START A GREAT COOK BOOK WITH THESE PAGES

Awarded a Silver Cheese Knife

When Good Cheer Reigns Supreme

Mrs. Fred Salbach, 26 South Hunter Street, Stockton

MENU

Oysters in grape fruit
Chicken bouillon Tomato basket salad
Cheese puffs Mussels
English quail pot pie
Roast goose Apples and pickled walnuts
Sweet potatoes Pumpkin tarts Plum pudding
Fruit cups Prune souffle
Boar's head
Fruit Cheese Coffee

Boar's Head—The boar's head is the uncommon dish in the Thanksgiving menu. The entrance of this dish was always greeted by the rising of the company and the singing of a song pertaining to this particular dish. This is formed by lining a boar's head mold with chocolate ice cream, then filling in with white cream of any desired flavor, using strawberry cream for the tongue and a candied strawberry for each eye. When serving, surround with autumn leaves and place on the table in a cut glass or silver dish.

A RELISHED THANKSGIVING DINNER

Table Decorations—Cover the table with snowy white linen. Erected in the center of this table is a setting of ferns and chrysanthemums. Around this setting is a four cornered standard with four legs seven inches in height. Cover with strips of paper, using silver paper about one inch wide. Run a spray of autumn leaves around and down the ends of the standard. Have four small candlesticks with candles and shades. The shades are decorated with autumn leaves. Place them at the ends and side of the standard. Have an autumn leaf tinted on each place card.

White wine goes with this dinner.

Oysters—Cut grape fruit so as to form a one side handle basket; scoop out pulp and slit edge into points with scissors; place eight small oysters in each basket, cover with a sauce made of equal portions of lemon juice and tomato catsup, a dash of cayenne pepper. Place on shaved ice on a plate; serve.

Chicken Bouillon—Clean and disjoint a fowl, cover with cold water, add one onion, one bay leaf, 12 peppercorns, a handful of celery and parsley. When meat is tender, strain, season with salt, paprika and a little boiled rice. Last, the white part of the chicken cut into dice.

Tomato Basket Salad—Take six round tomatoes (not oversize), pour boiling water over them, then pour off and peel. Cut stem part off, remove all of the seed and core, wipe dry, slightly salt. Take a can of shrimps, chop fine; chop six hard boiled eggs; save a few rings to garnish the tops by cutting through the center of the eggs; add salt, pepper, one onion (grated), a few sticks of celery (cut fine). Mix all together well with mayonnaise dressing. Fill tomatoes, lay on crisp lettuce leaves, cover with mayonnaise.

Cheese Puffs—Boil a half cup water, one-fourth cup butter, then sift a cup of flour, a little salt, a dash of cayenne. Cook until dough cleaves to the side of the pan; cool; add three eggs (one at a time), one-fourth cup grated cheese. Drop by teaspoon on oiled paper. Bake in a hot oven until light.

Mussels—Take one quart mussels, clean, place in a chafing dish with one-half cup water, one-fourth cup butter, three cloves garlic (cut very fine), a little salt. Let cook from five to ten minutes. Just before taking up, add one-half cup white wine.

English Quail Pot Pie—Clean as many birds as you want. The legs of the birds must be perfectly cleaned by means of placing them in boiling water to remove the skin. Boil the quail until perfectly tender, add salt and pepper. Take the birds out, place them in a baking dish. Take the gravy that the birds have cooked in and add one-half cup tomato catsup, one pound lean, fresh pork that has been cut into cubes and fried; thicken it as for gravy. Pour over the birds. Put a rich biscuit dough over all. Lay the quail so that the legs of two will protrude through the center of the crust. Bake a rich brown.

Roast Goose—A bread dressing seasoned with butter, pepper, salt, onions and sage can be used, or mashed potatoes seasoned with butter, salt, pepper and fried onions is favorably recommended. Dredge the skin with flour and baste frequently. When serving, garnish with sliced apples stewed in salt water, and pickled walnuts, olives or preserved oranges.

Sweet Potatoes—Boil six large potatoes, having them first nicely peeled, mash, add salt, butter and cream; heap into a dish, score the top, brush with a beaten yolk of an egg to which has been added a teaspoon of sherry wine and tablespoon sugar. Place in the oven to let eggs set a little.

