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SUNDAY SUPPERS

ALICE LAIDLAW WILLIAMS

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SUNDAY SUPPERS



SUNDAY SUPPERS

BEING

*Fifty-Four Chafing-dish
Recipes, Old and New*

By

ALICE LAIDLAW WILLIAMS



New York

DUFFIELD & COMPANY

1912

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JANUARY



*“Should auld acquaintance be forgot,
And never brought to min’?
We’ll take a cup o’ kindness yet
For auld lang syne.”—BURNS.*



MONDAY

THURSDAY

TUESDAY

FRIDAY

WEDNESDAY

SATURDAY

SUNDAY

Supper for four

Caviar on Toast

* Ham and Sweet Potatoes

Cold Chicken, Jelly

Lettuce with French Dressing

Cream Cheese

* *Chafing dish.*

New Year's Punch
Brandied Peaches and Vanilla Ice Cream
New Year's Cookies

PUT six slices of boiled ham cut thin, into blazer over open fire. When they have cooked five minutes, add six slices of cold boiled sweet potatoes. Cook till the edges of ham curl. In a bowl have mixed teaspoon of English mustard, one tablespoon of vinegar, two teaspoons of granulated sugar. Mix well, and pour over ham. Cook about two minutes, sprinkling on a little more sugar as it cooks.



JANUARY



*"I do not ask that Fate should bake
For me so very large a cake.
But when my cake, if ever, comes,
Vouchsafe it to me full of plums."*

—E. S. MARTIN.



MONDAY

THURSDAY

TUESDAY

FRIDAY

WEDNESDAY

SATURDAY

SUNDAY

Supper for four

Orange Slices in Rum

* Calf's Brains in Black Butter

Pickled Beets

Cottage Cheese

Plum Cake

* *Chafing dish*

PLACE in lower half of chafing dish one pair and a half of blanched brains in boiling water with a bay leaf and some tyme. Cook till tender. Remove, place on a dish and cut in small pieces and put into the blazer a full tablespoon of butter. Allow to burn brown and then quickly add a scant teaspoon of vinegar. Cook the boiled brains in the butter for two minutes, stirring gently.



JANUARY



*“When icicles hang by the wall,
And Dick the shepherd blows his nail,
And Tom bears logs into the hall,
And milk comes frozen home in
pail . . .”*—SHAKESPEARE.



MONDAY

THURSDAY

TUESDAY

FRIDAY

WEDNESDAY

SATURDAY

SUNDAY

Supper for four

Red Peppers and Raw Cabbage, chopped
with French Dressing. (On toast.)

* Sausages and Baked Beans

Tomato Pickle or Catsup

* *Chafing dish.*

Hot Coffee

Celery Salad

Cake and Preserves

PLACE eight Deerfoot sausages in blazer over open fire. Fry till cooked, then push aside and lay in fat eight tablespoons of cold baked beans. Heat thoroughly and serve.



JANUARY



*“Let now the chimneys blaze
And cups o'erflow with wine.”*

—THOMAS CAMPION.



MONDAY

THURSDAY

TUESDAY

FRIDAY

WEDNESDAY

SATURDAY

SUNDAY

Supper for four

Grape Fruit

Hot Cocoa or Chocolate

** Chicken à la Newburg*

Asparagus Tips with Mayonnaise

Trifle,

(whipped cream, wine and macaroons.)

** Chafing dish.*

USE double boiler. Whip a half pint of cream and yolk of two eggs, add one wine glass of sherry. Pinch of red pepper and a salt spoon of salt. Heat over double boiler till very hot, then add cold chicken cut in small squares and heat again.



JANUARY



*"Then wilt thou speak of banqueting delights,
Of masques and revels which sweet youth did make."*—CAMPION.



MONDAY

THURSDAY

TUESDAY

FRIDAY

WEDNESDAY

SATURDAY

SUNDAY

Supper for four

Anchovies on Toast. (Salted or oil)

Hot Tea

* Pigs in Blankets

* Chafing dish.

Lettuce Salad with Mayonnaise Dressing
Cheese
Nut Cake and Cream

CHOOSE plump oysters (3
apiece is sufficient); wrap each
in a slice of bacon fastened
with a small skewer and cook
in blazer over flame till bacon is crisp.



F E B R U A R Y



"He heard the bacon sputter on the fork."

—INGELOW.



MONDAY

THURSDAY

TUESDAY

FRIDAY

WEDNESDAY

SATURDAY

SUNDAY

Supper for four

Raw Oysters on half shell

Hot Tea

* Bacon and Kidneys

Lettuce, French Dressing

Swiss Cheese

Oranges or Bananas,

cut up, sugared and chilled

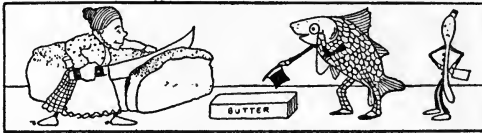
Cake

* *Chafing dish.*

PLACE eight slices of bacon in blazer. Cook till crisp. Push aside and in the fat put four split lamb's kidneys. Cook till tender, then add a well mixed sauce of two drops of tabasco, dash of paprica, one-fourth of onion grated, one tablespoon of Worcestershire sauce, one-fourth teaspoon English mustard. Cook four minutes more.



F E B R U A R Y



*“Would you know how first he met her?
She was cutting bread and butter.”*

—THACKERAY.



MONDAY

THURSDAY

TUESDAY

FRIDAY

WEDNESDAY

SATURDAY

SUNDAY

Supper for four

Pickled Salmon on

Bread and Butter Squares

* Curry of Mutton and Rice

Orange and Banana Salad, Mayonnaise

Wine Jelly and Whipped Cream

Hot Coffee

* *Chafing dish.*

MELT one tablespoon of butter in blazer. Add half of an onion and cook for two minutes. Then add one cup of mutton broth or stock and one teaspoon of curry powder, slowly stirring all the time. After it is well mixed, add the mutton, cut in thin slices and one cupful of cold stiff rice. Break the rice into four pieces carefully (don't crumble) and let the whole cook gently for ten minutes.

