

Anglaise—English style. Fish roasted or plain boiled.

An Gratin—Covered with cheese and browned in an oven.

A la mode—After the style of or fashion.

Aspic—Savory jelly.

Bisque—Soups made with shell fish.

Blanc-Mange—A white, sweet food.

A sweet cream set in a mold.

Bouillon—A plain, clear soup. Uncarried beef broth.

Compote—Usually applied to a delicately prepared dish of stewed fruit, or fruits and jelly.

Charlotte—Name of a hot or cold sweet dish.

Entree—A course of dishes or corner dish for first course.

Escallops—Thin, round steaks of veal called "callops."

Belair—French pastry filled with cream.

Espannole—A rich brown sauce; the foundation of nearly all brown sauces.

Dessert—The remains of a meal. Now indicating sweetmeats served after dinner.

Filet—The under cut of a loin of beef, mutton, veal, pork or game.

Poie Gras—Fat goose liver.

Fricassee—A white stew of chicken or veal.

Glace—Frozen, iced.

Gatenn—A round, flat cake, generally decorated.

Gumbo—American term for okra soup.

Gumbo—A thick soup or flour paste, somewhat like small noodles.

Nostiville—New or unique.

Nojons—A liquor flavored with bitter almond or with apricot or peach kernels.

Nudels—German for noodles.

Nut of Jove—The old Roman name for the walnut.

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Oeuf—French for egg.

Oie—French for goose.

Oignon—French for onion.

Oilla—The French name for the Spanish olla.

Olla—A ragout immersed in bo. It was originally a Spanish dish, with a knife and fork instead of

Hors-de-oeuvre—Appetizers, savory relishes, served cold before the soup.

Malte d'Hotel (à la)—Name of a flavoring butter mixed with chopped parsley and seasoned with lemon juice, pepper and salt.

Mayonnaise—A cold salad sauce, or dressing.

Noques—The small dumplings that are boiled in soup to serve as a garnish.

Norfolk Dumplings—Sometimes called spoon dumplings, because they are dropped into the boiling water from the end of a spoon. Much used in the neighborhood of Norfolk, England.

Normandie (à la)—In the Normandy style.

Normandy Bifins—Apples that have been dried by oven heat until they have shriveled.

To prepare them for subsequent eating they are first stewed in syrup.

Normandy Garnish—There are several kinds of garnish that are known as "à la Normandie." One consists of fish quenelles, oysters, mussels, crayfish, mushrooms and Normandy sauce, while another is supposed to be like the above but stuffed with