





# *The Cocktail Hour*

by Master Chef

**LOUIS P. De GOUY**



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CHEF'S COOK BOOK

SANDWICH MANUAL

SODA FOUNTAIN AND DRINKS

THE BURGER BOOK

## INTRODUCTION

**W**hen party time comes round, you want your friends to compliment you on your success in entertaining. A clever hostess knows that she need not spend a lot of money for this. The food need not be expensive—but it can be unusual in form and should be unusually good.

A happy group of congenial guests, a cocktail tray attractively and plentifully garnished with snacks, canapés, and an assortment of hors d'oeuvres, which complement each other, and a hostess who is rested and at ease—these are the ingredients of the most enjoyable cocktail hour or afternoon tea. Of course, such occasions do not just happen. The guest list completed, the hostess thoughtfully plans mouth teasers, snacks, canapés, as well as tidbits, which will recondition the appetite of her guests, and decides on the beverages to be served with them. She budgets time of preparation as well as cost, so she can be gay and happy with her friends, the lift needed for a perfect afternoon of hospitality.

Six o'clock is the most popular cocktail hour, when many of the guests must come from their offices, but if you do not wish all the guests to come at the same time, invite them from 5 to 7 o'clock. Invitations are usually given over the telephone, by word of mouth, by informal note, or by visiting card. The food may be all ready when the guests arrive, or the hostess may plan as part of the entertainment that the guests help to prepare the refreshments.

The food is served informally from the dining-room table or from a large tea table. Frequently, the hostess uses small folding tables, covered with linen or novelty covers. The menu is always simple, but there is often a hot dish of some kind, especially in the winter.

Besides Martinis and Manhattans, which are the favorite cocktails of most persons, and therefore are standard cocktails for a party, many hostesses nowadays serve a decanter of Scotch with a soda siphon and a bowl of ice cubes on a tray on the sideboard for those who do not care for cocktails. Many men seem to prefer Scotch, or perhaps bourbon or rye. There should be a decanter of sherry or a similar wine also for noncocktail drinkers.

It is courteous to serve something nonalcoholic for guests who do not drink. It may be hot tea on a tray with lemon and sugar, or any kind of nonalcoholic beverage in a pitcher or bowl. The French *apéritif*, vermouth, is popular, and the English small sherry is widely accepted. Or it may be one of these innumerable cocktails of American origin.

The drinks are sipped slowly, and with them are served an array of snacks and hors d'oeuvres, or perhaps only a plate of crackers with an appetizing spread.

It is well to remember these three qualities essential to successful appetizers: (1) they must be lighter than the course that follows, (2) they must stimulate rather than satisfy appetite, (3) and they should have an element of surprise.

The perfect hostess never serves cocktails without an accompanying appetizer. Therefore, this book includes many delicious snacks, canapés, hors d'oeuvres, and appetizers as well as a large selection of beverage concoctions to accompany them.

LOUIS P. DE GOUY



PART ONE

*Appetizers and Savory  
Cocktail Snacks*

You, Gastronomers, who find satiety in the lap of abundance, and dream of some newly made dishes, you will not enjoy the discoveries which science has in store for the year 2000, such as foods drawn from the mineral kingdom, liqueurs produced by the pressure of a hundred atmospheres; you will never see the importations which travellers yet unborn will bring to you from that half of the globe which has still to be discovered or explored.

How I pity you!

BRILLAT-SAVARIN



## APPETIZERS AND SAVORY COCKTAIL SNACKS

A snack used to mean something pillaged from the refrigerator for an after-theater or midnight supper in the kitchen. It might have been a slice of cold chicken or a piece of apple pie. Today, the demand for snacks is leading the food industry to new inventiveness. The modern snack is anything from a diminutive sausage to a fluffy kernel of popcorn covered with melted cheese. The classifications between these two are legion. The purpose of all is to appear at the cocktail hour, whether it is a party or that leisurely time of relaxing after the day's work and before the important meal of the day.

These appetizers and snacks are sometimes called, more formally, *hors d'oeuvres*. The literal translation of *hors d'oeuvre* is "before the work," or "outside the work." In the French cuisine, *hors d'oeuvre* is a collection of small dishes, served at the table, at the beginning of the midday meal or luncheon. These appetizers are eaten with knife and fork; seldom do they include anything to be eaten with the fingers.

The American idea of *hors d'oeuvres* is a collection of appetizing tidbits or snacks, accompanying cocktails or other beverages in late afternoon, some time before the evening meal is served. American *hors d'oeuvres*, thus served, are usually eaten with the fingers. In adapting these appetizers to the American cuisine, Americans took their French name and perversely gave it a plural, which is inconsistent with the actual French meaning, but now sanctioned by Webster's Dictionary and general usage.

Even simple family dinners nowadays are preceded with a cocktail or a short or long nonalcoholic beverage and *hors d'oeuvres*. Service for this is usually in the living room, which gives family and friends a chance to assemble and to relax for a few moments of conversation before dining. Living-room service has another advantage. The main course of the meal can be placed on the table without the necessity of removing the cocktail glasses or plates of a first course.

Appetizers that go with cocktails must sharpen the appetite. They must have distinctive flavor and eye appeal. The homemaker may serve an appetizer tray full of these little quick temptations, some of which may be speared on a toothpick.

The *hors d'oeuvre* platter, snack tray, or the first course at dinner need never be a problem to the homemaker who has a deft hand with snacks, *canapés*, and appetizers of all kinds. *Canapés*, or toasts, those tasty spreads that persuade even a laggard appetite, can be made inexpensively by grinding and seasoning in various ways leftover meat,

fish, poultry, or cheese. The basis for any canapé should be a nourishing but light and easily digested protein. Salmon, tuna, crab meat, sardines, shrimps, all are stand-bys that enrich the cocktail hour as well as the first course of any luncheon or dinner.

Canapé toasts, which should not be confused with sandwich toasts, are always trimmed after or before being toasted, if toasted at all. They may be almost any shape. Their thickness should never be more than a scant half inch. They may be fried in butter, toasted or not, but mostly toasted. Traditionally, day-old bread is used for making canapés, because it is easier to cut; but if you have a sharp knife or cutter, you may use fresh bread. Of course, too stale a bread is out of the question. Always butter toast as soon as it is removed from the toaster.

Canapés are usually arranged in an artistic design on a large platter, covered either with a fancily folded napkin or a paper doily, or still better on a bed of shredded lettuce, red cabbage, or crisp green young watercress, either by themselves, or with a gay assortment of relishes, such as pickled onions, tiny pickles, olives—green, ripe, or stuffed—and parsley. For effect, you may dip the parsley in either flour, paprika, or cinnamon. Shake off the excess of the ingredient used, and arrange small bunches between the appetizers. Curled parsley is well adapted for this kind of decoration.

“Variety is the spice of life” is an old saying that may well be applied to choice of foods. Variety not only gives zest and adds spice to the menu; it also stimulates the appetite and aids digestion. Homemakers are ever on the alert for new foods and new recipes, for what they call “something different.” Yet many interesting and delicious foods are overlooked. For example, in recent years tempting preserved fish and fish pastes have been offered in great variety, but I venture to say that this type of food is seldom or never included in the average American family’s diet. Try them, and you will be pleasantly surprised at their fine and stimulating flavors.

Anchovies and anchovy paste are worth-while fish products. The anchovy is a small fish of the herring family, found in both American and European salt waters. It is best known as a preserved fish, though it may be eaten fresh. Anchovies are packed in salt or oil, while anchovy paste is made from ground or pounded anchovies and spices. Like caviar, anchovies and anchovy paste are delicious on toast, crackers, strips of puff paste, or rich pastry strips or rounds, in sandwiches, and for stuffing celery. A wholesome and delicate fish known the world over.

The pounding of one boned anchovy to a paste with mortar and pestle is the first step in the composition of many a delectable sauce

that may apparently have nothing in the world to do with fish. But the master chef is a practitioner of white magic, and the subtlety of his art is based on a knowledge of peculiar affinities.

The fillet of anchovy, figuring variously in hors d'oeuvres, anti-pasto, *zakuska*, *smörgåsbord*, *koldtbord*, *oretika* sharpens the appetite for both meat and drink. When used judiciously in conjunction with certain fish, flesh, and fowl, it mysteriously, inexplicably enhances flavors and gives accent to elusive nuances of taste. The salted bummalo fish of India, known generally as Bombay duck, is strong and crude in comparison with the delicate anchovy in oil, but is as inseparable from curried meats and chutney sauces as the anchovy from certain milder viands, and the affinity is just as puzzling. Shakespeare knew his anchovies and his caviar, and there is little doubt that he had good reasons for charging Sir John Falstaff two and sixpence for anchovies on the tavern chit, when the other items were one capon, some sauce, bread, and two gallons of sack.

Anchovy butter (see recipe No. 1) is kept in stock jars on ice by experienced homemakers and chefs, ready to be spread lightly on a steak for broiling, or adding to a piquant sauce or salad dressing. It is made simply enough by pounding boned and skinned anchovies in a mortar and mixing one part of the smooth paste with two parts of sweet butter. If one has no mortar and pestle, the prepared anchovy paste that comes in small earthen or glass jars can be used in the mixture. That same paste is the very soul of half the exquisite tidbits of the *smörgåsbord* of Sweden, however it may be disguised. As in all things, there are anchovies and anchovies, and they must be bought with care. Some of the most tasty anchovies on the snack bar, well pickled and spiced with bay leaves, clove, and pepper are naught but sprats, pilchards, alewives, or other country cousins of the herring family.

Caviar, a really delicious fish product, is the preserved roe or eggs of the sturgeon. The Arabians are credited with being the first to enjoy this food, which they in turn introduced to the Russians. Today the finest caviar is imported from Russia, though many excellent brands are prepared in Norway, Sweden, and the United States. Domestic caviar is of high quality, but the domestic supply is inadequate, since the popularity of this delicious food has greatly increased in recent years.

Fresh caviar is grayish in color. Caviar is prepared by rubbing the fresh eggs or roe through a small-meshed wire screen or sieve. This separates the eggs from the membrane. Salt is added, and the mixture is gently stirred. Later the surplus brine is removed, and the caviar is kept at the required temperature until it is ready for packing.

The universal favor of eggs as a food has resulted in a thousand and one ways in which they can be prepared and served. No other food has as many menu purposes. They are not only the most popular breakfast food; they are used for luncheon, dinner, cocktails, supper, and for all party occasions, informal and formal, as well.

Hard-cooked eggs, so popular for stuffing and for garnishing, are cooked half an hour in water just below the boiling point. Hard-boiled eggs are boiled hard for about 10 minutes. The boiled are tougher.

In selecting eggs, color makes little difference. Eggs can be brown, white, or speckled, and still be good. The shell must be sound and normal.

Cooked beets furnish a precious ingredient for garnishing and decorating appetizers, salads, and cold meat platters. But as they easily color the foods with which they come in contact, it is wise to add them just before serving.

When you are buying lettuce for dressing and garnishing hors d'oeuvre platters and sea food cocktails, give the head a little hand pressure to find out how firm it is. Look for signs of tipburn, a tell-tale brown that edges the leaves, particularly in the innermost parts of the head. They would have to be trimmed off, and so mean waste. They are caused by unfavorable growing conditions, and may later become slimy areas—then of course you have decay and an unusable head.

Occasionally, you will buy a head outwardly in prime condition. But as you prepare the leaves for a salad or garnishing, you find that the midribs or even some of the leaves are streaked with a reddish brown. These streaks do not make the leaf inedible, and need not be cut out of the leaf unless it makes the salad or garnishing look unattractive.

The red that develops on cut surfaces of lettuce is something else. If you cut a head across, and put part of it back in the refrigerator to serve later, do not be too disturbed on finding that the cut edges have developed this reddish-brown color. Actually, there is nothing harmful about it.

Garnishing hints are given with each of the more than 500 snack recipes that follow, but the smart hostess soon learns how to add to the appetizer platter the preferences of her guests and family, and how to interchange for color, taste, and flavor.

SEASONED AND COMPOUNDED BUTTERS FOR SANDWICHES, CANAPÉS, AND TOASTS (1)

Besides plain butter, the homemaker who wants to create a reputation and add to the flavor of sandwiches, canapés, and toasts may have on hand, or prepare at need, seasoned or compounded butters for fillings or spreads that will keep a long time in the refrigerator. The compounded butter is covered with any desired additional filling or spread, which may range from traditional roast beef to peanuts.

For all these butters, start with  $\frac{1}{2}$  cup ( $\frac{1}{4}$  pound) of butter, and add any of the following ingredients.

*Almond Butter.* Work in 2 tablespoons of blanched ground almonds and a few drops of lemon juice.

*American Cheese Butter.* Work in 2 tablespoons of grated American cheese, and add a few drops of Worcestershire sauce.

*Anchovy Butter.* Work in a few drops of lemon juice, anchovy paste, the size of a pea (more or less, according to taste), and  $\frac{1}{2}$  teaspoon of finely minced parsley.

*Applesauce Butter.* Work in 2 tablespoons of rather firm applesauce and 1 tablespoon of ground nut meats.

*Apricot Butter.* Work in 2 tablespoons of sieved cooked apricot (rather firm) and a few drops of lemon juice.

*Catsup Butter.* Work in 3 tablespoons of catsup and 1 teaspoon of grated onion.

*Caviar Butter.* Work in 1 tablespoon of well-drained caviar, a few drops of lemon juice, and  $\frac{1}{2}$  teaspoon of grated onion.

*Chili Butter.* Work 3 tablespoons of chili sauce and a few drops of lemon juice.

*Chive Butter.* Work in 2 tablespoons of finely minced chives and 1 teaspoon of grated onion.

*Chutney Butter.* Work in 1 generous tablespoon of ground mustard chutney and a few drops of Tabasco sauce.

*Curry Butter.* Work in  $\frac{1}{2}$  teaspoon of curry powder.

*Egg Yolk Butter.* Work in 1 sieved hard-cooked egg yolk, a few drops of onion juice, and 1 tablespoon of finely minced parsley.

*Garlic Butter.* Blanch a small clove of garlic in a few drops of water or vinegar. Remove, dry, and mash. Work into the butter.

*Green Pepper Butter.* Work in 3 tablespoons of grated green pepper, well drained or squeezed in a dry towel, and a few drops of lemon juice.

*Herring Butter.* Work in 1 tablespoon of ground smoked herring, free from any bone, and a few drops of lemon juice.

*Honey Butter.* Work in 1 tablespoon of strained honey and a few drops each of Tabasco sauce and lemon juice.

*Horseradish Butter.* Work in 2 tablespoons of well-drained or squeezed prepared horseradish and 1 tablespoon of finely minced chives.

*Jam Butter.* Work in 2 tablespoons of any kind of jam and a few drops of lemon juice.

*Jelly Butter.* Work in 2 tablespoons of any kind of jelly and a few drops of lemon juice. You may add 1 tablespoon of any kind of ground nut meats, if desired.

*Lemon Butter.* Add 2 teaspoons of lemon juice to the creamed butter and  $\frac{1}{2}$  teaspoon of grated lemon rind.

*Liverwurst Butter.* Work in 3 tablespoons of mashed liverwurst sausage and a few drops of lemon juice, or 1 teaspoon of grated onion.

*Lobster Butter.* Work in  $\frac{1}{2}$  cup (equal parts) of ground cooked lobster and a few drops of lemon juice.

*Molasses Butter.* Work in 1 teaspoon of molasses and  $\frac{1}{4}$  teaspoon of grated lemon or orange rind.

*Mustard Butter.* Work in 2 teaspoons (more or less) of prepared mustard and a few drops of lemon juice.

*Nut Butter.* Work in 2 tablespoons of any kind of ground nut meats and  $\frac{1}{4}$  teaspoon of grated orange rind.



*Olive-Pimiento Butter.* Work in 2 chopped pimientos and  $\frac{1}{4}$  cup of chopped stuffed olives. Let stand in the refrigerator overnight to mellow before using.

*Orange Butter.* Add 2 teaspoons of orange juice and  $\frac{1}{2}$  teaspoon of grated orange rind.

*Paprika Butter.* Work in 1 tablespoon of paprika and a few drops of onion juice.

*Parsley Butter.* Work in 2 tablespoons of finely minced parsley and a few drops of Tabasco or Worcestershire sauce.

*Peanut Butter.* Use plain or mixed with equal parts of creamed sweet butter and peanut butter.

*Pimiento Butter.* Work in 2 tablespoons of finely chopped red pimiento, well squeezed in a towel.

*Pineapple-Ginger Butter.* Work in 2 tablespoons of canned crushed pineapple, well squeezed in a towel, and mixed with a few grains of ginger powder.

*Potted Meat Butter.* Work in any kind of canned or tubed potted meat paste, such as deviled ham, tongue, or chicken, using 2 generous tablespoons, and a few drops of onion juice and lemon juice.

*Prune Butter.* Work in 2 tablespoons of sieved, rather stiff or firm, cooked prune pulp, and add  $\frac{1}{2}$  teaspoon of grated lemon rind.

*Roquefort Cheese Butter.* Work in 2 generous tablespoons of Roquefort cheese, mashed with a few drops of Worcestershire sauce.

*Salmon Butter.* Using fresh cooked or smoked salmon, work in 2 tablespoons of salmon, ground or pounded to a paste, and a few drops of lemon juice and Worcestershire sauce.

*Sardine Butter.* Work in  $\frac{1}{4}$  cup of boned, skinned, and thoroughly drained canned sardines with  $\frac{1}{2}$  teaspoon each of onion juice and lemon juice, and a few drops of Tabasco sauce.

*Shrimp Butter.* Work in  $1\frac{1}{2}$  tablespoons of cooked canned or fresh shrimps, ground or pounded to a paste, and a few drops each of lemon juice and onion juice.

*Tarragon Butter.* Work in 2 or 3 leaves of fresh tarragon, chopped very fine, and a few drops of tarragon vinegar.

*Vegetable Butter.* Work in any kind of ground, cold, cooked green vegetables, a few drops of lemon juice, 1 teaspoon of grated onion, and a few drops of Tabasco sauce.

*Watercress Butter.* Work in 3 tablespoons of finely minced watercress.

#### AFTERNOON DELIGHT (2)

*As many or as much as desired*

Blend together 3 parts of Roquefort cheese with 1 part of cream cheese, adding coarsely chopped pistachio nuts, a few grains of salt, and cayenne pepper to taste. Spread on small toasted bread rounds, and sprinkle over finely chopped chives or parsley. You may set a tray with a bowl of this spread, and pass around crackers or small rounds of bread (any kind), lightly buttered, for each person to serve himself.

#### AMERICAN CHEESE CRUNCHES (3)

*Hot or cold—as many as desired*

Spread on any kind of cracker grated American, Swiss, or Roquefort cheese. Place in the oven until the cheese melts. Then press on each cracker a pitted date or prune. Sprinkle over the entire surface hard-cooked egg yolk, forced through a tea strainer or a fine sieve.

#### AMERICAN CHEESE PINWHEELS (4)

*Hot—serves 12*

Remove all but the bottom crust from a fresh loaf of white, whole wheat, or pumpernickel bread. Spread the bread with a mixture of  $\frac{1}{4}$  cup of softened butter, 1 cup of grated cheese (any kind), 1 generous teaspoon of dry mustard, and 2 tablespoons of well-drained prepared horseradish. Cut spread slices from the loaf as thinly as possible and roll each slice tightly. Wrap these rolls in wax paper, and chill in the refrigerator. When well chilled, slice the rolls thinly. Arrange on a baking sheet, and bake in a moderately hot oven (375 degrees F.) until the bread is delicately browned and the cheese is slightly melted. Serve hot, neatly arranged on a platter, and garnish with small sticks of dill pickles and crisp green watercress.

## AMERICAN CHEESE SAVORIES

(5)

*Hot—serves 6 to 8*

Mix  $\frac{1}{2}$  pound of grated American cheese,  $\frac{1}{4}$  cup of thick cream sauce, the yolks of 2 fresh eggs, 1 teaspoon of grated onion, and 1 teaspoon of finely minced parsley to a smooth paste. Add  $\frac{1}{2}$  teaspoon of dry mustard, a few drops of Worcestershire sauce, and a few grains of cayenne pepper. Force through a pastry bag on any shape of pie dough or fancy biscuit dough. Place under the broiler until the cheese mixture browns and begins to bubble. Serve hot.

## ANCHOVY ALLUMETTE

(6)

1 pound butter	Few grains cayenne pepper
1 pound pastry flour, sifted with	Ice water
2 teaspoons salt	Anchovy fillets

If salted butter is used, wash it to remove the salt. To do this, wash the hands in water as hot as possible, rinse in cold water, and knead the butter in ice water in a scalded bowl until the salt is drawn off. At first the butter will crumble, but when free from salt, it will cling and mass together. Pat and fold until dry and in a compact mass. Reserve 2 tablespoons of the washed butter, and put the rest in the refrigerator till needed.

Work the 2 tablespoons of butter into the flour with the tips of the fingers. Moisten carefully with ice water. (You may use, if desired, iced beer, cider, champagne, fruit juice, or white wine instead of ice water. This will add richness and flavor. Remember that when wine is cooked, the alcohol evaporates, and only the flavor of the added liquid remains.)

Turn out the dough on a lightly, very lightly floured board. Pat it smooth, and divide in half. Roll out each half to the same size and thickness. Over one sheet of dough, sprinkle a little flour. Take the remaining butter from the refrigerator and make into a sausagelike roll. Dredge with flour, and roll out very thin, as nearly like the sheets of dough in shape as possible. Flour the board and rolling pin lightly so that the butter will not stick.

Place the butter between the two sheets of dough, and roll as thin as possible without allowing the butter to break through. When the sheet becomes thin, fold in the sides until they meet, trimming if necessary; turn halfway around and roll out. Fold and roll in this way twice, then place in the refrigerator for 20 to 30 minutes. Repeat the rolling and cooling until the dough has been rolled and cooled four times.

Cut the dough into strips about 3 inches long and 2 inches wide. Place a fillet of anchovy on top of each strip, and cover with another strip of dough. Continue until the dough is completely used. Bake in a very hot oven (450–500 degrees F. to start, then reduce to 450 degrees F.), until the allumettes (matches) are golden browned. If the oven is too hot, so that the paste begins to brown as soon as put in, immediately reduce the heat.

*NOTE.* You may substitute herring fillets or shad roe for anchovy, if desired.

#### ANCHOVY CANAPÉS I (7)

*As many as desired*

Arrange anchovy paste, chopped egg white, and sieved hard-cooked egg yolk in diagonal strips on oblongs of toast, placing a strip of pimiento between the ingredients.

*A good start gives a guest a sense of confidence in the dishes to come. But start off with a tepid, tasteless first course, and even your best main-dish trick will fail.*

#### ANCHOVY CANAPÉS II (8)

*As many as desired*

Roll a fillet of anchovy, carefully sponged. Fill the hole or ring with caviar, pressing a little. Top the caviar with a slice of green olive. Place the anchovy, thus filled, on a small toasted cracker, topped with a thin slice of lemon, the size of the cracker.

#### ANCHOVY CANAPÉS III (9)

*As many as desired*

Spread some round or oblong toasts with Mustard Butter (see No. 1), then with a layer of caviar. Place in the center a small oyster, which has been carefully cleaned, and surround it with an anchovy fillet, using one fillet for each canapé.

#### ANCHOVY CANAPÉS IV (10)

*Serves 10 to 12*

Mash 1 package of cream cheese with a fork; add enough undiluted evaporated milk to moisten; then add 1 generous tablespoon of anchovy paste, ½ teaspoon of prepared mustard, and 1 tablespoon of

finely minced chives. Blend thoroughly. Spread on toast rounds or crackers, and top each canapé with a small stuffed olive.

#### ANCHOVY CANAPÉS V (11)

*As many as required*

Blend skillfully 1 teaspoon of anchovy paste with 2 small cans of tomato paste. Spread on bits of toast, which should be very crisp. Top each canapé with a mussel, shrimp, piece of lobster, small sardine, or half an egg filled with the mashed yolk, to which may be added a delicate touch of garlic or, still better, ground nut meats, carefully blended. Cover with a little mayonnaise, dusted with paprika.

#### ANCHOVY CANAPÉS VI (12)

*As many as required*

A fine snack for almost any kind of cocktail or served as a first course.

With a sharp paring knife, make an incision at a point about  $\frac{1}{8}$  inch above the center of a hard-cooked egg. Cut slantingly through the egg to a point about  $\frac{1}{2}$  inch below the center of the egg. Encircle the entire egg with slant cuts, first in one direction, then in another. Then pull the two halves of the egg apart. There will be points on each half similar to a tulip. Remove the yolk, and mash it. Crush an anchovy fillet, and mix it with the egg yolk, seasoning with pepper to taste, a few drops of good tarragon vinegar, and enough melted butter to make the right consistency to shape into balls. Refill the white parts. Arrange half an egg on a round, oval or oblong piece of freshly made toast, spread with Mustard Butter (see No. 1). Sprinkle with finely chopped parsley or chives, and serve thoroughly chilled.

#### ANCHOVY CANAPÉS VII (13)

*As many as required*

Spread round or oblong pieces of freshly made toast with Roquefort Cheese Butter (see No. 1). Knead well 3 parts of chili sauce (heavy) with 1 part of anchovy paste. Shape into small balls, the size of a marble, and place 3 small balls on each piece of toast. Surround each ball with a tiny strip of anchovy fillet split in two lengthwise. Place a point of mayonnaise on top of each ball, forced through a pastry bag. Serve very cold.

ANCHOVY CANAPÉS VIII (14)

*As many as required*

Spread saltine crackers with Anchovy Butter (see No. 1). Place on each a pitted prune, filled with cream cheese, highly seasoned with cayenne pepper and a few drops of Angostura bitters. Surround the prune with an anchovy fillet.

ANCHOVY CRUNCHES (15)

*As many as required*

Chop bottled sweet onions very fine. Mix with Russian dressing. Spread on thin crunchy dry toast. Place a rolled anchovy fillet in the center of each. Garnish with parsley or watercress.

ANCHOVY AND GREEN PEPPER PLATTER (16)

*As many as desired*

Marinate anchovy fillets in French dressing for 1 hour. Drain and alternate the anchovy fillets with green pepper strips on an hors d'oeuvre platter. Spread the whole with finely chopped hard-cooked egg, mixed with finely chopped chives and parsley. Sprinkle with a few capers. Serve well chilled.

ANCHOVY GOUGEONETTES (17)

*Hot—as many as desired*

Combine 3 parts of cold smoothly mashed potatoes, to which has been added 1 fresh egg yolk for each 2 cups of mashed potatoes, with 1 part of finely chopped anchovy fillets. Shape into small strips, the size of a finger. Roll in fine bread crumbs, and when ready to serve, plunge into hot deep fat. Fry until golden brown. Serve bushlike on a hot platter. Garnish with crisp green watercress and black olives.

Mashed parsnips, sieved cooked spinach, or almost any kind of vegetable that can be mashed or sieved may be substituted for potatoes.

ANCHOVY PECANS (18)

*As many as desired*

A fine tidbit for almost any kind of cocktail or beverage.

Toast jumbo pecans in a moderate oven in the usual way (350–375 degrees F.) for about 10 minutes, according to size, or until well

toasted. Split and remove the shell fiber. Put together with anchovy paste.

#### ANCHOVY TEASERS I (19)

*As many as desired*

Spread crackers with anchovy paste, then with mashed Roquefort cheese. Sieve over these the yolk of hard-cooked eggs, mixed with a little curry powder to taste.

#### ANCHOVY TEASERS II (20)

*As many as desired*

Cut a fresh loaf of bread, removing the crust as thinly as possible. Spread with Curry Butter (see No. 1), and arrange anchovy fillets on each bread slice, close together, flattening with a spatula. Cut the bread slices thus garnished into finger size, and serve in a nest of finely shredded lettuce, mixed with chopped cooked beets.

#### ANCHOVY WALNUT BALLS (21)

*Hot—as many as desired*

Combine and mix thoroughly 3 parts of ground nut meats (any kind) with 1 part of Anchovy Butter (see No. 1) and a few grains of curry powder. Shape into small balls, the size of a small walnut. Roll in beaten egg, then in sieved bread crumbs, and fry in hot deep fat until golden brown. Serve hot strewn on a bed of crisp green watercress, dipped in paprika then shaken to remove excess paprika.

#### ANGELS ON HORSEBACK (22)

*Hot—as many as desired*

Select uniformly sized oysters and as many slices of bacon. Drain the oysters, and sponge dry. Wrap each oyster in half a slice of bacon, and fasten the ends together with a toothpick. Brown very quickly on all sides in a hot frying pan or, still better, under a hot broiler flame. Serve immediately.

*The lobster has a pleasing flavor  
A taste that's sure to win your favor.  
Oysters "R" a tasty treat  
For better health they can't be beat.*

OLD NEGRO SONG

## ARTICHOKE GREEK STYLE (23)

Select very small young artichokes. Trim the leaves, and blanch. Let cold water run over them until cold. Prepare a marinade as follows. For 1½ dozen artichokes, 1 quart of boiling water, 7 tablespoons of olive oil, 1 scant teaspoon of salt, juice of 3 medium-sized lemons, 4 tablespoons of finely chopped celery, ½ generous teaspoon of whole peppercorns, slightly bruised, a few branches of fennel, 1 large bay leaf, and a few grains of coriander. Bring all the ingredients to a boil, and let simmer for 20 minutes. Add the prepared artichokes; allow to cook for 15 minutes; and let cool in their own marinade. Serve ice-cold with a side dish of the cold marinade.

## ARTICHOKE HEARTS WALDORF (24)

*As many as desired*

You may cook fresh artichoke bottoms in salted water until tender, or use canned artichoke hearts. Either kind should be marinated in French dressing for at least 30 minutes. Drain, and sponge carefully; then fill with flaked canned crab meat, moistened with mayonnaise, to which has been added a little chili sauce to taste. Surround each artichoke heart with a ribbon of green mayonnaise, forced through a pastry bag with a small fancy tube. Top each heart with a little caviar.

## ARTICHOKE AND SALMON SNACKS (25)

*As many as desired*

Combine and mix well canned or cold cooked salmon, carefully boned, with chili sauce, using enough chili sauce to moisten. Fill canned artichoke hearts with this mixture, and cover with stiff mayonnaise, forced through a pastry bag, then dusted with paprika mixed with curry powder.

You may hollow large dill pickles, fill them with this salmon mixture, then slice ½ inch thick. Serve thoroughly chilled on crisp saltine crackers.

## APRICOT SPREAD I (26)

May be used as a sandwich filling or for finger sandwiches for a bridge party.

Soak ½ scant pound of dried apricots in cold water for 4 hours after washing them well. Drain and chop. Add ¾ cup of granulated sugar, the shredded rind of ½ large orange, ½ cup of chopped seed-



less raisins, carefully washed, and  $\frac{1}{2}$  cup of chopped nut meats. Cook over a gentle flame for 1 hour with enough water to barely cover. Cool and chill. Spread on any kind of thinly sliced bread.

*Dried apricots, figs, prunes, and raisins double in weight when cooked. Dried peaches and pears are almost tripled. Dried apples absorb enough water to make their cooked bulk five times the original pound.*

#### APRICOT SPREAD II

(27)

*Makes 1 standard cup*

Serve on hot toast, cut in any shape. May be used for sandwich filling, if desired.

Boil 1 cup of soaked dried apricots, uncovered, with 2 cups of water and  $\frac{1}{2}$  cup of granulated sugar for 10 minutes. Cover, and let simmer for 15 to 20 minutes. Remove from the fire, and sieve. Then add 3 tablespoons of ground blanched almonds. Cool and store. When needed, heat the required amount, and spread between hot toast fingers or thin toasted crackers.

#### ASPARAGUS CANAPÉS

(28)

*As many as desired*

Spread triangular pieces of toast with mayonnaise. Arrange finely chopped hard-cooked egg white and the chopped egg yolk in alternate rows across the toast. Lay 5 tips of asparagus (canned or freshly cooked) on the top. Garnish with pimiento strips. Serve cold.

#### AVOCADO CANAPÉS I

(29)

*As many as desired*

The prodigious quantities of alligator pear—avocado, calavo, or aguacate—that are handled in the market indicate the popularity of that delicate fruit among southern peoples. West Indian homemakers say truly that its richness and goodness are pretty well lost when it is cut too small, or even mashed. Once this fruit was the favorite doorway tree of the Indian of Central America. Then came the Spaniards, who loved the taste of its fruit and introduced it into Spanish colonies hither and yon. It came to Florida in 1833 and began building its reputation commercially. With the exception of olives, no other fruit has so large a percentage of fat, depending on the variety. Because of its texture, it combines well with tart dressings and with such acid

fruits and vegetables as oranges, grapefruit, lemons, and tomatoes. The avocado is a fruit of tropical origin, now adapted to the warmer parts of California. There are several hundred varieties of avocados.

Carve out tiny balls of avocado with a small French scoop, and pile lightly on thick slices of red tomato. Mash the pulp that is left in the shell, and add enough cream cheese and a little lime juice to give the right consistency. Using a pastry bag, pipe this green mixture around the edge of the tomato slices to hold the balls in place. Cover the balls with a sauce made of equal amounts of chili sauce, catsup, and enough grated horseradish to season highly. Serve cold.

#### AVOCADO CANAPÉS II (30)

*As many as desired*

Rub a mixing bowl with a cut clove of garlic. Peel and mash as many avocados as desired. For each 2 avocados, add 2 tablespoons of lemon juice. Then add 1 teaspoon of grated onion and a dash of Angostura bitters or Worcestershire sauce to taste. Blend thoroughly. Spread over crisp crackers, and garnish with a dash of tomato catsup. Serve at once.

#### AVOCADO SPREAD OR FILLING (31)

*Makes 1 standard cup*

Put 1 cup of avocado pulp through a ricer. Add 2 teaspoons of lemon juice, ½ teaspoon of onion juice, and 1 scant teaspoon of salt. Stir until smooth. Serve preferably on small toasted rye or pumpernickel rounds, with a dash of chili sauce.

#### BEEF MARROW ON TOAST (32)

*As many as desired*

Parboil well-watered beef marrow in salted water. Cut in small slices, and mix with a good seasoned Madeira sauce. Spread over small rounds of toast, and sprinkle with freshly minced parsley. A good suggestion is to serve this really delicious and nourishing marrow paste over strips of puff paste made as indicated for Anchovy Allumette (No. 6).

#### BERMUDA BURGERS (33)

*Hot—as many as desired*

Wrap seasoned hamburger—a small amount of course—around a pickled onion. Dip in beaten egg, then in corn flakes, and fry in hot

fat for about 5 minutes, or until golden brown. Serve sizzling hot on a freshly toasted round of bread.

**BLACK RADISHES WITH SOUR CREAM** (34)

*As many as required*

Peel black radishes. Cut in very thin slices. Sprinkle with salt to taste, and set in a cool place to marinate and render all the water for about 3 hours. Drain, arrange slices on hors d'oeuvre platter, and serve covered with thick sour cream and dusted with very finely chopped and mixed chives and parsley. You may substitute French dressing, to which has been added a little prepared mustard, for the sour cream.

**BOLOGNA CUPS** (35)

*Hot or warm—makes 12*

Skin 12 very thin slices of bologna sausage. In the center of each, put 1 generous teaspoon of grated cheese—American, Parmesan, Roquefort, or Swiss. Place on a rack in a baking pan. Bake in a moderate oven (350 degrees F.), or under the flame of the broiling oven until the cheese melts and the bologna sausage curls slightly. Serve warm. You may substitute flaked crab meat, or any flaked cooked fish, then cover with a little grated cheese (any kind), and bake or broil as indicated.

**BOUCHÉES MIDINETTE** (36)

*Hot—as many as desired*

Prepare a puff paste as indicated for Anchovy Allumette (No. 6). Make very small patty shells, using a small biscuit cutter first, then a smaller one, which is placed on top of the larger one. Brush with melted butter, and bake until the patty shells puff. Remove the small round from each shell, also the inner crumb. Fill with a highly flavored and seasoned mushroom purée; minced shrimps moistened with rich cream sauce; creamed crab meat flakes, or lobster, or any kind of cold cooked leftover fish, boned and flaked; or cooked sweetbreads, diced very small and mixed with any kind of sauce, even tomato sauce. Fill the patty shells, which have been kept hot. Adjust the covers, and serve at once.

**BRAZILIAN CAVIAR APPETIZER** (37)

*As many as desired*

Place a small cocktail-sauce glass in half of a coconut shell that has been filled with finely cracked ice. Put a generous single portion of

caviar in the glass, and serve with grated coconut and bread and butter finger sandwiches.

### BRIDGE CANAPÉS (38)

*As many as desired*

*Club Canapés.* Using a club-shaped cooky cutter, cut a club from a thin slice of day-old bread (any kind). Spread with caviar, and using the tip of a knife, put a border of cream cheese, blended with a little onion juice or lemon juice, or a border of chopped hard-cooked egg white.

*Diamond Canapés.* Using a diamond-shaped cooky cutter, cut a diamond from a thin slice of day-old bread. Spread with chopped egg white, mixed with heavy cream or mayonnaise, and dust lightly with paprika, mixed with a few grains of curry powder.

*Heart Canapés.* Using a heart-shaped cooky cutter, cut a heart from a thin slice of day-old bread. Spread with highly seasoned mayonnaise, mixed in equal parts with tomato paste and sieved pimiento, or use a thin slice of smoked salmon. Put a border of sieved pimiento around each canapé.

*Spade Canapés.* Using a spade-shaped cooky cutter, cut a spade from a thin slice of day-old bread. Spread with Anchovy Butter (see No. 1), then cover with chopped well-drained olives. Outline the heart near the edge with a thin streak of mayonnaise or caviar. Arrange an anchovy fillet on either side to form a border for the spade.

### BROILED GRAPEFRUIT WITH SHERRY (39)

*As many as desired*

Remove core and membrane from medium-sized grapefruit halves, and replace the sections. To each half, add 1 tablespoon of brown sugar and 1 tablespoon of good sherry. Place under the flame of a broiling oven until well heated. Garnish with red or green maraschino cherries. Serve hot or cold.

### BROILED HAMBURGERS (40)

*Hot—as many as desired*

Shape highly seasoned hamburger meat (beef, lamb, mutton, or any other kind, even poultry) into the size and shape of walnuts. Roll in beaten egg, then in sieved chopped peanuts mixed with sieved bread crumbs. Fry in hot deep fat until golden brown. Drain well on absorbent paper. Dress on a platter entirely covered with crisp green watercress.

**BURGERS IN BLANKETS** (41)

*Hot—as many as desired*

Wrap small oblong patties of hamburger meat (any kind), the size of a large walnut and highly seasoned, in half a slice of raw bacon, securing with toothpicks. Broil under the flame of the broiling oven, and serve sizzling hot topped with a broiled small slice of mild white onion.

**BURGER CANAPÉS** (42)

*Hot—serves about 12*

Beat and blend well 1 pound of chopped beef (hamburgers), 2 tablespoons of catsup,  $\frac{1}{8}$  teaspoon of paprika, 1 teaspoon of onion juice, salt to taste (about 1 teaspoon), 2 tablespoons of milk, 1 teaspoon of finely chopped parsley, and 1 whole egg. Butter the untoasted side of rounds of day-old bread. Pile the meat mixture on the buttered side, covering well to the edges. Dredge with a little flour. Broil under a hot flame for 10 minutes, or less, according to degree of doneness, or until nicely brown on top and rare inside. Serve as hot as possible.

**BUTTERED RICE CRISPS** (43)

*Hot—serves about 15*

Put 6 cups of ready-to-eat rice crisps (packaged breakfast cereal) in a bowl, and pour  $\frac{1}{4}$  cup of slightly melted butter over them. Stir well so that each kernel is thoroughly coated with butter. Spread in a large shallow baking dish, and heat thoroughly in a moderate oven (325–350 degrees F.). Then salt to taste, rather highly, using about 1 teaspoon of salt. Sprinkle with a little paprika. Serve hot with cocktails.

**CALIFORNIA ANCHOVY CRUNCHES** (44)

*As many as desired*

Spread crackers with Olive-Pimiento Butter (see No. 1), and top each cracker with a coiled anchovy fillet.

**CANADIAN COD TONGUE CANAPÉS** (45)

*Hot—as many as desired*

Remove the skin from 1 pound of cod tongues. Wash carefully, drain, and place the tongues in a saucepan. Add enough fish stock

to barely cover, then  $\frac{1}{2}$  cup of white wine,  $\frac{1}{4}$  cup of diced carrots, 1 medium-sliced onion, 1 bay leaf tied with 6 sprigs of fresh parsley, 4 or 5 whole cloves, 6 whole peppercorns,  $\frac{1}{4}$  teaspoon of thyme leaves, and a sliver of garlic. Cook gently until the tongues are tender, or about 35 minutes. Drain, and set aside to be used when needed. (They keep as long as cooked shrimps.) When ready to use for canapés, dip each cod tongue in heavy cream, seasoned with salt and pepper to taste, then in sieved bread crumbs, and fry very slowly in plenty of butter until golden brown. Serve as a canapé, either on toast spread with Anchovy Butter (see No. 1), or on toasted crackers, with a small piece of lemon on the side and a sprig of parsley.

### CANAPÉS DUCHESS (46)

*Hot—as many as desired*

Prepare the following mixture a day before using to allow it to mellow. Mix and blend well together 1 tablespoon of Salmon Butter (see No. 1),  $\frac{1}{4}$  teaspoon of prepared mustard,  $\frac{1}{2}$  teaspoon of paprika, a few drops of Angostura bitters, salt to taste, 6 slices of bacon (cooked then ground), 2 packages of cream cheese, 2 egg yolks, and 1 teaspoon of finely minced chives. Mix well to a paste. Spread  $\frac{1}{4}$  inch thick on wax paper. Let stand about  $\frac{1}{2}$  hour, then roll without the paper, and wrap in glazed paper overnight in the refrigerator. When ready to serve, cut thin slices, and bake on a cooky sheet in a hot oven (400 degrees F.). Serve skewered with toothpicks on toasted saltine crackers.

### CANAPÉS LILY PONS (47)

*As many as desired*

Garnish small circles of baked pie dough with cream cheese, blended with equal parts of ground blanched pistachio nuts, forced through a pastry bag with a small fancy tube. Fill each center with 1 teaspoon of Bar-le-Duc jelly, red or white. Serve cold.

### CANAPÉS LORENZO (48)

*Hot—makes about 15 canapés*

1 cup crab meat, cut in small pieces	$\frac{1}{4}$ teaspoon dry mustard
1 teaspoon onion, grated	3 tablespoons all-purpose flour
2 tablespoons butter	$\frac{1}{2}$ cup light cream or undiluted evaporated milk
2 tablespoons olive oil	15 slices white bread, cut crescentlike
$\frac{1}{2}$ teaspoon paprika	

- |   |             |                                   |  |
|---|-------------|-----------------------------------|--|
| 2 | tablespoons | grated Parmesan<br>cheese         | Dash of salt to taste<br>Dash of white pepper to taste |
| 2 | tablespoons | light cream or<br>evaporated milk | Young crisp green watercress                           |

Heat the butter and olive oil together. Add the crab meat and grated onion, and sauté a few minutes, stirring almost constantly. Then add the paprika, dry mustard, salt and pepper to taste, and the flour, and blend well, but gently. Add the  $\frac{1}{2}$  cup of light cream or undiluted evaporated milk, and continue stirring while adding, until the mixture is thickened. Fry or toast crescent shapes. Spread the crab meat mixture on the toasted side, and top with a mixture made with the remaining ingredients as follows. Combine the grated Parmesan cheese, the remaining 2 tablespoons of light cream or undiluted evaporated milk, and salt and pepper to taste. Place the crescents, thus topped, on a cooky sheet, and bake in a hot oven (400 degrees F.) for 15 minutes, or until the cheese is melted and bubbles and is glazed. Serve immediately, garnished with plenty of watercress, which is usually eaten with the canapés.

### CANAPÉS MARQUIS (49)

Serves 6

A creation of the famous Head Waiter of the Marguery in New York City.

Chop together 1 hard-cooked egg,  $\frac{1}{2}$  small green pepper, 6 anchovy fillets, and as much tuna fish as the weight of the egg. Now have ready 6 rounds of toast, fried in sweet butter until crisp. Place the chopped mixture on top of each round, spreading flat. Sprinkle with 1 teaspoon of Russian dressing for each round of toast thus spread. Just before serving, sprinkle a few drops of Worcestershire sauce over the canapés. Serve at once.

### CANAPÉS MONTE CRISTO (50)

*Hot—as many as desired*

Spread rounds, oblongs, triangles, or squares of freshly made toast with a purée made of cooked ham, ground with a little prepared mustard to taste. Sprinkle generously with grated cheese, either Old English, Parmesan, or Swiss, and glaze under the flame of the broiling oven. Serve at once with a sprig or two of crisp watercress.

## CANAPÉS SUZETTE

(51)

*As many as desired*

Garnish small lozenges of baked cheese pie crust with whipped cream, flavored with lemon juice and colored with a tiny pinch of saffron to the desired hue. Fill each center with a large prune, pit removed, and filled with creamed Roquefort cheese, then rolled in minced coconut. Serve at once. Delicious. Try!

## CANTALOUPE FRAPPÉ

(52)

*As many as desired*

This delicious French method of serving cantaloupe requires it to be served very cold.

Select a ripe well-perfumed cantaloupe. Wash quickly, and sponge dry. Make a small opening at the stem end, large enough to insert a teaspoon, and remove all the seeds and filament. Pour into the opening enough dessert wine, such as Madeira, port, Marsala, sherry, brandy, or fine champagne. Add for each cantaloupe 2 tablespoons of powdered sugar. Adjust the piece removed to make the opening, wrap in wax paper, and bury in a hand freezer pail with equal parts of cracked ice and rock salt for at least 3½ to 4 hours. To serve, cut a slice from the top, and with a teaspoon, cut out the meat in the shape of small eggs. Serve dressed on crisp lettuce leaves, with a little of the liquid on each egg.

## CANTALOUPE PARISIENNE

(53)

*As many as desired*

Cut portion-size slices of ripe cantaloupe. Sprinkle with powdered sugar, and sprinkle generously and to taste with a few drops of either Grand Marnier or maraschino liqueur, fine champagne, rum, or brandy. Serve ice-cold on a bed of shaved ice.

## CANTALOUPE PICKLES

(54)

These little appetizers are very popular on the Continent. This relish may be used after a week in the jar. Fine for garnishing a cold meat platter.

Select very young cantaloupes, just beginning to form and shape on the vine, just after the bloom. Wash. Let stand in salted water at least overnight. Drain, and wash with vinegar, cut with ⅓ part of water. Place in clean sterilized jars with a few leaves of tarragon herb,



fennel, and dill, and a few grains of whole peppercorns. Fill the jars with either cold or hot vinegar, and seal at once. The hot vinegar will keep the cantaloupe buds green.

## CAROLINES

(55)

Carolines are very little éclairs made of cream puff paste, unsweetened. When baked on a cooky sheet, and cold, they are opened on the side and filled with almost any kind of smooth creamed mixture, such as creamed ground chicken, tongue, or sweetbreads, then glazed with meat gelatin and served cold. Almost any kind of fish or meat, or chicken mousse may be used for filling these popular appetizers.

This recipe makes 12 large puffs or large éclairs. For cocktails, make very small puffs or éclairs, and fill with any seasoned savory filling. These cocktail snacks are not frosted, but for dessert puffs and éclairs, they may be frosted according to taste.

To make the cream puff paste, place 1 cup of butter in a large heavy saucepan, and heat to the boiling point. When boiling vigorously, add 1 cup of pastry flour all at once, and beat hard and fast. A smooth ball will be formed, which will leave the sides of the pan clean. Turn this ball into a mixing bowl. Add 4 unbeaten eggs, one at a time, beating each egg well after adding it. Continue until the mixture is shiny and stiff. Shape on a baking sheet, or wrap in wax paper, and let stand in the refrigerator overnight. To shape, use a pastry tube. The pats of dough should be about 3 inches across for large puffs or éclairs, or 1 tablespoon across for small ones. They are baked in a very hot oven (450 degrees F.) for 15 minutes; then reduce the oven to moderate (350 degrees F.) for 20 minutes. For very small puffs or éclairs, cut the baking time.

*Peter the Great, wandering about Moscow, saw a man hawking pies, cakes, and pastries. Afterward this man became a pastry cook. Peter the Great sought him out and made him his prime minister. As Prince Manshkoff, he wielded tremendous power and became the richest subject in Europe.*

## CAVIAR BOUCHÉES

(56)

*As many as desired*

Cut day-old bread (any kind) with a sharp knife, then in scalloped rounds with a cooky cutter. Spread the rounds with mayonnaise or any kind of compounded butter. Sprinkle the top with a substantial layer of sieved hard-cooked egg yolk. Place in the center a mound

of caviar. Surround the caviar with the smallest of pickled pearl onions. Serve cold.

### CAVIAR CANAPÉS I (57)

*As many as desired*

Butter rounds of bread, preferably rye bread, if liked. Press rings of cold hard-cooked egg white on the buttered rounds. Fill the inside of each egg ring with caviar. Sprinkle grated onion over the caviar, and surround each egg-white ring with sieved hard-cooked egg yolk.

### CAVIAR CANAPÉS II (58)

*As many as desired*

Toast pumpernickel rounds, and spread Anchovy Butter (see No. 1) on the untoasted side. Mix some caviar with a little lemon juice, and spread over the anchovy butter. Marinate as many tomato slices as there are canapés, and place the canapés over the tomato slices, which have been well drained. Serve at once.

### CAVIAR CANAPÉS III (59)

*As many as desired*

Place a crisp leaf of lettuce on a chilled small plate. Lay a large slice of tomato on each piece of lettuce. Cut a small hole in the center of the tomato slice, and set in it a little chopped hard-cooked egg white or half a hard-cooked egg, filled with caviar after removing the yolk. Surround the egg with an anchovy fillet. Place on lettuce a little grated onion, mixed with finely chopped parsley and dusted with paprika.

### CAVIAR CANAPÉS IV (60)

*As many as desired—serve very cold*

Cut thin slices of Boston brown bread into finger lengths. Spread each bread finger with Mustard Butter (see No. 1). Mix 2 ounces of caviar carefully with a few drops of lemon juice, 1 teaspoon of grated onion, and a dash of cayenne pepper. Spread the bread fingers with the caviar mixture. Mix the mayonnaise with sieved hard-cooked egg yolk, a little parsley, a little catsup, and a few grains of curry powder. Place this mixture in a pastry bag, and spread it around the edge of each canapé.

## CAULIFLOWER FRENCH STYLE (61)

*As much as desired—a fine relish appetizer*

Divide a choice small cauliflower into small flowerets. Blanch in salted boiling water until almost done. Drain. Cool, then let stand in French dressing for 1 long hour in the refrigerator. To serve, drain and mix the cauliflower flowerets with mayonnaise or whipped cream, to which has been added a little prepared mustard.

## CELERY BONNE FEMME (62)

*As much as desired—serve as a relish*

Cut into fine julienne (small matchlike sticks) the white part of celery. Combine with equal parts of tart apples, pared and cut like the celery. Moisten at once with heavy cream, to which has been added 1 tablespoon of prepared mustard for each cup of cream.

## CELERY GREEK STYLE (63)

Proceed as indicated for Artichoke Greek Style (No. 23), substituting celery for artichoke.

## CELERY HEART JULIENNE MAYONNAISE (64)

*As much as desired*

Cut the heart and stem of celery into inch squares, and keep in ice water for 2 hours. Just before serving, dry well, and mix with mayonnaise, to which may be added a little prepared mustard to taste. (For each ½ cup of mayonnaise, add 1 scant tablespoon of prepared mustard.)

## CELERY RÉMOULADE (65)

*Serves 6 generously*

1 bunch celery, cooked	1 scant tablespoon prepared mustard
4 hard-cooked egg yolks	
1 tablespoon tarragon vinegar	3 tablespoons olive or other salad oil
Salt and pepper to taste	
Dash of cayenne pepper	1 raw egg
	Juice of ½ medium-sized lemon

Chill the cooked celery, using only the stalks. Put the egg yolks in a bowl, and rub to a smooth paste with the vinegar, salt, pepper, cayenne pepper, and mustard. Slowly add the olive or favorite salad oil, a few drops at a time. When smooth, add and beat in the whole raw egg, beating until light. Then add the lemon juice, a little at a

time, stirring constantly. Pour over the chilled cooked celery. Toss gently. Serve.

