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LIGHT ENTERTAINING

A BOOK OF DAINTY RECIPES
FOR SPECIAL OCCASIONS



SANDWICHES
BEVERAGES
CANDIES
CHAFING DISH
RECIPES



EDITED BY
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SANDWICHES



Classification

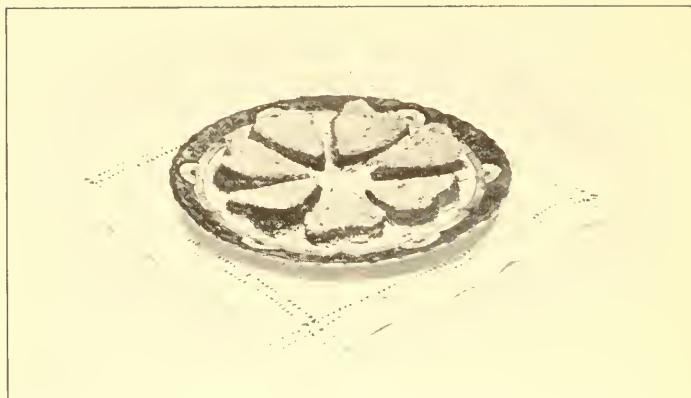
MEAT, FOWL AND FISH

EGG

SALAD

CHEESE

NUT AND SWEET



BREAD AND BUTTER SANDWICHES. TWO SLICES OF WHITE BREAD WITH AN INNER SLICE OF BOSTON BROWN BREAD



TRIANGULAR SLICES OF RYE BREAD, FILLED WITH CREAM CHEESE AND DECORATED WITH HALF A STUFFED OLIVE

CHAPTER I—SANDWICHES

THE old fashioned sandwich, which consisted of a slice of cold meat laid between two slices of buttered bread, has little in common with the sandwich of to-day. Nowadays sandwich-making is a veritable art, and admits of much originality.

Not only is the modern sandwich more pleasing to look upon than the old-time affair, but the dainty arrangement of chopped meat or fowl, fish paste or minced vegetables, is much more easily eaten. No embarrassing gristle or fibre ever enters into a well made sandwich and it is as easily disposed of as a freshly baked biscuit.

Bread for sandwich-making should be of close, even grain, and at least a day old. Where the use of fresh bread is unavoidable, a heated knife will facilitate the work of cutting in thin slices. This precaution is taken when rolled sandwiches are made from fresh bread. Wheat, rye, graham, entire wheat or brown bread may all be used for sandwiches, but discretion must be used as to just what particular filling combines best with these different varieties of bread.

UTENSILS

In families where many lunches are prepared or much entertaining done, the work of making dainty sandwiches will be lessened materially by the purchase of a bread slicer. A meat chopper is also almost an essential of modern sandwich-making, for into it may go all sorts of sandwich material,—to come out of a consistency easily spread on the thinly sliced bread. Meat, fowl, vegetables,—all are more easily handled after having passed through one of these grinders.

The butter used in the making of sandwiches should be creamed. This is easily done with a warm silver fork or a wooden spoon. If hard butter is used the thin bread invariably tears. Many

persons prefer to trim the crust from the entire loaf before beginning to cut it in slices. By this method, one economizes in butter, but the loaf, free of crust, is not so easily handled, unless quite stale. The first, third, and every alternating slice should be buttered on the loaf. It will be easily seen that if every slice were spread before cutting, they would not match when placed together. It is necessary to spread only one slice where the bread is shaved very thin. Some persons prefer to spread more butter on a single slice, than spread two slices with a thin layer. This saves time and the result is practically the same.

SANDWICH BUTTERS

What are known as "sandwich butters" are much liked and may be used either alone or in connection with a regular sandwich filling. These "sandwich butters" are made by creaming ordinary butter and mixing with it finely chopped or pounded parsley, chives, cress, horseradish or cheese, selecting a flavor which is best suited to the filling to be used should the sandwich butter not be considered sufficient. These appetizing butters are largely accountable for the subtle flavor of many carefully made sandwiches.

SANDWICH FILLINGS

Almost every material known to the epicure is now utilized for sandwich filling, and still manufacturers are every now and then adding some delicious concoction to the already long list. Among the favorite made fillings are the fish pastes. Anchovy, bloater, sardine and shrimp mixtures are now in the market to say nothing of the hundred and one potted and deviled meats and different varieties of fowl. The majority of these come in neat jars, but of late many have been brought upon the market in collapsible tubes which are the latest thing in modern luxury for the automobile lunch or the picnic. Where one prefers to prepare the sandwich filling at home, eggs form a staple material on which to display originality. Flaked fresh fish, well seasoned, can easily be prepared at home for a delicious sandwich filling. Green sandwiches made from chopped celery, green peppers, or from a single leaf of dressed lettuce or romaine, are among the favorite fillings of this class. Sandwich material, of all kinds, is improved by mixing with some salad dressing before spreading

on the bread. Where sweet sandwiches are desired, all manner of jams and marmalades may be pressed into service and thin slices of sponge cake may be substituted for the bread.

CANAPÉS

Any of the mixtures used for sandwiches may be acceptably spread on pieces of bread which have been fried in a little butter or olive oil, and left uncovered, in the form of a canapé. These are much used at the beginning of a dinner or luncheon and are often called "appetizers."

SHAPES

Dainty squares and triangles are the shapes most used for sandwiches, but there is always the fancy cookie cutter to resort to when more unusual effects are desired for any particular occasion.

When sandwiches are to be kept for several days, as in traveling, each one should be neatly wrapped in paraffine paper. When sandwiches are to be used within a few hours, they may be placed in a pile and the whole wrapped in a moist napkin.

SANDWICHES OF MEAT, FOWL, AND FISH

CHICKEN SANDWICHES

ONE cupful of cold chicken; one teaspoonful of melted butter; two eggs (yolks only); one teaspoonful of rich stock; one teaspoonful of lemon juice; salt and pepper. Boil the eggs fifteen minutes, cool them, take out the yolks, and mash them as fine as possible. Add to these the melted butter and lemon juice, the chicken chopped very fine, salt, pepper and the stock.

CHICKEN SANDWICHES (*French*).

Chop the white meat of one boiled chicken very fine and pound to a paste, adding one-half teaspoonful of salt and a dash of red pepper. Soak one table-spoonful of gelatine in one tablespoonful of cold water for fifteen minutes, then add six tablespoonfuls of thick cream; stand this mixture over the teakettle for a moment to dissolve the gelatine, and beat it slowly into the chicken. Set aside to cool, smoothing into an even mass. When cool divide into squares; cut these squares into very thin slices and arrange

them neatly over buttered thin slices of bread, cover with another thin slice of bread, and cut into fancy shapes, removing the crusts. Serve in lettuce leaves to keep the sandwiches moist.

CHICKEN AND MAYONNAISE SANDWICHES

Chop the white or the dark meat (as preferred) of the chicken very fine, mix it with a mayonnaise, and spread bread or biscuit with the paste, using no butter.

CHICKEN AND TONGUE SANDWICHES

Chop cold boiled tongue and chicken. Take equal quantities and mix with each pint of meat one-fourth cup of melted butter, the yolk of one egg beaten, a little black pepper, and one teaspoonful of Worcestershire sauce. Spread this over the buttered bread and trim off all the crust.

CHICKEN AND CELERY SANDWICHES

Grind both dark and light meat in a meat grinder and then mix with either mayonnaise or boiled salad dressing. Add half as much diced celery as there is chicken, and enough green peppers, minced, to give a suggestion of their pungent flavor. The bread need not be buttered, when salad dressing is used. This is excellent either on rye or entire wheat bread.

CLUB SANDWICHES

Remove the crusts from thin slices of white bread and toast. Spread with mayonnaise dressing, lay on a lettuce leaf, a slice of breast of cold chicken, then a slice of broiled bacon. Cover with a second slice of toast. Serve hot.

COLD ROAST BEEF SANDWICHES

To each one-half pint of finely chopped cold roast beef add one teaspoonful of salt, one-half tablespoonful of tomato ketchup, one-half teaspoonful of Worcestershire sauce, and rub in one tablespoonful of melted butter. Spread on buttered bread and cut into fancy shapes

CAVIARE SANDWICHES

Spread thinly sliced bread with the caviare, mixed with finely chopped onion and seasoned with lemon juice.

CRAB SANDWICHES

Flake some cold boiled crab meat. Mix with French dressing or mayonnaise until a paste is formed.

FISH SANDWICHES

Anchovy, sardines, or fresh boiled fish may be used for sandwiches. These are better pounded to a paste, with a few drops of lemon juice added during the pounding. Fresh white fish, like cod, halibut or haddock, may be nicely seasoned with salt and pepper, moistened with a little mayonnaise or even a plain white sauce, and then put between two layers of white bread, nicely buttered.

GERMAN SANDWICHES

Mix finely chopped dill pickles and Bologna sausage. Spread on thin slices of rye bread which have been spread with butter creamed with a little made mustard. Cut into finger strips and serve on lettuce leaves.

HAM SANDWICHES

Ham should always be chopped before spreading in sandwiches, as this obviates any trouble with gristle. Season with made mustard and a little lemon juice.

INDIAN SANDWICHES

Remove the skin and bones from the sardines; pound the meat to a paste; add one teaspoonful of anchovy paste, one dash of salt and red pepper, and rub in the hard boiled yolks of six eggs. Add two tablespoonfuls of olive oil.

LOBSTER SANDWICHES

Boston brown bread may be used. Cut the meat of one cold, boiled lobster into dice. One hour before using, dust with salt, red pepper, and either lemon juice or tarragon vinegar. Near serving time put a goodly layer of the lobster over one piece of bread, cover with another, press the two together, cut in triangles and serve.

LAMB OR MUTTON SANDWICHES

Put through a meat grinder cold boiled mutton or roast lamb. Add a few chopped capers or olives, whichever are preferred,

and reduce to a paste with a little salad dressing. If the flavor of mint is liked, the filling may be seasoned with a little mint sauce, or bruised mint leaves.

SALMON SANDWICHES

Mix the contents of one can of salmon with a mayonnaise dressing, about one-half cupful being sufficient for the small-sized cans. In removing the fish from the can take out as little oil as possible. Minee the fish fine, bones and all, the bones being chalky in their preserved state. Add the dressing, mixing well. Remove the soft inside crumbs from a number of French rolls and fill the space thus made with the fish mixture.

SARDINE SANDWICHES

Drain the oil from sardines and throw the fish into hot water. In a few minutes they will be free from all grease. Dry in a cloth and remove the skins; pound the sardines till reduced to paste; season with pepper and salt and add some tiny pieces of lettuce leaves; spread between thin, buttered slices of bread. Or, chop the sardines fine, squeeze a few drops of lemon juice over them and spread in the usual way.

SHAD ROE SANDWICHES

Among the daintiest and most palatable of fish sandwiches are those made of shad roe. Throw the roe into boiling water, add one slice of onion, and one teaspoonful of salt; simmer gently for about thirty minutes and drain. With a fork remove the membrane. Add one-fourth pound of melted butter, one-half teaspoonful of salt and two tablespoonfuls of lemon juice. The mixture may then be spread on thin slices of brown bread and butter, or filled into rolls.

SWEETBREAD SANDWICHES

Parboil the sweetbreads and place on ice. Put through a potato ricer. Make a paste by adding cream, and season with lemon juice, white pepper, salt and a few grains of cayenne. Finely chopped celery or cucumber makes a delicious addition to this sandwich filling.

TONGUE AND VEAL SANDWICHES

Take equal quantities of cold boiled tongue and cold roast veal. Make into a paste by the addition of mayonnaise into which has been stirred a little horseradish.

TONGUE SANDWICHES

Tongue sandwiches may be made by either chopping the tongue or cutting it into thin slices. Where the tongue is chopped it should be pounded as for chicken sandwiches, and highly seasoned.

EGG SANDWICHES

No. 1

MOISTEN the mashed yolks of hard boiled eggs with a little olive oil and vinegar. Season with pepper, salt and dry mustard. Add the chopped whites and mix all thoroughly. This is especially good on graham bread. ✓

No. 2

Cut hard boiled eggs in thin slices and lay on lettuce leaves which have been coated with mayonnaise. Cover this filling with a second lettuce leaf and then the second slice of thinly cut bread.

No. 3

Chop hard boiled eggs very fine and mix to a paste with mayonnaise, or boiled salad dressing. Butter thin slices of bread with parsley butter which is easily made by adding finely chopped parsley to butter which has been creamed.

No. 4

Fry an egg so hard that there will be no moisture to the yolk. If fried in bacon use a little of the fat to mix with the egg when chopped. The white should be crisp and a delicate brown which imparts a specially delicious flavor to the sandwich. This is not so digestible a sandwich as others made of egg, but is preferred by many on account of the flavor.

SALAD SANDWICHES

UNDER the head of salad sandwiches all forms of meat may be placed on lettuce leaves, put between two slices of bread and tied together with ribbon, or held by means of a toothpick, or the slices may be pressed together, and the crusts trimmed. Romaine, sorrel, endive and escarole may be substituted for lettuce in making these salad sandwiches.

DILL AND CELERY SANDWICHES

Cover thinly sliced white or rye bread with a mixture made of chopped dill pickles and celery. Moisten with salad dressing.

OLIVE SANDWICHES

Take equal parts of plain and stuffed olives. Put through a meat grinder, mix with mayonnaise and spread.

RIPE OLIVE AND PIMENTO SANDWICHES

Take equal quantities of ripe olives, stoned, and canned pimentos (sweet red peppers). Chop very fine.

X ONION SANDWICHES

Select very mild onions. Slice very thin and lay in ice water for a half hour before using. Season with pepper and salt. These are delicious as a filling for Boston brown bread sandwiches.

CUCUMBER AND ONION SANDWICHES

Take equal parts of chopped cucumbers and mild raw onions. Moisten with salad dressing and spread on rye or graham bread.

SPINACH SANDWICHES

Chop cold boiled spinach very fine. Mix with mayonnaise dressing and chopped yolks of hard boiled eggs.

