



The Hostess

The Hostess

Pertinent Suggestions On Entertaining
At Home, Together With
Some Bromangelon Recipes



COMPLIMENTS OF
THE
BROMANGELON
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To Begin With:

EVERY hostess, however modest her home surroundings, cherishes the ambition to shine in her own little sphere.

The ideas suggested in this little book are intended as a guide to simple methods of entertaining in a hospitable, easy, refined and dignified manner, without any undue extravagance.

They are intended to serve, not as set patterns to be copied or followed in every detail, but rather to suggest to the ingenious hostess, ways of adapting her own original ideas to the art of graceful home entertainment.

MOST hostesses do not realize the full value and usefulness of the serving table. To serve a meal without a maid is easy of accomplishment, if one will follow the hints conveyed in this description.

A LADIES'
LUNCH-
EON
SERVED
BY THE
HOSTESS

A Ladies'
Luncheon
(continued)

Instead of the more conventional large table-cloth, for this cosy occasion we will use the more decorative embroidered centerpiece and doilies.

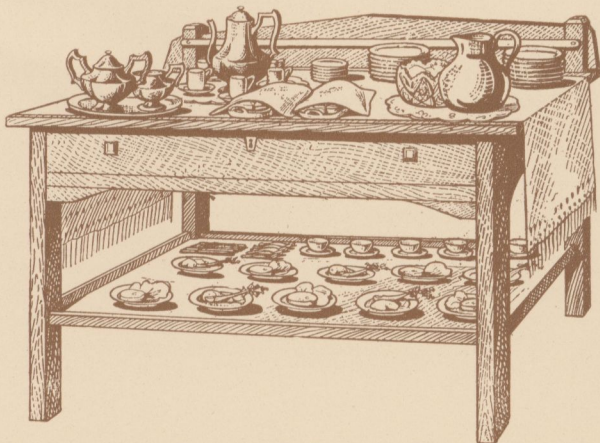
Place on the embroidered centerpiece an earthen jar or vase filled with honeysuckle or some graceful flowering vine. At each cover place a low, small glass with a long branch of the same vine; a water glass partly filled with cracked ice, a small butter plate, containing a butter ball, the little knife by its side; a doily, on which is the service-plate; to the right, two silver knives (sharp edge toward the plate)—to the left, three forks (the prongs turned up), and the napkin, folded square (monogram side up).

On the table are three trays, one containing narrow strips of twice-baked bread; and the two smaller ones holding chocolate or other bonbons, and olives or salted almonds.

Most of this luncheon is prepared in advance, and ten minutes before serving, the hostess excuses herself to her guests to heat the first course and prepare the coffee. Everything else is in readiness.



Table for Ladies' Luncheon
Description Page 4



Serving Table for Ladies' Luncheon
Description on Pages 6 and 7

The Menu

Lobster Newburg on Toast

Finger Slices of Dry Toast

Cold Turkey or Chicken

Hearts of Celery

Twice Baked Bread

Jellied Pecan Salad

(See Bromangelon Recipes)

Brown Bread Sandwiches

Chocolate Cakes filled with Whipped Cream

Black Coffee

Cheese Straws

Salted Nuts, (or Olives) Sweets

As the guests enter the dining-room, the first course, Lobster Newburg (or Crab Creole) has already been placed. This has been prepared in advance, and only required quick heating on gas burner or chafing-dish before serving.

The serving table with a five o'clock tea cloth of handsome linen stands against the wall to the left of the hostess. This table is of the same height as the luncheon table, and is equipped with a lower shelf of the same size as the table top. On top are placed the water pitcher, ice

bowl, after-dinner coffee cups and saucers, the plates, a handsome coffee pot and two covered trays, one holding cheese straws, the other the cakes.

A Ladies'
Luncheon
(concluded)

On the lower shelf, out of sight, are the second and third courses (which are both cold) arranged on plates—the salad plates toward the back, the plates of cold chicken or turkey (dressed with celery hearts and twice-baked bread) towards the front. The four finger bowls, the napkins and extra silver are in a corner at the back.