### CHEESE CANAPÉS MEPHISTO (66)

*Hot—as many as desired*

Combine and mix well to a paste equal parts of grated American and Parmesan cheese with  $\frac{1}{3}$  part butter, a few drops of Tabasco sauce, and paprika to taste. Spread on small fancy-cut toast, and golden-brown them under the flame of the broiling oven. Serve hot.

### CHEESE CRUNCHES (67)

*Hot—serves 12*

Cut  $\frac{1}{2}$  pound of American cheese in bits, and put through a food chopper. Add 3 tablespoons of sherry, 2 tablespoons of heavy cream, 1 teaspoon of prepared mustard, 2 tablespoons of butter, a few grains of salt, and a few grains of cayenne pepper. Blend thoroughly. Spread on crisp crackers, and place under the flame of the broiling oven until the cheese bubbles and browns. Serve at once.

### CHEESE DREAM (68)

*Hot—as many as desired*

Cut bread very thin and fingerlike. Spread with butter. Between the slices, place thin slices of American cheese, pressing a little. Roll in beaten egg, then in sieved bread crumbs. Fry in plenty of butter, turning frequently to golden-brown on all sides. Serve at once, garnished with any kind of jelly.

### CHEESE (69)

Cheese is an international delicacy. Through forty centuries, cheese has been the shining star on civilized menus. It has served as a meat, a dessert, an herb, a seasoning. It is, perhaps, the oldest prepared food. Butter is its only rival for antiquity. If one could roll back the years, one might see cheese offered to the gods on Olympus, the boy David carrying ten big cheeses as gifts for the Israelite captains, the training tables in Old Greece where the Olympic athletes ate their cheese and dried figs and wheat porridge. One might spy on Lucullus serving his guests with fragrant goat's-milk cheese, Napoleon kissing the rosy cheek of the peasant girl who cheered his journey by introducing him to Camembert, or Marie Antoinette, in her doll palace at Trianon, in the park of Versailles, making small cheeses for Louis.

What is cheese? Cheese is the casein of milk separated by pepsin or rennet, which includes some of the fat. There are many varieties, prepared in different ways, but the two chief classes are hard cheese and soft cheese, the former being pressed and salted. Cheese forms a highly nutritious food and an important article of commerce.

The ever-growing family of cheese spreads provides convenient, quick cocktail canapés or small savory sandwiches for tea or afternoon snacks, or for a light bite after the theater. There are many kinds packed in cardboard tubs, in cocktail glasses, in jars, in small pottery ovenware bowls, in ash trays, and also in tubes. All in all, cheese is the cheapest food one can buy.

Cheese leads a double life. It is the delight of children in a sandwich lunch at midday. It is a food siren, tempting sophisticates to forget calories and caution at midnight. Cheese frequently plays a third role, that of good-will ambassador from country to country. No matter how we feel about political policies, we feel a friendly warmth for any nation that can produce such Gorgonzola as we get from Italy, such Roquefort and Camembert as hails from France, or such Edam and Swiss cheeses as come from Holland and Switzerland. And we don't do badly with all the fine cheeses produced in this country.

#### CHEESE ESCORTS I (70)

*As many as desired*

Spread rounds of Boston brown bread with Stilton cheese, softened with port wine. Dip in equal parts of finely minced celery stalk and red canned pimiento. Serve dressed on a layer of watercress, which should be eaten with the canapés.

#### CHEESE ESCORTS II (71)

*As many as desired*

Cover thin slices of pumpernickel bread with Parmesan cheese, softened with a little sherry. Serve dressed on a generous layer of watercress, which should be eaten with the canapés.

#### CHEESE FRITTERS I (72)

*Hot—makes about 3 dozen*

Fine with cocktails, especially if served with crisp green watercress.

Mix 2 cups of corn meal mush with  $\frac{1}{4}$  cup of all-purpose flour, and 1 teaspoon of salt, sifted with 1 teaspoon of baking powder. Add 1 cup of grated American, Parmesan, or Swiss cheese. Then add 1 whole

egg, slightly beaten. Blend thoroughly. Drop by spoonfuls on a hot griddle in front of the guests or family, and fry on both sides.

### CHEESE FRITTERS II (73)

*Hot—makes about 24*

You may prepare this in a chafing dish in front of your guests or family.

Place 1 cup of cold water, 2 ounces of butter, and a pinch of salt to taste in a saucepan. Stir until the mixture boils. Quickly put in 3 ounces of grated Parmesan cheese, and stir quickly until thoroughly blended. Now beat well 2 whole eggs, and add slowly, while beating constantly, to the cheese mixture. Place 2 ounces of butter in another pan, and when it bubbles, gently drop a spoonful of the cheese mixture into it, and fry on both sides until golden brown. Serve hot on plenty of watercress.

### CHEESE FRIANDISE I (74)

*Cold or hot—makes about 3 dozen*

1½ cups pastry flour	½ cup butter or margarine
1 teaspoon baking powder	2 tablespoons ice water (more or less)
1 teaspoon salt	
1 teaspoon paprika	1½ cups grated American cheese
1 teaspoon dry mustard (more or less)	1 egg white
Few grains cayenne pepper	½ cup sliced nut meats (any kind)

Mix and sift twice the flour, baking powder, salt, paprika, mustard, and cayenne pepper. Cut in the butter or margarine. Blend well, then add the ice water, just enough to make a stiff dough. Roll out in a thin sheet, sprinkle with some of the grated cheese, and make three folds. Roll out again, and repeat until all the cheese is used. After the final rolling, the dough should be about ⅛ inch thick. Cut into fancy shapes—stars, crescents, squares, triangles, or rounds. Brush with the egg white, and sprinkle with the sliced nut meats. Bake on an ungreased cooky sheet in a hot oven (450 degrees F.) for 8 to 10 minutes. Serve cold or hot with cocktails. Very fine!

*Experts in the Parmesan cheese warehouse at Parma, Italy, depend on the tone of the cheese instead of smelling when they test for the ripeness of their product. The tone is produced by a little silver ham-*

mer. After cheeses have been in the warehouse at least two years, the tester goes about tapping them with the hammer, listening for the ring which assures him that they are ready for market.

#### CHEESE FRIANDISE II (75)

*Hot—makes about 18*

Melt 2 tablespoons of butter. Add  $3\frac{1}{2}$  tablespoons of flour, and stir until well blended. Remove from the fire. Add about  $\frac{1}{2}$  teaspoon of salt, a dash of cayenne pepper, and 2 tablespoons of grated Swiss and American cheese, mixed together in equal parts. When well blended, fold in 3 egg whites. Drop on a generously buttered pan. Sprinkle with ground peanuts. Bake in a moderate oven (350 degrees F.) until brown, about 10 or 12 minutes. Serve hot or cold.

#### CHEESE MARBLES (76)

*Hot—makes about 3 dozen*

Mix thoroughly  $\frac{1}{4}$  cup of soft bread crumbs with  $\frac{1}{4}$  teaspoon of salt,  $\frac{1}{4}$  teaspoon of paprika, a few grains of cayenne pepper,  $\frac{1}{4}$  teaspoon of Worcestershire sauce, and 1 egg yolk. Add 1 cup of grated American cheese. Fold in 1 egg white, stiffly beaten. Blend well, but gently. Shape the mixture into small balls, the size of a marble, and roll in ground nut meats. Drop into hot deep fat, and cook until golden brown.

#### CHEESE NONETTE (77)

*Cold or hot—makes about 24 small balls*

Mix 1 package (3 ounces) of snappy cheese, 4 tablespoons of butter,  $\frac{1}{2}$  cup of flour, and  $\frac{1}{2}$  teaspoon of grated cinnamon into a paste, using the back of a tablespoon. With the palms of your hands, shape the mixture into small balls, a little bigger than a marble. Then flatten and press a pistachio nut into the center of each. Place on an ungreased cooky sheet. Let mellow in the refrigerator for 3 hours. Bake in a hot oven (450 degrees F.) for 6 or 7 minutes. Serve hot or cold with cocktails.

#### CHEESE POPCORN (78)

*Makes 1 generous quart*

Slice and melt  $\frac{1}{4}$  pound of fat American cheese in the top of a double boiler over hot water. When thoroughly melted, pour over 1 quart of popped corn, and stir vigorously and thoroughly. Turn

quickly onto a baking sheet. When the cheese begins to harden, separate the grains of popcorn with a fork, operating rapidly. Serve hot or cold.

### CHEESE PUFFS

(79)

Put  $\frac{1}{4}$  cup of butter and  $\frac{1}{2}$  cup of boiling water in a saucepan. Add  $\frac{1}{2}$  cup of flour all at once, and beat vigorously and constantly over a medium flame until the mixture is smooth and free from lumps. Remove from the fire, and add  $\frac{1}{2}$  teaspoon of salt, a few grains of cayenne pepper, and  $\frac{1}{2}$  cup of grated cheese (any kind). Blend well. Now add 2 whole eggs, one at a time, beating well after each addition. Lastly, add 1 egg white beaten to a froth, beating vigorously for 5 minutes. Shape on a buttered baking sheet, using a pastry bag with a tube not larger than a small marble. Bake in a hot oven (450 degrees F.) for a few minutes, or until the puffs are slightly browned.

### CHEESE ROULETTES

(80)

*Hot—makes about 24*

Sift 2 cups of cake flour once. Measure, then add 2 teaspoons of baking powder,  $\frac{1}{2}$  teaspoon of salt, and a few grains of cayenne pepper, and sift twice again. Cut in 4 tablespoons of butter or margarine. Add  $\frac{2}{3}$  cup of cold milk all at once, and stir until the mixture is well dampened. Then stir vigorously until the mixture forms a soft dough and follows the spoon around the mixing bowl. Turn out immediately on a lightly floured board, and knead half a minute. Roll out in an oblong sheet  $\frac{1}{8}$  inch thick. Brush with melted butter, using about 2 tablespoons. Spread 1 cup of grated cheese (any kind) evenly over the dough. Sprinkle with mixed salt and paprika to taste. Cut into small strips. Roll each strip, and place in greased muffin pans. Or roll the sheet as for jelly roll, cut in  $\frac{3}{4}$ -inch slices, and place on a greased baking sheet. Bake in a hot oven (425 degrees F.) for 15 to 20 minutes. Serve hot.

*Alfred the Great dropped a piece of bread with cheese into a fireplace by accident. Retrieving the melted mass, he tasted it, liked it, and the toasted cheese sandwich was born.*

### CHEESE AND PEANUT SLICES

(81)

*Hot—makes about 24 slices*

Beat until light 1 package of cream cheese with 2 tablespoons of Anchovy Butter (see No. 1),  $\frac{1}{2}$  teaspoon of Worcestershire sauce, and a dash of salt and of cayenne pepper. Shape into a roll, and roll



in ground peanuts. Chill. When ready to serve, slice thin, and heat under a very low broiler flame until the cheese begins to brown. Place on crackers, and serve with a dash of chili sauce. Fine for cocktails.

#### CHEESE AND PECAN SPREAD OR FILLING (82)

*Makes 1 generous standard cup*

To 10 tablespoons of grated American cheese, add  $\frac{1}{4}$  cup of coarsely chopped pecan nuts, moistened with a little mayonnaise. Serve either as a sandwich spread or on small rounds of toast.

#### CHEESE PUFFS TARTARE (83)

*Hot—as many as desired*

Spread toast or crackers with raw ground beef. Top with grated cheese. Bake for a few minutes in a hot oven (450 degrees F.), or place under the broiler flame until the cheese melts and bubbles.

#### CHEESE ROSETTES (84)

*Makes about 4 dozen*

Very appetizing and good at that. Try!

Beat together 1 cup of milk, 2 whole eggs,  $\frac{1}{4}$  teaspoon of salt,  $\frac{1}{8}$  teaspoon of curry powder, 1 cup of all-purpose flour, and 1 tablespoon of granulated sugar with an egg beater until smooth. Dip a rosette wafer iron (easily procured in house-furnishing stores) in a kettle of hot deep fat. When the iron is heated, dip it in the batter mixture, then into hot deep fat. Let fry until golden brown, about half a minute. Drain on absorbent paper. Sprinkle with grated cheese. Run under the flame of the broiling oven a few seconds, to allow the cheese to melt. Place caviar in the center of a slice of hard-cooked egg. Serve on crisp watercress, garnished with grated onion mixed with sieved hard-cooked egg yolk.

#### CHEESE STICKS (85)

*Makes about 3 dozen sticks*

Combine  $\frac{3}{4}$  cup of grated Parmesan cheese,  $\frac{1}{3}$  cup of butter, anchovy paste the size of a large pea, 1 cup of sifted pastry flour,  $\frac{1}{2}$  teaspoon of salt, and 3 tablespoons of heavy sour cream. Knead to form a stiff dough. Roll as thinly as possible on lightly floured board, and cut in strips about 1 inch wide and 4 or 5 inches long. Brush with slightly beaten egg yolk, and sprinkle with additional Parmesan

cheese. Twist or not, and bake in a hot oven (450 degrees F.) for 10 to 12 minutes, or until done.

*Legend says that an ancient Arab herdsman, date unknown, opening his bottle made of a calf's stomach, found that the digestive juices had turned the milk into what we call cheese today, thus discovering cheese accidentally.*

### CHICAGO CRAB MEAT CANAPÉS (86)

Serves 6

½ cup canned crab meat, finely chopped and thoroughly boned	1 teaspoon Worcestershire sauce
1 tablespoon chopped green pepper	1 teaspoon grated onion
	1 teaspoon finely chopped parsley
	6 toasted bread rounds
	2 hard-cooked egg yolks, sieved

Combine all the above ingredients except the bread and egg yolks. Toast the rounds of bread on one side, and butter the untoasted side. Arrange the crab meat mixture in pyramids on the buttered side of the rounds. Cover with the sieved hard-cooked egg yolks. Dust lightly with paprika. Serve.

### CHICKEN LIVER CANAPÉS I (87)

Serves 12

Cook 10 chicken livers in boiling salted water until tender. Drain and mince. Fry 1 strip of bacon, extracting all the fat possible. Remove from the pan, and chop very fine, then mix with the minced chicken livers. In the bacon fat, cook 2 teaspoons of finely minced onion and 2 teaspoons of finely minced parsley for half a minute, stirring frequently. Mix with the liver and bacon mixture, mashing it to a paste. Spread small rounds of hot toast with Mustard Butter (see No. 1), then with the liver paste. Sprinkle them with finely minced hard-cooked egg white, then the strained hard-cooked egg yolk. Place a strip of sponged canned pimiento on each. Serve.

### CHICKEN LIVER CANAPÉS II (88)

Serves 12

Cook 10 chicken livers as indicated for recipe No. 87 above. Drain and mash. Season with salt, a few grains of cayenne pepper, 1 teaspoon of Worcestershire sauce, and 2 teaspoons of lemon juice. Spread on small rounds or squares of toast, buttered with Parsley Butter (see

No. 1). Garnish the center of each canapé with 3 tiny pearl onions, dipped in vegetable coloring or beet juice.

We marvel, or appear a little incredulous today at tales of the gallant two-bottle men of the Old Army, the Old Navy, the Old Clubs. But what of the hardy trenchermen who sat through the twelve-course dinners of the Victorian age, unflinching, unprotesting, able to murmur sincere approbation of the final course, though it were plum pudding, or even the rich and pungent "savory" of the British tradition?

#### CHICKEN SPREAD OR FILLING I (89)

Serve on small toast rounds—makes 1¼ cups

Put ½ cup of cold cooked chicken, 3 olives, ½ green pepper, and 2 hard-cooked eggs through a food chopper. Add 1½ teaspoons of chili sauce, 3 tablespoons of mayonnaise, or more to moisten, and a few drops of Worcestershire sauce. Mix well to a paste. Store until wanted. May be used for sandwiches, if desired.

#### CHICKEN SPREAD OR FILLING II (90)

Serve on small toast rounds—makes 1½ cups

Chop very fine enough cold cooked chicken to obtain 1 cup. Do not grind. Combine with ½ cup of finely chopped nut meats (any kind) and enough well-seasoned mayonnaise, to which has been added 1 tablespoon of prepared mustard. Store in the refrigerator until wanted. May be used for sandwiches, if desired.

#### CHICKEN AND LIVER TARTLETS CONTINENTAL (91)

Hot—easily serves 8

Cook 6 chicken livers for 10 minutes in salted water or, still better, in canned chicken bouillon or fresh chicken stock. Drain and chop coarsely. Combine with 2 cups of cold cooked and carefully boned chicken, coarsely chopped. Add 2 tablespoons of Tarragon Butter (see No. 1), salt to taste, and a few grains of nutmeg and of cayenne pepper. Heat over a low flame, stirring constantly. Do not boil. Then add 1 cup of heavy cream, scalded, to which has been added 3 egg yolks, one at a time, beating vigorously after each addition. Stir well, and place over boiling water to simmer gently for about 10 minutes, stirring occasionally. Remove from the hot water, and add ¼ cup of sherry or Madeira wine. Fill tiny pastry shells, made with the puff paste indicated for Anchovy Allumette (No. 6), or with pie dough, baked. Sprinkle lightly with paprika, mixed with finely minced parsley or, still better, chervil. Serve hot.

## CHUTNEY-ANCHOVY SNACKS (92)

*As many as desired*

Spread plain crackers, tiny biscuits, or tiny toast rounds with chutney. Arrange a coiled anchovy fillet around a small stuffed olive in the center of each. Serve. A fine cocktail snack.

## COCKTAIL HOUR CHICKEN RAVIOLI (93)

*Hot—as many as desired*

Make any good pastry or biscuit dough or, still better, make puff paste as indicated for Anchovy Allumette (No. 6). Roll as thin as possible. Cut in small rounds or desired shapes. Put a very little highly seasoned cooked and mashed chicken or chicken livers in the center of each round. Brush the edges with ice water. Cover with another round of pastry. With a pastry jagger, press the edges together. Prick with the tines of a fork. Place on an ungreased cooky sheet, and bake in a hot oven (450 degrees F.) until delicately brown. Serve at once.

*Any other kind of mashed cooked food, as liver, pâté de foie gras, liverwurst, or any cooked meat may be substituted for chicken or chicken liver.*

## COTTAGE CHEESE BALLS (94)

*Makes 16 balls*

Blend 3 cups of sieved cottage cheese with ½ cup of chopped pimienta and ½ cup of chopped stuffed olives. Season highly with salt and cayenne pepper. Form into balls the size of a walnut. Chill. When ready to serve, roll in chopped pistachio nut meats.

## COTTAGE CHEESE CANAPÉS I (95)

*As many as required*

Cut thin slices of pumpernickel, toasted, in small rounds, squares, or oblongs. Spread with sieved cottage cheese, season with cayenne pepper and 1 tablespoon each of finely minced parsley and chives. Top with a rolled anchovy fillet, and dip the edges in paprika.

## COTTAGE CHEESE CANAPÉS II (96)

*As many as desired*

Cut any kind of bread into attractive shapes with cooky cutters. Spread with Mustard Butter (see No. 1) and a mixture of sieved

cottage cheese and currant jelly, using 3 parts of cheese and 1 part of jelly. Top each center with a little caviar, placed in the center of a hard-cooked egg-white ring (yolk removed). Dip the edges of each canapé into very finely chopped chives and parsley, mixed with the sieved hard-cooked egg yolks.

*It is no whim when people say foods do not taste as they used to. Modern foods are probably better tasting than when we were youngsters, but we have changed, and they seem flatter. The only thing we can do is to use more seasoning and learn to enjoy the changed tastes of maturity.*

*“A peppercorn is very small, but seasons every dinner  
More than all other condiments although 'tis sprinkled thinner.”*

#### COTTAGE CHEESE CROQUETTES (97)

*Hot—about 24 small croquettes*

Combine 2 cups of drained sieved cottage cheese with 1 cup of cold mashed potatoes, 1 cup of chopped nut meats, 2 eggs, well beaten, and salt and cayenne pepper to taste. Blend thoroughly. Shape into tiny sausages no bigger than the finger. Roll in beaten egg, diluted with a little milk and anchovy paste the size of a small pea, then in fine bread crumbs, and chill well. When ready to serve, place in a frying basket, and plunge quickly into hot deep fat, just long enough to golden-brown. Serve hot on a bed of crisp watercress.

#### COTTAGE CHEESE AND PIMIENTO SPREAD (98)

*As much as desired*

Combine  $\frac{3}{4}$  parts of sieved drained cottage cheese with 1 part of sieved pimiento. Add 1 tablespoon of grated onion or finely minced chives and salt and cayenne pepper to taste. Store in a glass jar in the refrigerator until wanted. May be used for sandwich filling, if desired.

#### CRAB MEAT IN AVOCADO CUP (99)

*Hot—as many as desired*

Scoop out small avocados, reserving the flesh for other use (salad, for example, or cocktail, which is delicious when mixed with other fruits). Marinate canned crab meat in French dressing. Drain, then moisten with mayonnaise. Fill the avocado shells with the crab meat mixture. Chill well before serving.

## CRAB MEAT CANAPÉS

(100)

*Makes about 15 canapés*

Drain, bone, and cut into small pieces 1 cup of canned crab meat. Melt 4 tablespoons of butter. Add the crab meat and 1 teaspoon of finely minced or, still better, grated onion and 1 teaspoon of finely minced chives. Season with 1 teaspoon of paprika, ½ teaspoon of prepared mustard, salt to taste, and 3 tablespoons of flour. Cook, stirring constantly until the mixture is well blended and heated. Do not let brown. Then add ½ cup of heavy cream, scalded, and continue stirring until the mixture is thick. Now cut bread in fancy shapes—crescents, rounds, squares—and fry in plenty of butter until golden brown on both sides. Spread the crab meat mixture on the bread shapes, and top each canapé with a mixture of 3 tablespoons of grated Parmesan cheese, creamed with 2 tablespoons of undiluted evaporated milk, and anchovy paste, the size of a pea. Place the canapés, thus covered, on a baking sheet, and bake in a hot oven (400 degrees F.) for 10 minutes, or until the cheese mixture bubbles. Serve at once.

## CRAB MEAT DREAMS

(101)

*As many as desired*

Flake boned canned crab meat, and moisten with chili sauce. Place on toast rounds or squares, or any other shape, and cover with a thin slice of fresh tomato, the size and shape of the toast. Top each tomato slice with 1 tablespoon of crab meat, moistened with mayonnaise, and top with a slice of black olive. Serve on a crisp lettuce leaf with a small piece of lemon.

## CRAB MEAT REMICK

(102)

*As many as required*

Prepare either puff paste, as indicated for recipe No. 6, or rich pie crust, or biscuit dough. Shape into tiny tartlets, and bake. When cold, fill with crab meat, moistened with Remick sauce made as follows: To each ½ cup of mayonnaise, add 2 tablespoons of chili sauce, ½ teaspoon of paprika, a dash of celery salt, and a dash of Tabasco sauce. Blend well.

## CRAB MEAT SPREAD OR FILLING

(103)

*Makes 2½ cups*

Lobster, shrimp, tuna fish, or salmon, as well as chicken, veal, or pork may be prepared in this way.

Mix all the following ingredients, after boning whenever necessary, as well as flaking well:  $\frac{1}{2}$  cup of finely minced celery,  $1\frac{1}{2}$  tablespoons of grated onion,  $\frac{1}{2}$  scant cup of mayonnaise, and  $1\frac{3}{4}$  cups of the fish or meat ingredient selected. Blend well. Keep in the refrigerator until wanted.

*Music might have charm to soothe the savage beast, but the ancient Greeks tried it to lure reluctant fish into their nets.*

#### CRAB MEAT AND TOMATO CANAPÉS (104)

Serves 6 to 8

Flake 1 small can of crab meat. Place on small rounds of toast, spread with Curry Butter (see No. 1). Cover with a slice of tomato, then with minced canned shrimps, moistened with mayonnaise. Cover with mayonnaise, to which has been added a little curry powder to taste, and dust with finely minced chives.

#### CRAB MEAT MOLD APPETIZERS (105)

Makes 12 individual molds

Line individual molds with asparagus tips. Flake 1 can of crab meat over the asparagus. Add a tiny pinch of diced celery to each mold, using about  $\frac{1}{2}$  scant cup, 1 slice of canned red pimiento, 1 teaspoon of chopped stuffed olives,  $\frac{1}{4}$  teaspoon of chopped green pepper, and a tiny bit of grated onion. Top each mold with a slice of hard-cooked egg. Soak 1 package of lime or lemon gelatin in 1 pint of boiling water, and stir until the gelatin is dissolved, adding  $\frac{1}{2}$  teaspoon of salt,  $\frac{1}{2}$  tablespoon of granulated sugar, and the juice of 1 medium-sized lemon. When the gelatin mixture has cooled to the consistency of unbeaten egg white, pour it over the molds by spoonfuls so as not to disturb their arrangement. Allow to harden. When ready to serve, unmold on crisp watercress. Garnish with quarters of tomato, and place a stuffed olive in the center of each mold.

*In the spring when robins and thrushes are busying themselves building nests and raising their families, their clumsier cousins, the hens, also are inspired to their greatest egg-laying activities.*

#### CREAM CHEESE AND ALMOND SPREAD OR FILLING (106)

Makes  $1\frac{3}{4}$  cups

Proceed as indicated for Cottage Cheese and Pimiento Spread (No. 98), substituting cream cheese for cottage cheese, and adding  $\frac{1}{2}$  cup of finely chopped blanched almonds.

## CREAM CHEESE AND BANANA SPREAD OR FILLING (107)

*Makes 1 cup*

Sieve 1 large banana with 1 teaspoon of lemon juice, to prevent darkening. Sieve 1 package of cream cheese once, then with the sieved banana pulp. Add a few grains of salt to taste. Does not keep very long.

## CREAM CHEESE BOUCHÉES (108)

*Serves 6 to 8*

Cream  $\frac{1}{4}$  pound of cream cheese with 1 scant teaspoon of salt and  $\frac{1}{4}$  teaspoon of pepper to a paste. Then add 1 tablespoon of finely minced chives. Form into small round balls, the size of a walnut. Insert a little chopped olives in each ball. Roll in chopped walnuts. Place on a dish lined with wax paper, and chill well before serving.

## CREAM CHEESE, CHIVES, AND PINEAPPLE SPREAD OR FILLING (109)

*Makes about 2 cups*

Cream 2 packages of cream cheese with 3 tablespoons of finely chopped chives and 2 tablespoons of mayonnaise. Blend with 1 cup of well-drained canned crushed pineapple. This spread or filling keeps very well in the refrigerator.

## CREAM CHEESE CANAPÉS I (110)

*As many as desired*

Spread small rounds, squares, triangles, or crescents of toast with Parsley Butter (see No. 1). Place a small ball of cream cheese over the butter. Shape into a tiny nest. Fill the nest with caviar, and top with a slice of black olive.

## CREAM CHEESE CANAPÉS II (111)

*As many as desired*

Spread small rounds, squares, triangles, or crescents of toast with Lemon Butter (see No. 1). Arrange a small ball of cream cheese over the butter. Shape into a tiny nest, and place a rolled anchovy in the nest. Serve a plateful of these with cocktails.



## CREAM CHEESE CANAPÉS III (112)

*As many as desired*

To 1 package of cream cheese, add 3 or 4 tablespoons of grated carrots and 2 tablespoons of prepared horseradish, carefully squeezed from the vinegar. Moisten with 1 tablespoon of mayonnaise. Season to taste with a light pinch of salt and a few grains of cayenne pepper. Blend smooth. Fill a pastry bag with the mixture, and force it onto small rounds of toast. Serve a plateful of these with cocktails.

## CREAM CHEESE CRUNCHES (113)

*As many as desired*

Serve a plateful of these mixed crunches with cocktails.

Top crackers, spread with Tarragon Butter (see No. 1), with chopped stuffed olives and cream cheese, seasoned to taste with salt, pepper, and paprika.

Top crackers, spread with Mustard Butter (see No. 1), with cream cheese, mixed with grated onion and ground peanuts, seasoned to taste with salt and a little curry powder.

Top crackers, spread with Parsley Butter (see No. 1), with cream cheese, mixed with equal parts of Roquefort cheese, and season to taste with salt and paprika.

Top any of the above crackers with a large caper, a slice of stuffed olive, a half walnut, or a rolled anchovy fillet.

## CREAM CHEESE AND HONEY SPREAD OR FILLING (114)

*Makes 1 cup*

Blend 1 package of cream cheese with ½ cup of strained honey and 3 tablespoons of blanched ground almonds. Season to taste with salt and a few grains of cayenne pepper. Keeps a whole month in a good refrigerator.

## CREAM CHEESE AND NUT CANAPÉS (115)

*As many as desired*

Blend cream cheese with half the amount of chopped nuts. Spread on rounds of bread, which have been toasted on one side, the toasted side spread with Molasses Butter (see No. 1). Garnish with a border of sliced stuffed olives.

## CREAM CHEESE DELIGHTS (116)

*As many as desired*

Spread cream cheese, blended with equal parts of Roquefort cheese, on small variously shaped slices of bread, toasted and buttered. Garnish with a border of caviar. Top each center with a small piece of pimiento, cut fancifully, or with an anchovy fillet rolled around a small stuffed olive, or with stuffed olives, sliced and arranged as flower petals or as overlapping rings.

## CREAM CHEESE PINWHEELS (117)

*Makes about 30 pinwheels*

Cream 2 packages of cream cheese (3 ounces each), 2 teaspoons of grated onion, and 2 teaspoons of finely chopped chives or parsley, to a smooth paste, easy to spread. Arrange 4 ounces of dried beef, large thin slices, in 8-inch-square pieces overlapping. Spread the cheese mixture over the top. Then roll tightly, and wrap in wax paper. Chill for several hours. When ready to serve, cut in thin slices.

## CREAM CHEESE SLICES FRENCH METHOD (118)

*Makes about 1½ dozen slices*

Rub the inside of a bowl with a cut clove of garlic. Mash 1 package of cream cheese, and blend to a smooth paste with ½ teaspoon of finely minced parsley, ½ teaspoon of finely minced chives, ½ teaspoon of finely chopped canned red pimiento squeezed through a dry cloth, ⅓ teaspoon of Worcestershire sauce, ⅓ teaspoon of anchovy paste, salt and pepper or cayenne pepper to taste, and ½ teaspoon of grated onion. Make a fine smooth paste. Press into a clean oiled jelly glass. Chill well, and when ready to serve, cut in thin slices. Halve the slices, and place an anchovy fillet between the two halves. Adjust them, trim neatly, and place on a freshly toasted round of bread, spread with Caviar Butter (see No. 1).

*Although caviar is now imported from Russia, in the 1880's we exported it to that country from the Sacramento River.*

## CREAMED HAMBURGER SPREAD OR FILLING (119)

*Makes 1 cup—keeps about 1 month*

Cook 1 tablespoon of minced onion in 1 tablespoon of butter or other fat. Then add ½ pound of hamburger steak, chopped coarsely. Season with salt, pepper, and a few grains of cayenne pepper to taste,

and 1½ tablespoons of minced parsley. Cook for 10 minutes, stirring well, then add enough thick white sauce to moisten. Store in a jar in the refrigerator.

#### CUCUMBER BALLS FRENCH METHOD (120)

*As many as desired*

Peel cucumbers and cut into small balls, like marbles, with a vegetable cutter. Sprinkle with salt, and let drain for at least 2 hours in the refrigerator. Drain thoroughly, then dress with a little French dressing, to which has been added a little prepared mustard and a little squeezed prepared horseradish. Cucumber served in this way is an attractive hors d'oeuvre, especially when dusted, just before serving, with finely chopped chives.

#### CUCUMBER CANAPÉS (121)

*As many as desired*

Soak sliced cucumbers in French dressing for at least ½ hour before serving. Top small squares or rounds of toast with well-drained cucumber slices, and then top each with an anchovy fillet or a stuffed olive.

#### CUCUMBER CHEESE SLICES (122)

*As many as desired*

Core a long cucumber. Pack the hollow with Cream Cheese and Honey Spread (No. 114), or with your favorite cheese filling, packing well to prevent air pockets. Chill thoroughly. Then peel carefully, and serve sliced on rounds of bread or round crackers, toasted or not, but spread with butter.

Almost any kind of filling, such as boned and drained canned salmon or sardines, may be substituted for cream cheese or other cheese. A fine appetizer with cocktails.

#### CUCUMBERS IN SOUR CREAM À LA RUSSE (123)

*Serves 6*

Select young cucumbers, the smaller the better. Peel, slice as thinly as possible, sprinkle with salt, and let stand for 2 hours. Drain the brine, pressing a little. Place on an hors d'oeuvre platter, and cover with this dressing.

Chop 2 hard-cooked eggs, seasoning to taste with salt, pepper, and a few grains of cayenne pepper. Gradually add ¾ cup of thick sour

cream, mixed with 1 tablespoon of caviar, the juice of ½ lemon, and the grated rind of the half lemon. Dust generously with mixed paprika and finely chopped parsley. Arrange a border of rolled anchovy fillets around the edge of the platter, alternately with ripe olives.

A beautiful dish to look at, and delicious too. Should you want to be more plain, use plain sour cream over cucumber slices.

#### CUMBERLAND CRUNCHES

(124)

*Makes about 1¼ cups—keeps a long time*

There are many ways to serve this delicious mixture, which used to be served in Cumberlandshire, England, to celebrate the birth of a child.

Cream 1 cup of butter. Add 2 cups of brown sugar, and continue creaming till thoroughly blended. Add 4 ounces (1 wineglass) of the best rum and ½ scant teaspoon of freshly grated nutmeg. Continue creaming to a smooth paste. Pack in a jar and keep in the refrigerator until wanted. Serve a generous portion with hot oatcake or ordinary pancake, spongecake, sweet crackers, or even small buttered pieces of bread, cut in fancy shapes. For a delicious cocktail snack, spread generously between crisp crackers, or still better on cheese crackers. Keeps a long time, as much as two months in a good refrigerator, when tightly covered. The longer it stays, the better it is.

#### DANISH KIPPER

(125)

Anyone who has tried both Danish and Swedish food must agree that the difference, while subtle, is very much there. First, Danish hors d'oeuvres are all cold. In fact, the Dane's name for the first course is *Det Kolde Bord*, the cold table. Smoked fish, fish and poultry in aspic, lobster with mayonnaise, cold curry of hard-cooked eggs, smoked ham sliced thin as tissue paper (as do the French), are some of the dishes, including vegetable salads. Danish akvavit, oddly bland and fiery at the same time, goes with the very first swallow of tiny shrimp or curried eggs. It is poured from a bottle encased in a block of ice. Old-timers toss down the little wineglass of akvavit at a gulp, then take a tall heavy seidel of that good Danish beer with the rest of the koldebord course and what comes after. Timid people sip their akvavit and make it last through the koldebord. Fish is a staple food in Denmark, and lots of fish dishes consequently are served.

For 6 servings, use 4 kippered herrings, 1 large apple, diced, 2 small cooked potatoes, diced, 2 cooked beets, diced, and 1½ teaspoons of

minced onion. Make a dressing with 3 tablespoons of salad oil, preferably olive oil, 3 tablespoons of wine vinegar, 1½ tablespoons of sugar, salt and pepper to taste, and ¼ generous teaspoon of prepared mustard.

Clean the herring thoroughly. Cut into small pieces, the size of a quarter. Combine with the diced beets, potatoes, and apple and the minced onion. Then toss gently but thoroughly with the dressing to coat well the ingredients. Set in the refrigerator to cool and to marinate for at least 2 long hours, tossing frequently. Serve in a nest of crisp green young watercress, or in a salad bowl, which may be rubbed with a cut clove of garlic (optional).

### DANISH CANAPÉS

(126)

*As many as desired*

Heat, do not toast, slices of black bread (Boston brown bread is here indicated). Spread with Horseradish Butter (see No. 1). Cover with thin strips of smoked salmon alternately with herring fillets marinated in white wine (commercial), separating each with a narrow strip of caviar. Just before serving, cut the canapés with a sharp fancy small cutter. Serve a full platter of these canapés, and watch them disappear rapidly.

### DANISH CUCUMBER CANAPÉS

(127)

*As many as desired*

Shape cucumbers either into small boats or cassollettes. Marinate in French dressing for 30 minutes. Drain and sponge well. Fill each center with ground smoked salmon or herring fillets, diced and mixed with a little mayonnaise, or with hard-cooked eggs, coarsely chopped and moistened with mustard mayonnaise, or with both combined. Just before serving sprinkle with freshly grated raw horseradish.

### DATE-CHEESE CANAPÉS

(128)

*Makes 1½ cups*

Put ½ cup of blanched almonds and ½ cup of pitted dates through a food chopper. Add ½ package of cream cheese, softened with 1 tablespoon of undiluted evaporated milk. Season to taste with a little salt and pepper. Spread on hot toast rounds. Serve at once. This mixture keeps well in a glass jar in the refrigerator.

## DEVEILED CHEESE ROUNDS (129)

*Hot—as many as desired*

Mix soft grated American, Parmesan, or Swiss cheese with a little prepared mustard, a few grains of cayenne pepper, and a few drops of Worcestershire sauce or Angostura bitters. Moisten with highly seasoned mayonnaise, to which may be added a little finely chopped sweet-sour gherkins. Spread rounds of toast with this mixture. Brown lightly in the oven or under the broiling flame. Serve at once.

## DEVEILED CHICKEN CANAPÉS (130)

*Serves 6*

Mix ½ cup of cold minced or ground cooked chicken with 2 finely chopped hard-cooked eggs, 3 tablespoons of finely minced green pepper, salt to taste, a dash of cayenne pepper, 2 teaspoons of prepared mustard, and 2 teaspoons of mayonnaise. Blend well. Spread on thin slices of bread, cut in fancy shapes and toasted on one side, the toasted side spread with Anchovy Butter (see No. 1).

## DEVEILED EGGS I (131)

*As many as desired*

*Alas! my child, where is the Pen  
That can do justice to the Hen?  
Like Royalty, she goes her way,  
Laying foundations every day,  
Though not for Public Buildings, yet  
For Custard, Cake and Omelette.*

. . .

*No wonder, child, we prize the Hen  
Whose Egg is mightier than the Pen.*

OLIVER HERFORD

Halve as many hard-cooked eggs as required lengthwise. Remove the yolks, and combine with equal parts of ground or finely chopped potted ham and of green pepper. Season highly with salt and cayenne pepper. Refill the egg-white halves. Dust with paprika, mixed with finely minced parsley. Serve on crisp lettuce leaves.

## DEVEILED EGGS II (132)

*Serves 12*

Shell 6 hard-cooked eggs, cut in half lengthwise, and remove the yolk carefully. Mash the yolks thoroughly. Add ¼ cup of mayonnaise,

$\frac{1}{2}$  generous teaspoon of prepared mustard,  $\frac{1}{2}$  generous teaspoon of onion juice, and 2 tablespoons of minced herring. Blend well. Refill the egg-white shells with the mixture. Sprinkle with finely minced parsley, and serve on a bed of salad greens.

**DEVEILED EGGS III**

(133)

*Serves 8*

Shell 4 hard-cooked eggs, cut in half lengthwise, and remove the yolk carefully. Combine, mixing well, with 2 teaspoons of vinegar,  $\frac{1}{2}$  teaspoon of salt (or more to taste),  $\frac{1}{4}$  teaspoon of white pepper (or more),  $\frac{1}{8}$  teaspoon of dry mustard,  $\frac{1}{2}$  teaspoon of grated onion, and  $\frac{1}{2}$  teaspoon of finely minced chives. Refill the egg-white shells with the mixture. Surround each filling with a tiny ribbon of caviar. Serve on a bed of crisp shredded salad greens.

**DEVEILED EGGS IV**

(134)

*Serves 12*

Shell 6 hard-cooked eggs, cut in half lengthwise, and remove the yolk carefully. Mash the yolks. Add  $\frac{1}{4}$  cup of mayonnaise, 1 teaspoon of prepared mustard,  $\frac{1}{2}$  teaspoon of onion juice,  $\frac{1}{2}$  teaspoon of Worcestershire sauce,  $\frac{1}{2}$  teaspoon of caviar (or more), and 2 teaspoons of anchovy paste. Blend well, and refill the egg-white shells with the mixture. Serve on a bed of crisp watercress or in a nest of finely shredded lettuce, each half egg topped with a large caper.

**DEVEILED EGGS V**

(135)

*Serves 12*

Shell 6 hard-cooked eggs, cut in half lengthwise, and remove the yolks carefully. Mash the yolks thoroughly with a fork. Add  $\frac{1}{4}$  cup of mayonnaise, 1 teaspoon of prepared mustard, mixed in equal parts with tomato catsup,  $\frac{1}{2}$  teaspoon of grated onion,  $\frac{1}{4}$  teaspoon of Angostura bitters,  $\frac{1}{2}$  scant teaspoon of salt, a few grains of cayenne pepper, and  $\frac{1}{2}$  cup of ground Brazil nuts. Blend well, and refill the egg-white shells with the mixture, forced through a pastry bag with a small fancy tube, making fancy designs. Dust with paprika. Serve dressed on a slice of tomato, spread with Anchovy Butter (see No. 1).

**DEVEILED EGGS VI**

(136)

*Serves 24*

Shell 12 hard-cooked eggs, cut in half crosswise, and remove the yolks carefully. Mash the yolks. Add  $\frac{1}{3}$  cup of Roquefort cheese,

and mash to a smooth paste. The cheese may be mashed separately, then combined with the egg yolks. Add 3 tablespoons of finely minced olives, 1 tablespoon of finely minced pickles, 3 tablespoons of French dressing, 1 tablespoon of heavy cream, 1 teaspoon of lemon juice, and salt, pepper, and cayenne pepper to taste. Refill the egg-white shells with the mixture, forced through a pastry bag with a small fancy tube, making fancy designs. Surround the filling with a very narrow ribbon of anchovy fillet. Serve on a chilled platter, covered with very finely shredded lettuce, which has been dipped in paprika. Nice to look at, and delicious to eat.

#### DEVEILED EGGS VII

(137)

*As many as desired*

Shell as many hard-cooked eggs as desired, perhaps half a stuffed egg for each person. Mash the yolks with very finely chopped anchovy fillets, chopped capers, chopped dill pickle, onion juice, a dash of Tabasco sauce, and very finely minced parsley. Blend well. Refill the egg-white shells with the mixture. Surround the filling with a tiny ribbon of canned pimiento. Dust with finely minced parsley. Serve dressed on a chilled platter, covered with crisp green young watercress, sprinkled with finely chopped egg whites mixed with paprika.

#### DEVEILED EGGS VIII

(138)

*As many as desired*

Shell as many hard-cooked eggs as desired, cut in half lengthwise, remove the yolks carefully, and mash. Combine the mashed egg yolks with equal portions of pâté de foie gras, a little Anchovy Butter (see No. 1), salt and cayenne pepper to taste, and a few drops of lemon juice. Refill the egg-white shells with the mixture, forced through a pastry bag with a small tube. Surround the filling with a narrow ribbon of green pepper. Serve dressed on a chilled platter, covered with finely shredded red cabbage, dressed with French dressing, to which has been added a little prepared mustard to taste.

#### DEVEILED EGGS IX

(139)

*As many as desired*

Flake and bone carefully leftover cooked fish, and mix with enough mayonnaise, to which has been added a little prepared mustard and a few grains of curry powder to taste. Fill hard-cooked egg-white shells with the mixture, and press the hard-cooked yolks through a fine sieve over the fillings. Serve dressed on a chilled platter, covered with green lettuce leaves.



## DEVEILED EGGS X

(140)

*As many as desired*

Blend together equal parts of hard-cooked egg yolks and cold cooked shrimps, ground with a little green pepper, a little onion to taste, and a few drops of Worcestershire sauce. Season with salt and a dash of cayenne pepper. Refill hard-cooked egg-white shells with the mixture, forced through a pastry bag with a small tube, making fancy designs. Surround each filling with a narrow ribbon of tomato mayonnaise, to which has been added a little prepared mustard, forced through a pastry bag or tube. Serve dressed on a chilled platter, covered with shredded lettuce mixed with finely chopped spiced beets.

## DEVEILED EGGS XI

(141)

*Serves 12*

Shell 6 hard-cooked eggs, cut in half lengthwise, and remove the yolks carefully. Mash the yolks. Drain 1 small can of smoked sardines, and add the sardines to the mashed egg yolks, with 2 teaspoons of prepared mustard, salt and a few grains of cayenne pepper and a few dashes of tarragon vinegar to taste,  $\frac{1}{2}$  teaspoon of onion juice, and  $\frac{1}{2}$  teaspoon of chopped parsley. Refill the egg-white shells with the mixture, and place on each filling a small stuffed olive. Dress on a chilled platter, covered with crisp lettuce leaves. Serve.

## DEVEILED EGGS XII

(142)

*As many as desired*

Blend together equal parts of hard-cooked egg yolks and tomato paste with a few grains of cayenne pepper and a few drops of Worcestershire sauce. Refill hard-cooked egg-white shells with the mixture. Surround each filling with Anchovy Butter (see No. 1), forced through a pastry tube. Serve dressed on a piece of toast, also spread with anchovy butter, and trimmed to the shape and size of the egg-white shell.

## DEVEILED EGGS XIII

(143)

*As many as desired*

Cut hard-cooked eggs in half lengthwise. Remove the yolks carefully, and mash them with equal parts of minced sour pickles and a little grated onion to taste. Refill the egg-white shells with the mixture. Dress on a slice of tomato, and cover the entire surface of the egg and tomato with mayonnaise, to which has been added a little

tomato paste or tomato catsup. Place across each egg a trimmed anchovy fillet.

#### DEVILED EGGS XIV (144)

*As many as desired*

To flaked crab meat, carefully boned, add enough Russian dressing with a few drops of lemon juice to taste to moisten. Mix well. Loosely fill hard-cooked egg-white shells with the mixture. Mix an equal amount of egg yolk and butter together, and force this mixture through a sieve over the filling and egg-white shell. Serve on a crisp lettuce leaf, with a black olive.

#### DEVILED EGGS XV (145)

*As many as desired*

Cut hard-cooked eggs into quarters. Remove the yolks. Make a filling with equal parts of hard-cooked egg yolk and Anchovy Butter (see No. 1). Blend until smooth, adding a few grains of curry powder. Force the mixture through a pastry bag or tube, and fill the white quartered shells with this paste. Reshape to original form. Serve on a nest of finely shredded lettuce, sprinkled with paprika, and place over each egg a trimmed anchovy fillet.

*The ancient Romans held egg games at their New Year in honor of Castor and Pollux, deified twins who were supposed to have been hatched from an egg and become twin stars in the sky. Also, the Easter egg hunt is a survival of a very ancient festival symbolizing, as does Easter, the renewal of life in springtime after a period of self-denial and purification. In various primitive religions, the egg has symbolized life, or the source of life.*

#### DEVILED EGGS XVI (146)

*As many as desired*

Remove a lengthwise slice from as many hard-cooked eggs as required. Carefully remove the yolks without breaking the white. Fill the yolk cavities with caviar. Cream the mashed yolks with equal parts of Anchovy Butter (see No. 1) and a few grains of cayenne pepper to taste. With a pastry bag and grooved ribbon tube, make a fancy design on each nest of caviar, covering it entirely. Place on a piece of toast, on which is a slice of tomato, cut the shape and size of the egg. Serve on a bed of finely shredded lettuce dipped in paprika.

## DEVEILED EGGS XVII (147)

*As many as desired*

Toast small rounds of bread, and spread with Catsup Butter (see No. 1). Press the hard-cooked egg yolks through a small wire sieve onto the toasts, covering entirely. Set an egg-white shell on each toast round. Fill each shell with a small oyster, carefully cleaned and barbed. Cover the oyster with caviar, and surround the caviar with a tiny ribbon of canned pimienta.

## DEVEILED EGGS XVIII (148)

*As many as desired*

Shell hard-cooked eggs, cut in half lengthwise, and remove the yolks. Mash them with a few drops of Angostura bitters. Then blend with a little paprika, minced chives, and equal parts of Garlic Butter (see No. 1). Moisten with a little mayonnaise, highly seasoned. Blend thoroughly. Refill the egg-white shells, and top each filling with a cooked shrimp, rolled in a little melted butter, then in finely minced chives. Serve on a toasted round of Boston brown bread.

## DEVEILED EGGS XIX (149)

*As many as desired*

Halve as many hard-cooked eggs as required. Remove the yolks. Fill the egg-white shells with cold cooked or canned lobster, minced small, and moistened with a little prepared mustard, mixed with equal parts of mayonnaise. Serve on a lettuce leaf, garnished with an anchovy rolled around a black olive. Shrimp, sardines, or any kind of shellfish may be substituted for lobster, if desired.

*The vanished people of Easter Island, in the Pacific Ocean two thousand miles west of Chile, chose their rulers by holding an egg-gathering contest in which the winner became the king. The inhabitants of this strange island also lived in egg-shaped huts.*

## DEVEILED TOMATO SLICES (150)

*Hot—as many as desired*

Spread thin slices of firm ripe tomatoes with canned deviled ham. Top the ham spread with prepared mustard to taste, then with fine bread crumbs, mixed with equal parts of grated American cheese. Place under the broiler flame or, still better, in a frying pan, generously greased, and fry slowly until the tomatoes are cooked. Then

set under the flame of the broiling oven, and brown the tops before serving on a round of toast, the size of the tomato slice.

#### DOMINICAN CROQUETTES (151)

*Hot—as many as desired*

Combine thick rich cream sauce with equal parts of hot boiled onions, sieved and rather thick. To ensure smoothness, put the mixture through a wire sieve. Combine this with chopped oysters, cooked for 1 short minute, and equal parts of cooked mushrooms, forced through a fine sieve, and rather thick. (Equal amount of oysters and mushrooms, corresponding to equal amount of rich cream sauce and mushrooms.) Spread the mixture on a chilled platter, and let cool. When cold, form into small cork shapes. Roll in flour, then in sieved bread crumbs. When ready to serve, place in a frying basket, and plunge into hot deep fat, frying until golden brown—a few minutes.

#### DRIED BEEF AND CHEESE SNACKS (152)

*As many as desired*

Blend 1 package of cream cheese with 2 tablespoons of prepared horseradish. Chill. Spread thin slices of dried beef with the mixture. Serve on crisp watercress.

#### DRIED BEEF CORNETS (153)

*Hot—as many as desired*

Scramble eggs in the usual way. Season highly with salt, pepper, Tabasco sauce, and a few drops of Worcestershire sauce. Roll large slices of dried beef into cornucopias, and fill with the scrambled eggs.

#### DRIED BEEF SNACKS (154)

*Hot—as many as desired*

Spread strips of dried beef with Anchovy Butter (see No. 1). Place a little hot mashed potatoes, highly seasoned and combined with finely minced dill pickles in equal parts, at one end. Roll. Secure with a toothpick, and broil until brown under the flame of the broiling oven. Serve hot on small pieces of toast, buttered and cut the shape of the rolled beef slices.

#### DRIED BEEF SPREAD OR FILLING (155)

*Makes 1 generous cup*

Combine and blend thoroughly  $\frac{1}{2}$  cup of ground, dried beef,  $\frac{1}{4}$  cup of peanut butter,  $\frac{1}{2}$  scant cup of chili sauce, 1 tablespoon of

prepared mustard, 2 tablespoons of mayonnaise, and a few drops of Worcestershire sauce. Pack in a glass jar, and keep in the refrigerator until wanted. Spread on sandwiches, toasted, or on bread cut into small diamonds, circles, strips, even pinwheels.

#### DRIED BEEF AND CHEESE SPREAD OR FILLING (156)

*Makes about 1 cup—keeps very long*

Blend  $\frac{1}{2}$  cup of ground dried beef and  $\frac{1}{2}$  cup of ground or grated American cheese. Moisten with a little catsup and a few grains of dry mustard. Pack in a glass jar and keep in the refrigerator until wanted. Use for sandwiches, canapés, or crunches.

#### DRIED BEEF SPREAD OR FILLING COUNTRY STYLE (157)

*Makes about 1  $\frac{1}{4}$  cups—keeps several weeks*

Put  $\frac{1}{4}$  pound of dried beef and  $\frac{1}{4}$  pound of American cheese through a food chopper. Mix with  $\frac{1}{3}$  cup of canned tomato sauce, and cook in a double boiler until heated, stirring frequently. Remove from the heat. Add 1 well-beaten whole egg and a little pepper, no salt at all. Cool. This will keep several weeks when packed in a glass jar and kept in the refrigerator.