HARLEQUIN SANDWICHES

Cream butter and into it mix chopped parsley, capers and green peppers. Use enough of the vegetables to make the butter a decided green. Flavor with pepper, salt and a little cayenne. By cutting the bread very thin, and inseting a slice of brown bread between two of white, an effective and appetizing sandwich is made.

GREEN PEPPER SANDWICHES

Prepare a sufficient number of sweet green peppers by removing carefully every seed and the white fibre. Put through a meat grinder. Mix with mayonnaise and a little minced celery. This mixture may be spread direct on the buttered bread, or a small lettuce leaf may be laid on first.

CHILI SANDWICHES

Mix Chili sauce with finely chopped celery. With the scissors cut lettuce or romaine into narrow ribbons, lay on the bread and spread with the mixture.

NASTURTIUM SANDWICHES

Take the small young leaves of the nasturtium, also a few petals of the flowers. A few drops of French dressing are sufficient seasoning, as the leaves have a delicious, pungent flavor.

WATER-CRESS SANDWICHES

Thoroughly wash the cress and dry it in a cloth; cut it into small pieces, and mix with finely chopped hard boiled eggs seasoned with salt and pepper. Spread between thin, buttered slices of bread, sprinkling the cress and eggs very lightly with lemon juice.

CHEESE SANDWICHES

NEAPOLITAN SANDWICHES

THIS is a pretty sandwich when finished, showing an inner slice of brown bread between two of white. Butter the white bread with creamed butter mixed with a little mustard or horseradish. On one of these slices lay a thin slice of brown bread which has been spread with cream or cottage cheese. The other side of the brown bread may have the same cheese, or if variety is liked, try anchovy or sardine paste, or any of the potted meats. Cover with the second slice of white bread.

AMERICAN CHEESE SANDWICHES

Slice the cheese so thin that it is a mere shaving. Sprinkle on a little paprika and salt. Mustard may be added, if liked.

GRATED CHEESE SANDWICHES

Grate any firm cheese and reduce to a paste with creamed butter. Cut entire wheat bread in finger strips and spread with this paste. This sandwich is delicious seasoned with anchovy essence, paprika and mustard.

MOCK CRAB SANDWICHES

Mix grated cheese and anchovy paste. Season with dry mustard, salt and paprika. Soften with a teaspoonful of tarragon vinegar and spread between thin slices of dry toast.

BROWN BREAD SANDWICHES

Cut bread very thin and spread with paste made from grated cheese and sardine or sardellen paste. If a salt taste is liked, bloater paste may be used. Season with a little made mustard. Chopped gherkins may be added to this combination with good results.

CHEESE AND NUT SANDWICHES

Mix equal quantities of grated cheese and chopped English walnut meats. Season with a few drops of lemon juice, paprika and salt.

CHEESE AND HORSERADISH SANDWICHES

Spread thinly cut white bread with cream cheese into which has been stirred sufficient fresh cream to make a paste. Spread the bread first with butter, then with a thin layer of horseradish and then add the cheese filling.

WELSH RAREBIT SANDWICHES

Make a paste of mild American cheese, butter and enough ale or cream to soften sufficiently to spread. Season with mustard, paprika and salt. Spread on well buttered bread. When ale or beer is used in softening, the resulting flavor is much like Welsh rarebit.

CHEESE AND LETTUCE SANDWICHES

Dip a small, white leaf of lettuce into French dressing. Lay between very thin slices of buttered brown bread which have been previously spread with cream cheese made into a paste with cream.

NUT AND SWEET SANDWICHES

THIN slices of bread are delicious spread with any jam, marmalade, or chopped preserved or candied fruit.

Chopped nuts, either salted or plain, may also be used for sandwiches. The combination of nuts and fruit is particularly good.

PEANUT SANDWICHES

Put the meats of roasted peanuts through a coffee mill, or chop fine by hand. The red skin should previously have been removed. Soften to a thick paste with port wine or sherry. Add a little salt, and spread on either white or rye bread.

PEANUT BUTTER SANDWICHES

To one-half box of peanut butter, allow a dozen olives chopped very fine. Season with lemon juice, salt, and a few drops of Worcestershire sauce, if liked. This is good on any kind of bread.

WALNUT AND CELERY SANDWICHES

Take equal quantities of chopped English walnut meats, and hearts of celery. These must be chopped so fine as to be almost like a paste. Moisten with mayonnaise dressing and spread on thin slices from a round loaf of Boston brown bread. By boiling chestnuts slightly, and then chopping, chestnuts may be substituted for the walnuts.

NUT AND FIG SANDWICHES

Take equal quantities of chopped figs and almonds. Make a paste by using a little thick sweet cream. These sandwiches may be rolled or cut into fancy shapes. Figs may be cut with a pair of floured scissors, or the chopper may be floured to prevent sticking.

PECAN AND DATE SANDWICHES

Remove the pits from dates and also the fibrous white lining. Chop fine with an equal quantity of pecans or English walnuts. Use cream or a little wine to form a paste and spread on thin bread, as usual.

GINGER AND ORANGE SANDWICHES

Equal quantities of crystalized ginger and candied orange peel should be chopped so fine as to make a paste when mixed with a little cream. If the flavor of orange is liked, a little of the juice may be used. Spread on thin white bread, roll and fasten with a toothpick, or tie with tiny ribbon which comes for the purpose.

SCENTED SANDWICHES

Scented sandwiches, such as clover, nasturtium, rose and violet, are made as follows: Trim the crusts from a loaf of bread, put it into a large soup tureen in a bed of clover (or any highly scented flower); wrap the butter in a piece of cheese-cloth and put it also in a tureen; cover with clover. Next day butter and bread will be filled with the flavor and odor of clover.

RAISIN SANDWICHES

Chop candied lemon peel with an equal quantity of seeded raisins. Moisten to a paste with lemon juice and spread on thinly buttered slices of white bread.

MARMALADE SANDWICHES

On thin slices of delicate browned toast spread thick marmalade. Serve either cold or hot.

FANCY BREAD SANDWICHES

Follow any good recipe for the making of entire wheat bread, add a little molasses, and, before letting it rise the second time knead into the dough thoroughly, raisins, chopped nuts, candied orange peel or cherries. This bread is adaptable to many varieties of fancy sandwiches. The simplest way to utilize it is to spread thin slices with orange marmalade or any kind of thick jam, putting the filling well in the center of the slice, so that it will not extend over the edge when the sandwich is pressed together. Cut in fancy shapes and lay in overlapping rows on a pretty plate. Each sandwich should be decorated to harmonize with the bread used, or the filling. Bread to which nut meats have been added should have each sandwich garnished with a half nut meat. Where fruit has been added to the bread dough a half cherry or a raisin may decorate each sandwich.

COLD BEVERAGES



Classification

FRUIT BEVERAGES

CORDIALS, BEERS, ETC.

MILK AND EGG DRINKS

ICED TEA, COFFEE
AND CHOCOLATE



WHEN ICED
TEA IS SERVED
ON THE
PIAZZA



SNOWBALLS SHAVED ICE MADE INTO BALLS AND SERVED
IN GLASSES OF LEMONADE

CHAPTER II—COLD BEVERAGES



OLD drinks, unlike hot ones, are usually better for being prepared several hours in advance of the time they are needed. Especially is this true where several flavors are combined, for the perfect blending of the ingredients is not a thing to be quickly arrived at. Even simple lemonade is much improved by having the lemon juice and sugar stand for a time before adding the water, while many experts in the matter of concocting simple drinks, claim that lemonade should be boiled and set aside to cool several hours before serving.

While lemonade is, perhaps, the best known and most frequently used of all cold drinks, there are many other delicious fruit preparations which are easily made at home. All kinds of fresh berries and other small fruits, when suitably combined, are especially acceptable as summer drinks, and involve but little time or trouble.

Too much attention cannot be given to the manner of serving cold beverages. They should delight the eye before ever a drop has been tasted and a little ingenuity and good taste are all that are necessary to attractive arrangement and serving. Tall lemonade glasses and low punch cups are to be had at all prices, from the best of cut glass down to the attractive colonial glass which is to be found in all the prettiest shapes and at prices possible to all. Small glass plates are also inexpensive and are much prettier than china plates for holding glasses. They look cooler and daintier even though they may cost no more. There should also be a glass bowl to match for holding chopped ice.

DECORATIONS

There is no end of artistic ways of decorating the glass pitcher or bowl in which a "fruit cup" or punch is served. Nothing is prettier than to twine the top of the pitcher with small grape leaves, choosing a spray with many spiral tendrils. A cluster

of grapes may decorate the top of the handle, in a position where it will not interfere with the proper holding of the pitcher when serving. Carefully selected fresh berries, shreds of pineapple, half circles of sliced lemon and orange, Maraschino cherries, sprigs of fresh mint,—all these and others add beauty to the summer beverage. A strip cut lengthwise of a crisp cucumber is not only an attractive touch of color, but it adds a subtle and most delicious flavor to many of the mixed beverages.

When serving individual glasses of any cold drink, it is a pretty fancy to moisten the rim of the glass and invert it over coarsely granulated sugar. A circle of frosty crystals will be the result. A tin shaker should be used for most individual drinks, and this must invariably be used with all egg drinks.

NECESSARY SUPPLIES

In families where it is the custom to offer cold beverages to summer callers, a plentiful supply either of long handled spoons or straws should be kept on hand, as well as a supply of several kinds of fresh fruit, Maraschino cherries and mint. The latter may easily be cultivated in a window box if a garden is not available. Crushed mint leaves are an improvement to many cold drinks, and a fresh spray standing erect in each glass always looks cool and particularly inviting. Bottles of plain charged water, kept always on the ice during warm weather, make soda water a domestic possibility at a moment's notice. Vichy is also much used in the mixing of cold drinks.

FRUIT BEVERAGES

PLAIN LEMONADE

TAKE two lemons to a pint of water. Divide the lemons in half, and, after washing them, squeeze dry in a lemon squeezer. Remove all seeds. Put the juice in a pitcher or punch bowl, with sugar to taste, add water and several lumps of ice. When thoroughly chilled serve in tall glasses filled with chopped ice. A thin slice of lemon and a Maraschino cherry may float on each glassful.

SPARKLING LEMONADE

Same recipe as the foregoing, using plain bottled soda water, instead of water.

BOILED LEMONADE

For an occasion where previous preparation is desirable, this lemonade is to be recommended. After the lemons are carefully washed, divide each, and, before squeezing, cut a slice from each half and set aside for garnishing. Squeeze the lemons, place the juice in an agateware saucepan and add one quart of boiling water for the juice of every four lemons used. Sugar to taste. Add one cup of water in which the shaved rind of one lemon has been steeped. When all is hot, put away in a jar to cool. Serve with plenty of ice and attractive garnishings of slices of lemon and cherries.

PINEAPPLE LEMONADE

Use recipe for plain lemonade adding two tablespoonfuls of the juice from a fresh and very ripe pineapple to each pint of lemonade. Cubes of pineapple should be used for a garnish.

ORANGE LEMONADE

This may be made after the recipe for plain lemonade except in this case allow equal quantities of orange and lemon juice and garnish with thinly sliced oranges.

GINGER LEMONADE

Mix equal quantities of strong lemonade and ginger ale. Garnish with Maraschino cherries and tiny shreds of crystalized ginger.

LIME-ADE

Use the same recipe as for plain lemonade except that more sugar is required to make it palatable. The juice of the lime is very tart and refreshing as the foundation of a summer drink.

RED RASPBERRY AND CURRANT CUP

Bruise a pint of fresh ripe raspberries with one quart of red currants which have been thoroughly washed and stemmed. Put in an agateware saucepan over a moderate fire and let it

heat slowly until the boiling point is reached. Remove and strain through a jelly bag. Dilute with water according to taste. Pour into a punch bowl in which is a good sized lump of ice and decorate with fresh raspberries, currants and mint leaves.

PINEAPPLE PUNCH

Make a syrup by boiling two pounds of granulated sugar with a pint of water. When it spins like a thread, remove from fire. Add the juice of two pineapples and six lemons. When thoroughly chilled, add sufficient water to dilute according to taste. This is better if made the day before and the syrup and fruit allowed to stand before adding the water. Either plain or charged water may be used.

SOUTHERN NECTAR

Take one lemon, one pineapple, and a quart of milk. Squeeze the lemon and crush the pineapple. Strain the juice through double cheesecloth. Add the milk and sugar to taste. This is better if mixed with a shaker and served quickly. Have cubes of pineapple in each glass and serve with a spoon so that the fruit may be eaten.

CHERRY AMBROSIA

Take the pulp of a ripe pineapple. Shred finely and sprinkle with granulated sugar. To this add a quart of very ripe red cherries which have been stoned, two sliced bananas and two limes cut in small pieces. Either plain or carbonated water may be added just before serving.

GRAPE JUICE PUNCH

Peel and slice a very ripe pineapple. Take four lemons and four oranges. Remove the seeds and slice very thin. Place the fruit in the punch bowl and sprinkle liberally with sugar. Add two thin strips of the rind of a crisp cucumber and cover the fruit with grape juice. Add a large lump of ice and just before time to serve, dilute with either plain or charged water.

CANTON GINGER PUNCH

Pour one quart of water over one-half pound of chopped

Canton ginger. Add one cupful of sugar. Place in an agate-ware saucepan and boil for twenty minutes. Remove from the stove and add one-half cupful each of lemon juice and orange juice. Strain through double thickness of cheesecloth and set aside to cool. Serve in tall glasses half full of finely chopped ice. Maraschino cherries are the best decoration for this punch, though fresh berries may be added in season.

CIDER PUNCH

To one quart of the best pippin cider add a bottle of Club soda. Have ready thinly sliced tart apples and fresh mint. Bruise the mint leaves, allowing a fresh sprig for each glass as a garnish. The slices of apple should be served with each glass and a long spoon provided so that the fruit may be enjoyed.

CIDER CUP

Into a pitcher put two teaspoonfuls of carbonate of soda and two ounces of powdered sugar. Over them pour one quart of clear, sharp cider. A very pleasant effervescent drink will result, not unlike domestic champagne.