F E B R U A R Y



*“The Compline hour is past and gone,
Evening service is over and done,
The monks repair
To their frugal fare,
A snug little supper of something light
And digestible, 'ere they retire for the
night.”*

—From the **INGOLDSBY LEGENDS.**



MONDAY

THURSDAY

TUESDAY

FRIDAY

WEDNESDAY

SATURDAY

SUNDAY

Supper for four

Anchovies (with one Chopped Onion,
Parsley, Hard Boiled Egg, Mixed
with French Dressing on Toast)

* Roast Beef Devilled

Potato Salad

Coffee

Meringues and Cream

* *Chafing dish.*

MELT in blazer one tablespoon of butter, two teaspoons of English mustard (mixed), two tablespoons of chopped parsley, one onion minced, and two tablespoons of vinegar. Stir and cook three minutes. Add one saltspoon of salt, red pepper and one tablespoon of Worcestershire sauce. Put in the roast beef cut in small squares. Cook for five more minutes.

F E B R U A R Y



*"The true essentials of a feast
Are only fun and feed."*—HOLMES.



MONDAY

THURSDAY

TUESDAY

FRIDAY

WEDNESDAY

SATURDAY

SUNDAY

Supper for four

Orange Slices in Sherry

* Ham and Eggs

Tomato Jelly, Mayonnaise,

with Chopped Celery

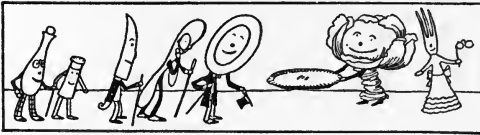
Apple Pie

Coffee

* *Chafing dish.*

IN the blazer melt two tablespoons of butter. Add one large, finely minced onion and a teaspoon of dry mustard. Cook a minute then put in eight or ten large slices of cold boiled ham cut thin. While this is cooking break four eggs in a bowl and beat well. When the ham begins to brown slightly, pour in the beaten eggs and cook for two or three minutes more.

MARCH



*Sweets and sweet looks were studied then,
And both were pleasing to the men.
Dishes were bright, and so were eyes,
And lords made love, and ladies pies.*

—PRAED.



MONDAY

THURSDAY

TUESDAY

FRIDAY

WEDNESDAY

SATURDAY

SUNDAY

Supper for four

Soup in Cups

Coffee

* Devilled Kidneys

* *Chafing dish.*

Cabbage Salad with Green Peppers.
Cream Cheese and Guava Jelly
Caramel Custard

MELT one tablespoon of butter in blazer and add one onion minced, one teaspoon of mixed English mustard, two or three drops of tabasco, two tablespoons of vinegar, one tablespoon chopped celery and parsley. Mix and stir continually, and add one tablespoon of Worcestershire sauce, salt and red pepper, then add the kidneys split and salted inside. Cook for ten minutes and serve on toast.

MARCH



*"Darkly the humorist muses on Fate;
Ghastly experiment life seems to him.
Subject for merriment, somber or grim,
Is it his doom—or is't something he ate?"*

-E. S. MARTIN.



MONDAY

THURSDAY

TUESDAY

FRIDAY

WEDNESDAY

SATURDAY

SUNDAY

Supper for four

Broiled Sardines on Toast

with Lemon Quarters

* Sweetbreads, Toasted Triscuits spread
with Cream Cheese

Celery Salad

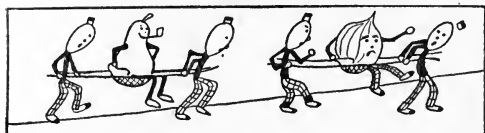
Charlotte Russe

After-dinner Coffee

* *Chafing dish.*

HAVE sweetbreads blanched and larded with cooked bacon. At the table melt two tablespoons of butter in blazer and after dipping the sweetbreads in the white of egg, cook for fifteen or more minutes but do not scorch; cover and put aside while you make in lower portion of chafing dish a brown sauce; melt a tablespoon of butter, add a tablespoon of flour, stir continually till a light brown, then add one cup of broth or water and keep stirring until it thickens. Pour over the sweetbreads and serve on slices of cold boiled or broiled ham.

MARCH



“‘Oh, Oysters, come and walk with us,’
The Walrus did beseech,
‘A pleasant walk, a pleasant talk
Along the briny beach.’”

—LEWIS CARROLL.



MONDAY

THURSDAY

TUESDAY

FRIDAY

WEDNESDAY

SATURDAY

SUNDAY

Supper for four

* Oysters Broiled

Hot Tea

Cold Chicken

Lettuce with Bacon and Mayonnaise

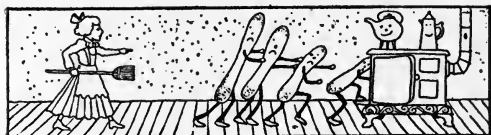
Rolls

Cream Puffs

* *Chafing dish.*

PLACE sixteen large fat oysters in the blazer, which has been well rubbed with butter and very hot. Turn quickly when the oysters brown, or they will scorch; add more butter if they stick to pan, and sprinkle with red pepper and salt.

MARCH



*“Hast thou for cooking a turn, little Lady
Clarissa?
In with them,
In with your fingers, . . .”*

—CLOUGH.



MONDAY

THURSDAY

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FRIDAY

WEDNESDAY

SATURDAY

SUNDAY

Supper for four

** Shad Roe*

Hot Tea or Coffee

Grape Fruit Salad and Cold Tongue

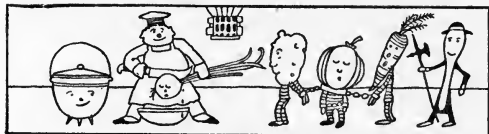
Hot Toast

Washington Pie (Two-layer Jelly Cake)

** Chafing dish.*

HAVE shad roe blanched and par-boiled beforehand. Put in blazer four teaspoons of butter (one teaspoon for each half roe), when piping hot put in roes and turn carefully for fear of burning or breaking; add salt and pepper to taste. Sprinkle with some parsley (chopped) and lemon juice.

MARCH



*“Cooks need not be indulged in waste,
Yet still you’d better teach them,
Dishes should have
Some sort of taste, . . .”*

—LEWIS CARROLL.