*The buccaneers were not originally pirates, but sailors who deserted their ships in the West Indies. They dried the beef of stolen cattle into buccan, which is prepared the same as the biltong of the South African Boers.*

#### DRIED BEEF AND HORSERADISH SPREAD OR FILLING (158)

*Makes about 1 cup—keeps several weeks*

Grind 1 scant cup of dried beef with 4 tablespoons of prepared horseradish, which has been thoroughly squeezed through a clean cloth. Moisten with a little chili sauce. Pack in a jar and keep in the refrigerator until wanted.

#### DRIED BEEF AND PEANUT BUTTER SPREAD OR FILLING (159)

*Makes 2 cups—keeps several weeks*

Mix 1 cup of peanut butter and  $\frac{1}{2}$  cup of scalded well-drained and ground dried beef. Add  $\frac{1}{2}$  scant cup of chili sauce, 2 tablespoons of finely minced parsley, and a few grains of cayenne pepper. Blend

thoroughly. Pack in a glass jar and keep in the refrigerator until wanted.

## DUCHESESSES

(160)

A platter of assorted Duchesses as appetizers is always appreciated and enjoyed. When prepared with eye appeal, it is wise to make plenty of them and watch them disappear as fast as they are made.

These appetizers are made like Carolines (No. 55), that is with cream puff paste, but in another shape. They may be filled, when split open, like Carolines. They are shaped into small balls, and when the filling has been inserted, they are brushed with meat glaze. Almost any kind of filling may be used for these cold snacks, which are very appropriate with cocktails, such as caviar; ground smoked salmon, moistened with mayonnaise; ground cooked leftover meat of almost any kind of fowl, moistened with cream mayonnaise (mayonnaise combined with whipped or light cream); and so on.

## EGG CANAPÉS RUSSIAN STYLE

(161)

*As many as desired*

Cut slices of pumpnickel the width of the bread. With a fancy cutter, cut the sliced bread in assorted shapes, the size of a mouthful—that is, as small as possible. Spread with caviar, mixed with finely chopped hard-cooked egg white and grated onion in equal parts. Make a border with hard-cooked egg yolks, mixed with mayonnaise, chili sauce, or tomato catsup, and squeezed through a pastry tube. Top with a tiny strip of rolled anchovy fillet, a large caper, or a small piece of red pimiento or green pepper, cut fancifully with a small French cutter.

## EGG-HAM CANAPÉ PLATTER

(162)

*Serves 16*

Cut day-old bread into rounds slightly larger than egg slices, and fry lightly on one side in butter. There should be 16 rounds. Spread sparingly with 1 small can of potted ham. Cover each with a slice of hard-cooked egg. Top each center with a rosette of mayonnaise forced through a pastry bag, and dust the rosette with paprika. Dress on a cold platter, covered with finely shredded lettuce, mixed with finely chopped black olives. Garnish with small shrimps or pieces of cooked lobster (either or both), small stuffed olives, and small sweet-sour gherkins, cut fanlike.

## EGG AND CUCUMBER ASPIC

(163)

*Makes 12 individual aspics*

Dissolve 2 packages of lemon gelatin in 1 quart of boiling beef stock or canned beef consommé or bouillon. Add  $\frac{1}{4}$  scant cup of tarragon vinegar, salt to taste, and a few grains of cayenne pepper. Allow to chill until the mixture begins to set. Arrange slices of hard-cooked eggs in the wet bottom of small individual molds. Top with a slice of cucumber, and repeat until the mold is nearly full. Pour gently over these a little of the lemon gelatin, and place in the refrigerator to chill and set firmly. Unmold on a chilled platter, covered with finely shredded lettuce and red cabbage, well mixed and shaped into tiny little nests. In each nest, place an individual mold. Garnish with assorted olives, radishes, slices of dill, and parsley.

## EGG MAYONNAISE SPREAD OR FILLING

(164)

*Makes 1 cup—keeps one week*

Finely chop the white of 6 hard-cooked eggs. Press the hard-cooked yolks through a potato ricer, and combine with the egg whites. Season to taste with salt and paprika, and moisten with mayonnaise, cream salad dressing, or sour cream. Appropriate for filling sandwiches also.

## EGGS À LA MIMOSA

(165)

*As many as desired*

Cut hard-cooked eggs in half lengthwise. Remove the yolks, and force them through a tea strainer. Fill the egg-white shells with finely chopped lobster or crab meat, or with ground ham, moistened with mayonnaise, to which may be added a few grains of cayenne pepper to taste. Pour mayonnaise over all, using a pastry bag and making small fancy designs. Sprinkle with sieved egg yolks. Dress on rounds of toast, spread with Roquefort Cheese Butter (see No. 1).

*Byron is said to have remarked a century ago: "The greatest trial to a woman's beauty is the ungrateful act of eating eggs." Since Byron was all the rage at the time, especially among women, his rather cheap dictum created a profound stir in the English society world.*

## EGGPLANT CANAPÉS

(166)

*Roumanian patlagel—as many as desired*

Scorch off the skin by putting an eggplant over the gas flame and turning constantly. The turning can be done easily by holding the

stalk at one end and using a fork at the other end. When the skin has been scorched off, remove any small remaining pieces, and mash the flesh for at least 15 minutes. Use a wooden spoon, and add salt, pepper, and olive oil to taste, to obtain a smooth paste. Spread, when cold, on small rounds of buttered toast.

#### ESTONIAN CHEESE TARTLETS (167)

*Hot—as many as desired*

Spread baked pastry dough or puff paste strips generously with grated Swiss cheese, blended to a smooth paste with a little heavy cream. Season with salt, paprika, grated onion or onion juice, and finely minced chives or parsley. Place a few minutes under the broiler flame to melt the cheese and become golden brown. Serve at once.

#### FAR EAST SPREAD OR FILLING (168)

*Makes 1½ cups—keeps for months*

Cook slowly 2 large white onions, ½ green pepper, minced, and ½ cup of minced celery (add 1 small clove of garlic, if desired) in 3 tablespoons of fat until the vegetables soften, stirring frequently. Season with salt and pepper and ½ generous teaspoon of curry powder (more curry may be added, if desired hot). Drain the oil from 2 large cans of boneless sardines, and mash the sardines thoroughly. Add the sardines to the cooked vegetables with ¼ cup of minced sweet pickles, 8 pitted green olives, minced fine, and 6 minced hard-cooked eggs. Moisten with mayonnaise; add a little lemon juice and a few drops of Tabasco sauce. Blend well, and keep in a glass jar in the refrigerator until wanted.

#### FARMER'S WIFE CANAPÉS (169)

*As many as desired*

Cook chicken or turkey giblets in boiling salted water until tender, removing the liver after a few minutes. Drain and chop very fine or, still better, put through a food chopper. Cook 2 teaspoons of grated onion for 1 minute in a little butter—almost no butter. Add the ground giblets and liver. Stir in 2 beaten egg yolks, then fold into 1 egg white, beaten stiff. Season to taste with salt and pepper. Serve on small rounds of toast, spread with Watercress Butter (see No. 1).

#### FIG AND DATE SPREAD OR FILLING (170)

*Makes 2 cups—keeps several weeks*

Put enough dried figs and enough dates through a food chopper to obtain 1 cup of each kind. Add just enough cold water to barely



cover, and cook to form a paste. Add 1 teaspoon of lemon juice and a few grains of salt, and allow to cool. When cold, pack in a sterilized glass jar, and keep in the refrigerator until wanted.

#### FINGER ROLL PLATTER (171)

*Hot—as many as desired*

Hollow small rolls, and remove a slice from the tops. Toast the hollow rolls in the oven, turning frequently to toast them all over. While still hot, fill some with creamed chicken, some with creamed sweetbreads, some with creamed mushrooms, or ham, or corned beef hash, or anything in the line of leftovers. Adjust the removed slices. Place on a hot platter. Pour over them rich cream sauce, made with sweet cream, to each cup of which has been added 2 egg yolks, one at a time, beating vigorously, after each addition. Sprinkle with very finely minced parsley or chives, mixed with paprika.

*Heliogabalus, profligate Roman emperor, had a fondness for feasting on the tongues of peacocks and nightingales and the brains of parrots and pheasants. He is reported to have fed geese livers to his dogs, raisins to his horses, and partridges to his captive wild beasts. At one banquet, he served in a single dish the brains of six hundred ostriches.*

#### FISH FLAKE DIAMONDS (172)

*As many as desired*

Cut sliced bread with a cookie cutter into small diamond shapes. Spread with mayonnaise. Then sprinkle with almost any cold boned and flaked cooked fish, canned or fresh. Garnish each center with a slice of radish or olive, a rolled anchovy, or any garnishing available or desired.

#### FISH ROE MAYONNAISE SPREAD OR FILLING (173)

*Makes 1 serving*

Grain 2½ to 3 tablespoons of any kind of cooked or smoked fish roe. Moisten with mayonnaise, and add 1 teaspoon of grated onion. Does not keep very long.

#### FISH SPREAD OR FILLING (174)

*Makes 1½ cups*

Mix well 1 small can of crab meat, 1 teaspoon of minced onion, 1 teaspoon of finely minced parsley, ¼ cup of finely minced celery

(using green and white parts), and about  $\frac{1}{4}$  cup of mayonnaise to moisten to spreading consistency. Season with salt and cayenne pepper to taste. Spread on rounds, squares, or oblongs of fried, toasted, or plain bread. Lobster, tuna, shrimps, or any kind of cooked fish may replace the crab meat. Fine for sandwich filling.

#### FLUFFY PEANUT BUTTER SPREAD OR FILLING (175)

Makes  $1\frac{1}{2}$  cups—keeps 1 week

Mix together  $\frac{3}{4}$  cup of peanut butter and  $\frac{1}{4}$  cup of lemon juice, 2 tablespoons of sugar, salt to taste, and enough undiluted evaporated milk to make of spreading consistency. Whip until very light and fluffy. Store in a glass jar in the refrigerator until wanted.

*Peanuts, a bean not a nut, lead the field in the taste of the nut consumer. This fruit or bean, which is called a nut, is also known as groundnut, earthnut, monkeynut, Manila nut, and goober. The original home of peanuts is uncertain, but it is probably Brazil. Peanuts were also grown in Peru about the same time they were known of in Brazil, as well as in Central Africa.*

*Peanuts, like their legume cousins dried peas and beans, are a concentrated food, having an exceedingly high nutritive value at a remarkably low cost. Rich in protein, with a high fat content and a surprisingly small percentage of starch and water, peanuts are a very acceptable substitute for meat, eggs, and cheese.*

*There are many recipes for peanut dishes, probably more than homemakers realize, such as goober scrapple, peanut snails, peanut brittle mousse, New Orleans mocha squares, and the Old Virginia peanut pie, with a topping of meringue—all steeped in a flavor of the Old South.*

#### FRANKFURTER-IN-A-POKE PLATTER (176)

Hot or cold—as many as desired

Select small cocktail frankfurters. Have ready small squares of either biscuit dough, pie dough, puff paste as indicated for Anchovy Allumette (No. 6), or rich pastry crust. Cut the crust into small squares, and place a small frankfurter diagonally on each square. Fold over the corners of the pastry. Brush with white of egg. Place in a buttered baking pan, and bake in a hot oven (450 degrees F.) for 15 to 20 minutes, or until the crust is well browned. Serve hot or cold.

## FRANKFURTER QUAIL PLATTER (177)

*Wieners in Blankets or Mock Birds—hot—as many as desired*

Split tiny cocktail frankfurter sausages lengthwise. Fill each opening with a small stick of American, Parmesan, Roquefort, or Swiss cheese. Wrap each frankfurter, spiral fashion, with a half slice (or a whole one, if desired rich) of raw bacon. Fasten each end with a toothpick. Place in a baking dish or under the flame of the broiler, and broil, turning frequently, until the bacon is done and the cheese begins to bubble. Serve a platterful garnished with crisp watercress.

## FRANKFURTER SNACKS (178)

*Hot—as many as desired*

Cut long frankfurter sausages in 1-inch lengths. Brown slowly and lightly in hot butter, turning often. Serve on toasted crackers, spread with Mustard Butter (see No. 1).

## FRENCH CHESTNUT BALLS (179)

*Hot—as many as desired*

Boil, hull, and blanch enough chestnuts to make 1 cup. Run through a ricer or food chopper. Place in a double boiler 1 cup of evaporated milk, 1 tablespoon of butter, 1 cup of soft bread crumbs, 1 tablespoon of grated onion, a dash of Worcestershire sauce, salt to taste, and a few grains of cayenne pepper. Heat to the boiling point, stirring frequently. Remove from the fire, and add the chestnuts. Blend thoroughly. Cool. When cold, shape into balls, the size of a walnut. Dip in beaten egg with a little milk, then in bread or cracker crumbs. Fry in hot deep fat until the balls are brown. Serve hot on a platter covered with a fancifully folded napkin or paper doily.

## FRENCH CUCUMBER MOUSSE (180)

*Serve very cold—makes about 6 individual mousses*

Grate enough peeled cucumbers to have 1 cup of pulp. Place the pulp in a fine sieve or strainer over a bowl, and allow to drain thoroughly, or until  $\frac{1}{2}$  cup of cucumber juice is available. Meantime, sprinkle 1 envelope of plain gelatin over the cucumber juice, and let soak for 5 minutes. Place the mixture over hot water, and stir until the gelatin is dissolved. Remove from the hot water, and season with salt and pepper to taste, a dash of cayenne pepper, and a few drops of Tabasco sauce. Stir well, then add 2 tablespoons of finely chopped chives. Add the cucumber pulp; stir and allow to cool until the

gelatin becomes syrupy or begins to set. Then stir in 1 cup of heavy cream, stiffly whipped with a few grains of salt. Pour into individual molds, which have been rinsed in cold water. Chill until firm. Turn out in the center of a chilled platter. Garnish with small finger sandwiches, made with Boston brown bread or pumpernickel bread, cut very thin and spread with Caviar Butter (see No. 1), and watercress.

#### FRENCH PICKLED STUFFED-FIG RELISH

(181)

*Makes about 3 cups—keeps several weeks*

Parboil, or otherwise plump, 2½ cups of dried figs, and drain well. Slit down one side, pocket shape, and stuff each fig with half a walnut. Press the edges together to close. Combine 1½ cups of granulated sugar, 1 cup of brown sugar, ½ cup of tarragon vinegar, 1 scant teaspoon of ground cloves, 1 scant teaspoon of ground cinnamon, 1 teaspoon of mace, 2 cups of cold water, ½ teaspoon of salt, and 1½ tablespoons of good rum in a saucepan. Slowly bring the mixture to a boil, stirring occasionally. Add the stuffed figs, and let simmer very gently, as gently as possible, over a low flame for ½ hour, or until the syrup is thick, stirring very carefully, occasionally—being careful not to open the stuffed figs. Serve very cold as a relish, or placed on rounds of toasted bread as a canapé. Very fine with assorted cold-meat platter.

*Figs have a rich history, with early centuries merged in a mythical background. Pliny stated that in his time the fig tree under which Romulus and Remus were reared, was pointed out as a sacred object. Xerxes of ancient Persia had the famous figs of Attica brought to him daily as a reminder that some day he must conquer the country that grew such a fine fruit.*

*There is a strange thing about fig trees. They never have blossoms on their branches. The flowers are inside the fruit. That is why figs are so full of seeds.*

#### FRENCH SPICED-FIG RELISH

(182)

*Makes about 3 cups*

Boil 1 pound of dried figs for 5 minutes. Drain, and stick 2 cloves in each fig. Combine 1 cup of red wine, 2 cups of white wine, and 1 cup of brown sugar. Add a 4-inch stick of cinnamon, 1 teaspoon of allspice, and a few grains of salt. Let simmer for 10 minutes, counting the time after the mixture has been brought to the boiling point. Add the figs, cover, and let simmer for 30 minutes longer. Chill, and

serve as a garnish for an appetizer platter or cold assorted meats, especially poultry, ham, and any kind of smoked meat.

#### FRENCH STUFFED-RADISH PLATTER (183)

*As many as desired*

Scoop out large button radishes, taking care not to break the red shell. Fill with melted cheese, cooled. Select different kinds of cheese to make an assorted dish. Garnish with watercress, assorted olives, and slices of gherkins, cut fanlike.

#### FRENCH RISSOLES (184)

*Hot—as many as desired*

Roll out puff paste, made as indicated for Anchovy Allumette (No. 6), very thin. Cut into circles about the size of a demitasse saucer. Place 1 or 2 teaspoons of highly seasoned chicken, ham, tongue, game, kidneys, brains, sweetbreads, or other cooked meat or fish, moistened with a little cream sauce, in the center of each circle. Moisten half of the edge of each circle with ice water. Fold the other half over, pressing the edges together. Dip in slightly beaten egg, diluted with 1 tablespoon of milk or water. Fry in hot deep fat until the crust is golden brown. Drain on unglazed paper. Serve at once, as hot as possible.

#### FRENCH SHRIMP PASTE (185)

*Serves 8 to 10—keeps several weeks*

Remove the shells and intestinal vein from 1 pound of fresh cooked shrimps. Put through a food chopper. Turn the shrimp paste into a double boiler, in which has been melted 1 generous tablespoon of butter. Add  $\frac{1}{4}$  teaspoon of salt,  $\frac{1}{8}$  teaspoon of pepper or a few grains of cayenne pepper, and  $\frac{1}{2}$  scant teaspoon of ground nutmeg. Heat over hot water, stirring frequently, until the mixture is thoroughly blended. Press the paste into a glass jar while hot. When cold, store in the refrigerator until wanted. A fine spread for canapés or sandwiches.

#### FRENCH TEASERS (186)

*Hot—as many as desired*

Have ready small pastry shells—tiny ones, the size of small tartlets, made at home or bought at a good pastry shop. Heat them in the oven. Fill as for French Rissoles (No. 184). Dress on a hot platter, and garnish with watercress or parsley.

The ancients thought so highly of parsley that Hercules was supposed to have been crowned with a wreath of it after having conquered the Nemean lion.

A sprig of parsley, or watercress, or a bit of tender celery top, garnishing the service dish, will raise dejected spirits, stimulate poor appetites, and create an atmosphere of contentment and well-being.

The difference which garnishing makes to a dish is unbelievable until you see it with your own eyes. Garnishing, decorating, and trimming are to the decorative ensemble of a dish what accessories are to a dress ensemble. And, like dress accessories, they should be chosen with taste, with a sure sense of their appropriateness. The shape, color, and edible texture of these accessories should always be suitable to the dish on which they are used and should harmonize with the decorative scheme.

#### FRIANDISE OF CHICKEN LIVERS IN NESTS (187)

*Hot—makes 12 servings*

Wash 6 chicken livers, and cut in half. Sprinkle each piece with salt and pepper. Spread with a little prepared mustard, mixed with chopped olives. Wrap each piece in bacon. Roll in bread crumbs, and place on a generously greased baking sheet. Bake in a hot oven (400 degrees F.) for 10 minutes, turning each piece once to brown on all sides. Dress in a nest of finely shredded lettuce or red cabbage, dressed with French dressing, on a slightly hot platter. Place a slice of tomato, halved, on edge of the platter as a garnish, each piece of tomato topped with a small stuffed olive.

#### FRIED CORNED BEEF BALLS (188)

*Hot—as many as desired*

Chop—do not grind—cold cooked or canned corned beef very fine. Season highly with salt, pepper, and a little prepared mustard. Form into pingpong-size balls. Insert a small pickled onion in each ball. Close the hole. Dip the balls in beaten egg, diluted with a little cold milk or tomato juice. Roll in fine bread or cracker crumbs, and fry in hot deep fat until the balls are delicately browned. Serve with cocktails.

#### FRIED HAM AND CHEESE FINGER SANDWICHES (189)

*Hot—as many as desired*

Make as many ordinary sandwiches as desired of thinly sliced bread. Trim off the crust neatly. Fill with a thin slice of cold cooked

ham. Place over the ham a thin slice of Swiss, Parmesan, Roquefort, or other desired cheese. Press gently. Cut in finger-size sandwiches. Dip in beaten egg, diluted with a little milk, tomato juice, or any kind of canned soup, highly seasoned. Fry in plenty of butter over a gentle flame, turning once to brown both sides. Serve neatly arranged on a hot platter, covered with crisp watercress or parsley, and garnished with French-fried green pepper rings, prepared as follows: Wash large green peppers of equal size. Cut in thin slices, ringlike. Soak in milk for 30 minutes. Drain, season with salt and pepper to taste, and roll in flour. Shake off the excess flour. Plunge in hot deep fat until golden brown. Drain on absorbent paper, and serve as a garnish.

### FRIED SHRIMP AND MUSHROOM BALLS

(190)

*Serves about 6*

Peel and stem 1 pound of fresh mushrooms. Make a cream sauce of 3 tablespoons of butter, 3 tablespoons of flour, 1 cup of scalded milk, salt and pepper to taste, and 1 teaspoon of prepared mustard. Beat in 1 egg yolk. Add 1 six-ounce can of shrimps, cleaned then put through a food chopper. Blend well. Fill the mushroom caps with this mixture. Put together two by two. Cover the balls with the remaining shrimp paste. Roll in beaten eggs, then in fine crumbs, and fry in deep fat (380 degrees F.) until golden brown.

### FRIED FRENCH TIDBITS OR RISSOLETTES

(191)

*Hot or cold—as many as desired*

Spread little rounds of pastry, any kind, rolled thin, the size of a silver dollar, with ham, fish paste, creamed mushrooms, creamed chicken, smoked turkey, or tongue, having the spread thick. Wet the edges of each round and press a top piece on it. Fry in hot deep fat. Make an assortment of these appetizing snacks, and arrange them carelessly up on a large platter. Decorate and garnish according to taste. Assorted cheeses prepared this way always call for an encore.

*If you are feeling tired and blue,  
And you don't know what to do,  
Do nothing.*

*If your appetite is not right,  
And your waistband is getting tight,  
Stop stuffing.*

OLD COUNTRY DOCTOR

## FROLIC FRIAR'S SNACKS

(192)

*Hot—as many as desired*

For every skewer, take 1 chicken liver, 1 clam, 1 small fresh mushroom, and 2 small squares of bacon. Put them on a skewer. Roll in a mixture made of minced chives, minced parsley, melted Anchovy Butter (see No. 1), onion juice, a few drops of Worcestershire sauce, and salt and cayenne pepper to taste. Broil 12 to 15 minutes, or until done. Dress on a finger toast, the size of the skewer, and serve with a piece of lemon.

## FROZEN SNACKS

(193)

*Serves 12*

Whip  $\frac{1}{3}$  cup of heavy cream. Add 1 tablespoon of prepared horseradish, thoroughly squeezed from the vinegar, and  $\frac{1}{2}$  medium-sized apple, grated with a few drops of lemon or onion juice. Drop 1 teaspoon of this mixture into each of 12 slices of dried beef. Roll and place in freezing trays. Freeze at least 3 hours.

## GHERKINS IN BLANKETS

(194)

*Hot—as many as desired*

Wrap a sweet midget gherkin in a strip of bacon and spear with a toothpick. Broil until the bacon is crisp. Serve with toasted crackers, spread with Chili Butter (see No. 1).

## GINGERSNAP TWINS

(195)

*As many as desired*

Put together, sandwichlike, 2 gingersnaps or other crackers, spread with your favorite cheese spread. You may use different cheese spreads to make an assorted platter, if desired.

## GINGER-DATE SPREAD OR FILLING

(196)

*Makes 1½ cups—keeps two or three weeks*

Mix  $\frac{1}{2}$  cup of finely chopped dates,  $\frac{1}{2}$  cup of chopped (not ground) walnuts, and a generous  $\frac{1}{4}$  cup of chopped preserved ginger, well drained. Moisten with a little lemon juice, onion juice, or ginger syrup. Blend thoroughly. Pack in a sterilized glass jar, and keep in the refrigerator until wanted.



## GOURMET SPREAD OR FILLING

(197)

*As much as desired—keeps 2 weeks*

Mix chopped dates with ground peanuts in equal amounts. Moisten with a few drops of lemon juice and a little mayonnaise to make a spread. Use for snacks or sandwich filling. Keeps two weeks in the refrigerator.

*Remember these pages are for those who practice the art of cookery for the love of it. So—*

*Do more than exist, LIVE;  
Do more than look, TASTE;  
Do more than taste, ENJOY.*

## GRIDDLED BANANA SNACKS

(198)

*Hot—as many as desired*

Peel green-tipped bananas. Halve lengthwise. Brush the bananas with melted Anchovy Butter (see No. 1), and brown on a hot griddle about 5 minutes. Arrange banana pieces on finger toast, spread with peanut butter. Serve hot.

## HADDIE CANAPÉS

(199)

*Hot—as many as desired*

Skin and bone smoked haddock very carefully. Combine with enough mayonnaise to make of spreading consistency, adding curry powder to taste and a few drops of Worcestershire sauce. Blend well. Spread on rounds, squares, triangles, or crescents of bread, spread with Curry Butter (see No. 1). Make a border with minced chives.

## HAM BITES

(200)

*Warm or cold—as many as desired*

Fry rounds of bread on one side in butter. Spread sparingly with thin slices of cold cooked ham, cut the size of the bread rounds. Cover the ham with a slice of hard-cooked egg. Cover the yolk with a dot of mustard mayonnaise, forced through a pastry tube. Surround the egg with a tiny narrow strip of pimiento.

## HAM DIABLOTINS

(201)

*Hot—as many as desired*

Chop as much as required of cold cooked Virginia ham. Combine the chopped ham with  $\frac{1}{4}$  part of minced sweet pickles, a little pre-

pared mustard to taste, and enough chili sauce to moisten. Spread on tiny biscuits or rounds of pastry, fancily shaped, or on bread rounds, toasted or not. Sprinkle with grated Parmesan cheese, and place under the flame of the broiling oven until the cheese bubbles. Serve at once.

#### HAM AND CHEESE BITES

(202)

*Makes about 12 bites*

Combine 1 medium-sized can of deviled ham with  $\frac{1}{4}$  cup of pimiento cheese spread, 2 tablespoons of chopped sweet pickles, and 1 generous tablespoon of mayonnaise. Blend well, and spread on tiny squares of toast, spread with Chutney Butter (see No. 1).

#### HAM AND CHEESE MARBLES

(203)

*Makes 1½ dozen marbles*

Mix 1 cup of sieved cottage cheese with  $\frac{1}{2}$  cup of canned deviled ham, 1 tablespoon of prepared horseradish, well drained,  $\frac{1}{4}$  cup of thick sour cream,  $\frac{1}{4}$  teaspoon of salt, and a dash of Tabasco sauce. Form into small balls, the size of a large marble. Roll the balls in finely chopped and mixed chives, parsley, and grated onion. Stick a colored toothpick in each ball. Serve dressed on a platter, covered with finely shredded lettuce. You may roll the balls in mixed paprika and cinnamon or in ground nut meats, if desired.

*Roman atonement was made by bonfire, and the theory was that the more cinnamon consumed, the greater the incense, and therefore the greater the pleasure of the deity or the spirit who was being honored. The biggest cinnamon fire ever recorded was built by Nero as part of the funeral rites for his wife Poppaea. It is said that he burned more than a whole year's importation on that one occasion.*

*Compared to this funeral pyre, the one built to honor Sylla, the Roman general, was indeed a meager blaze for only 210 "burthens of spice" were consumed in it. A burthen was as much as a beast of burden could carry.*

#### HAM, GIBLET, AND EGG SPREAD OR FILLING

(204)

*Makes 1 cup—keeps 3 or 4 weeks*

Clean and cook giblets from 1 chicken in boiling salted water until tender. Drain. Put through a food chopper with  $\frac{1}{2}$  scant cup of cooked ham and 1 hard-cooked egg. Blend with 2 tablespoons of mayonnaise or cream, 1 tablespoon of grated onion,  $\frac{1}{2}$  teaspoon of

Worcestershire sauce, 1 tablespoon of tomato catsup, and salt and pepper to taste. Pack in a glass jar and keep in the refrigerator until wanted.

#### HAM AND JELLY SPREAD OR FILLING (205)

*Makes 2 cups—keeps 2 long weeks*

Cream  $\frac{1}{2}$  cup of butter, and blend with 1 cup of finely chopped or ground ham and  $\frac{1}{2}$  cup of currant jelly, mixed with 1 teaspoon of paprika. Pack in a glass jar and keep in the refrigerator until wanted.

#### HAM AND MAYONNAISE SPREAD OR FILLING (206)

*Makes 2 cups—keeps for weeks*

Blend  $1\frac{1}{2}$  cups of ground cooked ham,  $\frac{1}{4}$  cup of mayonnaise or more, 3 tablespoons of finely chopped chutney, and  $1\frac{1}{2}$  tablespoons of chutney syrup. Mix well.

#### HAM MOLD PARISIAN (207)

*As many as desired*

Garnish individual molds with thin slices of cold cooked ham. Over the ham, place a cold soft-boiled egg (cooked 4 minutes, then plunged in cold water to stop the cooking process). Cover each egg with 2 small leaves of fresh tarragon herb or with parsley. Pour over each mold meat gelatin made as follows.

Dissolve 4 bouillon cubes in 2 cups of hot water (fresh or canned beef or chicken bouillon may be used, if desired). Stir in 1 generous tablespoon of plain gelatin. Stir over hot water until the gelatin is dissolved. Season highly with salt and white pepper. For each cup of liquid, add 1 tablespoon of lemon juice.

Place the filled molds on a tray, and set in the refrigerator until well chilled. Unmold on a chilled platter, covered with watercress or finely shredded lettuce. Garnish with parsley, gherkins, cut fanlike, capers, radish roses, and olives.

#### HAM PLATTER GOURMET (208)

*Serves 24*

Oil a loaf mold. Pour in a little meat gelatin, made as indicated for recipe No. 207 above. Allow to set. Have ready 12 thin slices of cold ham, trimmed neatly and cut into  $2\frac{1}{2}$ -inch squares or thereabouts. Spread on each ham square a generous amount of pâté de foie gras (liverwurst sausage may be substituted, if desired). Roll and place

on the layer of meat gelatin. Pour over them another layer of gelatin, just enough to barely cover the tiny ham rolls. Let set, and arrange a layer of crab meat, moistened with a little of the gelatin. Pour over this more gelatin. Let set. Repeat with ham rolls, then with gelatin, having crab meat as a last or top layer, which will become the bottom layer when unmolded. Chill thoroughly. Unmold on a chilled platter, and surround the base of the aspic with chopped gelatin. Garnish with slices of hard-cooked eggs, olives, rose radishes, and watercress.

#### HAM EN PAUPIETTE

(209)

*As many as desired*

Spread thinly sliced ham squares of 2 to 2½ inches with pâté de foie gras or mashed liverwurst sausage. Roll tightly. Trim neatly. Place in the center of a cold platter a glass bowl, containing mustard mayonnaise (mayonnaise to which has been added a little prepared mustard). Arrange the ham rolls around the mayonnaise bowl like spokes of a wheel. Fill the free spaces with slices of hard-cooked eggs, alternately with halved tomato slices, each topped with a small stuffed olive. Dust the tomato and egg slices with finely chopped parsley, and garnish the border of the platter with crisp watercress.

Today, when we pay such tribute to the tomato, it is difficult to realize that there was a time when this most vital of foods was held in disrepute—when the tomato was looked on as a poisonous plant.

The exact origin of the tomato is in doubt. There is a theory that Sir Walter Raleigh discovered the tomato growing on Roanoke Island, off the coast of North Carolina, and sent it back to England, to Elizabeth's court. There are some historians, however, who claim that the tomato was first found in the Andes region of South America, where the Spaniards, in search of buried Inca treasure, saw it growing in the gardens of the natives of Peru.

Whatever its origin, it is clear that the tomato was in early times not used as a food, but merely for decorative purposes. As an unusual and exotic plant, the tomato vine, with its little red fruits, led a royal existence in the gardens of English milords and haughty Spanish grandees. They called it "love apple." For what reason, it is hard to say, unless it had become associated with Romeos and Juliets, with window balconies, and with the throaty notes of guitars in gardens washed with moonlight. Perhaps, too, it was called the "love apple" to show just how poisonous and deadly it was believed to be!

As late as 1860, the tomato was regarded as poisonous as a toadstool. Many folks accepted as true the false stories that "love apples"

were unfit to eat. But the tomato progressed from the flower bed to the salad bowl. It not only received a clean bill of health, but a place of honor among foods—a “health apple” rather than a “love apple.”

#### HAM ROLL PLATTER

(210)

*As many as desired*

Place a small mound of cranberry jelly, then rather firm applesauce, then well-drained crushed pineapple, then vegetable salad, or whatever fancy may dictate, on small squares (about 2 to 2½ inches) of cold cooked ham, cut very thin. Use almost any kind of edible food. Make as many varieties as desired. Roll tightly. Place with the seam down on a chilled platter, covered with a thin layer of mayonnaise, to which may be added a little chili sauce, tomato catsup, mustard, or curry powder. Garnish the platter with watercress or parsley, and small slices of lemon, halved crosswise, and dipped, half in paprika, and the other half in chopped parsley. Serve very cold. Fine for a cocktail party.

#### HAM AND SAUSAGE BUFFET PLATTER

(211)

Roll thin square slices of cold cooked ham. Arrange neatly in the center of a large cold platter, covered with finely shredded lettuce, tossed in paprika, then shaken to remove excess paprika. Surround with a circle of salami sausage, cut very thin and rolled in cornet shape. Garnish with gherkins, olives, chopped meat gelatin, parsley, and tomato and egg slices. Serve very cold with bread and butter finger sandwiches.

#### HAM TEMPTATION PLATTER

(212)

Roll thin slices of cold cooked ham, stuffed with cream cheese, mixed with a little horseradish, squeezed from its liquid. Secure with colored toothpicks. Arrange in the center of a cold platter, and surround with thin slices of smoked salmon, stuffed with caviar, and topped with a slice of hard-cooked egg. Garnish the edge of the platter in scallop form with slices of tomato, cut thin and halved crosswise. Top each tomato slice with a pompon of mayonnaise, forced through a pastry tube, each pompon sprinkled with finely chopped chives. Fine for a cocktail party.

*In the northland, mid the islands,  
'Mid the green, ten-thousand islands,  
Lived the salmon, Oncorhynchus;  
Lived Tchwytscha, King of Fishes.*

**HAM AND VEGETABLE SPREAD OR FILLING (213)***Makes 1 cup*

Grind or grate enough raw vegetables, such as carrots, onions, and green pepper, to make a generous  $\frac{1}{2}$  cup. Add, and blend well,  $\frac{1}{2}$  cup of ground ham, and moisten with mayonnaise and salt and pepper to taste. Keeps a few days in the refrigerator.

**HAM AND WALNUT SPREAD OR FILLING (214)***Makes 1  $\frac{1}{2}$  cups—keeps several weeks*

Combine and blend thoroughly 1 cup of ground ham,  $\frac{1}{2}$  cup of chopped walnut meats, 1 tablespoon of prepared mustard, and about 4 tablespoons of mayonnaise or fresh cream. Season to taste with salt, pepper, and a few drops of Tabasco sauce.

**HARLEM FRANKFURTER ROLLS (215)***Hot—as many as desired*

Wrap tiny cocktail frankfurters in thinly sliced crustless white bread, spread with grated cheese, mixed with a few grains of cayenne pepper. Fasten with toothpicks. Place on a baking sheet, and bake in a hot oven until brown and the cheese starts to run. Serve hot.

**HOW TO FILLET HERRING OR OTHER FISH (216)**

Boning a fish requires patience, but not too much skill, though boning the second fish is a lot easier than boning the first. Have ready a sharp knife with a sharp curved point. Split the fish down the center front, and remove the inside. Continue cutting, keeping the knife on one side of and close to the backbone until the fish is split from neck to tail. Then cut along each side of the backbone, breaking off the network of cross bones. Press the flesh down from the backbone, and insert the pointed end of the knife under it at the tail end. Scrape the flesh away, lift the bone, and pull it up and away, scraping well so the fish will not be torn.

**HERRING FILLETS À LA LUCAS (217)***As many as desired*

Soak smoked herrings in warm water for 3 hours. Drain, remove the skin, and soak in just enough cold milk to barely cover for 1 hour. With a sharp knife, remove the fillets, and cut them into small strips. Arrange the strips on an hors d'oeuvre platter. Pour over them the following sauce.

For 2 herrings, mash 2 hard-cooked egg yolks with a little olive oil to a smooth paste. Add 1 teaspoon of prepared mustard, 2 tablespoons of finely chopped sweet-sour gherkins, 1 tablespoon of finely minced parsley, 1 tablespoon of finely chopped onion, and salt and pepper to taste. Stir in  $\frac{1}{2}$  cup of French dressing. Place one small piece or cube of ice in the mixture, and beat as you would for mayonnaise. The sauce will fluff like mayonnaise. It should be highly seasoned with a few drops of Tabasco sauce and a few grains of cayenne pepper. Serve very cold.

#### HERRING FILLETS PARISIENNE

(218)

*As many as desired*

Fillet a smoked herring, after removing the skin. Soak in lukewarm milk for  $2\frac{1}{2}$  to 3 hours, according to the degree of saltiness. Dress on an hors d'oeuvre platter. Pour over the fillets the following sauce.

For 3 herrings, 1 cup of mayonnaise mixed with  $\frac{1}{3}$  cup of soft herring roe, diluted with a very little tarragon vinegar, and seasoned with cayenne pepper to taste, 2 tablespoons of grated onions, 2 tablespoons of finely minced parsley, 1 tablespoon of finely minced celery leaves, and 1 tablespoon of finely minced chives. Blend thoroughly, and spread over the herring fillets. Chill well before serving.

#### HERRING FILLETS À LA RUSSE

(219)

*As many as desired*

Cut herring fillets into thin scalloped pieces. Dress on a platter, alternating with thin round slices of potatoes boiled in their skins, then skinned. Arrange so as to overlap one another. Pour over enough French dressing to barely cover, to which has been added, for each cup, 1 tablespoon of finely minced chervil (or parsley, if chervil is not available), 1 tablespoon of finely minced shallots (onion, if shallots are not available), and  $\frac{1}{4}$  teaspoon of finely minced fresh tarragon herb. Blend well before pouring over the herring and potatoes. Let mellow in the refrigerator for at least 2 long hours.

*In the Middle Ages, Edward III induced the Flemish clothmakers to visit England and teach others their trade by offering mutton and roast beef as a change from their herring diet.*

#### HERRING SPREAD OR FILLING

(220)

*Makes about 1 cup—keeps several weeks*

Mince enough herring fillets to make  $\frac{1}{2}$  cup. To ensure smoothness, put through a food chopper. Add 2 hard-cooked egg yolks,

creamed with a little undiluted evaporated milk; 1 teaspoon of grated onion; a tiny bit of garlic (optional), minced or, still better, mashed; 1 tablespoon of finely minced chives; salt and cayenne pepper to taste; and a few drops of Angostura bitters. Combine with 1 package of sieved cream cheese, blending thoroughly. Pack in a glass jar, and keep in the refrigerator until wanted. Fine for canapés or sandwiches, or rolled into small balls, the size of a small walnut, then rolled in paprika, mixed with cinnamon.

### HONEYDEW MELON IN BLANKETS

(221)

*As many as desired*

Wrap little slices of honeydew melon in thin slices of ham. Secure with toothpicks. Chill well before serving. You may spread the ham with cream cheese, pot cheese, or Camembert cheese before rolling around the honeydew, if desired.

*In Russia, before the advent of the Revolution, hors d'oeuvres were served before the meal, in a special room. Assorted hors d'oeuvres were dressed on large buffet tables, and were eaten standing up with assorted alcoholic beverages, principally vodka.*

### HONEY NUT CRUNCHES

(222)

*Makes 1 cup*

Blend ½ cup of strained honey with ½ cup of chopped walnuts or other kind of nut. Add 1 teaspoon of lemon juice. Spread between saltine crackers, trimming well before dressing on a bed of crisp young watercress, which should be eaten with the crunches.

### HORNS OF PLENTY PLATTER

(223)

*A cocktail-party snack platter—as many as desired*

Arrange all the following cornucopias alternately on a large cold platter in a circle. Fill the center with olives, slices of hard-cooked eggs, gherkins, cut fanlike, and parsley.

1. Shape thin crosswise slices of smoked salmon into cornucopias. Fill with caviar, sprinkled with lemon juice.

2. Shape thin crosswise slices of cold cooked smoked tongue into cornucopias. Fill with Cheese and Pecan Spread or Filling (No. 82), to which has been added a few drops of Worcestershire sauce.

3. Shape thin crosswise slices of ham into cornucopias. Fill with Crab Meat Spread or Filling (No. 103).



4. Shape dried beef slices into cornucopias. Fill with Egg Mayonnaise Spread or Filling (No. 164).
5. Shape thin crosswise slices of smoked turkey into cornucopias. Fill with Ginger-Date Spread or Filling (No. 196).
6. Shape thin crosswise slices of cold cooked chicken, using the breast, into cornucopias. Fill with Dried Beef and Horseradish Spread or Filling (No. 158).

## HORS D'OEUVRE PLATTER I

(224)

*Swiss style*

1. Arrange on part of a large cold platter small strips of cooked fresh salmon, covered with mayonnaise.
2. Arrange on another part of the platter slices of small ripe tomatoes, covered with French dressing, then sprinkled with minced parsley and chopped hard-cooked eggs.
3. Arrange cold cooked asparagus tips (canned may be used) on a third part of the platter. Place strips of red pimientos over them crosswise. Pour over French dressing, to which has been added  $\frac{1}{4}$  cup of chopped capers for every  $\frac{1}{2}$  cup of dressing.
4. Arrange on the fourth part of the platter a few deviled eggs, selecting your favorite recipe from Deviled Eggs (Nos. 131 to 149).

*For six years, Buddha ate only one grain of hemp daily. The composer Bellini ate nothing but ripe figs, coarse rye bread, and nuts. Napoleon I loved coffee and drank as many as twenty-five cups a day. Thoreau gave so little thought to food that, when asked at dinner what dish he preferred, he answered, "The nearest." Shelley's favorite dish consisted of a great quantity of bread soaked in boiling water, squeezed dry and sprinkled with powdered loaf sugar and grated nutmeg. In his "Memoirs," John Shipp tells of a captain who lived in the West Indies for six months with nothing to eat but cayenne pepper! Hot stuff, captain! Samuel Johnson, father of the English dictionary, was unusually fond of tea. He kept his housekeeper brewing it until 4 o'clock in the morning; and he has been credited with drinking twenty-five cups at one sitting. Friends of the English naturalist, Francis Trevelyan Buckland, never knew what to expect when he invited them to dinner. He liked to try new dishes on his guests—such delicacies as kangaroo ham, horse's tongue, panther chops, elephant's trunk, and rhinoceros pie. Beethoven would sometimes sit in a restaurant for hours without eating, then call for his check. The least thing—like getting his coffee too weak or his tea too cold—made Carlyle rave as though all the world were pitted against him.*

## HORS D'OEUVRE PLATTER II

(225)

*French style*

1. Arrange on a large cold platter 1 dozen or more fillets of anchovy, carefully washed and sponged with a dry cloth, then rolled around olives, from which the pits have been removed and replaced by a smooth purée of any kind of fish.

2. Next to the anchovy fillets, place 1 small can of boneless sardines, from which the oil has been drained. Surround with thin slices of lemon, halved crosswise, and dipped in paprika halfway, the other half in with finely minced parsley, to form a scallop effect. Garnish with sprigs of curled parsley or watercress.

3. As a third part, arrange your favorite cornucopias, selected from Horn of Plenty Platter (No. 223).

4. As the fourth part, unmold a small bowl of potato salad, dressed while hot with French dressing, and sprinkled with finely minced chives. Garnish the base of the potato salad with thin slices of small ripe tomatoes, cut in half to form a scallop effect.

## HORS D'OEUVRE PLATTER III

(226)

*Russian style*

Arrange on a large platter an assortment of canapés, such as caviar, blinis, tartlets of puff paste spread with cooked shrimp (whole or in paste), game purée, pâté de foie gras, and small bouchées (tiny patties, filled with almost any kind of filling). Decorate with parsley, watercress, and flowers.

## HORS D'OEUVRE PLATTER IV

(227)

*Swedish style—smörgåsbord*

Arrange in small amounts an array of anchovies, sardines, small smoked and cooked fish, herring salad, raw cucumbers, raw tomatoes, assorted cold meat, sliced or wedged cheese, assorted canapés, and stuffed celery on a large platter. Garnish with parsley or watercress, or both, and fill the space between the different appetizers with thin slices of dill pickle, radish roses, and the like.

## HORS D'OEUVRE PLATTER V

(228)

*Norwegian style—koldtbord*

Place an array of cold dishes, buffet style, such as smoked fish, fish and poultry aspic, lobster mayonnaise, deviled eggs, smoked ham and

other cold meat slices (thin as tissue paper), assorted canapés, and dill, sweet, and sour pickles on a large tray or platter. Garnish with both parsley and watercress as well as flowers.

## HORS D'OEUVRE PLATTER VI

(229)

*Italian style—antipasto*

Arrange on a large tray or platter an array of thinly sliced salami, Italian sausages, rolled anchovies, strips of red pimiento, pickled peppers, slices of cooked pickled beets, tomato slices, assorted olives, and the like. Place in the center a glass bowl containing olive oil, lemon juice, or wine vinegar, to which add plenty of capers. Garnish with egg slices and dill slices, cut fanlike, and watercress, lettuce leaves, and fennel.

*There are few things that can become as monotonous as planning and preparing meals, and yet that same task offers many possibilities of interest. Perhaps, like so many other jobs, what we get out of it depends on what we put into it. Approaching the subject with an active mind and a desire to turn out interesting foods helps a lot.*

## HORS D'OEUVRE PLATTER VII

(230)

*Austrian-Hungarian style—etvagyfalatok*

For more than a thousand years, Austria-Hungary has been a sort of meeting place for East and West. The Danube was one of the principal trade routes to Constantinople and the Orient. Crusaders passed through Austria-Hungary. Tartar invasions spent their fury on the Hungarian Alföld and on the banks of the Danube. And for almost three hundred years, Hungary was the battleground of the Mohammedan and Christian civilizations. Each of these made its contribution to the Austrian-Hungarian cuisine.

Arrange on a cold platter assorted small slices of cold meat, such as veal, beef, ham, tongue, and chicken or other poultry meat. Decorate with small pickles and gherkins, cut fanlike and in thin slices, and onions, scallions, and the like. Surround with green peppers, filled with pickled sauerkraut and then cut in small rounds, and assorted canapés, pickles, celery, assorted cheese, and so on. Garnish with parsley, watercress, and celery greens, interspersed with radish roses and slices of black radishes.

## HORS D'OEUVRE PLATTER VIII

(231)

*French West Indies style*

Place a round thin slice of pumpernickel bread, spread with Anchovy Butter (see No. 1) in the center of a large round tray. On it, stick radish roses to imitate a parterre of flowers. Surround with assorted canapés, arranged neatly on a bed of watercress. Then a circle of dill pickle slices, the large variety, spread with different compounded butters (see No. 1), and covered with other slices of dill pickle, topped with caviar or other kind of filling. All around, arrange assorted Deviled Eggs (Nos. 131 to 149), interspersed with small pinwheel sandwiches, spread piquantly, and wrapped around stalks of asparagus and sprigs of watercress. For the last circle, arrange neatly assorted cornucopias (see No. 223). Garnish with nasturtiums or other flowers, dotted here and there with pink cooked shrimps filling the empty spaces. Pass around, or place on another tray, a large dish of chards, popular appetizers in Haiti, which require several days to prepare. They are made of different vegetables, including the palm cabbage, marinated for at least 24 hours in boiled oil flavored with plenty of onions, sliced thin, and a pinch of saffron, salt and pepper, and chili powder.

## HORSERADISH CANAPÉS

(232)

*Serves about 8*

Cream 1 package of cream cheese with anchovy paste, the size of a small marble. Add 2 teaspoons of well-drained prepared horseradish and a few drops of Worcestershire sauce. Spread on small rounds of toast, and sprinkle with sieved hard-cooked egg yolks.

*The only trouble with some good plain dinners is that they are more plain than good. Simplicity is not to be confused with dullness. A few touches of unexpected seasoning, the addition to a plain recipe of one unusual ingredient, will turn just simple food into delicious though simple eating.*

## HOT ANCHOVY AND TOMATO CANAPÉS

(233)

*As many as desired*

Spread small rounds of toast with Anchovy Butter (see No. 1). Place on each a thin slice of ripe tomato. Sprinkle with grated American cheese rather generously. Place under the flame of the broiling oven until the cheese is melted and begins to bubble. Quickly sprinkle

a little paprika and curry powder, mixed together, over the bubbling cheese. Serve.

### HOT CHEESE AND NUT BALLS (234)

Serves 6 to 8

Mix thoroughly 2 teaspoons of flour, a few grains of cayenne pepper to taste,  $\frac{1}{2}$  teaspoon of salt, 1 cup of grated American cheese. Blend with 1 egg white, stiffly beaten with a few drops of Angostura bitters. Roll into small balls, the size of a small walnut, then roll in finely chopped pistachio nut meats. Fry in hot deep fat until golden brown. Serve hot, dressed on a bed of finely shredded lettuce, stuck here and there with small sprigs of parsley. Any other kind of chopped (not ground) nuts may be substituted, if desired. Serve with toasted crackers.

### HOT CHEESE ROLLS (235)

Serves 16

Trim 16 thin slices of white bread, and spread with a mixture of softened Molasses Butter (see No. 1). Then spread with a mixture of softened butter and 1 cup of softened sharp yellow American cheese, creamed with  $\frac{1}{2}$  teaspoon of prepared mustard, a few grains of cayenne pepper, and  $\frac{1}{2}$  teaspoon of grated onion. Roll neatly and fasten with toothpicks. Place in a shallow baking pan, and when ready to serve, bake in a moderate oven (350 degrees F.) until the rolls are lightly toasted and are a delicate straw color. Trim neatly and rapidly, and serve at once.

### HOT CHEESE TEASERS (236)

Serves 16 or more

Mix 2 packages of cream cheese with the yolks of 2 eggs, a few grains of paprika and cayenne to taste, 2 teaspoons of grated onions, and salt to taste. Spread the mixture an inch thick on little fried bread rounds (the size of a 50-cent piece). Put under the flame of the broiling oven to puff like a mushroom cap. Serve hot with cocktails.

*During the fourteenth century, people ate toasted sponges to ward off colds. They probably got indigestion too.*

### HOT CHEESE BALLS MANHATTAN (237)

Makes about 2 dozen

Combine  $\frac{1}{2}$  cup of soft bread crumbs,  $\frac{1}{2}$  teaspoon of salt,  $\frac{1}{2}$  teaspoon of Worcestershire sauce, and a few grains of curry powder to

taste (about  $\frac{1}{4}$  teaspoon, or more) with 2 egg yolks and 2 cups of grated American cheese. Blend well. Then add, and blend in the 2 egg whites, stiffly beaten. Shape into small balls, the size of a walnut. Roll in finely chopped nut meats, and fry to a golden brown in hot deep fat. Drain. Quickly roll a trimmed anchovy fillet around each ball. Flatten one side on small round crackers, which have been toasted and spread with Mustard Butter (see No. 1). Serve at once.

### HOT KIPPER ON TOAST

(238)

Serves 6

Flake 1 can of kippered herring into small pieces, and put in a shallow saucepan with  $\frac{2}{3}$  cup of tomato juice, 1 teaspoon of onion juice, a dash of black pepper, and 1 teaspoon of finely minced chives. Let simmer for 6 or 7 minutes. Trim the crusts from 3 slices of pumpernickel bread, cut the slices diagonally, and toast them to a golden brown. Spread with Garlic Butter (see No. 1), and lay them on a hot platter. Beat 6 eggs slightly with a fork. Add  $\frac{1}{4}$  cup of heavy cream, sweet or sour, and salt and pepper to taste. Remember that kipper is already salty. Turn into the cooking kipper mixture. Raise the heat, and cook until thick and creamy, stirring constantly, and scraping from the bottom to prevent scorching. Remove from the fire, and cover the pieces of toasted pumpernickel toast with the mixture. Garnish with lemon slices and a few sprigs of watercress. Serve at once.