MINT PUNCH

Take one cupful of granulated sugar. Add the juice of a half dozen lemons and stir until the sugar melts. Put in three peeled lemons sliced very thin. Place on ice until ready for use. Add one dozen sprays of fresh mint and plenty of cracked ice. Pour into a pitcher or punch bowl and add three bottles of ginger ale. If a very decided flavor of mint is desired, the leaves may be slightly bruised.

SPARKLING LEMON PUNCH

The proportions to be allowed for serving twenty-five persons, are as follows: Three dozen lemons, three pounds of sugar, six oranges, one box of strawberries and one pineapple. Squeeze and remove the seeds from the lemons and put into the punch bowl with the sugar, stirring until dissolved. Shred the pineapple, slice the oranges very thin and prepare the berries. Add all the fruit to the sweetened lemon juice, put in a big piece of ice, and at the last moment add four quarts of any kind of charged water.

CLARET CUP

Peel and slice one-quarter of a crisp cold cucumber; add the juice and thin rind of two lemons and three tablespoonfuls of sugar; mix well and pour over it three tablespoonfuls of brandy and six of sherry; set on the ice for an hour. Just before serving add a pint bottle of claret and a bottle of Vichy.

CLARET CUP No. 2

Mix one quart of claret, two tablespoonfuls of brandy, cup of orange juice, two tablespoonfuls of lemon juice. Six sprays of mint and one-half a cucumber rind. Have these ingredients thoroughly chilled. Just before serving add one quart of charged water which has also been cooling, and sugar to taste. This must never be added until the moment of serving.

SAUTERNE CUP

Mix two cups of sauterne, three tablespoonfuls of Curaçoa, one-half cup of sugar, and the shredded rind of one small orange and a lemon. After the rind of the fruit has soaked in the liquor for an hour or so, strain, add a quart of cold charged water of any kind, and garnish with mint, Maraschino cherries and thin slices of orange.

MINT JULEP

Steep several sprigs of fresh mint in a cupful of boiling water. Strain and add to this liquid a syrup made from one quart of water and two cups of sugar. Add one cup each of orange and strawberry juice, and one-half cupful of lemon juice. When thoroughly chilled on ice, add one pint of claret. Dilute with water according to taste and garnish with sprigs of mint, allowing one to each glass. Dip the rim of each glass in granulated sugar, having previously moistened the rim so that the sugar will adhere. This makes an attractive and delicious drink.

MINT JULEP No. 2

Take one-half teaspoonful of orange bitters in a glass with three leaves of the mint. Crush the mint in the bitters and add one sherry-glass of Italian vermouth and one sherry-glass of rye whiskey. Fill the glass with cracked ice and put on the top a thin slice of orange and a spray of mint.

CORDIALS, BEERS, ETC.

GRAPE JUICE

ALLOW one quart of water to three quarts of ripe, stemmed grapes. Cook slowly until the boiling point is reached. Then strain through a closely woven jelly bag or cloth. Place the liquid over the fire, and, when it again reaches the boiling point, pour into glass preserve jars. Close tightly and seal. This mixed with ice water makes a delicious summer drink. The light green Niagara grapes may be prepared in this way and are a pleasant variety from the usual purple grapes.

RED RASPBERRY CORDIAL

Take two and one-half quarts of ripe red raspberries and over them pour one quart of best cider vinegar. After standing for three days mash the berries and strain through fine cheesecloth. To each pint of liquid allow one pound of granulated sugar. Boil for fifteen minutes, skim, and place in air tight jars or bottles. This cordial may be used in ice water with a plentiful amount of cracked ice, and, where possible, garnished with the fresh berries. The same recipe may be followed with black raspberries, cherries or other small fruits.

FRESH BERRY PUNCH

Take two quarts of fresh berries—strawberries or red raspberries preferably. Mash the berries and pour over them three quarts of water and the juice of two lemons. Mix thoroughly and allow to stand in a cool place for three or four hours. The mixture should then be strained, and sweetened to taste. This is delicious served in tall glasses filled with chopped ice, or in small glass punch cups with a few fresh berries floating on the top.

GINGER ALE

In a stone jar place one ounce of ginger root, bruised and boiled, one pound of sugar, three-quarters of an ounce of cream of tartar, two lemons cut in slices, and one gallon of boiling water. Cover with a cloth, and when cool stir in a third of a pint of yeast. Let it stand in a warm place twenty-four hours, then strain and bottle. Tie the corks down with wire.

GRAPE JUICE HIGH BALL

Wash and stem six quarts of the delicately colored Niagara grapes. Put them over the fire with a quart of water and allow them to simmer gently until boiling point is reached. Remove from the fire and strain. Return this liquid to the fire and again allow it to reach the boiling point. Bottle immediately while boiling hot. This is a delicious and unusual drink, served in a glass almost filled with chopped ice. Its color makes it especially attractive. When correctly made the juice should be the palest green imaginable, and very clear.

ROOT BEER

Take one-eighth of a pound each of sarsaparilla root and dry sassafras bark and one and a half ounces of wintergreen, stem and leaf; bruise, and add a half-ounce of tansy leaves and boil in two and one-half gallons of water until all the strength of the herbs is extracted. Strain and add one pint of molasses. When cool add one gill of yeast, after two hours add two and one-half gallons of warm water. In five or six hours it will be ready for bottling. Keep in cool place.

ROOT BEER No. 2

Many root extracts are now procurable for the making of root beer. These lessen the work materially, and, when a thoroughly reliable firm put out the extract, the formula given may usually be depended upon. It is safe to lessen the quantity of water a little but otherwise follow directions. Such beer is ready for use a week after made.

HOP BEER

Steep two quarts of dry hops very slowly for two hours in two quarts of water. Strain, add two more quarts of water, one quart molasses, three tablespoonfuls of ginger, one tablespoonful of wintergreen essence and last of all one cake of compressed yeast. Let all stand in an earthen jar for twelve hours. Strain and bottle tightly.

SUMMER BEER

Stir thoroughly eight gallons water, two quarts molasses, one bottle of porter and one tablespoonful of Jamaica ginger. Keep on ice.

MILK AND EGG DRINKS

EGG LEMONADE

FOR all egg drinks a tin shaker is necessary. To make a single glass of egg lemonade express the juice from half a large lemon, or use an entire small lemon. Sugar to taste. Break in a fresh egg and nearly fill the tall glass with chopped ice. Invert the glass in the tin shaker and mix thoroughly. Add sufficient water to fill the glass, shake again and serve at once.

MILK SHAKE WITH EGG

To make an individual glass of this drink, sweeten enough rich milk to almost fill a tall glass. Flavor with a few drops of vanilla extract. Into the milk break a raw egg, fill the glass with finely chopped ice, invert in a shaker and shake vigorously before serving.

PLAIN EGG-NOG

For an individual glass, add to the beaten yolk of one egg a level tablespoonful of sugar, a few grains of salt, and one tablespoonful of any preferred liquor. Rum, sherry or brandy are most used for this purpose. Add a cupful of cold, rich milk. Strain, and just before serving add the stiffly beaten white of the egg.

COFFEE EGG-NOG

To each glass allow one egg, one teaspoonful of sugar, a little salt and a small cup of coffee. Beat the egg until foamy, add the sugar, salt, and coffee. Dilute with as much cream as liked and shake in a tin shaker the last thing before serving.

KOUMISS

Put two teaspoonfuls of sugar in a cup of warm milk in which has been dissolved a half a yeast cake. Fill a bottle three quarters full of warm milk and into this pour the yeast mixture, allowing for effervescence. Shake vigorously, wire the cork down firmly and invert the bottle in a room where the temperature is seventy degrees. In twenty-four hours it may be placed in the refriger-

erator and in another day will be ready to use. This is a most nourishing beverage and is much liked by some people as a summer drink.

MATZOON

Buy the prepared matzoon at any drug store. Allow a quart of milk to one and one-half ounces of the matzoon. Mix thoroughly and place in a jar where the temperature will be from seventy to eighty degrees. In about twelve hours it will begin to thicken like junket. At this point it should be beaten with an egg-beater for five minutes. Bottle, allowing space for effervescence, and cork tightly. Keep on ice.

ICED TEA, COFFEE, CHOCOLATE

ICED TEA

THE brand of tea used must, of course, be governed by personal taste. A safe rule to follow is to mix equal quantities of green and black tea. Make a little stronger than tea which is not to be diluted with ice. When made set in a cold place until needed. Serve in pretty glasses filled with cracked ice and place a thin slice of lemon in each glass. The addition of bruised mint leaves or a few cloves makes a little variety and is usually acceptable.

TEA PUNCH

To a large pitcher of strong tea add one pound of sugar, the juice of six lemons and two oranges. Bruise several sprays of mint, reserving a few perfect ones for garnishing. Thoroughly chill, and, when serving, dilute with charged water. The addition of a little rum improves this punch for some people.

ICED COFFEE

Make clear, strong coffee, either by percolating or in the old fashioned manner. Sweeten and place on ice. When serving, add a little cream and place a tablespoonful of plain vanilla ice-cream on top of each small glass cup. Lacking ice-cream, use whipped cream.

ICED CHOCOLATE WITH WHIPPED CREAM

Mix two squares of grated chocolate with a cupful of sugar and one of water. Put into a double boiler and cook until it is a thick syrup. Remove from the fire, put in a teaspoonful of vanilla and place on ice. When ready to use put two tablespoonfuls of the chocolate in a glass half full of cracked ice, fill with milk and shake vigorously with a metal shaker. Remove and put a tablespoonful of whipped cream on top of each glass.



CANDIES



Classification

FRENCH CREAM CANDIES

CARAMELS

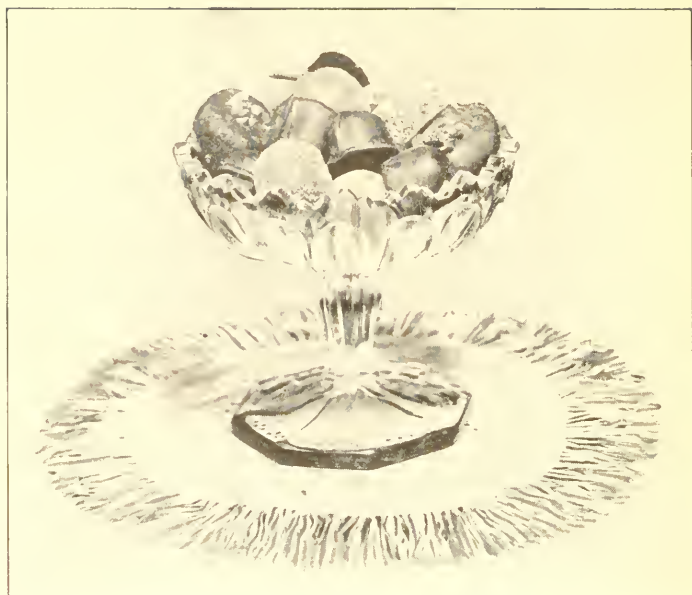
MISCELLANEOUS

MEDICINAL

TAFFIES

PASTES

SALTED AND CANDIED NUTS



AN ATTRACTIVE WAY TO OFFER ASSORTED CHOCOLATES



A DISH OF DAINTY HOME-MADE PEPPERMINTS

CHAPTER III—CANDIES

THERE is no more actual skill needed to make good candy than is required to mix and properly bake a delicate cake, and no more judgment is necessary than is used by the housewife in deciding the exact moment for removing a kettle of jelly from the fire. Successful candy-making depends almost entirely on knowing just when the sugar is boiled to the right degree. If boiled too little, the candy will not harden. If the boiling is arrested at some intermediate stage, the mass will stick to the teeth. Unless one goes to the expense of purchasing a sugar thermometer, such as confectioners use, and makes a real study of the various stages of boiling, some practice will be necessary in order to acquire the requisite skill, for it certainly requires experience to recognize the exact moment at which to arrest the boiling.

For the home candy-maker, the four essential stages of sugar boiling are all that it is necessary to recognize, although manufacturers and some expert home workers in confection, are familiar with several more.

The four important stages are:

“THREAD”

Dip a spoon into the boiling syrup and throw a little of it upward. When it spins a thread, this *first* point is reached. A few ebullitions more and the thread will draw a little further. This is a second stage of the “thread.”

“BALL”

Drop a little of the syrup into cold water. If, with the thumb and finger the mass can be worked into a soft ball, this *second* degree has been reached. “Hard ball” requires a little further boiling and testing in the same manner.

“CRACK”

Test as before by dropping a little into cold water. If it breaks off sharp and crisp and crackles when bitten, this *third* degree has been reached.

“CARAMEL”

If the mass assumes a yellow tint and shows a tendency to burn, the *fourth* stage has been reached. Boiling must be at once stopped by placing the kettle in a pan of cold water.

As these different degrees follow each other in quick succession after the “thread” stage has been reached, great care must be given to the cooking and every precaution taken to prevent too rapid boiling. To moderate the heat an asbestos mat or a stove lid may be placed under the candy kettle. Even if the boiling passes the right degree, the sugar need not be wasted, for water may always be added and the mass re-boiled. Then, when the right degree is reached, place the kettle in a pan of cold water to arrest further cooking. Candy that has grained can also be boiled again and the material saved. The rule of adding a small quantity of cream of tartar, in the proportion of a half a saltspoonful to every pound of sugar, is an old one and is said to do much toward preventing sugar from granulating.

SOME GENERAL RULES

When making any kind of molasses candy, always butter the inside of the kettle around the top. The molasses will then boil no higher than the buttered line. Plenty of room should always be allowed for boiling, and it is a good rule to use a kettle holding four times the quantity of molasses called for by the recipe. For dark nut candies, caramels, taffy or molasses candy, brown and yellow sugars are best. These can also be used for hard candies that are to be colored. In making French cream candies by the process that requires no cooking, confectioners’ sugar must be used. This is as soft as finely powdered flour, while the ordinary powdered sugar will disclose a slight grain if rubbed between the finger and thumb. Never undertake to make cooked fondant on a damp day. Atmospheric conditions have much to do with the success of this work. Molasses candy may be made in all kinds of weather.