MONDAY

THURSDAY

TUESDAY

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WEDNESDAY

SATURDAY

SUNDAY

Supper for four

Fruit in Glasses

* Mushrooms Sauté

Cold Roast Beef Lettuce

Cream Cheese and Bar-le-duc Jelly

(or Guava Jelly)

Coffee Jelly and Whipped Cream

* *Chafing dish.*

PLACE in blazer butter the size of a big egg, let it melt; then place in mushrooms, heads down. Cover carefully and add butter

whenever it begins to blacken and disappear. Cook till the mushrooms are tender; add salt and *red* pepper.

A P R I L



*"I speak severely to my boy;
I beat him when he sneezes.
For he can thoroughly enjoy
The pepper when he pleases."*

—LEWIS CARROLL.



MONDAY

THURSDAY

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SATURDAY

SUNDAY

Supper for four

* Green Peppers, stuffed

Hot Cocoa or Chocolate

Cold Meat and Lettuce Salad

Swiss Cheese and Onion Sandwiches

Oranges and Bananas in Sherry Wine

* *Chafing dish.*

HAVE the green peppers cleaned beforehand, parboiled and stuffed with chopped fried liver, bread crumbs and a tiny bit of onion and butter; season. Melt a tablespoon of butter in blazer; then place stuffed peppers in melted butter, cover, and cook till tender.

A P R I L



“‘A loaf of bread,’ the Walrus said,
‘Is what we chiefly need;
Pepper and vinegar beside are very good,
indeed.

Now if you’re ready, Oysters dear,
We can begin to feed.’”

—LEWIS CARROLL.



MONDAY

THURSDAY

TUESDAY

FRIDAY

WEDNESDAY

SATURDAY

SUNDAY

Supper for four

* Oysters Fried

Club Sandwiches (Toast, Cold Chicken,
Lettuce, Mayonnaise; Fried Bacon)

* *Chafing dish.*

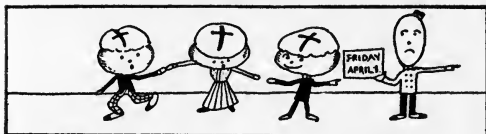
Hot Coffee

Olives

Prune Jelly and Cream Plain Cake

MELT in blazer two tablespoons of butter; sprinkle oysters with red pepper and salt, and roll in fine cracker dust; when butter is boiling, place in oysters and turn when brown. When cooked on both sides squeeze lemon juice and sprinkle with red pepper and serve.

A P R I L



*"Hot-cross buns, hot-cross buns;
One a penny, two a penny;
Hot-cross buns."*—MOTHER GOOSE.



MONDAY

THURSDAY

TUESDAY

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WEDNESDAY

SATURDAY

SUNDAY,

Supper for four

* Curried Eggs

Hot-cross Buns split, buttered and pieces
of Fried Crisp Bacon Laid Between
Hot Tea

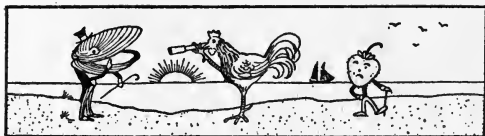
Cold Lamb with Thick Mint Sauce

Preserves and Cake

* *Chafing dish.*

MELT one tablespoon of butter in blazer; add one small chopped onion and brown; add a mixture of one tablespoon of flour and one teaspoon of curry powder. When this boils, stir in two cups of soup of chicken or veal stock; stir constantly till thick; then add two tablespoons of cream and six hard boiled eggs cut in thick slices. Heat thoroughly; salt, pepper and serve.

A P R I L



*“A merciful Providence fashioned us holler
O’ purpose we might our principles
swallow.”* —J. R. LOWELL.



MONDAY

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WEDNESDAY

SATURDAY

SUNDAY

Supper for four

*Clams Newburg

Chicken, Cold

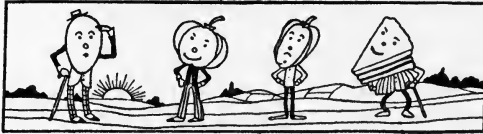
Jelly, Lettuce and Mayonnaise

Strawberry Shortcake

* *Chafing dish.*

MELT two tablespoons of butter over boiling water; when melted, add slowly the yolks of two eggs and a cup of cream beaten together. Stir constantly. As soon as it thickens, add a wine glass of Sherry; salt and cayenne pepper to taste and one pint of clams with the tongue end cut off. Cook till the clams puff out a little.

M A Y



*“But I was thinking of a way
To feed one’s self on batter,
And so go on from day to day
Getting a little fatter.”*

—LEWIS CARROLL.



MONDAY

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WEDNESDAY

SATURDAY

SUNDAY.

Supper for four

Salted Anchovies, whole, on toast (heated,
with slices of lemon)

* Eggs with Tomatoes

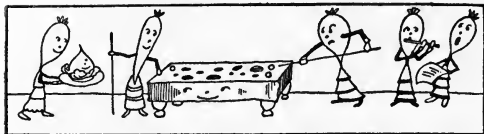
Cabbage and Green Pepper Salad

Chocolate Cake and Whipped Cream

* *Chafing dish.*

IN the blazer melt a piece of butter size of a small egg; add a chopped onion and cook till brown; then stir in two tablespoons of flour, and when this boils, add a half pint of stewed tomatoes cut in small pieces. When this boils, add very slowly, six eggs, beaten together; season and remove when they thicken.

M A Y



*“Then lassies gay played cheese and
ballads
And learned to dress their hair and
salads.”* —PRAED.



MONDAY

THURSDAY

TUESDAY

FRIDAY

WEDNESDAY

SATURDAY

SUNDAY

Supper for four

* Stewed Mushrooms

Iced Ginger Ale with Lemon Peel

Cold Roast Beef

Potato Salad

Swiss Cheese

* *Chafing dish.*

USE only fresh mushrooms. Over hot water melt one table-spoon of butter; add table-spoon of flour, mix, and place in mushrooms; cook fifteen minutes. Add salt and red pepper and one cup of cream, and yolk of one egg, beaten together. Stir gently for four minutes and serve on toast.

M A Y



*“And I being provided thus
Shall, with superb asparagus,
A book, a taper and a cup
Of county wine, divinely sup.”*

—STEVENSON.