Pumpkin Tarts—Peel and cut the pumpkin in strips. Cook it in as little water as possible without scorching; press it through a colander. To one pint of pumpkin add one pint milk, three eggs (well beaten). Sweeten to taste with brown sugar, one teaspoon cinnamon, one-fourth teaspoon allspice, a little mace, salt and a bit of butter. For the tart shells, make a good, rich pie paste by adding one cup flour and one large tablespoon lard, enough water to moisten and salt; roll as quickly as possible. Line the tart pans, having tart shells about two inches in diameter. Put a tablespoon of pumpkin in each tart shell and bake. When needed for dinner, put a teaspoon of whipped cream on top.

Plum Pudding—Pud three-fourths cup of bread crumbs in a bowl, add one pound of seeded and chopped raisins, one pound beef suet (minced), one-fourth pound brown sugar, the grated rind of one lemon, one-fourth pound flour, one teaspoon nutmeg, one pound currants, one-half pound shredded almonds, one-half pint brandy, five eggs. Mix; pour into a greased mold, cover and boil six hours. When wanted, reboil for six hours longer. Surround with loaf sugar, pour brandy over and ignite. Send to the table. Serve with hard sauce, flavored with lemon juice.

Hard Sauce—Beat one-half cup butter to a cream, add one cup powdered sugar; beat thoroughly to a cream; flavor with lemon juice. Smooth into any desired shape.

Fruit Cups—Bake sponge cake in small tins or buttered cups, cool, scoop out the centers, fill half full with prune souffle. Cover with whipped cream to which has been added one tablespoon of gelatin dissolved in cold water. Place a candied cherry on top.

Prune Souffle—Cook dried prunes; take out the pits; chop fine. Take two tablespoons chopped prunes, add two tablespoons sugar. Beat the whites of an egg to a stiff froth, then add to the above; mix thoroughly. Put into a pudding dish and bake until eggs are set.

Fruits—Apples, pears, bananas, oranges and lemons should be polished for this dish. Tuck nuts in open spaces.

Cheese—Cut the cheese in tiny cubes and serve.

Black Coffee—Mix one tablespoon of good coffee to a cup of cold water. First mix the coffee with the white of an egg, stir it into the water, let it come to a boil, stir a small pinch of salt into it, take it from the stove and settle. You will have a delicious golden brown cup of coffee.

A THANKSGIVING DINNER

Orda B. Duck, 4336 Salem Street, Emeryville

Oysters on the Half Shell (Par Excellence)—Select the large ones, wash and wipe them and place with the upper or deep shell down to catch the juice, over or on live coals. When they open their shells remove the shallow one, being careful to save all the juice in the other. Place them, shells and all, on a hot platter and send to table hot, to be seasoned by each person with butter and pepper to taste.

Julienne Soup—Cut carrots and turnips into quarter inch pieces, the shape of dice; also celery into thin slices. Cover them with boiling water; add a teaspoon salt, half teaspoon pepper and cook until soft. In another saucepan have two quarts of stock (boiling), to which add the cooked vegetables, the water and more seasoning if necessary. Serve hot with toasted bread cut in cubes.

Roast Turkey—After cleaning the turkey thoroughly, wash, wipe dry inside and out, rub the inside with some salt, then stuff the breast and body with "dressings for fowls." Then sew up the turkey, tie legs and wings to the body, rub over with a little butter, sprinkle with pepper and salt, dredge with a little flour, place in a dripping pan, pour in a cup of boiling water and set in the oven. Baste often and turn occasionally so that all parts will be uniformly baked and browned. Serve with cranberry sauce.

Gravy for Turkey—When you put the turkey in to roast, put the neck, heart, liver and gizzard into a stewpan with a pint of water; boil until tender; take them out of the water, chop the heart and gizzard and liver and throw away the neck; return the chopped heart, liver and gizzard to liquor in which they were cooked. Set aside, and when turkey is done giblet and juice should be added to the gravy that dripped from the turkey, having first skimmed off the fat from the surface of the dripping pan. Set it over the fire, boil three minutes and thicken with flour. A few mushrooms may be added if desired.

