

CAULIFLOWER SOUP	FISH SOUP	STARVATION SOUP	IMMEDIATE SOUP, OR TEN MINUTES SOUP CHERVIL SOUP		A GOOD PEA SOUP	WATERZOEI	A GOOD BELGIAN SOUP	BELGIAN PURÉE	AMBASSADOR SOUP	CRECY SOUP (BELGIAN RECIPE)	FLEMISH SOUP	TOMATO PURÉE	ONION SOUP
POTAGE LEMAN	TOMATO SOUP	SOUP, CREAM OF ASPARAGUS	GREEN PEA SOUP	VEGETABLE SOUP	MUSHROOM CREAM SOUP	THE SOLDIER'S VEGETABLE SOUP	LEEK SOUP	CELERIS AU LARD	CABBAGE WITH SAUSAGES	LEEKs À LIÉGEOISE	A SALAD OF TOMATOES	POTATOES AND CHEESE	FRIDAY'S FEAST
RED CABBAGE	ASPARAGUS À LIANVERS	COOKED LETTUCE	STUFFED CAULIFLOWER	GOURMANDS' MUSHROOMS	POMMES CHÂTEAU	CHIPPED POTATOES	CHICORY À LA FERDINAND	APPLES AND SAUSAGES	STUFFED CHICORY	TOMATOES STUFFED WITH BEANS	CABBAGE AND POTATOES	SPINACH À LA BRACONNIÈRE	A DISH OF HARICOT BEANS
POTATOES IN THE BELGIAN MANNER	TOMATOES AND SHRIMPS	FLEMISH ENDIVE	CAULIFLOWER AND SHRIMPS	BELGIAN CARROTS	STUFFED TOMATOES	RED CABBAGE	VEGETABLE SALAD	CHICORY	CAULIFLOWER À LA REINE ELIZABETH	MUSHROOMS À LA SPINETTE	DRESSED CAULIFLOWER	BRUSSELS SPROUTS	RAGOUT OF MUTTON
STEWED SHOULDER OF MUTTON	SHOULDER OF MUTTON	MUTTON COLLOPS	SHOULDER OF MUTTON DRESSED LIKE KID	ROAST RUMP OF BEEF, BORDELAISE SAUCE	ROASTED FILLET OF BEEF	BEEF À LA BOURGIGNONNE	OX TONGUE À LA BOURGEOISE	BEEF À LA MODE	BOEUF À LA FLAMANDE	CARFETAKER'S BEEF	BLANKENBERG BEEF	VEAL WITH TOMATOES	FRICANDEAU OF VEAL
VEAL CUTLETS WITH MADEIRA SAUCE	GRENADINS OF VEAL	CALF'S LIVER À LA BOURGEOISE	VEAL WITH MUSHROOMS, OR THE CALF IN PARADISE	BLANQUETTE OF VEAL	VEAL CAKE, EXCELLENT FOR SUPPER	BREAST OF VEAL	OX TONGUE	VEAL À LA MILANAISE	STUFFED VEAL LIVER, OR LIVER À LA FANIER POE	VEAL À LA CRÈME	<i>This is the dove glass Sauce which is used for all brown Sauces.</i>	DUTCH SAUCE FOR FISH	BEARNAISE SAUCE
MUSLIN SAUCE	SAUCE BORDELAISE	POOK MAN'S SAUCE	THE GOOD WIFE'S SAUCE	CREAM SAUCE	SAUCE MAÎTRE D'HÔTEL	SAUCE AU DIABLE	FRICASSEE OF PIGEONS	HUNTER'S HARE	FLEMISH RABBIT	ROAST KID WITH VENISON SAUCE	BAKED RABBIT	CHICKEN À LA MAX	RABBIT À LA BORDELAISE
LAECEN RABBIT	RABBIT	HARE	RUM OMELETTE	THE CHILDREN'S BIRTHDAY DISH	A FRANGIPANI	APRICOT SOUFFLÉ	STEWED PRUNES	CHOCOLATE CREAM	SEMOLINA SOUFFLÉ	SNOWY MOUNTAINS	RICHELIEU RICE	EXCELLENT PASTE FOR PASTRY	CHOCOLATE CREAM
BELGIAN GINGERBREAD	APPLE FRITTERS	FOUR QUARTERS	SAFFRON RICE	SEMOLINA FRITTERS	SPECULANDS	GAUFRES FROM BRUSSELS	RICE À LA CONDE	PAINS PERDUS	FRUIT FRITTERS	MOCHA CAKE	VANILLA CREAM	RUM CREAM	PINEAPPLE À LIANVERS
POURING AUX POMMES	SOUFFLÉ AU CHOCOLAT	A NEW DISH OF APPLES	GOLDEN RICE	BANANA COMPÔTE	RIZ CONDE	CHOCOLATE CREAM	KIDNEY SOUFFLÉ	BAKED SOUFFLE	PEASANT'S EGGS	TWO RECIPES FOR TOMATOES AND EGGS	TOMATOES AND EGGS	MUSHROOM OMELETTE	ASPARAGUS OMELETTE