MONDAY

THURSDAY

TUESDAY

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WEDNESDAY

SATURDAY

SUNDAY

Supper for four

Cold Jelly Stock in Cups and Lemon Slices

* Mutton and Asparagus Tips

Saratoga Potatoes (hot)

Tomatoes Raw with Salt and Cream Cheese

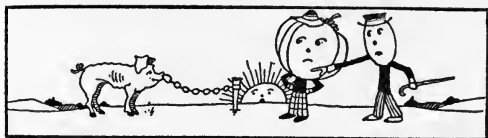
* *Chafing dish.*

Crackers

Pineapple Ice and Sponge Cake

TAKE the yolks of two hard boiled eggs, and one table-spoon of butter and rub them to a cream; add two cups of milk and heat in blazer. Stir constantly till mixed. Add two cups of finely cut mutton and one cup of cooked asparagus tips. Season and cook about five minutes.

M A Y



*"Starvation isn't the plan as
He's to be saved upon."*

—BRET HARTE.



MONDAY

THURSDAY

TUESDAY

FRIDAY

WEDNESDAY

SATURDAY

SUNDAY

Supper for four

Fruit in Orange Skins (very cold)

* Creamed Chicken

Fresh Vegetable Salad Iced Tea

Vanilla Ice Cream with Brandied Peaches

* *Chafing dish.*

OVER boiling water, put two tablespoons of butter and one tablespoon of flour, cook and add one cup of cream and one cup of chicken or veal soup stock. Stir till it is smooth and add two cups of cold chicken with pimettos or green peppers and cook till thoroughly heated through, and serve on toast. Garnish with fried bacon (very dry).

J U N E



*"No, you won't 'eed nothin' else
But them spicy garlic smells."*

—KIPLING.



MONDAY

THURSDAY

TUESDAY

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WEDNESDAY

SATURDAY

SUNDAY

Supper for four

Clams on Half Shell (if desired)

Hot Coffee

* Calf Brains, Creamed

Pickled Beets

Baked Potato Skins Stuffed with Potatoes
and Cheese

Chocolate Blanc Mange and Sponge Cake

* *Chafing dish.*

HAVE the brains parboiled and skinned in advance. Put in double boiler over hot water one tablespoon of butter and one-fourth of a small onion minced very fine; add one tablespoon of flour. Stir and pour in slowly two cups of milk. Stir till smooth, then add the brains cut in small pieces. When the brains have cooked three minutes, add two drops of tobasco, one-half teaspoon Worcestershire sauce, salt and pepper and the yolk of one beaten egg slowly. Keep stirring for two minutes and serve on pieces of bread.

JUNE



*Let endless Peace your stedfast hearts
accord,
And blessed Plentie wait upon your board.*
—SPENCER.



MONDAY

THURSDAY

TUESDAY

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SATURDAY

SUNDAY

Supper for four

* Polenta

Iced Tea with a Bunch of Mint

Cold Meat

Hot Rolls

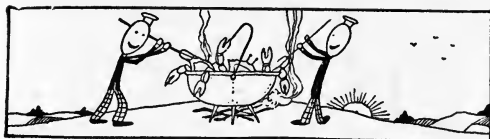
Lettuce and French Dressing

Strawberry Shortcake

* *Chafing dish.*

PREPARE in advance six squares of boiled corn-mush, cold; also one cup of grated Swiss cheese. Prepare also in advance a sauce of one-half can of tomatoes, one chopped onion, one teaspoon of sugar and pinch of salt, mix and strain through a colander; put on stove in double boiler and thicken with one scant tablespoon of cornstarch for fifteen minutes. *At the table*, dip your slices of cold boiled mush in a beaten egg and place in blazer with butter, size of egg. Fry until a light brown. Warm the sauce and when the mush is ready put on a platter and pour over the tomato sauce. Then sprinkle on each square grated Swiss cheese in good measure.

J U N E



"When roasted crabs spit in the bowl."

—SHAKESPEARE.



MONDAY

THURSDAY

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WEDNESDAY

SATURDAY

SUNDAY

Supper for four

Olives, Peppers and Cabbage cut fine on

Toasted Rounds of Bread with

French Dressing

* Soft Shell Crabs.

Watercress Salad

Cream Cheese

Crackers

Iced Tea with a dash of Sherry

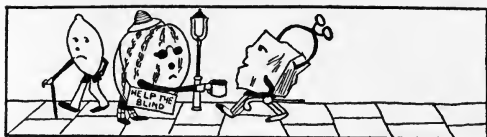
Strawberries in Wine Jelly

with Whipped Cream

* *Chafing dish.*

PREPARE the crabs in advance. Remove shells and the side pieces. Dip the crabs in white of egg and sprinkle with salt and pepper and flour. Melt four table-spoons of butter in blazer and when the butter boils put in the crabs and cook till brown on both sides for about ten minutes.

JUNE



*Let no man irked by tedious fate
The worth of victuals underrate,
But thankful be, if so he may,
Environ three square meals a day.*

—E. S. MARTIN.



MONDAY

THURSDAY

TUESDAY

FRIDAY

WEDNESDAY

SATURDAY

SUNDAY

Supper for four

Melons with Chopped Ice

* Fried Tomatoes

Cold Roast Beef

Saratoga Chips

Iced Tea with Claret and Lemon Juice

Ice Cream and Cake

* *Chafing dish.*

MELT in blazer two tablespoons of butter and a small chopped onion. When the butter is very hot, place in the tomatoes. Cut in thick slices and do not peel. Salt and pepper and cook till tender.

J U N E



*'Tis the voice of the lobster. I heard him
declare:*

*"They have baked me too brown,
I must sugar my hair."*

—LEWIS CARROLL.



MONDAY

THURSDAY

TUESDAY

FRIDAY

WEDNESDAY

SATURDAY

SUNDAY

Supper for four

Jellied Eggs, Dressed
Coffee

* Lobster Newburg

Lettuce, French Dressing

Crackers and Cheese

Blackberry Tarts

* *Chafing dish.*

HAVE a cold boiled lobster cut in small pieces. Place yolk of two eggs beaten and mixed with a cup of thick cream in the chafing dish over hot water. Stir constantly, and when thick, add lobster, heat through and add a wine glass of sherry. Salt and red pepper. Do no allow to boil.

J U L Y



*“For barring drink, there is naught so good
Up to the limit’s edge, as food.*

—J. S. MARTIN.