Dressing for Turkey—Cut the brown crusts from stale bread, put in a dish and cover with tepid water. Let stand till soaked, then squeeze out the water and toss into another dish. When pressed dry, add pepper, salt, a teaspoon of savory, same of sage, a half cup melted butter, a beaten egg, then add a can of oysters which have been drained and slightly chopped. Work thoroughly all together. A finely chopped onion may also be added. The garnishes for turkey are fried oysters, thin slices of ham, slices of lemon, fried sausage or forcemeat balls, also parsley.

Potch—Take equal quantities of potatoes, carrots and turnips. Clean, wash and boil until tender in separate pans. When done, wash all together thoroughly, add pepper and salt to taste, adding a half cup cream or milk and a tablespoon butter. Whip up well and serve hot.

Asparagus With Egg (French)—Boil a bunch of asparagus 20 minutes. (The canned may be used also.) Cut off the tender tops and lay in a deep pleplate, buttering, salting and peppering well. Beat up four eggs, the yolks and whites separately, to a stiff froth; then add two tablespoons milk or cream, a tablespoon warm butter, pepper and salt to taste. Pour evenly over the asparagus mixture. Bake until eggs are set. Very good.

Chatham Salad—Arrange on individual dishes crisp lettuce leaves, in the center a pimento (which has been filled with either lobster or crab meat). At the base lay cooked celery root and an outer circle of spinach greens. Mask the whole with a good mayonnaise dressing with dashes of paprika on top, adding a stuffed olive in the center.

Eggs l'Aiglon (Uncommon Dish)—This is a tempting dish. To make this delectable dish, the eggs are boiled hard, as many as one wants. They are then cut across in halves, the yolks removed and a little clip off each end to make the halves stand well. Then a stuffing is made from a boiled pepper, chopped fine, and placed in a bowl that has been rubbed with garlic. One small onion, minced very fine, is mixed with the pepper and the yolks of the eggs are mashed with a little olive oil and blended into the whole with a seasoning of salt, a speck of mustard and a breath of celery seed. The boiled white parts of the egg are then brushed over with beaten raw whites of eggs and rolled in grated cheese till well covered with it. The stuffing paste is then packed into the hollows of eggs and piled high on top, then sprinkled thickly with grated cheese and paprika and placed in a hot oven for about 10 minutes. They are served in timbals, with a rich cream or brown mushroom sauce.

Banana Pie—One pint milk, three eggs (well beaten), a half cup sugar, two bananas, mashed fine. Put through a colander, mix well and bake in a crust. Make a meringue of white of one egg and two tablespoons powered sugar, Flavor if desired and put over pie.

World's Fair Cake—One cup white sugar, one-half cup butter, one-half cup milk, one and a half cups flour, three eggs (yolks and whites beaten separately), two teaspoons baking powder. Take one-half of the sugar, six tablespoons chocolate, four tablespoons milk; put on the stove until it dissolves, then pour into the cake and flavor with vanilla.

Frosting—Two cups sugar, three-quarters cup milk, butter size of small egg. Boil 15 minutes, pour into a bowl and stir rapidly until it thickens. Flavor with vanilla.

Old English Plum Pudding—Mix four cups stale bread crumbs, one cup suet, one cup molasses, two eggs, two cups raisins, two cups milk, one level teaspoon baking soda, one teaspoon cloves, two of cinnamon, one-half teaspoon mace and allspice, a little salt, one cup chopped almonds, one-half cup currants. Boil three hours. To be eaten with any sauce desired.

Salted Almonds—Blanch a half pound of almonds by pouring one pint of boiling water over them. Let stand for five minutes. Drain and cover with cold water. Remove skins and dry the almonds on a towel. Fry in hot butter or oil. Drain on brown paper and sprinkle with salt.

Vienna Coffee—Equal parts of Mocha and Java coffee. Allow one tablespoon to each person and allow two extra for strength. Mix one egg with grounds. Pour on coffee half as much boiling water as will be needed, let it froth, then stir down grounds and let boil five minutes. Let stand where it will keep hot (not boil) for five or ten minutes, then add rest of water. To one pint of cream add the white of one egg, well beaten. This is to be put in cups with sugar, hot coffee being added, or served as plain black. Ice cream, sherbet, fruits and confectionery may also be served if desired.