STUFFED EGGS	POACHED EGGS, TOMATO SAUCE	EGGS AND MUSHROOMS	BELGIAN EGGS	EGGS À LA BIBEAU-COURT	TO USE UP REMAINS OF MEAT	VEAL WITH ONIONS	VEAL CAKE	TO USE UP COLD MEAT	FLEMISH CARBONADE	A USE FOR COLD MUTTON	FLEMISH CARBONADES	FISH	REMAINS OF FISH
GOOD BISSOLES	CROQUETTES OF BOILED MEAT	CARBONADES DONE WITH BEER	WALLOON ENTRÉE	SCRAPS OF MEAT	FRICADELLE	CHICORY AND HAM WITH CHEESE SAUCE	CROQUETTES OF VEAL	ENTRÉE (CROQUE-MONSEUR)	HOT POT	HOCHÉ POT	BOUCHERS À LA REINE	HOCHÉ POT OF GHENT	CARBONADE OF FLANDERS
HEADLESS SPARROWS	MUTTON STEW	HOCHÉ POT GANTOIS	CHINESE COBBS	LIMPINS CHEESE	CHEESE SOUFFLÉ	CHEESE CROQUETTES	CHEESE FONDANTS	CHEESE SOUFFLÉ	POTATOES AND CHEESE	YORK HAM, SWEETBREADS, MADEIRA SAUCE	HAM WITH MADEIRA SAUCE	A DIFFICULT DISH OF EGGS	COUNTRY EGGS
FRENCH EGGS	OUEFS CELESTES	PETITES CASSIS À LA FURNES	FLEMISH CARROTS	AUBERGINE OR EGG PLANT	EGG PLANTS AS SOUFFLÉ	POTATO CROQUETTES	PURÉE OF CHESTNUTS	HORS D'OEUVRES	POTATO DICE	ANCHOVES	ANCHOVY SANDWICHES	ANCHOVY ROUNDS	ANCHOVY BISCUITS
ANCHOVY PATTIES	MOCK ANCHOVIES	CUCUMBER À LA LAECEN	HERRING AND MAYONNAISE	SWEET DRINKS AND CORDIALS, ORGEAT	HARTHOEN CORDIAL	DUTCH NOVEAU	LAVENDER WATER	HOT BURGUNDY	CRÈME DE POISSON À LA ROI ALBERT	FISH AND CUSTARD	HAKE AND POTATOES	VERY NICE SKATE	TO KEEP SPRATS
TO KEEP MACKEREL FOR A WEEK	A BROWN DISH OF FISH	BAKED HADDOCKS	FILLETTED SOLES AU FROMAGE	FILLETTED FISH, WITH WHITE SAUCE AND THE MILLER'S COD TOMATOES		DUTCH HERRINGS	REMAINS OF COD	HORS D'OEUVRE	CARROT SOUP	SORREL SOUP	OSTEND SOUP	ANOTHER SORREL SOUP	HASTY SOUP
ARTICHOKES A LA VEINETTE	SURPRISE POTATOES	VEGETABLE SALADS	TOMATOES A LA SIR EDWARD GREY HOMMAGE	STUFFED CARROTS	TO COOK ASPARAGUS	TOMATOES IN HASTE	KIDNEYS AND LETTUCE	TOMATO RICE	RICK WITH EGGS	BROAD BEANS IN SAUCE	OMELETTE OF PEAS	BRUSSELS ARTICHOKES	BELGIAN SALAD
BRUSSELS CARROTS	CARROTS AND EGGS	CUCUMBERS AND TOMATOES	RED HARICOTS	POTATOES A LA BRABANCONNE	FLEMISH PEAS	CHOU-CROUTÉ	SPINACH FRITTERS	HARLEQUIN CABBAGES	LITTLE TOWERS OF SALAD	PUFFS FOR FRIDAY	HADDOCK A LA CARDINAL	SKATE STEW	TO DRESS COARSE FISH
FLEMISH SALAD	FLEMISH SAUCE	BEEF SQUARES	IMITATION CUTLETS	KIDNEYS WITH MADEIRA	PIGS' TROTTERS IN BLANQUETTE	LOIN OF MUTTON IN THE POT	OX TONGUE WITH SPINACH AND WHITE SAUCE	VEAL FRITTERS	STEWED BEEF	A MUTTON SALAD	SAUSAGE PATTIES	SAUSAGE AND POTATOES	RAGOUT OF COLD MEAT
A QUICKLY MADE STEW	GRENADINES OF VEAL	HOCHÉ POT	PIGON AND CABBAGE ROLLS	REMAINS OF SAUSAGE	SHOULDER OF LAMB A LA BEIGE	FILLET OF BEEF À LA BRABANCONNE	STEWED BEEF	BEEF AND APRICOTS	FOR AN INVALID	INVALIDS' EGGS	A SWEET FOR THE CHILDREN	QUINCE CUSTARD	YELLOW PLUMS AND RICE
BRABANT PANCAKE	DELICIOUS SAUCE FOR PUDDINGS	FRUIT JELLIES	STRAWBERRY FANCY	PINK RICE	MILITARY PRUNES	MADRELINE CHERRIES	STRAWBERRY TARTLETS	MADRELA EGGS OR OUEFS À LA GRANDMÈRE	BUTTERFLIES	CHERRY AND STRAWBERRY COMPOTE	CHOCOLATE CUSTARD	GOOSEBERRY CREAM WITHOUT CREAM	CHOCOLATE PUDDINGS