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Chafing Dish Recipes

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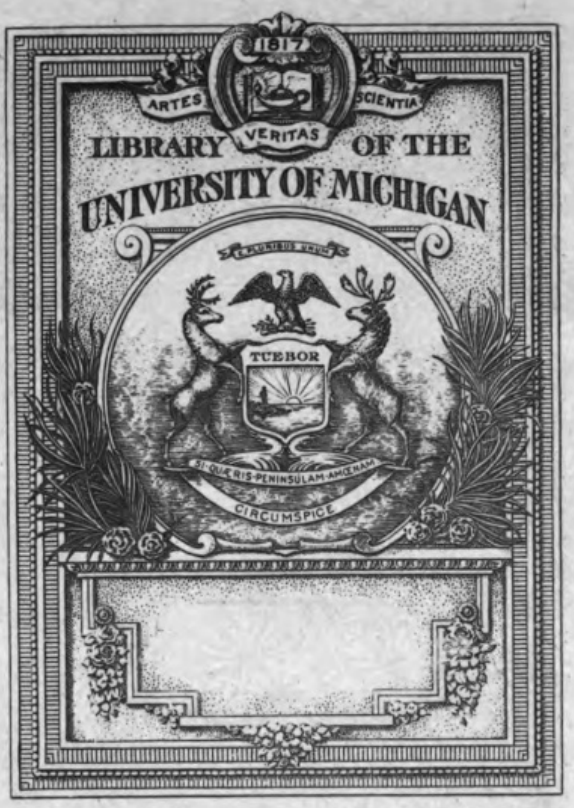

THE GIFT OF
Miss E. Wead

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CHAFING DISH RECIPES

SOUPS, SAUCES, OYSTERS, CLAMS, MEATS, FISH, MENUS, ETC.

BY

MRS. OLIVE A. COTTON

CHICAGO

R. R. DONNELLEY & SONS CO.

1898

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Gift
Miss E. Read
10-13-1930

History of the Chafing Dish

THE Chafing Dish is not a modern invention. Schliemann found in the ruins of ancient Troy, vessels of gold, silver and pottery, supposed to have been used for mixing and heating drinks. Some of these vessels very closely resemble the chafing dish of the present day in shape and size.

Covered dishes, with receptacles beneath for holding fire, were found in tombs of Egypt.

From the ruins of Pompeii was taken a curious bowl-shaped vase, resting on three feet, and containing within a metal cylinder for holding coals, to heat the surrounding water.

One of the poets of Greece, 262 B.C., refers to the skill of an Attic cook who "cooked a fish so successfully in the chafing dish, that it gave him admiring and grateful glances as he turned it in the pan."

At the Roman banquets the food was served from chafing dishes. They were of bronze and massive silver, beautiful in design and of great value. Soyer says that these dishes "arranged systematically on the sigma — a dining table shaped like the letter C — produced a

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delightful effect." Seneca says: "Daintiness gave birth to this useful invention in order that no viand should be chilled, and that everything should be hot enough to please the most pampered palate." Cicero speaks of one as "that celebrated stove which was bought at so great a price, the passers by who heard the money counted out thought a farm was being sold." He describes another as "a kind of sauce pan of Corinthian brass of considerable value, and made with such art, that its contents cook instantly and almost without fire. This simple and ingenious vessel possesses a double bottom, the uppermost holds the light delicacies designed for dessert, and the fire is underneath."

The French have long been celebrated for the beauty of their chafing dishes, as well as for skill in their use. They are mentioned in the inventories of the effects of Louis d'Anjou (1368) and Charles V. (1380). Marie Antoinette (1776) possessed one with a spirit lamp, "the idea being brought from England."

In England, in the Sixteenth Century, Lord Bacon takes the chafing dish as the standard of durability of metals. An inventory of household goods in England in 1610 includes "One perfumed chafing dish" and "Two very good chafers, the one with a bail and the one without." Isaac Walton (1633) would have his fish "boiled gently over a chafing dish with coals." Scott's Talisman mentions a chafing dish with charcoal.

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The chafing dish was introduced in this country in 1720. Some of them were of silver, very beautiful and costly, so that it was said that a man's wealth and position in society could be determined by his chafing dish. Since that time it has been used for keeping food warm, but not until recently as a means of actual cooking at the table.

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PRACTICAL SUGGESTIONS

Selection of a Chafing Dish

Select a Chafing Dish with an alcohol lamp large enough to burn an hour or more without refilling. See that the lamp is easily regulated, that the flame may be readily reduced for slow cooking.

The water pan should have handles, that it may be moved without difficulty when hot. These, with the long handled cooking pan (blazer), with its close fitting cover, are all that are really necessary for preparing a simple luncheon or supper.

There are other appliances that are very useful. One of these is the toaster. Toast is more easily served hot, when toasted at the table, and it is not always convenient to prepare it in the kitchen. It is well to place an asbestos mat beneath the toaster.

The broiler is a desirable utensil. Vegetables may be cooked in the blazer and kept warm over the hot water, while the chops or steak are being broiled. In using the broiler, raise the lamp so that the flame may be close to the pan. Rests may be obtained for the purpose. A small plate can be used instead.

Another useful article is the flagon with a long spout, for refilling the lamp without removing it from the stand.

A tray should always be placed under the chafing dish to prevent fire from lighted matches or spilled alcohol. It constitutes a part of the complete chafing dish outfit, but an ordinary tray without cover may be used.

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A blunt bone spoon is better for stirring than metal, it makes less noise and does not scratch the pan.

When the coffee or chocolate is made at the table, an extra lamp with tea kettle is a great convenience. They can be obtained in a great variety of styles and prices.

Preliminary Preparations

Arrange the cold meats, salad, crackers, olives, etc., on the table. Place the prepared dessert on the sideboard. Put the chafing dish on the tray with the handle of the blazer to the left. Put the matches, salt, and pepper on the tray at the right; and a plate holding the tasting forks or spoons on the left. Reserve a space in front of the tray for the pile of hot plates on which the food is to be served, also place near the spoon and fork for serving, and the plate of butter balls, an even tablespoon in each.

Have a small table at the left hand on which place all ingredients to be used in cooking, and all the dishes used in mixing, as bowls for beating eggs, and creaming butter and flour, plates, egg beaters, and a tray or plate for holding the hot water pan when not in use.

Method of Work

Fill and light the lamp. Have the pan about one-fourth full of water — hot water if convenient. Put over the blazer and cover it while it slowly heats.

Mixtures requiring slow cooking, or those which burn very readily, should be cooked over the hot water. If great heat is called for as in broiling, remove the hot water pan, and place the blazer directly over the flame. In the following recipes the latter method is indi-

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cated by the word *blazer* in parenthesis. *Both* in parenthesis shows that both blazer and hot water pan are to be used.

Chafing Dish Supplies

If one expects to use the chafing dish frequently he should have the store closet constantly supplied with the materials for serving a hasty luncheon. Keep on hand such articles as beef extracts, canned soups, lobster, shrimp, tongue, dried beef, salmon, peas, grated corn, and tomatoes; crackers, cheese, olives, and pickles, and condensed cream. These, with bread, butter, eggs, cake, tea, coffee, and cocoa, will help to make the unexpected visitor a welcome instead of a dreaded guest.

The chafing dish is invaluable for the hasty breakfast, the impromptu luncheon, the late supper, the Sunday-night tea, the hot-day dinner, and the picnic. And nowhere does it do better service than in the sick room, where small quantities, quickly prepared, and served hot, will often tempt the invalid's appetite.

Do not attempt too many things with one chafing dish. If you cook but one dish make that the prominent one, being careful to have an abundance of the accessories, as bread and butter, cheese, crackers, and something to drink, as coffee or cocoa. To these may be added cold meats, salads, fruit, and simple desserts if there has been time for previous preparation.

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Soups

(1) *Bouillon (Blazer)*

1½ teaspoons beef extract
½ teaspoon onion juice
1 quart water
pinch ground cloves
salt
pepper

Heat the water in the blazer. When it boils, add the extract and seasoning. Serve in cups with crackers.

(2) *Beef Broth (Both)*

2 cups chopped beef
2 cups tepid water (75°)
½ teaspoon salt
pepper

Have round steak freed from fat and skin, and cut in rather small pieces. Add tepid—not warm—water and salt. Let it slowly heat in the blazer over hot water. Put cold water in the pan, and turn the lamp low so the meat may heat very slowly. Do not let it boil. When the bits of meat are white, showing that the juice has been extracted, dip them out with a wire spoon. Be careful to leave the soft brown flakes in the broth, for they are the nutritious part of the meat. This is excellent for invalids.