Each guest, as she receives the plate for the second course, passes her used plate and silver from the first course to the hostess. These used plates are slipped by the hostess into the places just vacated on the lower shelf of the serving table. When the salad comes forward, places are made for the plates from the second course. Thus, as soon as a plate has been used, it vanishes as completely as with the best trained service. After all the plates and silver have been used, they can be placed in piles on the lower shelf, and removed after the departure of the guests.

When dessert and coffee have been served, the guests will retire with the hostess to the drawing room.

If these instructions are observed everything will pass off very smoothly.

Seven

THE
AFTER-
NOON
TEA
AND
RECEP-
TION

AT the ordinary five o'clock tea, no table setting is required. For this reason, many hostesses confine their entertaining largely to this form of hospitality.

Special tables are made for tea service. A convenient form is the nest of tables of graduated size. The smaller tables are drawn from their places and set about the room for the convenience of the guests, while the largest one serves for the hostess, or whoever is pouring tea. In the absence of a nest of tables, the single tea-table will suffice very nicely for the hostess to pour the tea.

On the tea table are placed the tea-kettle with its spirit lamp beneath; the tea-pot with a wadded covering (called a "cosy") which serves to keep the tea warm; the teacups and saucers, sugar, cream, a plate containing small slices of lemon (for those who prefer to take their tea à la Russe). Small triangular-shaped bread-and-butter sandwiches, dainty wafers or delicate cakes are the requirements of the simple afternoon tea.

An elaborate menu is not required for even the more formal tea, but on account of the larger number of guests, it is usually deemed neces-

sary to lay the table in the dining room, or any More Formal Tea
other convenient room adjoining the drawing-room. Trays of dainty sandwiches, cakes, salted nuts, bonbons, tea, coffee and chocolate will suffice. A dainty Bromangelon dessert, served in punch cups with ice-cream is a pretty and delicious finishing touch.

The table is laid with the finest damask. At one end is the tea service—at the other, one for coffee or chocolate. Friends of the hostess serve these beverages, and either a waitress or friends of the hostess pass the refreshments to the guests, who sit or stand about the room.

For the large reception, the menu may be quite elaborate. Large Reception
Platters of salads, sandwiches, trays of cold sweets, frozen pudding, Bromangelon, salted nuts, fancy biscuits, olives, cheese and candied fruits should be attractively arranged on the board. A bowl of flowers, or an attractively arranged pyramid of fruits is used to decorate the center of the table. Tulips set in a low bowl make a most attractive center-piece. Asparagus fern wound round and round, and placed in the bottom of the bowl—is an ideal bed in which to stick the flowers.

Large
Reception
(concluded)

Above and below the center-piece, lamps or candelabra are placed. On a side table, plates, knives, forks, spoons, napkins, etc., are piled. The assistance of servants would be required for an entertainment of such an elaborate character as this.

At the afternoon tea, guests enter and leave the dining-room without formality. An air of cosiness and informality should prevail. The hours for receiving are usually 3 to 6, or 4 to 7. The evening reception begins usually at 8.30 or 9 o'clock.

DINNERS
Methods of
Serving.

THERE are three methods of serving a dinner—à la Française, à la Russe, and American.

The French service is preferred by many for small dinners. In this case the entire dish is presented to the guest, that he may help himself to the part he wants.

The Russian service—that of carving in the kitchen, and serving from the butler's pantry by the servants—is best adapted to large banquets

yet is preferred by many hostesses in their own homes.

Dinners
(continued)

The American style is a combination of the other two—the garnished dish first being shown to the host or hostess for inspection and approval, then cut outside, and passed to the left of each guest by the servant, as in the French service.

Dinners may be served in courses from three upward. A three-course dinner would include soup, roast and dessert. Six courses include an entree and a salad between the roast and dessert.

