

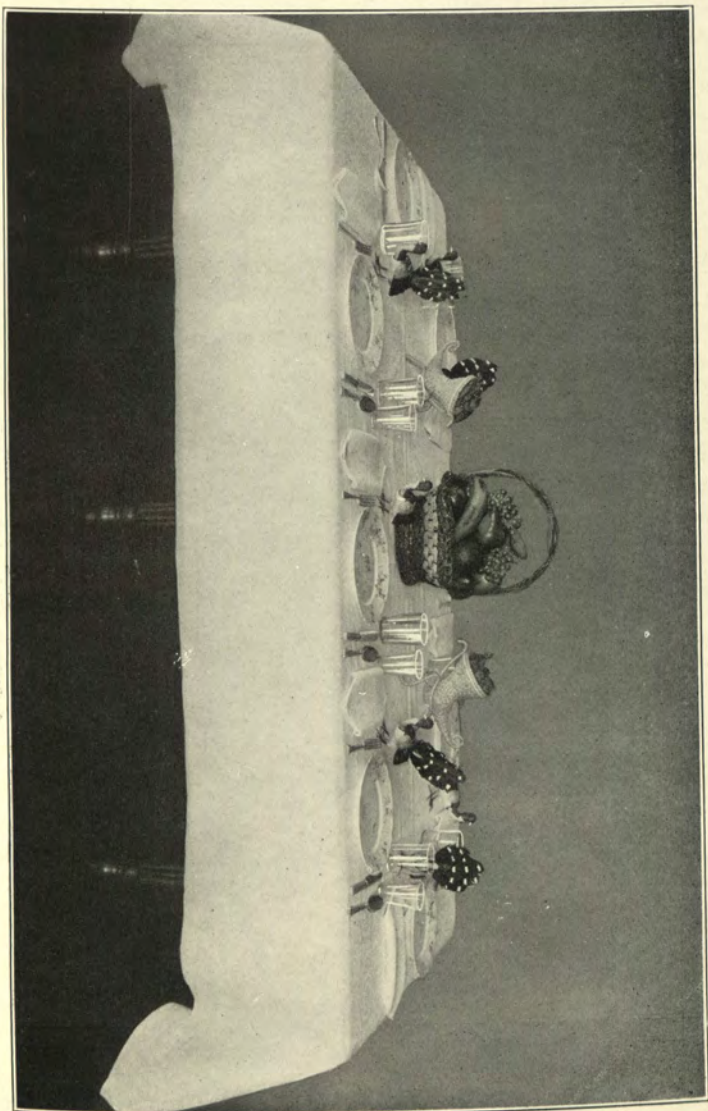
CATERING

for SPECIAL OCCASIONS

with Menus & Recipes



FANNIE MERRITT FARMER,
OF
the Boston Cooking School



A THANKSGIVING DINNER TABLE.

THANKSGIVING DINNERS



MENU NO. I.

*"Thrice happy time,
Best portion of the various year, in which
Nature rejoiceth, smiling on her works
Lovely, to full perfection wrought."*

Oysters with Sherry

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|----------------------------|--------------------|
| Thanksgiving Soup | Popped Corn |
| Roast Stuffed Turkey | Brown Gravy |
| Sweet Potatoes à la Bement | Boiled Onions |
| Turnip Croquettes | Cranberry Conserve |
| Chicken Pie | |
| Chiffonade Dressed Lettuce | |
| Puritan Pudding | Foamy Brandy Sauce |
| Mince Pie | Pumpkin Pie |
| Nuts and Raisins | Assorted Fruit |
| Café Noir | |



OYSTERS WITH SHERRY

Allow six small oysters for each person and pour over two tablespoons sherry wine, mixed with a few grains each of salt and cayenne. Let stand in ice-box for fifteen minutes. Serve in cocktail glasses.

THANKSGIVING SOUP

1 can corn	$\frac{1}{2}$ can tomatoes
1 quart milk	$\frac{1}{4}$ teaspoon soda
2 slices onion	$\frac{1}{3}$ cup butter
3 tablespoons flour	2 teaspoons salt
$\frac{1}{2}$ cup water	$\frac{1}{8}$ teaspoon pepper

Scald milk with corn and onion. Mix flour with water to form a smooth paste and add scalded milk. Cook twenty minutes, stirring constantly until mixture thickens; rub through a sieve. Cook tomatoes ten minutes, add soda, and rub through a sieve. Combine mixtures, add butter bit by bit, and seasonings. Accompany with popped corn.