(3) *Cream of Clam (Both)*

2 cups clams
1 cup water
2 cups white sauce
salt
white pepper

Chop the clams and cook them in the water. Strain them into a bowl. It is well to have this done in the kitchen. Make white sauce (21) and add the clam liquid. Serve with croutons (154).

Make Cream of Oyster the same.

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(4) *Cream of Tomato* (Both)

Tomato juice
2 cups white sauce
½ teaspoon sugar
red pepper
salt

Make white sauce (21). Strain the juice from one can of tomatoes, season it and pour it in the white sauce, stirring as you pour. Serve with croutons (154) or sippets (155). Cream soups may be made of asparagus, peas, carrots, celery and other vegetables, by boiling the vegetables until tender, straining them through a sieve, and adding them to white sauce (20) or (21).

(5) *Canned Soups* (Both)

Heat the soup in the blazer, over hot water

(6) *Corn Soup* (Both)

½ can grated corn
4 cups white sauce
salt
white pepper

Make white sauce (20) and as soon as it thickens add the corn, pepper and salt.

(7) *Oyster Soup* (Both)

1 quart oysters
1 dessertspoon flour
2 tablespoons butter
1 quart milk
salt
pepper

Stir the butter and flour together in the blazer. Add the milk and the strained liquor from the oysters. When it boils, put in the oysters, salt and pepper. Cook them until the black edges curl. Serve with crackers.

(8) *Lobster Bisque* (Both)

1 lobster
2 cups water
½ cup cream
2 cups white sauce
wine glass of sherry
yolks of two eggs
salt
red pepper

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Cook the lobster in the water until very tender. Strain it, add it to the white sauce (20) salt and pepper. Beat the yolk of egg, dilute it with the cream and stir it in the hot soup. Add the sherry and serve at once.

Sauces

(9) Brown Sauce (*Blazer*)

1 tablespoon butter
1 tablespoon flour
1 teaspoon onion juice
2 cups beef stock

Cook the onion, butter and flour until it is brown, add the stock, and season the gravy. Beef extract and water may be used instead of stock.

(10) Curry Sauce (*Blazer*)

1 sliced onion
2 cups water or stock
2 tablespoons butter
1 tablespoon flour
salt
1 tablespoon curry powder

Brown the onion in the butter. Stir in the flour and curry powder. Add the water, and strain the sauce when it thickens. If water is used, add beef extract.

(11) Devilled Sauce (*Blazer*)

2 tablespoons butter
2 teaspoons chopped parsley
1 tablespoon Worcestershire
2 chopped onions
2 tablespoons vinegar
1 teaspoon made mustard
salt
black and red pepper

(12) Egg Sauce (*Both*)

3 hard-boiled eggs
1 teaspoon minced parsley
2 cups white sauce

Chop the egg and add to white sauce (20).

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(13) *Horse-radish Sauce* (*Cold*)

4 tablespoons grated horse-radish
4 tablespoons white vinegar
1 teaspoon mustard
½ cup cream
white pepper
salt

Whip the cream. Mix the other ingredients and add them gradually to the cream.

(14) *Maitre d' Hotel* (*Cold*)

2 tablespoons butter
1 teaspoon chopped parsley
juice of 1 lemon

Stir the butter to a cream. Slowly add the lemon juice. Wash the parsley to remove the green juice (17) before adding to the sauce. Serve with broiled beefsteak.

(15) *Mint Sauce* (*Blazer*)

¾ cup vinegar
¼ cup hot water
2 tablespoons crushed spearmint
1 teaspoon sugar
salt

Pour the hot vinegar and water over the spearmint. Serve with lamb.

(16) *Mushroom Sauce* (*Blazer*)

1 can mushrooms
milk
1 tablespoon butter
1 tablespoon flour
salt
pepper

Stir the flour and butter together, and cook them until they begin to brown. Add the liquid from the can, and enough stock or milk to make two cups in all. If the mushrooms are large, cut them in small pieces.

(17) *Parsley Sauce* (*Both*)

Add a teaspoon of chopped parsley to two cups of white sauce (20). Tie the parsley in a piece of cheese cloth, and wash it in cold water, to remove the green juice, which would discolor the sauce. Add the washed parsley to the sauce.

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(18) *Piquant Sauce* (*Blazer*)

2 cups brown sauce (6)
1 teaspoon made mustard
2 tablespoons chopped pickles
1 tablespoon Worcestershire

(19) *Tomato Sauce* (*Both*)

½ can tomatoes
1 small onion
4 cloves
1 cup white sauce
1 teaspoon sugar
salt
red pepper

Cook the sliced onion and cloves with the tomatoes. Strain and add the juice to white sauce (21).

(20) *White Sauce* (*Both*)

1 tablespoon butter
1 tablespoon flour
yolks of 2 eggs
2 cups milk
white pepper
salt

Put the butter in the blazer over hot water. When it melts stir in a rounding tablespoon of flour. Cook for about three minutes. Pour in the milk and season to taste. Stir the sauce constantly until it is smooth and creamy. Add the yolks of the eggs, diluted with a little cream. The egg may be omitted.

(21) *Thick White Sauce* (*Both*)

Make the same as (20), adding twice as much flower.

White meats, as chicken, veal, and fish, may be warmed in parsley, egg or white sauce.

Salt meats, as tongue and ham, require a highly-seasoned sauce as piquant.

A simple sauce for warming dark meat, as mutton, venison, and duck, is made of equal parts of butter, catsup and sherry. Lemon juice may take the place of sherry.

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Oysters and Clams

(22) Broiled Oysters (Blazer)

Drain all the liquor from the oysters. Dip each in melted butter, and lay it in the hot blazer. When they are all in, the first are ready to turn, and as soon as all are turned they are ready to serve. Serve on toast. Select large oysters for broiling.

(23) Panned Oysters (Blazer)

Put a heaping tablespoon of butter in the hot blazer. Put in twelve large oysters, and sprinkle over them a little pepper and salt. Turn them. When the edges curl they are done. Serve on toast, with the liquor from the pan poured over the oysters.

(24) Fried Oysters (Blazer)

Drain twelve large oysters, and dry them on a soft cloth. Drip each in beaten egg, then in bread crumbs — rolled and sifted. Put two tablespoons of butter in the blazer, when hot put in the oysters, and cook them until a delicate brown. Serve with bread and butter sandwiches.

(25) Pigs in Blankets (Blazer)

Drain and wipe large oysters. Pin around each a thin slice of bacon. Fasten it with a wooden toothpick. Cook them in the hot blazer until the bacon is brown and crisp.

(26) Steamed Oysters (Blazer)

Put a little water in the blazer (less than one cup). Wash the shells very clean, and put them in with the round side down. Cover the blazer. When the shells open take them out. Serve on the deep half of the shell, with a bit of butter, and a little salt and pepper on each.

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(27) *Oyster Stew* (*Blazer*)

Parboil one quart of oysters in their own liquor. Take them out with a wire spoon, and put them in a tureen with half a cup of cracker crumbs. Add to the liquor one cup of cream, a tablespoon of butter, salt and pepper. When hot pour it over the oysters in the tureen.

(28) *Scolloped Oysters* (*Both*)

Put layers of buttered bread crumbs well seasoned with salt and pepper, and layers of oysters, in the blazer over hot water. Have crumbs for the last layer. Cover the pan and cook ten minutes.

(29) *Creamed Oysters* (*Both*)

Put the liquor from one quart of oysters in the blazer. When it boils skim off the froth. Put in the oysters with one tablespoon of butter, and cook until the edges curl. Add two cups of white sauce (20), salt and pepper to taste. Serve in patty shells, or with toast. Select small oysters. If large ones are used they should be cut in pieces with a silver knife.

(30) *Oyster Patties* (*Both*)

Heat the patty shells in the oven. Cream the oysters in the chafing dish (29) and fill the shells. The oysters should be cut in small pieces.

(31) *Oyster Canapes*

Cut off the tops of round raised biscuits, and take out the soft inside. Brown the shells in deep fat, or butter them and toast them in the oven. Fill the shells with creamed oysters (29). Instead of biscuits, you may cut bread in round slices two inches thick, and hollow out the center. Creamed veal, chicken, fish or lobster may be used instead of oysters.

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(32 *Creamed Clams (Both)*

2 dozen clams
1 cup cream
1 tablespoon butter
yolks of three eggs
juice of one lemon
salt
pepper

Use only the soft part of the clam. Put the butter in the chafing dish, and when hot add the clams and lemon juice. Cook five minutes. Beat the egg, mix it with the cream, and add to the clams. Clams may be panned or fried.

(33) *Fried Scallops (Blazer)*

Dry the scallops on a soft cloth. Roll them in flour, then in egg and cracker crumbs. Fry in plenty of fat.