NECESSARY UTENSILS

An iron kettle, porcelain lined, a copper, or an agateware one, should be chosen for a candy kettle. A palette knife with a thin blade is the best thing with which to scrape kettles or pans. A wooden "pudding stick" or a large wooden spoon is an indispensable implement. A discarded marble top from an old table or bureau is a valuable asset for the candy-maker, but, lacking this, a large platter will answer the purpose. Where a marble slab is used it can be divided into compartments of the necessary size, suited to the thickness the candy is to be and the amount of material to be poured in. These divisions can be made by placing iron bars on the marble slab.

MOLDING SMALL CANDIES

For the candy-maker who does not object to some extra trouble, a little molding contrivance for forming bonbons and other small candies can be arranged in a box cover. Fill this lid with cornstarch and imprint the surface with a button of the size it is desired the candies should be. These indentations should be made at regular intervals. The liquid candy is then dropped from the tip of a spoon into each little mold. When cold, remove each candy and dust free from starch. The same cornstarch can be used several times by stirring it each time and pressing in new molds. French cream candies can be pinched into fanciful shapes with the fingers or cut with tin cutters dipped in flour or starch to prevent sticking.

TO DIP BONBONS

Many of the French bonbons are made by using centers of French cream fondant mixed with various materials, nuts, coconut, cherries, and the like. Only sufficient fondant is used to cover whatever is to be the center of the bonbon. These centers should stand for several hours, over night, if possible, before being dipped. When ready to dip, place fondant in a small pan set in a larger one of hot water. When soft, drop the centers in one at a time, and, when thoroughly coated with the fondant, remove by means of a two-tined fork or a regular bonbon dipper. A little practice is necessary in bringing the end of the fondant up over the top of the bonbon, and finishing it in the proper way.

Centers may be dipped twice or oftener, if size is wanted, allowing the bonbon to cool between each dipping.

HARMLESS COLORINGS

All vivid colorings should be avoided. They are seldom liked and usually eyed with suspicion. Fruit colorings are among the best. Several different shades of yellow may be arrived at by using the grated rind and a little of the juice of varying types of oranges. Lemon gives a very pale yellow. The yolk of an egg gives a still different tint. Cranberry juice gives either pink or red, according to the quantity used. Caramel, cocoa and chocolate give various shades of brown. Green may be made from cooking parsley or spinach in a little water. This should be strained through cheesecloth before using.

FONDANT (Cooked)

Fondant is the basis of all fine French cream bonbons. The ingredients are simple and practically always the same, as follows: two cupfuls of granulated sugar, one cupful of water and a scant half teaspoonful of cream of tartar. Put these ingredients into a copper or an agateware saucepan and stir until the sugar is dissolved, but no longer. This is an essential. Have ready a brush or sponge, and as the boiling throws up a thin line of crystals around the edge of the kettle remove them and on no account allow these to drop again into the boiling sugar. This would mean the granulation of the entire mass. The forming of large bubbles is a sure indication that testing time is near. Have ready a wooden skewer and a cup of ice water. Wet the skewer, dip it into the boiling sugar and then back into the water. If the sugar remaining on the skewer can be molded into a soft ball between the thumb and finger, it is time instantly to stop the boiling.

Pour the mass on an oiled marble slab or a large platter. No crust should form if the boiling has been arrested at the proper stage. Should a crust form, either remove it, or else add water and re-boil. When the mass is cool enough to dent when pressed lightly with the finger, begin working it with a wooden pudding stick or paddle. When it is too stiff to make this possible, begin to knead the mass as you would dough. It should be light and creamy when finished. Fondant should be made if possible

at least one day before it is required. If made several days in advance, it should be packed in an earthenware dish and covered with a moist cloth. This is not only used as a basis for various kinds of bonbons, but may be softened and used as a covering for nuts, fruits or other candies. To do this, place a small quantity of the fondant in a cup, set the cup in hot water and stir constantly until the fondant becomes of the consistency of molasses or cream. Stirring is essential as otherwise it would return to syrup. A drop or two of water may be used to soften the fondant, but very little is sufficient.

FONDANT (Uncooked)

For this uncooked fondant confectioners' sugar is absolutely necessary. The formula, like the one for cooked fondant, is invariably the same. Break into a mixing bowl the whites of as many eggs as needed for the quantity of candy to be made. Add an equal amount of cold water and sufficient confectioners' sugar to make the mass stiff enough so that it may be easily molded in the hand. Before shaping divide in several portions, if desired, and flavor or color each differently.

FONDANT (Uncooked) No. 2

This fondant can be used in the same manner as the formula just given except that it cannot be melted and used for coating. The ingredients are always the same. Take equal quantities of gum arabic water and white of egg and stir in sufficient confectioners' sugar to form a smooth, creamy paste. Usually one and one-quarter pounds of sugar are required to each white of egg. This fondant is capable of the usual changes of coloring, flavoring and molding.

MAPLE FONDANT (Cooked)

Whatever the quantity needed the proportions for this fondant are always the same, viz. equal quantities of hot water and maple syrup mixed with twice the quantity of brown sugar. Allow one-half teaspoonful of cream of tartar to every cup of hot water. An easy quantity with which to experiment is as follows:

- One cupful hot water
- One cupful maple syrup
- Two cupfuls of brown sugar

One-half teaspoonful of cream of tartar.

Follow directions for boiling and kneading given in recipe for cooked fondant.

CANDIES MADE FROM FRENCH CREAM FONDANT

CHOCOLATE CREAM DROPS

TAKE French cream and mold into cone-shape forms with the fingers; then lay the cones on waxed paper or a marble slab until the next day, to harden, or make them in the morning and leave until the afternoon. Melt some chocolate (confectioners' chocolate is the best) in a basin, which place in another basin of boiling water. When melted, and the creams are hard enough to handle, take one at a time on a fork and drop into the melted chocolate, roll it until well covered, then slip from the fork upon waxed paper and put aside to harden.

ANOTHER WAY TO COAT THE CREAMS IS AS FOLLOWS:

Place a small quantity of fondant and an equal quantity of grated chocolate in a bowl, with a few drops of vanilla, and set the bowl in boiling water. When this mixture is melted, dip the creams in, and set them on paper as mentioned.

FIG CREAMS

Select a number of small figs, and quarter them, leaving the parts connected at the stems. Now color some fondant pink and flavor it with strawberry; roll it out into strips, cut these into pieces the size of a small hickory-nut, place one piece in each fig, and press the quarters so they will adhere to the cream; then crystallize.

ALMOND CREAMS

Make an oblong roll of French cream and press into the side of it an almond-meat; or blanch and chop the almonds and mix them through the cream.

COCOANUT CREAMS

Take some French cream, and while quite soft add fresh-grated cocoanut to taste; add sufficient confectioners' sugar to mold into balls, and then roll the balls in the fresh-grated cocoanut. These

may be colored prettily with a few drops of cochineal syrup and a few spoonfuls of grated chocolate before rolling them in the grated cocoanut. The cocoanut cream may be made into a flat cake and cut into squares or strips.

CREAM CHERRIES

Make a small round ball of French cream, cut a strip of citron the size of a cherry stem and put the ball of cream upon one end of it; take a cherry glacé, and cutting it in two, put one-half each side of the cream ball, and it will make a very pretty candy. They can also be made like walnut creams, using cherries instead of walnuts.

CREAM DATES

Select perfect dates and with a knife remove the pit. Take a piece of French cream, make an oblong shape, and wrap the date around the cream. Roll in granulated sugar.

ENGLISH WALNUT CREAMS

Make French cream as previously directed. Have ready some English walnuts, taking care not to break the meats. Make a ball of the cream about the size of a walnut and place a half-meat upon either side of the ball, pressing it into the cream. Put them away for a few hours to dry.

FIG CREAMS

Cut nice, fresh figs into four or five strips, take a piece of French cream and roll it into a long roll in the palm of the hand, then with a knife cut it lengthwise and lay into it one of the strips and roll the cream around it.

FRUIT CREAMS

Raisins seeded, currants, figs, and citron chopped fine, and mixed into French cream before the sugar is all mixed in, is a very nice variety. Make this into a flat cake about an inch thick and cut into oblong pieces or inch squares.

CREAM RAISINS

Having chosen some large, fine bloom raisins, divide each bunch into small clusters of five, cut each raisin half open with a pair of sharp scissors, and remove the seeds. Fill the opening with

a roll of cream, and press the sides down; and when all are done, dip the clusters into melted fondant or else crystallize them.

CREAM FIGS

Figs cut in half and dipped in melted fondant form very attractive and delicious bonbons.

CITRON CREAMS

Carefully pare off all the sugared surface of citron and cut it into narrow strips. Now roll out a quantity of fondant with the rolling-pin into a sheet a fourth of an inch thick, and cut it into small cakes with a tin tube about an inch in diameter. Place a strip of citron on each cake, and fold the sides together over the citron. If desired, each roll may then be tied up with very narrow ribbon, and set aside to harden before crystallizing. These creams may be pleasingly varied by the use of nuts or candied or preserved fruits.

STUFFED FRENCH PRUNES

Select nice, glossy prunes, cut a lengthwise slit in each about two-thirds its length and remove the pit. Have in readiness a small quantity of fondant, and, having slightly dusted the board with flour or cornstarch, roll the fondant into a long, narrow strip about the size of the little finger; divide this strip into pieces about an inch long, roll them into long, smooth pieces, and place one of them into the opening in each prune, pressing the pulp a little to retain the candy in place. Some prefer to roll the portions of fondant in granulated sugar before placing them in the prunes.

CREAM ALMONDS

Blanch a number of almonds thus: Pour boiling water over them and let it stand a few minutes; then pour the water off and remove the brown skins. While the almonds are cooling, prepare a fondant as before directed, and divide it into two portions, coloring one pink. Roll the white portion into long, round strips, and cut them in sections an inch in length. Form these pieces into little round balls between the palms of the hands, press an almond into the center of each, and roll in granulated sugar. Proceed in the same manner with the pink or other colored fondant.

NUT ROLLS

Take equal parts of plain fondant and of walnut-meats, mix well, and form into a roll. Cover the roll with pink fondant, and the pink with white or chocolate, as preferred. Roll in granulated sugar, and when well hardened, slice crosswise. If the walnuts are too rich, hickory-nut meats may be substituted.

MAPLE SUGAR CREAM

Grate maple sugar, mix in quantities to suit taste with French cream, adding enough confectioners' sugar to mold into any shape desired. Walnut creams are sometimes made with maple sugar and are very nice.

NEAPOLITAN CREAMS

Prepare some French cream and divide it into three parts, leaving one part white, color one part pink with a few drops of cochineal syrup, and the third part make brown with grated chocolate. Make a cake about half an inch thick of the white cream, which may be done with a rolling pin on a marble slab, or shaping it into a flat ball and patting it to the desired thickness on the platter with the hand; do the same with the pink portion and lay it upon the white; then treat the chocolate in the same manner, pressing all together. Trim the edges smooth and cut into slices or squares, as preferred. This is very pretty candy. Each layer may be flavored differently.

NUT CREAMS

Chop almonds, hickory-nuts, butternuts or English walnuts quite fine. Make the French cream, and before adding all the sugar, and while the cream is still quite soft stir into it the nuts, and then form into balls, or squares. Three or four kinds of nuts may be mixed together.

PEPPERMINT CREAMS

Prepare the cream as directed under the heading of "French Cream," flavored liberally with essence of peppermint; take small quantities and shape into round flat forms.

WINTERGREEN CREAMS

Prepare the French cream as directed, and flavor with winter-

green. Color pink with some cochineal syrup and form into round lozenge shapes.

CARAMELS

COFFEE CARAMELS

INTO an agateware saucepan put one pound of sugar and three tablespoonfuls of strong black coffee. Let this boil slowly until it forms a syrup. Into this stir a tumblerful of rich milk or cream and continue the boiling until the syrup is almost at the "cracking" point. Pour on a flat tin, or better yet, a marble slab which has been slightly buttered or oiled. When cold cut into squares and place in tin boxes if not to be immediately used.

VANILLA CARAMELS

One cup sugar (powdered)

Two cups sugar (granulated)

One and one-half cups sweet cream

Two teaspoonfuls of vanilla

One teaspoonful flour mixed with cream.

Boil all together for half an hour. Pour into flat tins. When cool mark off in squares or long, narrow bars.

CHOCOLATE CARAMELS

Cream together one-fourth pound chocolate, one-half teacupful of butter, one teacupful of sugar, one teacupful of molasses, one teacupful of sweet cream. Boil all together for twenty minutes. Pour into oiled tins and when nearly cold cut into any shape desired, using a greased knife.

SUGARED CHOCOLATE CARAMELS

Two cups of grated chocolate

Four cupfuls of granulated sugar

One and one-half cupfuls rich milk.

Piece of butter the size of a hickory-nut

One teaspoonful of vanilla.

Let this mixture boil hard for seven minutes. Stir until it begins to sugar. Then pour into well buttered pans and cut as desired, preferably into squares.

MAPLE CARAMELS

Make a rich maple syrup by boiling maple sugar with a little water. To three cupfuls of this syrup add two cupfuls of light-brown sugar, three tablespoonfuls of glucose, and half a cupful of boiling water. Stir all together well, and boil until it will "thread" when poured from a spoon, or will snap when dropped in cold water; now put in a cupful of rich cream and half a cupful of butter and let it boil, stirring all the time until done. As soon as the candy will harden when dropped in cold water, remove it from the fire and pour it out to cool. As soon as cold cut it up and wrap in paraffine paper.

OPERA CARAMELS—VANILLA

Measure three cupfuls of sugar, one cupful of cream, and a fourth of a small teaspoonful of cream of tartar, and boil the sugar and cream together, adding the cream of tartar, wet with a little cream, as soon as the syrup reaches the boiling point. Cook until a drop of syrup, lifted out on the point of a skewer and dropped into very cold water, may be rolled into a soft, creamy ball between the fingers. Care must be taken to stir the syrup incessantly, and also that the bottom of the pan or kettle does not come into direct contact with the fire, as the cream is very apt to scorch. When done, remove from the fire, flavor, and pour on a slab, sprinkled with a very little water. When cold, cream the candy as directed for fondant; and as soon as perfectly smooth, form into a sheet half an inch thick, using the rolling pin. Let it remain on the slab a few hours, when divide into strips and wrap in paraffine paper.