### HOT SAUSAGE SNACKS

(239)

Makes about 2 dozen

Prepare a pie crust or a puff paste as indicated for Anchovy Alumette (No. 6). Roll out  $\frac{1}{8}$  inch thick on a lightly floured board. Cut into small rectangles,  $2\frac{1}{2}$  by 2 inches. Cut small link pork sausages in half crosswise. Roll each half in a rectangle of pastry. Moisten the edges with ice-cold water, and seal with the tines of a fork, dipped in flour. Place on a cooky sheet, and bake in very hot oven (450 degrees F.) until the crust is lightly browned, or about 15 to 20 minutes. Serve hot. A good winter cocktail appetizer.

*Fuel foods, like the above, come into their own when winter winds begin to blow. But the smart homemaker, while providing her family or guests with hearty meals in cold weather, will see that they lose nothing in deliciousness.*

## HOT HUNGARIAN BEEF TONGUE CANAPÉS

(240)

*Makes about 1 dozen*

Combine ground cooked smoked beef tongue with equal parts of cold cooked chicken. There should be 1 cup. Add enough thick sour cream, seasoned highly with a few grains of cayenne pepper and paprika, to moisten to a spreading consistency. Spread on small rounds of toast. Sprinkle generously with paprika. Place on a buttered cooky sheet, and set under the flame of the broiling oven until delicately browned. Serve hot.

## INDIAN NIBBLES

(241)

*As many as desired*

Spread long thin wafers with peanut butter, creamed with equal parts of finely chopped Indian relish. Adjust over each a piece of bacon to fit, and broil under the flame of the broiling oven until the bacon is crisp, but not black. Dress on a hot platter, and surround with Indian relish placed in tiny lettuce cups. Alternate with thin slices of tomato, spread with Mustard Butter (see No. 1), and also broiled. Garnish with watercress and radish roses.

## INDIAN RELISH SPREAD OR FILLING

(242)

*Makes 1 cup—keeps 2 weeks*

Combine 1 can of deviled ham with equal parts of chopped Indian relish. Blend well. Store in a glass jar, and keep in the refrigerator until wanted.

## ITALIAN FENNEL GREEK STYLE

(243)

*As many as desired*

If large, split the fennel stalks in two or four. Prepare as indicated for Artichoke Greek Style (No. 23).

## IRISH SNACKS

(244)

*As many as desired*

Broil cocktail-size pork sausage until done, and wrap each with 2 or 3 sprigs of watercress in a sliver of hot cooked ham. Serve speared on toothpicks.

## JELLIED SUCKLING PIG

(245)

A fine buffet dish that deserves a good beverage—a champagne cup, wine punch, or any other delicious and tempting bowl desired.

- |   |                             |
|---|-----------------------------|
| 1 small suckling pig                    | 2 medium-sized onions, each |
| 12 whole peppercorns, gently<br>bruised | stuck with                  |
| 3 cloves of garlic, mashed              | 3 whole cloves              |
| 1 teaspoon paprika                      | Salt to taste               |

Clean and dress a young fleshy suckling pig. Cut it into 2-ounce pieces, and scald them. Wash again. Add all the above ingredients, and let simmer very gently in enough water to cover until tender. When the pieces are tender, remove the meat, and place it in a large loaf pan, or any other kind of mold. Skim all the fat from the stock, and strain through a fine cloth or sieve. Taste to see if salt is needed, then pour it over the pieces of meat. Set in the refrigerator to cool and to jell. To serve, unmold on a large chilled platter, entirely covered with crisp young watercress. Garnish the top of the aspic with a row of hard-cooked egg slices overlapping one another. Place on each slice a small clean dry caper. Garnish the base of the aspic with slices of tomatoes and of a large cucumber, scalloped on the edge, and each topped with a small stuffed olive or radish rose, according to taste and fancy. Place individual plates next to the dish, for guests to help themselves, or for the hostess to serve.

## JELLY FOR ASPIC

(246)

Aspic probably was used a century or two before Gallic pigs rooted up the first truffle for appreciative epicures. Every patron of the more formal hotels and restaurants has seen it glittering on plates and platters. Yet the word scarcely occurs in the working vocabulary of the average man, and the average homemaker seldom dreams of bothering with such a frivolous bit of culinary affectation.

You scan the restaurant *carte du jour* and languidly order some alluring entree, or decide to vary the formal monotony by treating yourself to savory "chicken-ham pie" or a dainty assortment of cold cuts. Then along comes a silver trencher on which good things are laid out with artful little scenic effects, and your eyes dwell for an instant with casual indifference—perhaps with momentary curiosity—on one or two little pyramids of sparkling amber or topaz jewels, cut in cubes, lozenges, or prismatic forms. But in another second, your ruthless fork has toppled the pyramids and swept the jewels aside.

However, in the sardonic irony of unresting and relentless fate,



those amber and topaz gems may likely enough have caused some brother man a sleepless night, or another man his job. An underchef or a probationary candidate for a post of responsibility in the metropolitan kitchen should be able to turn out a day's supply of aspic at the word of command. But his savory crystals may lack the glitter of jewels, or worse still, they may rest on the critical tongue for a fatal instant with an acrid or a bitter tang—even with no tang at all—and a white-capped Rhadamanthus glowers on the luckless wretch and thunders, "Off with his head! He can't make aspic!"

And the irony of such a tragicomic situation is bitter enough, and silly enough too in all conscience! For aspic is nothing more or less than jellied soup! Yet it has to have flavor and piquancy as well as crystal clarity and sparkle, for the eleventh man or woman in the dining room may spear a jewel off the platter and test it on a tongue attuned to the subtleties and refinements of sophisticated taste. Otherwise, aspic might as well be made of barley sugar, or even the ubiquitous and versatile celluloid of commerce.

A change is perhaps impending, however, in the historic course of aspic, for at least and at last it is flirting with the fickle jade, Popularity, who leads her victims on to fame or quite as often down to the dismal depths of the eternal commonplace. Aspic, after all these years and centuries, actually is being advertised—is being introduced to the classes and the masses. And deadly peril lurks in the certain menace to its charm of mystery and elegance. For aspic—tender, fragile, delicate aspic—comes now in packages and is talked about on the air waves with that familiarity that fairly courts contempt. Yes, in packages, with directions printed on the cover, and the homemaker and the June bride fetch measuring cups and spoons, and in a jiffy there is aspic sparkling in the kitchenette and in the dinette alcove.

Try it yourself, not in the restaurant, but in your kitchen, and out of the package, if you like, for you may not have the skill or patience to make a topaz consommé and clarify it till not a cloud or flaw remains in the crystal. It casts the aura of class about a salad for a party. It makes the children cry out, "O boy!" when the platter of cold boiled tongue and ham comes on. Molded in graceful forms about choice tidbits of game, chicken, or fish, fruit or vegetables, it elevates you, Madame, the creator, to the realm of art.

#### JOLLY MILLER HORS D'OEUVRE PLATTER

(247)

*A nice buffet platter*

Spread a cold chilled platter with potato salad, finishing the center in a pyramid. Cut assorted sausages, such as liverwurst, cervelat, frank-

furters, and the like, lengthwise, and arrange the thin slices over the dome of the potato salad. Surround the platter with shredded green lettuce or other green salad and tomatoes, cut thin crosswise, then in two lengthwise and arrange in scallop effect, topped with slices of hard-cooked eggs, then topped with anchovy fillets rolled around stuffed olives. Serve very cold.

## KALDOMARS AND DUMPLINGS

(248)

The world's best culinary art has its secrets, rather its roots, in the cookery of peasants who evolved marvels in tireless efforts to make plain food savory, to avoid waste, and to secure nourishment. One universal habit of cooks has been to wrap choice morsels in leaves, dough, or puff paste, to be popped into hungry mouths without loss of juices, flavor, or aroma.

Hence we have *dolmas* of Greece and the Levant, *tamales* and *empanadas* of Hispanic peoples, *koldunys* of Poland, *kaldomars* of Sweden, stuffed *blinis* of the Slavs and Hebrews, *ravioli* of Italy, and on a grander scale, the majestic meat and game pies of Britain, and the *vol-au-vent* of France.

Scarcely one of them is better than another, and not one falls short of lusciousness, if you have a cosmopolitan palate. But let us pay homage to the ancestor of them all, the Chinese dumpling, which was cooked to the taste of the khans of Cathay when the tribesmen of Europe were still tearing meat from the bones of beasts with their teeth and hands. The hearty and exuberant, irrepressible Marco Polo harried all the Italian cooks from kitchen to kitchen with his tales of Chinese dumplings, when he returned from wandering, and that's why ravioli was born.

*Chu-pao-pa* and *su-gau*, the Chinese call them. And there are other names in various provinces. They eat them in soup or with a sauce, as we eat ravioli. The only particular difference between the two forms is in the stuffing of the Italian. You can buy ravioli cutters and pastry jagers in Italian and French shops, but with or without them you can make the tiny pies in disks, crescents, balls, squares, or any odd shape, according to your fancy, and so it is with *chu-pao-pa*.

Sift 3 cups of flour on a mixing board, drop 1 beaten egg in the middle of it, with a dash of salt. Add water or milk, and knead the dough until it is smooth and firm. Let this stand in the refrigerator for 1 hour. Then roll out in thin sheets, and cut in squares or rounds. If it's *chu-pao-pa* we are having, mince about equal portions of cooked chicken, pork, mushrooms, Chinese bamboo shoots, water chestnuts,

onion, and celery. Moisten and bind the forcemeat with chicken stock, beaten egg, and a little soy sauce. Place a good spoonful on each piece of paste, then wrap or fold them, and seal well by wetting the edges with water and pinching them together. Plunge them into boiling chicken or veal stock, or arrange them in a steamer with boiling stock, and cook well about 10 minutes. Serve them in Chinese chicken soup, or on a platter with a rich Chinese sauce.

#### KIDNEY PICNIC CRUSTS

(249)

*As many as desired*

Spread as many small finger rolls as desired with Curry Butter (see No. 1), and toast under the flame of the broiler until golden brown. Spread with a creamy purée of mashed potatoes, and cover with a mixture of chopped kidneys—beef, veal, or lamb—or chicken livers, chopped and sautéed in a little butter and combined with a little Madeira sauce.

#### LENTEN EGG SAUSAGES

(250)

The preparation of these sausages requires a little care, but if the directions are strictly followed, the result will amply repay the trouble.

Procure some sausage casings, such as that used for ordinary sausages, from the delicatessen store. Wash well, and fill with water, to be sure there are no holes in them, as a single pinhole might cause the failure of the operation. Tie one of the ends of the skins with thread. Now break 8 eggs into a bowl, season with salt, pepper, and nutmeg to taste, then add 1 teaspoon each of finely chopped chives, onion, parsley, green pepper, canned pimiento, and black olives. Mix and blend thoroughly. Add 1 cup of fresh heavy cream or thick white sauce. Beat this mixture with an egg beater. Fill the skins, using a small funnel, and leaving 2 inches of space for the swelling of the mixture while it is cooking. Plunge the sausages into a pan containing water brought to the boiling point. Set aside, and let stand for 25 minutes. Do not allow to boil, stirring occasionally with a wooden spoon, to prevent the mixture in the skins from separating. Lift out the sausages, and plunge into cold water to cool.

You may serve hot or cold. If hot, peel off the skin, warm the sausage in meat, chicken, or vegetable stock, or in canned bouillon, consommé, or tomato juice—heated, but not boiling. Dress on any vegetable desired, such as spinach, mashed potatoes, peas purée, or turnips. If served cold, slice the sausages after removing the skins. Many variations may be made if desired.

Omelet and coarse bread was a favorite evening meal of Emperor Joseph II of Austria.

#### LIVER SPREAD OR FILLING (251)

Makes about 1¼ cups—keeps 1 long week

Mix ½ cup of chopped broiled and drained bacon, ½ cup of finely chopped, pounded, or ground cooked liver (chicken, calf, or pork preferably), salt, pepper, and a few grains of cinnamon to taste, and ¼ cup of heavy cream, mayonnaise, or thick white sauce. Pack in a glass jar and keep in the refrigerator until wanted.

#### LIVER AND EGG SPREAD OR FILLING (252)

Makes 2 cups—keeps 1 or 2 weeks

Brown ½ pound of beef liver in butter for 3 minutes. Remove the skin and tubes. Cut into small pieces, and grind, adding the fat from the pan. Add 1 tablespoon of grated onion, 1 tablespoon of minced parsley, 1 tablespoon of minced green pepper, a few drops of Tabasco sauce, ½ teaspoon of Worcestershire sauce, salt and pepper to taste, and 2 hard-cooked eggs put through a food chopper. Now add 2 tablespoons of mayonnaise, or more, and blend thoroughly. Store in small glass jars in the refrigerator until wanted.

#### LIVER AND OLIVE SPREAD OR FILLING (253)

Makes 2 cups—keeps 2 weeks

Cook 1 pound of beef liver for 5 minutes in boiling salted water. Drain, and remove the skin and tubes. Grind with 1 scant cup of ripe olives. Moisten with mayonnaise, and season to taste with salt and pepper. Blend thoroughly. Store in a glass jar in the refrigerator until wanted.

#### LIVERWURST CANAPÉS I (254)

Serves 6

Sauté 6 oblong pieces of white bread on both sides in 1 tablespoon of melted Anchovy Butter (see No. 1). Combine 6 tablespoons of liverwurst (about 6 or 7 slices), 1 tablespoon of Olive-Pimiento Butter (see No. 1), and 1 teaspoon of grated onion, and mix to a smooth paste. Spread on the fried bread. Decorate with stuffed olives, topped with sardine or shrimp paste. Pipe creamed and sieved cream cheese around the edge of each canapé. Serve garnished with watercress and radish roses.

## LIVERWURST CANAPÉS II

(255)

*As many as desired*

Chop cold crisp bacon very fine, and mix with 3 parts mashed liverwurst sausage to one part bacon. Add a few drops of Tabasco and Worcestershire sauce. Spread on toasted bread squares. Brush the edges with Lemon Butter (see No. 1), and dip in very fine chopped chives.

## LIVERWURST CANAPÉS III

(256)

*About ½ cup—as many as desired*

Mix and blend well ¼ pound of liverwurst, 2 tablespoons of chopped pickle relish, and 1 generous teaspoon of prepared mustard, or more. Add a few drops of Tabasco sauce. Blend, and spread on toasted saltine crackers. This yields about ½ cup; for more raise the ingredients accordingly.

*In some form or another, the sausage probably has been one of man's foods ever since primitive days. Scientists point out that when the caveman learned to cook his food he also learned to preserve part of the meat he had killed for a future meal, cleaning it of bone and gristle, and stuffing it in a piece of skin. Thus the first sausage was probably invented. It acquired more and more refinement down through the ages, until today it is even possible to get a hot dog neatly packed in a skin that has a zipper.*

## LOU GEHRIG'S HAM AND OYSTER TEASERS

(257)

*Hot—as many as desired*

Drain, barb, and sponge dry after cleaning thoroughly as many oysters as desired. Place each oyster on a small square of thinly sliced cold cooked ham, spread with Anchovy Butter (see No. 1). Fold the ham around the oyster, and fasten with a toothpick. Broil very slowly under a low flame until the ham is hot and delicately browned. Serve on a bed of crisp green young watercress, which should be eaten with the teasers. A delicious tidbit with cocktails.

## LOUCHETTES BORDELAISES

(258)

*As many as desired*

Drain 1 can of artichoke bottoms thoroughly. Marinate in French dressing, to which has been added a little prepared mustard to taste, well blended, and 1 teaspoon of finely minced chives and 1 teaspoon

of grated onion. Season highly with a few grains of cayenne pepper, and let stand for 1 hour. Drain. Place an artichoke bottom on a toasted round of bread, the size of the artichoke. Fill each artichoke with caviar, purée of leftover fish or fish roe, or pâté de foie gras. Top with a thin slice of olive. Fill the hole with a large caper, and surround the bottom of the filled artichoke with a tiny strip of anchovy fillet. Serve on a chilled platter, covered with finely shredded lettuce, mixed with chopped beets, then spread with finely chopped hard-cooked egg white.

#### MARINATED BEETS FRENCH STYLE

(259)

*As many as desired*

Select as many large red beets as desired. Wash and sponge. Bake until tender, as you would baked potatoes, except that the oven should be slow (300 degrees F.). Cool. Peel. Cut into very small julienne strips. Place in a large bowl. Add  $\frac{1}{3}$  the amount of small-sized onions, also baked in a slow oven, rather firm—that is, underdone—and also cut julienne. Pour over them enough French dressing to barely cover. Sprinkle with finely minced chives, and let marinate for 2 hours in the refrigerator. Dress on an hors d'oeuvre platter. Sprinkle with finely minced parsley. Serve very cold.

#### MARINATED BEETS RUSSIAN STYLE

(260)

*As many as desired*

Prepare beets as indicated for recipe No. 259 above, as far as cooking and cutting. Place in a large mixing bowl, and pour over them the following dressing. For each cup of fresh heavy cream, add as much prepared mustard as the cream will absorb, until the mixture becomes as thick as mayonnaise, beating constantly, and having a small piece of ice or an ice cube in the mixture to ease the fluffiness. Season to taste with salt and cayenne pepper, and add a few drops of lemon juice just before pouring over the strips of beets and onions. Serve in a chilled appetizer dish. A fine relish with a cold meat, especially smoked meat, buffet dish.

#### MARINATED CHERRIES FRENCH METHOD

(261)

*As many as desired*

Select large firm cherries. Clean. Cut part of the stems, leaving a scant piece on each cherry. Place in a sterilized quart jar. Add a few leaves of fresh tarragon herb, or dried, if fresh is not available. Fill the jar with boiling tarragon or wine vinegar, to which has been added

1 scant teaspoon of salt for each quart of vinegar. Cover. Let mellow and ripen for 2 or 3 weeks, when they will be ready to serve on an appetizer dish with a little of the marinade. Very fine and economical, suitable with almost any kind of beverage and canapé.

*Mithridates, king of Pontus, was the Luther Burbank of his day. By careful transplanting of trees and grafting of limbs, he produced the first sweet cherry.*

*The Romans probably carried cherries into England, from whence they came to Nova Scotia and the other New World colonies. Since 1629, there have been pie cherries in New England; and in 1775, the Franciscan monks in California were tending their cherry trees.*

*As the season is short, it is well to serve this fruit in as many forms as possible.*

#### MARINATED MUSHROOMS À LA RUSSE (262)

These delicious *zakooska* (appetizers) are found in first-class groceries or delicatessens already prepared in bottles. Simply turn out of the bottle, and serve with a little of their marinade.

#### MARINATED OLIVES (263)

*As many as desired*

The Italian style of ripe olive is marinated in a small amount of garlic-tinged olive oil or salad oil for at least overnight. First, rub the containing bowl with a cut clove of garlic. Cover the bowl with its garlic-flavored contents, and set in a cool place.

#### MARINATED ONION RINGS (264)

*As many as desired*

Peel as many small white onions as desired, cut in very thin slices, and separate into rings. Heat enough French dressing, to which has been added a little prepared mustard to taste, to the boiling point, stirring almost constantly, and pour it boiling over the onion rings. Sprinkle with some capers. Toss, and serve in a chilled appetizer dish, sprinkled with minced chives and parsley, mixed together.

#### MARINATED STRING BEANS (265)

*As many as desired*

Cut as many fresh string beans as desired into small lengthwise strips. Add boiling water, bring to a boil, and let cook until nearly

tender. Drain well. Combine with equal parts of Marinated Onion Rings (No. 264), and pour over a boiling spiced mixture made as follows:

For each pound of string beans and onion rings, combine 1 cup of tarragon vinegar with 1½ teaspoons of mustard seeds, 2 teaspoons of granulated sugar, 1-inch stick of cinnamon, 1 large bay leaf, ½ teaspoon of salt (or more, to taste), a few grains of cayenne pepper, and 1 small mashed clove of garlic. Bring to a boil, and pour at once over the bean and onion mixture. Allow to cool, stirring occasionally. Serve as an appetizer.

### MARROW CRUSTS (266)

*Hot—as many as desired*

Fry in butter as many small rounds of white bread as desired. Drain and remove a little of the center on one side. Have some beef marrow ready. Place in a saucepan carefully. Pour over it more carefully a little consommé (fresh or canned), and slowly bring to near the boiling point. Place a slice of beef marrow over each hole. Glaze with meat glaze, and top each center with a thin slice of black truffle. Serve hot.

### MAZAGRANS (267)

*Hot—as many as desired*

In French cuisine, mazagran is the term used for almost any kind of smooth edible ingredient, placed between two crusts made of potato duchesse. The name “mazagran,” applied to these delicious and easy to prepare hot appetizers, should not be confused with “Café Mazagran,” which is black coffee served in a tall glass and named after the once famous Café Mazagran in Paris, where these appetizers also were created.

To make potato duchesse, have 2 cups of hot riced potatoes. Add 2 tablespoons of butter, ½ teaspoon of salt, 3 beaten egg yolks, and enough hot heavy cream to moisten. With this mixture, line a very small tartlet tin, which has been buttered. Garnish the inside with almost any kind of smooth mixture, a croquette preparation of chicken, ham, mushroom, or the like. It should be cold and not too soft. Have the center of the filling like a dome. Adjust a cover of potato duchesse over the filling. Gently press the edges with the tines of a fork, after brushing them with slightly beaten egg yolk. Brush the entire surface of the tiny pie with beaten egg yolk. Place a small round, the size of a quarter on top. Brush this also with beaten egg



yolk. Bake in a hot oven (400 degrees F.) for a few minutes, or until the top is delicately gilded. Serve at once, after removing the tartlet from the tin.

#### MAYONNAISE PUFF PICKUPS (268)

*Hot—as many as desired*

Beat 1 egg white until stiff. Add anchovy paste, the size of a small pea, and beat until thoroughly blended. Fold in 1 cup of mayonnaise. Pile on crisp toasted crackers, and bake in a hot oven (450 degrees F.) about 3 minutes, or until puffed and delicately browned. Serve at once with cocktails or other beverage.

#### MAY TIDBITS (269)

*Hot—serves 8*

Make a thin white sauce with 6 tablespoons of butter, 6 tablespoons of flour, and 1 can (1 to 1½ cups) of cream of mushroom soup. Season with salt and pepper to taste. Stir in 1 cup of grated American, Parmesan, or Swiss cheese, and stir until melted. Have freshly made toast rounds, spread with Shrimp Butter (see No. 1), and place on individual hot plates. Heat 1 large can of asparagus tips, and arrange them on the hot toast rounds. Pour over the cheese sauce. Garnish with bacon strips, and serve at once.

#### MEAT PACKER SPREAD OR FILLING (270)

*Makes ¾ cup—enough for 12 canapés*

Fry ¼ pound of bacon until very crisp, but not burned, and drain off nearly all the fat. In the remaining fat, fry ¼ pound of calf's liver for 5 or 6 minutes over a gentle flame, or until perfectly cooked on both sides, turning frequently. Put the bacon and liver through a food chopper with 1 hard-cooked egg and 1 clove of garlic. Add ¼ teaspoon of onion juice and 1 teaspoon of prepared horseradish with 2 tablespoons of thick sour cream. Mix to spreading consistency. Spread thickly on white bread, lightly buttered. Brush the edges with melted butter, and dip in paprika.

*The evidence is overwhelming that the keynote to successful nutrition is the selection of foods having unlike dietary properties, but so constituted as to supplement each other's deficiencies and to make a mixture which affords satisfactory amounts of each of the essential food elements, rightly combined. In the above spread, liver is featured in one of its most tasty forms.*

## MEXICAN CHEESE PUFFS

(271)

*Hot or cold—makes 4 dozen*

1 pound rice flour  
2 cups rich scalded milk  
1 teaspoon salt

1 cup grated Swiss cheese  
Few grains chili powder to taste  
4 whole eggs

Combine the flour and milk to a heavy paste with the salt, grated cheese, and chili powder. Beat in the whole eggs, one at a time, beating well after each addition. Drop from a dessert spoon into deep hot fat (365–370 degrees F.), and fry until the puffs are golden brown, turning almost constantly. Drain on absorbent paper, and serve hot or cold. A fine appetizer for cocktails or other beverages.

## MEXICAN SPREAD OR FILLING

(272)

*Hot—as much as desired*

Put leftover cold cooked meat or poultry through a food chopper, adding for each cup of ground meat, 1 teaspoon of grated onion, salt, if necessary, and a few grains of chili sauce to taste. Place in a saucepan, and add  $\frac{1}{4}$  cup of canned tomatoes for each cup of ground meat. Cook very slowly over a low flame for 15 to 20 minutes, stirring frequently. Spread on freshly made rounds of toast, slightly buttered, and serve at once. Very tasty.

## MIDINETTE SPREAD OR FILLING

(273)

*Makes 2 cups—keeps 2 weeks or longer*

Combine and mix thoroughly  $\frac{1}{2}$  cup of strained honey,  $\frac{1}{2}$  cup of peanut butter, 1 cake of sieved cream cheese,  $\frac{1}{4}$  cup of ground seedless raisins, and  $\frac{1}{4}$  cup of ground nut meats. Season with salt and a few grains of white pepper. Store in a glass jar in the refrigerator until wanted.

## MINCEMEAT MINIATURES

(274)

*Hot or warm—makes about 1½ dozen*

Prepare a lemon pie crust as follows: Mix and sift 4 cups of cake flour and 1 teaspoon of salt. Add 1 lightly beaten egg and 1 egg yolk, mixed with  $2\frac{1}{2}$  tablespoons of lemon juice (unstrained). Gradually add just enough ice water to hold the dough together. Roll out the dough,  $\frac{1}{8}$  inch thick, on a lightly floured board. Cut it into scant 3-inch squares. Place 1 spoonful of prepared mincemeat (you will need a 1-pound can or 1 package) in the center of each square. Fold the corners to the center. Arrange closely on a greased baking sheet.

Brush the tops with egg yolk, and bake in a hot oven (450 degrees F.) for 20 to 25 minutes. Very appropriate for cocktails on Thanksgiving, Christmas, or New Year's Day, or any cocktail hour or for tea or bridge.

#### MIXED CHEESE CANAPÉS (275)

*Hot—as many as desired*

Combine equal parts of grated American, Parmesan, or Swiss cheese and Mustard Butter (see No. 1). Add a few drops of Angostura biters, a few drops of brandy, and 1 teaspoon of grated onion. Mix to a paste. Spread on small triangles of bread fried in butter. Place under the flame of the broiler until the cheese mixture bubbles. Remove at once, and press in each center an anchovy fillet rolled around a small stuffed olive. Serve at once.

#### MOLDED CREAM ROUSERS (276)

*Makes 8 to 10*

Make a full tray of these tempting, mouthful appetizers, varying the main ingredients. They do not require much labor, are economical because they allow the use of almost any kind of leftover, and may be prepared the day before serving and kept in the refrigerator.

Grind enough smoked salmon, tuna fish, or leftover cooked fish, or ham, chicken, game, lobster, or shrimps, to make 2 cups; dissolve over hot water 1 tablespoon of plain gelatin in a little cold water. Stir in  $\frac{1}{4}$  cup of scalded cream, highly seasoned with salt, white pepper, and a few drops of Tabasco sauce. Add to the ground salmon or other selected ingredient. Blend thoroughly. Press the mixture through a fine sieve. Now add  $\frac{1}{4}$  cup of heavy cream, whipped stiff. Fill very small oiled molds with the mixture, and place in the refrigerator to set. To serve, unmold on a large chilled appetizer platter, covered with crisp young watercress, and garnish the intervals with olives, radish roses, hard-cooked egg slices, rolled anchovies, and slices of gherkin, or cut fanlike. Garnish the edge of the platter with thin slices of beets, halved and arranged in scallop effect.

#### MOUSSE — VIRGINIA HAM (277)

Mousse means moss or froth or foam. We are familiar with delectable frozen desserts of whipped cream and egg, flavored with strawberry, chocolate, coffee, or vanilla, or any other kind of flavoring, and announced as mousses. But in late years, we have had scarcely more than a bowing acquaintance with those mousses of Virginia ham,

chicken, and fish, which come as mere samples for a moment's consideration at formal dinners and in the more pretentious restaurants. The hotel mousse of Virginia ham may mystify you, but there's nothing very difficult about it.

Remove all gristle from lean cooked ham, and grind, using the finest disk. There should be 2 cups. Add 1 egg yolk, well beaten, a dash of ground nutmeg, and a few grains of cayenne pepper. Now add 1 cup of heavy cream and 1 wineglass of sherry, alternately with 1 tablespoon of plain gelatin, soaked 5 minutes in a little cold water, and diluted over hot water. Lastly, fold in 2 egg whites, beaten to a froth, and blend thoroughly. Fill small individual oiled molds, the smallest possible ones, with the mixture, and let set. When cold, put in the refrigerator to chill. Unmold on a platter, covered with watercress, and garnish according to taste. (See Molded Cream Rousers, No. 276, for garnish ideas.)

Should you desire hot Virginia ham mousse, add to the above formula another egg yolk, and omit the gelatin. Fill oiled molds (either individuals or a large one), and set in the oven in a shallow pan of water to bake until firm. Unmold, and serve on a hot platter with parsley and watercress, and a mousseline or Hollandaise sauce. Or serve it cold with a Cumberland sauce, made of currant jelly, port wine, prepared mustard, ginger, lemon juice and grated orange peel.

#### MOUSSE — LOBSTER OR FISH

(278)

The old favorite fish mousse of halibut, sea bass, or lobster was and is usually served hot. Lobster in such a form is a piquant and satisfying buffet dish for a formal cocktail party.

Cooking toughens the fiber of lobster, and for a fine mousse it is necessary to take the raw meat from the shell. Pound it or grind it, using the finest disk, to a smooth paste, and mix carefully with it 1 rounded tablespoon of flour. Then add 1 glass of Chablis, sauterne, or sherry, and let simmer gently in a saucepan until the mixture stiffens very slightly. Quickly remove from the fire, and work in 1 tablespoon of butter, 3 egg yolks,  $\frac{1}{2}$  cup of heavy cream, and pepper and salt to taste. Lastly, fold in the stiffly beaten whites of the 3 eggs. Use a mold of lobster or fish shape, if possible, either a large one or individuals, and decorate the bottom with small canned button mushrooms, or thinly sliced truffles (optional) and green and red sweet peppers. Pour in the mousse mixture carefully, filling the mold not more than  $\frac{2}{3}$  full to allow for expansion. Bake in a moderate oven (350 degrees F.) in a pan of water until firm—not more than 30 or 40

minutes for a large mold, and about 20 to 25 minutes for small ones. The sauce may be simple or rich. Shrimps, large prawns, and crayfish, and watercress, or parsley are effective as garnishing.

*Live lobsters should be walked across the kitchen just prior to being boiled. This is the opinion of famous Chinese chefs.*

### MUSHROOM BOUCHÉES

(279)

*Hot—serves 16*

Select 16 extra large fresh mushrooms. Wipe the caps with a damp cloth after removing the stems. Chop the stems of the mushrooms, then grind them, adding  $\frac{1}{4}$  cup of butter, 2 tablespoons of grated onion, and 4 tablespoons of sieved cracker crumbs. Turn the mixture into a mixing bowl, and add, mixing well,  $\frac{1}{2}$  cup of ground cooked chicken, ham, lobster, fish, or any kind of meat and 1 tablespoon of finely minced parsley. Return the mixture to the food chopper to ensure a smooth blend. Moisten with meat, chicken, or fish stock, canned or fresh, according to the kind of ingredient used. Stir well, and fill the mushroom caps with the mixture. Cover the tops with mixed fine cracker crumbs and grated Swiss, American, or Parmesan cheese in equal parts. Dot with a few bits of butter. Place on a greased baking sheet, and bake in a moderate oven (350 degrees F.) for 15 to 20 minutes. Serve at once.

### MUSHROOM CANAPÉS

(280)

*Serves 8 to 10*

Wash 1 pound of small fresh mushroom buttons carefully. Separate the caps and stems, and slice them thin. Place them in the top of a double boiler with  $\frac{1}{4}$  cup of canned bouillon (chicken or beef), seasoned to taste with salt, a few grains of pepper, and 1 teaspoon of Worcestershire sauce. Cook until tender—for 35 to 40 minutes. Drain and chill. Combine the mushrooms with 2 teaspoons of grated onion and  $1\frac{1}{2}$  tablespoons of finely minced chives and parsley in equal parts. Moisten with  $\frac{1}{2}$  cup of mayonnaise, mixed with  $\frac{1}{2}$  cup of heavy sour cream. Spread the mixture on squares, rounds, triangles, or oblongs of toast, and top each center with a small strip of anchovy fillet, rolled around a small stuffed olive.

*Oddly fashioned, quaintly dyed,  
In the woods the mushrooms hide;  
Rich and meaty, full of flavor,  
Made for man's delicious savor.*

## MUSHROOM CAPS PARISIENNE

(281)

*Hot—serves 12*

Peel and coarsely chop 2 cups of fresh mushrooms (canned may be used, but do not require cooking). Simmer in a little butter until tender, stirring frequently, and seasoning with salt, pepper, and a few grains of paprika to taste. Thicken with 2 egg yolks, slightly beaten, and blend well. Spread the mixture on small rounds of toast, spread with Curry Butter (see No. 1). Cover each canapé with 2 egg whites, stiffly beaten, and forced through a pastry bag with a small tube, making fancy designs. Sprinkle with a little grated Swiss cheese, and brown quickly under the flame of the broiling oven. Serve at once.

## MUSHROOM BITES

(282)

*As many as desired*

Place tiny canned mushroom buttons, dipped in melted Anchovy Butter (see No. 1) then rolled in very finely minced chives on toothpicks with the stem ends up. Top with a slice of stuffed olive. Serve. Fine with impromptu cocktails.

## NORWEGIAN SARDINE CANAPÉS

(283)

*As many as desired*

Butter as many slices of pumpernickel as desired with Parsley Butter (see No. 1). Spread with creamed Roquefort cheese, moistened with a little mayonnaise. Add a layer of tiny Norwegian sardines, close together. Dust with paprika, and garnish the center with a tuft of crisp watercress. Serve at once.

## OLIVES IN BLANKETS

(284)

*Hot—as many as desired*

Spread pieces of bacon with a little prepared mustard. Wrap around large stuffed olives. Fasten with toothpicks, and broil under the flame of the broiling oven. Serve at once.

## OLIVE BOUCHÉES

(285)

*As many as desired*

Mash 1 package of cream cheese, and blend in 2 tablespoons of cream, into which has been stirred anchovy paste, the size of a pea, slightly melted over heat. Add a little grated onion and a few drops of Worcestershire sauce. Blend well. Coat small drained stuffed olives with the cheese mixture, and roll in finely chopped chives of

parsley, or finely chopped cooked ham or tongue. Stick a toothpick into each olive, and arrange on a chilled platter covered with watercress.

### OLIVE PLATTER (286)

*As many as desired*

Heating ripe olives in their own juice, and allowing to boil for 2 or 3 minutes improves their flavor, especially when adding, just before heating, a small amount of French dressing, to which has been added a sliver of garlic. Use any kind of olive, black or green. Allow to cool, and place on an appetizer tray with a dusting of paprika. Serve well chilled.

### ONE-BITE CANAPÉS (287)

*Hot or cold—as many as desired*

Roll rich pastry, such as the puff paste indicated for Anchovy Allumette (No. 6), to  $\frac{1}{8}$  inch or less, if possible. Cut into small fancy shapes, using small French cutters, a pastry wheel, or small sandwich or cooky cutters. Sprinkle some of the pastries with caraway or poppy seeds, curry powder, a little prepared mustard, or well-drained, prepared horseradish before baking. Garnish the baked pastries, just before serving, with anchovy fillets, olives, deviled ham, cheese, ham, smoked salmon, or the like. Serve hot or cold, arranged on a platter and garnished with watercress and any other desired garnishing.

### ORANGE AND GRAPEFRUIT MARMALADE SPREAD OR FILLING (288)

*Makes 2 cups—keeps 1 long week*

Combine and mix well  $\frac{1}{2}$  cup each of orange and grapefruit marmalade and 1 cup of well-drained sieved cottage cheese. Season with salt and pepper, and add 1 tablespoon of finely minced chives or parsley. Store in a glass jar in the refrigerator until wanted.

### OSTEND CASINO HORS D'OEUVRE PLATTER (289)

*Serves 6*

Arrange on a cold hors d'oeuvre platter with 7 compartments, or on cold individual plates, the following appetizers:

1. A can of boneless sardines, covered with French dressing, and sprinkled with small capers.
2. Six deviled eggs, selecting your favorite recipe (see Nos. 131 to 149), surrounded with Horns of Plenty (No. 223).

3. Marinated String Beans (No. 265).
4. Small rolls of cooked smoked ham, filled with Indian Relish Spread or Filling (No. 242).
5. A can of tuna fish, covered with mustard mayonnaise, and garnished with sweet-sour gherkins, cut fanlike.
6. Marinated Mushrooms à la Russe (No. 262).
7. Place in the center a decorative glass bowl containing mayonnaise, dusted with paprika, and surrounded with crisp young watercress.

Garnish the edge with large cooked or canned shrimps, placed on small crescents of baked puff paste (see No. 6), and garnish the intervals with curled parsley or slices of dill, topped with a strip of rolled anchovy fillet.

### OYSTER CANAPÉS

(290)

*As many as desired*

Toast on one side small circles of bread. Spread the untoasted side with Mustard Butter (see No. 1). Place in the center of each 1 oyster, raw or parboiled, then chilled and dipped in mayonnaise, to which has been added a little drained prepared horseradish to taste. Cover the entire surface of the canapés with sieved hard-cooked egg yolk, and lightly dust with paprika.

*Of all children of the Creator, the lowly oyster has long been the most wistful. Born on the ocean bed, doomed to pass his days evading the grasp of more mobile creatures, and then only to yield to a grappling hook, loved only for what it can give—a pearl or a first course—the pitiful oyster is defenseless, lonely, misunderstood. But what a delicious healthy morsel!*

### OYSTERS CARDINAL

(291)

*Hot—as many as desired*

Poach as many oysters as required, until the edges curl, on top of smothered tomatoes. Fill small pastry tartlets with the mixture. Cover with lobster sauce. Bake until the crust is done (about 20 short minutes), in a hot oven (400 degrees F.). Serve hot or warm.

### OYSTERS BROCHETTE À L'ANGLAISE

(292)

*Hot—as many as desired*

Spear a cleaned oyster on small skewers, then a small piece of cooked fish roe (any kind), again an oyster, then fish roe. Broil under



a low flame until the edges curl, basting frequently with melted butter, highly seasoned with salt, cayenne pepper, and a few drops of onion juice. Serve hot on toasted pieces of bread, spread with Anchovy Butter (see No. 1), and garnished with a small piece of lemon and parsley.

## OYSTERS ROCHELAISE

(293)

*Hot—as many as desired*

Spread small rounds of toast with butter kneaded with equal parts of soft fish roe. Surround the edge with a tiny ribbon of Shrimp Butter (see No. 1). Place in the center a nice oyster, poached in white wine until the edges curl. Serve immediately with a small piece of lemon, and garnish with a sprig or two of curled parsley.

## OYSTER (Old-fashioned) PICKLES I

(294)

Wash 1 gallon of oysters carefully in cold water, reserving their own liquor. Place the oyster liquor in a saucepan. Add a few slices of lemon, and bring to a near boil, about 2 minutes, adding 1 teaspoon of whole peppercorns,  $\frac{1}{4}$  teaspoon of mace, a few grains of cayenne pepper, and 1 cup of strong vinegar. Boil for 3 or 4 minutes, and pour boiling hot over the oysters. When nearly cool, slice in a large fresh lemon. Serve as an appetizer.

*If you take a bushel of live oysters inland, no matter how far, and stack them, you will find that at a certain hour, changing each day, the top layer opens and begins to drip sea water. Almost immediately, the oysters underneath open their shells and drink this moisture. This goes on for five hours. At the end of that time, all the oysters close up tight as a safe for a period of seven hours. The schedule never fails. You can set your watch by it.*

*Born of the sea, they react in accordance with the flood and ebb tides, the same as in their natural environment, and keep it up until they die. All oysters brought to the market do this, which means that an oyster fresh from the sea and carrying its own brine is God's gift to man. Eat them where you find them and throw the shells back in the flood.*

## OYSTER (Old-fashioned) PICKLES II

(295)

Poach oysters in their own liquor for 2 short minutes. Strain through a fine sieve, then throw the oysters in ice water. Now strain

the liquor through a double cheesecloth. To every 2 cups of oyster liquor, add 1 cup of good vinegar, ½ teaspoon of whole peppercorns, and a blade of mace and allspice. Bring the liquid to a boil, and let simmer for a few minutes. Cool well. Add enough oysters, so they will be generously covered with the brine, and slice a whole lemon into the mixture. Serve as an appetizer with brown bread and butter finger sandwiches.

## OYSTERS PRINCESSE

(296)

*Hot—as many as desired*

Select extra large mushrooms. Peel, and remove the stalks. Cook the caps in butter until tender and done. Drain and fill with the following mixture.

Chop the stems or, still better, put them through a food chopper with equal parts of boned and flaked canned crab meat, a few grains of cayenne pepper, 1 teaspoon of grated onion, and 1 teaspoon of minced parsley. Cook this mixture a few minutes, stirring constantly. Add enough heavy cream, scalded, to which has been added 1 fresh egg yolk to thicken it to a spreading consistency. Over the mixture in each cap, place a fresh oyster, poached in white wine until the edges curl. Place the filled mushroom caps on rounds of freshly made toast, the size of the cap. Surround with a strip of anchovy fillet. Serve at once.

## PANNEQUET APPETIZERS

(297)

One of man's oldest dishes, the pancake, appears as appetizers too, in plain native and in foreign forms. It is always made sugarless.

A curious pancake—pannequet or crêpe in French—story about Napoleon illustrates how simple and human he could sometimes be. In his life of Napoleon, Jean Balensi writes that Napoleon announced to his first wife that he would pay her a visit at Malmaison on the occasion of La Chandeleur. Josephine, as superstitious as, and even more so than he—what creole is not?—was hurrying to prepare some pancakes. As soon as Napoleon arrived, she led him to the kitchen. He was very gay. "Let me," he begged. "I am going to toss them myself, every one of them!"

"Listen!" she warned him, laughingly. "You run the risk of failing with one of them. And spoiled crêpes spell misfortune."

Napoleon smiled, took the handle of the pan, made the circle of the batter float up, then caught it again intact. Josephine clapped her hands with joy.

“One—two—three!”

“That’s enough, stop!” begged Josephine. “You will end by missing.”

“Four,” counted the Emperor, as he succeeded with one more crêpe.

“Enough!” repeated Josephine.

Too late. The fifth crêpe slipped down by the side of the frying pan, and spread itself on the flagstone.

One would have believed that Napoleon would forget the incident. But he did not forget it. When the Russians were burning Moscow beneath his eyes, Marshal Ney heard him sigh, “There, it is my fifth crêpe which avenges itself.”

Now for these delicious appetizer pancakes.

1 cup flour	¼ cup melted butter
2 whole eggs	Few grains of salt
2 cups milk, more or less	Few grains of pepper or cayenne pepper

Mix the flour and salt. Beat in the eggs, one at a time, beating well after each addition. Then add the milk gradually, while beating constantly, until the mixture is smooth and creamy. Lastly, stir and beat in the melted butter.

Melt a little butter in an individual pan. Drain off the excess, and pour in 1 tablespoon of the batter. Cook gently and slowly, tossing and rolling the pan so that the batter will spread and cover the entire bottom of the frying pan. Toss, by knocking the frying pan on the range, and cook the other side. Lay the pancakes on a board. Place a little of almost any kind of spread or filling or croquette mixture in the center of the pancake. Roll, trim the edges neatly, and cut the pancake through the center crosswise. Arrange on a hot platter. Make another batch, filling each pancake with a different ingredient. Garnish the platter with watercress, cooked shrimps, pickled oysters, dill slices, and so on. Serve hot or warm or cold. Fine for a cocktail party.

## PÂTÉ DE FOIE GRAS CANAPÉS

(298)

*As many as desired*

Spread buttered rounds, squares, triangles, or oblongs of toast with butter, then with pâté de foie gras. Roll the edges of the canapés in chopped parsley or in sieved hard-cooked egg yolks, and serve.

## PARK AVENUE CANAPÉS

(299)

*Hot—serves 8*

Heat  $\frac{1}{4}$  cup of butter in a frying pan, and lay in 16 chicken livers, which have been rubbed with salt and pepper, cut in quarters, and dredged with flour. Sauté until the liver pieces are brown. Then add 1 teaspoon of finely minced shallot (you may use onion, if shallot is not available), and continue cooking over a very low flame until the shallot or onion begins to brown, stirring frequently. Now add 2 tablespoons of flour, and when well blended, pour in 2 cups of fresh chicken broth or canned chicken bouillon. Add 1 tablespoon of finely minced chives, 1 tablespoon of finely minced celery green. Taste to see if salt is needed. Add 1 cup of cold cooked smoked tongue, diced small, and free from skin. Cook for 5 minutes, and add  $\frac{1}{4}$  teaspoon of curry powder. Spread on 8 slices of bread, cut in rounds, squares, or triangles, toasted and spread with Anchovy Butter (see No. 1). Serve immediately, garnished with watercress.

## PARK AVENUE APPETIZER PLATTER

(300)

*Serves 6 to 8*

In the center of a large cold appetizer platter, place a small cold roasted chicken, sliced and reshaped in its original form. Surround with the following appetizers: 6 California Anchovy Crunches (No. 44); 6 Deviled Eggs (Nos. 131 to 149); 6 slices of ripe tomatoes, skin removed, the slices overlapping one another, each topped with a pompon of curry mayonnaise (mayonnaise to which has been added a little curry powder to taste), forced through a pastry bag, and dusted with finely minced chives; French Pickled Stuffed-Fig Relish (No. 181); and 6 slices each of liverwurst and salami sausage, arranged in a circle, each kind of sausage overlapping one another, and the center of the circle filled with sweet-sour gherkins. Garnish with watercress, shrimps, and parsley. Serve very cold.

*During Napoleon's campaigns, his chef, uncertain as to when dinner would be served, roasted a fresh chicken every twenty minutes.*

## PARISIAN SPREAD OR FILLING

(301)

*Makes about 2 cups—keeps 1 long week*

Combine 1 small can of deviled ham with 1 cup of Camembert cheese. Add 2 tablespoons of finely minced chives, 1 tablespoon of tomato purée, a few grains of cayenne pepper, and a few drops of

Tabasco or Worcestershire sauce. Pack in a glass jar, and keep in the refrigerator until wanted.

PARMESAN CHEESE AND SARDINE SPREAD  
OR FILLING

(302)

*Makes about 1¼ cups—keeps about 1 week*

Cream ¾ cup of grated Parmesan cheese with ¼ cup of mashed boneless sardines. Add 1 teaspoon of Worcestershire sauce and 1 teaspoon of grated onion, and moisten with a little mayonnaise. Pack in a glass jar, and keep in the refrigerator until wanted.

PARSLEY FINGERS

(303)

*Hot—as many as desired*

Spread small finger toasts with Mustard Butter (see No. 1) generously. Sprinkle with a little minced parsley, mixed in equal parts with finely minced chives. Top with a thin slice of American cheese. Place under the broiler flame until the cheese melts. Dust with paprika. Serve at once.

PÂTÉ EN GELEE PLATTER

(304)

Dissolve 1 package of gelatin in 2 cups of canned beef bouillon brought to the boiling point. Put a little in decorated individual molds. (You may decorate with small diamonds of hard-cooked egg white, small fancy designs of sliced dill, cut with French cutters, and so on.) Add 1 teaspoon of pâté de foie gras or mashed liverwurst sausage. Cover with gelatin, and chill. Unmold on a large cold platter, covered with finely shredded lettuce, having in the center a small glass bowl, containing cooked shrimps or flaked crab meat, moistened with mayonnaise and sprinkled with minced chives. Garnish with small stuffed olives, hard-cooked egg slices, and the like.

*Although the Incas developed more than a dozen ways of preparing peanuts for their tables, their favorite was a sort of peanut butter.*

PEACH AND NUT MEAT SPREAD OR FILLING

(305)

*Makes 2 cups—keeps 1 long week*

Combine 1 cup of fresh or canned peach pulp, ½ cup of ground nut meats, and ½ cup of ground cooked chicken. Add 1 teaspoon of ground cinnamon, and season with salt and pepper to taste. Blend well. Store in a glass jar in the refrigerator.

## PEANUT BUTTER AND APPLE SPREAD OR FILLING (306)

*Makes 1 generous cup—keeps 1 week*

To 10 tablespoons of pared, cored, finely chopped or grated eating apple, add quickly 1 teaspoon of lemon juice. Mix with softened peanut butter, using about 4 tablespoons, mixed with 1½ tablespoons of mayonnaise. Store in a glass jar in the refrigerator until wanted.

## PEANUT AND CHUTNEY SPREAD OR FILLING (307)

*Makes 1 cup—keeps 1 week*

Combine ½ cup of ground peanuts with equal parts of chutney. Add ½ teaspoon of grated fresh horseradish. Blend well. Spread on small rounds, squares, or triangles of freshly made toast. Or store in a glass jar in the refrigerator. Spread on toast fingers as wanted.

## PECAN TIDBITS (308)

*Makes 4 dozen*

Blend thoroughly ½ pound of butter with 4 tablespoons of powdered sugar, 1 teaspoon of vanilla extract, and a few grains of salt to taste. Add 1 cup of sifted flour, and mix well. Then add the pecans, using 1½ cups of quartered pecan meats, mixed with 1 cup of flour. Cover with wax paper, and chill for about 1 hour in the refrigerator. Taking 1 teaspoon of the mixture at a time, roll between the hands into 2-inch sausage rolls. Place on cooky sheets, and bake in a hot oven (450 degrees F.) to a light brown. Remove from the oven. Sprinkle with 1 cup of powdered sugar. Serve with afternoon tea, or store in an airtight container for later use.

## PECAN TWINS (309)

*As many as desired*

Select perfect halved jumbo pecans, or those in the shell, and remove the bitter skin. Add a little heavy cream to Roquefort cheese and a few grains of red pepper to taste, and blend thoroughly to a spreading consistency. Spread a thin layer of the cheese mixture on the flat side of each half pecan, then press it against the side of the other half. Almonds may be prepared in the same way.

*Nuts may be called one of the "gymnastic" foods for the exercise of the teeth. Their hard meat gives this value as a tooth builder, the importance of which may be realized from the fact that investigation shows that people who live habitually on soft foods have soft, easily decaying teeth.*

Teeth—like talents—must be used to be preserved. Chewing against resistance (as with nut meats) brings blood to the gums and so keeps them healthy, hardens the teeth themselves, and increases the flow of saliva and digestive juices, thus aiding digestion. Chewing, therefore, will be seen to be a virtue in body building and preservation of health, and a food, like the nut, that encourages the habit is a benefactor to health.

The pecan is an aboriginal American. But in the wild state it did not get far commercially. Only after the introduction of the cultivated varieties did its prestige grow. Now it soars steadily in popularity and rates second in national preference. The finest variety of the cultivated nuts sold in any quantity is the Schley, a long nut and a true paper-shell. The most widely grown and the most commonly met is the Stuart, a thicker nut of good quality, but it requires a sturdy nut-cracker to get off the hard shell. Large quantities of the wild nuts are gathered and shelled in Texas, and these comprise most of the market's shelled pecans.

#### PICKLE SPREAD OR FILLING

(310)

Makes 1 cup

A very delicious pick-me-up for impromptu crunches when served on crisp crackers or on a slab of rye bread. Serve with cocktail or any long beverages.

Mash 1 scant cup of grated sharp American cheese with a fork. Add it to  $\frac{1}{2}$  cup of chopped fresh cucumber pickle, drained thoroughly of the brine. Blend in 2 tablespoons of mayonnaise and 1 generous tablespoon of tomato catsup.

#### PIGS IN A POKE

(311)

*Pigs in Blankets—hot—as many as desired*

Have ready some puff paste, made as indicated for Anchovy Alumette (No. 6), or rich pastry dough. Cut into small squares. Roll a small cocktail sausage in each square. Bake in a hot oven (450 degrees F.) for 15 minutes, or until the paste is golden brown. Serve hot.

#### PIMIENTO CUP SURPRISE

(312)

Serves 8

Chop 2 hard-cooked eggs, 2 tablespoons of green pepper, 2 tablespoons of pimiento, 4 anchovy fillets, and 1 tablespoon of chives.