The simplest method of serving a conventional dinner is to pass the viands arranged on their platters or other dishes, so that each guest may help himself. These are always passed to the left by the person who is waiting on the table. At the beginning of each course, plates are put before the guests from the right. All dishes should be removed from the table very quietly one thing at a time, and never by piling the plates one on another.

When dinner is announced, the host with the lady he escorts—(generally the guest of honor)

Eleven

Dinners
(continued)

—leads the way. The hostess and her escort come last.

Before dinner, in the drawing-room, the hostess introduces the gentleman to the lady he is to escort, informing him whether he is to sit on the right or left of the host. At table the guests remain standing until all have found their places, when the host and hostess seat themselves, after which the others follow. The gentlemen should assist the ladies, before taking their seats.

The ceremonious ten-course dinner is usually outlined as follows:

The Menu

Oysters (If out of season, Little Neck Clams
or Grapefruit)

Soup

Dainty Dish (may be omitted)

Entree Fish

Roast (served with vegetables)

Frozen Punch (may be omitted)

Game (with salad) (Poultry may be served
instead)

Dessert Coffee

In dispensing hospitality, all the practical details of arrangement should be carried out strictly according to custom. Originality may be displayed in the choice of viands, table decorations and the selection of the guests.

Dinners
(continued)

Whatever the shape of the table, the cloth is laid over the usual cotton flannel or felt "muffler," its perfectly ironed breadth showing no creases, save the long fold down the center. The cloth may be kept without creasing by rolling it upon a wooden roller until needed. Cloth and napkins are unstarched.

At least six inches of space must be left between the seats of the chairs, to give every diner ample elbow room, and abundant space between the shoulders of guests for the servants to offer the dishes.

Before each guest is a service plate. The service plate at first holds simply the napkin squarely folded, monogram side up. It may contain the dinner bread or roll, which the guest immediately removes to one side.

Name cards, if used, are placed on top of the napkins of each cover. The hostess writes the name of the person for whom the seat is in-

Dinners
(continued)

tended on a small square of cardboard. If name cards are not used, the hostess stands beside her chair and signifies where guests are to place themselves. Ladies are invariably placed at the right hand of gentlemen.

To the right of each cover, the water goblet is placed. Other glasses, if used, are grouped around it. At the right of the service plate, the knives for use before dessert are placed in the order in which they will be needed—the first one on the right, the sharp edge of each knife toward the plate. To the right of the knives place the soup spoon, bowl upward; outside of this, the small oyster fork. At the left of the service plate, arrange, prongs upward, all forks to be used before dessert.

THE centerpiece and the flowers more than any other feature of the table decorations give opportunity for rich and delicate color effects and novelty in ornamentation. The dinner table is best illuminated by shaded candles or shaded lamps placed upon the table itself.

Individual salts and peppers are placed before each plate. Butter is not usually served at the formal dinner.



Dinner Table

Description Pages 13 and 14

Dinners
(continued)

Dishes of bonbons, olives, dried fruits and salted nuts are conveniently distributed at the four sides of the center decoration. For a home dinner, crystal dishes of radishes, pickles and celery are placed on the table, but for a thoroughly ceremonious dinner, these, the olives, mustard, horse-radish and vinegar are passed by the servants.

It is customary for the ladies to retire to the drawing-room, while the gentlemen remain for cigars and liqueurs. This, however is not an arbitrary custom.

At tables where wines are considered necessary, more than two kinds are seldom served. One wine is sufficient for the usual dinner party. If one wine only is poured, the glasses are filled with the first course, and replenished throughout the meal.

Small
Informal
Dinner

At the small, informal dinner, the soup is served by the hostess, before whom the tureen is placed. In removing the soup course, the tureen is taken out first, then the plates, separately. The host serves the fish and carves the roast. The waitress receives the plates from host or hostess and passes them to the left of each guest. Dessert and coffee are served by the hostess. One dessert is sufficient for the

smaller dinner. This may consist of an ice or cold dessert, such as Bromangelon. Then come the cheese and wafers, and the after-dinner coffee. A finger-bowl is now placed before each guest, somewhat to the left.

