

# CHRISTMAS DAINTIES ON THE CHAFING-DISH

By Mrs. S. T. Rorer



\* NEW COOKING LESSONS: NUMBER ELEVEN

THE chafing-dish with the lamp and wick, no matter of what metal it is made, is more economical than one with the open or padded lamp. The upper pan with the handle is called the blazer; the lower, the hot-water pan. The cooking is best and most quickly done in the blazer. The hot-water pan is simply used to keep things warm. Where milk enters largely into the composition of the dish it may be necessary for the unaccustomed chafing-dish cook to stand the blazer at first in the hot water, but if one stirs carefully and quickly the work is more easily done without it.

For safety while preparing the impromptu meal stand the chafing-dish on a tray—one sufficiently large to also hold the chafing-dish spoons, the match safe, and the teaspoon and tablespoon for measuring purposes. Frequently, when the lamp has been turned out or capped closely, there will accumulate gas, which, at the next lighting, may cause a slight explosion, and without the tray the tablecloth would be endangered.

## Dishes Best Suited to the Chafing-Dish

DAINTY Japanese and Chinese bowls may be used as receptacles for the articles prepared in the chafing-dish. The dishes most suited to the purpose are what we call ragouts or stews, oysters, small fish, and dishes made from eggs and cheese. Under the first heading the *à la* Newbergs, Bordelaise, barbecues and ordinary brown and white sauce dishes are classed.

At this holiday season the chafing-dish supper should have its appropriate garnishings and decorations. Hothouse plants are inappropriate even on the Christmas dinner-table; instead of these use the wild mistletoe, the holly, the cedar bush with its berries, the hardy winter Christmas ferns, the trailing pine and the mitchella or partridge berry. Do not group them all, but select those best suited to your especial table. In large cities one is obliged to take mistletoe and holly; in the country an enormous mound of mitchella is certainly beautiful, especially if it is edged with heavy branches of winter fern, which may be had at slight expense, and frequently simply for the gathering. The table should be arranged without a cloth; under each plate place a pretty doily.

## Menu for a Dainty Christmas Eve Supper

AS CHRISTMAS DAY brings many sweets avoid heavy, rich desserts—in fact, they are always inappropriate at a chafing-dish supper. A little whipped cream, served in glasses, or a dainty lemon jelly are the only ones, save those mentioned in the following menus, that are strictly admissible. The decorations for Christmas night should be red—that warm, attractive color. In the centre of the table have a large bunch of holly well laden with berries. Guard this with four candlesticks holding red candles covered with red paper shades.

MENU FOR CHRISTMAS EVE SUPPER	
Caviar or Tongue Sandwiches	
Deviled Oysters	
Creamed Sweetbreads	
Chicken in Brown Sauce	
Lettuce Salad with French Dressing	
Wafers	Cheese
	Coffee

The sandwiches may be made in the afternoon, covered with a few lettuce leaves, the dish on which they stand covered with a moist napkin, and the whole placed aside until needed. When ready to serve garnish with thin slices of olives, hard-boiled eggs cut into fancy shapes, a little finely chopped celery, a few capers and chopped gherkins; the meat portion, if caviar, seasoned with lemon and onion, spread over rounds of bread, then garnished. There should not be another piece of bread over the top, as these sandwiches are intended to be eaten with a fork. The sandwiches should be placed on the table before the supper is announced.

\*Mrs. Rorer's new series of Cooking Lessons began in the Journal of February last, and have continued throughout the year, as follows:

The Apple in Thirty-Five Ways, February  
Cooking for the Sick and Convalescent, March  
Proper Cooking for the Nursery, April  
Strawberries in Thirty Ways, May  
Thirty Soups Without Meat, June  
Forty Kinds of Summer Sandwiches, July  
Foods of the Woods, August  
Pickling and Canning for Winter, September  
25 Desserts for Every Stomach, October  
Winter Vegetables Made Attractive, November

During 1899 Mrs. Rorer will contribute four series of articles to the Journal, consisting of Cooking Lessons, Domestic Lessons, Menus and Health Diet. The subjects for the lessons will be entirely new. In January Mrs. Rorer will treat of "Carving and Serving Meats and Game," and give "Menus for Small Social Affairs."

