

BY A. SOYER

Became Jan Knight's
valet from
Pallet
Chesham 1845

35/17-4
With the Authors best compli-
ments to his most worthy and
esteemed friend J. Flood Esq.

A. J. May

September 9th 1857

18th Dec 1841
and this is the
last of the series.

1841

1841



The Author.
From a Photograph by Bingham. (Paris)

London: George Routledge & Co. Farringdon Street.

SOYER'S CULINARY CAMPAIGN.

WITH HISTORICAL REMINISCENCES
 OF THE LATE WAR.

WITH

THE PLAIN ART OF COOKERY

FOR

HOUSES AND CIVIL INSTITUTIONS, THE ARMY, NAVY,
 PUBLIC, ETC. ETC.

BY ALEXIS SOYER,

OF "LES RICHES DOMESTIQUES," "CHIEF-COOK FOR THE FRODO,"
 ETC.

LONDON:

ROUTLEDGE & CO., FARRINGTON STREET.

NEW YORK: 18, BEEKMAN STREET.

1857.

[The right of translation is reserved.]

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LONDON:
SAVILL AND EDWARDS, PRINTERS,
CHANDOS STREET.

TO THE
RIGHT HONOURABLE LORD PANMURE, K.T.

ETC. ETC. ETC.

MY LORD,

Grateful, indeed, do I feel for the unlimited confidence reposed in me by your Lordship during my late Mission in the East, and especially so for your kind condescension in permitting me to dedicate to your Lordship this work, which at once puts the final seal to your Lordship's appreciation of my humble services.

With the most profound respect,

I have the honour to remain,

My Lord,

Your Lordship's most humble and dutiful Servant,

ALEXIS SOYER.

PREFACE.

THE Author of this work begs to inform his readers that his principal object in producing his "Culinary Campaign" is to perpetuate the successful efforts made by him to improve the dieting of the Hospitals of the British army in the East, as well as the soldiers' rations in the Camp before Sebastopol.

The literary portion the Author has dished up to the best of his ability ; and if any of his readers do not relish its historical contents, he trusts that the many new and valuable receipts, applicable to the Army, Navy, Military and Civil Institutions, and the public in general, will make up in succulence for any literary deficiencies that may be found in its pages.

At the same time, the Author takes this opportunity of publicly returning his most grateful thanks to the late authorities at the seat of war for their universal courtesy, friendship, and great assistance, without which success would have been an impossibility.

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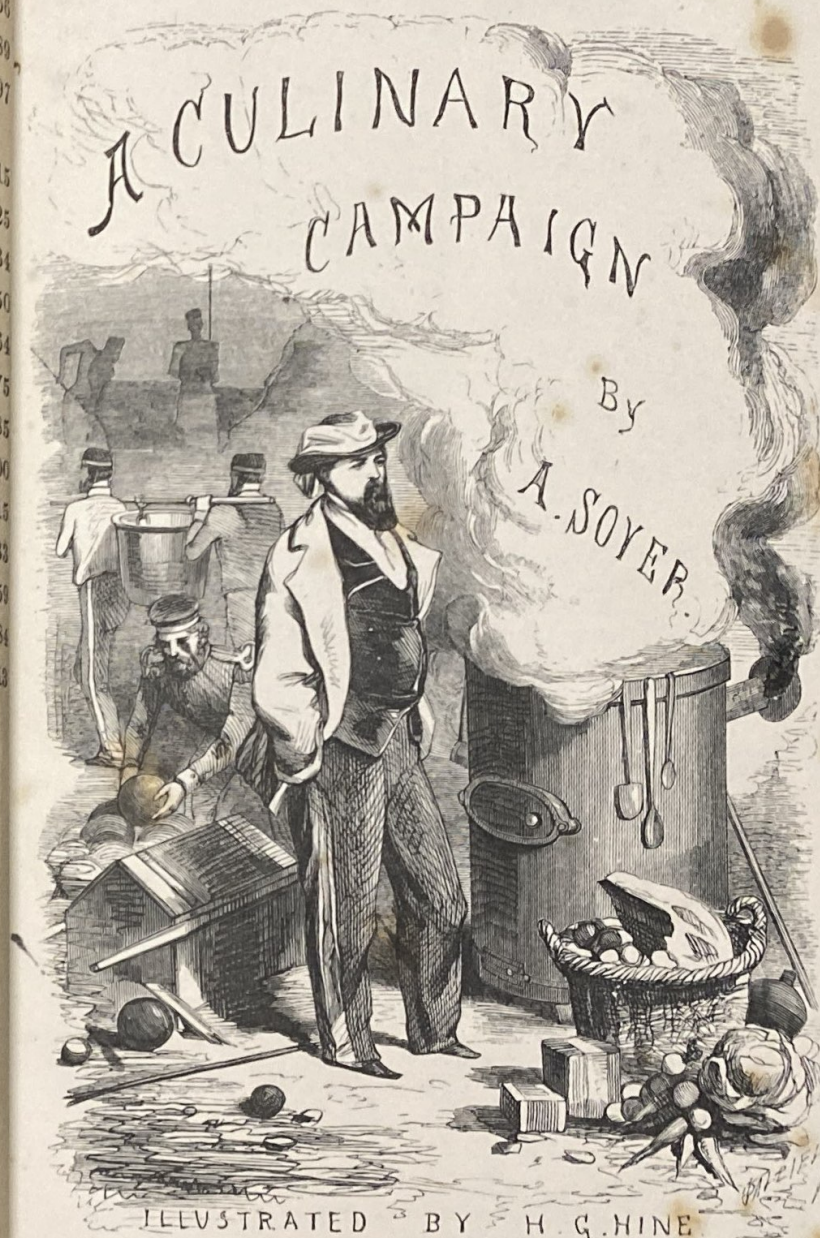
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ERRATA.