(34) *Creamed Scallops (Both)*

2 cups scallops
2 cups cream sauce

Cook them five minutes in their own liquor, then make the cream sauce and add to them.

(34½) *Lobster à la Newberg (Both)*

1 lobster
1 cup cream
red pepper
2 tablespoons butter
yolks of three eggs
3 tablespoons sherry
salt

Cut one large, or two small lobsters in small slices. Cut with a silver knife. Put it in the blazer with the butter. Season with salt, and a dash of red pepper, and pour over the sherry. Cover the pan and cook five minutes. Mix the beaten egg with the cream, and pour it on the lobster. Serve as soon as it boils. Shrimp and hardshelled crab may be prepared the same.

(35) *Creamed Lobster*

1 lobster
yolks of two eggs
2 cups white sauce

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Cut the lobster very fine. To white sauce (20) add the beaten egg diluted with one-fourth cup milk or cream. Shrimp and crab may be prepared the same.

(36) *Lobster Patties*

Fill hot patty shells with creamed lobster.

(37) *Lobster Canapés*

See Oyster Canapés (31).

(38) *Sauté of Lobster (Blazer)*

2 cups lobster meat
red pepper
2 tablespoons butter
1 teaspoon lemon juice
salt

Cut the lobster in small pieces and cook it in the hot butter.

(39) *Curried Lobster (Both)*

1 lobster
1 cup curry sauce

Cut the lobster in dice. Mix with the curry sauce (10). Serve with boiled or steamed rice. Shrimp, crab, chicken and other cooked meats may be prepared the same.

(40) *Deviled Lobster (Blazer)*

Cut the lobster in small pieces, and mix it with hot deviled sauce (11). Serve with crackers. Shrimp and crab the same.

(41) *Lobster Balls (Blazer)*

1 lobster
1 raw egg
yolks of three hard boiled eggs
2 tablespoons milk
1 tablespoon flour
2 tablespoons butter
salt
red pepper

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Chop the lobster very fine, and pound the coral smooth. Season. Mix the egg, milk and flour into a smooth batter, and add it to the lobster. Make into small balls (marbles) and cook in the hot butter. Serve with egg sauce (12), or white sauce (20), to which a tablespoon of sherry may be added.

(42) *Soft-Shell Crabs* (*Blazer*)

4 medium sized crabs
2 tablespoons butter
2 teaspoons lemon juice
salt
pepper

Remove the loose shell, and the spongy substance beneath the shell. Season with salt, pepper and lemon juice. Roll in flour, and cook in the melted butter from eight to ten minutes.

(43) *Fried Oyster Crabs* (*Blazer*)

Roll the little crabs in flour, then in milk and cracker dust. Fry a delicate brown.

(44) *Sauté of Oyster Crabs* (*Blazer*)

2 cups oyster crabs
2 tablespoons butter

Stir the crabs in the hot butter until they are a bright pink—from three to five minutes. Season and add one teaspoon of lemon juice.

(45) *Creamed Oyster Crabs* (*Both*)

Prepare the crabs as in (44), then add two cups of white sauce (20).

Shrimp

Cook shrimp the same as lobster.

(46) *Hard Shell Crab*

Prepare boiled crab the same as lobster.

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(47) *Stewed Terrapin* (*Both*)

2 cups terrapin
1 cup cream
yolks of three hard boiled eggs
1 tablespoon butter
2 tablespoons wine
salt
pepper

Mix the eggs and butter to a smooth paste. Stir it into the hot cream. Cut the terrapin in dice, and add to the sauce. Season and cook fifteen minutes with the butter, in the covered blazer. Stir in the wine (sherry or madeira), and serve at once. Hard shell crabs may be cooked the same.

Fish

(48) *Brook Trout* (*Blazer*)

Sprinkle the trout inside and out with salt and pepper. Dip in egg, adding one tablespoon of cold water to each egg, and then in flour or cracker dust. Cook in melted butter. Put in but little butter at first, adding more if needed. Any small fish may be cooked the same.

(49) *Halibut Steak* (*Blazer*)

Cut the halibut in small pieces, less than an inch thick, and remove the bone. Sprinkle with salt and pepper. Beat an egg with one tablespoon of water, dip the fish in this, and then entirely cover it with flour, or corn-meal. Put one tablespoon of butter in the blazer, and when hot lay in the fish. Regulate the heat so that the fish will brown without burning. Put in more butter if the fish sticks to the pan. Pork fat may be used instead of butter, or fat from bacon, the slices of bacon (84) served with the fish. Cook codfish steak, whitefish, etc., in the same manner.

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(50) *Boiled Fish (Pan)*

Cut a slice of large firm fish, like halibut or salmon, to cover the bottom of the pan. Pour over enough boiling water to cover the fish. Add salt and two teaspoons of lemon juice. Cover the pan and cook for ten minutes or more, until done.

(51) *Curried Fish (Blazer)*

To one cup of minced fish (any kind of cooked fish) add one cup of curry sauce (10) Serve with boiled or steamed rice.

(52) *Whitebait (Blazer)*

Wash the fish very carefully, and dry them on a soft cloth. Have a tablespoon of butter "smoking hot" in the blazer. Dip each little fish in flour, and put it at once in the hot butter. In a moment they will be a delicate brown, turn them and brown the other side. They cook very quickly, and should be eaten at once.

(53) *Finnan Haddie (Both)*

1 cup finnan haddie
yolk of two eggs
2 cups egg sauce

Dilute the beaten yolk of egg with a little cream, and add it to the hot egg sauce (12). Cut the fish in small pieces, and put it in the sauce. Serve very hot, on slices of toast.

(54) *Finnan Haddie à la Delmonico*

It is prepared the same as (53) with the addition of half a cup of grated cheese.

(55) *Steamed Finnan Haddie (Both)*

Cut the fish in pieces for serving. Put it in the blazer with two tablespoons of butter and two of water. Cook ten minutes, closely covered.

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(56) *Scolloped Fish* *(Both)*

2 cups fish
2 eggs
2 tablespoons butter
2 tablespoons milk
1 cup bread crumbs
salt
pepper

Mince cold fish very fine. Put it in the blazer over hot water, with the butter. When very hot add the other ingredients. Cook three minutes, stirring constantly.

(57) *Creamed Codfish* *(Both)*

Put salt codfish over the fire in cold water. Take from the water as soon as it begins to boil and shred it. To one cup of fish add one cup of white sauce (20) made without salt. Cold fresh fish may be creamed by picking it fine and adding white sauce.

(58) *Codfish Hash* *(Blazer)*

Prepare the fish as in (57). Mix with it twice as much mashed potato as fish, adding a teaspoon of butter, and a tablespoon of milk to each cup of potato. Melt a tablespoon of butter in the blazer, and put in the fish. Cook without stirring until a brown crust forms on the bottom. Fold like an omelet. Serve with brown bread sandwiches. The hash may be made in round flat cakes, and cooked in the butter.

(59) *Fish Roe* *(Blazer)*

Boil the roe in salted water ten minutes. Melt two tablespoons of butter, put in the roe and break it up with a silver fork. Add a teaspoon of lemon juice, the pulverized yolks of two hard boiled eggs, 3 cup of bread crumbs, pepper and salt. Or blanch them in cold water after boiling, dip them in flour and brown them in butter.

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Meats

(60) *Beefsteak* (*Blazer*)

Remove the bone and most of the fat from a porterhouse or sirloin steak, and cut it in pieces the right size for serving. Brush each piece with butter, and place it in the hot blazer or broiler. Cook from eight to ten minutes, turning the pieces frequently. Serve with Maitre d' Hotel sauce (14) or merely add salt, pepper and butter to the steak when done.

(61) *Beefsteak and Onions* (*Blazer*)

Have the steak cut in pieces the right size for serving. Brush the pieces with butter and brown both sides in the hot blazer. Then put a teaspoon of chopped onion beneath each piece, sprinkle over salt and pepper. Cover the pan and cook until done.

(62) *Beefsteak and Tomatoes* (*Blazer*)

Prepare the same as (61). Instead of the onion put a tablespoon of stewed tomato on each piece of steak.

(63) *Beefsteak and Mushrooms* (*Blazer*)

Cook the mushrooms (144) and keep them hot in the blazer over the hot water pan, while the steak is being broiled on the broiler. A mushroom sauce (16) may be served with steak (60).

(64) *Tenderloin Steak* (*Blazer*)

Cut steaks across the fillet. Broil them the same as (60). Serve with Maitre d' Hotel (14) or Mushroom Sauce (16).