MONDAY

THURSDAY

TUESDAY

FRIDAY

WEDNESDAY

SATURDAY

SUNDAY

Supper for four

Anchovies on Toast

Pineapple Lemonade

* Eggs a la Swiss (Cold Meat if Desired)

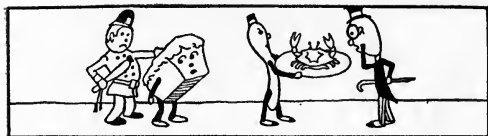
Bean Salad, Mayonnaise

Raspberries and Cream

** Chafing dish.*

MINCE two onions and place, with one tablespoon of butter, in blazer, add three tomatoes cut up. Cook till tomatoes are tender, then break two eggs in a bowl and mix in with tomatoes. Add salt and red pepper, and cook five minutes. Before serving sprinkly thickly with one cup of grated Swiss cheese.

J U L Y



*"I love no roast but a nut-brown toast
And a crab laid in the fire;
A little bread shall do me 'stead;
Much bread I don't desire.*

—BISHOP STILL.



MONDAY

THURSDAY

TUESDAY

FRIDAY

WEDNESDAY

SATURDAY

SUNDAY

Supper for four

* Devilled Crabs on Toast

Ginger Ale in Cracked Ice and a Spray
of Mint

Tomatoes and Mayonnaise

Crackers and Cheese

One-half Melons with Vanilla Ice Cream

* *Chafing dish.*

MAKE a sauce of tablespoon of butter, teaspoon of English mustard, one tablespoon of Worcestershire sauce, one-half tablespoon of chopped parsley, three drops of tobasco sauce, plenty of salt and red pepper. Cream these together. (Dash of onion essence if desired.) In blazer melt four tablespoons of butter and in this place the crabs. Cook about four minutes, spread the sauce over the crabs and cook another five minutes. Serve with lemon quarters.

J U L Y



*"Sweet when the morn is gray,
Sweet when they're cleared away
Lunch, and at close of day
Possibly sweeter."*—CALVERLY.



MONDAY

THURSDAY

TUESDAY

FRIDAY

WEDNESDAY

SATURDAY

SUNDAY

Supper for four

* Frogs' Legs and Mushrooms

Iced Coffee and Cream

Watercress Salad with Hard Boiled Eggs

and Tomato Jelly, Dressed with

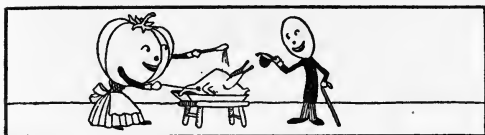
Mayonnaise

Blackberries and Cake

* *Chafing dish.*

HAVE the frogs' legs skinned and blanched in advance; half pound of mushrooms is sufficient. At the table, salt and pepper and roll frogs' legs in flour. Place in blazer three tablespoons of butter, and place the mushrooms in first. After five minutes put in legs with several sprigs of parsley (and, if desired, some chopped olives). Cook till the legs are brown.

J U L Y



*For cooking was allied to taste
And girls were taught to blush—and baste.*
—PRAED.



MONDAY

THURSDAY

TUESDAY

FRIDAY

WEDNESDAY

SATURDAY

SUNDAY

Supper for four

* Halibut Steak with Tomatoes
Cold Meat and Vegetable Salad
Raspberry Ice (very much sweetened)
with Whipped Cream

* *Chafing dish.*

SPRINKLE the steaks (cut in convenient sizes for the chafing dish) with pepper and salt and dip in the white of egg; mix with a little cold water and then roll in uncooked Wheatena. Place in blazer three table-spoons of butter and when very hot put in the steaks and brown. Care should be taken not to have too hot a flame. Remove the halibut and in same melted butter lay six slices of tomatoes, let them fry lightly. Add more butter if necessary. Place the tomatoes on top of the steaks.

AUGUST



*“The falling waters led me;
The foodful waters fed me;
The purple berries in the wood
Supplied me necessary food. . . .”*

—EMERSON.



MONDAY

THURSDAY

TUESDAY

FRIDAY

WEDNESDAY

SATURDAY

SUNDAY

Supper for four

One-half Melons, with Chopped Ice

* Creamed Sweetbreads

Lettuce Salad

Blueberry Pie

Iced Coffee and Whipped Cream

* *Chafing dish.*

PREPARE in advance one pair of sweet-breads (parboiled and cut in squares). Make a sauce by melting one tablespoon of butter over hot water; add slowly one tablespoon of flour, stirring constantly. Add one cup of cream and mix till smooth. Season with plenty of red pepper and salt and add sweetbreads. Heat thoroughly and serve.

AUGUST



*“Not all on books their criticism waste;
The genius of a dish some justly taste
And eat their way to fame.”—YOUNG.*



MONDAY

THURSDAY

TUESDAY

FRIDAY

WEDNESDAY

SATURDAY

SUNDAY

Supper for four

Cold Jellied Soup in Cups

* Eggs au Burre Noir

Watercress Salad

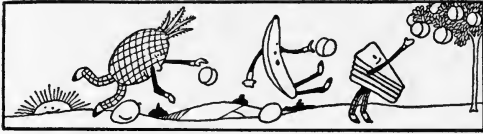
Hot Tea

Peaches and Cream

* *Chafing dish.*

IN the blazer melt four tablespoons of butter till almost black. Break four eggs carefully into the black butter slowly and cover them with the butter. Add red pepper and salt and one-half tablespoon of vinegar and immediately remove and serve on toast spread with anchovy paste.

AUGUST



*“The nectarine and curious peach
Into my hands themselves do reach;
Stumbling on melons, as I pass,
Ensnared with flowers, I fall on grass.”*

—MARVELL.



MONDAY

THURSDAY

TUESDAY

FRIDAY

WEDNESDAY

SATURDAY

SUNDAY

Supper for four

Fresh Pineapple and Bananas in Glasses

* Corn Fritters

Cold Meat

Romain Salad

Ginger Ale in Cracked Ice

Peach Shortcake

* *Chafing dish.*

HAVE a thick batter prepared beforehand with one pint of milk, one-half cup of flour, pinch of salt, one-half can of corn or same quantity of fresh corn chopped, one teaspoon of baking powder and one tablespoon of cold melted butter. At the table, place one tablespoon of butter in blazer and when melted, fry as many small cakes as you desire, a few at a time.