ROAST TURKEY

Dress, clean, stuff, and truss a ten-pound cock turkey. Place on its side on rack in a dripping-pan, rub entire surface with salt, and spread breast, legs, and wings with one-third cup butter,

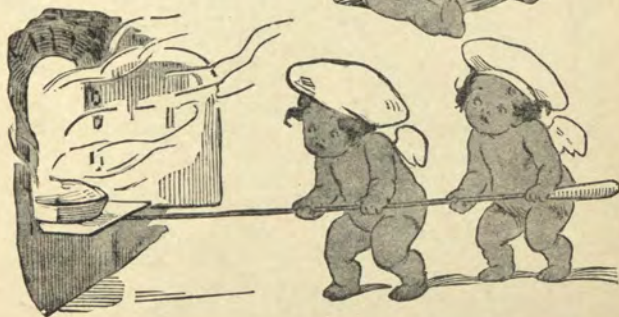


rubbed until creamy and mixed with one-fourth cup flour. Dredge bottom of pan with flour. Place in a hot oven, and when flour on turkey begins to brown, reduce heat, baste with fat in pan, and add two cups boiling water. Continue basting every fifteen minutes until turkey is cooked, which will require about three hours. For basting, use one-half cup butter melted in one-half cup boiling water, and after this is used baste with fat in pan. During cooking turn turkey frequently, that it may brown evenly. If turkey is browning too fast, cover with buttered paper to prevent burning. Remove string and skewers, place bird on hot platter, and garnish with sliced canned pineapple (drained, dried on a towel, and sautéed in butter), small molds of cranberry conserve placed on pineapple, and celery tips.

STUFFING

2 cups cracker crumbs	Salt
$\frac{1}{2}$ cup melted butter	Pepper
Sage	$\frac{2}{3}$ cup scalded milk
1 egg	$\frac{2}{3}$ cup hot water

Melt butter in milk and water, and pour over crackers, to which seasonings have been added; then add egg slightly beaten.



BROWN GRAVY

Pour off liquid in pan in which turkey has been roasted. From liquid skim off six tablespoons fat; return fat to pan and brown with six tablespoons flour; pour on gradually three cups stock in which giblets, neck, and tips of wings have been cooked, or use liquor left in pan. Cook five minutes, season with salt and pepper, strain.



SWEET POTATOES À LA BEMENT

Pare sweet potatoes and cut in one-third-inch slices lengthwise. Parboil ten minutes in boiling salted water to cover, drain, and sauté in butter. Remove to a hot serving dish, pour over Jamaica rum, and light when sending to table.



BOILED ONIONS

Put onions in cold water and remove skins while under water. Drain, put in a saucepan, and cover with boiling salted water; boil five minutes, drain, and again cover with boiling salted water. Cook one hour or until soft, but not broken. Drain, add a small quantity of milk, cook five minutes, and season with butter, salt, and pepper.



TURNIP CROQUETTES

Wash, pare, and cut turnips in quarters. Steam until tender, mash, pressing out all water that is possible. This is best accomplished by wringing in cheese-cloth. Season one and one-fourth cups with salt and pepper, then add yolks of two eggs slightly beaten. Cool, shape in small croquettes, dip in crumbs, egg and crumbs again, fry in deep fat, and drain.

CRANBERRY CONSERVE

1 quart cranberries	$\frac{1}{2}$ lb. walnut meats
$1\frac{1}{2}$ cups water	1 orange
$\frac{1}{4}$ lb. seeded raisins	$1\frac{1}{2}$ lbs. sugar

Pick over and wash cranberries, put in a stew-pan with one-half the water and boil until skins break. Force through a strainer and add remaining water, raisins, nut meats broken in pieces, orange finely cut (seeds being removed), and sugar. Bring to the boiling-point and let boil twenty-five minutes. Mold and chill.

PUFF PASTE

1 pound butter	1 pound pastry flour
Cold water	

Wash the butter, pat and fold until no water flies. Reserve two tablespoons of butter, and



shape remainder into a circular piece one-half inch thick, and put on floured board. Work two tablespoons of butter into flour with the tips of fingers of the right hand. Moisten to a dough with cold water, turn on slightly floured board, and knead one minute. Cover with towel and let stand five minutes.

Pat and roll one-fourth inch thick, keeping paste a little wider than long, and corners square. If this cannot be accomplished with rolling-pin, draw into shape with fingers. Place butter on centre of lower half of paste. Cover butter by folding upper half of paste over it. Press edges firmly, to enclose as much air as possible.