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(65) *Beef Stew* (*Blazer*)

1 cup beef
1 cup potato
1 cup sauce

Cut cold beef and cold boiled potatoes in dice, and cook them in a sauce, either brown (9), mushroom (16) or tomato (19).

(66) *Minced Collops* (*Both*)

1 pound round steak
1 tablespoon chopped onion
2 tablespoons butter
1 tablespoon flour
1 tablespoon catsup
salt
pepper

Have the steak free from fat and skin and chopped fine. Put it in the warm blazer and stir constantly while it is heating. When all the particles of meat are brown, add the onion, salt and pepper, cover the pan and cook ten minutes. Add one tablespoon of butter, and the catsup. Mix the remainder of the butter and flour to a paste and stir it in the meat. Serve with sandwiches of Graham or Boston brown bread.

(67) *Corned Beef Hash* (*Blazer*)

2 cups chopped beef
1 cup chopped potato
2 tablespoons butter
1 tablespoon chopped onion
pepper

Put the butter in the blazer, add the hash, and stir it until it is hot. Lower the flame and cook the hash without stirring until it is brown on the bottom.

(68) *Frizzled Beef* (*Blazer*)

½ pound chipped beef
2 cups milk
1 egg
1 tablespoon butter
1 tablespoon flour

Trim the tough edges from the beef and cut it in small pieces. Cook it in the hot butter until it curls. Take out the pieces and stir the

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flour in the butter remaining in the pan. Cook it until it is a delicate brown. Mix the milk and beaten egg, and pour it into the pan. As soon as the sauce is smooth and thick, put in the beef. Serve on halves of baking powder biscuits, or buttered slices of brown bread.

(69) *Hamburg Steak* (*Blazer*)

Make the steak in flat cakes, and broil them the same as beefsteak.

(70) *Broiled Lamb Chops* (*Blazer*)

Have rib chops, with the bones removed, rolled into rosettes. Broil in the hot blazer from eight to ten minutes, turning them several times. Season with salt, pepper and butter. Broiled tomatoes are nice served with the chops. They may be broiled first (139) and kept warm in the blazer or a pan over hot water, while the chops are being broiled.

(71) *Mutton Chops* (*Both*)

Brown the chops in a little butter, in the blazer over the open lamp. Season the chops, put beneath the blazer the hot water pan. Cover and cook for ten minutes.

Take out the chops, stir a teaspoon of flour in the gravy, add half a cup of water, and a tablespoon of Worcestershire sauce, or tomato catsup.

(72) *Mutton Stew* (*Blazer*)

Slices of boiled mutton
2 tablespoons butter
2 tablespoons catsup
2 tablespoons sherry

Mix the butter, catsup and sherry in the blazer, and when very hot, put in the slices of cold mutton. When one layer of slices are heated, take them out, add more sauce if needed, and warm the remaining slices. Lemon juice may be used instead of sherry. Mutton may be stewed in other sauces, as tomato (19) or piquant (18).

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(73) *Lamb Stew* (*Blazer*)

Cut the lamb in dice, and warm it in hot mint sauce (15) or parsley sauce (17).

(74) *Deviled Mutton* (*Blazer*)

Chop cold mutton very fine, and mix it with a little deviled sauce (11).

(75) *Veal Cutlets* (*Both*)

Season the cutlets with salt and pepper, dip them in beaten egg (add a tablespoon of cold water to each egg) and then in rolled and sifted bread crumbs. Brown both sides of the cutlets in hot butter in the blazer. Cover closely, put the hot water pan beneath and cook ten minutes or more. If the lamp can be turned very low, the hot water pan need not be used. The cutlets will then be crisp.

(76) *Creamed Veal* (*Both*)

Chop the veal very fine, and mix with parsley sauce (17). Serve with baking powder biscuits, in hot patty shells or canapés.

(77) *Veal Stew* (*Both*)

2 cups meat
1 cup sauce

Cut the meat in dice and mix it with a sauce, as tomato (19), mushroom (16), or parsley (17).

(78) *To Prepare Sweetbreads*

Trim the sweetbreads, wash them, put them in boiling water, and let them cook ten minutes. Lay them in cold water for ten minutes. They are then ready to cook in the chafing dish.

(79) *Broiled Sweetbreads* (*Blazer*)

Parboil the sweetbreads (78). Cut them in halves lengthwise, and season them with salt and pepper. Dip them in melted butter and

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lay them in the hot blazer. Broil them a delicate brown. Put a little more butter in the pan when they are done to make a gravy to serve with the sweetbreads.

(80) *Sweetbreads, Sauté (Blazer)*

Parboil the sweetbreads (78). Cut each in four pieces, cutting first lengthwise, and then across. Beat an egg with one tablespoon of cold water. Dip the sweetbreads in this, and then roll in cracker dust. Brown in two tablespoons of butter.

(81) *Creamed Sweetbreads*

Cut the parboiled sweetbreads in small pieces, and mix with white sauce (20). For patties and canapés, see (30 & 31).

(82) *Sweetbreads and Mushrooms (Both)*

2 parboiled sweetbreads
1 teaspoon butter
1 dozen mushrooms
1 teaspoon flour
1 cup cream
yolks of two eggs
salt
white pepper

Make a cream sauce of the butter, flour and cream (20). Cook the sweetbreads in the sauce for five minutes. Put in the chopped mushrooms, the salt and pepper. Dilute the beaten yolk with a little milk, and slowly pour it into the pan, stirring as you pour. Serve as soon as it begins to boil.

(83) *Larded Sweetbreads (Blazer)*

Parboil the sweetbreads. Run five thin strips of fat salt pork through each. Use a larding needle, or a boning knife for this. The ends of the strips should project at the sides. Broil in the blazer, being careful to have the flame so low they will not burn. Serve with French peas.

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(84) *Bacon and Liver (Blazer)*

Cook thin slices of bacon in the hot blazer. Take out the bacon upon a warm platter. Cut the liver in thin slices, and lay them in cold salted water for ten minutes. Drain them, season them with salt and pepper, and roll them in a mixture of cornmeal and flour. Cook them in the hot bacon fat. Make a gravy by stirring a tablespoon of flour in the pan after taking out the liver, and then adding a cup of water or milk. A little Worcestershire sauce may be added.

(85) *Stewed Kidneys (Blazer)*

Split the kidneys, and cut each in three pieces. Brown them in butter. Stir flour and water in the pan to make a brown sauce, and cook the kidneys in this for ten minutes.

(86) *Kidneys and Bacon (Blazer)*

Cut the kidneys in halves lengthwise, and fasten them open with small skewers. Cook the bacon in the hot blazer. Take out the bacon, and cook the kidneys in the fat, turning them often. In seven or eight minutes they should be tender. Add a little Worcestershire sauce to the gravy in the pan. Serve bacon, kidneys and gravy on hot toast or baking-powder biscuits.

(87) *Creamed Tripe (Blazer)*

Boil the prepared tripe (honey-comb tripe), and cut it in long, narrow strips. Cook a teaspoon of minced onion in two tablespoons of butter. Roll the strips of tripe in flour and cook it in the hot butter until brown. Take out the tripe, and add flour and milk to the butter in the blazer, to make a smooth sauce (20). Return the tripe to the pan to heat. Serve with biscuits or toast.

(88) *Deviled Tongue (Blazer)*

Sprinkle slices of tongue with mustard and red pepper, and pour over a little salad oil.

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Place the slices together in one pile, and let them remain an hour. Then brown them in hot butter. Serve with slices of brown bread.

(89) *Deviled Ham (Blazer)*

The same as (88).

(90) *Mock Terrapin (Both)*

2 cups chicken or veal
2 cups egg sauce
3 veal kidneys
juice of 1 lemon

Trim the kidneys and boil them ten minutes in a little water. Cut them in small pieces and season them with salt, pepper and tobasco sauce. Make the egg sauce, add the cooked veal (cut in small dice) and the kidneys. Season highly. Serve hot.

(91) *Frogs' Legs (Blazer)*

Boil them five minutes in water to which a tablespoon of lemon juice has been added. Take them from the hot water, pour cold water over them, and wipe them dry. Put two tablespoons of butter in the blazer, and cook them fifteen minutes with the pan covered. Reduce the heat, so they will not burn. They may be rolled in egg and fine bread or cracker crumbs. Serve with white sauce.

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Chicken and Turkey

(92) Browned Chicken (Blazer)

Cut a very young, tender chicken in ten pieces. Season the best pieces with salt and pepper, and roll them in flour. Cook them in butter or bacon fat until both sides are brown. Reduce the heat, and cook slowly until done.

(93) Broiled Chicken (Blazer)

Cut the breast of two young chickens in four pieces, and remove the skin. Dip each piece in melted butter or olive oil, season with salt and pepper, and cook in the blazer until both sides are brown. Only very young, tender chicken should be broiled.