WHEN the dinner hour arrives, if the guests have not all assembled, the hostess delays at most fifteen minutes. It is courteous to arrive five minutes before or on the stroke of the hour. The guest who is a few minutes late should offer a quiet apology to the hostess on entering the drawing-room.

GENERAL HINTS

The properly chosen company includes an equal number of women and men. If a guest withdraws a day or two before the dinner, the hostess should fill the vacant chair, by asking a relative or intimate friend to come to her assistance.

A dressing-room is necessary where the women guests wear full evening dress. The bed-room of the hostess may be used for this purpose. Men do not generally require a dressing-room, but lay their hats and wraps in hallway or library.

SUPPERS

THE arrangement of the supper table, the decorations and the manner of serving a supper follow the same general rules applying to dinners.

Suppers are becoming more and more popular as a form of entertainment, because there is naturally more gayety than is possible at the formal dinner.

The menu may be quite elaborate, but it is always lighter than that prepared for dinner.

The Menu

Oyster Cocktail
Stuffed Olives
Bouillon in Cups
Deviled Crabs (or Lobster Newburg)
Cold Turkey (or Chicken)
Julienne Potatoes
Waldorf Salad
Bromangelon Dessert
Coffee

In the preparation of a small supper, it is unwise to attempt a too elaborate menu. Sandwiches, one kind of salad (lobster or chicken), dainty cakes, Bromangelon, ices and coffee are sufficient for any such occasion.

If the comfort of guests is to be considered, the buffet or "stand-up" supper is not recommended. Either seat guests at one large table or a number of small ones. If a buffet supper is the only one practicable, it can be managed as follows:

Suppers
(concluded)

The large dining table covered with its daintiest damask is prepared. Candelabra, table lamps or single candles are arranged about the centerpiece of fruit or flowers, where they will shed a soft glow over the artistically displayed dishes of salad, sandwiches, bonbons, cakes, fruits, Bromangelon, olives, celery, and salted nuts.

A handsome bowl of punch or lemonade is placed on the sideboard, while side tables are conveniently arranged with plates, trays of knives and forks, and mounds of napkins.

Seats for guests are ranged around the walls, and they either sit or stand while being served. A napkin, fork, and a plate containing the viands selected are passed to each guest. Trays of hot bouillon, coffee and chocolate or dishes of fancy desserts are passed.

THE
CHAFING-
DISH
SUPPER

THE following are easily prepared in the chafing dish and are appetizing supper dishes when successfully made:

Lobster à la Newburg, Oyster Stew, Crab Creole, Broiled Oysters, Terrapin Maryland, Creamed Chicken, Welsh Rarebit, Creamed Lobster, Finnan Haddie with Green Peppers, Panned Oysters.

In arranging the table, the utmost simplicity should be observed. The large tablecloth is dispensed with in favor of the more decorative doilies. The chafing dish stands in front of the hostess, while, grouped around it, conveniently arranged for use, are the utensils and all the ingredients which she will need. Part of the guests' enjoyment is in watching the preparation of the dish. General good-nature prevails.

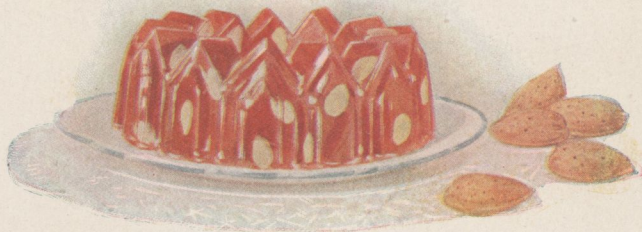
As a preliminary to the principal dish, bouillon in cups may be served. Platters of fancy sandwiches, olives, toasted crackers, cheese, a dainty and decorative dessert and coffee are the usual accompaniments to the chafing-dish supper.