Fold right side of paste over enclosed butter, the left side under enclosed butter. Turn paste half-way round, cover, and let stand five minutes. Pat, and roll one-fourth inch thick, having paste longer than wide, lifting often to prevent paste from sticking, and dredging board slightly with flour when necessary. Fold from ends toward centre, making three layers. Cover, and let stand five minutes. Repeat twice, turning paste half-way round each time before rolling. After fourth rolling, fold from ends to centre, and double, making four layers. Put in cold place to chill;



if outside temperature is not sufficiently cold, fold paste in a towel, put in a dripping-pan, and place between dripping-pans of crushed ice. If paste is to be kept for several days, wrap in a napkin, put in tin pail and cover tightly, then put in cold place; if in ice-box, do not allow pail to come in direct contact with ice.

Baking of puff paste requires as much care and judgment as making. After shaping, chill thoroughly before baking. Puff paste requires hot oven, greatest heat coming from the bottom, that the paste may properly rise. While rising it is often necessary to decrease the heat by lifting covers or opening the check to stove. Turn frequently that it may rise evenly.

Rules for Washing Butter.—Scald and chill an earthen bowl. Heat palms of hands in hot water and chill in cold water. By following these directions, butter will not adhere to bowl nor hands. Wash butter in bowl by squeezing with hands until soft and waxy, placing bowl under a cold-water faucet and allowing water to run. A small amount of butter may be washed by using a wooden spoon in place of the hands.



CHICKEN PIE

Dress, clean, and cut up two young fowls or chickens. Put in a stewpan with one-half onion, sprig of parsley, and bit of bay leaf; cover with boiling water, and cook slowly until tender. When chicken is half cooked, add one-half tablespoon salt and one-eighth teaspoon pepper. Remove chicken, strain stock, skim off fat, and then cook until reduced to four cups. Thicken stock with one-third cup flour diluted with enough cold water to pour easily. Place a small cup in centre of baking-dish, arrange around it pieces of chicken, removing some of the larger bones, pour over gravy, and cool. Cover with pie-crust in which several incisions have been made, that there may be an outlet for escape of steam and gases. Wet edge of crust and put around a rim, having rim come close to edge. Bake in a moderate oven until crust is well risen and browned. Roll remnants of pastry and cut in diamond-shaped pieces, bake, and serve with pie when reheated. If puff paste is used, it is best to bake top separately.



CHIFFONADE DRESSED LETTUCE

Remove leaves from stalks of one head lettuce, discarding outside wilted ones. Wash in very cold water, drain, and dry on a towel. Arrange in as nearly the original shape as possible and serve with

CHIFFONADE DRESSING

2 tablespoons parsley	} each, finely chopped	$\frac{1}{2}$ teaspoon black pepper
2 tablespoons red pepper		$\frac{1}{4}$ teaspoon paprika
1 teaspoon shallot		1 teaspoon salt
2 hard-boiled eggs		6 tablespoons olive oil
		2 tablespoons vinegar

Mix ingredients, chill thoroughly, and shake two minutes.

PURITAN PUDDING

9 common crackers	$\frac{3}{4}$ cup sugar
Butter	1 teaspoon salt
$1\frac{1}{4}$ cups seeded raisins	$1\frac{1}{2}$ teaspoons vanilla
3 pints milk	$\frac{1}{2}$ grated nutmeg
6 eggs, well beaten	2 cups cream

Split crackers and butter generously. Cover bottom of buttered pudding dish with crackers and sprinkle with one-third the raisins. Repeat twice. Mix remaining ingredients, excepting cream, and pour over crackers. Let stand three



hours, then add cream. Cover, and cook in a very slow oven four hours. Serve with

FOAMY BRANDY SAUCE

$\frac{1}{4}$ cup butter	Yolks 2 eggs
1 cup brown sugar	$\frac{1}{2}$ cup cream
2 tablespoons brandy	Whites 2 eggs

Cream butter and add gradually, while beating constantly, sugar; then add brandy (very slowly), yolks of eggs beaten until thick, and cream. Cook in double boiler, stirring constantly until mixture thickens, then pour gradually on to the stiffly beaten whites of eggs.

QUALITY PASTE

$\frac{1}{4}$ cup lard	$\frac{1}{2}$ cup butter
2 cups pastry flour	Cold water

Chop lard into flour (once sifted) and moisten to a very stiff dough with water, using a case-knife. Cut into dough butter, and chill for three hours. Toss on a floured board, dredged sparingly with flour, and pat with rolling-pin and then roll to one-fourth inch thick, keeping paste longer than wide and corners square. If this cannot be accomplished with the rolling-pin, draw into shape with the fingers. Fold so as to make three layers,



turn half-way round, pat, and roll out; repeat three times, when paste is ready to use.