Moisten with mayonnaise, to which has been added a little prepared mustard to taste. Season with salt and pepper. Fill 8 pimiento cups. Garnish with mayonnaise, forced through a pastry bag or tube. Place in each center a strip of anchovy fillet, rolled around a small stuffed olive. Dress on a crisp lettuce leaf. Serve well chilled.

#### PINEAPPLE IN BLANKETS (313)

*Hot—as many as desired*

Wrap sticks of canned or fresh pineapple in narrow strips of bacon or dried beef. Spread with cream, pimiento, or softened Roquefort cheese. Fasten with toothpicks, and broil under the flame of the broiling oven. Serve hot with small bread and butter finger sandwiches.

#### PINEAPPLE STICK RELISH (314)

*As many as desired*

Combine tomato catsup with a little lemon juice, a little grated prepared horseradish, a little Worcestershire sauce, and celery or garlic salt. Pour over chilled canned pineapple gems or sticks, dressed on an appetizer dish. Serve well chilled.

#### PINEAPPLE TWINS (315)

*Hot—serves 6*

Remove the seeds from chili peppers and cut the peppers into small pieces. There should be  $\frac{1}{3}$  cup. Combine with  $\frac{2}{3}$  cup of sliced ripe olives, 1 tablespoon of Worcestershire sauce, and about  $\frac{3}{4}$  cup of soft yellow cheese. Blend to a paste. Cut 3 canned pineapple slices in half crosswise to make two circles. Spread one circle with the mixture. Cover with the other circle, and top with the remaining cheese mixture. Place on a baking sheet, and broil until the cheese is melted and bubbles. Serve at once, dressed on crisp lettuce leaves.

*The pineapple plant is related neither to the pine tree nor to the apple, despite its name. It is a low cactuslike growth, close to the ground, consisting of long spiked leaves, a short stem, and a cluster of blossoms which become the fruit. It bears about five years one fruit annually, but the last is too small for use except in making preserves, as shredded pineapple, and for candying.*

*The pineapple reaches temperate latitudes at its best in May. Here again is a fruit filled with a pepsin or digestive substance. That is why it is suggested by experts that the pineapple be eaten at the end of a meal, and preferably a meal containing meat, since this pine-*



apple pepsin acts only on proteins. Several other tropic fruits have a similar ingredient, notably the papaya melon, whose seeds and juices will actually digest raw meat.

### PIROJOK RUSSIAN STYLE

(316)

Russians never thought of food in terms of calories and vitamins. Food was something to be enjoyed and not to be taken as medicine, and a menu never read like a table of chemical formulas. Dinner was not a necessary evil designed to satisfy one's hunger and be done with. Rather was it a period of relaxation, a culmination of the day's events. The dinner table was a place to foster a new idea in art, to discuss a new play, or a recent novel, to bring forth a sparkling *bon mot*, to flirt with one's charming guest—and of course to partake of food. Russians were gourmets. They knew how to eat and how to prepare a wholesome dish that was delicious to the palate.

Their *borscht okroshka*, a cold summer soup made with beef and chicken, cucumbers, eggs, sour cream, and rye cider; their *blinis*, small pancakes made of buckwheat and wheat flour; their *kasha*, steamed buckwheat groats served with melted butter or mushrooms; their *kilki*, Russian anchovies; their *koulebiaka*, a meat or cabbage pie; and their *pirojok*, made of puff paste stuffed with meat or cabbage, cheese, game, or vegetables, are very popular right here in the United States. Pirojok are similar to the small French *bouchées*.

### POLISH CUCUMBERS

(317)

Hot—serves 6

*Ogorki zapiekane*, baked cucumbers, are a popular Polish dish.

Peel and parboil a dozen or so of small pickling cucumbers. Drain, and arrange in a shallow baking dish. Cover with highly seasoned white sauce, and top with soft bread crumbs, mixed in equal parts with grated cheese. Dot with butter, and brown in a very hot oven. Serve as hot as possible.

### POMIDORE CANAPÉS

(318)

As many as desired

Marinate slices of peeled tomatoes in French dressing for 15 minutes. Drain, and garnish with slices of cucumbers, also marinated in French dressing, and topped with anchovies rolled around small stuffed olives, or with chopped olives, mixed with mustard mayonnaise. Place each tomato slice on a round of brown bread, spread with a little prepared mustard. Serve very cold.

## POPCORN REALLY POPPED

(319)

Corn for popping may be bought in packages or cans, or if you are fortunate, you may get a supply freshly shucked from the country. Packaged popcorn is often rather dry and does not pop out in full white fluffy bits, but this condition is quickly remedied by sprinkling the corn with a little water before popping it or by keeping the package in a slightly damp atmosphere for a few days. Canned popcorn should not give you this trouble.

When you are ready to pop the corn, cover the bottom of the utensil with a layer of the corn, and shake it constantly over a low steady heat until the corn pops. If you use a frying pan or saucepan, be sure to have a close-fitting cover. As the corn is popped, empty it into a large warmed bowl, and pour melted butter over it. Toss with a spoon or fork to coat the popcorn, and sprinkle generously with salt. Popcorn is nutritious and wholesome, and when well popped, the fluffy grains are readily digested. Popcorn is very appropriate with cocktails and long drinks.

## PORK LIVER CANAPÉS

(320)

*Serves 6 to 8*

Soak a small pork liver in milk for 1 hour. Drain, place in a saucepan, and cover with enough water to barely cover. Add 1 small onion, coarsely chopped, 1 small bay leaf tied with 3 or 4 sprigs of fresh parsley and 2 or 3 sprigs of celery green, and salt and pepper to taste. Cook until the liver is tender. Drain. Put the liver through a food chopper with the onion, parsley, and celery, discarding the bay leaf. Combine with 1 generous tablespoon of tomato catsup and 1 tablespoon of butter for each cup of liver. Mix until of spreading consistency. Place rings of green pepper, free from white membrane and seeds, on 6 or 8 small rounds of freshly made toast, spread with Horseradish Butter (see No. 1). Fill each ring with the liver mixture. Sprinkle with a little sieved hard-cooked egg yolk. Dust with a little paprika in the center of each canapé, and serve.

## PORK SAUSAGES BERCY

(321)

*Hot—serves about 10*

Heat  $\frac{1}{4}$  cup of butter. Add 1 pound of small pork sausages. Bake in a moderate oven until nearly done. Sprinkle with 1 teaspoon of flour, mixed with salt and cayenne pepper to taste. Pour over enough dry white wine to barely cover. Gently stir, to blend the liquid and flour thoroughly. Continue baking for 5 minutes longer. Remove from

the stove. Add 3 tablespoons of scalded heavy cream. Stir. Serve each sausage on a finger toast spread with Chive Butter (see No. 1). Serve hot or warm.

#### PORK SAUSAGE ROLLS (322)

*Hot—as many as desired*

Purchase small pork sausage links. Cook in plenty of butter. Drain well. Combine with cold mashed potatoes. For each cup of mashed potatoes, add 1 teaspoon of grated onion, 1 teaspoon of finely minced parsley, and 1 egg yolk. Blend thoroughly. Coat each small sausage (if long, cut into small pieces) with the potato mixture. Dip in beaten egg, then in fine bread crumbs, and fry in hot deep fat until delicately browned. Serve on a bed of crisp watercress.

#### POTATO CHIPS WITH ROQUEFORT (323)

*As many as desired*

Mix equal parts of Roquefort cheese and peanut butter. Add a little tomato catsup, and cream together. Spread on large crisp potato chips, and serve dressed on a bed of watercress.

#### POTTED MEAT CRUNCHES (324)

*As many as desired*

Spread crisp crackers with potted meat. Garnish with chopped hard-cooked eggs, mixed with chopped ripe olives and parsley.

#### POTTED TONGUE CANAPÉS (325)

*Serves 5 or 6*

Spread small toasted bread rounds with potted tongue,  $\frac{1}{4}$  inch thick. Decorate with strips of cooked pork tongue laid over each other latticelike. Serve with cocktails, tea, or long drinks, or as a first course.

#### PROFITEROLLE BOUCHÉES (Puffs) (326)

This recipe makes 12 large puffs, or 24 small ones, or thereabouts. For cocktails, make very small puffs, and fill with any savory filling, as those indicated for Deviled Eggs (Nos. 131 to 149).

Place 1 cup of water and  $\frac{1}{2}$  cup of butter in a large heavy saucepan, and heat to the boiling point. When boiling vigorously, add 1 cup of flour all at once, and beat hard and fast. A smooth ball of dough will be formed, which will leave the sides of the pan clean. Turn this

ball into a mixing bowl. Add 4 unbeaten eggs, one at a time, beating well after adding each egg. Continue until the mixture is shiny and stiff. Shape on a baking sheet or wrap in wax paper, and let stand in the refrigerator overnight. To shape, use a pastry bag or tube or a spoon. The pats of dough should be about 2½ inches across for large puffs, or 1 small tablespoon across for small puffs. Bake in a very hot oven (450 degrees F.) for 15 minutes, then reduce to moderate (350 degrees F.) for 15 minutes longer. If very small puffs or profiterolles, cut the cooking time accordingly.

#### PRUNE MARSHMALLOW BOUCHÉES (327)

*As many as desired*

Soak and simmer large prunes. Do not sweeten. Remove the pits from the cold cooked prunes, and stuff with pieces of marshmallow. Keep in the refrigerator at least 6 hours before serving.

#### PRUNE TIDBIT PLATTER (328)

*Hot—as many as desired*

Soak and simmer large prunes. Do not sweeten. Remove the pits from the cooked prunes, and fill the cavities with any of the following:

1. Minced nut meats and celery, moistened with mayonnaise.
2. Shredded carrots, blended with sieved cream or pot cheese, moistened with French dressing.
3. Small pickled pearl onions, mixed with chopped raw tart apple, moistened with thick sour cream.
4. Chopped celery and apple, moistened with mayonnaise.
5. Minced salted roast peanuts, moistened with chutney.
6. Chopped cooked ham and hard-cooked eggs, moistened with catsup.
7. Mashed boneless sardines, moistened with chili sauce.

Dip in grated sharp cheese and minced green pepper. Wrap in bacon, and broil. Make a full platter of them, and see how rapidly they disappear. Garnish with watercress, slices of hard-cooked eggs or dill pickles, radish roses, and so on.

#### PRUNES IN BLANKETS (329)

*Hot—as many as desired*

Stuff large plump cooked prunes with pieces of American, Parmesan, or Swiss cheese. Wrap in strips of thin bacon, and fasten with toothpicks. Broil until the bacon is cooked, but not crisp. Remove the toothpicks, and insert clean ones to be held in the fingers while the prunes are being eaten.

Yes, it is safe to eat uncooked prunes and other dried fruit, but foolish. Cooking renders them more palatable and relieves the digestive organs of a good deal of work.

#### PRUNE AND NUT SPREAD OR FILLING (330)

Makes 2 cups—keeps 3 weeks

Sieve enough cooked prunes to obtain 1 cup of pulp. Add 1 tablespoon of lemon juice and 1 cup of ground nut meats. Season to taste with salt and pepper, and store in a glass jar in the refrigerator until wanted.

#### RAISIN CHEESE CRUNCHES (331)

As many as desired

Put washed seedless raisins through a food chopper. Mix with equal parts of sieved cream cheese. Add a few grains of salt. Put between crisp crackers.

#### RELISH CHOICE (332)

Whether it's a picnic, supper, or formal dinner, the pickles and relishes, as well as spicy mixtures, are often what guests remember longest. The tang of crisp spiced pickles and relishes adds interest and palatability to any meal. Used in moderation, they play an important part in the diet, because they stimulate the flow of saliva and gastric juices, thus aiding digestion.

The following recipes are for impromptu relishes, which may be made on the spur of the moment. They do not keep very long, so it is advisable to make a small amount at a time, only what is judged necessary. Always serve relishes ice-cold unless otherwise indicated.

*Apple and Horseradish Relish.* Core and steam 5 tart apples. Rub through a sieve. Add 3 tablespoons of grated horseradish and 2 tablespoons of powdered sugar. Chill. Fold in an equal amount of whipped cream. This makes about 2 cups.

*Artichoke Relish.* Remove the outer leaves and part of the stem from 12 small globe artichokes. Cut in quarters. Remove the center fuzz. Boil the artichokes in 3 pints of water with 2 teaspoons of salt, until tender. Prepare the following sauce: Cut 2 dozen black olives from the stones, and chop with 2 tablespoons of capers. Mix  $\frac{1}{4}$  cup of salad oil, the juice of 1 lemon,  $\frac{1}{2}$  teaspoon of salt, and a few grains of pepper. Stir into the mixed olive meat and capers. Blend thoroughly. Pour over the chilled cooked artichokes. Serve well chilled. Very appropriate for boiled or roasted meat, game or fish, hot or cold.

*Beet Relish.* Peel enough cooked beets to have 2 cups of grated or finely cut beets, firmly packed. Turn into a dish. Add  $\frac{2}{3}$  cup of fresh grated horseradish. Season with salt and pepper to taste. Blend well. Sprinkle 1 scant tablespoon of granulated sugar over the mixture. Mix well. Add  $\frac{3}{4}$  cup of cider vinegar, diluted with  $\frac{1}{4}$  cup of cold water. Mix well again. Chill before serving in a compartment of the appetizer dish. Makes about 3 cups.

*Buffet Relish Platter.* On a large cool hors d'oeuvre platter, arrange pickled green walnuts, pickled or brandied peaches, plums, or pears, chutney, watermelon or cantaloupe pickles, black olives, stuffed olives, spiced cherries, spiced kumquats, carrot straws, celery hearts, stuffed celery, stuffed sweet pickles, spiced prunes, or any other desired relish.

*Cabbage Relish.* Prepare 2 cups of finely shredded cabbage, 1 cup of finely chopped celery stalk, 1 cup of minced sweet onion,  $\frac{1}{4}$  cup of minced green pepper,  $\frac{1}{4}$  cup of finely minced raw carrot. Mix well and thoroughly. Pour over the following dressing: 3 tablespoons of salad oil, 3 tablespoons of wine vinegar,  $\frac{1}{2}$  teaspoon of salt,  $\frac{1}{4}$  teaspoon of paprika, and  $\frac{1}{8}$  teaspoon of celery seeds. Blend well. Chill. Serve. Makes about 6 servings.

*Cranberry Ginger Relish.* Chop 3 tablespoons of candied ginger and 3 tablespoons of orange rind, cut in thin strips. Break 1 can of cranberry sauce with a fork, and combine with the ginger and orange peel. Chill well before serving. Makes 6 to 8 servings.

*Cranberry and Orange Relish.* Put 1 pound of well-washed raw cranberries through a food chopper. Cut the rind of 1 large orange, yellow part only, into small pieces. Slice the orange pulp, free from membrane and seeds, thin and chop coarsely. Mix the cranberries and orange rind and pulp with 2 cups of granulated sugar. Pack in glass jars. Keep in the refrigerator until wanted. Keeps 2 weeks. Serve as an appetizer or with cold or hot poultry or pork.

*Cranberry and Pineapple Relish.* Combine  $\frac{1}{2}$  pound of coarsely ground raw cranberries with  $\frac{3}{4}$  cup of canned crushed pineapple. Gradually add  $\frac{1}{2}$  cup of granulated sugar, stirring until the sugar is melted and the mixture is thoroughly blended. Chill. Serve as an appetizer or with cold or hot meat or poultry. Makes 2 cups.

*Curried Tomato Relish.* Peel 6 medium-sized fresh ripe tomatoes. Cut into small pieces, and let simmer gently over a low flame for 15

minutes, stirring occasionally. Then add 1 tablespoon of curry powder, 2 teaspoons of granulated sugar, 1 tablespoon of cider vinegar,  $\frac{1}{2}$  generous teaspoon of salt, or more, and  $\frac{1}{4}$  teaspoon of pepper. Cook 5 minutes longer. Chill. Serve. Makes about 2 cups.

*Dandelion Relish.* Fry 1 cup of chopped bacon until crisp. Add 3 tablespoons of minced onion, 3 tablespoons of minced green pepper, 3 tablespoons of minced pimiento, 2 tablespoons of prepared horseradish, and 4 cups of thoroughly cleaned, washed, finely chopped dandelions. Blend well. Season to taste with salt, a few grains of cayenne pepper, and 1 tablespoon of granulated sugar. Stir in  $\frac{1}{3}$  cup of lemon juice. Heat to the boiling point, but do not let it boil. Dress on an appetizer platter. Sprinkle with 2 hard-cooked eggs, finely chopped and mixed with 2 tablespoons of finely minced chives. Try adding 3 or 4 anchovy fillets, coarsely chopped, just before sprinkling with the egg mixture.

*Green Pepper Relish.* Combine 1 cup each of finely chopped or coarsely ground green peppers and sweet red peppers, 1 medium-sized onion, grated, and 2 tablespoons each of parsley and chives, finely minced. Cover with French dressing, heated to a boil. Toss well. Let stand in the refrigerator for several hours to mellow before serving as an appetizer or with cold or hot meat or poultry.

*Horseradish Relish (Jellied).* Dissolve 1 package of lemon gelatin in 1 cup of hot water. Add 1 tablespoon of cider vinegar,  $\frac{3}{4}$  teaspoon of salt, and 2 teaspoons of grated onion. Blend well. Chill. When beginning to set, fold in  $\frac{3}{4}$  cup of drained prepared horseradish, mixed with 1 cup of whipped cream. Turn into oiled individual molds, and chill until firm. Unmold on a chilled appetizer tray. Garnish each with a thin slice of hard-cooked egg, topped with a small thin slice of dill pickle, then topped with a caper. Fine also with cold or hot meat or poultry.

*Olive Relish.* Pit  $\frac{1}{2}$  pound of ripe olives, then chop coarsely. Combine with 2 celery hearts, coarsely chopped,  $\frac{1}{4}$  cup of small drained capers, 1 medium-sized red pepper, finely chopped, 2 tablespoons of finely minced parsley, 2 tablespoons of grated onion, and salt and pepper to taste. Pour over a dressing made of 3 tablespoons of olive oil, 4 tablespoons of wine vinegar, and salt and pepper to taste. Place in the refrigerator overnight to mellow. Serve as an appetizer or with any kind of cold or hot meat or poultry. Makes about 2 cups.

*Pickled Beets.* Remove the skins from 2 bunches of cooked beets. Dice or slice, as desired. Combine 1 cup of cider vinegar, ¼ cup of brown sugar, ½ teaspoon of salt, ½ teaspoon of whole cloves, ½ teaspoon of whole peppercorns, and ½ teaspoon of mustard seeds, the last three ingredients tied in a small muslin bag. Bring to the boiling point. Add the beets, and let simmer slowly for 5 long minutes. Remove from the fire. Discard the spice bag. Cool. Keep in the refrigerator until wanted. Pickled beets keep well for 2 weeks in the refrigerator.

*Pickled Cucumbers and Onion Slices.* Peel a long narrow cucumber. Score lengthwise with the tines of a fork to scallop. Cut in very thin slices. Slice 2 medium-sized onions very thin. Separate the rings. Combine the cucumber and onion, and pour over them ¾ cup of French dressing. Sprinkle with finely minced chives or parsley. Toss. Chill well before serving. Makes about 1 generous cup.

*Pickled Mushroom Buttons.* Drain 1 can of button mushrooms. Put them in a bowl with enough wine vinegar to barely cover and with 1 sliver of garlic. Let stand for 1 hour. Drain thoroughly. Put the mushrooms in a glass jar with enough salad oil, preferably olive oil, to barely cover them, and with 1 teaspoon of grated onion, coarsely ground peppercorns to taste, a few drops of Tabasco sauce, and salt to taste. Close the jar. Let stand in the refrigerator overnight to mellow. To serve, spear each mushroom with a fringed toothpick, and serve without any of the oil.

*Spiced Peaches Relish.* Cook ½ cup of vinegar with 6 cloves, 1 small stick of cinnamon bark, and ½ cup of sugar for 5 minutes. Pour over 12 canned peach halves. Chill overnight. Drain. Serve as an appetizer or with cold or hot meat or poultry.

*Distinctive flavor has made the mushroom a festive food since ancient times. In 500 B.C. Hippocrates asserted that mushrooms were eaten in large quantities and exported in commerce. The first record of the cultivation of mushrooms dates to the period of Louis XIV in France, where mushrooms were included in almost every dish served to the aristocrats who flourished during that era. France then was and still is fortunate in possessing miles of mushroom caves, and this natural condition was responsible for the growth of the industry. But it was not until the latter part of the nineteenth century that the cultivation of the wild mushroom was begun in this country.*



## RISSOLES VÉNITIENNE (333)

*Hot—as many as desired*

Make rich pastry dough, or puff paste as indicated for Anchovy Allumette (No. 6). Cut in rounds about 2½ inches in diameter. Wet the edges with ice-cold water. Place a spoonful of any kind of fish, meat, or poultry mixture (the same as for croquettes), or any kind of relish in the center of each round. Fold in half, and press the edges firmly together. Fry about 4 or 5 minutes in deep hot fat to a rich brown. Serve hot.

## ROASTED BRAZIL NUTS (334)

*Hot—as many as desired*

Arrange Brazil nuts in the shell on a baking sheet, and bake for 25 minutes in a moderate oven (350 degrees F.). Remove from the oven, and crack with a nutcracker while hot.

## ROLLMOPS (335)

The preparation of these herrings is diversified. They are found in almost every delicatessen or grocery, packed in glass jars. The French prepare them according to this recipe.

Empty the rollmops from the glass jar into a colander. Let drain. Unroll the fish, and lay them flat in a shallow pan. Pour over them fresh sweet milk, and let them marinate for at least 6 hours. Drain. Spread over each fish prepared mustard, which has been mixed with a little grated onion to taste. Roll again, and secure with toothpicks. Arrange the rollmops in a shallow appetizer platter. For each glass of rollmops, cover with violently boiling vinegar, cooked with 1 teaspoon of minced onion, 1 bay leaf tied with a few parsley sprigs, 3 whole peppercorns, gently bruised, and 2 whole cloves. Allow to cool in the marinade. Strain off the marinade, and for each ½ cup, add 3 tablespoons of olive oil. Pour over the fish, and allow to chill well before serving. The longer the rollmops remain in the marinade, the better they will be. Dress on a chilled appetizer dish, and pour over them a little of the dressing.

## ROLLMOPS IN BLANKETS (336)

*As many as desired*

Prepare rollmops as indicated in recipe No. 335 above. Sponge dry. Slice large dill pickles very thin, and wrap around each rollmop, securing with a toothpick. Pour over enough catsup to barely cover, adding a little minced onion. Chill.

## ROQUEFORT, CAMEMBERT, AND HAM SPREAD OR FILLING

Makes 1½ cups—keeps for months (337)

A very delicious mixture, a favorite of Park Avenue.

Cream together ½ cup each of Camembert and Roquefort cheese with ½ cup of ground walnut meats. Add 1 teaspoon each of Worcestershire sauce and tomato catsup, ¼ cup of ground cooked ham, salt and pepper to taste, and a few grains of curry. Blend well to a smooth paste. Pack in a glass jar, and keep in the refrigerator until wanted.

The story goes that some 2000 years ago a shepherd boy of Roquefort, France, was caught in a storm and took refuge in the now famous caves of Roquefort, where he left his lunch and forgot about it until a week or two later. When he returned, he found that the bread had molded away, and the cheese, made of sheep's milk, was veined with fine green lines. He took a small bite of it—and from that day to this, the world has been taking larger and larger bites of Roquefort cheese.

## ROQUEFORT CHEESE CANAPÉS (338)

Makes about 4 dozen

Combine ½ pound of Roquefort cheese and 1 package of cream cheese. Cream well. Add ½ teaspoon of Worcestershire sauce and 1 teaspoon of grated onion. Blend thoroughly to a smooth paste. Spread on walnut halves. Sprinkle with a little paprika, and dress on a large platter, covered with crisp shredded lettuce. Serve very cold. A fine bite with cocktails or long drinks.

## ROQUEFORT CHEESE CRUNCHES I (339)

Hot—as many as desired

Mix equal parts of Roquefort and cream cheese with a little finely chopped chives and parsley and a few drops of A-1 sauce to taste. Into this, beat 1 egg white for each cup of mixture, until the mixture is light and airy. Heap this on round crackers, and place in the oven or under the flame of the broiler until fluffy and slightly browned. Quickly spread some caraway seeds over each crunch, and serve piping hot.

## ROQUEFORT CHEESE CRUNCHES II (340)

Hot—as many as desired

Spread rusks with Roquefort cheese, which has been creamed with a few drops of Tabasco and of Worcestershire sauce to taste. Top

with a tiny strip of bacon. Toast under the flame of the broiling oven until the cheese melts and the bacon is crisp. Serve sizzling hot.

### ROQUEFORT CHEESE PROFITEROLLES (341)

*As many as desired*

Prepare Profiterolle Bouchées (No. 326). Bake as directed. Cool. Slit each puff, and fill with Roquefort cheese, softened with a little heavy cream, highly seasoned with cayenne pepper and a few drops of lemon juice. Serve well chilled. Dress on a platter, covered with watercress, which has been dipped in paprika, then shaken to remove the excess. Very appetizing and tempting.

### ROQUEFORT CHEESE BOUCHÉES (342)

*Hot—as many as desired*

Remove the stems from large fresh mushrooms. Dot the caps with butter, and place under the flame of the broiling oven until done, about 3 minutes. Remove at once, and fill the caps with a mixture of buttered bread crumbs, minced onions, Worcestershire sauce, and crumbled Roquefort cheese. Sprinkle with bread crumbs, mixed in equal parts with paprika. Return to the broiling oven to melt the cheese and to brown it delicately. Serve hot.

*Charles I of England made many nice distinctions in carving game and fowl. A goose was "reared," a Mallard duck "unbraced," a pigeon "thighed," and a hen "spoiled."*

### ROQUEFORT CHEESE AND WATERCRESS SPREAD OR FILLING (343)

*Makes 1 cup—keeps 2 weeks*

Cream enough Roquefort cheese to make 1 cup, with  $\frac{1}{4}$  cup of finely chopped watercress. Add 1 teaspoon of Worcestershire sauce, and season with salt and paprika. Store in a glass jar in the refrigerator until wanted.

### ROQUEFORT CHEESE AND NUT SPREAD OR FILLING (344)

*Makes 1 cup—keeps 2 weeks*

Combine and mix to a paste  $\frac{1}{2}$  cup of Roquefort cheese,  $\frac{1}{2}$  cup of cream cheese, a little mayonnaise, and  $\frac{1}{4}$  cup of ground nut meats. Season with a few drops of Tabasco sauce and 1 teaspoon of Worcestershire sauce. Blend well. Store in a glass jar in the refrigerator until wanted.

## ROQUEFORT AND CAMEMBERT MUNCHERS (345)

*As many as desired—keeps several weeks*

Scrape clean 3 Camembert cheeses, and put in a saucepan. Add  $\frac{1}{4}$  pound of Roquefort cheese,  $\frac{1}{2}$  pound of fine butter, 2 tablespoons of sifted flour, and 1 pint of heavy cream. Cook until melted and turned into a thick mass. Put this through cheesecloth or a fine sieve, after seasoning with salt, a few grains of cayenne pepper, and 1 tablespoon of Worcestershire sauce. Put in glass jars, and allow to cool. Place in the refrigerator until wanted. Serve on crackers or small rounds, squares, or triangles of toasted or fried bread. Spread generously with the cheese mixture, and top each with a rolled anchovy fillet, either alone or around a small stuffed olive.

## ROQUEFORT CHEESE ROUSERS (346)

*As many as desired*

Cream together equal parts of Roquefort cheese and sweet butter. Add, for each  $\frac{1}{2}$  cup, anchovy paste, the size of a large pea. Blend thoroughly. Heap this mixture on saltines. Make a hole in the top, and fill with A-1 sauce. Delicious. It's love at first bite.

## RUSSIAN BITES I (347)

*As many as desired*

Get 2 pounds of fresh cottage cheese, and add enough heavy sweet cream to work the cheese into a creamy paste. Season to taste with salt, a few drops of Tabasco sauce and of Angostura bitters, and 1 tablespoon of good brandy. Blend well. Add  $\frac{1}{4}$  generous cup of caraway seeds, working them well into the cheese mixture with a wooden spoon. Add also  $\frac{1}{4}$  cup each of finely minced chives and grated onion. Taste a bit, and then put the rest into glass jars, with a high mind and firm determination put it into the refrigerator, come cocktail hour, afternoon tea, buffet, supper, or after-theater snack. Serve with pumpernickel, sliced as thinly as possible, or rye bread, and glorify with slim glasses of cool beer, or maybe a highball. Should you wish to paint the lily, then boil small new potatoes in their jackets, and serve plain with the cheese mixture.

*Beethoven once dismissed a housekeeper who had lied to spare him annoyance. "Whoever tells a lie is not cleanhearted," he said. "Such a person cannot cook a clean meal."*

## RUSSIAN BITES II

(348)

*As many as desired*

Mash some boned kippered herring in its own oil, with a few dashes of tarragon vinegar and a little grated onion and finely minced chives. Blend well with some ground whole peppers. Spread on crackers. Make a hole in the center, and fill with caviar. Surround the edge of the caviar with grated onion, tiny and ribbonlike.

## RUSSIAN BITES III

(349)

*As many as desired*

Cut a few fair-sized gherkin pickles lengthwise. Scoop out the center meat, leaving a pickle shell. Stuff this shell with caviar. Make a tiny border, first of finely minced hard-cooked egg, then of grated onion, around the caviar. Serve well chilled.

## RUSSIAN BLINIS (Pancakes)

(350)

*Hot—as many as desired*

Mix 1 pound of flour with 5 cups of warm milk, in which 1½ cakes of yeast have been dissolved. Let this rise overnight, or for at least 8 hours. Then add 1 teaspoon of salt and ½ teaspoon of sugar. Mix well, and let rise again for 30 minutes. If the batter is too thick, add a little warm milk. Fry in butter like any other pancake, but very small, using 1 teaspoon of batter for each pancake. Serve with sour cream. Serve sizzling hot from the pan or griddle. No small task, for a hungry Russian can eat from ten to fifteen. Melted butter and numerous varieties of pickled and salted fish are served with them, also sour cream and caviar.

## RUSSIAN BOUCHÉES

(351)

*As many as desired*

Spread thin slices of boiled smoked tongue, smoked salmon, or ham with French mustard dressing (add prepared mustard to plain French dressing). Sprinkle with chopped pickle and finely minced onion. Roll and wrap each slice in wax paper. Chill thoroughly. To serve, using a sharp knife, cut each roll in half. Dip in French mustard salad dressing. Sprinkle over each slice finely minced chives or parsley, or chervil, combined or alone. Insert a fancy toothpick in each bouchée. Dress on a chilled platter, covered with crisp green watercress. Garnish with shrimps, dipped in olive oil, then rolled in minced parsley or chives, and with small stuffed olives or slices of hard-cooked eggs.

## RUSSIAN CAVIAR FINGERS I

(352)

*As many as desired*

Cut very fresh pumpernickel or Boston brown bread into fingers,  $\frac{1}{2}$  scant inch thick, and spread with Tarragon Butter (see No. 1). Mix caviar with a few drops of lemon juice to taste and finely minced chives. Spread on the fingers of bread. Place a small raw oyster, carefully cleaned, in each center. Pour a drop or two of Tabasco sauce over the oyster, then sprinkle with paprika. Surround the oyster with a narrow strip of anchovy fillet. Serve on a crisp lettuce leaf, with a little chopped hard-cooked egg and a little grated onion.

*The first chef was probably an expert chopper of the Stone Age, according to Professor Curt Sigmar Gutkind, who points out that splitting marrow bones accurately for food was an art mastered by few.*

## RUSSIAN CAVIAR FINGERS II

(353)

*As many as desired*

Toast on one side as many thin crescents of white bread as desired, using a cooky cutter or crescent-shape cutter. Butter the untoasted side, and edge with narrow strips of canned pimiento. Next to the pimiento, place a narrow row of tiny pearl onions. Fill the centers with caviar, slightly cut with a few drops of lemon juice. With a pastry brush, spread the edge with melted butter, then dip in finely chopped parsley or chives. Serve well chilled. Puff paste or rich pastry crescents may be substituted for bread, if desired.

## RUSSIAN HERRING PLATTER

(354)

*As many as desired*

Skin, trim, and bone as many smoked herrings as desired. Cut the fillets into small slices slantwise. Dress on an appetizer dish, alternating herring with slices of plain potatoes, boiled in their jackets, skin removed. Pour over enough French dressing to barely cover. Sprinkle the top with a mixture of minced chervil, shallots, fennel, and tarragon herb. Serve well chilled.

## RUSSIAN IKRA

(355)

*Serves 6 to 8*

A mixture of cucumber, eggplant, and tomato, served with *ikra*, a superior kind of caviar.

Wipe a medium-sized eggplant with a damp cloth, then with a dry cloth. Place in a slow oven, and bake until quite soft to the touch. Cut open, and scoop out the pulp. To this pulp, add 1 teaspoon of salt, more or less to taste, and drain off all moisture through a fine colander or sieve. Then add 1 generous tablespoon of grated onion, 2 tablespoons of finely minced parsley,  $\frac{1}{4}$  cup of grated cucumber pulp, 1 large tomato, peeled and minced fine, 1 generous tablespoon of lemon juice, and a few grains of cayenne pepper. Blend thoroughly. Place this mixture in a large glass bowl, or right in the center of a chilled platter. Surround with assorted caviar canapés and fingers. Serve also assorted bread and butter finger sandwiches, made with dark rye bread or pumpernickel, spread with sweet butter.

#### RUSSIAN SALTED MUSHROOMS

(356)

These delicious *groozdi*, as they are known in Russia, are bought in bottles in delicatessen and grocery stores. To serve, simply turn out the contents into an appetizer dish, accompanied with pumpernickel or Boston brown bread and butter finger sandwiches, cut very thin.

*Mix a little love of adventure with your recipes. That is the way that miracles are performed. Your cookbook is a guide, not an oracle. Dishes are made, not born.*

#### RUSSIAN STUFFED TOMATOES I

(357)

*As many as desired*

Select very small ripe yellow or red tomatoes. Scoop out the pulp carefully, and fill with a mixture of fresh or canned crab meat, mixed in equal parts with caviar, then with mayonnaise chili dressing, highly seasoned with Worcestershire sauce. Sprinkle the top of each tomato, thus filled, with sieved hard-cooked egg.

#### RUSSIAN STUFFED TOMATOES II

(358)

Proceed as indicated for recipe No. 357, above, as regards selecting and scooping the tomatoes. Fill with coarsely chopped hard-cooked eggs, mixed in equal parts with caviar. Sieve over each tomato a little hard-cooked egg yolk.

#### RUSSIAN TOMATO PLATTER

(359)

Select small ripe tomatoes. Peel them. Gently press them in a dry cloth to remove excess juice. Slice the tomatoes thin. Dress on an

appetizer dish, alternating with rings of green pepper, the same size as the tomato slices, and with strips of canned pimientos. Pour over them enough French dressing, to which has been added a pea-size of anchovy paste, or more. Surround the platter with slices of cold boiled potatoes. Dust with finely minced chives.

#### RUSSIAN TEASERS (360)

*As many as desired*

Select extra large pickles. Scoop out the centers, and spread the inside of the pickles with Anchovy Butter (see No. 1). Pack with deviled ham, mixed with caviar in equal parts. To serve, slice the well-chilled filled pickles, and dress on crackers. Fine with cocktails or long drinks.

#### SALAMI CANAPÉS (361)

*As many as desired*

Salami is a specialty used very largely in the preparation of Danish, Swedish, and Norwegian appetizers. Serve thinly sliced on very thin pieces of well-buttered rye bread, cut in any shape desired.

#### SALAMI AND CREAM CHEESE TEASERS (362)

*As many as desired*

Rub a bowl with a cut clove of garlic, and mash cream cheese in it with a little grated onion and finely minced parsley, moistening with a little mayonnaise to spreading consistency. Season with salt, pepper, a little paprika, and very finely minced chives. Spread this mixture on thin slices of salami, and decorate each with a slice of hard-cooked egg, topped with a caper.

#### SALAMI IN BLANKETS (363)

*As many as desired*

Spread thin slices of salami with prepared mustard, mixed with a tiny bit of anchovy paste. Roll tightly. Fill scooped small pickles with pieces of the salami roll. Trim neatly. Chill. Serve with a toothpick speared in the center. Use fancy toothpicks with fringes of almost every color for effect.

*Although Germany has long been considered the home of the sausage, Italy gave it to the world.*



## SALAMI SWISS STYLE

(364)

*Hot—as many as desired*

Split small pickles lengthwise. Place a slice of Swiss cheese, the same size as the pickle, on each half, which has been spread with prepared mustard. Place under the flame of the broiling oven to melt the cheese slightly. Serve, speared with a toothpick, on finger toasts, spread with Parsley Butter (see No. 1).

## SALMAGUNDI

(365)

*Hot or cold*

Salmagundi is disposed of in the culinary dictionaries as a hodge-podge of almost anything animal, vegetable, or mineral—a potpourri, an olio, an olla-podrida. And most of these dictionaries dismiss the origin of the term as obscure. But it appears to be a corruption of the French *salmigondis*. The French *salmis* is usually a chaud-froid of leftover meats, game, poultry, or fish, or even vegetables. There's a story extant that a restaurateur or chef of Paris in the eighteenth century served a special salmis of a savor so rich and piquant that it made him internationally famous. There's some doubt whether his name was Gondis or Gonde, but credible authorities have maintained that *salmis de Gonde*, or *salmis de Gondis*, was one of the popular viands among Continental gourmets for a century or more. It is said to have been a combination of game and chicken with fillets of anchovies in a sauce of eggs, shallots, garlic, fine herbs, and white wine.

Today, the authority of the dictionaries is taken as sufficient warrant for applying the term to any mixture, hot or cold, sweet, sour, or savory. Several delectable dishes have been served at famous clubs under the name. One of them was a simple, refreshing and delicious chilled cup of little balls, cut with a French cutter from very red watermelon, and Casaba melons, and cantaloupes of various shades of jade green, salmon pink, and white, dressed with a fruit syrup, flavored with maraschino, curaçao, or other cordial.

To adapt salmagundi as a light or heavy salad course for a buffet, high tea that is really a supper, cocktail party, or luncheon, chicken, veal, or lamb is cut into neat half-inch cubes and mixed with smaller quantities of similar dices of cooked potato, carrot, and eggplant, and small green peas and haricot beans. The mixture is marinated in oil with vinegar or lemon juice, some thinly sliced onions, salt, pepper, and a touch of tarragon vinegar; then well drained, tossed lightly with fresh mayonnaise, and served with hearts of lettuce and crisp watercress. Small fillets of anchovy might be added to the salad with good effect, and would be in keeping with the original formula.

A picturesque and delicious cold platter for the midsummer afternoon party or evening buffet is made with those brands of chicken which come in glass or can, with the white meat cut in round wafers about the size of a half dollar. Arrange the wafers in a design with thinly sliced small tomatoes, hard-cooked eggs, and young cucumbers. Then decorate with fillets of anchovy, small wafers of imported cervelat or mortadella sausage, cubes or fancy forms of aspic, a few small capers, and bouquets of crisp curled parsley, watercress, or chervil. Dress very lightly with a mild French dressing in which there is a mere soupçon of tarragon. This dish, or its counterpart, has been served by many hostesses as a salmagundi.

Thus, anyone is at liberty to invent or compose his own salmagundi, and make it hot or cold, as bland and delicate or as pungent and piquant as he may desire. Grimod de la Reynière in his *Almanach de Gourmands*, 1803, tantalizes the reader with a reference to a salmis of wild duck, partridge, woodcock, and other dark-fleshed game, served with a *poignant* sauce, the formula of which was reserved for his most intimate friends. Frantic gourmets of the time tried to discover the mysterious formula in vain. But the tang of anchovy was in it without a doubt, and there must have been truffles, and possibly crêpes, and some excellent wine. Perhaps the equally mysterious restaurateur or chef, Gondis or Gonde, had that formula, and the root of a tradition that owes its life to American literature.

### SALMON CANAPÉS I

(366)

*As many as desired*

Cut any kind of fresh bread in ¼-inch slices. Remove the crusts, and cut in finger lengths. Fry in butter until delicately browned. Spread each bread finger with Pimiento Butter (see No. 1), mixed with finely minced green celery leaves. Lay a piece of smoked salmon on each piece of bread. Serve on lettuce leaves, and garnish with heavy sour cream, whipped with a few grains of curry powder, and forced through a pastry bag, making fancy designs.

### SALMON CANAPÉS II

(367)

*As many as desired*

Toast small rounds of white bread. Spread with Anchovy Butter (see No. 1), also the edges. Roll the edges in finely chopped hard-cooked eggs, mixed with finely chopped parsley. Cover the rounds with flaked canned salmon, carefully boned, and mixed with mayonnaise to spreading consistency. Dust with paprika, and force a little mayonnaise pompon in the center of each canapé. Serve well chilled.

## SALTED MELON SEEDS

(368)

*As much as desired*

Put a very little salad oil in a frying pan. When hot, put in specially dried melon seeds (found in Chinese stores). Fry, stirring constantly, until nicely browned. Turn out on absorbent paper. Sprinkle with salt, and stir well to coat every seed with salt. Serve as you would salted almonds.

## SALTED NUTS

(369)

*Method 1.* Place nuts in a shallow baking pan, allowing 1 teaspoon of butter or salad oil for 1 cup of nuts. Bake in a moderate oven (350 degrees F.), stirring frequently for 5 to 10 minutes, or until brown. Sprinkle with salt, after shaking the nuts in absorbent paper. Brazil nuts do not need butter or salad oil.

*Method 2.* Allow 1 pint of salad oil for 1 pound of nuts. Heat the oil to 365 degrees F. Add the nuts, which have been shelled and the kernels separated, a small amount at a time, to the hot oil (frying method), until delicately browned. Drain on absorbent paper, and sprinkle with salt to taste.

*Method 3.* Allow 1 egg white for ½ pound of shelled nuts. Beat the egg white slightly. Shake the nuts in it, and place them on a greased baking pan. Bake about 15 minutes in a moderate oven (350 degrees F.), or until brown, stirring frequently. Sprinkle with salt while hot. Peanuts may be prepared in any one of these three methods. To devil nuts, mix a little cayenne pepper with salt before tossing.

*Natives in India and Haiti use the juice of the cashew nut for healing cuts and abrasions of the skin.*

## SALTINE CRUNCHES

(370)

*As many as desired*

Mix together 1 package of cream cheese and 1½ tablespoons of prepared horseradish, well drained. Add 1 teaspoon of grated onion, 1 teaspoon of finely minced chives, and 4 strips of crisp bacon, cooled and chopped finely. Spread on saltines, and garnish with chopped green olives.

## SALZBURG ROAST PEANUT BUTTER BALLS

(371)

*As many as desired*

Salt to taste while creaming ½ pound of peanut butter. Other compounded butters may be used (see No. 1). Roll in beaten egg,

diluted with a little thin cream or undiluted evaporated milk, then in fine sieved bread crumbs, mixed with a few grains of cayenne pepper and salt to taste. Spear 2 or 3 balls on toothpicks, and place under a low flame in the broiling oven. Turn frequently. While cooking, the crust will become hard and golden brown. Serve these little golden butter balls with oysters, in place of small bread and butter finger sandwiches.

## SARDINE BITES

(372)

*Hot—as many as desired*

Make tiny biscuits about 1 inch in diameter, using a small cooky cutter to shape. Just before baking, stick in them halves of small Norwegian sardines, with the edges showing. Bake in a hot oven (450 degrees F.) until the biscuits are brown. Serve with cocktails or long drinks.

## SARDINE BROWNIES

(373)

*As many as desired*

Cut Boston brown bread or fresh pumpernickel bread into rounds, using a small cooky cutter. Place a thin slice of cucumber on each round, and on top of it place chopped sardines, moistened with a few drops of lemon juice and a little mayonnaise.

## SARDINE BROIL

(374)

*Hot—as many as desired*

Slice raw tomatoes rather thick. Cover with bread crumbs, and broil in the usual way. While still in the broiler, cover with grated Swiss cheese and a layer of tiny Norwegian sardines, leaving a little of the oil on the sardines. Put back in the broiler, and let cook until the cheese is melted and bubbles. Dust with paprika. Serve sizzling hot.

*De Quincey used to give orders to his cook in language like this: "Owing to dyspepsia afflicting my system and the possibility of any additional derangement of the stomach taking place, consequences incalculably distressing would arise, so much, indeed, as to increase nervous irritation and prevent me from attending to matters of overwhelming importance, if you do not remember to cut the mutton in a diagonal rather than a longitudinal form."*

## SARDINE BUTTER BITES (375)

*As many as desired*

Spread Sardine Butter (see No. 1) on small rounds of thinly sliced fresh pumpernickel bread, cut the size of a small cooky. Top with another small round of white bread, also thinly sliced, and surround each with an anchovy fillet. Top with a small caper. Serve.

## SARDINE BALLS (376)

*Hot—as many as desired*

Mash boneless sardines with an equal amount of cold mashed potatoes, highly seasoned with salt and cayenne pepper and with a little finely minced chives and parsley. Shape into small balls, the size of a walnut. Roll in bread crumbs, then in beaten egg, and fry in hot deep fat until the balls are brown. Serve hot with a small piece of lemon.

## SARDINE CANAPÉS I (377)

*As many as desired*

Spread small squares of pumpernickel with Chive Butter (see No. 1). Cover with a little grated onion. Lay 2 or 3 boned sardines diagonally across the bread squares. Sprinkle with lemon juice and chopped parsley, mixed with a few grains of curry powder to taste, or if preferred with paprika.

## SARDINE CANAPÉS II (378)

*Hot—as many as desired*

Toast rounds of bread (any kind). On each round, put a thin slice of tomato, the size of the bread. Cover the tomato slice with mashed boneless sardines. Sprinkle with grated American or Swiss cheese. Place on a baking sheet in a hot oven long enough to melt the cheese to bubbling point. Serve sizzling hot.

*Diners ate heartily for little money in the reign of Queen Elizabeth of England, when a workingman could get a full meal, and substantial at that, for sixpence.*

## SARDINE CANAPÉS III (379)

*As many as desired*

Spread rectangular pieces of bread with Horseradish Butter (see No. 1). Arrange small Norwegian sardines alternately with trimmed

anchovy fillets, close to one another. Trim the edges neatly, and brush them with Garlic Butter (see No. 1), slightly melted. Dip the edges in finely minced chives, mixed with equal parts of finely minced parsley.

#### SARDINE CANAPÉS IV (380)

*As many as desired*

Spread small triangles of bread toasted on one side only with Green Pepper Butter (see No. 1). Arrange alternate rows, close together, of small sardine and pimiento strips and grated onion. Using a pastry tube, place a narrow ribbon of Anchovy Butter (see No. 1) around the edge.

#### SARDINE CANAPÉS V (381)

*As many as desired*

Make a paste of equal parts of hard-cooked egg yolks and mashed Norwegian sardines. Add a little lemon juice and a few grains of curry powder, and spread on small rounds of plain bread, cut very thin. Put hard-cooked egg whites through a food chopper. Mix with equal parts of finely minced parsley, and sprinkle over the canapés.

#### SARDINE CANAPÉS VI (382)

*As many as desired*

Spread squares of toasted bread with Catsup Butter (see No. 1). Over this, spread mashed Norwegian or other boneless sardines. Top with finely chopped crisp bacon, mixed with a little catsup. Place across each 1 anchovy fillet. Serve.

#### SARDINE CROQUETTE APPETIZERS (383)

*Hot—as many as desired*

Mash boneless sardines. For 1 cup of sardine pulp, add ½ cup of thick white sauce. Season with salt, pepper, and a few drops of Worcestershire sauce. Spread on a cold platter to cool thoroughly. When cold, shape into very small croquettes, the size of cocktail frankfurters. Roll in beaten egg, then in fine cracker crumbs. When ready to serve, place in a wire basket, and plunge for 1 minute in hot deep fat. Drain on absorbent paper. Serve hot, garnished with parsley and lemon.

## SARDINE CRUNCHES

(384)

*As many as desired*

Spread saltine crackers with Garlic Butter (see No. 1). Then spread with mashed boneless sardines, mixed with ground green pepper in equal parts, adding a few drops of lemon juice and a few grains of salt and pepper to taste. Sprinkle with finely minced parsley. Serve.

## SARDINE NIBBLES

(385)

*Makes about 1 dozen*

Drain the oil from 1 large can of boneless and skinless sardines, and pound to a paste. Then rub through a fine sieve with 2 hard-cooked eggs, which have been coarsely chopped to ease the rubbing, and  $\frac{1}{4}$  cup of Horseradish Butter (see No. 1). Season to taste with salt and paprika. Chill well. When thoroughly chilled, shape into small balls, the size of a small walnut. Place on round crackers, a little larger than the balls, which have been spread with chili sauce. Flatten the balls slightly, and surround with a tiny strip of anchovy fillet. Delicious. Try!

## SARDINE AND OLIVE CANAPÉS

(386)

*As many as desired*

Drain the oil from a large can of boneless and skinless sardines, and pound to a paste. Mix with 1 generous teaspoon of chutney and a few drops of lemon juice to taste. Spread on square, round, triangle, or oblong small toasts. Garnish the border with thin slices of small stuffed olives, each slice having a small caper in the center.

## SARDINE PICKUP

(387)

*Hot—serves 6 to 8*

Arrange 1 small can of whole baby beets into the bottom of a buttered baking dish. Mash 1 can of smoked sardines, well drained, and blend with  $\frac{1}{2}$  cup of soft bread crumbs, 2 tablespoons of grated onion, and 2 tablespoons of melted Anchovy Butter (see No. 1). Sprinkle over the beets. Arrange sardines from a second can over the top of the mixture, wheel-fashion. Bake in a moderate oven (325 degrees F.) about 25 minutes, or until mixture is thoroughly heated. Serve hot with lemon and toasted rye crackers, spread with butter.

## SARDINE PLATTER FRENCH STYLE

(388)

Arrange crosswise on a platter well-chilled sardines. Decorate with hard-cooked egg yolks, softened with mayonnaise, and forced through

a pastry tube. Garnish with the hard-cooked egg whites, chopped, and with assorted olives, small pats of butter in fancy shapes, capers, and parsley or watercress.

### SARDINE PUFFS (389)

*As many as desired*

Prepare a puff paste as indicated for Profiterolle Bouchées (No. 326). Bake as indicated. When cool, fill with well-seasoned sardine paste, or any of the sardine mixtures in the above recipes (Nos. 372 to 387). Serve dressed on a platter covered with watercress, which should be eaten with the puffs.

### SARDINE RAREBIT RUSKS (390)

*Hot—serves 12*

Heat 3 cups of thin white sauce, and blend in 2 tablespoons of prepared mustard, 3 cups of grated sharp cheese, and 3 cans of Norwegian sardines, and season to taste with salt and a few grains of cayenne pepper. Blend thoroughly until smooth and free from lumps, over hot water. Pour over very hot buttered crackers or rusks, and dust with paprika. Serve immediately with cocktails or long drinks.

### SARDINE ROLL SLICES (391)

*As many as desired*

Trim the crusts from a loaf of fresh or white Boston or pumpernickel bread. Spread thin slices with Mustard Butter (see No. 1). Combine equal parts of mashed sardines and minced green pepper. Add a few drops of Tabasco sauce, and moisten with mayonnaise while rubbing through a sieve, adding, while rubbing, a small amount of tomato paste to taste. Spread the thin slices with this mixture. Roll tightly. Wrap in wax paper, and chill. When ready to serve, remove the wax paper, and cut the slices crosswise. Serve dressed on lettuce leaves, garnished with olives and sweet-sour gherkins, cut fanlike.

### SARDINE SNACKS I (392)

*As many as desired*

Spread crackers or small rounds of toast with Parsley Butter (see No. 1). Top with finely chopped green pepper, mixed in equal parts with chopped pimiento. Then heap over this mashed sardines, mixed with small pearl onions. Dust with paprika. Serve on lettuce leaves.



## SARDINE SNACKS II

(393)

*Hot—as many as desired*

Cover round crackers with slices of American cheese, cut the size of the crackers. Top with mashed sardines, mixed with a few drops of lemon juice and of Angostura bitters. Over the sardine paste, place a small slice of ripe tomato. Top each slice of tomato with a bit of Anchovy Butter (see No. 1). Place in a hot oven until the cheese melts and the tomato is slightly browned. Serve hot.

