

**TIT-BITS FOR THE  
TABLE,  
ELLENT RECIPES**

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Tit-Bits for the Table, Ellent Recipes by Anonymous

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**ANONYMOUS**

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TIT-BITS FOR THE TABLE.



# TIT-BITS FOR THE TABLE

EXCELLENT RECIPES

*COLLECTED DURING THIRTY YEARS*

BY A LADY.

*WITH BILLS OF FARE FOR PUBLIC AND PRIVATE  
DINNERS, AND USEFUL HINTS FOR  
YOUNG HOUSEWIVES.*



LONDON: EDMONSTON & COMPANY

IMPERIAL BUILDINGS, LUDGATE CIRCUS

EDINBURGH AND GLASGOW: JOHN MENZIES & CO.

1880.

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## P R E F A C E.

**T**HIS Collection of Recipes makes no pretension to be a complete treatise on the Art of Cookery; it may be considered rather as an Appendix to Cookery Books in general use.

The Recipes are original and economical, and in some cases are given because they have been found from experience to be superior to those for the same dishes already in existence.

I am indebted to a gentleman, a member of several Clubs, for a collection of Bills of Fare, which may be useful to those who are in the habit of giving dinners at Clubs, or catering for public or private banquets.

The Hints for Young Housewives will be found very useful, if carefully attended to. The rules can be easily extended so as to suit establishments having a larger number of servants.

M. H.

LONDON, *October* 1880.

## TIT-BITS FOR THE TABLE.

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### 1. OX-TAIL SOUP.

MAKE a strong stock of bones (sixpence-worth of steak bones), two carrots, four onions, two turnips, some celery (or seed), four cloves, some peppercorns, a little marjoram; boil several hours, then strain through a sieve, and let it stand over the night. Next day cut up the tail (removing the fat); brown in a frying-pan, then boil with the stock for three hours and a half; thicken with ground rice. The same stock will serve for kidney-soup, but boil the kidney whole till tender, then cut up in small pieces and add to the stock. Season with pepper and salt.

### 2. KIDNEY SOUP.

Cut a bullock's kidney in slices about half an inch thick, flour well, and fry it along with two large onions, making it a nice brown; knead a piece of butter the size of a walnut, with two *tablespoonfuls* of flour, two *teaspoonfuls* of salt, and half a one