AUGUST



*"He makes the figs our mouths to meet
And throws the melons at our feet."*

—MARVELL.



MONDAY

THURSDAY

TUESDAY

FRIDAY

WEDNESDAY

SATURDAY

SUNDAY

Supper for four

Melons

Cold Tea

* Lobster Creamed

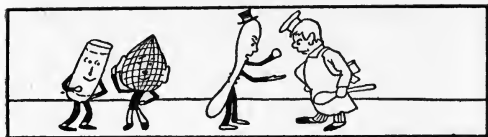
Lettuce Sandwiches

Blueberry Cake

* *Chafing dish.*

THE meat of two small boiled lobsters. With double boiler melt tablespoon of butter and one tablespoon of flour; add one cup milk and half cup of cream. Stir gently and put in the lobster with pinches of salt and red pepper. Stir constantly, till heated thoroughly. Then add another one-half cup of cream, heat through and serve with lemon juice.

AUGUST



*"I see what I eat is the same thing as I eat
what I see."* —LEWIS CARROLL.



MONDAY

THURSDAY

TUESDAY

FRIDAY

WEDNESDAY

SATURDAY

SUNDAY

Supper for four

* Tomatoes Deviled

Cold Meat

Orangeade

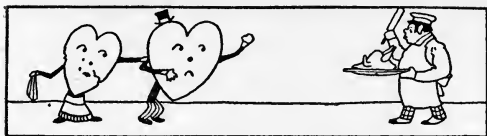
Mayonnaise and Lettuce, and Cream Cheese

Fresh Peach Ice Cream

* *Chafing dish.*

HEAT in blazer two tablespoons of butter and cook in this thick slices of tomatoes, turn and cook till tender. Keep covered while the sauce is made. In the lower half of the chafing dish make a sauce of one tablespoon of butter, half a grated onion, one tablespoon of vinegar, two drops of tabasco. Saltspoon of salt and saltspoon of mustard, and add very slowly two beaten yolks of eggs. Stir constantly, and when eggs are all poured in put out flame. Pour over the cooked tomatoes and serve.

SEPTEMBER



*"The duck was tender, but the peas
Were very much too old,
And just remember, if you please,
The next time you have toasted cheese,
Don't let them send it cold.*

—LEWIS CARROLL.



MONDAY

THURSDAY

TUESDAY

FRIDAY

WEDNESDAY

SATURDAY

SUNDAY

Supper for four

Raw Tomatoes with Salt and Cream
Cheese Balls stuffed with Fresh
Red Peppers

* Duck and Rice Cakes

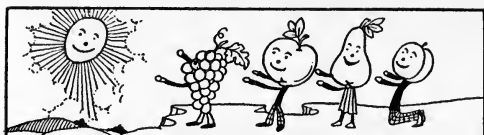
* *Chafing dish.*

Saratoga Potatoes and Hot Rolls
Toast Cheese on Cracker
Nut Cake and Cream

After-dinner Coffee

PLACE in blazer two tablespoons of butter, three tablespoons of currant jelly or grape jelly and one wine glass of port or sherry wine. Put in this salted pieces of cold duck and cold, previously fried, rice cakes. Heat thoroughly for five or six minutes. Baste often and serve.

S E P T E M B E R



*“Season of mists and mellow fruitfulness
Close bosom-friend of the maturing
sun;
Conspiring with him how to load and bless
With fruit the vines that around the
thatch-eaves run;
To bend with apples the moss’d cottage-
trees,
And fill all fruit with ripeness to the
core. . . .”*

—KEATS.



MONDAY

THURSDAY

TUESDAY

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WEDNESDAY

SATURDAY

SUNDAY

Supper for four

* Fish and Sauce

Iced Tea and Ginger Ale

Cold Meat (if desired)

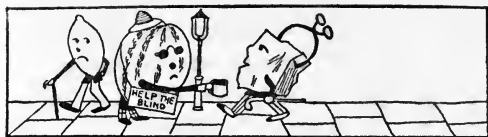
Russian Salad (tomatoes, potatoes, onions,
lettuce, peppers and beets and nuts
with a French dressing)

Grapes and Cakes

* *Chafing dish.*

ANY cold fish will do, broken in small pieces. In blazer put one tablespoon of butter, one tablespoon of vinegar, one small onion chopped fine, one tablespoon of sherry, plenty of salt, red pepper and three drops of tabasco. When the sauce commences to boil put in two cups of the fish and heat through thoroughly.

SEPTEMBER



*"Some hae meat and cannot eat,
Some wad eat that want it.
We hae meat and we can eat
An say the Lord be thankit."*—BURNS



MONDAY

THURSDAY

TUESDAY

FRIDAY

WEDNESDAY

SATURDAY

SUNDAY

Supper for four

* Game in Wine Sauce

Vegetable Salad with Mayonnaise

Apple Pie and Cheese

* *Chafing dish.*

MELT in blazer one tablespoon of butter, one tablespoon of currant jelly and one tablespoon of sherry. Salt and pepper to taste six slices of cold game and place them in the sauce and cook five minutes.

S E P T E M B E R



*The child, the seed, the grain of corn,
The acorn on the hill;
Each for some separate end is born. . . .*

—R. L. STEVENSON.



MONDAY

THURSDAY

TUESDAY

FRIDAY

WEDNESDAY

SATURDAY

SUNDAY

Supper for four

Chopped Olives and Sardines

on Slices of Lemon

A Good Vegetable Salad with Cold Bacon
and Mayonnaise

Cream Cheese with Guava Jelly

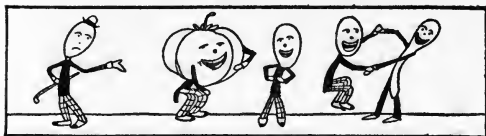
Hot Tea

* Corn Oysters

* *Chafing dish.*

HAVE prepared in advance one cup of fresh corn cut from the cob (without any kernels) mixed with salt and red pepper and one well-beaten egg. In blazer put one tablespoon of butter, heat and add corn mixture in dabs like little cakes. Cook till brown and serve with maple syrup.