Cook prairie chicken the same.

(94) Chicken with Mushrooms (Both)

2 cups chicken
2 cups mushroom sauce
yolks of 2 eggs

Cut cold chicken or turkey in dice. Make mushroom sauce (16), put in the chicken and cook three minutes. Add the well-beaten egg, diluted with half a cup of cream.

(95) Creamed Chicken (Both)

Cold roast chicken or turkey
2 cups white sauce
2 tablespoons salad oil

Cut the chicken or turkey in slices, and dip them in the oil. This should be done an hour before cooking in the chafing dish. Then prepare the white sauce (20), and cook the chicken in it for about five minutes. Also see veal (76).

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(96) *Chicken with Oysters* (*Both*)

2 cups chicken
2 cups milk or cream
2 cups oysters
2 tablespoons butter
2 tablespoons flour
pepper, salt

Heat the oysters until the edges curl. Then dip them out with a wire spoon. Add the cream to the liquor, and thicken it with the paste of butter and flour. Put in the chicken, cut in dice, and the oysters, and serve as soon as hot.

(97) *Chicken Scallop* (*Both*)

2 cups chicken
2 cups chicken stock
1 tablespoon butter
yolks of 4 hard-boiled eggs
½ cup bread crumbs

Cut the cold chicken or turkey in dice, and put it in the hot stock or gravy. Pulverize the eggs, and mix with the bread crumbs and melted butter. Add the chicken, and serve as soon as hot.

(98) *Turkey or Chicken Hash* (*Both*)

1 cup chicken
2 cups white sauce
1 cup potatoes

Cut the cold chicken and cold potato in very small cubes. Mix with the white sauce (20). Serve on toast

(99) *Curried Chicken*

See Lobster (39).

(100) *Chicken Croquettes* (*Blazer*)

2 cups minced chicken
½ cup bread crumbs
1 egg, salt, pepper
2 tablespoons butter

Mince the chicken very fine, and mix it with the crumbs and beaten egg. If the mixture is not soft enough, add a little milk or cream. Make into flat cakes and cook in hot butter.

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(101) *Chicken Liver (Blazer)*

Season chicken livers with salt and pepper, roll them in melted butter, and then in fine bread crumbs. Cook them in bacon fat.

Birds and Game

(102) *Broiled Duck (Blazer)*

For broiled duck and prairie chicken see (93). Serve current jelly with both and garnish with slices of bacon.

(103) *Stewed Duck (Blazer)*

2 tablespoons butter
2 tablespoons claret
2 tablespoons currant jelly
pepper, salt

Make sauce in the chafing dish, of the wine jelly and butter. Add the cold duck (or prairie chicken), cut in joints. Put in the salt last. It may not need any salt.

(104) *Salmi of Prairie Chicken (Blazer)*

Cut cold prairie chicken or duck into joints. From the poorer parts make a brown sauce (9) adding a bay leaf and sweet herbs. Strain the gravy and add the juice of a lemon, or a wine glass of claret. Put in the prairie chicken and as soon as hot, add one dozen stoned olives.

(105) *Broiled Quail (Blazer)*

Cut the quail open down the back. Dip each in melted butter, and cook in the blazer until brown. It will require ten minutes or more. Add a little more butter if needed. Reduce the heat if they become too brown. Serve on toast.

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(106) *Small Birds* (*Blazer*)

Arrange reed birds, or other small birds in the blazer with bits of butter between them. As soon as one side browns, turn them and brown the other. Sprinkle them with salt and put them in a hot platter to keep warm. Add a little cream to the butter in the pan to form a gravy, to pour over the birds. Serve on toast.

(107) *Broiled Venison Steak* (*Blazer*)

When the blazer is very hot, put in the steak without butter. Cover the pan and cook three minutes. Season the steak, turn it, and cook three minutes.

(108) *Shirred Venison* (*Blazer*)

Venison steak
1 tablespoon butter
1 tablespoon lemon juice
salt, pepper

Broil the venison (107). Add the butter and lemon juice (or madeira or claret) and cook five minutes longer.

Eggs

(109) *Boiled Eggs* (*Pan*)

Drop the eggs in boiling water and let them boil one minute. Then cover the pan and put out the light. Let the eggs remain five minutes longer in the water. This will give time for the heat to penetrate to the center, and cook the yolk, while the low temperature renders the white soft, creamy and digestible.

The same result may be obtained by the following method.

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(110) *Boiled Eggs (Pan)*

Put the eggs over in cold water. As soon as the water boils, put out the light. Serve at once if you wish soft eggs. If allowed to boil one moment before putting out the light, they will be much firmer.

(111) *Hard Boiled Eggs (Pan)*

Put the eggs in cold water. When the water boils, turn down the lamp, so it will just simmer. Cover the pan and cook the eggs fifteen minutes. When done gently press the eggs in the hand to crush the shells, which can then be easily removed.

(112) *Poached Eggs (Pan)*

Have the water in the pan about one inch in depth. Break each egg carefully in a saucer, and pour it in the water while it is boiling violently. As soon as all are in, turn down the light so the water will merely simmer. Cover the pan and cook from three to five minutes. Dip out the eggs with a wire spoon, and lay them on rounds of buttered toast, with salt, pepper and a bit of butter on each egg.

A little lemon juice or vinegar in the water will prevent the eggs spreading. Or they may be dropped in muffin rings in the water.

(113) *Bacon and Eggs (Blazer)*

Lay thin slices of bacon in the hot blazer. Turn them constantly until they are a delicate brown. Place them around the edge of a platter which has been kept warm over the hot water pan. Break each egg in a saucer, and pour it carefully in the hot fat. With a large spoon dip the hot fat over the eggs. Lower the heat, cover the pan and cook for three minutes. With a wire spoon carefully lift the eggs and place them in the center of the platter. Thin slices of ham may be cooked instead of the bacon.

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(114) *Shirred Eggs* *(Both)*

Brush the blazer with butter. Break in six eggs. Cover the pan and cook over the boiling water.

(115) *Steamed Eggs* *(Pan)*

Break each egg in a small cup, an egg cup is best. Place the cups in the pan of boiling water, and cover the pan. They will cook in about five minutes.

(116) *Scrambled Eggs* *(Both)*

6 eggs
1 tablespoon butter
2 tablespoons cream
1 salt spoon salt
pepper

Melt the butter in the blazer. Beat the eggs just enough to blend the yolks and white. Add the cream, salt and pepper. Pour the mixture into the melted butter, and stir it constantly while cooking.

Half a cup full of asparagus tips (cooked) or of cold chopped ham, may be added while the eggs are cooking.

(117) *Scrambled Eggs and Bacon* *(Both)*

4 slices bacon
2 tablespoons milk
6 eggs
pepper

Cut the bacon in narrow strips, about an inch long, and cook them in the hot blazer. Then put the hot water pan beneath, and pour in the mixture of eggs and milk. Stir until cooked. Serve on thin slices of Boston brown bread, or Graham bread.

(118) *Omelet* *(Both)*

4 beaten eggs
4 tablespoons milk
1 tablespoon butter
pepper, salt

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Heat the blazer over the hot water, but put it over the lamp when the eggs are poured in. In about three minutes the bottom of the omelet should be a delicate brown, then put the hot water beneath and cook three minutes longer. Fold the omelet and slip it on a warm plate. The omelet may be varied by adding to the egg, before cooking, a teaspoon of minced parsley or chives, or three tablespoons of cold, chopped ham, grated cheese, or cut mushrooms.

(119) *Light Omelet* (*Both*)

3 eggs
3 tablespoons milk
1 tablespoon butter
salt, pepper

Put the blazer over the hot water, and while it is heating, separate and beat the eggs. Add the milk to the yolks and beat them in a bowl with the Dover beater. Put a saltspoon of salt in the whites, and beat them in a platter with the Surprise beater until they are very stiff. Put a tablespoon of butter in the blazer, mix the eggs quickly and pour them into the blazer, first having removed the hot water pan. In three minutes replace the pan and cook three minutes longer. Fold and turn on to a warm platter.

Minced parsley, chopped ham, sausage, mushrooms or oysters, or grated cheese may be sprinkled over the omelet before folding. If stirred in it will not be as light.

(120) *Fruit Omelet* (*Both*)

3 eggs
1 teaspoon lemon juice
1 teaspoon pulverized sugar
butter

Beat the yolks of the eggs with the lemon juice, and the whites with the sugar. Mix and cook the same as (119). Before folding spread with jam, jelly, grated pineapple, orange pulp, or any other fruit. Fold the omelet and sprinkle the surface with pulverized sugar. Sear lines on the sugar with a hot iron. Whipped cream may be served with this omelet.