MUSHROOM DISHES

Lillian G. Graham, San Mateo

Do not buy fresh mushrooms of any one who is not thoroughly versed in mushroom lore and understands the marked points of difference between the edible and poisonous varieties.

There is a great deal of controversy and "they say" in reference to the subject, but it is safest to trust to a first class dealer in dire fruits and vegetables if you have not a lifelong acquaintance with mushroom pastures, where you have enjoyed gathering these delicious and perishable edibles year after year.

There is so much to be explained to the novice in order to make clear when a mushroom may be a toadstool, or a toadstool becomes a mushroom, because the term "mushroom" does not belong to one certain variety of the group of fungi. In different sections of the country there is found a certain variety of edible fungi made safe and approved of by the common people. This variety they call a true mushroom, rejecting all others as toadstools, while some of their rejected toadstools are the favorite mushroom of some other section. The only reliable way to distinguish the edible from the poisonous is to be well versed in their chief points of difference, such as general appearance and habitat. And care should be observed in gathering only the fresh, tender growth. Always break the stems from the main part of the mushroom and look carefully to see if there are any tiny white worms at the base. In wet weather sometimes even the half grown mushrooms are wormy. Throw away these, as they are not fit to use. The stems are not so tender and digestible as the tops and should be chopped rather fine or sliced thin if they are cooked with the tops, or else reserve the stems for flavoring soups or sauce.

Baked Mushrooms—Hold the mushrooms by the stem and dip into boiling hot water a moment to loosen the skins. Then peel and cut off the stems. Boil the parings and stems and strain. Add this water to the mushrooms (chopped fine); add parsley and stew about 40 minutes. Beat six eggs and add them to the mushrooms and then pour the mixture into a buttered pan or cups and bake in a quick oven. Serve with a cream sauce.

Broiled Mushrooms—Wash and wipe them well and sprinkle with salt and pepper, removing the stems. Lay in a fine wire broiler and broil over a clear fire until they are tender and juicy looking. Then lay on rounds of bread toasted on one side only. Melt two pounds of butter and saute in it one cup chopped mushrooms, using the stems in this way. Season to taste with salt and pepper and add one-quarter cup heavy cream. Reheat and pour over the mushrooms and toast.

Mushrooms Cooked Under a Glass Bell—Individual dishes can be used on one large dish. Cut rounds of bread the size of the mushrooms and toast nicely. Cover the bottom of the dish with these and place three or four washed and stemmed mushroom caps on each slice of toast, heaping them up in the center. Baste with melted butter, dredge with salt and pepper and pour over them a small quantity of good, sweet cream, about six or eight tablespoons. Cover with the bell shaped glass and stand in the oven for about 20 minutes to bake. Send to the table without uncovering, as thus you preserve the rich, fine flavor of the mushrooms.

Stuffed Mushrooms—Wash a dozen large, fresh mushrooms and break off the stems. Chop these fine. Peel the caps of the mushrooms. Melt three tablespoon of butter in a porcelain lined or earthen saute pan; add a level tablespoon of finely minced shallot and the minced stems and stew gently for 10 minutes. Then add one and a half tablespoons flour, a grating of nutmeg and veal or chicken stock to moisten. A little cream will do if you have no stock. Season with salt and pepper and a teaspoon of minced parsley. Let the mixture cool, then stuff the caps with it, heaping up and well rounding them. Cover with fine buttered bread crumbs and bake in a hot oven for 15 minutes. Serve at once.

Mushrooms and Spaghetti—Boil a half pound of spaghetti in plenty of water (salted) until tender. Put one pint of water in a saucepan with juice of a half lemon, a teaspoon salt and half as much pepper, and when it boils add a quart of mushrooms and cook five minutes. Beat three eggs and stir them in; then remove at once from the fire. Drain the spaghetti and put a layer in the bottom of a baking dish, then a layer of the mushrooms and fill the dish up in this way, leaving mushrooms on top. Place in a hot oven to bake for five minutes.