OPERA CARAMELS—MAPLE

Make the same as the preceding, but instead of granulated sugar use a cupful and a half each of "coffee A" sugar, and maple sugar.

OPERA CARAMELS—CHOCOLATE

Proceed as for vanilla caramels, but reserve one-fourth of the cream, in which dissolve a fourth of a cake of chocolate. Add the chocolate and cream when the caramel is half done, and finish as above directed.

NUT CARAMELS

Grate one-fourth pound of unsweetened chocolate. Add one-fourth pound of butter and one pound light brown sugar. Into this mixture put one-half cupful of cream and one-half cupful of New Orleans molasses. Boil to the "crack" stage. Flavor with vanilla, if desired. At the last moment throw in one pound chopped nuts.

MISCELLANEOUS

BUTTERCUPS

ONE cup of granulated sugar. Two cups molasses and three-fourths cup of water. Add a small saltspoonful of cream of tartar. Put the ingredients in a saucepan and stir until the sugar is dissolved, but no longer. When the cooking has reached the "ball" stage remove from the fire and pour onto a buttered marble slab or a large meat platter. When cool enough to handle pull until about the color of old fashioned molasses candy, or even lighter. Then lay on a floured board and pull into long, thin strips something less than an inch in width. On each of these lay a strip of French cream fondant and roll so that this filling is entirely concealed. Cut in small pieces with a pair of scissors, the finished pieces being almost square.

GUM DROPS

Allow a pint and a half of water to one pound of gum arabic. When thoroughly dissolved, strain through fine cheesecloth. Add one pound of granulated sugar. Put over the fire just long enough to dissolve the sugar. Flavor and color as desired. When the mixture begins to stiffen drop into little starch molds, as described in the introduction, under the head of "Molding." It will take a couple of days for these to harden sufficiently to handle. They should then be dusted free from the cornstarch, moistened slightly and rolled in granulated sugar.

ORANGE DROPS

Juice and grated rind of one orange and just a pinch of tartaric acid. Add confectioners' sugar until the mass is stiff enough to form into small balls about the size of marbles. These are nice

to have on the dinner table with nuts and raisins and peppermints.

COCOANUT PATTIES

Boil together a pound of granulated sugar, and a cupful of water. When very nearly hard enough for taffy remove from the fire, and rub the candy against the sides of the kettle with a paddle or spoon until it assumes a creamy appearance; then add a pound of grated cocoanut, stir until almost cool and form into little pats with a fork.

PENUCHIE (or Mexican Kisses)

Boil one cup of milk and three cups of light brown sugar until a soft ball can be formed in cold water. Add one teaspoonful of butter and a little vanilla. Remove from fire and stir in one cupful of broken nut meats. Do not have these meats chopped, but leave them in rather large pieces, giving a rough surface to the candy when hard. Pour into a buttered pan and mark into squares or bars with a greased knife.

CHOCOLATE FUDGE

Three cups light brown sugar, one cup of rich milk or cream, two squares of grated chocolate and a piece of butter the size of an English walnut. A little vanilla extract. Cook sugar, butter and milk until they boil. Then add the chocolate and cook until it reaches the "thread" stage. Beat hard and pour into buttered pans.

This recipe may be varied in many ways by the adding of a cup of nut meats, finely chopped, or a cupful of raisins, currants or chopped figs. The above recipe is a reliable rule to follow as a basis for any variations desired.

CHOCOLATE FUDGE No. 2

Stir together one large cupful of sugar, one cupful of grated chocolate, one-half cupful of milk and one-fourth of a cupful of molasses. Boil, stirring often until it reaches the "ball" stage. Remove from the stove, add a teaspoonful of vanilla, beat thoroughly and pour into buttered pans to cool. This recipe may also be varied as desired by the addition of nuts and fruit.

MAPLE FUDGE

Break one pound of maple sugar into small pieces and put it over the fire with a cupful of milk. When it begins to boil, add a teaspoonful of butter and boil to the "crack" stage. Take from the fire and stir until the mass begins to granulate around the edges. Pour into buttered pans and mark into squares with a thin greased knife.

LAYER FUDGE

This is a combination of a plain and a fancy fudge and may be made from any of the foregoing recipes. Make the fudge as usual and pour into the pans to cool. Then begin the operation over again, but in the second instance add to the finished fudge either fruit or nuts. Shredded cocoanut is particularly to be recommended. Pour the second fudge over that already made, forming another layer. If desired, a thin layer of cream fondant may be placed between the two varieties of fudge. Anyone with originality can devise numberless delicious combinations of this kind.

SEAFOAM CANDY

This is a very good candy but requires practice to insure good results. Boil three cups of brown sugar, one cup of water and a tablespoonful of vinegar until the "crack" stage is reached. Have ready the beaten whites of two eggs. Pour the boiling mixture over the beaten whites and stir vigorously until the mixture holds its shape sufficiently to be dropped in spoonfuls on buttered pans. Flavor with vanilla.

Variety may be gained by using chopped nuts or small pieces of fruit.

MAPLE SYRUP CANDY

One cup of maple syrup. One and one-half cups of granulated sugar. Piece of butter the size of an English walnut. Boil until it hardens in cold water. Flavor with a little vanilla and pour into buttered pans.

MARSHMALLOWS

Take four ounces of gum arabic and soak in a cupful of water until thoroughly dissolved. Strain through fine cheesecloth.

Place the dissolved in a double boiler with a half pound of pulverized sugar. Fill the outside vessel with boiling water and stir the mixture. When it is thick and will form a ball when tested, remove from the fire and add the stiffly beaten whites of three eggs. This gives it the characteristic spongy consistency. Flavor with vanilla or orange oil. The mass may then be dropped into indentations made in cornstarch, as described in the introduction under "Molding," or it may be turned into a pan thickly covered with cornstarch and allowed to become firm. Cut into cubes and dust thickly with cornstarch.

CHOCOLATE MARSHMALLOWS

Follow the foregoing recipe. When the marshmallows are firm cut each in half and dip into chocolate of the consistency used for coating. Recipe for this will be found on page 30.

MARSHMALLOW ALMOND NOUGAT

Make the marshmallow paste as described above and after taking from the fire add a half-pound of blanched almonds which have been cut into shreds with a pair of scissors. If the flavor of bitter almond is liked, three or four of these may be added to the other almonds. Allow this mixture to harden in cornstarch, as previously described, and when stiff enough to handle easily, cut into bars, roll each in cornstarch and wrap in paraffine paper. These are also frequently cut into oblongs and similarly wrapped. Orange-flower water is a flavoring especially suited to marshmallow confections.

MARSHMALLOW NUT PASTE

Prepare the marshmallow mixture as previously directed. Take several varieties of nuts, English walnuts, pecans and almonds preferably, and chop very fine. After taking from the fire stir this nut mixture in thoroughly and finish the operation in any way preferred, by dropping into cornstarch molds, or allowing to harden and then dividing into squares or bars. A few bitter almonds may be added to this nut combination if the flavor is liked. Pistachio nuts give an attractive appearance to this candy and also a peculiar flavor of which some persons are very fond.

PUFFED RICE BUTTER SCOTCH

Take one-half cup of water, one cup of brown sugar, one-half teaspoonful of salt and a tablespoonful of vinegar. When this mixture boils, add two tablespoonfuls of butter and continue the boiling until a little of it cracks when dropped into cold water. Remove from the fire and stir in three cupfuls of puffed rice which has previously been warmed in the oven. Stir until each separate grain is covered, then turn into buttered tins and cut as desired. If not to be eaten at once, this candy should be wrapped in paraffine paper.

PUFFED RICE BRITTLE

Boil one-half cupful of water, one teaspoonful of vinegar and one cupful of granulated sugar for about five minutes. Add two tablespoonfuls of molasses, butter the size of an English walnut and one-half teaspoonful of salt. Continue boiling until the "crack" point is reached, when it will become brittle when dropped into cold water. Remove from the fire and stir in one-half package of puffed rice which has previously been made warm and crisp in the oven. Pour into buttered tins, and, when partially cool, mark off as desired, either in bars or squares. Wrap in paraffine paper unless to be eaten immediately.

POP-CORN BALLS

Boil together, without stirring, a pint of sugar, a fourth of a teacupful of water, a tablespoonful of vinegar and half a teaspoonful of butter. When the syrup will snap on being tested in water, pour it immediately over the corn and stir with the paddle for a minute or so. Then dip the hands into very cold water and press the pop-corn into balls, dipping the hands in the water before forming each ball. In this way the balls may all be shaped before the candy hardens on the corn. The above-named quantities are sufficient for a peck of popped corn, and will make ten balls. The corn must be carefully prepared, and all imperfectly popped or scorched grains thrown out.

POP-CORN CRISP

Take a tablespoonful of butter, three of water, and one cupful of white sugar; boil until it is ready to candy and then add three

quarts of nicely-popped corn. Stir briskly until the mixture is evenly distributed over the corn. Keep up the stirring until it cools, when each kernel will be separately coated. Close and undivided attention will be necessary to the success of this kind of candy. Nuts are delicious prepared by this method.

MEDICINAL

OLD-FASHIONED COUGH DROPS

BREAK into small pieces two ounces of slippery elm bark. To this add the same quantity of flaxseed, place in a mixing bowl and pour in one-half pint of lukewarm water. Cover, stir once every ten minutes for an hour or so, and then strain through cheesecloth. Add this to one and one-half pounds of light brown sugar, set over the fire in an agateware saucepan, stirring until the sugar is thoroughly dissolved, but no longer. When the mixture has boiled for about five minutes add two tablespoonfuls of lemon juice and boil until it cracks when a little is dropped into ice water. Pour into buttered tins and cut with a greased knife into small squares.

HOARHOUND DROPS

Steep one-half ounce of dried hoarhound leaves in a large cup of boiling water. Stir occasionally, and, after an hour, strain through fine cheesecloth. To this add one pound of light brown sugar and two tablespoonfuls of hot water. Stir until the sugar is well dissolved, then add a tablespoonful of lemon juice and boil without stirring until a spoonful dropped into ice water will crack easily. Pour into buttered tins and when sufficiently cool, check off into squares with a buttered knife. This can also be cut into long narrow bars and wrapped in paraffine paper.

JAMAICA GINGER DROPS

In an agateware saucepan put a tablespoonful of boiling water, three and a half ounces of granulated sugar and a teaspoonful of powdered Jamaica ginger. Stir constantly while the sugar is dissolving and let boil without stirring for a couple of minutes. These may be dropped into cornstarch molds as described in

the introduction under "Molding" or the candy may be dropped on buttered letter paper and allowed to harden.

OLD-FASHIONED PEPPERMINT DROPS

Take some granulated sugar, and pour over it with a teaspoon just enough water to moisten it, so that it will drop from the spoon with difficulty. Place the sugar in a saucepan on the stove, and when thoroughly melted remove to the back of the range and stir in a handful of pulverized sugar until it assumes a milky appearance; then add a few drops of oil of peppermint, and drop quickly on oiled paper or bright tin sheets. Do not touch until the next day.

LICORICE JUJUBES

Let one pound of gum arabic stand in a pint of warm water. Strain and put in double boiler with one pound of granulated sugar and boil until it forms a soft ball when a little is dropped into ice water. Dissolve two ounces of the best Spanish licorice in a cup of hot water, strain, and add to the other ingredients. Remove any scum which may rise, pour into buttered tins, and, when cool mark into bars. Cut off into small pieces with a pair of scissors.

TAFFIES

WALNUT TAFFY

BOIL a quart of New Orleans molasses and two tablespoonfuls of sugar until mixture will snap when tested. Take the kettle off the fire and stir in very gently two pounds of walnut-meats through which a fourth of a teaspoonful of soda has been rubbed; then pour on a slab to cool, and smooth the top with a wooden paddle or spoon. When the taffy is nearly cold cut it into blocks with a sharp knife that has been well buttered.

ALMOND TAFFY

Melt half a cupful of butter in a saucepan, and add two cupfuls of sugar. Boil until nearly done, when add a cupful of blanched and pounded almonds, and continue the boiling until

the candy will snap when tested. Pour upon a buttered dish or shallow pan, and divide into squares when cool.

PEANUT TAFFY

Boil together a cupful of light brown sugar, a cupful of New Orleans molasses, half a cupful of water, a tablespoonful of sugar, and a tablespoonful of butter. As soon as the syrup will harden immediately when dropped from a spoon into cold water, add three cupfuls of shelled, freshly roasted peanuts, through which has been rubbed half a teaspoonful of soda. Pour the candy into buttered shallow tin pans, smooth the top nicely, and when nearly cold cut with a sharp, buttered knife into inch-wide bars.

PEANUT TAFFY No. 2

Take two cupfuls of molasses, one cupful of brown sugar, one tablespoonful of butter, and one of vinegar. Put into a kettle to boil. Having cracked and rubbed the skin from the peanuts, put them into buttered pans, and when the candy is done, pour it over the nuts. Cut into blocks while warm.

VANILLA CREAM TAFFY

Boil over a quick fire one pound of granulated sugar with a teaspoonful of cream of tartar in a half pint of water, until when a little is dropped in some cold water it will crack. Pour on a buttered tin, and when cool enough pull until white. Flavor with vanilla, or wintergreen if the latter is preferred. Molasses taffy can be made by adding a half pint of molasses and a small piece of butter.

LEMON TAFFY

Boil together two cupfuls of granulated sugar, half a cupful of water, three tablespoonfuls of vinegar, and half a teaspoonful of cream of tartar. When done, add a teaspoonful of lemon extract in which a quarter of a teaspoonful of tartaric acid has been dissolved, and pour the candy upon a buttered platter. When sufficiently cool to pull, butter the tips of the fingers only and pull until light.