Bromangelon with Prunes and Dates



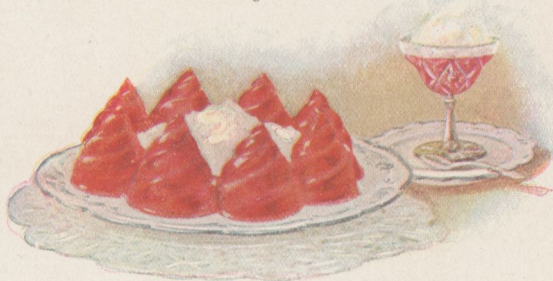
Bromangelon with Whipped Cream



Bromangelon with Blanched Almonds



Bromangelon with Peaches



Bromangelon with Whipped Cream



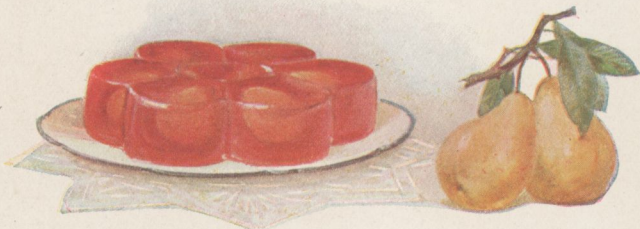
Bromangelon with Mixed Fruits



Bromangelon Snow Pudding



Chocolate Bromangelon with Whipped Cream



Bromangelon with Pears



Bromangelon with Bananas



Bromangelon with Mixed Fruits



THE Recipes and Illustrations contained in this little book are offered as suggestions which any housewife will find easy to follow. But there is no limit to the variety of combinations which may be produced if one has the inclination to experiment with Bromangelon, combining it with various fruits, nuts, etc., and serving it in different ways, either moulded and garnished with candied fruits, nuts, small cakes, or served in individual dishes or from cut glass bowls, with or without whipped cream.

No matter how inexperienced one may be in the art of cookery, it will be found very easy to make deli-

cious Bromangelon desserts. Just follow directions.

Bromangelon is wholesome and nourishing, especially to invalids and growing children.

In short, serve Bromangelon often. You will find it a most economical, delicious and convenient dessert.

For the recipes in this booklet use either the 10c size (yellow package) or the 15c size (pink package) of Bromangelon.

There is but one Bromangelon, the original and the best dessert jelly preparation in existence, guaranteed absolutely pure.

There are several flavors of Bromangelon: Lemon, Orange, Raspberry, Strawberry, Cherry, Peach and Chocolate.

Bromangelon Recipes

DISSOLVE the contents of one package **BROMAN-**
Bromangelon of any flavor (except **GELON**
chocolate) in one pint of boiling water. **DESSERT**
(Simple)

Pour into moulds or dishes and set away to congeal in refrigerator or other cool place. The time for congelation varies according to temperature. If the jelly is desired very quickly, it may be congealed in a short time by surrounding the mould or dish with shaved ice.

CHOCOLATE BROMANGELON should be pre-**CHOCO-**
pared somewhat differently on account of the **LATE**
tendency of the Chocolate to settle. After the **BROMAN-**
Chocolate Bromangelon powder is dissolved in **GELON**
one pint of boiling water, set in a cool place to thicken. When thick enough to prevent the Chocolate from settling, stir up well and pour into moulds or dishes. Set away to congeal.

Chocolate
Bromangelon

Served plain or with whipped cream. Also look well decorated with Nuts, Macaroons, Cake, Candied Fruits, etc.

FRUIT *and*
BROMAN-
GELON
(Simple)

Dissolve contents of one package Bromangelon in a little less than a pint of boiling water. Pour into mould or dish.

When jellied to the consistency of a thick syrup, arrange in it sliced bananas, peaches, pears or any sweet fruit, and set away to congeal.

Care should be taken not to have the fruit touch the mould if this dessert is to be moulded.

Examine the mould or dish from time to time after the fruit has been added so that in case any fruit should have risen to the surface it may be pushed back into place before the whole is firm.

FRUIT *and*
BROMAN-
GELON
(Fancy)

Dissolve the contents of one package of Bromangelon in a pint or a little less of boiling water.