## Deviled Oysters and Creamed Sweetbreads

THE fifty oysters for the next course should have been parboiled, the liquor saved, measured and put into a pitcher; there should be one pint; if not, add milk to make a pint. The oysters will be chopped and put into a bowl. The yolks of two eggs should be put into a small bowl with two tablespoonfuls of cream and these grouped together.

For the next course have creamed sweetbreads. Parboil the sweetbreads for fifteen or twenty minutes; pick them apart, and to each pair add half a can of mushrooms finely chopped. You will need for this dish half a pint of milk put into a pitcher, and the mushrooms and sweetbreads mixed and put into a bowl all ready for cooking. After the sweetbreads and mushrooms are heated put in the peas and serve all together.

The chicken for the fourth course should have been parboiled early in the morning and cut into blocks. Put it into a bowl, ready for use, upon a tray, with half a pint of stock in a dainty pitcher.

Place the chafing-dish on a tray at the end of the table before the person who is to use it. On a small dish to the right have a dozen butter balls, each weighing an ounce, a small bowl of flour, three tiny little pitchers—one holding a tablespoonful of kitchen bouquet, another onion juice, a third lemon juice; have also salt, white and red pepper, and a small matchsafe with matches. You will also need a serving-spoon, a teaspoon and a tablespoon for measuring, and a blunt, straight-handled chafing-dish spoon.

## When the Christmas Eve Supper is Announced

WHEN supper is announced, and the first course, consisting of the sandwiches, having been disposed of, the maid will place at the left of the chafing-dish the materials for the second course. Then the person who is to preside over the chafing-dish will place two balls of butter and two tablespoonfuls of flour into the chafing-dish and light the lamp; when mixed and melted add the pint of oyster liquor and the chopped oysters; when this boils add a level teaspoonful of salt, a dash of red and white pepper, just a suspicion—not more than three or four drops—of the onion juice; boil for a moment, after which beat lightly the yolks and cream; add them, and immediately put out the lamp. Cover the dish. By this time the sandwich plates should have been removed and the small oyster or terrapin plates brought in. The deviled oysters may then be served and bread or English biscuits passed.

The chafing-dish will then be removed, cleaned and returned, the plates which have been used taken away, and the materials for the third course be brought in. For the creamed sweetbreads put a ball of butter and a tablespoonful of flour into the chafing-dish; light the lamp, mix thoroughly, and add half a pint of milk, then the sweetbreads and mushrooms, with a level teaspoonful of salt and a quarter of a teaspoonful of white pepper. When they reach the boiling point add the peas. Cover the dish for a moment, turn out the lamp, and the third course is ready to serve. With this course bread or rolls or milk biscuits may be passed. For the fourth course, which consists of chicken and brown sauce, use two balls of butter and two tablespoonfuls of flour; mix thoroughly and add one pint of stock; when this boils add a teaspoonful of kitchen bouquet, a teaspoonful of onion juice, a teaspoonful of lemon juice, a teaspoonful of salt, a quarter of a teaspoonful of white pepper and a dash of red pepper; when boiling add the chicken. Cover the dish for a moment and it will then be ready to serve.

## A Simple Christmas Night Supper

A SIMPLE Christmas night supper might begin with sandwiches—preferably cold beef or cannibal sandwiches; then sweetbreads *à la* Newberg, beef tenderloin *à la* Bordelaise, mayonnaise of celery, with wafers and Neufchâtel cheese, coffee, bonbons, preserved chestnuts and salted almonds.

To make *à la* Newberg put two tablespoonfuls of butter and one of flour into the chafing-dish; mix carefully for a moment, and then light the lamp; add two-thirds of a cupful of cream or milk and stir constantly until steaming hot. Have ready, rubbed to a smooth paste in a bowl at the left-hand side, the hard-boiled yolks of three eggs. Turn out the light from underneath the dish or slip the hot-water pan under the blazer; dip a little of this sauce into the yolks, and with a spoon or spatula rub to a smooth paste; dip in a little more, rub again, and then turn the whole into the chafing-dish; mix thoroughly; add half a teaspoonful of salt, not more than five drops of extract or a grating of nutmeg, a quarter of a teaspoonful of pepper, and the meat, turning it over until each piece is covered with the sauce. Allow the water-pan to remain, but relight the lamp.