In page 6, for "Little Jack," read "Little Ben."

Page 32, line 12, for "I think," read "She thinks."



ILLUSTRATED BY H. G. HINE

INTRODUCTION.

A SUPPER AT THE "ALBION," AND ITS CONSEQUENCES.

Old Drury—Juvenile mirth—A sudden arrest—An invitation—No excuse—Getting home—Mind your pockets—A trip to the "Wellington"—An intelligent waiter—Reading the news—A sudden inspiration—Letter to the *Times*—The stupid waiter again—Little Jack—Supper fare—Receipts—Tough kidneys—How to cook them—Kidneys *à la* Roberto Diavolo—Kidneys *à la brochette*—New bill of fare for London Suppers.

"HURRAH! hurrah! bravo! bravo!" For a few minutes rounds of applause and shouts of laughter from the juveniles were heard and loudly re-echoed throughout the vast cupola of Old Drury, sending home the delighted spectators, in fits of sneezing and coughing, through a variegated atmosphere. Sir Henry W——, turning to me, exclaimed, "Hallo, Mr. Soyer, the pantomime is over early this evening!" and looking at his watch, continued, "Why, it is only half-past eleven o'clock."

"Yes, Sir Henry; but quite late enough for children, who after this time begin to mingle gaping with laughter."

"True enough," replied Sir Henry; "it is painful to see those dear cherubs kept at the theatre till midnight, or even later. Have you been long here?"

"No," I replied, "only a few minutes; just time enough to witness the grand finale, and to hear the screaming and laughter of the children, which to me is always very amusing."

"Very true, very true; I am of your opinion, and never tire of children's mirth."

In a few minutes the theatre was nearly emptied of spectators, but still full of smoke. Considering myself that evening as free as a butterfly on a spring morning,

USEFUL INVENTIONS.

SOYER'S SCUTARI TEAPOT.

This teapot, which is registered, is manufactured by Messrs. Deane and Dray, London Bridge, and sold by all ironmongers in the kingdom.



The top of the minaret forms the lid, and the tube which holds the tea, being moveable, allows every facility for cleaning, and amongst its many advantages the most prominent are its cheapness, elegance, and simplicity. It can be made any size.

PATENT ROTARY KNIFE-CLEANER.

Amongst the many tribulations of small families, one of the worst is knife-cleaning, which is one of the most disagreeable of all household duties—and what is worse than a dirty knife? Yet where is the house where the housewife is not well up in the household duties who does not experience this inconvenience? A gentleman named Detheir, a nephew of the celebrated Detheir of the Great Northern Hotel, has really invented a knife-cleaner which ought to be introduced in all public institutions, commercial houses, and private families. So much do I approve of this machine as a public boon, that I trust they will be made at such a moderate price as to come within the reach of all.

USEFUL INVENTIONS.

SOYER'S SCUTARI TEAPOT

This teapot, which is registered, is made by Deane and Dray, London Bridge, and sold in every kingdom.



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LONDON:
SAVILL AND EDWARDS, PRINTERS, CHANCERY STREET,
COVENT-GARDEN.

SOYER'S SULTANA'S SAUCE, Analysed by Dr. Hassall.

I HAVE examined with much care several samples of M. SOYER'S NEW EASTERN OR SULTANA SAUCE, and I am of opinion that it is an excellent preparation. While it is a good stomachic, its flavour is delicious; moreover the ingredients of which it is composed are of the purest and most wholesome description.

ARTHUR WILLIAM HASSALL, M.D.,
Author of "Food and its Adulterations," "Adulterations
Detected," &c. &c.

8, BENNETT STREET, ST. JAMES'S STREET,
14th August, 1857.



SOLE AGENTS—MESSRS. CROSSE AND BLACKWELL.

THE

SULTANA'S SAUCE

Is an entirely New Concoction, in which most wholesome Oriental Ingredients and Aromatic Herbs are introduced. It is at once appetizing and nutritious, and applicable to all kinds of cold Meat, Hashes, Stews, Chops, Steaks, Fish, Soups, Poultry, and above all, Salads. A small quantity will suffice to give a most exquisite relish to any of the above dishes.