PEPPERMINT TAFFY

Stir together three and a half cupfuls of granulated sugar, and a cupful of water, and boil until half done, when add a table-spoonful of butter. Boil again, and when the candy will snap in cold water, pour it upon a buttered slab or dish to cool. Flavor by dropping peppermint essence over the top. As soon as the mass has cooled sufficiently, pull until it is smooth and white. Now color a small portion of the pulled taffy pink by dropping some of the red coloring fluid upon it, and pull until it is of an even color throughout. Next pull the white taffy to a point, place small strips of the pink lengthwise upon it, and pull the whole until it is about the thickness of stick candy, when cut in short lengths with scissors and place them on paraffine paper to cool. This work must be done rapidly, as the candy soon becomes too cool to be easily handled.

MAPLE TAFFY

Place together in the kettle two pounds of maple sugar, a pound of brown sugar, half a pound of granulated sugar, and a pint of water, and stir until the mixture is dissolved. Boil until the taffy will snap when tested in cold water; then pour it upon a buttered dish or slab to cool. The candy may be checked off in squares, and, if preferred, it may be pulled until white.

CHOCOLATE TAFFY

Mix with two cupfuls of granulated sugar three cupfuls of grated chocolate, and half a cupful of boiling water. Boil all together until nearly done, add a piece of butter the size of a hickory-nut, and boil again until the candy will snap when pulled apart. Then remove from the fire, add two teaspoonfuls of vanilla extract, and pour out to cool. Pull, and cut any shape and size desired.

COCOANUT TAFFY

Place in the kettle two cupfuls of granulated sugar, half a cupful of water, and a piece of butter the size of a hickory-nut. Boil until nearly done, and then add two cupfuls of sliced or grated cocoanut that has been partly dried. Now boil the candy until it will snap when dropped into cold water; pour it into buttered tins, and when cool cut into bars.

MOLASSES COCOANUT TAFFY

Place in the kettle a scant cupful of New Orleans molasses and a tablespoonful of butter, and, when boiling, add a grated cocoanut. Cook over a slow fire, stirring until done. As soon as the hot candy will harden when dropped into cold water, pour it out between the bars upon a well-buttered slab; and when hardened sufficiently, cut it into squares and wrap in paraffine paper.

BUTTER SCOTCH

Boil together a cupful of sugar, a cupful of molasses, half a cupful of butter, a tablespoonful of vinegar, one-fourth of a teaspoonful of soda. Stir frequently to prevent burning, and as soon as the syrup will snap when tested in water, remove it from the fire and flavor to taste. Pour it upon a buttered tin in a sheet a fourth of an inch thick, and when nearly cold, check it off into squares with a sharp knife. Separate the squares when cold and wrap them in paraffine paper. This is an excellent recipe, and so simple that any child will be able to follow it.

MAPLE SYRUP TAFFY

Boil two cupfuls of maple syrup until it will crack if dropped into cold water. Just before removing from the fire add a piece of butter about the size of a pigeon's egg. The candy may be rendered waxy, if preferred, by shortening the time allowed for cooking.

BUTTER TAFFY

Two cups light brown sugar, four tablespoonfuls of molasses, two tablespoonfuls of vinegar, two tablespoonfuls of water, one-fourth cup butter. Boil until it becomes brittle when dropped into cold water, then pour into pans and let it cool.

MOLASSES TAFFY No. 1

Take two cupfuls of brown sugar, a cupful of molasses, half a cupful of water, and a tablespoonful of vinegar, boil together until nearly done, when add half a teaspoonful of soda that has been dissolved in a little hot water. Boil until the taffy becomes brittle when tested in cold water, and flavor just as you remove it from the fire. This taffy may be pulled until it glistens like gold.

MOLASSES TAFFY No. 2

Boil together until half done a quart of New Orleans molasses and a tablespoonful of glucose; then add two tablespoonfuls of vinegar and a fourth of a pound of butter, and boil until done according to the tests mentioned above. Remove from the fire, add a fourth of a teaspoonful of soda, and pour out to cool. Pull until the mass is of a golden color.

MOLASSES TAFFY No. 3

One cupful of molasses, one cupful of sugar, a piece of butter the size of an egg. Boil hard, and test in cold water; when brittle, pour in thin cakes on buttered tins; as it cools mark in squares with the back of a knife.

PULLED TAFFY

Take three cupfuls of granulated sugar, a cupful of vinegar and water in equal parts (one-third vinegar and two-thirds water may be used if the vinegar is very strong) and a piece of butter the size of a walnut. Boil the sugar, water and vinegar together until half done, then add the butter, stirring only enough to incorporate the butter thoroughly, and boil until done. Drop a little of the candy now and then into cold water, and test by pulling it apart; if it snaps it is done, and must be immediately poured upon a buttered dish to cool. Flavor with a little vanilla extract poured upon the top. When the taffy has cooled sufficiently to handle, it may be pulled, cut into short lengths and placed on buttered dishes or paraffine paper.

EVERTON TAFFY

Boil one pound of best brown sugar in half a pint of water, until a little will harden if dropped into cold water; then add two ounces of butter and boil a few moments until it will harden again. Flavor with lemon, if desired.

PASTES

FIG PASTE

PLACE together in the kettle four cupfuls of granulated sugar, two quarts of water, and an eighth of a teaspoonful of citric acid. Bring to a boil, and add rather more than a quarter of a pound of starch that has been dissolved in

a little water; then flavor to suit the taste, color (if not desired plain), and boil, stirring incessantly. Test occasionally in cold water, and when the candy leaves the fingers readily on cooling it is done, and may be poured out on a buttered slab, on which the iron bars have been placed to keep the paste of the desired thickness. When cold, sift a little powdered sugar over it, and cut into small squares with a sharp knife.

ALMOND PASTE

Place a pound of blanched almonds in a bowl, cover with water, and let them stand three or four hours. Pour off all the water and pound the almonds in a mortar to a smooth paste, adding occasionally a few drops of orange-flower water to prevent oiling. Now place in the kettle four cupfuls of granulated sugar and sufficient water to melt it, and boil until the syrup will snap when tested as usual. Remove from the fire, add the almond paste, and stir continually until cold. The paste may now be placed in a stone jar and set aside until needed. It may be rolled into little balls and dipped in melted fondant, forming a delicious bonbon; or it may be mixed with an equal quantity of plain fondant, tinted to suit the taste, and made up in a variety of ways.

COCOANUT PASTE

Boil two cupfuls of sugar, a cupful of rich cream, an eighth of a teaspoonful of cream of tartar, and half a good-sized cocoanut, grated. Stir continually, and as soon as the candy will form a soft creamy ball when rolled between the fingers in cold water, pour it upon a slab over which has been sprinkled a very little cold water. When the mass becomes cold, cream it, as directed for fondant, and press it smoothly into a pan, making it about an inch and a half thick. Leave in the pan over night to harden, and divide into neat slices.

TURKISH DELIGHT

Soak one package of gelatine in one cup of cold water for thirty minutes. Then let two pounds of granulated sugar come to a boil in one cup of boiling water. When sugar and water start to boil add the soaked gelatine, grated rind and juice of two oranges and juice of one lemon. Let this boil for twenty

minutes, then add one tablespoonful of cold water and one tablespoonful of lemon extract. Let substance cook five minutes longer, then remove from the fire and pour on a cold platter. Let this stand a minute or two, then add chopped nuts. Let all stand over night, then remove from the platter, roll in powdered sugar and cut into squares.

SALTED AND CANDIED NUTS

HOW TO BLANCH ALMONDS

SHELL the almonds and throw them into a pan containing boiling water; allow them to remain in this on the fire until you find that on taking up one of the almonds you can easily squeeze off the skin by pinching the almond between the finger and thumb; then drain off the water, cool the almonds in cold water, drain them again, and, as you rub off the skins with your hands in a cloth, let the almonds be thrown into cold water with a little salt, and when washed clean, drain and dry them.

SALTED ALMONDS

First blanch some almonds, and have them thoroughly dry; put a small piece of butter with a little salt into a pan, then pour in the almonds; place the pan in the oven, stirring from time to time to prevent burning. When they become light brown they are done.

SALTED ALMONDS No. 2

Place a pound of blanched Jordan almonds in a coarse sieve or corn-popper, and shake them rapidly over the fire until roasted to a yellow tint. Throw them into a basin, pour in some dissolved gum arabic, and stir thoroughly with the paddle until all the almonds are well coated with the gum; then sprinkle them with fine salt, remove carefully from the basin and spread them on a pan to dry.

SALTED FILBERTS

Remove the shells and pour boiling water over the meats. Let them stand until cool, and take off the skins. Put a small

piece of butter with a little salt in a pan, and then add filberts. Place the pan in a quick oven and stir often to prevent burning. When nicely browned they are quite ready.

SALTED PEANUTS

Salted peanuts are so good and so inexpensive that they are often used as a substitute for the more expensive salted almonds. To prepare salted peanuts, shell and drop into boiling water. This will cause the red skins to drop off. Dry on a soft cloth, place in a pan and pour melted butter or olive oil over them. Sprinkle with fine table salt and put into a slow oven for about half an hour. Get unroasted peanuts for this purpose. They are much better.

SALTED PECANS

The shelled pecans that come by the pound are best for this purpose as it is difficult for an amateur to remove the nut meat with each half intact. Follow the same directions as for salted almonds or peanuts, being careful not to cook them too much. The color in this case is no indication when they are done, as they are dark naturally.

FRENCH ALMOND NOUGAT

Boil one pound of granulated sugar and one-fourth cup of water over a hot fire, until the mixture begins to turn yellow. Do not stir while boiling. Have ready one half-pound of almonds, blanched and dried. Set them in the oven, leaving the door slightly open. When they begin to change color add to the candy, stir briskly and pour into a well buttered tin. If there is any tendency to stick to the bottom of the tin, bend it slightly and the candy will come out much easier. This candy should be marked off into bars before it is entirely cool.

PEANUT NOUGAT

Take one quart peanuts, shell, remove skins and chop fine. Place one pound of sugar and one-fourth cup of water in an agateware saucepan, place over fire and stir until thoroughly dissolved. Stir in the chopped peanuts and pour into buttered tins.

MIXED NUT BAR

Make a syrup by dissolving one pound of sugar in one-fourth cup of water. It must be removed from the range as soon as dissolved, otherwise it will turn to caramel. Cover the bottom of a shallow tin with a cup of chopped nut meats, choosing English walnuts, pecans and almonds as a good mixture. Pour over these the melted sugar and when sufficiently cool mark off in bars.

GLACÉ NUTS

Into a porcelain or agateware saucepan put two cups of granulated sugar, one cup of hot water and a scant one-half teaspoonful of cream of tartar. When this reaches the boiling point watch it carefully. Do not stir but when it begins to change color, remove the saucepan instantly from the fire and arrest further cooking by placing in a large pan of cold water. This is only a temporary precaution and while the nuts are being dipped in the syrup the saucepan should stand on the back of the range where contents will keep warm though not cook. Take the nut meats on a wire or long pin, dip in the syrup until well covered, and then place on oiled paper to dry. Fruits may be done in the same manner.

CANDIED ORANGE OR GRAPE FRUIT PEEL

Place the peel of the fruit in cold water and let it gently simmer until perfectly tender. Drain, and with an orange spoon or blunt knife remove all the white inner lining, and then cut the yellow rind into narrow strips with a pair of scissors. Make a syrup of one cup of water and two cups of sugar, and, when it "threads" stir in the strips of peel. Cook for five minutes longer, drain, and roll in granulated sugar.

CANDIED VIOLETS

The dainty and expensive sweets known as candied violets are very easily and simply prepared. Boil one pound of sugar in as much water as it will absorb, until, when dropped into cold water, it becomes hard and brittle. Throw the violets—which should be of the large double variety, and with no stems—into the syrup, a few at a time, and keep them in until the sugar boils again. Stir the sugar round the edge of the pan until it is white and

grains, then gently stir the flowers about until the sugar leaves them. Drain them on a fine, white cloth, and set them on a sieve to dry in a slightly warm oven, turning them carefully two or three times, and watching them lest they cool. Heliotrope and the petals of roses may be candied in this way, also mint leaves.

CANDIED NUTS AND FRUITS

Two pounds of coffee "A" sugar and pour on it one-third quart of water. Let it stand for several hours, if possible, though an hour will do. Add one-third teaspoonful of cream of tartar, well dissolved in a little water. Cook all in a deep kettle until you have a thick syrup. Have everything ready and at hand, nuts blanched, fruit cut or separated, if large enough to make division necessary. Whole white grapes are excellent, but other fruit should be divided. Small bits of pineapple are delicious for this purpose, and so are sections of grape fruit or orange. Dip each piece in the syrup and when thoroughly coated with the candy, remove with a fork and place on a tin to dry.

MARRONS GLACÉ (Candied chestnuts)

Take the large French chestnuts, remove shells, and let them stand in boiling water until the thin, outer skin loosens sufficiently to be rubbed off with a cloth. After removing this thin skin, put them again into boiling water and allow them to gently simmer until tender, but not until they have become actually soft.

Make a syrup by dissolving one cupful of sugar in a cupful of water, stirring until the sugar is thoroughly melted. Add the chestnuts and let them cook slowly in the syrup until they look clear. Drain, and let the nuts cool. Put the syrup again over the fire and boil until it reaches the point where a little of it, dropped into ice water, forms a hard ball. Flavor, either with lemon juice or vanilla, or a little of both, as preferred. With a long pin or candy dipper, drop each chestnut separately into the syrup, and, when coated, lay on oiled paper to dry. These should be served if possible in little paper cases, which may be purchased of just the right size to hold one of these large French chestnuts. These are excellent served with ice cream at dinner.