Mushrooms With Marrow—This dish is a favorite in some restaurants. Have the meat dealer split a shinbone and remove the marrow and cut this into inch thick slices. Then boil it for one and a half minutes in a quart of salted water, using a teaspoon of salt. Into a frying pan put a tablespoon of butter and let get hot; then add five tablespoons of chopped mushrooms and toss for five minutes. Sprinkle with a little salt and pepper. Drain the marrow, squeeze over it 10 drops of lemon juice and then mix with it the mushrooms. Spread on hot slices of crisp toast and serve at once.

Mushroom Omelet—Cook a dozen small, evenly sized mushrooms in saucepan with a half ounce of butter and a half saltspoon of salt sprinkled over them. Make a plain French omelet, and as it cooks at the edges place the mushrooms over one-half of it, fold over the other half and slip from the pan into a hot dish and serve at once.

Mushrooms and Lamb's Kidney—Slice one lamb's kidney and saute in melted butter. Skim out of the butter and saute a dozen large mushrooms in the same butter, having washed and sliced them. Melt two tablespoons butter, add two tablespoons flour, one and a half cups tomato, a few drops of onion juice, one and a half teaspoons Worcestershire sauce, a half teaspoon salt and a dash of pepper. Cook 10 minutes; add mushrooms and kidney and cook gently until the kidney is tender. Serve in the center of a hot platter with a border of plain boiled rice or spaghetti and a cream sauce.

Mushrooms and Oysters—Select large, tender mushrooms. Wash well, remove stems and peel. Saute the caps in butter, using an enameled pan or earthen pieplate. Then arrange in a shallow baking dish with hollow side up. Place in each a fine, fat oyster, dust with salt and cayenne and lay a small slice of butter on each and cook in the hot oven until the oysters plump up and the gills begin to curl. Serve with a spoon of sauce, bechamel or brown butter sauce poured over each.

Mushroom Patties—Make a good forcemeat of chicken or cold roast beef and fill prepared mushroom caps that are all of the same size. First wash, peel and stem them, chopping the stem and mixing with the saute the caps in butter; fill with the forcemeat and put together to form a ball. Cover with a thick cream sauce, then with bread crumbs dipped into beaten eggs, and again cover with crumbs. Lay in a fine wire basket and fry in deep, hot fat until nicely brown. Serve with sauce allemande.

A THANKSGIVING MENU

A. C. Jochmus, Pacific Grove

Giblet soup with Riffles
Light bread Corn bread
Roast turkey with sage stuffing
Virginia pot pie
Mashed potatoes Boiled sweet potatoes
Baked simlons Creamed onions
Sour beets Stewed tomatoes
Colonial cold slaw
Apple butter Tomato kraut
Smearcase Cranberry sauce
Thick pumpkin pie Mince pie
Currant jelly cake Sycamore cakes
Corn starch
Pudding with cream or French pig
Russet apples Sweet cider
Shelled hickory nuts
Tea Coffee Milk

Giblet Soup With Riffles—Put giblets of fowl in cold water and stew slowly; stir into one unbeaten egg enough flour (previously salted) to make a dry, crumbling mass; shred slowly into the boiling soup about ten minutes before serving.

Virginia Chicken Pot Pie—Line a baking pan with dough, leaving a bare space of an inch through center of pan. Place first a layer of chicken, parboiled, then a layer of thinly sliced potatoes, then small squares of dough. Sprinkle each layer generously with salt and pepper. Continue the layers alternately until the pan is full. Over all place a thin slice of very fat salt pork. Add a small quantity of water. Cut a star in center of cover and place in moderate oven. Make gravy from broth, in which fowl has been parboiled.

Colonial Cold Slaw—Cut cabbage very fine and over it sprinkle salt, pepper, celery seed and a spoonful of sugar. Break one egg into a saucepan and beat; then add one-third cream, two-thirds cider vinegar and a small lump of butter. Let come to a boil and remove quickly. Pour over the slaw and set aside to cool.

Pink Eggs—Boil eggs hard, place in beet juice vinegar and let stand over night.

Sycamore Cake—To one beaten egg take a tablespoon of brown sugar, a little salt and enough flour to make a batter; bake on griddle. When done remove quickly and roll over knife handle; dust with powdered sugar. To be eaten cold.