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(121) *Curried Eggs* (*Both*)

6 hard-boiled eggs
2 cups curry sauce

Slice the eggs and add to the hot curry sauce (10).

(122) *Creamed Eggs*

6 hard boiled eggs
2 cups parsley sauce

Slice the eggs and add them to parsley sauce (17).

Cheese

(123) *Welsh Rarebit* (*Both*)

3 cups cheese
ale
red pepper
1 tablespoon butter
1 saltspoon mustard
1 saltspoon salt
1 saltspoon soda or bicarbonate potash

Put the butter in the blazer over boiling water. Break the cheese in small pieces and stir it in the melted butter. Season it with salt, pepper and dry mustard, and stir in the soda or potash. As the cheese begins to soften, slowly add the ale, two or three tablespoons, stirring constantly. In a few moments it will be a smooth thick cream. Stop cooking at once before it has time to curdle. If the cooking stops too soon it will be stringy.

Serve on toast or crackers.

A soft rich cheese should be used. The American cream cheese is very good. The Welsh Rarebit calls for ale. Cream may be substituted for the ale, to make a temperance rarebit.

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(124) *Golden Buck*

Place a poached egg on each serving of Welsh rarebit.

(125) *Cheese Fondu (Both)*

2 cups cheese
1 cup bread crumbs
1 cup milk
3 eggs
1 tablespoon butter
1 saltspoon salt
1 saltspoon soda
red pepper

Break the cheese in small pieces, and stir it in the melted butter. Mix the beaten eggs, milk and bread crumbs, and gradually add them to the melted cheese.

(126) *Cheese Soufflé (Both)*

3 cups cheese
2 eggs
1 saltspoon soda
1 saltspoon salt
1 saltspoon mustard
1 tablespoon butter
½ cup hot water
1 teaspoon Worcestershire
1 teaspoon lemon juice
red pepper

Melt the butter in the blazer over the hot water. Put in the cheese, broken in small pieces, and add the seasoning. Dissolve the soda in the water, and gradually pour it in the melting cheese. Beat the eggs separately until very light. Add a little cold water to the yolk, while beating, and stir them into the cheese. As soon as it is smooth and creamy, put in the Worcestershire and lemon juice. Whip in the white of the egg last.

Serve at once, on toast.

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Vegetables

(127) Creamed Vegetables

Boil the vegetables, as peas, beans, asparagus, etc., and drain them before bringing them to the table. Mix them with white sauce (20) made in the chafing dish.

(128) Vegetables in Butter (Blazer)

Melt two tablespoons of buttter in the blazer. Put in the vegetables which have been previously boiled, drained and cut. Season to taste, and serve as soon as they are hot.

(129) Canned Vegetables

Take the vegetables from the can, dash cold water over them and drain them. Then cook them in melted butter. White sauce (20) may be added.

(130) Creamed Potatoes (Both)

2 cups potato
cups white sauce

Cut boiled potatoes in dice, and add them to white sauce (20) or parsley sauce (17).

(131) Lyonnaise Potatoes (Both)

½ cup bacon
2 cups potato
¼ cup water
1 tablespoon onion
1 teaspoon minced parsley
salt
pepper

Cut breakfast bacon in narrow strips half an inch long. Brown it in the hot blazer; cook the onion in the fat. Add the slices or dice of cold boiled potato, the parsley, seasoning and water. Cover the pan and cook over hot water ten to fifteen minutes.

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(132) *Hashed Brown Potatoes*

(Blazer)

2 cups chopped potato
1 tablespoon butter
1 tablespoon flour
salt
pepper

Mix the butter and flour in the blazer. When it is melted, add the chopped potato (cold boiled), stir the potato until it is thoroughly heated, then allow it to cook without stirring until it is brown. Turn the potato on a hot plate, brown side up.

(133) *Potato Cakes* *(Blazer)*

2 cups mashed potato
1 beaten egg
1 tablespoon butter
salt
pepper

Mix the egg, potato and butter, and beat it until very light. Make in round flat cakes, roll them in flour, and brown them in butter. The cakes should be brought to the table, prepared for the chafing dish.

(134) *Sweet Potato Cakes*

2 cups mashed sweet potatoes
1 teaspoon sugar
1 beaten egg
1 tablespoon butter
a pinch of salt

See (133).

(135) *Browned Sweet Potato*

(Blazer)

Slice cold boiled sweet potatoes and brown them in melted butter.

(136) *Heidelberg Carrots*

Cut carrots in slender strips about as long as a match. Boil them in salted water, drain and mix with white sauce.

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(137) *French Peas (Both)*

1 can peas
2 tablespoons butter
salt
pepper

Drain the peas, put them in the melted butter and cook ten minutes.

(138) *Corn Cakes (Blazer)*

1 cup grated corn
½ teaspoon baking powder
1 beaten egg
2 tablespoons butter
2 tablespoons flour
pepper
salt

Melt the butter in the blazer. Make a batter of the corn, egg and flour. Drop from the spoon in the hot butter.

(139) *Broiled Tomatoes (Blazer)*

Cut large tomatoes in thick slices, without peeling. Sprinkle them with a little salt, pepper and sugar, and roll them in cracker dust. Put a tablespoon of butter in the blazer, and put in the slices of tomato. Turn frequently until done.

(140) *Creamed Tomatoes (Blazer)*

Sliced tomatoes
cracker dust
sugar
1 tablespoon butter
1 tablespoon flour
salt, pepper

Cook the tomatoes as in (139). Remove them from the blazer. Add more butter if necessary and stir in the flour. Pour in a cup of milk. Stir until it thickens, and pour the sauce over the tomatoes.

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(141) *Curried Tomatoes (Blazer)*

Sliced tomatoes
1 teaspoon curry powder
1 tablespoon butter
1 teaspoon chopped onion

Mix the butter, onion, and curry powder in the blazer. When very hot put in the slices of tomato which have been prepared as in (139).

Mushrooms

(142) *To Prepare Mushrooms*

Peel the mushrooms and cut off the ends of the stalks. Sprinkle salt over them and lay them on ice for ten minutes. Or, put them in cold, salted water a few minutes. Dry them on a soft napkin, and they are ready to cook in the chafing dish.

(143) *Broiled Mushrooms (Blazer)*

Brush the hot blazer with butter. Put the mushrooms in with the tops down. Broil them for ten minutes, turning frequently. Lower the heat if they are inclined to burn. Sprinkle them with salt when nearly done. Serve on rounds of delicate toast, with a bit of butter on each mushroom.

(144) *Mushroom Sauté (Both)*

Put a tablespoon of butter in the blazer. When hot lay in the mushrooms, tops down. Cover the pan and cook fifteen minutes. Season with salt and a little pepper. Serve on toast with the hollow side up. Pour over the gravy from the pan.

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(145) *Creamed Mushrooms*

Cook small mushrooms for ten minutes in a little salted water. Drain them and add white sauce (20).

(146) *Mushrooms and Bacon*

(Blazer)

Cook slices of bacon in the hot blazer. Keep the slices warm in a platter over hot water, while the mushrooms are cooking in the hot fat. Serve on toast.

(147) *Mushrooms and Tomatoes*

(Both)

2 cups cooked tomatoes
1 cup mushrooms
1 tablespoon butter
¼ cup bread crumbs

Cook slowly until the mushrooms are done, from five to ten minutes. Season to taste with a little sugar, salt and pepper.

(148) *Sauté of Mushrooms (Blazer)*

Cut the mushrooms in small pieces with a silver knife. Melt two tablespoons of butter in the blazer, put in the mushrooms and cook them ten minutes. Stir in a tablespoon of flour. Add one cup of water in which has been dissolved one teaspoon of beef extract.

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Miscellaneous

(149) *Fried Mush* (*Blazer*)

Cook slices of bacon in the hot blazer. Cut the mush in thin slices, dip them in egg and fine bread crumbs, and brown them in the bacon fat.

(150) *Bread Sauté* (*Blazer*)

Cook slices of bacon in the hot blazer. Remove the crust from slices of bread. Brown both sides in the bacon fat. Serve the bacon with the bread. Boston brown bread is very good prepared this way.

(151) *French Toast* (*Blazer*)

2 eggs
1 cup milk

Beat the eggs, and add to the milk. Season it with salt and pepper. Moisten slices of bread in the custard, and brown them in hot butter.

(152) *Fried Apples* (*Blazer*)

Cut slices across the apples. Peel the slices and remove the core. Mix lemon juice and sugar, and let the apples lie in it fifteen minutes or more. Drain them, dip them in flour, and cook them in hot butter. Sprinkle pulverized sugar, and a little nutmeg or cinnamon over the slices. Sliced pineapple, and bananas sliced long and thin may be prepared the same.