## Other Delicious Chafing-Dish Suppers

DISHES *à la* Bordelaise are all made alike, and, again, the dish bears the name of the meat used, lobster, chicken, turkey, duck or beef. To each pint of meat put one ball of butter and one tablespoonful of flour into the dish; mix thoroughly, then light the lamp and add half a pint of strong stock. When this is boiling add a tablespoonful of chopped ham, a single clove of garlic split into halves, a teaspoonful of onion juice, a teaspoonful of salt, a teaspoonful of mushroom ketchup, the same of Worcestershire sauce, then the meat, and half a can of mushrooms, whole, or half a dozen whole fresh mushrooms. Cover the chafing-dish and cook slowly for three minutes. Slip underneath the hot-water pan to keep hot for the second helping, which is sure to be asked for.

Make the Christmas night supper the mid-winter terrapin supper. Where terrapin cannot be procured common duck and calves' liver may be dressed *à la* terrapin to take its place. The duck should have been roasted either the day before or early in the morning; the liver boiled. To a pair of ducks allow a pound of liver, both cut into dice. Clam bouillon served in cups may form the first course. There should be but one course besides the salad. To make delicious terrapin, cook the terrapin the day before. After the meat has been taken from the shell sprinkle it lightly with a tablespoonful of tarragon vinegar, a dusting of pepper, and put aside for use. You may serve it *à la* Newberg or *à la* Bordelaise, omitting the ham and garlic, or you may serve it Maryland style. The stock here used for *à la* Bordelaise will be made from the shells boiled in the water in which the terrapin was cooked. To each full-sized terrapin allow one pint of this stock, a quarter of a pound of butter and two tablespoonfuls of flour. Serve with it bread, rolls or German horns.

## The Salad and the Sweet Course

A CELERY salad with French dressing, served on lettuce leaves, may follow, and the meal may close with wafers, cheese and coffee, after which pass salted almonds, preserved chestnuts or candied fruit.

One or two sweet dishes may be prepared on the chafing-dish, such as compote of banana, compote of rice or a sweet omelet. The former is made by putting four tablespoonfuls of sugar, half a glass of strained orange juice and four tablespoonfuls of cold boiled rice into the chafing-dish; light the lamp; when boiling hot slice in four large, ripe bananas. Cover the chafing-dish for two minutes and the mixture is ready to serve.

## Two Savory Ways of Cooking Oysters

OYSTERS may be served as first course instead of sandwiches, especially during the winter season. They should always be drained and washed. If they are to be panned a little butter may be put in the chafing-dish, the lamp lighted, and the oysters thrown in. As soon as they reach the boiling point season with salt, red and black pepper and perhaps two tablespoonfuls of cream. If they are to be creamed allow to each pint of oysters a tablespoonful of butter; melt the butter, throw in the oysters, mix thoroughly; moisten a tablespoonful of flour in a little milk, then add half a pint, pour this over the oysters, bring to the boiling point and season with salt and pepper. By adding the yolks of two eggs and a tablespoonful of chopped parsley you may convert them into fricassee of oysters. "*Au naturel*," the oysters are simply thrown into the hot chafing-dish, and, when boiling, salt, pepper and butter to taste are added.

Oysters *à la* Béchamel are different from either of the others and are exceedingly nice. Drain the oysters, wash, and throw them into a saucepan; bring to boiling point; drain, this time saving the liquor. If you have twenty-five oysters add sufficient milk to the liquor to make half a pint. Put one tablespoonful of butter and one of flour into the chafing-dish, then light the lamp; mix thoroughly; add the liquor and milk; stir until it reaches the boiling point; add the oysters, half a teaspoonful of salt, a quarter of a teaspoonful of black pepper and a dash of red pepper. Cover the dish, and, when boiling, stir in hastily the yolks of three eggs beaten with two tablespoonfuls of cream. Put out the light; add a teaspoonful of lemon juice, half a teaspoonful of onion juice, a tablespoonful of chopped celery tops, and serve on toast of shredded biscuits.

## Two Menus for Christmas Night

Oysters <i>au naturel</i>	Crackers
Olives	Celery
Chicken <i>à la</i> Newberg	Rolls
Tomato Jelly, Mayonnaise	
Wafers	
Cream Cheese	Water Thins
	Coffee

Raw Oysters	Toast
Welsh Rarebit	
	Coffee
Almonds	Olives

Editor's Note—Mrs. Rorer's answers to her correspondents, under the title "Mrs. Rorer's Answers to Questions," will be found on page 48 of this issue of the Journal.