*Francis Bacon was an epicure as well as literary figure. An early experimenter with refrigeration, he is supposed to have died from a chill caught while stuffing a fowl with snow.*

## SARDINE SNACKS IN JELLY

(394)

*As many as desired*

Melt some highly seasoned meat jelly or canned jellied bouillon, and with it line some small straight fish molds (individuals). Set in the refrigerator to jell. When set, lay a boneless Norwegian sardine in each mold. Cover with more of the liquid, and allow to jell in the refrigerator. To serve, turn out on a chilled appetizer platter, covered with finely shredded lettuce, mixed with finely chopped cooked or canned beets, well drained. Top each mold with a tuft of mayonnaise, mixed with tomato paste, and forced through a pastry bag with a fancy tube.

## SARDINE SPREAD OR FILLING

(395)

*Makes 1 cup—keeps 1 long week*

Combine and blend thoroughly  $\frac{1}{2}$  cup of mashed sardines and 1 large dill pickle, minced fine, then squeezed through a double cheesecloth. Add 1 teaspoon of grated onion. Blend well. Pack in a glass jar, and keep in the refrigerator until wanted.

## SAUSAGES HAITIENNE

(396)

*Hot—serves 12*

Purchase 1 pound of small link sausages. Slit 12 bananas lengthwise from tip to tip to form a pocket, being careful not to cut completely through the skin. Place a sausage in the opening of each banana. Arrange the bananas in a buttered baking dish, slit side up, and bake in a moderate oven (375 degrees F.) for about 15 minutes.

## SAUSAGE MEAT FRITTERS (397)

*Hot—as many as desired*

Make small sausage patties, the size of a mouthful. Dip in beaten egg, roll in crushed corn flakes, and fry in hot deep fat, until the fritters are golden brown. Serve on a hot appetizer platter, covered with a paper doily, and garnish with crisp parsley.

## SAVORY CHEESE CRUNCHES (398)

*Hot—as many as desired*

Leave very thin slices of onion in milk for 15 minutes, then drain. Place on crackers. Season with salt and cayenne pepper to taste. Top with slices of American cheese. Broil until the cheese melts. Serve hot.

## SCHNITZELBANK CHEESE POT (399)

There is a quaint German folk song, sung with the guidance of a *schnitzelbank*—a chopping bench. Before this song may be properly done by a mixed chorus of adult voices, there must be appropriate food and drink. As to the food, a pot of cheese, made earlier in the day and set away to grow cold, is “just about what the doctor orders,” especially if the doctor happens to be the congenial guest. And here is the prescription.

Scrape clean and free from outer skin 2 Camembert cheeses and 1 Liederkranz cheese. Put in an enamel saucepan (a copper pan is usually used in Germany) with  $\frac{1}{4}$  pound of Roquefort cheese,  $\frac{1}{2}$  pound of sweet butter, 2 tablespoons of sifted flour, and 1 pint of heavy cream. Boil until melted into a smooth mass, stirring frequently from the bottom of the pan. Strain through cheesecloth or a sieve. Then mix into this 1 cup of finely chopped olives and  $\frac{1}{2}$  cup of canned pimiento, chopped fine. Season the mixture highly with cayenne pepper. Pack in an earthenware pot, and allow to cool. When cold, spread this nectar of the gourmet on thin rounds of fresh rye or pumpernickel bread, and of course drink a May wine cup. “*Ei du schöne, ei du schöne, ei du schöne Schnitzelbank.*”

## SHRIMP ASPIC (400)

*Serves about 6*

1½ pounds fresh shrimps	1 tablespoon granulated sugar
1 quart water	4 whole peppercorns
1 medium-sized onion, sliced	1 large bay leaf, tied with
1 small clove garlic, mashed	6 sprigs fresh parsley, and

1 tiny branch thyme	1 tablespoon chopped celery
1 teaspoon salt	white
2½ cups bouillon, fresh or canned	Few drops of Tabasco sauce
¾ tablespoon plain gelatin	1 bunch crisp green watercress
1 slice onion	1 tablespoon finely chopped
1 tablespoon chopped parsley	chives

Bring 1 quart of water to a rapid boil with the onion, garlic, sugar, peppercorns, bay leaf tied with the parsley and thyme, and the salt. Let boil for 5 minutes, then add the well-washed shrimps. Cook for 10 minutes. Drain, shell the shrimps, and remove the black vein. Put the bouillon in a saucepan with the celery, chopped parsley, slice of onion, and few drops of Tabasco sauce. Bring slowly to just below the boiling point. Dissolve the gelatin in 1 tablespoon of the cold broth in which the shrimps were cooked. Strain the hot bouillon mixture onto it, stirring almost constantly. Allow to cool. Fill a mold, a plain bowl, or individual molds with shrimps, arranging them carefully and neatly. Pour the cool bouillon mixture over them. Set in the refrigerator for about 4 hours. To serve, unmold on a chilled platter. Shred, clean, and wash the watercress. Garnish the platter with mayonnaise, highly seasoned, and forced through a pastry bag, making fancy design. Sprinkle the chopped chives over the mayonnaise. Serve.

## SHRIMPS BELMONT

(401)

*Hot—serves about 6*

Melt 4 tablespoons of butter. Add 5 tablespoons of flour, and blend well. Gradually pour in 1½ cups of scalded milk and ½ cup of scalded heavy cream, and stir constantly until the mixture is creamy and smooth. Add 2 tablespoons of finely minced green pepper and 1 tablespoon of minced canned pimiento. Blend well. Add 2 cups of freshly cooked shrimps, shelled and black vein removed, or the same amount of canned shrimps. Bring to the boiling point. Remove from the fire. Beat in 2 fresh egg yolks, mixed with a little of the hot sauce. Continue cooking for a few minutes, or until the egg yolks are set. Stir in ½ cup of highly seasoned mayonnaise, ½ generous teaspoon of Worcestershire sauce, and a few grains of salt and pepper to taste. Serve in small scooped baking powder biscuits.

## SHRIMPS IN BLANKETS

(402)

*Hot—as many as desired*

Roll large shrimps in half slices of bacon. Fasten with toothpicks, and cook under the flame of the broiling oven until the bacon is crisp and brown. Serve hot with tartare sauce or mayonnaise.

## SHRIMP AND CHEESE MORSELS (403)

*Hot—*as many as desired

Cover cooked or canned shrimps with a coating of seasoned cream cheese. Dip in beaten egg. Place in a shallow baking pan, and brown quickly under the flame of the broiler. Serve hot on rounds of toasts, spread with anchovy paste.

## SHRIMP AND CHEESE SPONGE (404)

*Hot—*serves about 6

Cut 6 slices of bread, spread with Curry Butter (see No. 1), into ½-inch cubes. Put half the cubes in a buttered baking dish. Spread over them ⅓ pound of fresh shrimps and 2 slices of pineapple, cut in eighths. Sprinkle with ¼ pound of grated Swiss cheese, mixed with a little dry mustard to taste (about ¼ teaspoon). Add the remaining bread cubes, another ⅓ pound of shrimps, another layer of pineapple, also cut in eighths, then cheese and mustard. Now beat 3 whole eggs with 2 cups of rich milk or undiluted evaporated milk, ½ teaspoon of salt, and a few grains of cayenne pepper to taste. Pour this over the shrimp mixture. Bake for 35 to 40 minutes in a slow oven (300–325 degrees F.). Serve hot as an appetizer. Fine and tempting.

## SHRIMP COQUILLES CENDRILLON (405)

*Hot—*serves 12

Have 5 cups of cooked or canned shrimps carefully cleaned and washed. Melt ⅔ cup of butter, and blend in ½ cup of flour. Gradually and slowly pour this over 2 cups of heated bouillon (canned or fresh), stirring constantly until creamy and smooth. Add 2 cups of heavy cream, scalded, and (if you want to be ritzy) 3 tablespoons of champagne (cider, the sparkling kind, may be substituted). Blend thoroughly. Stir in 3 egg yolks, one at a time, beating and stirring simultaneously and constantly to prevent curdling. Season with salt and a few grains of cayenne pepper. Add the carefully cleaned shrimps. Turn the mixture into 12 scallop shells, shallow ramekins, or large oyster shells. Sprinkle with grated Swiss cheese, mixed with a few grains of curry powder (optional), and brown under the flame of the broiling oven. Quickly sprinkle a little paprika over the bubbling cheese. Serve at once.

## SHRIMP CROUSTADES (406)

*Hot—*serves 6 to 8

Slice bread 1½ inches thick. Cut each slice in half. Scoop out the centers, reserving the crumbs for later use. Brush inside and outside

with melted Salmon Butter (see No. 1). Place on a baking sheet, several inches apart, and set aside.

Prepare a white sauce of 5 tablespoons of butter, 2 teaspoons of grated onion, and 4 tablespoons of flour. Moisten gradually with 1 pint of scalded milk, stirring constantly until creamy and smooth. When thickened, place over hot water. Season with salt, pepper to taste, and 1 scant teaspoon of Worcestershire sauce. Add 1¼ cups of cooked or canned shrimps, ½ cup of flaked and boned crab meat, and ½ cup of cooked or canned lobster, diced small. Beat in 2 egg yolks, which have been already slightly beaten, a small amount at a time. Return over hot water, and let stand for a few minutes to mellow. Meantime, place the baking sheet of bread cases, which should be small, in a very hot oven (425–450 degrees F.), and allow the bread cases to crisp and brown. Remove at once. Arrange on a hot platter. Fill the bread cases with the shrimp mixture. Sprinkle with finely minced chives, and serve at once.

*During the reign of James I of England, exquisitely baked little fruit tartlets sold for as much as \$50 to the nobility.*

#### SHRIMP FRITTERS

(407)

Hot—serves 8

Sift 2 cups of flour, mixed with 2 teaspoons of baking powder, ½ teaspoon of salt, and a few grains of cayenne pepper. Mix 2 whole eggs, slightly beaten, with 1 cup of cold milk and ½ generous teaspoon of Worcestershire sauce. Add to the flour mixture gradually, stirring constantly, until smooth and creamy and free from lumps. Stir in 2 cups of chopped cooked or canned shrimps, and blend well. Drop the fritter mixture from a teaspoon into deep hot fat (370–375 degrees F.). Turn the fritters often while they fry to a golden brown. Arrange crisp lettuce leaves on a platter. On each lettuce leaf, place 1 scant teaspoon of prepared horseradish or tartare sauce. Over this, place 2 or 3 fritters, speared with frilled toothpicks. Garnish with olives, plain cold cooked shrimps, and sticks of dill pickle.

#### SHRIMP MOLD PARISIENNE I

(408)

Serves 6 to 8

Have ready 2 cups of cooked or canned shrimps, coarsely chopped, 1 cup of finely diced celery, 2 tablespoons of minced chives, and ½ cup of cooked or canned green peas. Prepare the following dressing

in the top of a double boiler. Combine 2 teaspoons of flour, 1 generous teaspoon of sugar, 1 teaspoon of prepared mustard,  $\frac{1}{2}$  teaspoon of salt, and a few grains of pepper to taste. Add 3 egg yolks, slightly beaten,  $1\frac{1}{2}$  tablespoons of melted Garlic Butter or Catsup Butter (see No. 1),  $\frac{3}{4}$  cup of cold milk, and  $\frac{1}{4}$  cup of tarragon vinegar. Place over a low flame, and cook, stirring constantly, until the mixture is thickened and coats the wooden spoon. Remove from the heat. Add 1 tablespoon of plain gelatin, softened in 2 tablespoons of water. Blend well. Cool. When the mixture begins to set, add the prepared shrimps, celery, chives, and well-drained cooked or canned peas. Fill a large mold or individual molds, previously dipped in cold water. Chill until firm, or about 3 hours, in the refrigerator. To serve, unmold on a bed of watercress. Top each mold with a small rosette of mayonnaise, forced through a pastry bag with a small fancy tube, and dust with paprika.

#### SHRIMP MOLD PARISIENNE II

(409)

*Serves about 6*

This dish—the creation of the author—was served for the first time at a luncheon given in honor of the Comte Potocki, father of the Polish Ambassador to the United States. It is plain, simple, and economical. It was served with Burgundy white wine, *Clos de la Goutte d'Or*. This “drop of gold” is a wonder of the Meursault region, a perfect dry and delicious table wine.

For this delicious and appetizing hors d'oeuvre, fresh shrimps should be used exclusively. Boil  $1\frac{1}{2}$  pounds of raw shrimps (which have been carefully cleaned in the usual way) in water, to which is added 1 small onion, sliced, 1 large bay leaf tied with 6 sprigs of fresh parsley, salt and pepper to taste, and a few sprigs of celery green. When cooked, drain, shell, and remove the black vein from each shrimp.

If you haven't a fish mold, this nice dish of course can be made in an ordinary tin mold, but it won't be half so pretty. Eye appeal is important, and a fish mold is a good investment. If you have such a mold, cut 2 slices of raw carrot, punch holes in the center of each, and insert a peppercorn in the holes. Lay these carrot slices carefully in the places marked for eyes in the mold. Arrange the shrimps so that they will look like fish scales when the dish is turned out (unmolded).

Dissolve 2 tablespoons (2 envelopes) of gelatin in 2 cups of cold shrimp broth, which has been strained through a double cheesecloth. (If you desire a clear aspic, clarify the broth with egg shells or egg whites, before adding the gelatin.) Place over hot water to dissolve,

stirring gently. Pour hot broth-gelatin over the shrimps in the mold. Let jell in the refrigerator for about 4 hours.

To serve, unmold on a chilled platter, a large one, if you please, and right in the center of the platter, over a socle of either cold cooked tapioca or mush that has been molded in a shallow bread pan. Surround the socle with watercress, and arrange around it the following mixture.

Select 6 very small eggplants. Make 4 slits lengthwise on each eggplant. In each opening, place a slice of tomato, or half a slice, if the eggplant is very small. Fasten with string. Place in a large narrow pan. Barely cover with beef bouillon, and  $\frac{1}{2}$  cup of olive oil, the juice of 1 medium-sized lemon, salt, pepper, and a generous pinch of paprika. Let this cook very slowly, as slowly as possible, over a low flame until all the bouillon has evaporated, leaving only the olive oil. Then remove the eggplants from their oily bath, discard the string, and let cool. Arrange, as already said, around the shrimp mold, or any other kind of gelatin mold, if desired. Sprinkle the eggplants with a French dressing made with the oil remaining from the cooking, the juice of 1 small lemon, salt, and freshly ground peppercorns.

#### SHRIMP AND MUSHROOM BALLS

(410)

*Hot—serves 6 generously*

Peel and stem 1 pound of fresh mushrooms, preferably of the same size. Make a rich cream sauce of 3 tablespoons of Mustard Butter (see No. 1), 3 tablespoons of flour, and 1 cup of rich milk, to which is added, after the mixture is creamy and smooth, 2 fresh egg yolks, one at a time, beating well after each addition. Season highly with salt and cayenne pepper to taste and  $\frac{1}{2}$  teaspoon of onion juice. Add to the sauce 1 can of shrimps, or the equivalent of fresh ones (6 ounces), cleaned and put through a food chopper. Sauté the mushrooms in butter until tender. Drain. Fill each mushroom cap with a little of the mixture. Put two mushroom caps together, sandwichlike. Cover each mushroom ball with a coating of cream cheese, highly seasoned. Roll in beaten egg, diluted with a little milk, then in sieved bread crumbs. Place on wax paper, and chill in the refrigerator until wanted. When ready to serve, place a few mushroom balls in a frying basket, and plunge in hot deep fat (370–375 degrees F.) until golden brown. Drain on absorbent paper. Serve on a bed of crisp watercress, which should be eaten with the mushroom balls. Delicious. Try!

*While preparing such dainties as Shrimp and Mushroom Balls, I am reminded of the famous John Montagu, Earl of Sandwich in the*

checkered reign of George III. He left a checkered score on the books of time, but managed to be immortalized by a scrap of meat entirely surrounded by bread, and also by the Sandwich Islands, devotedly named after him by the adventurous Captain Cook, and better known in our time as Hawaii.

Though his immense fortune melted at the gaming tables like ice in the summer sun, the Earl of Sandwich declined to quit playing even at mealtime, and shouted to club and coffeehouse servants to fetch him roast beef encased in slices of bread. Brandishing meat and bread in one hand, and cards or dicebox in the other, he became a familiar picture in London sporting life, and that's how the sandwich got its name.

However, it has been proved that the sandwich was the invention of the great Jewish teacher, Rabbi Hillel the prince, who lived between 70 B.C. and 70 A.D. The Jewish people during the Passover feast ritual still follow Hillel's custom of eating a sandwich made of two pieces of matzoh (unleavened bread), containing mohror (bitter herbs) and haroseth (chopped nuts and apple, to symbolize the mortar of the Egyptians) as a reminder of Hebrew suffering before the deliverance from Egypt.

#### SHRIMP PATTY BITES (411)

*Hot—as many as desired*

Make the usual biscuit recipe, and cut out rolled dough with a tiny cooky cutter. Brush with melted butter, and bake in a very hot oven (450–475 degrees F.) until brown. Scoop out the center of each biscuit, and pour a little shrimp sauce in the hole. Place a shrimp, which may be cooked or canned, on the sauce. Press another tiny biscuit on top, and serve a full platter of these dainty bites, as hot as possible.

#### SHRIMP PLATTER OSTENDAISE (412)

*Cold—as many as desired*

Cover a large appetizer platter with crisp young green watercress. Arrange in the center a glass bowl containing mayonnaise. Hang around the edge of the bowl large freshly cooked shrimps. Surround the bowl with hard-cooked eggs, stuck with large shrimps, speared on frilled toothpicks. Garnish the edge of the platter with thin slices of cold cooked beets, halved and arranged in scallop effect. Garnish the spaces between the eggs with olives, small sweet-sour gherkins, and radish roses.



## SHRIMP PUFFS

(413)

*Hot—makes about 3 dozen*

Sift 2 cups of pastry flour, mixed with  $\frac{1}{2}$  generous teaspoon of salt and 3 teaspoons of baking powder. To 1 cup of cold milk, add 1 whole egg, slightly beaten, and beat well until the mixture is blended. Then add  $\frac{1}{2}$  pound of cooked or canned shrimps, which have been pounded or put through a food chopper, using the fine disk. Blend well, adding more shrimp paste, if the mixture is too soft to drop from a teaspoon. Drop into hot deep fat from a teaspoon, dipped in hot water, and fry until the puffs are golden brown. Drain on absorbent paper. Serve on a bed of curled parsley, garnished with small pieces of lemon.

## SHRIMP RISsoles

(414)

*Hot—as many as desired*

Grind cooked or canned shrimps, using the fine disk. Add enough rich cream sauce to blend, or tomato or curry sauce, if desired. Have ready small circles of puff paste, made as indicated for Anchovy Allumette (No. 6), each circle about the size of a demitasse saucer. Place 1 or 2 teaspoons of highly seasoned shrimp mixture on each circle. Moisten half the edge of each circle with ice water. Fold the other half over, pressing the edges together. Dip in slightly beaten egg, diluted with a little milk or water. Fry in hot deep fat until the crust is golden brown. Drain on unglazed paper. Serve at once, as hot as possible.

## SHRIMPS IN TOMATO JELLY

(415)

*Serves about 10*

Heat 2 cans of tomato soup to the boiling point. Strain through a fine cloth. Soak 2 tablespoons of plain gelatin in  $\frac{1}{2}$  cup of cold water. Add  $\frac{1}{2}$  cup of boiling water, and stir until dissolved. Combine with the tomato soup. Have 1 small can of well-drained shrimps. Arrange a layer of shrimps alternately with 1 dozen or so of stuffed olives in a large mold or individual molds, which have been dipped in cold water. Slowly pour over a little of the slightly cooled gelatin mixture. Wait until the gelatin is set, then repeat with shrimps and olives, small pieces of dill pickles, and hard-cooked egg, sliced or fancifully cut. Pour over the remaining gelatin. Set in the refrigerator for  $3\frac{1}{2}$  to 4 hours. Unmold on a platter, covered with watercress, and garnish according to fancy.

## SICILIAN BOUCHÉES I

(416)

*Hot—makes about 18*

Combine  $\frac{1}{2}$  pound of ground lean raw beef with  $2\frac{1}{2}$  tablespoons of ground fat pork, 2 tablespoons of sieved dry bread crumbs, soaked in sour milk, then squeezed, and 1 teaspoon of grated onion. Blend well with 1 raw egg, 4 tablespoons of sour cream, and 4 tablespoons of fresh milk. Season to taste with salt and a few grains of cayenne pepper. Shape into small balls, and fry in butter until golden brown, turning frequently. Serve on top of small round crackers, spread with Salmon Butter (see No. 1).

*We may live without poetry, music and art;  
 We may live without conscience and live without heart;  
 We may live without friends; we may live without books;  
 But civilized man cannot live without cooks.  
 He may live without books—what is knowledge but grieving?  
 He may live without hope—what is hope but deceiving?  
 He may live without love—what is passion but pining?  
 But where is the man that can live without dining?*

OWEN MEREDITH

## SICILIAN BOUCHÉES II

(417)

*Hot—as many as desired*

Prepare puff paste as indicated for Anchovy Allumette (No. 6). Roll thin. Cut each bouchée the size of a tiny biscuit. Brush with ice water, and top each with a smaller disk. Brush the whole with beaten egg yolk, and bake in a very hot oven for a few minutes, until they are golden brown. They will puff and rise. While hot, remove the small disk carefully, and set aside. Scoop out the center of each patty, removing the crumbs. Fill these tiny patties with leftover cold chicken, mixed with rich cream sauce, which should be very hot and highly spiced. Serve as hot as possible.

## SKIPPERS

(418)

*As many as desired*

Halve 3-inch sweet gherkins lengthwise. Slice the underside of the pickle flat, so that the boat will stand. Make a sail of 2 layers of dried beef, put together with a thin layer of softened Roquefort cheese, by inserting a colored toothpick in the slices of beef and sticking the toothpick in the pickle boat. Serve on crisp lettuce leaves.

## SKYSCRAPER CANAPÉS

(419)

*Makes 6*

Toast 6 small rounds of bread on one side. Spread the untoasted side with deviled ham, mixed with a little mayonnaise. Arrange on lettuce leaves. Peel and thinly slice firm ripe tomatoes. Put a tomato slice on each round, then a ring of green pepper, then a slice of cucumber. Top all with stuffed olives and a few capers. Garnish with mayonnaise, to which has been added a little prepared mustard, forced through a pastry tube. You may surround each bread round with tiny strips of anchovy fillet.

## SMOKED FISH PLATTER

(420)

*As many as desired*

Buy slices of smoked sturgeon and smoked salmon in equal quantities. Arrange 2 slices of each alternately on a platter. Serve with a cruet of olive oil, quarters of fresh limes, and a pepper mill. Each guest squeezes a little of the lime on his slice of fish, pours on oil, and grinds a generous quantity of black pepper over it. Serve with a platter of pumpernickel or rye bread and butter finger sandwiches. Garnish the platter with watercress.

## SMOKED SALMON CANAPÉS

(421)

*As many as desired*

Slice white bread thin. Cut in circles, and toast. Cover the rounds of toast with mayonnaise, to which has been added a little prepared horseradish, well drained. Cut smoked salmon into pieces the same size as the rounds of toast. Cover the rounds with salmon. Garnish with finely chopped hard-cooked egg white, and top each canapé with a slice of black olive.

*Salmon is one of our oldest foods. Some years ago, a group of archeologists, digging in the French Pyrenees, found relics of a prehistoric race that dates almost as far back as any fragments that we have of our earliest ancestors. One of the most prized relics is a piece of reindeer bone, carved with a picture of a salmon. Reindeers wade through a river in which the fish are swimming. This carving, it is believed, was made at least 15,000 years before Christ, at a time when the great ice sheet was retreating from the mountainous region which divides France and Spain.*

*A hundred and fifty centuries passed before Julius Caesar's soldiers discovered this same fish during their victorious march through Gaul.*

The fish was new to the Romans, who named it "salmo" from their Latin word "salire", meaning to leap.

### SMOKED SALMON HORNS OF PLENTY PLATTER (422)

Proceed as for Horns of Plenty Platter (No. 223), substituting thin slices of smoked salmon for any of the meat slices indicated, and fill with any of the filling suggestions. Dress, and serve as indicated for that recipe.

### SMOKED SALMON MOUSSE (423)

Serves 10

Dissolve 1 package of plain gelatin in 1¾ cups of warm water. Add 2 tablespoons of tarragon vinegar and 1 scant teaspoon of salt. Blend well, and chill until cold and syrupy. Place in a bowl of cracked ice or ice water, and beat with a rotary egg beater until fluffy and thick, like whipped cream. Fold in 1 cup of ground smoked salmon; 1 cup of cucumber, diced and well drained; ½ cup of mayonnaise, to which may be added a little prepared mustard, or grated horseradish, if desired piquant; and ½ cup of heavy cream, whipped. Turn into a large mold or individual molds, slightly oiled, and chill for about 4 hours, or until firm. To serve, unmold on crisp watercress or lettuce. Garnish with mayonnaise, to which has been added a little tomato paste and a few grains of curry powder, forced through a pastry tube. Top each individual mold with a caper or a slice of black olive.

### SMOKED SALMON CORNETS RUSSIAN STYLE (424)

As many as desired

Shape thin crosswise slices of smoked salmon into cornucopias. Fasten. Fill halfway with black caviar, sprinkled with a little lemon juice. Then finish filling the cornucopias with ground cooked cold ham, mixed with equal parts of ground cooked chicken, moistened with mayonnaise, to which has been added a little chili sauce, forced through a pastry bag, snail-shape. Place at the tip a small caper. Serve on a chilled platter, covered with mixed shredded lettuce and red cabbage, dressed with Russian dressing.

### SOLE BOUCHÉES (425)

Hot—makes 18

Many variations of filling are possible. You may use almost any kind of fish, including shrimp, lobster, or prawns, or any kind of meat or poultry.

Prepare 18 small bouchées from puff paste made as indicated for Anchovy Allumette (No. 6). Roll thin. With a small biscuit or cooky cutter, preferably fluted and of about 2 inches, cut small disks of the puff paste. Brush with beaten egg yolk alone or mixed with a little milk or water. Top each disk with a smaller one, cut with a cooky cutter dipped in hot water, and press gently to shape into dishes. Place on a cooky sheet, and bake for a few minutes in a very hot oven (450 degrees F.). Fillet a sole or a flounder. Cook it in plenty of butter, with salt to taste and a few drops of lemon juice, until tender, but not brown. Drain, and pass it through a fine sieve. Moisten with rich cream sauce, to which has been added 1 tablespoon or less of sieved, cooked fresh mushrooms. Remove the top dish of each bouchée, also the inside crumbs of the lower dish, and fill these dainty snacks with the fish purée. Adjust the top dish. Serve at once.

## SOUTH BEACH WIENERS

(426)

*Hot—makes 2 dozen*

Pare and cook 3 medium-sized potatoes in boiling salted water until tender. Mash smooth. To 1¼ cups of sifted flour, add ¾ cup of butter, and cut as for pie crust. Sprinkle with ¼ teaspoon of salt. Add the slightly cooled mashed potatoes, and blend well. Form into a ball, wrap in wax paper, and chill overnight. When ready to use, roll very thin with a floured rolling pin. Cut in small squares, and wrap in each a cocktail frankfurter—using 2 dozen. Place on a baking sheet. Prick the edges with the tines of a fork. Bake for 10 minutes in a very hot oven (450 degrees F.), or until lightly browned. Serve as hot as possible with cocktails or long drinks.

You may improve on this delicious snack by splitting the wieners and inserting a piece of olive or a piece of cheese or spreading with a little prepared mustard.

*“From whatever point of view gourmandise is examined, it deserves nothing but praise and encouragement. Physically, it is the result and the proof of the wholesome and perfect state of the organs destined to nutrition. Morally, it shows implicit resignation to the commands of the Creator who, in ordering man to eat that he may live, invites him to do so by appetite, encourages him by flavor, and rewards him by pleasure.”*

BRILLAT-SAVARIN

## SOUTHERN VIRGINIA HAM BISCUITS (427)

*Hot—as many as desired*

Prepare tiny hot biscuits, using a cooky cutter. Split in two, spread with a little prepared mustard, and place a thin slice of Virginia ham between the halves. Serve immediately.

## SPEARED CHEESE AND RICE CROQUETTES (428)

*Hot—as many as desired*

Work 1 cup of sharp cheese into balls not over ½ inch in diameter. Spread lightly with mustard, using about 1 tablespoon of prepared mustard, then with prepared horseradish. Roll in salted cooked rice to cover completely. For this, it is better not to rinse or fluff the rice so that the grains will adhere. Roll to make a compact ball, then shape into tiny croquettes. Fry in very hot deep fat until golden brown. While they are piping hot, stick them on frilled wooden toothpicks. Serve plenty of them, and watch them disappear.

## SPEARED CHEESE AND ANCHOVY PASTE CROQUETTES

*Hot—as many as desired* (429)

Proceed as indicated for recipe No. 428 above, wrapping a bit of anchovy fillet in each small ball of cheese. Then continue as indicated.

## SPEARED CHEESE AND SHRIMP CROQUETTES (430)

*Hot—as many as desired*

Proceed as indicated for recipe No. 428 above, wrapping a small canned shrimp in each cheese ball. Then continue as indicated.

## SPEARED BACON AND RICE CROQUETTES (431)

*Hot—as many as desired*

Proceed as indicated for recipe No. 428 above, omitting the cheese, and rolling small pieces of cooked bacon in the rice. Then continue as indicated.

## SPEARED SHAD ROE CUBES (432)

*Hot—as many as desired*

Cut canned shad roe into small cubes. Brown in Anchovy Butter (see No. 1). Sprinkle lightly with tarragon vinegar, and serve speared on frilled toothpicks.

When the Lord made shad  
 The devil was mad,  
 For it seemed such a feast of delight.  
 So to ruin the scheme  
 He jumped into the stream  
 And stuck in the bones out of spite.

When the strawberry red  
 First illuminated its bed  
 The angels looked down and were glad.  
 And the devil, it's said,  
 Fairly pounded his head  
 For he'd used all his bones on the shad.

ANONYMOUS

**SPICY AMERICAN CHEESE SPREAD OR FILLING** (433)

*Makes 5 cups—keeps 1 whole month*

Place 2 cups of strained canned tomatoes (juice and pulp forced through a fine sieve), salt and pepper to taste, and ½ teaspoon of dry mustard in a double boiler, and cook until the mixture boils violently. Then add 2 tablespoons of tapioca slowly, rainlike, and continue boiling, stirring constantly, until the tapioca is cooked, or about 5 minutes. Then add 2 generous cups of grated American cheese, and stir until melted. Remove from the hot water. Add 1 cup of ground dried beef and ½ teaspoon of Worcestershire sauce. Blend well. Cool. It will thicken as it cools. Store in glass jars in the refrigerator until wanted.

**SPICY HAM SPREAD OR FILLING** (434)

*Makes 2 cups—keeps 2 long weeks*

Combine 1 cup of ground cooked ham, ⅓ cup of finely chopped or ground pickles, ⅓ cup of ground ripe olives, 1 tablespoon each of finely minced parsley, onion, and canned red pimiento, 2 teaspoons of brown sugar, ½ teaspoon of dry mustard, and salt and pepper to taste. Moisten with mayonnaise. Store in glass jars in the refrigerator until wanted.

**SPICED PRUNES** (435)

*Hot or cold*

Wash 2 pounds of prunes carefully. Put in a spice bag 2 teaspoons of ground cinnamon, 2 teaspoons of whole cloves, and 2 teaspoons of

whole allspice. Combine 4 cups of water, 1½ cups of tarragon vinegar, and 3 cups of brown sugar. Pour over the prunes in a large saucepan. Add the spice bag, and bring to a boil. Continue boiling for 1 hour. Serve as an appetizer or with hot or cold meat.

#### SPICY SAVORY SPREAD OR FILLING (436)

*Makes 1 generous cup*

Mix together ½ cup of finely minced cooked bacon, ½ cup of peanut butter, 2 scant teaspoons of Worcestershire sauce, a few grains of curry powder, and enough tomato catsup to moisten. Does not keep very long.

#### SPICY SHRIMP AND CAPER MAYONNAISE SPREAD OR FILLING (437)

*Makes about 3 cups—keeps 2 or 3 weeks*

Use 2 cups of freshly cooked or canned shrimps. Mince the shrimps very fine or grind them. Combine with ¾ cup of finely chopped celery, ¼ cup of mayonnaise, ⅓ cup of chopped capers, and 1 teaspoon each of curry powder and Worcestershire sauce. Blend thoroughly. Store in a glass jar in the refrigerator until wanted.

#### SPICY SARDINE SPREAD OR FILLING (438)

*Makes 3 cups—keeps 3 to 4 weeks*

Drain 2 cans of boneless sardines, and mash to a pulp. There should be 1 scant cup. Combine with 2 slices of bread, soaked in hot milk, using about ¼ cup. Squeeze, and add to the sardine purée with 2 hard-cooked eggs, ground, and black pepper and salt to taste. Then add 2½ to 3 tablespoons of vinegar, 1 teaspoon of sugar, 3 tablespoons of minced parsley, 3 tablespoons of minced green pepper, ½ mashed clove of garlic, 1 scant tablespoon of Worcestershire sauce, 1 teaspoon of curry powder, ¼ cup of ground ripe olives, a few drops of Tabasco sauce, and 4 tablespoons of butter. Mash and beat to a smooth paste, adding a little tomato catsup to ease the mashing. Pack in glass jars and keep in the refrigerator until wanted.

#### SPICY SALMON SPREAD OR FILLING (439)

*Makes 3 cups—keeps 1 month*

Proceed as indicated for recipe No. 438 above, substituting canned salmon for sardines. Pack in glass jars and keep in the refrigerator until wanted.



## STUFFED APRICOTS

(440)

*As many as desired*

Wash apricots and steam them for 5 minutes. Press a nut into each apricot while the fruit is still hot. Cool. Serve as appetizers on a platter, covered with watercress, which should be eaten with the stuffed apricots.

## STUFFED BEETS

(441)

Boil as many tiny beets as desired until they are tender, or use canned beets. Marinate them for several hours in French dressing. Scoop out a part of the inside, and fill with any of the fillings indicated for Deviled Eggs (Nos. 131 to 149), or your own preferred filling, or any spread or filling given in this book that may be appropriate for this fine appetizer—stuffed beets.

*Go on, my friend, speak freely, pray,  
But after you have said your say,  
I'll name a dish, I think is one  
To which no justice can be done.  
It isn't pastry, old and rich,  
Nor onions, garlic, chives, and sich.  
Not cheese that moves with lively pace.  
It isn't even schweizer-kase!  
I wouldn't vally even a pup,  
If he would stop to eat it up,  
Nor give my enemy a bit,  
Although he sot and cried for it.  
It has no nutriment, it's trash,  
It's meaner than the meanest hash,  
And sourer, twenty thousand times,  
Than lemons, vinegar, and limes.  
It's what I hate the man who eats.  
It's poor, cold, cuss-ed pickled beets!*

PHOEBE CARY

## STUFFED CELERY I

(442)

*As many as desired*

Low temperature and high humidity, such as the wholesaler's refrigerator provides, are very important in preserving the quality of fresh celery. The homemaker should place celery in the moist chamber of the refrigerator without removing the wrap. She should

not waste the celery tops. Wash them well, cover them with 3 inches of water, and let simmer for 20 minutes. The stock may be used in soups, sauces, or vegetable juice cocktails. It also combines well with milk for oyster stew.

Choose the smaller stalks. Wash well, and sponge thoroughly. Fill these with 1 package of cream cheese combined with half that amount of Roquefort cheese. Soften and blend well, seasoning with salt and a few grains of cayenne pepper, as you go along. Sprinkle with paprika.

#### STUFFED CELERY II (443)

Blend  $\frac{1}{3}$  pound of cream cheese with 2 tablespoons of prepared horseradish, well drained. Add  $\frac{1}{3}$  cup of sliced stuffed olives or a little coarsely chopped red pimiento for a bright bit of color. Fill firm inner stalks of celery, and sprinkle with mixed paprika and cinnamon.

#### STUFFED CELERY III (444)

Wash and crisp tender celery stalks in ice water. Combine 1 package of cream cheese with 2 generous tablespoons of chili sauce, 1 scant teaspoon of grated onion, a few grains of cayenne pepper, and salt to taste. Fill the celery stalks with this mixture, and sprinkle with ground blanched almonds, mixed with paprika.

#### STUFFED CELERY IV (445)

Clean celery stalks, and wrap them in a damp cloth. Place in the refrigerator for at least 3 hours to chill and crisp. Combine  $\frac{1}{2}$  cup of minced freshly cooked or canned lobster with 2 tablespoons of Anchovy Butter (see No. 1),  $\frac{1}{2}$  teaspoon of Worcestershire sauce, a few drops of Tabasco sauce, and  $\frac{1}{2}$  teaspoon of prepared mustard. Blend well. Put through a sieve, rubbing well, to ensure smoothness. Fill the celery stalks with this mixture.

#### STUFFED CELERY V (446)

Wash, scrape, and rinse in ice water as many celery stalks as desired. Drain, sponge, and fill the stalks with the following mixture. Cream 2 tablespoons of Garlic Butter (see No. 1), with  $\frac{1}{2}$  cup of flaked and boned crab meat,  $\frac{1}{2}$  teaspoon of Worcestershire sauce, a few grains of curry powder, and  $\frac{1}{2}$  teaspoon of prepared mustard. Blend well. Chill. Fill the celery stalks, and sprinkle with finely minced chives.

STUFFED CELERY VI (447)

Mix creamy grated American cheese with equal parts of grated raw carrots. Season to taste with salt and white pepper and a few drops of Angostura bitters. Blend well. Fill chilled celery stalks.

*Celery has been known under the names of ache and smallage. It is classified among the leafy vegetables and is first cousin to the carrot and parsnip. In the wild state, it grows freely in swampy places and near ditches and brooks. Its natural flavor is strong, almost rank, but under cultivation its present delicate flavor has been developed.*

STUFFED CELERY VII (448)

Mix equal parts of Roquefort cheese and Camembert cheese. Season to taste with salt, pepper, and a few drops of Tabasco sauce. Blend well with 1 teaspoon of rum. Fill chilled celery stalks with the mixture.

STUFFED CELERY VIII (449)

Combine and blend well 1 cream cheese, 1 teaspoon of onion juice, 2 teaspoons of chili sauce, and ½ cup of finely chopped nut meats (any kind). Season to taste with salt, pepper, and a few drops of lemon juice. Fill chilled celery stalks.

STUFFED CELERY IX (450)

Combine 1 cream cheese, 1 teaspoon of grated onion, 3 tablespoons of black caviar, and a few grains of freshly ground peppercorns. Fill chilled celery stalks with this well-blended mixture. Mash 1 or 2 egg yolks with a few drops of Worcestershire sauce. Make a narrow ribbon with this mixture around each stalk, forced through a pastry tube, and all along this border sprinkle paprika. Very appetizing and good at that!

STUFFED CELERY X (451)

Cream ½ cup of Roquefort cheese with 1 small tin of tomato paste, 1 teaspoon of grated onion, a few drops of brandy, and salt and cayenne pepper to taste. Fill chilled celery stalks with this smooth mixture, and sprinkle with mixed curry powder and paprika.

STUFFED CELERY XI (452)

Cream 1 cream cheese with equal parts of cold cooked ground ham, 1 tablespoon of prepared mustard and ¼ cup of well-drained canned

crushed pineapple. Season with salt and a few drops of Tabasco sauce. Blend well. Fill chilled celery stalks with the mixture. Cut small capers, and arrange on the edge of the stalks as a garnish.

STUFFED CELERY XII (453)

Cream 1 can of deviled ham with Roquefort cheese in equal parts. Add a few drops of Tabasco sauce, 1 teaspoon of onion juice, and 1 teaspoon of finely minced chives. Season to taste with salt and pepper. Fill chilled celery stalks with this mixture.

STUFFED CELERY XIII (454)

Grind enough smoked salmon to obtain  $\frac{1}{2}$  cup. Combine with 1 tablespoon of Herring Butter (see No. 1), a few drops of lemon juice, 1 teaspoon of minced parsley, 1 teaspoon of grated onion, and  $\frac{1}{2}$  teaspoon of Worcestershire sauce. Blend smooth, and fill chilled celery stalks with this mixture. Cover the entire surface with hard-cooked egg yolks, sieved through a fine sieve.

STUFFED CELERY XIV (455)

Cream enough liverwurst to make  $\frac{1}{2}$  cup. Blend with 2 teaspoons of coarsely ground peanuts, which have been roasted almost to the burning point to imitate chopped truffles and soaked in a little juice of canned mushrooms. Add 1 tablespoon of ground cooked bacon. Blend well, and fill chilled celery stalks with this mixture. Make a narrow ribbon around the edge of the stalks with finely chopped hard-cooked egg white, mixed with a little cinnamon.

STUFFED CELERY XV (456)

Cream slightly some *pâté de foie gras*. Place in a pastry bag and force into chilled celery stalks. Using a pastry tube, make a very narrow ribbon of Anchovy Butter (see No. 1) along the edge.

STUFFED CELERY XVI (457)

Cream enough Roquefort cheese to obtain  $\frac{1}{2}$  cup. Blend with 2 tablespoons of peanut butter,  $\frac{1}{2}$  teaspoon of prepared mustard, and 1 teaspoon of finely minced chives. Season to taste with salt and a few grains of cayenne pepper. Force through a pastry bag with a fancy tube into chilled celery stalks to make a wavy effect. In each wave, place a narrow ribbon of canned pimiento, and make a border with Anchovy Butter (see No. 1), forced through a pastry tube.

In China, that home of so many interesting foods, celery stalks and celery seeds have been known for untold ages. The stalks, cut into short lengths, have long been especially esteemed because Chinese menus are planned not only to include flavors but actual eating or chewing quality. Thus the crisp resisting bits of celery tang alongside bamboo shoots as a crunch provide contrast with the softer foods.

**STUFFED CLAM BITES**

(458)

*Hot—as many as desired*

Poach clams for a few minutes in a little fish stock, their own liquor, and for each cup of clams, add  $\frac{1}{4}$  cup of white wine. Chop the clams. Combine them with 1 tablespoon each of minced red and green pepper, 1 teaspoon of grated onion, and 1 teaspoon of minced chives for each cup of chopped clams. Moisten with mayonnaise or heavy cream. Shape into small balls, the size of a small walnut. Dip in beaten egg, then in sieved cracker crumbs, and fry in hot deep fat until golden brown. Serve hot on round crackers, spread with Anchovy Butter (see No. 1).

**STUFFED CUCUMBERS DANISH STYLE**

(459)

*As many as desired*

Shape as many small cucumbers as desired into small boats or cassolettes. Marinate in French dressing for 1 hour. Drain. Grind  $\frac{3}{4}$  cup of smoked salmon with 3 smoked herring fillets, and 2 hard-cooked eggs. Moisten with mayonnaise, to which has been added a little prepared mustard. Put again through the food chopper to ensure smoothness. Fill the drained cucumbers with the mixture. Sprinkle the tops with prepared horseradish, drained and tossed. A few grains of paprika also may be sprinkled over, if desired.

**STUFFED CUCUMBER SLICES**

(460)

*As many as desired*

Do not pare the cucumbers. Scoop as many small fresh cucumbers as desired, after washing them carefully. Marinate in French dressing for 1 hour. Drain. Fill the cavities with any of the stuffings indicated for Deviled Eggs (Nos. 131 to 149) or Stuffed Celery (Nos. 442 to 457). Adjust the piece removed for scooping the cucumbers. Chill thoroughly. When ready to serve, arrange slices of cucumbers, cut with a sharp knife, on a bed of crisp watercress. A nice appetizer when assorted slices are well chilled and arranged on a large chilled platter.

## STUFFED DATES

(461)

*As many as desired*

If packaged dates are used, it is not necessary to wash them. Remove the pits, or use pitted dates. Press a nut into each date, or a little of the mixture indicated for Deviled Eggs (Nos. 131 to 149) or for Stuffed Celery (Nos. 442 to 457). A fine bite, especially when assorted on a platter, covered with watercress and with garnishing ingredients of different colors.

“My Aunt” is the name that the Arabs give to the date palm which, according to them, is more like a human being than any other kind of tree. There are several legends—often more true than history, of which it is the essence—that are told of its origin. One says that when Allah made Man, some of the grains of dust fell to the ground, and from them the date palm grew.

There is quite a ceremony attached to the harvesting of dates. Before the clusters are to be cut, the climbers and other natives join in a chant, thanking Allah for the harvest. After the bunches have all been cut off, and before they come down from the trees, the boys lead the crowd in an invocation to Allah, saying, “May Allah in his loving kindness preserve this palm tree from all harm, and permit it to bear a good harvest in the season that is to come.”

The prodigy of energy and endurance, the Arab, can cheerfully subsist for days, weeks, and months on handfuls of dried dates. The trees, which sometimes reach a height of a hundred feet, provide him not only with food, but with his favorite building material. His house, if he has one, is made of palm timber, thatched with palm leaves, and palm fiber is in his furniture, baskets, ropes, and household appliances.

We know little enough of the Arabian desert, beyond the gallant exploits of the late Colonel Lawrence and some counterfeit presentments arranged for us on Hollywood lots, but we are inclined to wonder how and why any people whatsoever should voluntarily pass their lives in such an arid place—just as we marvel at the Eskimo’s igloo erected on ice. But the Arabs and their faithful camels are there and were there when America was discovered by the first copper-colored aborigines. And it is something to think about—not casually but with earnest attention to first causes and the solemn problems of the human race—that in the far-flung wilderness of shifting sand, eternally scorched and baked by a fiery sun, mysterious nature graciously provided the date palm to furnish a fruit that is one of the most complete and perfectly balanced sustaining rations known to man. Some call it Evolution, and others call it God.

## STUFFED DILL SLICES

(462)

*As many as desired*

Proceed as indicated for Stuffed Cucumber Slices (No. 460), substituting dill pickles for cucumbers. Stuff with any of the mixtures indicated for Deviled Eggs (Nos. 131 to 149) or for Stuffed Celery (Nos. 442 to 457). Chill thoroughly. Slice. Dress on a bed of watercress, which is eaten with the stuffed dill slices.

## STUFFED EGGS

(463)

See Deviled Eggs (Nos. 131 to 149).

## STUFFED EGGS IN ASPIC

(464)

Serves 6

Cut 6 hard-cooked eggs in half lengthwise. Remove the yolks, and mash them. Add to the mashed yolks 3 tablespoons of Anchovy Butter (see No. 1), slightly softened, 2 teaspoons of tarragon vinegar, 1 tablespoon of prepared mustard,  $\frac{1}{2}$  teaspoon of paprika, and 1 scant teaspoon of salt, mixed with a few grains of white pepper. Blend thoroughly. Fill the egg-white shells with this mixture, or any of those indicated for Deviled Eggs (Nos. 131 to 149) or for Stuffed Celery (Nos. 442 to 457), or any appropriate spread or filling in this book. Press the halves together. Pour a little aspic that is just beginning to jell into individual custard cups or timbale molds that have been rinsed with cold water, or slightly oiled. (See Shrimp Aspic, No. 400, or use prepared aspic sold in grocery stores.) As soon as the aspic is sufficiently firm, place a whole stuffed egg in each cup, and cover with more aspic. Let chill in the refrigerator about 4 hours. Serve unmolded on a chilled platter, covered with watercress, shredded lettuce, or mixed shredded lettuce and red cabbage. Garnish with slices of tomato, dill, and cucumber and with radish roses.

## STUFFED MUSHROOMS I

(465)

Serves 6

Pan-fry 6 large mushroom caps in butter. Arrange neatly on 6 thin circles of bread, fried in the butter in which the mushrooms were fried. Chop 6 more mushrooms, and pan-fry in butter for 2 or 3 minutes, stirring constantly. Cool. Combine with 10 mashed, boneless sardines, 3 teaspoons of well-drained prepared horseradish, 1 teaspoon of onion juice, and 3 or 4 drops of Tabasco sauce. Season to taste with salt. Fill the mushroom caps, and serve each topped with a caper.

## STUFFED MUSHROOMS II

(466)

*Hot—serves 8 to 10*

¼ cup butter	½ generous cup white wine
1 medium-sized onion, finely minced	½ cup brown sauce
6 small shallots, finely minced	¼ cup tomato sauce
1 blade garlic, finely minced	1 tablespoon finely minced parsley
½ cup cold cooked lean ham, finely chopped	½ teaspoon salt
⅓ pound fresh mushrooms, finely chopped	⅛ teaspoon pepper
	8 or 10 large mushroom caps

Melt the butter. Add the onion, and cook until it begins to color, stirring almost constantly. Add the shallots and garlic (more garlic if liked). Now stir in the ham and minced mushrooms. Continue cooking, stirring constantly, until the mixture is almost dry, that is, all liquid has evaporated. Then add the white wine, and cook, stirring constantly, until the liquid is reduced to ¼ its volume, stirring thoroughly from the bottom of the pan. Add the brown sauce. Cook for 3 minutes, keeping on stirring, then add the tomato sauce, parsley, and seasoning. Fill 8 or 10 large mushroom caps, peeled and stems removed. Place on a baking sheet, and bake for 10 to 15 minutes in a moderate oven (375 degrees F.), or until the mushrooms are tender, which can be ascertained by pressing them gently. Serve piping hot on small circles of bread, fried in Anchovy Butter (see No. 1). Delicious for filling or spreading canapés or sandwiches, or for filling small bouchées or tartlets.

## STUFFED MUSHROOMS III

(467)

*As many as desired*

Wash and peel very small mushrooms. Pan-fry in butter until done. (You may use canned mushrooms.) Remove the stems and soak in sherry for 4 hours in a cool place. Drain. Fill the caps with a highly spiced filling, with cheese or caviar, with any of the fillings or spreads in this book, or any of those indicated for Deviled Eggs (Nos. 131 to 149) or for Stuffed Celery (Nos. 442 to 457). Serve cold, assorted if desired, on a large chilled platter, covered with crisp watercress.

*Louis XIV of France threaded truffles and mushrooms while he lay on his deathbed.*



## STUFFED MUSHROOMS IV

(468)

*Hot—serves 5, allowing 2 each*

Wash and peel 10 large fresh mushrooms. Remove the stems, and chop them. Flake 1 can (6½ ounces) of crab meat. Remove the bones. Sauté 1 medium-sized onion, minced fine, in 2 tablespoons of Mustard Butter (see No. 1), until it begins to color. Add the chopped mushroom stems, and let simmer for 3 or 4 minutes over a low flame, stirring occasionally. Add ¼ cup of sieved bread crumbs, and stir until the butter is all absorbed. Now add ½ cup of heavy cream, scalded with ¼ cup of milk. Season with 1 teaspoon of Worcestershire sauce, ⅓ cup of tomato catsup, ½ teaspoon of salt, and a few grains of cayenne pepper. Continue stirring until the mixture is smooth and thick. Then add the crab meat, and cook over a low flame for 3 or 4 minutes, stirring gently from the bottom of the pan. Remove from the fire. Stir in 1 whole egg, slightly beaten. Let cool. Fill the mushroom caps with the mixture. Sprinkle with melted Anchovy Butter (see No. 1). Place in a shallow baking pan, and pour into the pan ¼ cup of white wine. Bake for 20 short minutes in a moderate oven (375 degrees F.), basting frequently with the wine in the bottom of the pan. Serve hot, dressed on small rounds of toast, spread with Chili Butter (see No. 1).

## STUFFED MUSHROOMS V

(469)

*Hot—as many as desired*

Broil as many large mushrooms as desired, after removing the stems. Make a stuffing with the finely minced stems, cooked in butter for 3 minutes, and mixed with equal parts of flaked and boned crab meat, a little Worcestershire sauce, a few drops of Tabasco sauce, and salt to taste. Fill the broiled mushrooms with the mixture. Cover with grated Parmesan cheese. Dot with a little butter, and bake for a few minutes in a hot oven (400 degrees F.), or until the cheese bubbles and begins to blister and brown. Serve hot on small disks of toast, spread with anchovy paste.

