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French Cookery Puzzles

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French Cookery Puzzles

By Beth Cummings

Have you ever ordered from an à la carte menu, and then rested uneasily until your food arrived because you weren’t very sure of your French? A menu can be as mystifying as mental telepathy and just as confusing if your knowledge of foreign languages extends no further than that Latin you took during your first two years in high school.

If you are one of the persons to whom the à la cartes are as clear as foreign verb conjugations to a linguist, then you have no doubt of what the soup is composed of. But if you wrinkle a puzzled brow over your à la cartes or if you are planning to go abroad, then the menu terms listed here will not go amiss. When ordering lobster, for instance, with sauce Mornay, it is comforting to know exactly what to expect.

Listed here are menu terms which you are apt to come across when dining in any cosmopolitan city:

- Agneau, lamb
- Allemande, German-styles cooking
- Argenteuil, asparagus
- Aubergine, egg plant
- Beurre fondu, melted butter
- Bisque, soup made of puree of shellfish and cream
- Bonne femme, plain home-style cooking as of stew or soup
- Bouchees, small mouthful or small patties

- Brioche, a delicious French bun
- Brochettes, pieces of meat cooked on a skewer
- Chateaubriand, thick steak cut from center of fillet of beef
- Champignons, mushrooms
- Chipolata, sausages
- Chou, cabbage
- Choufleur, cauliflower
- Confiture, jam
- Côtelettes, cutlets
- Court bouillon, highly seasoned broth in which to cook fish
- Croissants, famed French crescent-shaped rolls
- Creole, sauce with onions, mushrooms, peppers, etc.
- Dinde, turkey
- Estrecote, rib or sirloin steak
- Escargots, snails
- Farci-e, stuffed
- Filet, meat minus bone
- Frappe, partly frozen
- Fume, smoked
- Gatateux, assorted cakes
- Hachis, hash
- Hombard, lobster
- Jambon, ham
- Mouilles, noodles
- Oeufs, eggs
- Pate, pie or patty
- Pommes, apples
- Poulette, chicken
- Poisson, fish

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