Pour a part of this into the mould and set on ice to congeal. Keep the remaining part in a

liquid state. When the layer of jelly in the mould is congealed, arrange on it, in any combination or design, such fruit as is desired, and cover this with some of the still liquid jelly.

*Fruit and
Broman-
gelon
(Fancy)*

Set away to congeal again, after which another layer of fruit is added and the remainder of the liquid jelly poured over that to cover it, when the whole is left to congeal.

One or two layers of fruit may be arranged according to shape of mould.

Care should be taken that the fruit does not touch the mould.

Dissolve contents of one package Bromangelon in one pint of boiling water. When nearly congealed, whip up thoroughly with egg beater.

**BROMAN-
GELON
SNOW
PUDDING**

When well beaten (to the consistency of beaten white of egg) pour into mould and allow to congeal.

This may be served plain or with whipped cream, lady fingers or macaroons, and may be decorated with cherries, nuts, etc.

Twenty-five

Bromangelon Snow Pudding A very fine Pudding may be prepared if sliced almonds, broken walnuts or pecans are mixed into the snow pudding after the same has been beaten up.

A fine Fruit Pudding is produced by mixing into it sweet crushed fruit of any kind or some canned grated pineapple. However, the syrup of the canned fruit should be strained off and care should be taken that the fruit does not settle. This is prevented by having the pudding very cold and firm before mixing in the fruit.

BROMANGELON PUDDING SAUCE Dissolve the contents of one package Bromangelon in a quart of boiling water (which is double the usual quantity).

A pony glass of brandy may be added.
Cool, and pour over pudding.

BROMANGELON WINE JELLIES For Sherry Jelly use a package Orange Bromangelon, $\frac{3}{4}$ pint boiling water, $\frac{1}{4}$ to $\frac{1}{2}$ pint Sherry. Dissolve the Bromangelon in the water, then add the wine.

For Rhine Wine Jelly use one package Lemon and one package Orange Bromangelon, $1\frac{1}{2}$

pints boiling water, 1 pint wine, 1 pony glass brandy. Boil with the water a little cinnamon bark. Prepare as above.

Roast Turkey served with Cherry Bromangelon will be found a delightful change from the ordinary meat sauce and jellies. Bromangelon of any kind may be served with any kind of poultry or game, according to taste. If found too sweet for this purpose add lemon juice to taste.

**Bromangelon
Wine Jellies**
**ROAST
TURKEY
and
BROMAN-
GELON**

This may be served in apple cups which are made by cutting off the top of an apple and hollowing out the inside.

Dissolve a package Bromangelon and $\frac{3}{4}$ pound sugar in 3 pints hot water. Add the juice of 2 lemons. Place in freezer. When half-frozen add the whites of 2 eggs beaten to a stiff froth. Finish freezing

**BROMAN-
GELON
SHERBET**

One package Bromangelon will make about 3 quarts of Sherbet.

Dissolve one package of Orange or Lemon Bromangelon in one pint of boiling water. Set aside to cool to the consistency of thick syrup.

**FRUIT
SALAD**

Fruit Salad Stir into this partly congealed Bromangelon some sweet orange slices, nuts, sliced figs, candied cherries, sliced bananas, pineapple, or any sweet fruit desired.

Pour into cut glass bowl and let congeal firmly

Portions from this may be served on lettuce leaves, with or without whipped cream.

**SPANISH
CREAM**

Dissolve one package of Bromangelon in $\frac{3}{4}$ pint of boiling water. Set aside to cool to the consistency of thick syrup.

Beat one pint of whipped cream into the thickened Bromangelon, then add a $\frac{1}{2}$ tea cup of nut meats and figs cut fine.

Mix well and set on ice to congeal firmly.

**NEAPOLI-
TAN
CREAM**

Dissolve one package of Cherry, one package of Lemon, and one package of Chocolate Bromangelon, each in 1 pint boiling water in separate pans. Have a loaf-pan from 3 to 4 inches deep and about 8 or 9 inches in length. First take the Cherry Bromangelon. Set on ice until it begins to congeal, then beat it with an egg beater until very light and stiff. Pour in pan

and place on ice. Then beat the Chocolate in the same manner, pour over the beaten and congealed Cherry, then pour the beaten Lemon, as above, over the Chocolate, and set on ice to congeal. Cut in slices and serve with Macaroons and Lady Fingers.