French Pig—Make a biscuit dough into which has been grated one raw potato. Roll the paste and spread sugar, roll and lay in buttered plate; place in steamer and steam two and one-half hours. Serve with sugar and cream.

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INTRODUCING VEAL BIRDS

Mrs. Belle Beban, 225 Jersey Street, San Francisco

Cream of celery soup
Macaroni Shrimp salad
Olives Radishes Celery
Veal birds Mashed potatoes
Roast turkey with dressing and cranberry sauce
Creamed cauliflower Baked sweet potatoes
Pumpkin pie
Plum pudding, brandy sauce
Candy Nuts Raisins
Assorted fruits Black coffee

Veal Birds—Take round steak of veal, cut very thin; cut into pieces about 3x4 inches and brown slightly on both sides. Make a mixture of one-half cup bread crumbs, one-half cup minced boiled ham, one egg beaten slightly; season to taste. Spread on slices of veal, roll and tie them up and fry a delicate brown in hot butter and lard. When done remove string and insert two toothpicks in each "bird" for legs. To be served hot with mashed potatoes molded in to squares and fried in butter.

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THANKSGIVING DAINTIES

Mrs. Samuel Sutton, 818 Louisiana Street, Vallejo

Menu for Thanksgiving Dinner—For the Thanksgiving or Christmas dinner it is well to have the appointments of the table in red and green, typifying the colors for the cold season of the year, although here in sunny California our beautiful chrysanthemums of all shades could be fittingly used for Thanksgiving. A suitable Thanksgiving centerpiece would be a pretty little ship such as one might purchase in a first class toy shop, reminding the guests of those ships long ago bearing provisions and cheer to our pilgrim fathers and making a glad Thanksgiving always to the happy descendants of those brave pioneers. We all know why we eat turkey on that day. I will send you a red and green dinner menu with lobster baskets as the uncommon dish, and the recipe for the latter. For place cards use pretty Thanksgiving cards with proper inscriptions. For the dinner:

Oyster cocktail
Spinach soup or green pea
Celery Radishes
Lobster baskets
Roast turkey, cranberry jelly
Molded potatoes Asparagus
Tomato jelly salad
Olives Cheese crackers
Pumpkin pie Mince pie
Ice cream (strawberry and pistachio)
Cake Bonbons (red) Coffee
Nuts and raisins

Cut cranberry jelly with heart shaped cutter and frost little cakes in red.

Lobster Baskets—Get fresh lobsters, if possible; if not, canned will do. Cut fresh bread into slices a full inch thick, then cut with a large biscuit cutter into round pieces (without crust); scoop out of the center of the bread circle a hole half way down to the bottom; drop them into boiling lard and fry a delicate golden brown. Meanwhile prepare a white sauce, beat it and stir in while hot small pieces of lobster. Fill the holes in the bread circles with this creamed lobster preparation. Grate a little of the coral or paprika over the top and put small claws in, like handles to the baskets, tied at the top with red baby ribbon. If canned lobster is used, lay each filled basket on a lettuce leaf. Baskets and filling must be served very hot. Add a little sherry to the lobster if desired.

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AROUND THE DINNER TABLE

Mrs. B. E. Maynard, 593 South Sixth Street, San Jose

MENU

Giblet soup
Oysters en casserole with pastry straws
Turkey stuffed with mushrooms
Mashed potatoes Creamed onions or cauliflower
Cranberry jelly Sweet Chutney Olives
Salad, tomatoes stuffed with celery and mayonnaise dressing
Orange sherbert Mince pie Cheese
Pumpkin pie
Nuts Raisins Bonbons
Black coffee

Oysters en Casserole—Scald one quart of fresh oysters, strain off the liquor; place oysters and liquor where they will keep hot without cooking. Melt one-third cup butter, in it brown a small onion chopped very fine and a little chopped parsley. Stir in gradually two generous tablespoons flour; when brown and thick, stir in carefully the hot liquor from the oysters and about a half cup of rich cream. Add a little salt and, if liked, about a half teaspoon Worcestershire sauce. Pour over the hot oysters, already in the casserole; put in the oven for a few minutes, with the cover off, and serve immediately with hot pastry straws.

SEE INSTRUCTIONS AT THE BOTTOM OF THE PRECEDING PAGE