SEPTEMBER



"I own that nothing like good cheer succeeds. . . ." —PRAED.



MONDAY

THURSDAY

TUESDAY

FRIDAY

WEDNESDAY

SATURDAY

SUNDAY

Supper for four

Four Slices of Hard Boiled Eggs and
Tomatoes in layers with Pin Olives

Hot Tea or Coffee

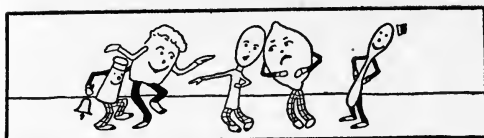
* Shrimp-wiggle

Hot Triscuits spread with Cream Cheese
Deep Apple Pie and Cream

* *Chafing dish.*

IN blazer melt two large tablespoons of butter; one and one-half of flour; one saltspoon of salt and cayenne pepper; and a large cup of milk. Stew till it thickens; add one cup of shrimps (prepared) and one cup of French green peas. Heat thoroughly and serve on big rarebit crackers.

OCTOBER



*"We changed the subject, told a fable,
Believed that dinner was on the table."*

—PRAED.



MONDAY

THURSDAY

TUESDAY

FRIDAY

WEDNESDAY

SATURDAY

SUNDAY

Supper for four

Caviar on toast with lemon.

* Chicken Curried

Hot Corn Bread

Tea

Lettuce with French Dressing and Swiss

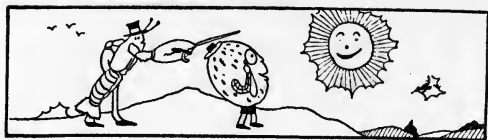
Cheese

Squash Pie

* *Chafing dish.*

MELT one tablespoon of butter; add one small, finely chopped onion and gradually add one small tablespoon of curry-powder and one cup of thin mutton or chicken broth. Heat and add one and one-half cups of cut up chicken. Cook for five or seven minutes.

OCTOBER



*Come, Althea, let us two
Go to feast, as others do:
Tarts and custards, creams and cakes,
Are the junkets still at wakes. . . .*

—HERRICK.



MONDAY

THURSDAY

TUESDAY

FRIDAY

WEDNESDAY

SATURDAY

SUNDAY

Supper for four

Soup in Cups, with

Anchovy Paste Sandwiches

* Chicken Livers, Pear Salad (onions,
pears, parsley and walnuts
with mayonnaise)

* *Chafing dish.*

Brown Bread and Butter
Hot Ginger Bread with Cream
Cider

ONE tablespoon of butter in blazer, add four or six livers cut in small pieces, stir constantly and sprinkle with one tablespoon of flour. Cook five minutes, then slowly add one cup of soup stock, celery-salt and paprika. Now place the blazer over hot water and add one-half a cup of sherry, six stoned olives and salt. Let it cook slowly for eight minutes, keeping covered. Serve on toast.

OCTOBER



*“Now, if you’re ready, Oysters, dear,
We will begin to feed.”*

—LEWIS CARROLL.



MONDAY

THURSDAY

TUESDAY

FRIDAY

WEDNESDAY

SATURDAY

SUNDAY

Supper for four

Olive Relish Sandwiches

Cream Cheese Balls stuffed

with Red Peppers

* Oysters Deviled

Toast

Tea or Coffee

Brandied Peaches and Charlotte Russe

* *Chafing dish.*

PUT in blazer one tablespoon of butter. Melt it and put out the lamp. Make sauce by adding to butter one-half teaspoon of curry-powder, two teaspoons Worcestershire sauce; two saltspoons of salt and red pepper. Light the lamp and add one-half cup of oyster juice and let it boil. Then put in oysters (as many as you will for four people), keep turning and cook till they puff out.

OCTOBER



*"It is very nice to think
The world is full of meat and drink
With little children saying grace
In every Christian kind of place."*

—STEVENSON.



MONDAY

THURSDAY

TUESDAY

FRIDAY

WEDNESDAY

SATURDAY

SUNDAY

Supper for four

* Fried Hominy and Sausages

Hot Tea or Coffee

Rolls

Lettuce and Grape Fruit Salad,

French Dressing

Caramel Custard

* *Chafing dish.*

IN blazer put in desired amount of sausages (small dainty ones preferable). After they are well cooked push to one side and place in fat the cold hominy cakes (which have been prepared before and laid in white of eggs and cracker dust) and cook till a good brown.

NOVEMBER



*"Sing a song of seasons,
Something bright in all
Flowers in the summer,
Fires in the fall."*—STEVENSON.



MONDAY

THURSDAY

TUESDAY

FRIDAY

WEDNESDAY

SATURDAY

SUNDAY

Supper for four

Oranges and Bananas in Orange Peel Cups
with Sherry if desired

* Kidneys and Ham

Salad of Lettuce and French Dressing

Sponge Cake. Preserved Ginger

* *Chafing dish.*

PUT in blazer two tablespoons of butter. After it is melted, put in six kidneys, split, cleaned and cut in small pieces. Pour over one cup of stock soup (or beef extract, if stock not procurable) and one small onion chopped very fine, a few drops of tabasco sauce, plenty of salt and red pepper. Serve with cold ham and slices of lemon.

NOVEMBER



*The auld wife sat at her ivied-door,
Butter and eggs and a pound of cheese.*

—CALVERLY.

U

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

SATURDAY

SUNDAY

Supper for four

Cold Chicken

Potato Salad.

Hot Tea or Coffee

* Cheese Fondu, à la Swiss

Grapes

* *Chafing dish.*

IN blazer put one cup of white wine, heat and add one cup of Swiss cheese which has been passed through a colander. Stir constantly until cheese is melted. Add *plenty* of red pepper and at the last moment put in eight green mint cherries and some of the liquor. Serve on toast and eat immediately.

NOVEMBER



*"Love that sweetens sugarless tea,
And makes contentment and joy agree."*

—HOOD.



MONDAY

THURSDAY

TUESDAY

FRIDAY

WEDNESDAY

SATURDAY

SUNDAY

Supper for four

Oyster Cocktails

* Eggs and Anchovy

Chicken Salad.