Neapolitan
Cream

To 1 pint of Lemon Bromangelon, when nearly congealed, add 1 cup of broken pecans, mould in wine glasses and serve on lettuce with finely shaved green peppers and mayonnaise.

BROMAN-
GELON
PECAN
SALAD

Serve with sandwiches of brown bread and sweet butter.

One package of Bromangelon dissolved in $\frac{1}{2}$ pint of boiling water. When cool, add 1 quart of milk and $\frac{1}{2}$ pint of cream. If not sweet enough add sugar to taste, put in freezer and freeze. Any crushed fruit may be added.

BROMAN-
GELON ICE
CREAM

One package of Chocolate Bromangelon dissolved in $\frac{1}{2}$ pint hot milk. Add 1 quart of cold milk and $\frac{1}{2}$ pint of cream. Put in freezer and freeze as any ordinary cream. The above recipes make 2 quarts of delicious cream when finished.

CHOCO-
LATE
BROMAN-
GELON ICE
CREAM

**TO TURN
JELLY
OUT OF
MOULDS** See that Jelly is thoroughly congealed. Cut loose the edges of Jelly with handle of a teaspoon.

Dip mould in hot water, holding it there for a fraction of a minute, see Fig. 1.

Remove the mould from the water, and shake from all sides to see if Jelly is loose. If it is not, repeat dipping in the hot water.

Place dish on top of mould, see Fig. 2.

Turn quickly, holding dish and mould firmly together, see Fig. 3.

Lift mould gently, see Fig. 4.

These directions are for metal moulds of all kinds only.

For china or earthenware moulds the water should be boiling hot and the mould held in the water much longer than a metal mould, the heat being conducted slower through earthenware, etc., than through metal.

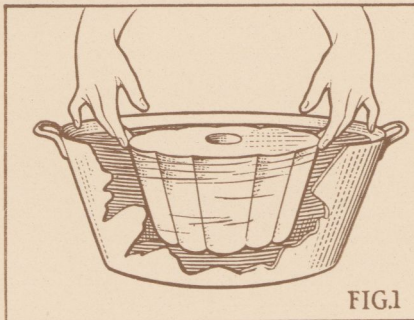


FIG.1

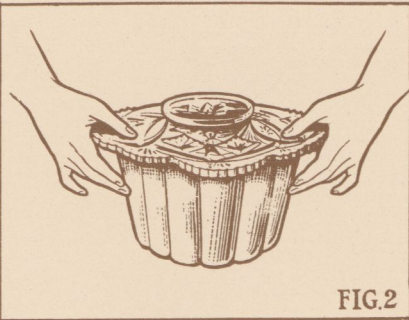


FIG.2

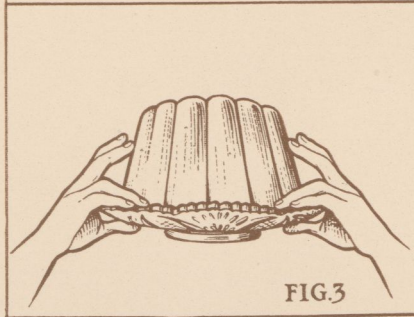


FIG.3

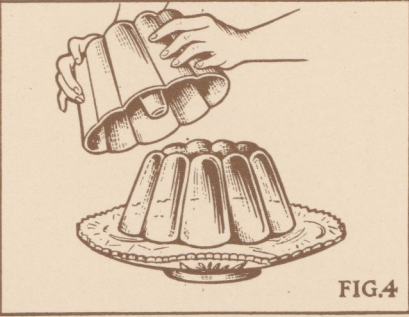


FIG.4

DON'T lean on the table with your elbows, or sit far back in your chair.

