

**THE "QUEEN"
COOKERY BOOKS.
NO. 4. ENTRÉES**

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The "Queen" Cookery Books. No. 4. Entrées by S. Beaty-Pownall

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S. BEATY-POWNALL

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No. 4.

ENTRÉES.

COLLECTED AND DESCRIBED BY

S. BEATY-POWNALL,

Departmental Editor "Housewife and Cuisine," *Queen Newspaper*,
and Author of "A Book of Sauces."

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—
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PREFACE.

LITTLE, if any, originality is claimed for the following recipes, most of which have appeared in the Cookery columns of the *Queen* during the last eight or nine years, from whence they have been collected at the request of many readers of the *Queen*, to save reference to back numbers not always within reach. Additional recipes have, however, been given, to bring this little work as much up to date as possible; but all these, like the previous ones, have been carefully tested, and are all (as I know from practical experience) well within the capacity of any ordinary "good plain cook," gifted with fair intelligence and a little good will. I desire also to take this opportunity of acknowledging my indebtedness to the various authors of standard foreign cookery books, and also to offer my grateful thanks to Mrs. A. B. Marshall, and several other well-known chefs, whose kindness has so materially helped and rendered possible my work in these last years.

S. BEATY-POWNALL.

Feb., 1901.

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ENTRÉES.

CHAPTER I.

ENTRÉES AND RÉCHAUFFÉS.

ORIGINALLY entrées were often, and indeed at first almost always, called *hors d'œuvre*, or, as one might paraphrase it, "by the way dishes"; not included in the actual menu, but simply trifles brought in "to amuse the guests" whilst waiting for the serious parts of the dinner, termed *relevés*, or removes, as we call these main dishes for want of a better word. *Hors d'œuvre* were at first both hot and cold, but gradually that name was restricted to the cold trifles sent in as a whet to the appetite; whilst the word entrée was used for the hot dishes. For this word there is no actual equivalent in our language, though some people do call them side-dishes and made-dishes. To translate it literally we must call these, "brought-in" dishes, a somewhat awkward term, but one which derives some meaning from the fact that entrées were brought in with all their accessories, such as sauce, garnish, &c., on the same