

What Shall I Have for Christmas Dinner?

The Christmas menu is now demanding the attention of the housewife. She is giving the market careful attention for holiday-dinner-suggestions that will not only appeal to the family circle but will fit the family purse as well.

There is so much available in the markets at this season, that it is not a question of what can be had, but of what to select. The array of good things for the table is fairly bewildering. There is turkey of course, and for those who do not feel justified in purchasing the great American bird, the less expensive chicken is ready to do service.

Two menus are offered for the guidance of the housewife. One is for a dinner of moderate cost, but with the necessary variety to make the feast complete and satisfying. The other menu is more expensive and elaborate.

These combinations are offered as suggestions and may be varied to suit the tastes of the individual without detracting from the excellence of the Christmas feast. Other meats such as roast pork, roast lamb, roast beef or chicken pie and game may be substituted for the roast turkey or chicken.

Menu No. 1

- Fruit Cocktail
- Consomme
- Creamed Shrimp in Timbale Cases
- Roast Chicken, Celery Dressing
- Giblet Sauce
- Spiced Apples
- Currant Jelly
- Mashed Potatoes
- Onions, au Gratin
- Stuffed Tomato Salad
- Chocolate Pudding
- Mints
- Assorted Nuts
- Coffee

RECIPES FOR MENU No. 1

Creamed Shrimps
Two tablespoons butter, 2 tablespoons flour, 2 egg yolks, 2 cups milk or thin cream, 1 teaspoon salt, 1/2 teaspoon pepper, a dash of nutmeg, 1 tablespoon lemon juice 3 cups shell shrimps. Melt butter, add flour; mix well and cook over a slow fire until frothing. Then add milk and stir constantly until boiling. Beat the yolks of the eggs and pour hot milk over them. Return to stove, putting in a double boiler. Then season and just before serving add the shrimps. These may be served in timbale cases, pattie shells or in ramekin dishes.

Spiced Apples
Peel, core and quarter 4 cooking apples; prepare a syrup of 2 cups of sugar, 1 cup of water and 1 1/2 cups of vinegar; add to this whole spices, tied in a cheese cloth; cloves and cinnamon will be sufficient. Cook until sugar is dissolved, add apples and cook until transparent, but not broken. Chill thoroughly before serving. These will take the place of spiced peaches.

Onions, au Gratin
Peel and cook onions whole in boiling water; drain. Butter a casserole or baking dish; place a layer of onions, season, cover with a layer of cream sauce; sprinkle with grated cheese, add another layer of onions, sauce, etc., and continue until all are used. Sprinkle buttered crumbs over all and bake in a moderate oven

until brown. Serve in the dish they were baked in.

Stuffed Tomato Salad

Peel medium-sized tomatoes, scoop out the centers, sprinkle inside lightly with salt and turn upside down to drain and chill. Take the inner stalks of celery and stand in cold water to which a little lemon juice has been added. Prepare the stuffing by cutting celery in small pieces, adding some of the tomato taken from the centers, and cut in dice. Mix with a French dressing, seasoned with a little onion juice. Fill tomatoes, set in crisp lettuce leaf—place a spoonful of mayonnaise on top and serve.

Chocolate Pudding

Line a mold with lady fingers. Prepare the chocolate, taking 1 1/2 cups of ground chocolate, add 1/2 cup of thin cream or milk and cook in a double boiler until thick. Beat 2 eggs separately. Pour hot mixture over the yolks and return to the fire and cook until quite thick. Then remove from fire, add 1 teaspoon of vanilla, 1/2 cup of chopped walnuts and fold in the stiffly beaten whites of the eggs. Pour a portion of this mixture in the mold, then add a layer of lady fingers, a layer of chocolate and so on until mold is filled. Chill thoroughly, and serve with whipped cream, sweetened and flavored with vanilla, adding 2 tablespoons of chopped maraschino cherries.