## STUFFED MUSHROOMS VI

(470)

*Hot—serves 12*

Wash 1 dozen extra large mushrooms. Peel and stem. Chop fine the stems with equal parts of green pepper and 1 tablespoon of grated onion. Pan-fry in butter, stirring almost constantly, until the mixture begins to color. In another pan, pan-fry the mushroom caps in Chive

Butter (see No. 1), using 2 tablespoons, until tender, or about 5 long minutes. Combine the mushroom stem and green pepper mixture with an equal amount of freshly cooked or canned shelled shrimps, minced. Season to taste with salt and pepper. Add 1 tablespoon of sherry. Blend well. Fill the mushroom caps with the mixture. Cover with buttered bread crumbs, mixed in equal parts with grated American cheese. Brown under the flame of the broiling oven. Serve on small rounds of bread, fried in butter.

## STUFFED MUSHROOMS VII

(471)

*Cold—serves 12*

Wash large fresh mushrooms. Peel and stem. Brush the mushroom caps with melted Lemon Butter (see No. 1). Arrange them in a shallow baking pan, and bake in a moderately hot oven (375 degrees F.) until tender, or about 10 long minutes or more, according to the size of the mushrooms. Chop the stems, and mix them with ½ generous cup of minced cooked cold chicken, 2 tablespoons of finely minced chives, and 1 teaspoon of finely minced parsley. Cook for 3 minutes, stirring constantly, in a little butter. Season to taste with salt and cayenne pepper. Add ½ teaspoon of Worcestershire sauce, and fill the mushroom caps with this mixture. Sprinkle with paprika, and serve well chilled on small rounds of toast, spread with butter.

## STUFFED MUSHROOMS VIII

(472)

*Hot—as many as desired*

Select as many large mushrooms as desired. Peel and stem. Cook the minced stems in a little butter with a little grated onion, 1 tablespoon of finely minced parsley for each 12 mushrooms, and salt and pepper to taste. Broil the mushroom caps, which have been dipped in olive oil, until tender. Fill the bottom of each mushroom cap with a little of the stem mixture. Then lay on this a small oyster, dipped in sherry. Cover with grated Swiss cheese, and brown under the flame of the broiling oven until the cheese bubbles. Serve on small rounds of toast.

## STUFFED PRUNES

(473)

*As many as desired*

Proceed as indicated for Stuffed Apricots (No. 440), substituting prunes for apricots.

## STUFFED SARDINES

(474)

*Hot—as many as desired*

Any kind of very small fish, such as anchovy or whitebait, may be prepared in this way. These delicious appetizers often are used as a garnishing for large fish in the French cuisine.

Procure fresh sardines, not the large so-called sardines, which are small herrings, but real sardines. Wash, remove the heads and tails, and lift out the fillets carefully with a sharp knife. Garnish each sardine fillet with any smooth mixture indicated in this book, or any filling indicated for Deviled Eggs (Nos. 131 to 149), or for Stuffed Mushrooms (Nos. 465 to 472), to which you may add, if desired, a pea-size of anchovy paste to spice this delicate and light appetizer. Roll each sardine fillet, thus stuffed. Arrange all the rolled fillets in a generously buttered shallow baking dish. Cover with a buttered paper, and bake in a slow oven (300 degrees F.) for a few minutes. Serve piping hot on small rounds of toast, and surround each with an anchovy fillet strip, dipped in hot olive oil.

*Before cooking a meal, orthodox Hindu women spend ten minutes in silent meditation, which they call “puja.”*

## SUMMER SNACK DOLMAS

(475)

*As many as desired*

The vine leaves that form an almost impenetrable roof on the grape arbor in autumn are not quite as tender as they were in May, but while vine leaves are green, *dolmas* are in season. You don't have to be a Levantine or belong to the Moslem or the Greek Orthodox faith to enjoy them from the snack bar, or at home at the cocktail hour, or as a preliminary to dinner.

You may discover that some reputable cookbooks say that, if you cannot get vine leaves, perfectly acceptable *dolmas* can be made with cabbage leaves. Such books say also that a little milk is just as good as ale or beer in a Welsh rabbit, and that Worcestershire sauce is a fair substitute for sherry in any dish.

Grapes are grapes, and cabbages are cabbages. Cabbages are grand with corned beef and as coleslaw; but if you want to give the family cookbook the benefit of the doubt, just try to roll your *dolmas* in raw or parboiled cabbage leaves! Don't tear up the book, for some of the cake recipes may be pretty good!

There is a benign pleasure in rolling these delicious and tempting *dolmas* and wrapping them. When you do it, you know why grape

leaves are shaped as they are. Obviously, the Divine Artificer knew all about dolmas when the grapevine was designed. There is a mild satisfaction about wrapping parcels for Christmas when you have precisely the right paper and twine. And if you actually can roll a cigarette that looks like one, you know how that feels too. Well, a parboiled—blanched is the more elegant term—vine leaf takes the dolma filling right into its lap, and almost gets away from you as it rolls itself around it and tucks in the loose edges. If you have lived long enough to know all about the perversity of inanimate things, like dress shirts and collar buttons and shoestrings and safety razors, you will develop a tender affection for vine leaves and dolmas. If it doesn't work out that way, you don't belong in the kitchen.

Now if you don't know anyone that owns a grapevine, you can buy little packets of fresh vine leaves in a Syrian, Turkish, or Greek market. Select sound leaves of uniform size, multiplying your number of guests by at least five, and put the leaves in boiling water with a dash of vinegar. Boil not more than 10 minutes, or just long enough to make the leaves soft and pliant, then drain. The filling may be as varied as that for ravioli or deviled eggs, and meatless if you like, though minced lamb with a little beef suet is standard.

Pignolias, or pine nuts, so lavishly and agreeably used in Near East cooking, are quite traditional, and should not be left out. A spoonful of sesame seeds may be added with effect. Uncooked rice usually forms about half of the mixture, and it becomes soft during the cooking of the dolmas. But a refinement is in the use of rice cooked as for a real Italian *risotto*, the recipe of which is given here.

As the western world boils its potatoes, so China boils its rice, solemnly and monotonously, day after day, and only the Chinese who have taken on the ways of the West know or care anything about bread. Rice from morning to night, from the cradle to the grave, and familiarity has not bred contempt. An aged horse munches its hay with the relish of a colt, and the venerable Chinese sage bends over his rice bowl with quiet gratification, just as the illustrious Confucius did two thousand five hundred years ago.

It is the impatient and temperamental European who has refused to accept rice merely as bulk, roughage, or hay, and from Gibraltar to the Golden Horn, the people have a thousand ways of transforming this wholesome grain into rich delicacies and confections. The pilafs of the Near East are a succulent tribe, *arroz* figures in a hundred delectable dishes of the Iberian Peninsula, and *risotto* is as essentially Italian as spaghetti and polenta.

*Risotto* in its purity and simplicity represents merely an admirable method of cooking rice, but in the hands of talented chefs and

caterers, it has come to mean something more complicated, usually found among the entrees on the menu.

*How to Prepare a Real Risotto.* Wash 1 pound of rice in many waters, rubbing the grains between the hands as the Chinese do, then drain it in a colander. In an iron skillet, put olive oil, if you have been initiated—otherwise use butter. When it is hot, put in the drained rice. *Do not fry it.* Let it heat slowly, and stir it lightly, gently, but constantly, with a wooden spoon or fork. Presently the white rice will begin to show a yellow tinge. As it absorbs the oil or butter, you must add more to keep it moist. Little by little, the grains take on a peculiar gloss. They begin to glisten like jewels, and you are startled at the sight. Don't let them scorch, but stir them about, in a jolly merry-go-round, until each grain is a separate gilded oval. Then it is time to set about the completion of the risotto.

You will have prepared previously 1 quart of rich soup stock, in which is steeped a *châpon* (crust) of dry bread rubbed with garlic. You will add to the strained stock some minced onions or shallots, well browned in butter or olive oil. Pour the heated stock slowly on the rice, and it will drink it up thirstily. You will be amazed to see how swiftly the liquid is absorbed. Keep pouring until the dish is well moistened, the grains barely covered by the stock, then season according to your taste. A tin of Italian tomato paste may be mixed with the stock, and  $\frac{1}{2}$  cup of grated Parmesan cheese stirred in, and a small pinch of sweet basil is a novel touch. Some Italian and Spanish cooks use Spanish saffron, pinch by pinch, but with respectful care.

Lastly, transfer the risotto to a casserole, or leave it in the skillet if you like, and put in a moderate oven (350 degrees F.) for  $\frac{1}{2}$  hour, removing it when the rice is soft, but still firm, with the grains separate and distinct. Serve an abundance of grated cheese with it, and offer your guests a rich tomato sauce, for the thirsty rice will have absorbed most of the stock. The variations are limitless, and you may imitate the fanciful dishes of fine restaurants if you please, but Italians are usually contented with a simple garnish of sliced cervelat or salami sausage, and some parsley to enhance the scenic grandeur.

Having your risotto ready for Summer Snack Dolmas, mix the rice with an equal amount of minced lamb, 1 tablespoon of finely minced suet for each cup of lamb,  $\frac{1}{4}$  cup of pine nuts, 1 tablespoon each of minced onion and finely minced parsley, a tiny pinch of thyme, and salt and pepper to taste. Some cooks add fine bread or cracker crumbs for a firm paste, or as a stretcher.

Now spread the vine leaves on a dry board, and place a spoonful of the filling on each leaf. Then roll them, cigarettelike, and fold in

the points and edges to make neat symmetrical little cylinders, something like tamales (see No. 482). There is no tying or binding or skewering, but make a bed or nest of discarded vine leaves in the bottom of a saucepan, and arrange all the dolmas snugly in it. Put more leaves on top, and weight them down with an inverted plate. Pour in boiling stock that is fairly free from fat, just enough to barely cover, then simmer gently, letting it smile until all the liquid is absorbed or evaporated. The dolmas will hold their shape. Let them cool in the pan if you are using them as snacks, then chill them in the refrigerator. But if you serve them as a dinner or luncheon course, keep them hot, and use a rich sauce of stock and tomato paste. Long to explain, but how fast they disappear! Try!

*Together with other Romans, Pompey used a cure-all made of 2 walnuts, 2 dried figs, 20 pounds of rice, and a grain of salt, all pounded together.*

#### SUMMER CLAMBAKE FRENCH STYLE (476)

This is a marvelous snack, not a full clambake, but a picker-up.

Take plenty of oysters, mussels, or littleneck clams. Open them, and arrange on the sand in a neat place on the beach, or in your own yard, but on the seashore preferably. Throw over the open shellfish a few freshly ground peppercorns, mixed with spices to taste. Cover with dry straw, a layer of about 2 inches, strike a match, and let the straw burn. Repeat this operation twice. Lightly clean the meat of the shellfish from the ashes accumulated by the burning. Put a bit of butter, or Anchovy Butter (see No. 1), on each shellfish thus cooked. Simply marvelous, and amusing at that! Be sure that you have plenty of these shellfish.

#### SWEETBREADS IN OYSTER SHELLS (477)

Hot—serves 6 to 8

Blanch some sweetbreads in the usual way. Pan-fry them in a little butter until done, then cube small. Place in a saucepan  $1\frac{1}{2}$  cups of rich chicken stock. Bring to a boil, remove from the fire. Cool a little, and beat in 3 fresh egg yolks, 1 teaspoon of lemon juice, and 1 tablespoon of melted Anchovy Butter (see No. 1). Season highly with salt and pepper to taste. A few grains of cayenne pepper would not be amiss. Then add the sweetbread cubes. Butter large, clean oyster shells with some of the anchovy butter, to which has been added an equal amount of ground smoked salmon. Fill each oyster shell with

the sweetbread mixture. Top with buttered bread crumbs, and brown under the flame of the broiling oven. Serve piping hot with a small piece of lemon.

## SWISS OYSTER COQUILLES

(478)

*Hot—makes 1 dozen*

Poach (parboil) 1 dozen large oysters in their own liquor for 3 minutes, or until the edges curl. Remove the oysters to a hot platter, and keep hot, but not too hot. Cook the oyster liquor over a brisk flame until reduced to  $\frac{1}{2}$  cup. Then stir in  $\frac{1}{2}$  scant cup of cream sauce, and season to taste with a few grains of cayenne pepper, salt, and nutmeg. Remove from the fire, add 1 fresh egg yolk, slightly beaten with 1 teaspoon of good sherry and a few drops of lemon juice, and 2 tablespoons of sliced cooked mushrooms. Stir in  $\frac{1}{2}$  scant teaspoon of finely minced chives. Then add the poached oysters. Butter 12 deep oyster shells. Place an oyster in each shell, cover with the sauce, sprinkle with fresh bread crumbs, and then sprinkle a little Anchovy Butter (see No. 1) over the crumbs. Place under the flame of the broiling oven until the crumbs are delicately browned. Serve sizzling hot with a small piece of lemon and pumpernickel bread and butter-finger sandwiches.

## SWISS CHEESE CROQUETTES

(479)

*Hot—make plenty*

Have ready 1 cup of rich cream sauce (white sauce to which has been added 1 or 2 egg yolks). Add  $\frac{1}{4}$  scant pound of grated Swiss cheese and  $\frac{1}{4}$  pound of grated American cheese,  $\frac{1}{2}$  teaspoon of caraway seeds, salt and black pepper to taste, and  $\frac{1}{2}$  teaspoon of Worcestershire sauce. Stir until the cheese is melted and the mixture is smooth. Spread on a cold platter, and let cool. When cold, shape into small croquettes, the size of a walnut. Roll in flour, then in beaten egg, and again in fresh bread crumbs, mixed in equal parts with finely chopped almonds. Chill. When ready to serve, place a few croquettes in a wire basket, and plunge into hot deep fat until the croquettes are delicately browned. Drain. Serve on a hot platter, covered with a fancifully folded napkin, and garnish with curled parsley or watercress.

*An Arab when asked by an arrogant traveler why he did not eat his rice with a spoon or a fork, instead of his fingers, said, "My fingers have never entered any mouth but mine; can you say that of your spoon or fork?"*

## SWISS CHEESE CIGARETTES

(480)

*Hot—makes about 3 dozen*

Grate  $\frac{1}{2}$  pound Swiss cheese with  $\frac{1}{4}$  cup of American cheese. Mix with  $\frac{1}{4}$  generous cup of rich cream sauce (white sauce to which has been added 1 beaten egg yolk),  $\frac{1}{2}$  teaspoon of paprika, 1 generous teaspoon of Worcestershire sauce, and  $\frac{1}{4}$  generous teaspoon of prepared mustard, or a pea-size of anchovy paste. Blend well. Spread on narrow finger bread, the size of a large cigarette. Roll to envelop the bread entirely with the cheese mixture. Place on a baking sheet, and brown on all sides under the flame of the broiling oven. Serve sizzling hot, dusted with paprika, on a bed of crisp watercress, which should be eaten with the cheese cigarettes.

## SWISS TARTLETS

(481)

*Galette Lausannoise—makes 3 tartlets*

Fry 2 tablespoons of grated onion in a little butter, until beginning to color, stirring almost constantly. Let cool. Combine the onion and butter with an equal amount of Swiss cheese, cut in narrow strips. Line small individual tartlet molds with puff paste, made as indicated for Anchovy Allumette (No. 6), rolled thin. Fill with the onion and cheese mixture. Pour over, dividing equally, enough scalded cream, to which has been added 2 beaten egg yolks, seasoned with salt, pepper and nutmeg to taste. Bake in a moderate oven (375 degrees F.) for 20 to 25 minutes, or until the custard is set. Serve hot.

## TAMALES MEXICAN METHOD

(482)

*Hot or cold—as many as desired*

We all know that corn husks come only with the green corn and the watermelon around July 4, so if you want to make real tamales in winter or spring, go to any Spanish or Latin-American shop, and you'll find the thin and tender inner husks of corn tied in neat bundles, hanging on walls, or packed in bins or boxes. Buy yourself a liberal supply, and procure at the same time some of the best chili powder and a sack of Mexican corn meal, finely ground for tortillas.

When ready to prepare your tamales, soak the corn husks in water until they are soft and pliant. Then select the best ones, and trim them neatly to rectangles about 6 inches long and 3 inches wide. Scald about 4 cups of corn meal with boiling beef or chicken stock, or veal, if desired. If it is not rich, add fat, drippings, or melted butter. Stir vigorously to make a soft but firm and workable paste. Season with



salt and enough chili powder to make it as hot as you desire it. Your meat may be chicken, veal, beef, or pork, or a mixture of beef and pork. It may be cooked or raw, but at any rate you will grind or chop it coarsely, then brown it in a skillet with 1 minced onion, 1 kernel of garlic, 1 large green pepper, and 1 teaspoon of parsley. Season with salt and chili powder, adding a little stock if the mixture seems too dry.

Spread the wrappers on a dry board, and line each with a thin layer of the corn meal paste, leaving a margin all around. On the paste, place a spoonful of the meat mixture, then roll carefully, folding in the ends as you complete the cylinder. Some cooks tie them with a thread, but it is better to place them side by side, horizontally or vertically, in a steamer, so that they will bind one another. Steam for 2 hours over boiling water, and when they are done, they will keep their shape. They are good hot or cold.

#### TAMALES WEST INDIAN METHOD

(483)

When summer rolls around and brings green corn, you can make another kind of tamale, familiar to travelers in the West Indies.

With the vogue of the cocktail hour and the progression of hors d'oeuvres into the cosmopolitan mazes of smörgåsbord, thrills and innovations are coveted, and the sudden appearance of well-molded tamales among the sausages, fillets of herring or anchovy, and canapés is sure to be a little startling. Hot or cold, in winter or summer, they are generally well received—if not too fiery. If those made from green corn are well iced in the refrigerator, the filling will become a soft and delectable jelly—savory and refreshing.

Half the battle in successful catering to family and guests is the realization that the eye as well as the taste must be considered. Few of us can resist attractively arranged food, and when the first mouthfuls fulfill the promise given to the eye, we eat with relish. And we call food eaten with relish “good food.”

Grate sweet corn right down to the cob, pressing the pulp through a sieve if the hulls are tough. Using no other moisture, cook the pulp with the meat mixture indicated for recipe No. 482 above, and add 1 tomato or a little tomato paste. In this form, no corn meal is used, and the filling is applied to the fresh husks in a single layer. If the white of chicken is used and the mixture is enriched with crushed almonds and pistachios and minced ripe olives, all lightly seasoned, the result is delicate and entrancing.

## TINY CORNED BEEF PATTIES ON TOAST (484)

*Hot—as many as desired*

Form well-seasoned leftover corned beef, finely chopped or coarsely ground, into tiny patties, and brown in hot fat in a skillet. Serve on toast rounds, spread with chili sauce, or Mustard Butter (see No. 1).

## TOASTED CHEESE SQUARES (485)

*Hot—as many as desired*

Dip small oysterette crackers (or pieces of bread) in melted Anchovy Butter (see No. 1), coating all sides. Then sprinkle each tiny cracker generously with grated American, Parmesan, or Swiss cheese. Arrange on a baking sheet, and when ready to serve, place under the flame of the broiling oven to melt the cheese to a delicate brown. Serve hot.

## TOMATO ANCHOVY CANAPÉ PLATTER ENGLISH STYLE

*As many as desired* (486)

Cut thin slices of bread in rounds, 2 inches in diameter, and fry in olive oil to a light golden brown. Spread lightly with Curry Butter (see No. 1). Place a thin slice of tomato on the butter, then 3 or 4 pieces of sponged anchovy fillets. Sprinkle with chopped hard-cooked egg whites, and roll the edges in the sieved hard-cooked egg yolks. Arrange alternately on a large platter, covered with crisp watercress, with small molds of the following gelatin relish.

*Gelatin Relish.* Use any pickle liquor desired, from the popular bread-and-butter pickles, or from bottled sweet or sour pickled onions or gherkins. To this liquid, add enough plain unflavored gelatin to make a firm jelly (2 tablespoons of gelatin for each scant 2 cups). Pour into small individual molds, which have been garnished with small pieces of cooked fish, meat, or poultry, enough to cover the pieces, and let stand until firm. Then add more gelatin to fill the molds. Let set. Or pour the gelatin mixture into a shallow pan; chill until firm; then cut into small squares, triangles, or any other shape that fancy may dictate. You may desire a more intense color; if so, add a few drops of the selected coloring (using only vegetable coloring) while the gelatin is still soft or liquid. Fine also to garnish a platter of assorted cold cuts.

## TOMATO PLATTER (487)

*As large as desired*

Both ripened and green tomatoes form the background of many a delicious garnishing, as well as first course.

On a bed of crisp watercress, arrange alternate layers of ripe and green tomato slices with slices of seedless oranges, having each orange slice surrounded with a ring of green pepper, free from white ribs and seeds. Arrange anchovy fillets, some flat, some rolled, between the rows of tomato and orange slices, and surround the edge with small slices of beets, cut thin, scallop-shape, each slice topped with a thin slice of sweet-sour gherkin. Chill well. When ready to serve, pour over some French dressing, to which has been added grated onions, chopped chives, and a little prepared mustard, thoroughly blended.

*The king of Bithynia, while on a winter campaign against the Scythians far from the sea, expressed a longing for a dish of aphy, a small fish. His cook cut a turnip in the exact shape of the fish, fried it in oil, and sprinkled it with plenty of black pepper and black poppy seeds. The king was not only deceived, but delighted, and praised the fish highly to his guests.*

#### TOMATO AND BACON CANAPÉS

(488)

*As many as desired*

Remove the crusts from any kind of bread. Toast and spread with Roquefort Cheese Butter (see No. 1), then cover with finely minced watercress, and top with a thin slice of firm raw tomato. Using a pastry bag, force some stiff mayonnaise over the tomato slice, making any kind of fancy design. Sprinkle generously with minced cooked bacon. Serve well chilled.

#### TOMATO BASKETS WITH CAVIAR RUSSIAN METHOD (489)

*As many as desired*

Select smooth and firm little tomatoes, one for each person. Cut a thin strip for a handle, halfway down the smooth flat side. Cut crosswise on both sides of the handle. Fill one section with chopped hard-cooked egg white; another with a little caviar; and a third with riced hard-cooked egg yolk, mixed with grated onion and squeezed through a clean dry cloth. Serve on toast rounds, and surround the base of each tomato basket with a ring of anchovy fillet, neatly trimmed and dipped in French dressing.

#### TOMATO-CHIVE CANAPÉS

(490)

Serves 6

Soften 1½ teaspoons of plain gelatin in ¼ cup of cold milk for 5 minutes. Dissolve over hot water, and combine with ½ cup of mayonnaise, mixing thoroughly. Add 2 tablespoons each of minced chives

and minced green pepper. Pour the mixture over a slice of tomato in each of the tiny wet molds. Chill until firm, or about 2½ hours. Spread 6 rounds of toast with Potted Meat Butter (see No. 1), and top each with a small mold of the gelatin. Then top with a tiny strip of anchovy fillet, rolled around a caper.

#### TOMATO AND OYSTER CANAPÉS (491)

*Hot—as many as desired*

Cut small ripe tomatoes in thin slices, about ½ inch. Place in a buttered baking pan, and broil for 3 minutes. Place the broiled tomato slices on rounds of toast, and top with well-cleaned oysters, also broiled for 2 minutes. Sprinkle a few drops of lemon over each oyster, and surround the toast with a narrow ribbon of canned pimiento. Serve at once.

*Contrary to popular belief, the covered dish, an invention of the Middle Ages, was not originally designed to retain the heat, but to prevent anyone from slipping poison in the food while it was being carried from the kitchen to the table.*

#### TONGUE CANAPÉS (492)

*As many as desired*

Spread small rounds of toast with Mustard Butter (see No. 1). Make a border of narrow strips of cold cooked smoked tongue. Fill the centers with ground cooked chicken, mixed with a little mayonnaise. Top the center with a caper.

#### TONGUE AND HAM SPREAD OR FILLING (493)

*Makes 2 cups—keeps 2 weeks*

Grind enough cold cooked tongue and ham to obtain 1 cup of each, and blend thoroughly with paprika, salt, and pepper to taste. Add also 1 generous teaspoon of prepared mustard, 1 teaspoon of Worcestershire sauce, 1 tablespoon of grated onion, and 1 tablespoon of minced parsley. Moisten with either catsup or mayonnaise, or both. Pack in glass jars, and keep in the refrigerator until wanted.

#### TONGUE AND HORSERADISH SPREAD OR FILLING (494)

*Makes 2 cups—keeps 2 weeks*

To 1 cup of ground cooked tongue, add 3 tablespoons of drained prepared horseradish, 3 tablespoons of chili sauce, 2 tablespoons of minced green pepper, and 2 tablespoons of grated onions. Blend well.

Add  $\frac{1}{2}$  cup of chopped ripe olives. Season with 1 scant tablespoon of Worcestershire sauce and salt and pepper to taste. Moisten with mayonnaise. Pack in a glass jar and keep in the refrigerator until wanted.

#### TONGUE AND PORK SPREAD OR FILLING (495)

*Makes 2 cups—keeps 2 weeks*

Combine 1 cup of ground cooked tongue and 1 cup of ground cooked pork. Add 3 tablespoons each of green pepper, parsley, and grated onions. Season with salt and pepper and 1 generous teaspoon of Worcestershire sauce. Blend well, moistening with mayonnaise, to which may be added a little tomato catsup. Pack in glass jars, and keep in the refrigerator until wanted.

*The Chinese housewife plans her dinner in a unique way figuring a soup and two different kinds of dishes for two guests, three dishes for three people and so on.*

#### TONGUE ROLLS (496)

*As many as desired*

Spread cold, cooked, thinly sliced tongue with any one of the spreads listed in this book, or your favorite spread; roll tightly, and secure with a strip of canned pimiento, shaped in bow-form. Arrange neatly upon a platter an assortment of these delicious bites, and garnish according to taste and fancy.

#### TONGUE PLATTER BUFFET (497)

*Serves about 15*

Decorative and full of eye appeal as well as temptation to taste, the buffet supper is the ideal form of hospitality for the hostess who is also her own maid. Even with service and assistance, this type of party is liked by everyone because of its delightful informality. Guests help themselves from the attractively laid table, and taking with them their food and drink, choose where and with whom they prefer to sit and talk. These are summer buffet suppers. Winter tells another tale. Here is an appetizing buffet dish, which may be modified or simplified according to fancy or taste.

Tongues, like hams, are lightly cured or smoked nowadays, and do not require previous soaking in cold water, nor do they need a first boiling, the water to be discarded, and replaced by fresh cold water.

They can be started to cook at once in cold water to generously cover, and when the simmering point is reached, the cook can forget for several hours that part of a fine meal or buffet is well on the way. In other words, it is a food that almost cooks itself, as it requires no attention whatsoever from the cook.

- |                              |                                 |
|------------------------------|---------------------------------|
| 1 ox tongue (about 6 pounds) | 1 large white turnip, quartered |
| 3 pounds beef bones          | 1 large bay leaf, tied with     |
| 2 large carrots, quartered   | 8 sprigs of fresh parsley, and  |
| 2 medium-sized onions, each  | 6 sprigs green celery tops      |
| stuck with                   | 10 whole peppercorns, slightly  |
| 2 whole cloves               | bruised                         |

Place all the above ingredients in a deep kettle. Bring to a boil, skim, then reduce the heat, and let simmer gently. Let it smile for  $3\frac{1}{2}$  to  $3\frac{3}{4}$  hours. Then lift out the cooked tongue, peel off the skin, trim, and set aside to cool.

Then soak 4 tablespoons of plain gelatin in a little cold water, using just enough water to dissolve it. Beat 2 egg whites, then beat in the gelatin. Measure out 2 quarts of the meat stock, which should be hot, and add it to the gelatin mixture, a little at a time, stirring gently after each addition to ensure a thorough blending. Boil this for 10 minutes, adding 1 scant cup of mixed tarragon, chives, and parsley in equal parts. Taste for seasoning, and add if necessary. Remove from the fire, and strain through a double cheesecloth. Now melt  $\frac{3}{4}$  cup of sweet butter. Stir in 2 tablespoons of flour. Cook for a few minutes until beginning to color. Add to the butter mixture 2 cups of the gelatin mixture and a little red vegetable coloring, and continue cooking for 5 minutes. Strain through a fine cloth or sieve. Cool.

*Dressing the Tongue.* Set the well-chilled cooked ox tongue in the center of a large platter. (You may slice it, then reshape it in its original form, if desired.) Over the top, pour a little of the chilled gelatin mixture, yet enough to run, covering the entire surface of the tongue. Decorate the tongue with ham rosettes and parboiled leaves of leeks, attractively cut to make leaves for the ham rosettes. With  $\frac{1}{2}$  pound of goose liver, creamed with an equal amount of sweet butter, make tops to the ham rosettes. Across each decoration, lay a whole truffle. The first coating of gelatin mixture will hold all these things in place. Now pour a second layer of chilled gelatin mixture. Set the remaining gelatin mixture in a shallow platter to chill until firm. Then cut into decorative forms, such as squares, diamonds, clubs, half-moons, using fancy French cutters. Place these fancy gelatin cubes or other designs around the tongue on the platter. Set the platter in the refrigerator, and serve very cold.

## TUNA BITES

(498)

*As many as desired*

Drain an 8-ounce can of tuna fish. Mash fine with 2 tablespoons of prepared mustard,  $\frac{1}{2}$  teaspoon of salt, and 4 tablespoons of mayonnaise, more or less, to have a mixture of firm spreading consistency. Add 1 tablespoon of finely chopped celery and a little Worcestershire sauce or India relish, if desired. Spread this on saltine crackers, spread with Curry Butter (see No. 1). Top with a caper or a slice of olive. Serve well chilled.

*Giovanni Boccaccio, the Italian poet, had this as his typical menu for one day: 4 dozen eggs, 8 quarts of milk, 2 pounds of cherries, 1 quart of wine, and 6 whole chickens.*

## TUNA MARINETTE

(499)

Dress on an appetizer dish thin slices of canned tuna fish alternately with thin slices of ripe tomatoes and sweet onions. Surround the edges of the platter with thin slices of small potatoes, boiled in their jackets, then peeled and cooled. Pour over some French dressing, to which has been added finely minced parsley and chives and a little prepared mustard. Serve very cold.

## TUNA PUFFS

(500)

*As many as desired*

Prepare as many puffs as indicated for Profiterolle Bouchées (No. 326), and fill with the mixture given in recipe No. 498 above. Serve cold.

## TUNA SPREAD OR FILLING

(501)

*As many as desired*

Mash 1 can of tuna fish with 3 tablespoons of chopped sweet-sour pickles, 1 teaspoon of grated onion, and 1 teaspoon of finely minced chives. Blend well. Spread on canapés or on slices of bread for sandwiches.

## TUNA TARTLETS

(502)

*As many as desired*

Fill tiny baked tartlets made of pastry dough, pie dough, or puff paste with mashed canned tuna fish, mixed in equal parts with chili mayonnaise. Top each tartlet with a small piece of tuna, cut with a

fancy French cutter, and surround with a border of finely chopped hard-cooked egg white and a border of sieved egg yolk.

When a Turkish bride-to-be prepares a "paklavia," or native wedding cake, she arranges it in at least a hundred layers, making the cake from two to three inches high.

#### TYROLIAN CLAM TARTLETS

(503)

*Hot—for 12 tartlets*

Use only the soft part of as many steamed soft-shelled clams as desired, allowing 3 or 4 clams to a tartlet. Wash the clams thoroughly in clam broth, fresh or canned. Heat 3 tablespoons of butter, and cook in it 2 tablespoons of finely chopped shallots (or onion, if shallots are not available) until beginning to color. Add  $\frac{1}{4}$  cup of chili sauce, and allow the mixture to cook until reduced to half its volume. Then add  $\frac{3}{4}$  cup of thick Hollandaise sauce, blending well. Season with salt and pepper to taste. Heat, but do not let boil, lest the mixture curdle. Fill the bottom of baked small tartlets, made of rich pastry or puff paste, with the sauce. Arrange 3 or 4 clams in each tartlet. Pour over more sauce to barely cover. Place under the flame of the broiling oven to slightly brown. If you desire a piquant touch, place some grated Parmesan cheese on the tartlets before browning. Serve hot.

#### VALENTINE CANAPÉ HEARTS

(504)

*As many as desired*

Cut bread in heart shape. Toast. Spread with Lemon Butter (see No. 1), then with sieved cream or pot cheese, or any other kind of smooth cheese, mixed with a little chopped olives, a little grated onion, and a little finely minced gherkins. Blend well. With a small fancy French cutter, or scissors, cut smaller hearts from canned pimiento, and lay in the center of each canapé, over the cheese. Dust the cheese with finely chopped pistachio nuts, and for a lacy edge, pipe smooth creamed cheese from a pastry tube.

#### VEAL BRAINS IN OYSTER SHELLS

(505)

*Hot—as many as desired*

Blanch as many calf's brains as required. First, remove the skin and membrane from the brains, then soak them in salted cold water for 30 minutes. Drop the drained brains in boiling water, and let simmer for 10 minutes. Remove from the water, and allow to cool. The brains



are now ready for any kind of preparation. Cut into small dices. Set aside. Prepare a medium cream sauce in the usual way, using chicken broth instead of milk. Season highly with salt and cayenne pepper. Beat in 2 or 3 fresh egg yolks, one at a time, beating well after each addition, until smooth and creamy. Stir in the juice of half a lemon for each cup of sauce. Stir in 1 tablespoon of Anchovy Butter (see No. 1) until melted. Add the diced calf's brain, and let mellow for 10 minutes over hot but not boiling water. Butter large clean oyster shells. Fill them with the brain mixture. Sprinkle with a little fine buttered bread crumbs, and brown under the flame of the broiling oven until golden brown. Serve hot.

## VENETIAN FRITTO MISTO PLATTER

(506)

*Hot—as many as desired*

*Fritto misto*, the mixed fry of almost all Italy and of Italians wherever they may be, comes to the table in many varieties, limited only by human imagination. It may be a one-plate banquet for the vegetarian, a spectacular platter of richness and delicacy for the gourmet, or a glorified fish fry for the sea food lover, but always it comes smoking and sizzling from the deep frying kettle.

According to the theory or taste of the hostess, the delectable morsels may be fried in crumbs, but quite as often they appear in a puffy golden jacket of fritter batter. It's hard to say whether one is better than the other. You may go marketing for *fritto misto*, and buy anything or everything, or you can prepare it on the impulse of the moment if you have a reserve stock of snacks. At any rate, there is a surprise in every mouthful of this Italian snack or even main dish favorite.

*Parmesan Fritto Misto*. Mix 1 heaping cup of cold boiled rice lightly with 1 tablespoon of grated Parmesan cheese, salt and white pepper to taste, a slight grating of nutmeg, and 1 beaten egg. Blend well. Shape into small balls, the size of a walnut. Dip in beaten egg, and roll in finely grated bread crumbs. Fry in hot deep fat. Drain on absorbent paper. Serve like small golden eggs, sizzling hot, on a platter, covered with crisp watercress.

*Potato Fritto Misto*. If you have some cold mashed potato, mix 1 cup of it with 1 tablespoon of minced chives and parsley in equal parts, a little grated onion, salt, pepper, and a grating of nutmeg. Form into small balls, the size of a walnut. Dredge in flour lightly, then roll in egg and crumbs. Fry in hot deep fat until golden brown. Drain on absorbent paper. Serve as above.

*Chicken or Other Meat Fritto Misto.* Mix any meat together or use only one kind, making a composite hash or as many varieties of balls as you have kinds of meat. Season with salt and black pepper, minced parsley, a little minced green pepper, and a little grated onion. Mix with egg, using 1 egg for each cup of mixture. Mold into small balls, ovals, squares, triangles, or any desired shape, no bigger than a walnut. Roll in beaten egg, then in sieved fine bread or cracker crumbs, and fry in hot deep fat until golden brown. Drain on absorbent paper. Serve as above.

*Cauliflower Fritto Misto.* Cauliflower is found on most of the platters of fritto misto, broken into sections and shaped nicely for the frying. There is also a wide range of selection in artichoke hearts, bulbs of fennel, eggplant, vegetable marrow, summer squash, and ripe cucumbers.

Some of the meat or poultry may be left whole and trimmed into symmetrical shapes, rolled in egg, then in crumbs, and fried in hot deep fat. Whatever you may find of calf's liver, lamb's kidneys, sweet-breads, calf's brains, or chicken livers will add novelty to the ensemble. Many hostesses and cooks will use lard, in spite of all that may be said, yet the results will be gratifying. A book might be written on the superiority of olive oil in all frying, and the incidental advantages to digestion, flavor, and even practical economy.

*Batter Method.* Some Italians will tell you that fritto misto should always be in batter, and there's much to be said on that side of the question. There are few things more luscious than light and digestible fritters.

The orthodox Italian method of batter is all eggs and without baking powder, yet some of the most distinguished French and Italian chefs use baking powder, and one can be a little more certain of results.

Use  $\frac{1}{2}$  cup of flour, 1 teaspoon of baking powder, 3 beaten eggs, salt, white pepper, and 2 tablespoons of olive oil or melted butter. Dip all the rice, potato, meat, or fish balls in the well-beaten batter, and then drop quickly into the smoking-hot oil or lard, or any other fat desired. As soon as they puff and get nicely brown, lift them out in the basket, and drain on absorbent paper. This eliminates the rolling in egg, then in crumbs.

A platter of fritto misto by this method may reveal to the astonished and delighted guest such prizes as lobster, prawns, scallops, crab meat, oysters, clams, mussels, and bits of salmon and shad roe, accom-

panied by brown-crusted rice, potato, and meat balls, large mushrooms, cauliflower, broccoli, Brussels sprouts, marrons (chestnuts), okra, oyster plant, and small balls of green corn and minced green pepper.

In preparing the batter for lobster, crab, or prawns, or for chicken, veal, liver, kidney, and game, 1 tablespoon of sherry or brandy adds distinction. But don't forget! Serve sizzling hot, and plenty of them. Also, when frying them, do not pack the wire basket, lest they stick together and make a mess of it.

#### VIENNESE SARDELLEN MUSCHELN (507)

*Viennese Anchovy Shells—hot—serves 10 to 12*

Cream  $\frac{3}{4}$  cup of butter, or a compounded butter (see No. 1), with 4 egg yolks, adding the egg yolks one at a time, and creaming well after each addition. Add to this an equal weight of pounded anchovy fillets, 3 tablespoons of finely minced chives, and 1 teaspoon of paprika. Lastly, add 1 egg white, beaten stiff. Pack the mixture in large clean oyster shells or in small individual shells, and bake in a hot oven (400 degrees F.) for 10 minutes, or until the top is golden brown.

#### VRILLES DE VIGNE PICKLES (508)

*Tendrils of Grapevine—cold—as much as desired*

This delicate appetizer, very popular in France and Italy, is made at the time when the tendrils of grapevine are tender, that is in July and August. They must be freshly culled. As soon as picked, they should be kept in ice water until ready to be prepared.

Drain the tendrils of grapevine, and sponge carefully. Plunge them into rapidly boiling water, slightly salted, and allow to boil constantly for 5 minutes. Drain thoroughly. For every pound, add 2 tablespoons of tarragon leaves (fresh, if available) and 4 or 5 fresh leaves of currant bush. Cover with boiling tarragon vinegar, and allow to mellow and ripen for 5 or 6 days. Serve in an appetizer dish with a little of the marinade. Very appropriate with all kinds of cold cuts.

#### WIENER WATERCRESS PINWHEELS (509)

*As many as desired*

Cream  $\frac{1}{2}$  pound of butter with 1 bunch of fresh cleaned and washed crisp watercress, finely chopped. Add 1 teaspoon of lemon juice, 1 teaspoon of onion juice, a few grains of cayenne pepper, and a few drops of Tabasco sauce to taste. Remove the crusts from fresh

Boston brown bread, pumpernickel, or rye bread. Spread the water-cress mixture on the bread, and slice as thinly as possible. Put the spread slices on a damp cloth, and roll each around a boiled frankfurter. Wrap each roll tightly in wax paper. Chill in the refrigerator. When ready to serve, slice crosswise, and arrange on a platter, covered with finely shredded red cabbage, free from core, and dressed with mayonnaise, then sprinkled with chopped hard-cooked egg. Garnish with rolled anchovies or small pickles, cut fanlike.

*The Normans, though burly men, were dainty eaters. Instead of the coarse black bread then in vogue elsewhere, they insisted on being served wastel, a well-baked white bread of excellent quality and flavor.*

#### WIENER BROIL

(510)

*Hot—as many as desired*

Make a few crosswise slits in cocktail frankfurters, or long ones, if desired. Insert some sliced onion, after spreading some prepared mustard in the slits. Place on a baking sheet, and broil under the flame of the broiling oven, basting frequently with melted bacon fat or, still better, Chive Butter (see No. 1), and turning frequently, until the frankfurters begin to blister and brown. Serve as hot as possible with cocktails or long drinks.

#### WOODMAN'S SNACKS

(511)

*Hot—as many as desired*

Make a batch of tiny biscuits by rolling biscuit dough to about  $\frac{3}{8}$  inch thick. Cut into small rectangles to fit cocktail frankfurters. Cover each frankfurter with another rectangle. Wet the edges with ice water, and pinch the two rectangles together. Lay on a greased baking sheet, and bake in a hot oven (450 degrees F.) for 10 to 12 minutes, or until browned. You may spread a little prepared mustard on the first rectangles before placing the "hot doggies" on them.

PART TWO

***Cocktail Appetizers***



## COCKTAIL APPETIZERS

**I**n the cuisine of every country, the art of using wine and liqueurs in the preparation of fine and delectable dishes is known and appreciated, especially in flavoring baked or poached fruits. Pears, apples, plums, and in fact any kind of fruit acquire an exotic delicacy when gently flavored by wine or liqueur in the syrup cooked with the fruit.

When the berry season is in full swing, the cream jug on the breakfast table beckons to everyone. For luncheon, fresh strawberries crushed with sugar, slightly flavored or not with a few drops of liqueur, will serve as a cause for ice cream, or for a spongecake, and so on with all our fruits. To mention all the recipes which may be made with fruit would require volumes. Suffice it to say that fruits may be baked, steamed, fried, broiled, yea broiled or roasted. Cookbooks contain thousands of excellent recipes, besides delicious stewed fruit, or compote, without counting the hundreds of salads that can be made with fruit.

Fruit is a favored first-course appetizer, but sea food runs it a close second. Then, too, there are the many fruit and vegetable juices that are served as cocktail appetizers.

### HOW TO PREPARE FRUIT AND FRUIT JUICES (512)

Fresh fruit should be thoroughly cleaned by rinsing in clear water or wiping with a damp cloth before peeling. It is best prepared in ways that avoid the use of the fingers at the table, being made convenient for eating either by paring, cutting in slices or sections, or by extracting the juice. Sugar may be added, according to the natural sweetness and individual taste. When fruit juices are combined, the juice of an acid fruit is usually combined with that of a more insipid fruit.

For paring and peeling, a sharp steel knife should be used. But for cutting the actual fruit pulp, a silver or a stainless steel knife is preferable and even necessary for certain fruits to prevent them from discoloring. To obtain fresh fruit juices, there are various types of juice extractors, in addition to the familiar glass lemon squeezer.

*Berries.* Berries should be picked over, then washed in a colander placed in a bowl of water, and shaken very carefully to avoid bruising and breaking the fruit. When washing raspberries and straw-

berries, don't let the water from the faucet play on them. They are too tender to stand such treatment. Instead, put them in a bowl of water, and then lift them out with the fingers somewhat apart to act as a strainer. The sand and soil on the berries will settle to the bottom of the container. For that reason, do not pour the water off the berries. Unless they are quite dirty, two such rinses are usually sufficient. Then put them into a colander or some such utensil to drain. Now remove the caps. It is true that particles of dirt lodged underneath the caps cling more persistently than they do elsewhere. But it is better to rinse an extra time than to remove the caps first.

Above all things, do not let any kind of berry stand in water; they will lose color and flavor. If you want to sweeten berries before serving them, cut them in half, or chop rather than crush them, to keep them as attractive as possible. Chill in the refrigerator.

*Oranges.* Rub oranges with a damp cloth. Cut in half crosswise, or cut into eighths, separating entirely and leaving the skin on. Or peel the orange with a sharp knife, leaving the fruit whole. Then remove the membrane, and stick a fork in the orange (Spanish method). Or cut in half crosswise; remove the core; and with a sharp knife, separate each section, and detach all around, close to the skin and deep to the core.

*Grapefruit.* Use the same methods as for preparing oranges. For both grapefruit and oranges, the centers may be filled with other fruit, marmalade, maraschino cherries, or chopped nut meats. Use sugar, if desired.

*Bananas.* Bananas should never be kept in the refrigerator, as they will turn black. They should be very ripe before using, that is, brown not yellow. They may be cut in half lengthwise, after peeling, and served with 1 teaspoon of lemon, grapefruit, or orange juice on each half. Sprinkle with sugar, if desired. They may be chilled in the refrigerator after preparing them thus, because the juice from the citrus fruit will prevent darkening. Or you may peel the bananas and slice or dice them crosswise. Sprinkle with citrus fruit juice, and chill. Serve with sugar and cream, or use in a fruit cocktail mixture.

*Peaches and Nectarines.* Wash gently or rub gently with a damp cloth. Hold the peach or nectarine on a fork at one end. Peel with a silver knife, and slice close to the pit. Chill in the refrigerator for a short time only before serving, as peaches also discolor quickly. Sprinkle with sugar or not when serving, and serve with or without cream. Or split in two, peel, remove the pit, and fill the cavity with jam, honey, marmalade, crushed berries, or nut meats.

*Pears and Apples.* When very mellow, pears and apples are de-



licious sliced, after being peeled and cored. Serve them neat, or with sugar, cream, or syrup.

*Fruit Juice.* Cut the fruit in two, and press it on a glass squeezer over a cup, or use a hand or electric juice extractor. Never strain fruit juice, unless required for a particular recipe. To do so means that only the water-soluble material of the fruit is used, and there is a good deal of nutrient value, notably vitamin A, in the particles of pulp.

## HOW TO PREPARE AND COOK DRIED FRUITS (513)

Many indeed are the spicy tidbits made possible with stuffed prunes, broiled prunes, and unusual handling of figs, dates, and raisins. The hostess who is always seeking new cocktail ingredients should investigate the many possibilities of dried fruits.

In the old days, when so-called dried fruits were indeed dried and withered, it was necessary to soak overnight, or for at least 7 or 8 hours. But today this is not only unnecessary but decidedly wrong. Quick cooking is the secret of success with these nourishing, tender, delicate fruit pulps, and quick cooking must be practiced.

*Apples.* Remove particles of core. Rinse, cover with water, and boil for 40 minutes. For fresh apple flavor, omit sugar. If desired, allow  $\frac{1}{4}$  cup of sugar for each cup of fruit. Added flavor may be obtained with a few grains of salt.

*Apricots.* Rinse, cover with water, and boil for 40 minutes. Allow  $\frac{1}{4}$  to  $\frac{1}{2}$  cup of sugar for each cup of fruit, and a few grains of salt.

*Figs.* Rinse, cover with water, and boil for 20 to 30 minutes, depending on the condition of the fruit. Allow 1 tablespoon of sugar for each cup of fruit, and a few grains of salt to enhance the flavor. Add the sugar for the last 15 minutes of cooking.

*Peaches.* Rinse, cover with water, and boil for 5 minutes. Remove the skins. Cover with fresh water, and boil for 45 minutes with a few grains of salt. Allow  $\frac{1}{4}$  cup of sugar for each cup of fruit.

*Pears.* Rinse, remove cores, cover with water, and boil for 35 minutes. Add a few grains of salt. Allow  $\frac{1}{4}$  cup of sugar for each cup of fruit.

*Prunes.* Rinse, cover with water, add a few grains of salt, and boil for 45 minutes to 1 hour, depending on the condition of the fruit. Sugar is not needed, but 2 tablespoons for each cup of fruit may be added if desired.

*Raisins.* Rinse. Allow 1 cup of water for each cup of fruit. Boil for 10 minutes, adding a few grains of salt and  $\frac{1}{2}$  tablespoon of sugar for each cup of fruit.

## ARTICHOKE COCKTAIL I (514)

*As many as desired*

Dice cooked or canned artichoke bottoms, and marinate in French dressing, to which has been added a little prepared French mustard. Serve thoroughly chilled in cocktail glasses, with a piece of lemon or lime on the side of each plate, along with a few sprigs of crisp watercress.

## ARTICHOKE COCKTAIL II (515)

*As many as desired*

Dice cooked or canned artichoke bottoms, and marinate in thinned mayonnaise, to which has been added a little chili sauce or catsup. Serve well chilled in cocktail glasses, with a piece of lemon or lime on the side of each plate and 2 or 3 tiny bread and butter finger sandwiches.

## ARTICHOKE AND TUNA OR SALMON COCKTAIL (516)

*As many as desired*

Mix equal quantities of diced artichoke bottoms and tuna fish, or canned or cooked salmon, with enough chili sauce to blend, to which has been added a few drops of Tabasco sauce or a few grains of cayenne pepper. Toss in  $\frac{1}{4}$  generous cup of heavy cream, whipped with a few grains of curry powder. Fill chilled cocktail glasses, and top each with a tiny ball of caviar.

## AVOCADO AND CUCUMBER COCKTAIL (517)

*Serves 8*

Peel and dice 2 small cucumbers, or 1 large one. Peel and dice 2 avocados. Marinate for 2 hours in French dressing, mixed with tomato catsup and 1 teaspoon of Worcestershire sauce. Place in the refrigerator. Fill lined and chilled cocktail glasses, and serve with watercress and a small piece of lime or lemon.

## BEET JUICE COCKTAIL (518)

Combine  $\frac{1}{3}$  cup of lemon juice, a dash of cayenne pepper,  $1\frac{1}{2}$  cups of strained beet juice (canned or cooked),  $1\frac{3}{4}$  cups of cold strained vegetable stock (any kind), 2 tablespoons of granulated

sugar, and a dash of Tabasco sauce. Chill well. Serve in chilled cocktail glasses.

**BIARRITZ CANTALOUPE COCKTAIL** (519)

*As many as desired*

Prepare as many cantaloupes as desired by peeling and removing all the green part. Dice. Marinate for 1 hour in port wine. Keep in the refrigerator. Serve in cocktail glasses with a tiny bit of fresh mint.

**BREAKFAST COCKTAIL** (520)

*Serves 1*

Beat 1 fresh egg yolk. Add the juice of 1 large orange,  $\frac{1}{2}$  teaspoon of strained honey, or sugar to taste, and a tiny pinch of salt. Beat thoroughly. Chill. Beat again before serving in cocktail glasses.

**BUTTERMILK COCKTAIL** (521)

*Serves 1*

Put 1 glass of well-chilled buttermilk and the juice of 1 orange in a shaker. Add 1 tablespoon or more of cracked ice, and shake well. Serve at once.

**CALIFORNIA ARTICHOKE COCKTAIL** (522)

*Serves 8*

Mix and chill  $\frac{1}{2}$  cup of mayonnaise,  $\frac{1}{2}$  cup of chili sauce, 1 tablespoon of chopped green olives, 1 tablespoon each of minced pimiento and celery, and 1 cup of diced artichoke bottoms. Season highly with salt and cayenne pepper. Serve well chilled in cocktail glasses, topped with a tiny bit of anchovy fillet.

*Eleanor, Countess of Leicester, is reputed to have been the first hostess to have served oranges as a dessert, way back in the year 1290.*

**CALIFORNIA FROSTED FRUIT COCKTAIL** (523)

*Serves 12*

Peel and slice 2 large avocados. Combine with  $\frac{3}{4}$  cup of cleaned and hulled fresh strawberries and  $\frac{3}{4}$  cup of diced canned or fresh pineapple. Pour over enough chilled sparkling cider. Serve in chilled cocktail glasses.

## CANNIBAL FISH COCKTAIL

(524)

*As many as desired*

Flake any raw white fish, and remove all bones carefully. Spread on a shallow dish, and cover with lime juice. Let this stand in the refrigerator for at least 6 hours. Drain. The lime juice cooks the fish. Serve with cocktail sauce. Delicious and healthy.

## CAULIFLOWER COCKTAIL

(525)

*Serves about 6*

To keep cauliflower white and mild-flavored, cook it quickly in boiling water in an uncovered kettle for 10 to 15 minutes if the flowerets are separated, and 25 to 30 minutes if the head is left whole. A small cut of lemon in the water when boiling cauliflower keeps the vegetable creamy white and adds flavor. Also a little sugar will do the same trick.