MINCE PIE MEAT

4 lbs. lean beef	½ lb. finely cut citron
2 lbs. beef suet	1 quart cooking brandy
Baldwin apples	1 tablespoon cinnamon and mace
3 lbs. sugar	1 tablespoon powdered cloves
2 cups molasses	2 grated nutmegs
2 quarts cider	1 teaspoon pepper
4 lbs. raisins, seeded and cut in pieces	Salt to taste
3 lbs. currants	

Cover meat and suet with boiling water and cook until tender, then cool in water in which they are cooked; the suet will rise to top, forming a cake of fat, which may be easily removed. Finely chop meat, and add it to twice the amount of finely chopped apples. The apples should be quartered, cored, and pared previous to chopping, or skins may be left on, which is not an objection if apples are finely chopped. Add sugar, molasses, cider, raisins, currants, and citron; also suet and stock in which meat and suet were cooked, reduced to one and one-half cups. Heat gradually, stir occasionally, and cook slowly two hours; then add brandy and spices.



MINCE PIE

Line a perforated tin pie plate with Quality Paste, and fill with mince meat. Wet edges of under crust with cold water, cover with upper crust, and press edges together. Ornament with a rim and perforate upper crust that steam may escape.

PUMPKIN PIE

1½ cups steamed and strained pumpkin	½ teaspoon ginger
⅔ cup brown sugar	½ teaspoon salt
1 teaspoon cinnamon	2 eggs, slightly beaten
	1½ cups milk
	½ cup cream

Mix ingredients in order given and bake in one crust.



MENU NO. II.

*"How many things by season seasoned are
To their right frame and true perfection."*
Shakspeare.

Celery with Caviare

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|-----------------------------------|------------------------|-----------------|
| Oyster Soup | Olives | Oyster Crackers |
| Roast Turkey | | Giblet Stuffing |
| Potato and Spinach Croquettes | | |
| Glazed Silver Skins | | Squash Soufflé |
| Frozen Cranberries | | |
| Cucumber Cups | Brown Bread Sandwiches | |
| New England Thanksgiving Pudding, | | |
| Mousseline Sauce | | |
| Vanilla Ice Cream, Dewey Sauce | | |
| Pastry Jelly Rolls | Assorted Nuts | Bonbons |
| Toasted Crackers | Stuffed Dates | |
| Café Noir | | |



CELERY WITH CAVIARE

Cut celery in two-inch pieces and curl. Spread uncurled portions with caviare. Arrange for individual service on a small crisp lettuce leaf on a fancy plate and garnish with a radish cut to represent a tulip.

To Curl Celery.—Cut thick stalks of celery in two-inch pieces. With a sharp knife, beginning at outside of stalks, make five cuts parallel with each other, extending one-third the length of pieces. Make six cuts at right angles to cuts already made. Cut other end in same fashion. Put pieces in cold or ice water and let stand several hours, when they will curl back, and celery will be found very crisp.



OYSTER SOUP

1 quart oysters	1 teaspoon Worcestershire
1 quart chicken stock	Sauce
$\frac{1}{3}$ cup butter	$\frac{1}{2}$ teaspoon salt
$\frac{1}{3}$ cup flour	Few grains cayenne
1 cup cream	1 teaspoon finely chopped
	parsley

Pick over oysters and parboil in their own liquor five minutes. Strain liquor, add stock, and bring to boiling-point. Melt butter, add flour, and stir until well blended, then pour on gradually,



while stirring constantly, the hot stock. Bring to the boiling-point and let simmer five minutes. Just before serving add cream and parboiled oysters.

ROAST TURKEY

Dress, clean, stuff, truss, and roast a ten-pound turkey. Remove to hot platter and garnish with celery tips.

GIBLET STUFFING

Finely chop cooked giblets. Split sixteen common crackers and spread with butter, allowing one-fourth tablespoon to each half. Pour over two and three-fourths cups stock in which giblets were cooked. When crackers have taken up stock, add chopped giblets, and season with salt and pepper.

CHESTNUT GRAVY

Pour off liquid in pan in which turkey has been roasted. From liquid skim off six tablespoons fat; return fat to pan and brown with six tablespoons flour; pour on gradually three cups stock in which giblets, neck, and tips of wings have been cooked, or use liquor left in pan. Cook five minutes, season with salt and pepper, strain. Add one-half cup French chestnuts blanched, boiled, and cut in pieces.



POTATO AND SPINACH CROQUETTES

To two cups hot riced potatoes add two tablespoons butter, yolks two eggs slightly beaten, and one-fourth cup finely chopped cooked spinach. Season with salt and pepper. Shape same as potato croquettes, dip in flour, egg and crumbs, fry in deep fat, and drain on brown paper. Pile on a hot serving plate and garnish with parsley.