Menu No. 2

- California Oyster Cocktail
- Salted Almonds
- Olives
- Celery
- Sweetbread Patties
- Roast Turkey, Chestnut Dressing
- Giblet Sauce
- Cranberry Frappe
- Succotash
- Baked Squash
- Candied Sweet Potatoes
- Waldorf Salad
- Plum Pudding, Hard Sauce
- Cheese
- Crackers
- Coffee

RECIPES FOR MENU No. 2

Roast Turkey
Stuff and truss turkey. Rub the surface with a mixture of equal parts of flour and butter. Place on a rack in a dripping pan. Roast, basting every 15 minutes. Use one cup of hot water to 1/4 cup of butter for basting. Cook until tender in a moderate oven. The time required will depend upon the age of the bird.

Chestnut Stuffing
Take 2 pounds of chestnuts, split

each shell with a sharp pointed knife, then place in cold water and bring to the boiling point. Drain, add a teaspoon of butter, shake over a fire, then remove shells. Chop nuts fine, add 1 cup soft bread crumbs, 1/2 cup melted butter, 1 teaspoon salt, 1 tablespoon minced parsley, 1/2 teaspoon pepper, 1/2 teaspoon sage.

Cranberry Frappe

Three cups cranberries, 1 1/2 cups boiling water. Cook ten minutes and strain through a sieve. Add juice of 1 lemon, 1 1/2 cups sugar. Freeze, and allow to stand an hour or more before serving.

Waldorf Salad

Take bright red apples, cut off the tops, core and scoop out the centers. Drop apple cups in cold water to prevent discoloration. Cut removed apple into cubes, add an equal quantity of diced celery and as much chopped walnut meats. Mix with French or mayonnaise dressing. Just before serving time fill apple cups with this mixture, having each cup on a lettuce leaf.

Plum Pudding

One cup soft bread crumbs, 1 cup finely chopped suet, 1/2 cup brown sugar, 1 cup seeded raisins, 1 cup seedless raisins, 1/2 cup chopped walnuts, 1/2 cup sliced citron, 1/2 cup flour, 1/2 teaspoon each nutmeg and cinnamon, 1/4 teaspoon cloves, 1/2 teaspoon salt, 2 eggs, beaten well; 1/2 cup milk. Mix bread crumbs, suet,

sugar, fruits and nuts; sift flour, spices and salt. Combine mixtures, add eggs and milk. Steam in a well greased mold about two hours.

Hard Sauce

One-third cup butter beaten until creamy; add two-thirds cup of confectioner's sugar gradually, beating well. Flavor with 1 teaspoon of vanilla or other flavoring. Sprinkle with nutmeg. If liked, the stiffly beaten white of egg may be folded into this sauce.

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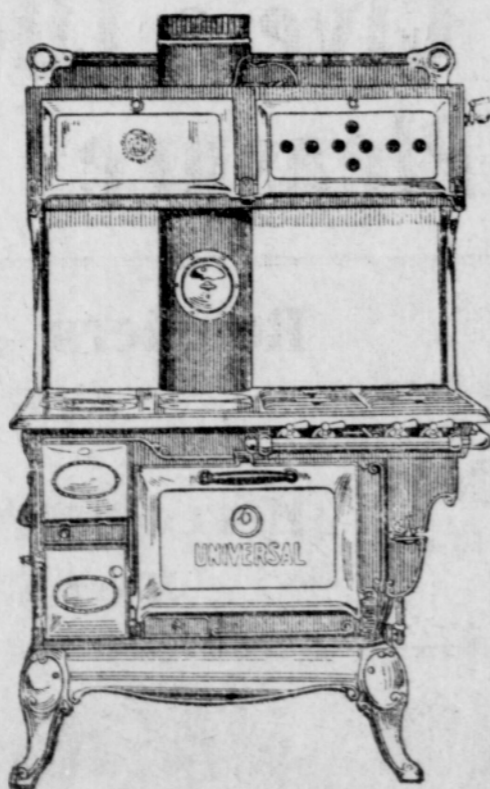
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