Cheese

Crackers

Hot Tea or Cocoa

Apple Pie and Whipped Cream

* *Chafing dish.*

PLACE in blazer two tablespoons of butter and one tablespoon of flour. Cook till they boil, then add one cup of milk, stir till smooth. Add one tablespoon of anchovy paste and red pepper. - Cook for about one minute, then add six hard boiled eggs cut in large pieces. Cook three minutes and serve on toast.

NOVEMBER



*“But now the supper crowns their simple
board
The halesome parritch chief o’ Scotia’s
food. —BURNS*



MONDAY

THURSDAY

TUESDAY

FRIDAY

WEDNESDAY

SATURDAY

SUNDAY

Supper for four

Pickled Salmon on Bread Squares

*Turkey

Cranberry Jelly

Celery

Salad

Pumpkin Pie or Coffee Jelly

* *Chafing dish.*

PLACE one tablespoon of butter, one tablespoon of flour and one cup of turkey stock over hot water. Mix well and add one cup of finely cut cold turkey. Heat thoroughly and season with salt and pepper and just before serving add a wine glass of sherry.

DECEMBER



*"Heigh ho! sing, heigh ho! unto the green
holly;
Most friendship is feigning, most loving
mere folly.
Then heigh ho, the holly!
This life is most jolly."*

—SHAKESPEARE.



MONDAY

THURSDAY

TUESDAY

FRIDAY

WEDNESDAY

SATURDAY

SUNDAY

Supper for four

Caviar on Toast

* Oysters and Sausages

Celery and Cabbage Salad. Hot Tea

* *Chafing dish.*

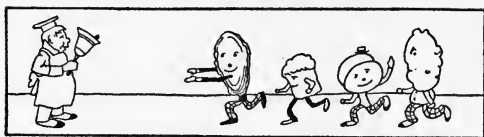
Toasted Biscuits with Cheese sprinkled
over them and heated

Trifle

(Crushed Macaroons in Whipped Cream
and Preserved Strawberries)

FRY in under part of chafing dish eight small sausages. Put the pan aside; in the upper part of chafing dish place two tablespoons of butter and one-half an onion grated, one tablespoon of flour and one and one-half tablespoons of curry powder. When this is boiling put in one cup of oyster juice and one cup of milk. Allow this to come to a boil and stir till smooth. Then add two cups of oysters, adding a great deal of red pepper, and cook seven minutes. Serve the oysters over the sausages split open.

DECEMBER



*"That all-softening, overpowering knell,
That toscin of the soul—the dinner-bell."*

—BYRON.



MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

SATURDAY

SUNDAY

Supper for four

* Oysters

Cold Roast Beef

Potato Salad

Pickled Walnuts

Coffee or Tea

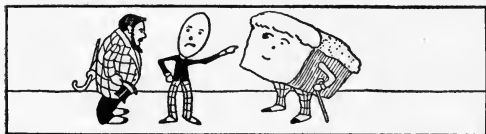
French Rolls or English Muffins

Apple Tarts

* *Chafing dish.*

MELT two tablespoons of butter in blazer and put in sixteen or eighteen large oysters. Salt and pepper (red) when they begin to curl at edges, and add one wine glass of sherry. Cook two minutes and serve on soft toast.

D E C E M B E R



*Man cannot live on bread alone,
Oh, tell me, sibyl, tell me whether
A man might live on bread together?*

—E. S. MARTIN.



MONDAY

THURSDAY

TUESDAY

FRIDAY

WEDNESDAY

SATURDAY

SUNDAY

Supper for four

Hot Soup in Cups

* Eggs on Toast

Bacon and Lettuce Salad with Mayonnaise

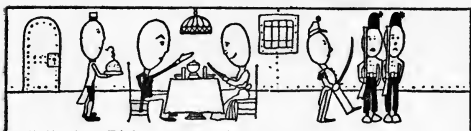
Corn Bread (cold or hot)

Cranberry Tarts

* *Chafing dish.*

HAVE prepared in advance four hard boiled eggs. Chop the whites and have the yolks put through a sieve. Have four pieces of hot buttered toast covered and ready, and spread with anchovy paste. At the table melt one tablespoon of butter in blazer, when boiling add one tablespoon of flour, and slowly one cup of milk. Add salt, with paprika to taste. Add the cooked whites to this sauce. Remove at once, spread on the prepared toast, then sprinkle with the yolks, adding one-half teaspoon chopped parsley and more paprika.

DECEMBER



*Here we securely live, and eat
The cream of meat,
And keep eternal fires,
By which we sit, and do divine,
As wine
And rage inspires.*

—HERRICK.



MONDAY

THURSDAY

TUESDAY

FRIDAY

WEDNESDAY

SATURDAY

SUNDAY

Supper for four

Anchovy Paste and

Hard Boiled Egg Slices

*** Chicken Piquant**

Tomato Jelly Salad

*** Chafing dish.**

Swiss Cheese Sandwiches or Hot Rolls
Olives
Gateau de ris After Dinner Coffee

HEAT two tablespoons of butter in blazer, add one teaspoon of chopped onion, cook till it turns color. Then add two tablespoons of flour, stirring constantly, and two cups of hot water or soup stock. Then put in one cup of chopped celery, plenty of salt, paprika, juice of half a lemon and two cups of finely cut cold chicken. Heat thoroughly, then pour over the chicken the yolks of two well-beaten eggs. Cook three minutes more.

DECEMBER



*Christmas loves this a merry, merry place,
Christmas saith with fondest face,
Brightest eye, brightest hair:*

*"Ben, the drink tastes rare of sack and
mace.*

Rare!"



MONDAY

THURSDAY

TUESDAY

FRIDAY

WEDNESDAY

SATURDAY

SUNDAY

Supper for four

Grape Fruit

* Turkey

Cranberry Jelly

Celery Salad

Hot Tea or Coffee or Punch

* *Chafing dish.*

Rolls

Cheese Balls

Mince Pie

Raisins and Nuts

OVER hot water heat one cup of turkey stock. When hot, lay in large pieces of cold turkey. Mix in a bowl two table-spoons of butter, yolk of two hard boiled eggs, one-half teaspoon of mustard, one teaspoon of vinegar, plenty of salt and pepper. Stir into this a little of the stock and when creamy pour in chafing dish, stirring constantly for a few minutes. At the last put in one warm glass of sherry and a little currant jelly. Cook a moment more and serve.



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