SENN.

PREFACE.

THE technical terms used in cookery have originated in the language of the different countries in which the art was practised. The words now in use are chiefly French. In science most of the technical words are of Greek origin. Italian words formerly more common in cookery have been entirely superseded by French, and if French words were Anglicised there would still be a difficulty in finding words equally expressive. It would be an advantage when possible in menus to use English words as well as French, but in recipes this is scarcely possible because no other words have the same meaning and value; and as cookery for two centuries has been more carefully cultivated by the French we have a large number of French words which are often a stumbling-block to cooks, but when these words are explained they are no longer a difficulty but a valuable assistance, and it is the object of the following pages to provide persons with a dictionary of words used in cookery. The French language is now the language of diplomacy and cookery.

J. C. BUCKMASTER.

CULINARY ENCYCLOPÆDIA.

A.

- Aal**, *g.* Anguille, *f.* Eel, *c.* A genus of soft finned fish.
- Abaisse**, *f.* A paste thinly rolled out, used for lining tarts and soufflés, croustades, etc.
- Abatis**, *f.* The head, neck, liver, comb, kernels, and wings of a bird. Giblets.
- Abavo**. Name of an Indian pumpkin, from which a delicious soup is prepared.
- Abendmahl**, *g.* Souper, *f.* Supper, *e.* Last meal of the day.
- Able**, *f.* A fish of the salmon kind, but somewhat smaller, found on the Swedish coast.
- Ablette**, *f.* A very small sweet water fish, of pink colour.
- Abricot**, *f.* Apricot, *e.* Small fruit of the peach order.
- Abricoté**, *f.* Candied apricot, *e.* Masked with apricot marmalade.
- Absinthe**, *f.* Name of an aromatic plant, also that of a liqueur prepared from this plant, consumed as an appetite-giving beverage in France and Switzerland; sometimes used for flavouring purposes.
Swiss Absinthe is made from plants related to wormwood and southernwood.
- Accola**, *it.* Name of a marinated fish, similar to tunny-fish.

- Acetarious, e.** Denoting plants used in salads.
- Acetary, e.** An acid pulp found in certain fruits.
- Acetic Acid.** This is an acid used in confectionery, boiled sugar foods, etc. Acids are used to preserve whiteness, to give body or consistency, and to prevent deterioration of delicately coloured sugar work, etc. It is obtained in two forms—by the oxidisation of alcohol, and the distillation of organic matter in hermetically sealed vessels. Acetic acid being inflammable, great precaution is needed when added to boiling sugar; it is used in small quantities.
- Aceto dolce, it.** (sour and sweet). A kind of Italian pickles, prepared with different kinds of fruit, preserved in vinegar and honey, served with meats.
- Achaja.** Name of a Greek wine.
- Ache, f.** Smallage, *e.* Water parsley, culinary herbs.
- Aqua d'Oro, i.** A high-class liqueur invented by the Italians in the thirteenth century. It was first introduced into France in 1533 by Catherine de Medici, who became the wife of Henry II. The predominant flavour of this liqueur is rosemary and rossolis.
- Admiral.** Name of a hot drink, consisting of claret sweetened with sugar, flavoured with vanilla and cinnamon, and thickened with egg-yolks.
- Adragan (gomme), f.** Gum Tragacanth, *e.* Principle ingredient used for gum paste.
- Adschempilavi.** Name of a Turkish dish—pickled meat stewed with rice.
- Aeglefin, or Aiglefin, f.** A kind of fish resembling the codfish; is caught on the French coast, and cooked in the same manner as a codfish.
- Aerated Bread.** The name given to bread prepared by a special process, known as "Dr. Dauglish's Process." According to this process bread is made without leaven or yeast, carbonic acid gas being mixed or charged in water which is mixed with flour in an iron vessel and placed under pressure to form the dough. Aerated bread differs somewhat in taste from ordinary fermented bread; it is preferred by many because the aroma of the pure wheaten flour is much more remark-

able than in ordinary bread, and because it is free from the taste of acetic acid. The kneading and moulding of aerated bread are performed by machinery, and it is thus untouched by hand.

Aerated Waters. These are used as the basis of a large number of effervescing drinks, cups, etc. They are consumed alone or with wines or spirits. The process of manufacture is not difficult; they are made by forcing a certain quantity of carbonic acid into water, which, under pressure, dissolves a quantity of this gas, but gives off the greater part again as soon as the pressure is removed, or, in other words, as soon as the stopper is taken out of the bottle. Soda and potash waters usually contain ten to fifteen grains of bicarbonate of soda or potash, in addition to the carbonic acid. Seltzer water should contain chlorides of sodium, calcium, and magnesium, with phosphate and sulphate of sodium. Lemonade and other fruit beverages are made by the addition of a certain quantity of fruit essence or syrup to aerated water. There are also a number of natural mineral or aerated waters which are obtained from springs containing certain salts in addition to carbonic acid gases. Among these may be mentioned Apollinaris, Johannis, Salutaris, Seltzers, Rossbach, and Vichy waters.

Africaine (à l'). African style.

Africains, f. Name of a kind of French dessert biscuits.

Agaric, f. A species of mushroom, of which there are six varieties used as edibles.

Agneau, f. Lamb, *c.* A young sheep.

Agro-douce Sauce. A sweet, sharp sauce, made with vinegar, sugar, pine kernels, almonds, chocolate, and small currants; served hot.

Aide de Cuisine, f. Undercook, *c.*

Aigre, f. Aigrette. Sour, piquant.

Algrefin, f. Small haddock.

Algrelet, Aigre. Aigret. Sourish, somewhat sour, sharp, sour.

Alguillettes, f. Small strips of cooked meat.

Aiguille-à-Brider, f. Larding needle.

- Ail (un gousse d'ail), f.** Garlic; a clove of garlic, *e.*
- Aile, f.** The wing of a bird. Fluegel, *g.*
- Ailerons, Airelle, f.** Small wings of birds; fins of some fish. Sometimes used for garnishing dishes, or served as ragoût.
- Airelle Rouge, f.** Red bilberry; dark red berries used for compote, jellies, and marmalade.
- Airelle, or Myrtille, f.** Whortleberry. There are two sorts. One originates from America, and is very savoury, and is eaten freshly picked with savoury milk or a cream sauce. The other kind of whortleberry is a small fruit, of dark blue colour; seasoning certain dishes. Wine merchants use it to colour white wine.
- Aiselle, f.** A species of beetroot, used as vegetable or in salads.
- Aitchbone of Beef, e.** Culotte, *f.* An economical joint used as boiled meat or stews. The joint lies immediately under the rump. It is a bone of the rump, which in dressed beef presents itself in view edgewise; hence it is sometimes called "edgebone," the ancient name for aitchbone.
- Ajoutées, f.** To add or mix; also applied to small garnish or side dishes served with vegetable course.
- À la, f.** À la mode de, after the style or fashion of; à la française, French style; à la Reine, Queen style; à l'Impératrice, Empress style; à la Russe, Russian style, etc.
- À la Broche, f.** Roasted in front of the fire on spit or skewer.
- Albrand, or Albrent, f.** Name applied in France to young wild ducks; after the month of October they are called canard eaux, and the month following canards.
- Albumine, f.** Albumen (white of egg).
- Albuféra, f.** A lake near Valencia, in Spain. Title given to Duke of Wellington, 1812. Dishes called after his name, à l', served with a sharp brown sauce flavoured with port wine. Roast pork, game, etc.
- Alderman's Walk, e.** The name given to the centre cut (long incision) of a haunch of mutton or venison, where the most delicate slices are to be found. It also denotes the best part of the under-cut (fillet) of a