

This is Ashland's Place To Find What It Wants To Eat Sunday

Market Basket

A Feature Page For Telling the Cooks About the Good Eatables



By SISTER MARY

Goose seems to be as traditional for Christmas as turkey for Thanksgiving. While every family have certain dishes they like to serve Christmas after Christmas each hostess likes something a little different when it comes her turn to entertain the kinsmen.

A different stuffing for the goose, an unusual sauce, an out of the ordinary salad or a novel dessert will add interest to the family dinner that may be orthodox in other respects.

Christmas is always essentially the children's day so the dinner should not be overburdened with forbidden foods. The vegetables should be carefully planned with the juniors in mind and while a "taste" of the festive dishes may be permitted, the simple, wholesome foods must be used to satisfy appetite and nourish.

A Centerpiece
As for the decorative centerpiece for the Christmas table this year, why not try a gingerbread house with a gingerbread Santa Claus. Can you imagine the thrill of nibbling the chimney of Santa's house or actually swallowing a spicy, crumbly hand of the beloved old saint? One will gladly forego the plum pudding or mince pie when one is less than 8 if one may consume a piece of a house.

The following menu is not bristling with new dishes, but does have one or two points that make it different and worth consideration.

It begins with an oyster cocktail for several reasons. First the oysters are nourishing and easily digested, second they require no cooking and extra fussing at the last minute and third they are at their best at this time of year. Also with the cocktail sauce they form a piquant appetizer that is not so highly flavored as to dull the palate to foods to come.

The tomato bouillon carries out the Christmas colors esthetically and stimulates the digestive juices dietetically.

Chestnut Stuffing
Roast goose with chestnut stuffing provides the piece de resistance. The sauce is a bit unusual and most delicious.

The vegetables are planned with children in mind. And so

is the salad.

The plum pudding isn't really plum pudding at all but a gelatine pudding full of fruit but not as rich and heavy as the steamed pudding.

Stuffed celery in place of plain dressed celery is planned as a festive touch and because cheese is not used elsewhere in the menu.

- Oyster Cocktail
- Tomato Bouillon
- Stuffed Celery
- Olives
- Roast Goose, Chestnut Dressing
- Apple and Horseradish cream
- Giblet Gravy
- Mashed Potatoes, Creamed Onions
- Buttered Spinach
- Prune and Nut Salad
- Plum Pudding
- Coffee

How To Serve

Of course the table is resplendent with the "best" lines, "best" silver and "best" dishes. The centerpiece is in place and the cocktails served when the guests sit down to the table. The celery and olives may be on the table or if a maid is in attendance they are passed and then placed on the table to stay until the removal of the main course.

The cocktails are removed, leaving the service plate in front of each guest and the bouillon cup in its saucer placed on the service plate.

The bouillon cups are removed from the service plates

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after the second course. Then the service plate is removed with one hand, the dinner plate

served with goose and stuffing is placed with the other hand. The host may carve and serve the plates if he prefers or they may be served from the kitchen. If the dinner is maidless it means much to the cook and hostess if the man of the house will carve.

And now for the goose. A so-called "green goose" is the choicest, but one up to eight months old is good.

Scrub Goose Well
Scrub the bird well with hot soap suds when it comes from the butcher. This removes some of the oil. Rinse well after scrubbing and rub the inside with a cut onion. Season with salt and pepper and sprinkle inside and out with lemon juice. Rub the inside with salt, pepper and powdered thyme. The bird is now ready to stuff.

Stuff and place on rack in roaster. Sprinkle with salt and pepper. Put into a hot oven

and roast one hour. Pour off fat. Dredge with flour and put a thin slice of salt pork on each side of the breast. Reduce heat and roast for two or three hours, depending on the age of the goose. The joints should separate easily when the goose is done. If a bird is more than eight months old it should be steamed for two hours before roasting.

Chestnut Stuffing
Two cups cooked chestnuts, 1 cup stale bread crumbs, 4 tablespoons melted butter, 2 teaspoons salt, 1 tablespoon minced parsley, 1-4 teaspoon pepper, hot water to make moist (about 1-2 cup.)
American or European nuts can be used. Boil 30 minutes, shell and put through a coarse ricer. Combine ingredients, adding water to make moist.

Apple and Horseradish Cream
Six greening apples, 1-2 teaspoon white pepper, 1-2 cup

grated horseradish 3-4 cup sugar, 1 cup whipping cream, few grains salt.

Any tart apple can be used. Pare, quarter and core. Add boiling water, as little as possible and simmer until apples are tender. Beat with a slotted spoon or rub through a colander. Add pepper, sugar, horseradish and salt. Let stand until cold or ready to serve. Then fold in cream whipped until stiff.

Plum Pudding
Two tablespoons granulated gelatine, 1 cup milk, 1 cup boiling water, 1-2 cup cold water, 1 cup seeded and chopped raisins 1-4 cup sliced and shredded

(Continued On Page Four)

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