SPUN SUGAR

Very elaborate ornaments of spun sugar are now seen in the large hotels, as decorations for ice creams, sherbets and other frozen desserts. Nothing is more effective. Sugar spinning must never be attempted on a damp day and practice is required to know just when the sugar has boiled to the right degree for spinning. There is but one general rule, as follows: Into an agateware or porcelain lined saucepan put two cupfuls of sugar, one half cupful of water and less than one-quarter teaspoonful of cream of tartar. Boil until the "crack" stage is reached. It must be removed before there is the slightest change in color. Place saucepan in a large pan of cold water to arrest the further boiling. When the cooking has been thoroughly stopped, place saucepan again in hot water that the syrup may not harden before spinning. To do the work properly, a regular "sugar dipper" should be used. These are made of about two dozen coarse wires something less than a foot long, and held in a close bundle by a wire coil. Two forks may be tied together to answer the same purpose. Have two bars (broom handles or curtain rods may be used), placed on a table or chair so that the ends project over the floor. Cover the floor under these projecting rods with fresh wrapping paper. In the left hand hold the pan containing the syrup, and, in the right hand the bundles of wires or the forks. Dip these in the sugar and shake quickly back and forth over the projecting rods. Threads of sugar will fly from the wires and drop on the rods. From time to time remove the threads that accumulate, roll into little nests for individual molds of ice cream or shape around cups or bowls. The syrup may be re-heated if it becomes chilled before all is spun. If to be kept for more than a day the spun sugar must be placed under glass as soon as it is made. This spun sugar may be delicately tinted and used most effectively in many ways.

CHAFING DISH RECIPES



Classification

EGG DISHES

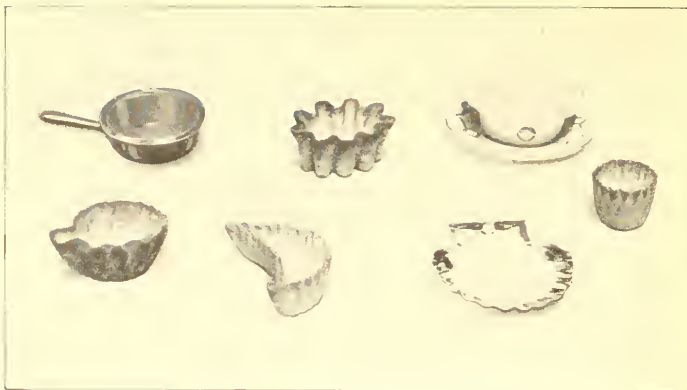
FISH DISHES

MEAT, FOWL AND
GAME

VEGETABLES

CHEESE DISHES

SWEETS



RAMEKINS AND PASTRY CASES IN WHICH TO SERVE
CHAFING-DISH PREPARATIONS



THE CHAFING-DISH IS AT ITS BEST ON INFORMAL OCCASIONS

CHAPTER IV—CHAFING DISH RECIPES

WHILE the chafing-dish may properly appear on the family table at any meal of the day with the exception of dinner, it is undeniably at its best at irregular occasions where an appetizing bite is wanted. The chafing-dish supper should never pretend to be more than it really is, and no formality should be associated with it. Never invite more people than can be gathered around one table, unless additional tables and chafing-dishes are planned for. The dishes adapted to preparation on the chafing-dish are seldom of the kind that can be conveniently held in the hand or balanced on one knee, and sitting around the same board concentrates the fun.

To cook any thing easily and well, while being watched, is no simple matter, unless the operation is backed by the confidence that can be gained only by experience. Let no one rashly attempt chafing-dish cookery in the presence of guests without a little private rehearsing. Some of the best chafing-dish cooks are men and the reason for their success is said to be attention to small details, which the average woman overlooks. A host or hostess who appears at all worried as to details or as to the outcome of the dish being prepared takes away much of the pleasure of the expectant guests.

GENERAL RULES

A few simple rules should be borne in mind when commencing to use the chafing-dish. The hot water pan, into which the long handled blazer sets, is seldom used except where there is danger of the ingredients burning. With egg or cream dishes the hot water pan is sometimes used at the latter part of the cooking, to moderate the heat. It should never be used when the intention is to sauté or fry. The particular mission of the hot water pan is to keep the contents of the blazer hot after the actual cooking is finished.

Time will be saved and much confusion avoided if all small details are attended to before sitting down at table. Be sure that the lamp is well filled and that matches are at hand. If the recipe calls for hot milk, stock or water, have it measured, heated and put into a pitcher beside the chafing-dish. Toast may be made in advance and cream sauce prepared, for reheating in the chafing-dish. Both these things take time and are just as well prepared in the kitchen. If the recipe calls for butter by the tablespoonful, have butter balls made each one representing a rounded tablespoonful. This measurement may be varied to suit whatever unit of measurement is mentioned in the particular recipe used, although the rounded tablespoonful is usually considered the most practical measurement. Condiments and other ingredients should be placed conveniently beside the chafing-dish.

A wooden spoon is to be recommended for actual use in preparing the dish, reserving the regulation chafing-dish spoon for serving. The clicking of a metal spoon against the metal dish is not pleasant, and, with a wooden spoon, the operation is almost noiseless. The wooden spoon has the further advantage of never becoming heated.

The metal tray on which the chafing-dish stands is a necessary safeguard against fire and a great protection to the table cloth. The opening of a door or window frequently occasions sufficient draft to drive the flame of the spirit lamp downward over the table, with most disastrous results. The one in charge of the dish should understand perfectly the adjustment of the extinguisher, so that in case of accident the lamp will be immediately put out.

MATERIALS

Some materials have long been especially connected with chafing-dish cookery, but there is no reason why many others, less familiar, but equally good, should not be advantageously tried. The re-heating of cold fowl, fish and vegetables in cream sauce is one of the simplest dishes for a beginner to undertake, and slices of beef or mutton are delicious when re-heated in some savory sauce. Simple egg, oyster and cheese dishes are also excellent for the amateur to practice on, and some delicious recipes for these dishes are given further on. Have the list of

tested dishes a short one, if necessary, remembering always that "practice makes perfect." It is better to be sure of cooking three or four things gracefully and successfully on a chafing-dish, than to be awkward and uncertain with a larger number. Always strive to have the appearance of being care-free when entertaining in this way, as it is the personality and interest in the actual procedure that make the use of the chafing-dish a delight.

EGG DISHES

SCRAMBLED EGGS (Plain)

PUT one tablespoonful of butter in the blazer. Beat three eggs until light, add half a cup of milk and a quarter of a saltspoonful of salt. When the butter is hot, stir in this mixture, scraping constantly from the bottom of the dish as the egg adheres. When the eggs are creamy, serve on squares of toast.

This recipe may be varied in an almost limitless way. Mushrooms, tomatoes, oysters, asparagus, anchovies, sardines or slices of sausage may be added when the eggs are partially cooked.

PLAIN OMELET

Use the same direction as given above, giving the mixture time to "set" a little before touching it. Tip the pan and let the moisture run underneath the layer which has begun to cook. Some chafing-dish cooks cut a couple of slashes in the cooked layer, that the liquid portion may reach the bottom of the dish. When all the liquid is cooked, fold one side of the omelet over the other and serve from the pan.

This recipe may be varied by spreading the omelet, just before folding, with chopped mushrooms, seasoned tomatoes, green peppers, or any savory mixture.

HAM OMELET

Six eggs, four tablespoonfuls of milk and a half cupful of finely minced cold boiled or broiled ham. It must be minced so fine as to be almost a paste. Mix the eggs, milk and seasoning together and pour into the blazer, in which has been melting a

tablespoonful of butter. Shake the dish so that all the liquid may cook equally. Fold and serve either from a hot platter or direct from the blazer. If preferred, the ham may be spread over the omelet just before folding.

SPANISH OMELET

FRY a few slices of onion, one cupful of sliced mushrooms and one-half cupful of stewed tomatoes. Season with pepper and salt. Cook a plain omelet and just before folding, spread on this mixture. If some of the mixture is left, pour it around the edge of the finished omelet when serving.

BREAD OMELET

One cupful of breadcrumbs. One cupful cream. Three eggs. Let the bread crumbs soak in the cream for ten minutes or longer. Put a tablespoonful of butter in the blazer and pour in the moistened crumbs and beaten eggs. Fold and serve as usual. This recipe may be varied by the addition of chopped ham or vegetables.

SWEET OMELET

To six well beaten eggs add six tablespoonfuls of powdered sugar and four tablespoonfuls of warm water. Put a tablespoonful of butter into the chafing-dish, and, when hot, pour in the mixture and allow the bottom to become well set. Shake the remaining liquid over the edge of the cooked portion, until it reaches the bottom of the pan. Spread over the omelet three tablespoonfuls of currant jelly or any preferred marmalade, fold and sift over with powdered sugar.

EGGS WITH CREAM

Melt one tablespoonful of butter, stir in cupful of thin cream and when hot slip carefully in four eggs, taking care that none of the yolks are broken. Season with salt, pepper and cayenne to taste. When the whites are almost done sprinkle with cheese, finish cooking and serve on four slices of toast.

POACHED EGGS IN CREAM

For three or four persons take a corresponding number of absolutely fresh eggs, one-half pint rich, new cream, one teaspoonful of butter, one small teaspoonful of flour, as much pepper

as can be held on the point of a knife and a saltspoonful of salt. Heat the cream in the chafing-dish; rub the butter and flour together and stir in and then add the seasoning. When the cream reaches the boiling point, slip the eggs carefully in and dip some of the cream over each. In two or three minutes serve with thin buttered toast or toasted wafers.

CURRIED EGGS

Have prepared six hard boiled eggs cut in quarters. Melt two tablespoonfuls of butter in the blazer, stir in a like quantity of flour and one-half tablespoonful of curry powder. Pour in one pint of cream or rich milk and stir until it is perfectly smooth. Add a little pepper, paprika, salt and onion juice. When all is well mixed, lay the eggs in the mixture and cook for a couple of minutes, until the eggs are thoroughly heated. Serve on squares of toast.

FISH DISHES

STEWED OYSTERS

FOR four persons allow a pint of oysters and a pint of milk. Heat the milk, add a tablespoonful of butter, a scant teaspoonful of salt, and a little white pepper and paprika. When the milk is hot, add the oysters which have been drained from most of the liquor, although some liquor may be added to the stew, to advantage. As soon as the edges of the oysters curl, turn out the lamp and serve at once in soup plates, or pretty bowls.

FRIED OYSTERS

Place one tablespoonful of butter in a chafing-dish and heat until very hot. Drain the oysters and partly dry them on a soft cloth. Dip each one in flour and cook in the hot butter until brown on both sides. Season with salt and pepper. In drying care should be taken that they have sufficient moisture to cause the flour to adhere to them. Clams may be cooked in a similar way.

PIGS IN BLANKETS

Season large oysters with salt and pepper. Wrap each oyster

in a slice of thin bacon, pinning it with a wooden toothpick. Cook them in the chafing-dish until the bacon is crisp.

CREAMED OYSTERS

Put a tablespoonful of butter in the blazer, and, when melted add a tablespoonful of flour and stir until the flour is cooked. Pour in a pint of rich milk, or thin cream, stirring constantly. When the mixture is perfectly smooth add a pint of oysters, drained from their liquor. Paprika, white pepper and salt should be used in seasoning. Oysters must not be cooked after they begin to show signs of curling at the edges. Extinguish lamp at once and serve the oysters on squares of toast or on pilot biscuit. Clams may be cooked in a similar manner.

OYSTER BUNDLES

Cut nice, even slices of the breast of either boiled or roast turkey; spread over each piece a thin slice of bacon and put on top of each piece of bacon a large oyster; roll up each slice of turkey, with the bacon and oyster inside so as to form a little bundle, tie each of these securely, place in a baking pan and bake them long enough to cook the bacon, basting frequently with a little melted butter. Serve in a dish garnished with parsley.

PANNED OYSTERS WITH GREEN PEPPERS

The combination of oysters and green peppers is especially delicious. Remove the white fibre and seeds from a large green pepper, or from two small ones. Cut in dice with a pair of sharp scissors. Cook these dice in a tablespoonful of butter for a few minutes, or until softened. Pour over them one-half cupful of strained oyster juice and add two dozen large oysters. Season with white pepper, and salt. Just before serving, if liked, a half glass of sherry may be added. This is not essential.

OYSTERS À LA NEWBURG

Melt two tablespoonfuls of butter in the chafing-dish. Into this stir a tablespoonful of flour and gradually add one cupful of cream. Season with pepper, salt and a few grains of cayenne pepper. Add one pint of oysters, drained from their liquor. Cook until the edges curl, when stir in three tablespoonfuls of sherry and the well beaten yolks of two eggs.

FLAKED FISH

Make a cream sauce by melting two tablespoonfuls of butter in the blazer and to this adding two tablespoonfuls of flour and two cupfuls of milk. When smooth, add the mashed yolks of two hard boiled eggs. Season to taste. Stir in two cupfuls of cold flaked fish (previously cooked) and when heated through, slice in the white rings of the hard boiled eggs.

STEAMED CLAMS

Clean thoroughly with a brush a sufficient number of small clams partially to fill the chafing-dish. Pour boiling water into the dish to the height of about an inch. When the shells open, remove each clam and drop into the liquor. Add butter, pepper and salt and serve on strips of toast.

Oysters may be cooked in a similar manner, though extremely small oysters must be selected in order to have them fit into the chafing-dish.

FRIED SOFT-SHELL CRABS

Dip the crabs in beaten egg, then in rolled bread dust seasoned with salt and pepper. Have the blazer hot and enough butter in it to keep the fish from burning. Fry as quickly as possible. All shell fish require rapid cooking, else the juice escapes and the food will be tough. They should cook in from eight to ten minutes and be of a deep red color when done.

LOBSTER À LA NEWBURG

Take two tablespoonfuls of butter; two tablespoonfuls of water; one teaspoonful of flour; one medium-sized lobster, or one can of lobster; one pint of milk; three eggs (yolks only); one-half cupful of sherry. Place the butter in the dish and stir it as it foams. Rub the flour smooth with the water, add this and the salt and pepper, then one-half of the milk, stirring all of the time and being careful that the flame is not too hot. Beat the yolks of the eggs until frothy, add the remainder of the milk and stir all into the chafing-dish. When the mass is of the consistency of cream, add the sherry, then the lobster cut up coarsely, and when thoroughly heated, serve. If using the fresh lobster, split it down the middle, remove the coral and creamy green fat and set them to one side. Make the sauce as above, and, just before

adding the lobster, rub the coral and the fat together until a paste is formed, then stir this in. When quite mixed, add the lobster.

STEWED LOBSTER

Cut the lobster into pieces; put it into the chafing-dish with enough milk or cream to cover it. Boil up once; add one tablespoonful of butter and season with salt and pepper. Cook lobster just long enough to heat it, longer cooking makes it tough.

