

ROCKY MOUNTAIN LODGE NO. 322 I.O.B.B.

BANQUET AT HOTEL WINDSOR, Sunday evening, November 9, 1879.

COMMITTEE OF ARRANGEMENTS; I. H. KAMAK, L. LINDAUER, A. BAER



OYSTERS

Raw, select Stewed in Milk Fried

FISH

Fillet of Sole, Sauté au Gratin
Lake Erie White à la Jelée

PIÈCES FROID

Cutlets de Françipani, with French Peas
Sweet Breads Larded with Champignon Sauce
Arcade d' Volaille, Sauce à la Jardinière
Vol au Vent of Game à la Dauphin
Croquette of Rice à la Royal
Breast of Prairie Chicken Sauté à la Cheveller
Tenderloin of Beef Larded with Mushrooms
Loin of Buffalo, Cranberry Jelly

ORNAMENTAL DISHES

Boned Turkey à la Withard
Buffalo Tongue à la Harafine
Westphalia Ham Garnished with Jelly
Veux Sauté Boned à la Martel

SALADS

Chicken à la Mayonnaise d'Russia
Salade à la Alma with Herbs
American Salad

VEGETABLES

Baked Potatoes Lima Beans French Peas
Asparagus Cream Corn

ORNAMENTAL PIECES

Fruit Cake Pound Cake Lady Cake
Citron Cake

PASTRY

Golden Cake French Kisses Jelly Roll
Wafer Jumbles Boston Cream Puffs
Queen Drops Small Pound Cakes
Spiced Nuts

CREAMS AND JELLIES

Madeira Wine Jelly Brandy Jelly
Lemon Jelly

Strawberry Ice Cream Roman Punch Frozen
Charlotte de Russe

FRUITS

Apples Grapes Figs Nuts
Black Tea Green Tea
Mocha Coffee Champagne Chocolate

Translations and Notes



OYSTERS

[Definitely not Kosher!]

FISH

Sautéed fillet of sole with a crust of grated parmesan and bread crumbs
Lake Erie White fish in aspic (should be spelled "Gelée")

Refrigerated Dishes

Frangipani: possibly a small lamb chop coated with forcemeat (meat/fat mixture finely ground)
French peas (see vegetables)
Veal thymus gland larded and roasted with a rich champignon mushroom sauce
Chicken fillet with a small mound of vegetables and brown butter (should be Arcade de Volaille)
Wild game in a cream sauce inside a cylinder shaped hollow puff pastry (Dauphin: unknown)
Cooked rice shaped into fingers, coated, and deep fried (Should be spelled Royale)
Sautéed prairie chicken (grouse) breast served on toasted bread, garnished with a ragoût of cock's combs and chicken livers and finished with a cream sauce (Should be Chevalière)
Beef tenderloin with a rich mushroom sauce
Buffalo loin (sirloin?) with cranberry sauce

Decorated DISHES

Boneless turkey (Withard: unknown)
Buffalo tongue (Harafine: unknown)
Westphalia ham (cured, raw ham from West Germany served lean)
Boneless veal, sautéed (Martel: unknown) (Should be spelled Veau)

SALADS

Cold Russian salad of shredded chicken with potatoes & pickles in mayo (Salade à la Russe)
Alma: Lettuce & celery hearts with grapefruit pulp, walnuts, and herbs
A raw salad likely of lettuce and some assortment of vegetables

VEGETABLES

French peas (green peas cooked with butter and parsley, emulsified with more butter)
Since asparagus grows in the spring, this is likely canned
Cream Corn, or creamed corn, partially puréed and cut corn in a heavy cream sauce
(All these vegetables, except potatoes, were likely canned since they would be out of season.
Canned food products were very fashionable in 1870s, not to mention at a premium price.)

Decorated Dishes (cakes in this case)

Lady cake (a cake of butter, sugar, ground almonds, rum, flour, and whipped egg whites baked in a slow oven and iced with Royal Icing, whipped egg whites with sugar and flavoring.)
Citron Cake (lemon cake)

PASTRY

Golden "yellow" cake (likely layered and frosted)
French Kisses, flavored meringue candy, usually star shaped
Jelly Roll, thin pan cake coated with fruit jelly, rolled into a log, dusted w/ powdered sugar
Wafer Jumbles, rich sugar cookie made into small rings or S shapes and coated with sugar
Boston Cream Puffs, Similar to an éclair, but round with cream filling and chocolate glaze
Queen Drops, likely a delicate cup cake sized cake flavored with rosewater and currants
Spiced nuts, Mixed nuts coated with a sweet glaze of cinnamon and other spices

CREAMS AND JELLIES*

Madeira is a Portuguese wine from the Madeira Islands, made into a jelly
Roman Punch Frozen (lemon, orange, champagne, and brandy punch made into a sorbet.)
Charlotte de Russe (raspberry purée in a whipped gelatin with a ladyfinger crust)
**Jellies are made with a flavor (or fruit purée), sugar, and pectin*

FRUITS

Figs: These could be fresh or dried
Nuts: Most likely almonds, filberts (hazelnuts), Brazil nuts, and pecans
Black Tea, Green Tea: These are hot teas
Mocha Coffee: Mocha (or Mokha) is a port town in Yemen, that exported a small, round bean thought to have a chocolate-like flavor. This is not the chocolate caffè latte known today.
Champagne: a sparkling wine only from the Champagne region of France
Chocolate: Refers to a hot chocolate drink