WHAT
NOT
TO DO AT
THE
TABLE

DON'T eat soup from the point of your spoon. Dip from you toward the edge of the soup plate.

DON'T ask for a second helping of soup or fish.

DON'T cut potatoes with a knife. Don't leave a spoon standing in your tea cup.

DON'T pile food on the back of the fork.

DON'T cross the knife and fork on the plate. Lay them side by side, handles together

DON'T dip bread in gravy, tea or coffee.

DON'T butter a whole slice of bread. Break it off in small bits and butter each before eating it.

DON'T fold your napkin after having partaken of a formal meal; leave it unfolded on the table.

DON'T use toothpicks in the presence of others.

ENGLISH
and
FRENCH
TABLE
VOCABU-
LARY

	English	French
	Almonds	Amandes
	Anchovies	Anchois
	Apples	Pommes
	Apricots	Abricots
	Artichokes	Artichauts
	Asparagus	Asperges
	Beef (roast)	Bœuf rôti
	Beefsteak	Bifteck
	Beans (stringbeans)	Haricots verts
	Beets	Betterave
	Bromangelon	Bromangelon
	Bread	Pan
	Beef-tea	Bouillon
	Butter	Beurre
	Cabbage	Chou
	Cake	Gâteau
	Cauliflower	Chou-fleur
	Celery	Célieri
	Cheese	Fromage
	Cherries	Cerises
	Chicken	Poulet
	Chop	Côtelette

English	French
Cutlet	Côtelette
Claret	Vin de Bordeaux
Cocoa	Cacao
Coffee	Café
Crab	Crabe
Cream	Crème
Cucumber	Concombre
Dish	Plat
Duck	Canard
Dumpling	Boulette
Eel	Anguille
Eggs (boiled)	Oeufs (cuits)
Fish	Poisson
Game	Gibier
Goose	Oie
Gooseberries	Groseilles
Grapes	Raisins
Gravy	Jus
Ham	Jambon
Hare	Lièvre
Ice cream	Glace
Iced	Frappé

Thirty-five

**ENGLISH
and
FRENCH
TABLE
VOCABU-
LARY**

ENGLISH
and
FRENCH
TABLE
VOCABU-
LARY

	English	French
	Jam	Confiture
	Jelly	Gelée
	Kidney	Rognon
	Lamb	Agneau
	Lemon	Citron
	Lemonade	Limonade
	Lettuce	Laitue
	Liver	Foie
	Lobster	Homard
	Lunch	Déjeuner
	Mackerel	Maquereau
	Mayonnaise	Mayonnaise
	Meat	Viande
	Milk	Lait
	Mineral Water	Eau minérale
	Mustard	Moutarde
	Mutton	Mouton
	Nuts (small)	Noisettes
	Nuts (walnuts)	Noix
	Oysters	Huitres
	Partridge	Perdrix
	Peach	Pêche

English	French
Pear	Poire
Peas	Petits pois
Pepper	Poivre
Pheasant	Faisan
Pie	Pâté
Pineapple	Ananas
Plate	Assiette
Plum	Prune
Potatoes	Pommes de terre
Pudding	Pouding
Quail	Caille
Rabbit	Lapin
Radish (horse)	Raifort
Radish	Radis
Raspberries	Framboises
Rice	Riz
Roast	Roti
Salad	Salade
Salmon	Saumon
Salt	Sel
Sausage	Saucisse
Soup	Potage

ENGLISH
and
FRENCH
TABLE
VOCABU-
LARY

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	English	French
	Spinach	Epinard
	Strawberries	Fraises
	Sugar	Sucre
	Supper	Souper
	Sweet	Sucré
	Sweetbread	Riz de veau
	Tart	Tarte
	Tea	Thé
	Toast	Pain grillé
	Tongue	Langue
	Trout	Truite
	Turkey	Dindon
	Turnip	Navet
	Turtle	Tortue
	Veal	Veau
	Vegetables	Légumes
	Water (iced)	Eau (glacée)

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