CREAMED SHRIMPS

One pint of shrimps shelled and rinsed; one tablespoonful of butter; two tablespoonfuls of flour; two cupfuls of milk. Place the upper dish in the hot-water dish and when the milk is as thick as cream add the shrimps. When thoroughly heated add salt and pepper and serve.

FRIED SCALLOPS

Pour boiling water on the scallops, let them stand five minutes. Drain and dry them. Sprinkle with pepper and salt, roll them in flour, and fry them in the chafing-dish in the butter or oil.

GRILLED SARDINES

Drain boneless sardines. Heat two tablespoonfuls of olive-oil in the pan and sauté the sardines in this. While hot, season them with salt, cayenne and a little lemon juice. Lay each one on a narrow strip of toasted bread.

MEAT, FOWL AND GAME

PAN BROILED STEAK

TRIM the fat from a small steak from which the bone has been removed. Absence of fat lessens the odor of cooking, a feature which must always be considered in chafing-dish cookery. Heat the blazer quite hot, lay the steak in the dry dish and cover. As soon as it has seared on one side, turn

and allow the other to sear. Then cook as long as necessary, taking into consideration the thickness of the steak and whether the beef is preferred rare or medium. Before serving sprinkle with chopped parsley, pepper, salt and paprika. The same directions apply to English mutton chops, venison steak, etc.

BEEF BALLS

From scraped or chopped raw beef form small balls not larger around than a half dollar. Use as little pressure as possible in shaping them, and season with pepper, salt, paprika, and a little onion juice if liked. Have these previously made and brought to the table in a pretty dish. Put a few drops of olive oil into the blazer and when it is smoking hot drop in the beef balls. Shake the blazer from side to side so that the balls will turn rapidly and cook on all sides. They should be nicely brown on the outside and pink within. These may be served dry on fingers of toast or a gravy may be made by removing the beef balls and adding stock and flour to the oil and beef juice in the dish. In the latter case the balls should be returned to the dish for a minute before serving, that they may be very hot.

FRIZZLED BEEF

Make a white sauce by putting a tablespoonful each of butter and flour into the blazer. Stir until the butter is melted and the flour cooked, then, before it has time to burn, add gradually a cupful of hot milk. Remove all stringy parts from a half pound of smoked beef, pick it in shreds, and add to the white sauce. When the edges curl it is done. Some cooks add a well beaten egg just before extinguishing the flame. This may be served on toast or pilot biscuit.

CHICKEN HASH

Take one and one-half cupful of chopped chicken, one cupful of cold boiled potatoes, one-half cupful of stock or water, two tablespoonfuls of butter, one tablespoonful of chopped parsley, salt and pepper to taste. Chop the chicken and potatoes separately, then mix them lightly together. Melt the butter in a chafing-dish, and to the potato add meat, the seasoning and the stock, and cook until heated, browning if desired.

PAN BROILED SPRING CHICKEN (or Game)

Split a small chicken and clean and wash thoroughly. Rub into the breast salt, white pepper and a little paprika. Cover the bottom of the chafing-dish with enough oil to keep the chicken from burning and cook until it is a delicate brown all over. Butter may be used if preferred. If the chicken is very plump it is advisable to keep the cover on the dish the greater part of the time as this hastens the thorough cooking.

DEVILLED CHICKEN BONES

Put two tablespoonfuls of butter in the blazer, and, when melted add a tablespoonful each of Chili sauce and mushroom catsup and a teaspoonful each of made mustard and Worcestershire sauce. Take the wings and drumsticks left from a boiled or roasted fowl, cut little gashes in them, sprinkle with pepper, salt, and flour, and cook in the above sauce until thoroughly heated. Pour on a cupful of stock, or hot water in which beef extract has been stirred, sprinkle with chopped parsley and serve at once.

CHICKEN OR TURKEY À LA NEWBURG

Make a rich sauce by blending a tablespoonful of butter with one of flour and adding a cupful of thin cream. When smooth add small slices of cold turkey or chicken and season with salt, white pepper and paprika. When hot, add four tablespoonfuls of sherry and the beaten yolks of two eggs. Stir vigorously that the eggs may not cook too quickly. Some cooks add thin slices of hard boiled egg just before serving. This is an ornamental touch and is also very appetizing. Chopped parsley is also an excellent addition to this dish.

PORK CHOPS WITH FRIED APPLES

Cut two large, cored apples in thick slices. Cover with granulated sugar, and two tablespoonfuls of sherry. After standing a few minutes, drain and fry. Take four pork chops and cook in chafing-dish with a little butter. When cooked, pour in the wine which had previously been drained from the apples. When hot, serve the chops with the fried apples and pour the sauce over both.

TRIPE À LA LYONNAISE

Clean a pound of tripe thoroughly and scald it. Cut in narrow strips. Cut a large onion in thin slices and cook it with the tripe in the blazer, with just enough butter to keep from burning. When the onion is brown and the tripe cooked through, add one tablespoonful of vinegar, salt and pepper. Sprinkle with chopped parsley and serve.

TRIPE WITH TOMATOES

Cut into dice sufficient cooked tripe to make three cupfuls. Melt two tablespoonfuls of butter in the chafing-dish. Add a can of tomatoes, or several fresh ones cut in slices and one tablespoonful of Worcestershire sauce, one teaspoonful salt and a little pepper. Let the tripe simmer in this sauce until thoroughly heated.

SWEETBREADS SAUTÉ

Place the sweetbreads in ice water and remove all pipes and membranes. Cook in boiling water to which has been added a tablespoonful of lemon juice. This has the effect of bleaching them. Boil for twenty minutes and then place in cold water to harden. They should remain on ice until needed. When ready to cook, drain, roll in beaten egg, then in fine crumbs, and sauté in the blazer either in olive oil or butter.

These may be served with points of toast and a spoonful of French peas on each plate.

CREAMED SWEETBREADS

Prepare the sweetbreads as previously directed. Cut in dice and sprinkle with pepper and salt. Make a white sauce by blending a tablespoonful of flour with one of butter, and adding gradually a cup of hot milk. Stir in the diced sweetbreads and heat thoroughly. Small button mushrooms are a delicious addition to this dish.

HAM RÉCHAUFFÉ

Put a teaspoonful of butter into the chafing-dish and when melted stir into it two tablespoonfuls of currant jelly and a half glass of sherry. In this place thin slices of cold boiled ham and simmer for a few moments. This makes a delicious luncheon dish. Slices of game may be cooked in similar style.

VEGETABLES

DEVILLED TOMATOES

CUT ripe tomatoes in half-inch slices, or select the solid portion from a can of tomatoes. Put two tablespoonfuls of butter in the chafing-dish and fry the tomatoes in this for a few minutes. Remove from the dish and keep closely covered and hot while making the following sauce. To the butter in the dish add another tablespoonful of butter, one-half teaspoonful of onion juice, a tablespoonful of vinegar, one-half teaspoonful of dry mustard, a scant teaspoonful of salt and the same of sugar, and, if liked, either cayenne or paprika. When this mixture is perfectly blended, add slowly the beaten yolks of two eggs. Stir constantly, lay the tomatoes in this sauce, reheat for a minute and serve.

GREEN PEPPERS SAUTÉ

Take the large, bell shaped green peppers and remove all the inside white fibre and seeds. The seeds are very pungent and the presence of even one is easily discovered in the cooked article. Heat two tablespoonfuls of butter in the dish and lay in the peppers cut in slices so that they form rings. Cook until they are slightly brown and somewhat soft. Season with a little salt and serve hot either with steak or chops, or with cold meats.

CORN OYSTERS

A pint of the pulp of green corn is the best material for these mock oysters, but, lacking this, canned corn may be used by first draining it from the moisture in the can and substituting rich milk. To the corn add two eggs well beaten, pepper, salt and enough flour to give substance sufficient to shape into the form of large oysters. Fry in a well buttered chafing-dish.

PANNED MUSHROOMS

Peel one dozen mushrooms and remove the stems. Melt one teaspoonful of butter in the chafing-dish, and when quite hot turn out the flame. Cover the bottom of the dish with the mushrooms, placing a bit of butter in each and season with a sprinkling of salt and pepper. Relight the lamp, and after cooking gently for five minutes, or more if large, serve.

BRAISED ONIONS

Melt two tablespoonfuls of butter in the chafing-dish and add the onions peeled and cut in strips. Large onions are usually milder in flavor and cut to better advantage. When the onions are a delicate brown and quite tender, season with salt and pepper, and serve. Especially good with cold meats.

CHEESE DISHES

WELSH RAREBIT

FOR a party of five, one pound of cheese is required. American cheese is best for this purpose. Put into the chafing-dish one teaspoonful of butter and while melting stir it well to oil the bottom of the dish. Then add the cheese and stir gently into it one tablespoonful of ale. The cheese will at once thicken and another tablespoonful of ale should be added, stirring all the time. Gradually add more ale until the mixture is smooth and velvety. Stir into it one teaspoonful of paprika, or if much seasoning is not liked a little made mustard, salt and white pepper. Place in spoonfuls on hot dry toast and serve on hot plates. The amount of ale required cannot be fixed definitely, as it varies according to the richness of the cheese, but one-half pint is usually sufficient. Should this thin the cheese too much stir rapidly to evaporate the moisture.

WELSH RAREBIT (Without ale)

Cut a pound of cheese in small pieces and place in the chafing-dish with one tablespoonful of butter, one teaspoonful of dry mustard, one-half teaspoonful of salt and a few grains of cayenne pepper. When blended, add one-half cupful of cream and stir until perfectly smooth. Add two eggs beaten very light and stir briskly that they may not cook too quickly. Serve on squares of toast or on pilot biscuit which have previously been placed in a hot oven for a few moments.

GOLDEN BUCK

Make Welsh rarebit as above and when serving place on each portion a poached egg.

ENGLISH MONKEY

Half a cupful of mild cheese broken in very small pieces. One cupful of milk and a tablespoonful of butter. Put the butter into the chafing-dish, and, when melted, add the cheese. When reduced to a paste, add one egg beaten very light and three-quarters of a cup of bread crumbs which have previously been soaked in a cupful of milk. Stir thoroughly, cook from three to five minutes, and then pour over thin slices of toast.

CHEESE SOUFFLÉ

Melt one tablespoonful of butter in the blazer and stir in one tablespoonful of flour. When smooth, add one cupful of milk and one cupful of cheese cut in very small pieces. Into this mixture drop the yolks of three eggs, and stir vigorously until it thickens. Beat the whites of the three eggs very stiff and fold them in lightly. Put the blazer over the hot water pan, cover, and let steam for twenty minutes. Season with salt, pepper and paprika.

CHEESE FONDUE

Soak one cupful of stale bread crumbs in a cupful of warm milk. When the crumbs are soft, add one-fourth pound cheese cut into dice, one teaspoonful of salt, and yolks of three eggs well beaten. Put one tablespoonful of butter in the blazer, and, when ingredients are hot, fold in the stiffly beaten whites of the three eggs. Place the hot water pan under the blazer, put on the cover of the chafing-dish and let cook for fifteen minutes.

SWEETS

FRIED BANANAS

PEEL a sufficient number of bananas, allowing one for each person. Cut in two lengthwise and roll in flour. Place two tablespoonfuls of butter in the blazer, lay in the halved bananas and fry until they are a delicate brown. Dredge with powdered sugar and serve very hot. If liked, sherry may be added to the butter left in the blazer, and a sauce made to pour over the cooked bananas.

FRENCH PANCAKES

Mix thoroughly one cupful of milk, two well beaten eggs, a teaspoonful of sugar, pinch of salt, and a half-cupful of sifted flour. When blended, add one-half tablespoonful of melted butter. Oil the blazer slightly and pour in sufficient of the mixture to cover the bottom. When brown, turn with a cake-turner, and allow the other side to brown also. Make as many cakes as the batter allows. Spread each one with jelly, roll closely, dredge with powdered sugar and serve hot.

GOLDEN TOAST

Make a thin batter of three well beaten eggs, a half teaspoonful of salt, a cupful of milk, two tablespoonfuls of sugar and one tablespoonful of flour. In this mixture place slices of stale bread, allowing a slice to each person to be served. These should not be cut too thin or they would break when moist. Put a little olive oil or butter into the blazer, and cook these slices first on one side and then on the other, until both are a delicate brown. Spread with jam, jelly or marmalade.

FIG CUPS

Take a half-pound of the best figs and stuff them with nuts of any kind preferred. Put three tablespoonfuls of sugar into the chafing-dish, add two teaspoonfuls of lemon juice, one-half cupful of port wine or sherry, and, when hot add the figs. Turn frequently, basting with the liquor, and cook until tender. These are delicious served with crackers and cheese, or with macaroons or lady fingers.

APPLE FRITTERS

Peel and core several fine apples and cut in round slices about one-quarter of an inch in thickness. Dip these in a sauce made by mixing a tablespoonful of lemon juice with the same quantity of brandy and a little granulated sugar. Drain, dredge with sifted flour and fry in a little butter in the chafing-dish. When brown on both sides, sprinkle with cinnamon and powdered sugar and serve at once.

SPONGE CAKE SAUTÉ

Cut slices from stale sponge cake, or split the small individual

cakes. Lay these in hot butter and brown on both sides. Remove to a hot plate and spread each with preserved fruit. Put the juice from the fruit into the chafing-dish, mix a teaspoonful of arrowroot in a little cold water until smooth, and stir into the juice while heating. When smooth, pour over the slices of fruit covered cake.

DEVILLED NUTS

Fry whatever nuts are preferred in just enough butter or olive oil to keep them from burning. When nicely browned, mix one tablespoonful each of English Chutney and Worcestershire sauce, twice the quantity of chopped pickles and a little salt. Pour over the nuts and serve as soon as thoroughly mixed. These are delicious with crackers and cheese.

SALTED NUTS

Shell and blanch almonds, and, if peanuts are to be prepared, take off the inner red skin. Pecans need no special treatment. Heat a little olive oil in the blazer, throw in the nuts and stir constantly until they are a delicate brown. Remove them with a skimmer or perforated spoon of any kind, place on blotting paper and sprinkle with salt.

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