(153) *Salted Almonds* (*Blazer*)

Blanch and dry half a pound of almonds. Heat a tablespoon of salad oil in the blazer. Put in the almonds and stir them constantly to prevent burning. When a delicate brown, take them out and dry them on soft paper. Sprinkle over them fine salt.

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(154) *Croutons* (*Toaster*)

Cut slices of bread in small squares. Toast them and while hot brush them with butter. Or, butter the slices of bread, cut them in squares, and brown them in the oven. Serve them with cream soups.

(155) *Sippets* (*Toaster*)

Cut slices of bread in narrow strips about two inches in length. Toast them the same as croutons (154).

(156) *Cream Toast* (*Both*)

Dip slices of toasted bread in hot white sauce (20). Put some of the sauce over each slice. Sweet jelly or jam may be served with cream toast.

(157) *Dry Toast* (*Toaster*)

The toast to be served with so many dishes cooked in the chafing dish, would better be prepared in the kitchen, if there is a fire. If not it can be toasted over the lamp on a wire toaster. A piece of wire netting may be substituted if one has not a toaster. The bread will not brown evenly over the open blazer.

(158) *Farinose* (*Blazer*)

1 cup farinose
3½ cups water
1 even teaspoon salt

When the water is boiling violently, slowly pour in the farinose. Cook for five minutes, stirring it occasionally. It is improved by longer cooking, but the blazer should be put over hot water after the first five minutes. Most of the cereals require too long cooking to be prepared at the table in the chafing dish. Farinose (toasted farina) being partially cooked is an exception.

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(159) *Shredded Wheat Biscuits*

Shredded wheat biscuits with cream or milk make a good substitute for breakfast cereals.

Halves of the biscuits may be toasted the same as bread, and used in place of toast. Being more digestible than bread, it is especially desirable for invalids. Wherever direction are given for patties, canapés, or baking powder biscuits, the shredded wheat biscuits may be used.

(160) *Tea (For 6 Cups)*

6 even teaspoons tea
8 cups water

Put the water in the tea kettle, or hot water pan. As soon as it boils (it should really boil) pour one cup in and out the teapot to warm it. Put in the tea, and pour over it the remaining water. Place the teapot where it will keep hot—not boil—for five minutes. It may be over the lamp turned very low.

(161) *Cocoa (For 6 Cups)*

7 cups milk
½ teaspoon vanilla
6 even teaspoons cocoa
3 teaspoons sugar
1 cup of cream
1 pinch salt

Boil the milk in the blazer over hot water. Mix the cocoa and sugar with a little warm water, and add it to the hot milk. Let it boil up once before serving. Serve a heaping teaspoon of whipped cream on each cup. The cream may be omitted. Milk and water may be used, instead of all milk. Chocolate may be made the same, using the same quantity of grated chocolate. Chocolate and cocoa will be lighter if beaten with the Dover beater while it is cooking.

(162) *Drip Coffee (For 6 Cups)*

7 even tablespoons coffee
8 cups boiling water

Heat the coffee pot by pouring in and out one cup of boiling water, and place it where it

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will keep warm. Put the coffee—which should be fine ground—in the strainer, pour over one-third the remaining water, and when it has dripped through, add another third, and then another.

(163) *Boiled Coffee* (*For 6 Cups*)

7 even tablespoons coffee
white and shell of ½ an egg
7 cups boiling water
½ cup cold water

Stir the coffee, ground medium fine, the water, the shell and unbeaten white of egg in the coffee pot. Let it stand while the water is boiling. Pour over one third of the water and let it boil up once. (It will require about three minutes, and must be watched that it does not boil over.) Stir it, then add the remainder of the water, and let it simmer (not boil) until ready to serve.

(164) *Hot Lemonade* (*For 6 Glasses*)

9 tablespoons lemon juice
6 thin slices lemon
6 cups boiling water
9 tablespoons sugar

Strain the lemon juice so there may be no seeds to make the lemonade bitter. Mix the lemon juice and sugar, and pour over the boiling water. Put a slice of lemon in each glass, and pour over it the hot lemonade. A little grated nutmeg may be added to each glass, if desired.

(165) *Orangeade* (*Cold*)

4 oranges
4 lemons
2 cups sugar
2 quarts water

Grate the outer rind of one orange. Squeeze the juice from the oranges and lemons. Mix the sugar, juice, and grated rind, and let it stand ten minutes. Then pour over the water, and strain through a purée sieve, or fine cheese cloth. Put chipped ice and a thin slice of orange in each glass.

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(166) *Chocolate Fudges (Blazer)*

2 cups granulated sugar
¾ cup milk
½ cup grated chocolate
1 teaspoon butter
1 teaspoon vanilla

Put the milk and sugar in the blazer and stir until the sugar is dissolved. After it begins to boil, cook for eight minutes, then add the chocolate and butter and boil two minutes longer, or until the syrup will make a soft ball when dropped in cold water. Stir while it is cooking, and for five minutes after taking from the lamp. Pour into a tin pie plate which has been brushed with butter. When it begins to harden mark in little squares.

To make cocoanut fudges, put in grated cocoanut instead of chocolate and vanilla.

To make nut fudges, put in chopped nuts and half a teaspoon of almond extract.

(167) *Strawberry Canapés (Blazer)*

Put two tablespoons of butter in the blazer. When it is hot, put in the halves of lady fingers, or slices of sponge cake. Quickly brown both sides. Put a teaspoon of strawberry jam on each piece. Any fruit jam may be used, or jelly, or grated pineapple.

(168) *Fruit Patties*

Fill patty shells with any nice fruit jam or preserve. Put a tablespoon of whipped cream on each.

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Menus

The first four menus are for breakfast, the remainder for suppers or luncheons. In the preparation of simple meals, but one chafing dish and an extra lamp for making coffee is sufficient. With the toaster and broiler added the work can be easily and quickly done.

Breakfast

(1)

Fruit

Broiled Beefsteak Creamed Potatoes

Rolls Coffee

(2)

Shredded Wheat Biscuits with Cream

Bacon and Eggs Boston Brown Bread (150)

Coffee

(3)

Sliced Tomatoes

Cod-fish Hash Boiled Eggs

Rolls Coffee

(4)

Fruit

Broiled Fish Hashed Brown Potatoes

Lettuce Toast

Coffee

Supper or Luncheon

(5)

Oyster Soup Crackers

Cold Sliced Turkey Celery Salad

Rolls

Welsh Rarebit Crackers

Coffee

(6)

Lobster a lá Newberg Toast

Cold Sliced Roast Beef Potato Salad

Bread and Butter Sandwiches

Wafers Cheese

Coffee

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(7)

Bouillon Crackers
Chicken Salad Cheese Wafers
Oyster Crabs
Cake Gelatine Jelly
Chocolate

(8)

Raw Oysters Crackers
Sweetbreads and Mushrooms Baking Powder Biscuits
Charlotte Russe Chocolate

(9)

Fish Steak Broiled Tomatoes
Rolls
Chicken Patties
Fruit Salad Chocolate

(10)

Grape Fruit
Quail on Toast Currant Jelly
Fish Roe Thin Bread and Butter
Bavarian Cream
Wafers Coffee

With more than one chafing dish more elaborate meals may be served. It is well to have the hot dishes in alternate courses, as follows:

(11)

Soup Crackers
Cold Meats Sandwiches
Pickles
Entreé Toast
Salad Wafers
Cooked Cream Coffee
Crackers
Fruit or Ice

(12)

Raw Oysters Crackers
Broiled Meat Vegetable
Rolls
Salad Cheese Wafers
Entreé Biscuits
Sherbet or Punch
Cake Chocolate

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Boiled Eggs	109–110	Scrambled Eggs and Bacon	117
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(154) *Croutons* (*Toaster*)

Cut slices of bread in small squares. Toast them and while hot brush them with butter. Or, butter the slices of bread, cut them in squares, and brown them in the oven. Serve them with cream soups.

(155) *Sippets* (*Toaster*)

Cut slices of bread in narrow strips about two inches in length. Toast them the same as croutons (154).

(156) *Cream Toast* (*Both*)

Dip slices of toasted bread in hot white sauce (20). Put some of the sauce over each slice. Sweet jelly or jam may be served with cream toast.

(157) *Dry Toast* (*Toaster*)

The toast to be served with so many dishes cooked in the chafing dish, would better be prepared in the kitchen, if there is a fire. If not it can be toasted over the lamp on a wire toaster. A piece of wire netting may be substituted if one has not a toaster. The bread will not brown evenly over the open blazer.