GLAZED SILVER SKINS

Peel twelve small onions and cook in boiling salted water until tender. Drain thoroughly and sauté in three tablespoons butter, to which is added one tablespoon sugar, until delicately browned.



SQUASH SOUFFLÉ

To two cups hot steamed squash, forced through a sieve, add one tablespoon brown sugar, one teaspoon salt, one-eighth teaspoon pepper, one and one-half cups rich milk, and the yolks of two eggs beaten until thick and lemon colored. Cut and fold in the whites of two eggs, beaten until stiff and dry, turn into a buttered baking dish, and bake until firm.



FROZEN CRANBERRIES

Pick over and wash four cups cranberries. Add one and one-half cups boiling water and two and one-fourth cups sugar and let boil twelve minutes, skimming twice during the cooking. Rub through a sieve, cool, and fill to overflowing one-half pound baking powder boxes with mixture. Pack in salt and ice, using equal parts, and let stand four hours.

CUCUMBER CUPS

Pare cucumbers; remove a thick slice from each end, and with a sharp-pointed knife make eight grooves at equal distances lengthwise of cucumber. Cut crosswise, making three or four cup-shaped pieces; then cut in thin slices crosswise, keeping in original shape. Scoop out some of the centre of each, arrange on crisp lettuce leaves for individual service, and fill with

CREAM FRENCH DRESSING

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|---------------------------|-------------------------|
| ½ teaspoon salt | 2 tablespoons vinegar |
| ½ teaspoon paprika | 3 tablespoons olive oil |
| 6 tablespoons heavy cream | |

Mix first four ingredients until well blended, then add cream beaten until stiff.



BROWN BREAD SANDWICHES

See page 130, under Hallowe'en Spreads, Menu No. I.

NEW ENGLAND THANKSGIVING
PUDDING

4 cups scalded milk	$\frac{1}{3}$ cup melted butter
$1\frac{1}{4}$ cups rolled crackers	$\frac{1}{2}$ grated nutmeg
1 cup molasses	$\frac{1}{2}$ teaspoon cinnamon
4 eggs	1 teaspoon salt
	$1\frac{1}{2}$ cups raisins

Pour milk over crackers and let stand until cool; add sugar, eggs slightly beaten, nutmeg, cinnamon, salt, and butter; parboil raisins until soft by cooking in boiling water to cover, seed, and add to mixture; turn into buttered bread pan, cover, set in larger pan of hot water, and bake slowly three hours, stirring after first half-hour to prevent raisins from settling.

MOUSSELAINE SAUCE

Yolks 4 eggs	1 cup heavy cream
1 cup powdered sugar	1 teaspoon vanilla
2 tablespoons brandy	Few grains salt

Beat yolks of eggs until light, and add gradually, while beating constantly, sugar and brandy. Place on range and cook five minutes, stirring



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constantly. Set in pan of iced or very cold water, and beat until mixture is cold; then add cream, beaten until stiff, vanilla, and salt.

FRENCH VANILLA ICE CREAM, DEWEY SAUCE

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|-----------------|----------------------|
| 2 eggs | 2½ cups scalded milk |
| 1 cup sugar | 2 cups heavy cream |
| ⅛ teaspoon salt | 1 tablespoon vanilla |

Beat eggs slightly and add sugar, mixed with salt. Stir constantly while adding gradually hot milk. Cook in double boiler, continuing the stirring until mixture thickens and a slight coating is formed on the spoon. Strain, cool, and add cream and vanilla. Freeze, using three parts finely crushed ice to one part rock salt, to insure a smooth, fine-grained cream. Serve in coupe glasses with Dewey sauce.

DEWEY SAUCE

- | | |
|-------------|---------------------------|
| 1 cup sugar | 2 egg yolks |
| ½ cup water | 1 teaspoon Orange Curaçoa |
| | 2 tablespoons Jamaica rum |

Boil sugar and water two minutes. Pour syrup slowly, while beating constantly, on to the well-beaten yolks of eggs, return to fire and cook,



stirring constantly, until mixture thickens slightly. Cool and add flavoring.

PASTRY JELLY ROLLS

Roll paste to one-eighth inch in thickness and cut in pieces five inches by three inches. Spread with jelly that has been beaten with a silver fork until of right consistency to spread evenly. Sprinkle with chopped pecan nut meats and roll. Place on unbuttered sheet and bake in a hot oven until delicately browned.

STUFFED DATES

Make a cut the entire length of dates and remove stones. Fill cavities with Cream Cheese, worked until smooth and seasoned highly with salt and paprika, and shape in original form. Pile in rows on a small plate covered with a doiley.