(158) *Farinose* (*Blazer*)

1 cup farinose
3½ cups water
1 even teaspoon salt

When the water is boiling violently, slowly pour in the farinose. Cook for five minutes, stirring it occasionally. It is improved by longer cooking, but the blazer should be put over hot water after the first five minutes. Most of the cereals require too long cooking to be prepared at the table in the chafing dish. Farinose (toasted farina) being partially cooked is an exception.

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(159) *Shredded Wheat Biscuits*

Shredded wheat biscuits with cream or milk make a good substitute for breakfast cereals.

Halves of the biscuits may be toasted the same as bread, and used in place of toast. Being more digestible than bread, it is especially desirable for invalids. Wherever direction are given for patties, canapés, or baking powder biscuits, the shredded wheat biscuits may be used.

(160) *Tea (For 6 Cups)*

6 even teaspoons tea
8 cups water

Put the water in the tea kettle, or hot water pan. As soon as it boils (it should really boil) pour one cup in and out the teapot to warm it. Put in the tea, and pour over it the remaining water. Place the teapot where it will keep hot—not boil—for five minutes. It may be over the lamp turned very low.

(161) *Cocoa (For 6 Cups)*

7 cups milk
½ teaspoon vanilla
6 even teaspoons cocoa
3 teaspoons sugar
1 cup of cream
1 pinch salt

Boil the milk in the blazer over hot water. Mix the cocoa and sugar with a little warm water, and add it to the hot milk. Let it boil up once before serving. Serve a heaping teaspoon of whipped cream on each cup. The cream may be omitted. Milk and water may be used, instead of all milk. Chocolate may be made the same, using the same quantity of grated chocolate. Chocolate and cocoa will be lighter if beaten with the Dover beater while it is cooking.

(162) *Drip Coffee (For 6 Cups)*

7 even tablespoons coffee
8 cups boiling water

Heat the coffee pot by pouring in and out one cup of boiling water, and place it where it

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will keep warm. Put the coffee—which should be fine ground—in the strainer, pour over one-third the remaining water, and when it has dripped through, add another third, and then another.

(163) *Boiled Coffee* (*For 6 Cups*)

7 even tablespoons coffee
white and shell of ½ an egg
7 cups boiling water
½ cup cold water

Stir the coffee, ground medium fine, the water, the shell and unbeaten white of egg in the coffee pot. Let it stand while the water is boiling. Pour over one third of the water and let it boil up once. (It will require about three minutes, and must be watched that it does not boil over.) Stir it, then add the remainder of the water, and let it simmer (not boil) until ready to serve.

(164) *Hot Lemonade* (*For 6 Glasses*)

9 tablespoons lemon juice
6 thin slices lemon
6 cups boiling water
9 tablespoons sugar

Strain the lemon juice so there may be no seeds to make the lemonade bitter. Mix the lemon juice and sugar, and pour over the boiling water. Put a slice of lemon in each glass, and pour over it the hot lemonade. A little grated nutmeg may be added to each glass, if desired.

(165) *Orangeade* (*Cold*)

4 oranges
4 lemons
2 cups sugar
2 quarts water

Grate the outer rind of one orange. Squeeze the juice from the oranges and lemons. Mix the sugar, juice, and grated rind, and let it stand ten minutes. Then pour over the water, and strain through a purée sieve, or fine cheese cloth. Put chipped ice and a thin slice of orange in each glass.

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2 cups granulated sugar
¾ cup milk
½ cup grated chocolate
1 teaspoon butter
1 teaspoon vanilla

Put the milk and sugar in the blazer and stir until the sugar is dissolved. After it begins to boil, cook for eight minutes, then add the chocolate and butter and boil two minutes longer, or until the syrup will make a soft ball when dropped in cold water. Stir while it is cooking, and for five minutes after taking from the lamp. Pour into a tin pie plate which has been brushed with butter. When it begins to harden mark in little squares.

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Fill patty shells with any nice fruit jam or preserve. Put a tablespoon of whipped cream on each.

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Bread and Butter Sandwiches

Wafers Cheese

Coffee

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Menus

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If I would sound the common note
That thrills the hearts of men—
Some simple song from Love's fair throat
That echoes sweet again—
I'd quit Bœotia's vernal seat
Where fabled Muses hold their meet,
And simply sing of what to eat;
Just simply "*What to Eat.*"

There are many

dainty menus in this book for the deft fingers of the Chafing Dish Girl. All hail to her! She knows the way to all men's hearts—

We would show her

the way to JEVNES, for her Chafing Dish needfuls. For Devilled Crabs; Clam Chowder; Franko-American Soups; for well cured Cheeses; Westphalia, Virginia and Domestic cured Hams; "Pin money" Pickles Pim-Olas, and Imported Olives; St. Benedictus Olive Oil; Capers; French Mushrooms; Peas, and other Vegetables. Huntly and Palmers, and all the better Domestic Crackers, Rosslyn Wafers—thin and crisp; etc, etc.

We'll show her too,

upon her visit here, the wonders the JEVNE Wine Cellars contain in Sherries, Madeiras, and other Wines, and Ales so needful in the Chafing Dish Creations. All here at their best. Make Jevnes a "Base of Supplies"—

If it's from
JEVNES
it's GOOD—

C. JEVNE & Co.

New Store, 109-111 Wabash Avenue
Old Store, 110-112 Madison Street

CHICAGO

Eight Telephones — Prompt Service

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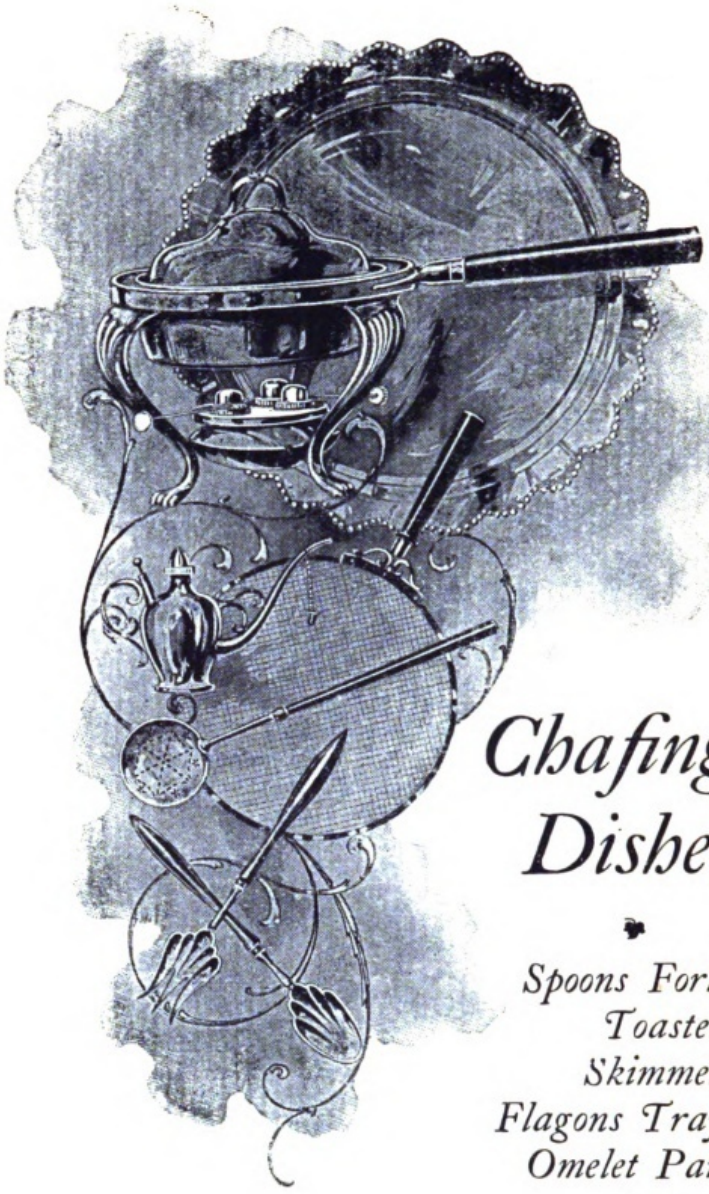

Chafing Dishes

Spoons Forks
Toasters
Skimmers
Flagons Trays
Omelet Pans
Etc.

Table China
Rich Cut Glass
Good Cutlery
Choice Lamps

Burley & Company

145-147 State Street

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CHAFING DISH RECIPES

SOUPS, SAUCES, OYSTERS, CLAMS, MEATS, FISH, MENUS, ETC.

BY

MRS. OLIVE A. COTTON

CHICAGO

R. R. DONNELLEY & SONS CO.

1898

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