Cook 1 medium-sized head of cauliflower in boiling salted water until tender but firm. Drain. Cool. Then set in the refrigerator to chill thoroughly. Arrange cauliflower flowerets on crisp watercress or lettuce in cocktail glasses. Pour over them the following sauce. Combine  $\frac{3}{4}$  cup of mayonnaise, 2 tablespoons of chopped dill pickle, 1 tablespoon of chopped capers, 1 tablespoon of chopped chives, 2 teaspoons of grated onion, 1 teaspoon of lemon or lime juice, salt, and a few drops of Tabasco sauce to taste. Chill well before pouring over the cauliflower flowerets.

## CHRISTMAS AVOCADO COCKTAIL

(526)

*As many as desired*

Using ripe avocados, scoop out tiny balls with a fancy French cutter. Marinate in cold beet juice (pickled beet juice, if desired) for 1 hour in a cool place. Drain and combine with tiny balls of cucumber, the same size as the avocado balls. Fill cocktail glasses with the mixture, and pour over French dressing, when just ready to serve.

## CHRISTMAS GRAPEFRUIT CUPS

(527)

*As many as desired*

Remove the fruit sections from halved grapefruit, and scrape excess white membrane from the shells. Cut the shells in strips,  $\frac{1}{3}$  inch wide, simulating chrysanthemum petals. Curl each petal a trifle in-

ward. One grapefruit makes 2 cups of this shape. Fill with almost any kind of fruit or other cocktail mixture. Serve well chilled.

#### CLAM JUICE COCKTAIL I (528)

Serves 6

Place in a shaker 2 cups of fresh or canned clam juice, 2 tablespoons of lemon juice, 2 tablespoons of tomato catsup, a pinch of cayenne pepper,  $\frac{1}{2}$  teaspoon of celery salt, and a tiny pinch of ground mace. Shake well with 1 tablespoon of cracked ice. Fill chilled cocktail glasses.

#### CLAM JUICE COCKTAIL II (529)

Serves 8 to 10

Combine 1 quart of clam broth,  $\frac{1}{4}$  cup of tomato catsup, the juice of 2 medium-sized lemons, 2 or 3 dashes of Tabasco sauce, and 1 generous teaspoon of sugar. Strain into a cocktail shaker. Add 2 tablespoons of cracked ice, and shake well. Strain into chilled cocktail glasses. Serve at once.

*Herring gulls are expert clam crackers. They are fond of the mollusks and carry them aloft to drop them on rocks or motor highways. If the shell does not break on the first drop, they try again and again.*

#### CLAM JUICE COCKTAIL III (530)

Serves 8 to 10

Wash and scrub with a brush 2 quarts of fresh clams, changing the water several times. Put in a kettle with  $\frac{1}{2}$  cup of cold water, 1 teaspoon of lemon juice, and 2 tablespoons of finely chopped celery leaves. Steam until the shells open. Remove the clams from the shells. Strain the liquor through a double cheesecloth. Season highly with pepper and a few grains of cayenne pepper to taste. Cool, and when thoroughly chilled, shake as you would do for an ordinary cocktail. Serve in cocktail glasses, and top with 1 tablespoon of whipped cream, dusted with a little paprika or nutmeg.

#### CLAM JUICE COCKTAIL IV (531)

Proceed as indicated for recipe No. 530 above, adding an equal amount of tomato juice. Shake. Fill chilled cocktail glasses. Top with whipped cream, forced through a pastry tube, and dust with cayenne pepper to taste.

## CLAM JUICE COCKTAIL V (532)

*Russian method—serves as many as desired*

Combine  $\frac{1}{3}$  clam juice,  $\frac{1}{3}$  tomato juice, and  $\frac{1}{3}$  oyster liquor. Season highly with paprika and a few grains of cayenne pepper. Shake well. Serve in chilled cocktail glasses. Top with whipped cream, seasoned with a tiny pinch of saffron. Serve with lemon and tiny pumpernickel bread and butter finger sandwiches.

## CLAM COCKTAIL FISHERMAN (533)

*Serves 1*

Place in the bottom of each chilled cocktail glass 1 generous teaspoon of flaked and boned crab meat, fresh or canned. On this, place 6 littleneck clams. Pour over the clams tomato catsup, mixed with a little prepared mustard and prepared horseradish to taste. Serve with saltine crackers.

## CLAM COCKTAIL ON THE HALF SHELL (534)

*Serves 1*

Only littleneck clams are used for cocktails.

Arrange on plates of crushed ice 6 littleneck clams around a small flat goblet, containing tomato catsup and well-drained prepared horseradish in equal parts, and a few drops of lemon juice. Serve with a slice of lemon and oyster crackers or small bread and butter finger sandwiches.

## CRAB MEAT COCKTAIL (535)

*Serves 6*

Arrange  $\frac{1}{2}$  pound of chilled fresh or canned crab meat, thoroughly boned and flaked, in cocktail glasses lined with crisp lettuce leaves. Cover with the following sauce. Blend well 1 cup of tomato catsup, 2 tablespoons of tarragon vinegar,  $\frac{1}{8}$  teaspoon of Tabasco sauce (or less, to taste), 1 teaspoon of Worcestershire sauce, 1 tablespoon of well-drained prepared horseradish, 1 tablespoon of finely minced celery green, 1 tablespoon of grated onion, and a few grains of salt to taste. Divide among the 6 cocktails.

## CRAB MEAT COCKTAIL ASTOR (536)

*Serves 6*

Soak 1 teaspoon of plain gelatin in 2 tablespoons of cold clam juice for 5 minutes, and dissolve over hot water. While hot, add 1 cup of

flaked and boned fresh or canned crab meat, 4 tablespoons of tomato catsup, 1 teaspoon of Worcestershire sauce, 1 tablespoon of lemon juice, 1 teaspoon of finely minced chives, 1 teaspoon of grated onion, and  $\frac{1}{4}$  cup of French dressing. Season to taste with salt and a few grains of cayenne pepper. Blend well. Turn into the refrigerator tray—a cube tray, if desired. Freeze for 3 long hours. Serve in chilled glass cups, and garnish with sprigs of watercress or curled parsley.

*Because the large brass buttons of American infantrymen in 1867 resembled dumplings, they were called "doughboys," a term that has stuck ever since.*

### CRAB MEAT COCKTAIL IN GREEN PEPPER CUPS (537)

Serves 10

Flake 2 cans of crab meat, and bone carefully. Combine 6 tablespoons of salad oil and 2 tablespoons of lemon juice. Season to taste with salt, pepper, and 1 teaspoon of grated onion. Mix with the crab meat. Add 1 full small bottle of capers, well drained. Chill in the refrigerator for several hours. Wash 10 small green peppers. Cut off the top of each, making a cup of the bottom. Remove the white membrane and seeds. Rub the inside of each cup with Anchovy Butter (see No. 1). Fill each cup with some crab meat mixture. Top with the following sauce. Mix  $\frac{1}{2}$  cup of tomato catsup with 2 tablespoons of prepared horseradish, well drained and tossed to loosen, 4 tablespoons of lemon juice, a dash of celery salt, and a few drops of Tabasco sauce. Blend well. Cover each filled green pepper. Serve these green pepper cups on crisp watercress. The cup, its contents, and the watercress should be eaten. Serve well chilled.

### CRAB MEAT COCKTAIL IN PAPER CUPS FRENCH METHOD (538)

Serves 6

Combine  $\frac{1}{3}$  cup of tomato catsup, 3 tablespoons of lemon juice, 4 or 5 drops of Tabasco sauce, 1 teaspoon each of finely minced parsley, onion, and shallot, a few drops of Worcestershire sauce, 1 tiny leaf of tarragon herb, and about  $\frac{1}{4}$  teaspoon of salt. Blend well by placing a small ice cube in the mixture, stirring until the mixture begins to thicken. Remove the ice cube. Mix the dressing with 1 can of crab meat, carefully boned and flaked. Fill paper cups, and freeze for several hours. Serve dressed on crisp lettuce leaves.

*The robber crab spends most of its life on land, but returns to the sea to hatch its young. Its favorite food is coconuts, and it will climb trees to get them—crabbing the monkey's act.*

### CRANBERRY JUICE COCKTAIL (539)

*Serves about 12*

Cranberry juice may be mixed with orange, pineapple, strawberry, or raspberry juice, or with ginger ale, if desired.

Pick over and wash 4 cups of cranberries. Cook in 1 quart of water with a few grains of salt for about 5 minutes, or until the skins pop open. Strain. Add  $\frac{2}{3}$  cup of granulated sugar and a few drops of lemon juice. Chill well before serving.

### CRANBERRY AND ORANGE JUICE COCKTAIL (540)

Combine 1 can or bottle of cranberry juice, the juice of 6 oranges, 2 tablespoons of granulated sugar, a few grains of salt to enhance the flavor, and the juice of 1 small lemon. Chill well. Serve in chilled cocktail glasses.

### CRANBERRY AND PINEAPPLE JUICE COCKTAIL (541)

*Serves 6 to 8*

Combine 1 cup of canned pineapple juice,  $1\frac{1}{2}$  cups of canned cranberry juice, and a few grains of salt. Add 1 tablespoon of lemon juice. Shake in a shaker with a little cracked ice. Fill chilled cocktail glasses.

### CUCUMBER AND TOMATO COCKTAIL I (542)

*Serves 6*

Peel 5 ripe tomatoes. Cut into  $\frac{1}{2}$ -inch cubes. Sprinkle with a little salt and pepper to taste. Place in a refrigerator tray to freeze. To serve, arrange crisp watercress in chilled cocktail glasses. Lay over this a few tomato cubes. Cover with the following sauce. Grate 1 peeled cucumber, discarding the seeds and all the green part. Blend with  $\frac{1}{2}$  generous cup of chili sauce, the juice of 1 small lemon, 1 teaspoon of grated onion, 1 teaspoon of finely minced chives, salt and pepper to taste, and a few grains of cayenne pepper. Blend well by stirring with an ice cube. Cover the frozen tomato cubes.

*When the cucumber was brought to England from the Netherlands in 1538, it was regarded as a curiosity. Occasionally a plain glass tube turns up, and a collector is more or less baffled to explain the use*



for which it was originally made. The tube, or cylinder, resembles a glass lamp chimney. It is possible that the tube will be an English cucumber glass, a device used to make cucumbers grow straight.

These cucumber glasses or chimneys were invented by George Stephenson of locomotive fame. Samuel Smiles, in his biography of the great engineer, says: "He took much pride also in his growth of cucumbers. He raised them very fine and large, but he could not make them grow straight. Place them as he would, notwithstanding all his propping of them and humoring them by modifying the application of heat and the admission of light for the purpose of affecting his object, they would still insist on growing crooked in their own way. At last he had a number of glass cylinders made at Newcastle, for the purpose of an experiment: into these the growing cucumbers were inserted, and then he succeeded in growing them perfectly straight. Soon these glass cylinders were being used by many gardeners in England and France."

#### CUCUMBER AND TOMATO COCKTAIL II (543)

*As many as desired*

Grate 1 large cucumber. Place in a fine sieve, and let drain well. Combine the cucumber pulp with frozen tomato cubes, made as indicated for Frozen Tomato Juice and Celery Cocktail (No. 553). Fill chilled glass with equal parts of cucumber pulp and small tomato cubes. Top with the following sauce. Mix  $\frac{1}{4}$  cup of grated fresh horseradish with  $\frac{1}{8}$  teaspoon of dry mustard, a few grains of cayenne pepper, a few drops of lemon juice, and  $\frac{1}{2}$  cup of heavy cream, whipped stiff, which has been thoroughly chilled. Top each cocktail with a small stuffed olive.

#### EGG COCKTAIL (544)

*Serves 1*

Combine and mix well 1 tablespoon of unstrained lemon juice, 1 generous tablespoon of sherry, or Madeira, or any similar wine desired. Add a few drops of Tabasco sauce or cayenne pepper and a dash of salt to enhance the flavor. Beat in 1 strictly fresh egg. Serve in chilled tall glasses or goblets with spoons. You may top with a grating of nutmeg, if desired.

#### FISH FLAKE COCKTAIL (545)

*Serves 6 generously*

Have all the ingredients well chilled. Combine 2 cups of flaked cold cooked fish (any kind), 1 tablespoon of lemon juice, 2 tablespoons

of minced sweet-sour gherkins, and 1 tablespoon of finely chopped pickled beets. Season with salt and pepper to taste and also, if desired sharp, a few drops of Tabasco sauce. Blend well, but gently, with a little tomato mayonnaise. Cover lightly with Thousand Island dressing.

*French apprentice cooks, assigned to the tearful job of grating fresh horseradish, are excused afterward from the kitchen for half a day to finish their weeping.*

#### FLORIDA COCKTAIL PICKUP (546)

Serves 1

Beat 1 strictly fresh egg thoroughly. Add  $\frac{3}{4}$  cup of unsweetened pineapple juice, and beat until thick. Pour into tall glasses, over chipped ice. Top with whipped cream, flavored with a few grains of curry powder, forced through a pastry bag. Sprinkle the top of the whipped cream with a little nutmeg.

#### FRENCH CANTALOUPE COCKTAIL (547)

*As many as desired*

Scoop out tiny balls from ripe cantaloupes, or other melons, if desired. Arrange in cocktail glasses, and pour over a little sauterne or any other kind of wine, so long as it is a sweet dessert wine. Place in the refrigerator until ready to serve.

#### FRESH PINEAPPLE COCKTAIL (548)

Serves 6 to 8

Peel carefully and dice 1 ripe pineapple. Sprinkle a little sugar over the diced pineapple, and set the platter in the refrigerator to chill, covering tightly, for about 4 hours. Dress the pineapple dice in chilled cocktail glasses, and pour over any kind of sweet dessert wine, also well chilled.

#### FRESH TOMATO JUICE COCKTAIL (549)

Serves about 6

Wash  $2\frac{1}{2}$  pounds of ripe tomatoes. Cut into pieces. Add 1 large bay leaf, 3 onion slices, cut thin, 2 celery leaves, and 4 sprigs of fresh parsley. Let this simmer very gently for 5 minutes after reaching the boiling point. Strain through a fine sieve, pressing a little to obtain

as much as possible of the tomato pulp. While hot, season with  $\frac{1}{2}$  teaspoon of salt, or more, a dash of cayenne pepper,  $\frac{1}{2}$  teaspoon of Worcestershire sauce, 2 teaspoons of granulated sugar, and the juice of  $\frac{1}{2}$  lemon. Stir well to blend thoroughly, and strain again through a fine sieve. Chill. Serve in chilled cocktail glasses, topped with a slight grating of nutmeg.

**FROZEN CODFISH COCKTAIL** (550)

Serves 6

Combine and mix well 1 can of tomato juice, 1 generous teaspoon of prepared horseradish, 1 tablespoon of lemon juice, 1 teaspoon of grated onion, and 1 teaspoon of finely minced parsley or chives. Season to taste with salt and pepper and a few drops of Tabasco sauce. Place in a refrigerator tray, and freeze to a mush. When ready to serve, arrange flaked codfish with small cubes of the frozen tomato mixture in alternate layers in cocktail glasses. Top with 1 tablespoon of mayonnaise, to which has been added a pea-size of anchovy paste and thoroughly blended.

**FROZEN GRAPE JUICE COCKTAIL** (551)

Serves 6

Soak 1 tablespoon of granulated gelatin in  $\frac{1}{4}$  cup of cold grape juice for 5 minutes. Dissolve the gelatin in  $\frac{1}{2}$  cup of hot canned pineapple juice, mixed with 1 cup of hot grape juice and a few grains of salt to taste. Turn into individual molds or, still better, into a shallow dish. Chill until firm. Fill cocktail glasses with small cubes of the mixture, and top with whipped cream, to which has been added a little grated lemon peel.

*If you want only a few drops of lemon juice, pierce the lemon with the tines of a fork, and squeeze out the desired amount of juice. Return the lemon to the refrigerator, and it can be used later. There is less waste than when the lemon is cut in half.*

**FROZEN ORANGE COCKTAIL** (552)

Serves 6

Pour 1 cup of boiling water over 1 small glass of crab-apple jelly, and stir until dissolved. Cool. Add 1 scant teaspoon of grated orange rind, 2 cups of orange juice, and  $\frac{1}{4}$  cup of lemon juice, and blend well. Turn the mixture into a refrigerator tray, or into a hand freezer, packed with 3 parts ice and 1 part rock salt. If using a refrigerator

tray, freeze until mushy. Stir well from the sides and bottom, and add a few grains of salt. Serve in cocktail glasses as a first course.

### FROZEN TOMATO JUICE AND CELERY COCKTAIL (553)

Serves 6

Combine thoroughly 2 cups of canned tomato juice, 1 scant cup of grated celery stalks, 1 tablespoon of grated onion, 2 teaspoons of sugar, ½ teaspoon of salt, and a few grains of cayenne pepper. Allow to stand for 30 minutes in a cool place. Strain. Turn the mixture into a freezing tray, slightly rubbed with a little garlic (optional). Freeze to a mush. Serve in chilled cocktail glasses, topped with finely minced chives.

### FRUIT COCKTAIL I (554)

Serves 6

Combine the diced sections of a large grapefruit with a No. 2 can of diced pineapple and ½ cup of afterdinner mints. Tint the mixture pale green with vegetable coloring. Chill well. Serve in cocktail or sherbet glasses.

### FRUIT COCKTAIL II (555)

Serves 6

Turn 2 cans of fruit cocktail into a large mixing bowl. Flavor with 1 tablespoon of lemon juice, ¼ teaspoon of lime juice, 4 tablespoons of powdered sugar, and ¼ teaspoon of Angostura bitters. Now add ½ cup of coarsely chopped green maraschino cherries, well drained. Chill at least 2 hours. Serve in chilled cocktail glasses.

*Where amateur authors merely recall in a trifling way how a dish may look, a professional chef, man or woman, conveys to you how it tastes. That is the big difference between an amateur and a professional chef.*

### FRUIT COCKTAIL III (556)

Serves 6

Combine the pulp of 3 large oranges and 1 large grapefruit. Add 2 bananas, sliced, and ½ scant cup of powdered sugar. Let stand for 15 minutes. Then toss gently. Add 1 cup of maraschino cherries, equal parts of green and red, and pour over 1 cup of pineapple juice. Chill. Serve in chilled cocktail glasses or sherbet glasses.

## FRUIT COCKTAIL IV

(557)

Serves 6

Combine and mix well 3 cups of canned pineapple, cubed small, 2 cups of fresh strawberries, halved,  $\frac{1}{2}$  cup of lemon juice, and  $\frac{1}{2}$  cup of powdered sugar. Toss gently. Let chill for 2 hours in the refrigerator before serving in cocktail or sherbet glasses.

## FRUIT COCKTAIL V

(558)

Serves 6

Combine and mix well 2 cups of diced fresh pineapple, 2 cups seedless green grapes,  $\frac{1}{2}$  cup of powdered sugar, and  $\frac{1}{2}$  cup of orange juice. Toss gently. Chill. Serve in cocktail or sherbet glasses, and top with a little chopped green and red maraschino cherries.

## FRUIT COCKTAIL VI

(559)

Serves 6

Combine 2 cups of sliced fresh peaches, 1 cup of sliced pears, 2 sliced bananas, and 1 cup of canned diced pineapple. No sugar is required. Toss gently. Add the juice of 1 lemon or lime. Chill well. Serve in chilled sherbet or cocktail glasses, topped with a few red currants.

## FRUIT COCKTAIL VII

(560)

Serves 6

Combine 1 cup of halved strawberries, 2 sliced bananas, 2 cups of canned diced pineapple, and diced sections of 1 grapefruit. Add  $\frac{1}{4}$  cup of powdered sugar and  $\frac{1}{4}$  cup of orange juice. Toss gently but thoroughly. Chill. Serve in chilled sherbet or cocktail glasses, and garnish with maraschino cherries, cut daisylike.

## FRUIT COCKTAIL VIII

(561)

*As many as desired*

Mix equal parts of halved seedless grapes, orange sections, pineapple dice, and pitted canned or fresh cherries. For 2 cups of the mixture, add  $\frac{1}{4}$  cup of powdered sugar, 1 tablespoon of lemon juice,  $\frac{1}{2}$  cup of orange juice,  $\frac{1}{2}$  cup of pineapple syrup or juice, and a few grains of salt to enhance the fruit flavor. Turn the mixture into a freezing tray, and freeze until it becomes mushy. Serve in chilled cocktail glasses.

## GINGER CITRUS JUICE MINTED COCKTAIL (562)

*As many as desired*

Combine canned grapefruit juice, grape juice, and orange juice in equal parts. For 2 cups of the mixture, add  $\frac{1}{4}$  cup of lemon juice. Sweeten with  $\frac{1}{4}$  scant cup of powdered sugar. Chill well. Serve in chilled cocktail glasses, two-thirds full, then fill with chilled ginger ale. Twist a leaflet of fresh mint into each glass.

## GINGERED FRUIT PLATE I (563)

*Using fresh fruit*

On each individual plate, arrange half of a peeled fresh peach, half of a fresh plum with a blanched almond in the center, sections of fresh apricot, melon, and orange, seedless white grapes, and pecan nut meats. Sprinkle lightly with ginger syrup. Garnish with watercress or tiny lettuce leaves.

## GINGERED FRUIT PLATE II (564)

*Using canned fruit*

Arrange on individual plates canned peach halves sprinkled with finely chopped salted almonds, pineapple pieces rolled in chopped mint leaves, whole canned strawberries rolled in ginger syrup, and any other fruit desired. Sprinkle lightly with French dressing. Serve chilled.

## GRAPEFRUIT CUP SHELTON (565)

*As many as desired*

Cut grapefruit in half. Remove the fruit sections, then scoop out the excess membrane, leaving the shell clean. Flute the edge with a sharp knife, or cut in notches. Fill with assorted chilled diced fruit in season. One grapefruit makes 2 cups.

*Marco Polo, famous Venetian traveler, tasted his first ice cream in 1275, when he journeyed to China.*

## GRAPEFRUIT — HOW TO PREPARE (566)

Select firm heavy grapefruit. Use a sharp knife, preferably a long-bladed one, such as citrus experts use. Cut the grapefruit in half. Then cut inside each dividing membrane to free the fruit sections. Do not remove the core for ordinary serving, only when you intend to fill or garnish the center. To section a whole grapefruit for use in salad or fruit cup, peel the grapefruit, then cut on the sides of the dividing membrane, and remove each fruit section.

## GRENADINE FRUIT COCKTAIL

(567)

*As many as desired*

Serve a mixture of fresh fruits, diced and covered with grenadine syrup. Seedless grapes, peach slices, apple balls and pear dices, when mixed with a red fruit, as strawberries, or raspberries, etc., make an excellent combination. This is also a good dessert course, especially in hot weather. Different too in flavor.

*Ludovico, Duke of Milan, was so fond of fruit freshly picked from the tree that he invented a traveling fruit garden, the trees being brought to his table that he might pluck the fruit with his own hands.*

## HAWAIIAN FRESH PINEAPPLE COCKTAIL

(568)

*As many as desired*

Serve this in a coconut shell. Half fill with shaved ice, then fill up with shredded fresh pineapple, carefully pared. Add a little coconut milk, and decorate with mint leaves.

## HONEYDEW AND RASPBERRY COCKTAIL

(569)

*Serves 6*

Fill each of the 6 cocktail or sherbet glasses with 4 or 5 honeydew melon balls, scooped out with a French ball cutter, and 1 generous tablespoon of washed and cleaned fresh raspberries. Chill in the refrigerator while preparing the following sauce.

Mix 1 teaspoon of cornstarch with a little cold water. Add 1 cup of pineapple juice, the juice of 1 large orange and 1 large lemon, and  $\frac{1}{4}$  scant cup of powdered sugar. Cook all together, stirring almost constantly until thick. Strain while hot, and chill thoroughly. When ready to serve, pour a spoonful of this sauce over the fruit in cocktail glasses, and top with a fresh mint leaf.

## HOT TOMATO JUICE COCKTAIL

(570)

*Serves 6*

*A fine cocktail for chilly days.*

Mix 2 generous tablespoons of minced chives with 3 cups of tomato juice, and let stand about 1 hour. Strain. Add salt and pepper to taste and a few drops of Tabasco sauce. Heat just to the boiling point. Stir in 1 teaspoon of sugar and 2 tablespoons of lemon juice. Serve hot in cocktail glasses, dusted with a little nutmeg.

*End a meal with a fruit plate. Place one green leaf on each plate. Add a small bunch of dark polished grapes and two nectarines. Very appetizing.*

### JACKSONVILLE FRUIT COCKTAIL (571)

Serves 6

Prepare  $\frac{3}{4}$  cup of orange sections, free from seeds and membrane,  $\frac{1}{2}$  cup of halved Tokay grapes,  $\frac{1}{2}$  cup of diced apples,  $\frac{1}{2}$  cup of shredded fresh pineapple, and  $\frac{1}{2}$  cup of sliced bananas. Blend well. Fill chilled cocktail glasses. Pour pineapple juice to which has been added 1 teaspoon of kirsch liqueur, over each glass.

### JELLIED CLAM AND TOMATO JUICE COCKTAIL (572)

*As many as desired*

Chop equal parts of jellied clam juice and jellied tomato juice. Mix. Fill chilled cocktail glasses. Serve with a piece of lemon, and garnish with a sprig of curled parsley or watercress.

### JELLIED GINGERED GRAPE JUICE COCKTAIL (573)

Serves 6

Dissolve 1 package of flavored gelatin (any kind to taste) in hot, not boiling, grape juice, using 1 full cup. Stir well. Cool a little. Stir in 1 cup of chilled ginger ale. Turn the mixture into a chilled shallow dish or pan, and chill until firm. To serve, cut in cubes, or break in bits with a fork, or chop with a knife, and pile in chilled cocktail glasses. Top with a small stuffed olive, and garnish with a fresh mint leaflet.

### JELLIED SHRIMP COCKTAIL (574)

Serves 6 to 8

Soak 1 tablespoon of plain gelatin in  $\frac{1}{4}$  cup of clam juice. Heat (do not let boil) 3 cups of tomato juice with 1 generous teaspoon of sugar,  $1\frac{1}{2}$  tablespoons of grated onion, 1 tablespoon of finely minced chives, salt, and a few grains of cayenne pepper to taste. Stir in the soaked gelatin until dissolved. Add 2 tablespoons of lemon juice and 1 teaspoon of Worcestershire sauce. Stir in  $1\frac{1}{2}$  cups of chopped cooked or canned shrimps, and turn this into a shallow pan. Chill thoroughly. When well chilled, turn onto a chilled platter, and chop coarsely. Fill cocktail glasses. Pour over each glass 1 tablespoon of tomato catsup, topping with a narrow strip of anchovy fillet, rolled around a small stuffed olive.



## JELLIED TOMATO AND CRAB MEAT COCKTAIL (575)

Serves 6 to 8

Dissolve 1 package of aspic gelatin in 2 cups of heated tomato juice. Stir in  $\frac{1}{4}$  teaspoon of salt,  $\frac{1}{4}$  teaspoon of celery salt, 1 tablespoon of grated onion, 1 tablespoon of prepared horseradish, 1 teaspoon of Worcestershire sauce, and 1 cup of minced flaked and boned crab meat, fresh or canned. Pour into a shallow pan. Chill. Cut into cubes. Serve in chilled cocktail glasses, and garnish with watercress and a piece of lemon.

## JUNE BRIDE HONEYDEW MELON COCKTAIL (576)

As many as desired

Scoop tiny balls from ripe honeydew melons. Combine with small cubes of orange gelatin in equal parts with small cubes of strawberry gelatin. Fill the bottom of cocktail glasses with finely chopped lime gelatin. Top with equal parts of melon balls and the orange and strawberry gelatin cubes. Fill with well-chilled ginger ale. Serve at once.

## IRISH GRAPEFRUIT COCKTAIL (577)

As many as desired

Very appropriate for St. Patrick's Day.

Select firm and heavy small grapefruit. Cut them in half. Remove the seeds and core, and the membrane between the segments. Sprinkle the tops with ground nut meats (any kind), mixed with a little finely chopped fresh mint leaves. Then sprinkle with a little powdered sugar. Chill thoroughly. To serve, place on individual plates, and pour 1 teaspoon of sherry in the center of each half.

*It probably is a good thing that people live far apart in Labrador, or little work would be accomplished. For it is considered a breach of etiquette to pass a neighbor's house without stopping for some bread and tea.*

## LOBSTER COCKTAIL I (578)

Serves 6

Pick over carefully  $1\frac{3}{4}$  cups of fresh or canned lobster, removing all fine bones. Divide the meat, cut into small pieces or cubes, among 6 cocktail glasses. Pour over each some of the following sauce. Mix 2 tablespoons of catsup, 2 tablespoons of sherry, 1 tablespoon of lemon juice, 3 or 4 drops of Tabasco sauce,  $\frac{1}{2}$  teaspoon each of finely minced

chives and parsley, and salt and pepper to taste. Blend well. Chill thoroughly before adding to the cocktails. Serve with a piece of lemon.

#### LOBSTER COCKTAIL II (579)

Serves 1

Allow  $\frac{1}{4}$  cup of lobster meat, cut in small pieces, and free from small bones, for each cocktail. Season with 2 tablespoons of chili sauce, 1 teaspoon of sherry, 1 tablespoon of finely chopped celery,  $\frac{1}{2}$  teaspoon of grated onion, salt, and a few grains of cayenne pepper. Toss the lobster meat and sauce, and fill chilled cocktail glasses. Top with any leftover sauce, or with 1 tablespoon of tomato catsup.

#### LOBSTER COCKTAIL III (580)

Serves 1

Combine equal parts of cut lobster meat and cucumber dices. Mix with the following sauce. For  $\frac{3}{4}$  cup of sauce, mix well 4 tablespoons of tomato catsup,  $\frac{1}{4}$  teaspoon of onion juice, 3 drops of Tabasco sauce, 4 tablespoons of lime juice, 4 tablespoons of mustard mayonnaise, salt, and a few grains of cayenne to taste. Chill well before using over any kind of cold fish in any form.

#### LOBSTER COCKTAIL IV (581)

Serves 1

Combine  $\frac{1}{4}$  cup of small dices of cooked or canned lobster meat, free from any bones, with 1 teaspoon of chopped capers, 1 scant teaspoon of chopped dill, a few drops of Tabasco sauce, and  $\frac{1}{2}$  scant teaspoon of Worcestershire sauce. Toss with 2 tablespoons of cream mayonnaise (equal parts of whipped cream and mayonnaise), to which has been added a little prepared mustard. Fill cocktail glasses, and top the entire surface with 1 tablespoon of tomato catsup, sprinkled with finely chopped hard-cooked egg white.

#### LOS ANGELES MINTED GRAPE JUICE COCKTAIL (582)

Serves 6

Cut  $\frac{1}{2}$  generous pound of red grapes in half. Remove seeds, if any. Drop 5 mint leaves in 1 cup of boiling water. Sweeten with  $\frac{1}{4}$  cup of sugar, or more to taste, and add 1 cup of grape juice. Strain through a fine sieve, and pour over the grapes, which have been distributed among 6 chilled cocktail glasses. Chill several hours before serving.

## MIAMI COCKTAIL

(583)

Serves 6

Cut into sections 5 oranges and 2 small grapefruit. Combine. Sprinkle with 4 tablespoons of sugar, or more, according to the sweetness of the fruit. Chill thoroughly. Arrange neatly in chilled cocktail glasses. Place in each center a green maraschino cherry, and garnish with fresh sprigs of mint.

## MIDINETTE COCKTAIL

(584)

Serves 6

Wash 2 cups of fresh cranberries, and cook in 2 cups of hot ginger ale over a gentle flame for 20 minutes. Strain. Add  $\frac{2}{3}$  cup of sugar, more or less to taste, and stir until the sugar is dissolved. Chill. To serve, fill the lower half of chilled cocktail glasses with the cranberry juice. Add freshly squeezed and chilled orange juice to fill the remainder of the glasses, pouring very slowly and carefully down the side. The two juices will remain in distinct layers. Garnish with fresh or maraschino cherries. Serve in double cocktail glasses, with finely chopped pale-green tinted ice in the outer glass. This tinted ice is made in an automatic refrigerator from water tinted to the desired hue with vegetable coloring. You may use red vegetable coloring, if desired. Very tempting, and good at that.

## MINTED APPLE COCKTAIL

(585)

Serves 6

Dissolve  $\frac{1}{2}$  cup of sugar in  $\frac{3}{4}$  cup of water. Add 1 cup of orange juice, the juice of 1 medium-sized lemon, 2 cups of finely chopped, pared and cored apple and  $1\frac{1}{2}$  tablespoons of finely minced fresh mint leaves. Prepare the apple quickly to prevent discoloring. Chill thoroughly. Serve in chilled cocktail glasses, and garnish with a tiny sprig of mint in the center of each glass.

*For the past 250 years, the Pennsylvania Dutch have been ardent apple eaters. At the York County Fair, they display more than 60 of their favorite varieties of the fruit.*

## MINTED APPLE AND CELERY COCKTAIL

(586)

Proceed as indicated for recipe No. 585 above, using 1 cup of finely chopped apple, and adding 1 cup of finely chopped celery stalk.

## MINTED AVOCADO COCKTAIL

(587)

Serves 6

Cut enough fresh pineapple into small cubes to make  $\frac{1}{2}$  cup. Sprinkle with 3 tablespoons of sugar. Set in the refrigerator for 2 long hours or, still better, let it remain overnight, and the flavor will be enhanced. When ready to use, combine with 1 cup of orange sections, free from seeds and membrane, and cut into small pieces,  $\frac{1}{2}$  cup of pared and diced fresh pears, 1 teaspoon of lime juice, and  $1\frac{1}{2}$  tablespoons of finely chopped fresh mint leaves. Fill 6 scooped, halved, and chilled avocado shells with the fruit mixture. Garnish around the edge with tiny avocado balls, scooped from the flesh of the avocados. Top each center with a fresh mint leaflet.

## MINTED GRAPE AND APRICOT JUICE COCKTAIL

(588)

Serves 6

Mix and chill  $1\frac{1}{4}$  pints of grape juice and 1 generous cup of canned or freshly cooked apricot juice. Fill 6 chilled cocktail glasses. Top with 1 orange section, free from seeds and membrane, placed on a fresh mint leaf, rolled in granulated sugar.

## MINTED GRAPEFRUIT COCKTAIL FROST

(589)

Serves 6

Make a sugar syrup of 1 cup of granulated sugar and 2 cups of water by bringing slowly to a boil, and boiling violently for 1 minute. Cool. Add  $\frac{1}{3}$  cup of lemon juice, strained or not, and 2 drops of oil of peppermint. Color to the desired hue with 1 or 2 drops of green vegetable coloring. Pour into a refrigerator tray, and freeze to a mush. Remove the mixture from the refrigerator, and beat well. Return, and freeze for 1 hour longer, without stirring. Fill the centers of 3 small grapefruit, halved, seeds removed, and sections separated, with mint ice. Serve at once.

## MINTED GRAPEFRUIT COCKTAIL

(590)

Serves 6

Combine  $2\frac{1}{2}$  cups of grapefruit sections, free from seeds and membrane, and cut in two, crosswise, with  $\frac{1}{2}$  cup of chilled grape juice and  $\frac{1}{2}$  cup of powdered sugar, more or less. Toss well, but gently, to melt the sugar. Fill chilled cocktail glasses with the mixture, and garnish with sprigs of fresh mint, dusted with powdered sugar.

## MINTED HONEYDEW MELON COCKTAIL

(591)

*Serves 6*

You may, if desired, serve these honeydew balls in hollow melon shells, which have been sprinkled with a little lime or lemon juice.

Fill chilled cocktail or sherbet glasses  $\frac{2}{3}$  full with tiny honeydew melon balls. Add 1 scant tablespoon of grapefruit juice, fresh or canned, to each glass. Chill thoroughly. Top each center with a larger honeydew ball, and garnish the edge with fresh mint leaves, rolled in powdered or confectioner's sugar.

## MINTED PINEAPPLE COCKTAIL

(592)

*Serves 6 to 8*

Pare and remove the eyes of a fresh pineapple carefully. Slice, then dice it. Place the dice in a bowl, and tint to the desired hue with 1 or 2 drops of green vegetable coloring. Place in the refrigerator, and let chill for several hours or, still better, overnight. Fill chilled cocktail glasses with the mixture. Pour over a little chilled ginger ale, and garnish with fresh mint leaves. Should you use this cocktail for a dessert, add more sugar, and top each glass with whipped cream, forced through a pastry bag.

## MINTED GRAPE COCKTAIL

(593)

*Serves 6*

Arrange in each chilled cocktail or sherbet glass 2 tablespoons each of Malaga grapes (skinned or not), diced canned pineapple, and orange sections, cut into dice. Pour a little chilled grape juice in each glass, and top with a mint sprig.

## NEW ENGLAND SEA FOOD COCKTAIL

(594)

*As many as desired*

Neatly arrange pieces of cooked or canned lobster, shrimps, and scallops in chilled cocktail glasses, lined with watercress or lettuce leaves. Pour over chilled Thousand Island dressing.

*All human history attests  
That happiness for man—the hungry sinner!—  
Since Eve ate apples, much depends on dinner.*

LORD BYRON

## NEW ENGLAND APPLE CIDER COCKTAIL

(595)

*Serves 6*

Pare, halve, core, and dice 2 or 3 tart eating apples. Add 1 tablespoon of lemon juice, and toss well. Combine with 2 or 3 figs, washed and chopped, and 4 dates, pitted and chopped after being washed, if not the kind in cellophane. Fill chilled cocktail glasses with the mixture. Pour over a little chilled cider, and garnish with small cubes of apple jelly. Serve very cold.

## OLIVE COCKTAIL (Jellied)

(596)

*Serves 6*

Place in a saucepan 2 cups of canned chicken consommé, 1 slice of onion, 3 whole cloves, and 1 small bay leaf. Bring to the boiling point, and let simmer very gently for 10 minutes. Strain, and while hot, stir in 1 tablespoon of plain gelatin, stirring until the gelatin is dissolved, adding meantime 1 tablespoon of tomato catsup, 1 teaspoon of Worcestershire sauce, and salt and pepper to taste. Turn the mixture into a shallow dish or pan. When the mixture begins to stiffen, press into it 1 cup of small stuffed olives, each one apart from the other. Pour over a little more gelatin, which has been set aside for this purpose, to envelop the olives in gelatin. Chill thoroughly. To serve, cut small squares of gelatin, each containing an olive. Place in chilled cocktail glasses, sprinkled with finely mixed chives and parsley in equal parts.

## ORANGE JUICE AND GRAPE COCKTAIL

(597)

*Serves 6*

If using seeded grapes, split in half, and remove the seeds. Combine 1 cup of washed grapes and 1½ generous cups of orange juice. Chill well. Fill 6 chilled cocktail glasses, and top with shredded blanched almonds. Serve at once.

## ORANGE AND GRAPEFRUIT JUICE COCKTAIL

(598)

*As many as desired*

Combine equal parts of well-chilled freshly extracted orange juice and grapefruit juice. Serve in chilled cocktail glasses, and shred 1 blanched almond over each glass.

## ORANGE AND CHERRY COCKTAIL

(599)

Serves 6

Section 2 large seedless oranges, removing skin and membrane. Arrange in cocktail glasses 1 pint of tart orange gelatin cubes, made with 2 cups of water and 1 tablespoon of orange gelatin, spread in a shallow pan, then cubed when jelled, and ½ cup of stoned canned or fresh cherries. Top with 3 or 4 orange sections, then cover with more well-drained cherries. Sprinkle with a little sherry (optional), and serve thoroughly chilled.

## OYSTER COCKTAIL I

(600)

Serves 6

Remove any bits of shell from 30 oysters, allowing 5 oysters to a serving. Chill. Place in chilled cocktail glasses, and pour over them the following sauce. Blend ¾ cup of catsup, 2 tablespoons of finely minced celery, 1 teaspoon of grated onion, 2 tablespoons of grated horseradish, 1 tablespoon of Worcestershire sauce, and a few grains of salt. You may add 3 or 4 drops of Tabasco sauce, if desired. Chill. Just before serving, stir well, then place 1 or 2 tablespoons of the sauce over the oysters. Serve with a small piece of lemon.

## OYSTER COCKTAIL II

(601)

Serves 1

Combine 1 tablespoon of tomato catsup, ½ scant teaspoon of tarragon vinegar or lemon juice, 2 drops of Tabasco sauce, a dash of salt, 1 teaspoon of finely minced onion, and ½ teaspoon of finely minced parsley. Blend well. Fold in 6 medium-sized oysters, carefully picked. Dress in a chilled cocktail glass. Serve with a small piece of lemon, and garnish with a sprig of fresh parsley or watercress.

## OYSTER COCKTAIL III

(602)

Serves 1

Prepare oysters as indicated for recipe No. 601 above, and add 1 tablespoon of coarsely chopped artichoke bottom. Serve well chilled.

*The artichoke was known to Western Indian tribes from an early day. In 1805, a North Dakota chief gave several to members of the Lewis and Clark Expedition, who had never tasted one before. As far back as 1605, Champlain, the French explorer, tells of seeing them in Indian gardens at Cape Cod. When ancient Greece and Rome were at the height of their glory, the artichoke was a favorite food. Then it*

disappeared, to be discovered once again, in 1473, by a wealthy merchant of Venice.

#### OYSTER COCKTAIL IV (603)

Serves 1

Combine 2 tablespoons of grapefruit juice, 1 tablespoon of tomato catsup, a few drops of lime juice, 2 drops of Tabasco sauce, 2 or 3 drops of Worcestershire sauce, and 1 teaspoon of mayonnaise. Blend well. Season with a few grains of salt and cayenne pepper to taste. Fold in 6 small fresh oysters and 1 scant tablespoon of finely minced celery stalk. Serve in a cocktail glass, and top with an extra plump oyster, rolled in tomato catsup.

#### OYSTER COCKTAIL V (604)

Serves 1

Prepare a sauce with 1 tablespoon of sherry, salt, cayenne pepper to taste, 1 tablespoon of tomato catsup, a few drops of Worcestershire sauce, a few drops of onion juice, and 1 teaspoon of mustard mayonnaise (mayonnaise mixed with a little prepared mustard). Blend well. Pour over 6 small fresh well-cleaned oysters. Let stand for 30 minutes. Dress the oysters and sauce in a chilled cocktail glass. Arrange a border of olive or gherkin slices around the edge of the glass, and top with a few small capers.

#### OYSTER GRAPEFRUIT COCKTAIL (605)

Serves 1

Cut a small plump grapefruit in half crosswise. Remove core and seeds, and then remove alternate sections of the fruit, leaving 6 open places. Into these, place a well-cleaned oyster (there should be 6 raw oysters for 1 grapefruit). Sprinkle a few drops of lemon over the oysters, also Tabasco sauce, and a dash of salt. Serve very cold. Oranges may be prepared in the same way, selecting large ones, of course.

*The most wonderful thing about all science is constant progress. This applies to the science of food and feeding as it does to engineering or electricity.*

#### OYSTER COCKTAIL ON THE HALF SHELL (606)

As many as desired

Proceed as indicated for Clam Cocktail on the Half Shell (No. 534), substituting fresh oysters for clams.



## OYSTER AND AVOCADO COCKTAIL

(607)

*Serves 6*

For effect, you may serve this cocktail in the scooped avocado shell, if desired.

Scoop out tiny balls from a ripe avocado, using a fancy French ball cutter. Combine 6 balls with 6 small raw oysters for each serving. Place in a chilled cocktail glass and pour over the following sauce. Combine  $\frac{3}{4}$  cup of mayonnaise,  $\frac{1}{4}$  cup of chili sauce,  $\frac{1}{2}$  teaspoon of lime juice, 1 teaspoon of curry powder (more or less, according to taste), and a few drops of Tabasco sauce. Stir in 1 generous tablespoon of black caviar with 1 teaspoon of finely minced chives. Pour 2 tablespoons of this delicious sauce on each cocktail, and dust the center with a little paprika.

## PALM BEACH FRUIT COCKTAIL I

(608)

*As many as desired*

Combine equal parts of sliced bananas, dipped in lime juice, and orange sections, halved crosswise. Pour over thoroughly chilled orange juice. Sprinkle over each glass 1 or 2 teaspoons of rubyettes, a berry, canned with its own red juice.

## PALM BEACH FRUIT COCKTAIL II

(609)

*Serves 6 to 8*

You may serve this cocktail in scooped orange shells, if desired.

Section 3 seedless oranges and 1 grapefruit. Combine and sprinkle with a little lime or lemon juice and a very little powdered sugar. Chill thoroughly. Fill chilled cocktail glasses, and pour over chilled pineapple juice. Sprinkle over the top 1 tablespoon of well-drained rubyettes, mixed with a little finely chopped and squeezed green maraschino cherries.

*Huckleberries are round, beady, almost black little berries, which are thicker skinned, more seedy, more acid than blueberries. Blueberries have smaller seeds and are generally sweeter. This is particularly true of the giant cultivated berries.*

## PALM BEACH FRUIT COCKTAIL III

(610)

*As many as desired*

Combine 1 tablespoon of equal-sized halved fresh strawberries, 1 tablespoon of large sweet blueberries, and 1 tablespoon of rubyettes.

Sprinkle with lime juice, then with a little sugar. Chill well. Line a chilled cocktail glass with halved sections of orange, free from seeds and membrane. In the center, place the chilled berries, and pour over them 1 tablespoon of orange juice, mixed with 1 teaspoon of sherry. Simply delicious. You may serve in orange baskets, if desired.

**PALM BEACH FRUIT COCKTAIL IV** (611)

Serves 6

Peel, remove membrane, and dice 5 small bananas. Chill. Blend in a shaker, containing some cracked ice, 1 teaspoon of strained honey, 1 fresh mint leaf, and 1¼ cups of canned or fresh pineapple juice. Shake well. Pour over the fruit in the cocktail glasses, and garnish with sprigs of mint.

**PENSACOLA FRUIT COCKTAIL** (612)

Serves 6

Prepare 6 orange baskets by cutting the skin from 2 quarter sections of each large orange, leaving an uncut scant ½-inch strip for a handle. Remove the orange pulp carefully. Flute or scallop the basket edge, and place in ice water for 15 minutes. Remove, sponge carefully, and keep in the refrigerator until wanted. To fill, combine the pulp of 3 oranges and the shredded pulp of a grapefruit. Mix this with 3 cups of seeded Tokay grapes, a little, not too much, powdered sugar and the juice of 1 orange. Chill well. Serve in the orange baskets, each garnished with a sprig of fresh mint.

**PINEAPPLE AND STRAWBERRY COCKTAIL  
CHAMPLAIN** (613)

Serves 6 to 8

To test the ripeness of a pineapple, pull out one of the inner leaves of the brush. It should come out readily, if the fruit is ripe.

Pare, trim, remove the eyes, and slice 1 ripe pineapple. Then dice small. Sprinkle ¼ cup of sugar over the pineapple dice, and pour over ¼ cup of Madeira wine. Set in the refrigerator to chill for at least 1 hour. Just before serving, add equal parts of ripe strawberries, sliced crosswise and thoroughly chilled. Fill chilled cocktail glasses, and sprinkle over each about 1 teaspoon of well-cleaned black currants. Serve at once.

## PINEAPPLE PICNIC COCKTAIL (614)

*As many as desired*

Cut 1 whole pineapple in half, lengthwise, through the brush as well. Carefully scoop out all the pulp, leaving 2 shells. Dice the pulp small, and return it to the shells, lightly dusted with powdered sugar. Chill well. When ready to serve, sprinkle with a little kirsch liqueur. You may combine the pineapple dice with any other fruit, such as canned fruit cocktail or fresh fruit in season, and repack in the shells. Chill well before serving.

*Canned pineapple juice has two added advantages over fresh, possibly three. First, the fruit for juice purposes is picked when it is absolutely ripe and at the peak of perfection. Second, the fresh juice does not congeal with gelatin very well, and the resulting product does not stand up. Therefore, it is always necessary to cook the fresh juice, whereas you do not have to cook the canned juice. The third advantage is that of convenience.*

## RASPBERRY FRUIT COCKTAIL VANDERBILT (615)

Serves 6

Wash  $1\frac{3}{4}$  cups of fresh raspberries. Cover with  $\frac{1}{2}$  cup of powdered sugar (more or less, according to taste) and a few drops of lime juice. Set in the refrigerator to chill for at least 1 hour. Mash through a coarse sieve. Fill chilled cocktail glasses halfway with small watermelon cubes, and put the chilled raspberries over the watermelon. Top each cocktail with a fresh mint leaflet.

## RUBY MELON BALL COCKTAIL (616)

Serves 6

Divide equally 2 cups of chilled melon balls (any kind) among 6 chilled cocktail glasses. Chill. Make a sugar syrup of  $\frac{1}{2}$  cup of sugar, 1 cup of water, and a few grains of salt. Boil for 5 minutes, remove from the fire, and stir in 2 tablespoons of red currant jelly. Chill well. Add  $\frac{1}{4}$  cup of lemon juice. Pour over the fruit, and serve very cold, each topped with a green maraschino cherry, cut daisylike.

## SALMON COCKTAIL (617)

Serves 6

Place 1 can of salmon in the refrigerator overnight. Line cocktail glasses with crisp lettuce leaves or watercress. Flake the chilled canned salmon (you may use fresh cooled salmon, if desired), carefully boned

and skinned. Divide among the cocktail glasses. Combine 1 generous tablespoon of tomato catsup, 1 tablespoon of chili sauce, 1 tablespoon of prepared horseradish, 1 teaspoon of lemon juice, ½ teaspoon of salt, ¼ teaspoon of pepper, and a few drops of Tabasco sauce, and thoroughly blend. Pour over the flaked salmon. Serve cold.

#### SARDINE COCKTAIL I (618)

*As many as desired*

Cut boneless and skinless sardines in small pieces. Line chilled cocktail glasses with lettuce leaves or watercress, and fill them with the sardine pieces. Pour over 1 generous tablespoon of tomato catsup, to which has been added a few drops of lemon juice and of Tabasco sauce, and a dash of salt, the whole mixed with chopped capers.

#### SARDINE COCKTAIL II (619)

*As many as desired*

Cut boneless and skinless sardines in small pieces. Place 1 teaspoon of chopped green olive in the bottom of each chilled cocktail glass, after lining with lettuce leaves or watercress. Then put in 1 tablespoon of sardine pieces, covering the layer with a little mayonnaise, mixed with a little prepared mustard and a dash of Worcestershire sauce. Repeat these layers until the glasses are full. Top with the same kind of mayonnaise, forced through a pastry bag, and place a large caper on top of each glass.

#### SARDINE COCKTAIL III (620)

*Serves 6*

Cut 1 large can of boneless and skinless sardines in small pieces. Mix thoroughly ½ cup of tomato catsup, 2 teaspoons of Worcestershire sauce, 6 drops of Tabasco sauce, the juice of 1 lemon, and salt to taste. Chill. Allow to each portion 1 tablespoon of sauce, dressed over the sardine pieces in cocktail glasses, lined with crisp lettuce leaves.

#### SARDINE COCKTAIL IV (621)

*Serves 6*

Cut 1 large can of boneless and skinless sardines into small pieces. Place 1 teaspoon of finely minced olives in the bottom of each cocktail glass; over this, 1 scant teaspoon of tomato catsup, then 1 gener-

ous tablespoon of sardine pieces. Repeat until the glass is full. Top with the following tartare sauce. To  $\frac{1}{2}$  cup of mayonnaise, add 1 tablespoon of chopped pickle, 1 tablespoon of chopped olives,  $\frac{1}{2}$  scant teaspoon of grated onion, and  $\frac{1}{4}$  generous cup of finely minced parsley. Blend well, and spoon over each sardine cocktail.

#### SAUERKRAUT AND TOMATO JUICE COCKTAIL (622)

*As many as desired*

Mix sauerkraut and tomato juice, thoroughly chilled, in such proportion as you like. Serve thoroughly chilled, even as a frappé—that is, shaken with cracked ice.

#### SCALLOP COCKTAIL I (623)

*Serves 6*

Clean 3 dozen scallops, put in a saucepan, and cook in their own liquor until they begin to shrivel. Drain. Chill well, and dress in chilled cocktail glasses, lined with watercress. Pour over them the following sauce. Combine  $\frac{1}{2}$  cup of mayonnaise,  $\frac{1}{3}$  cup of chili sauce, 1 tablespoon of minced pickles, 1 tablespoon of minced olives, 1 teaspoon of minced parsley, 1 teaspoon of grated onion,  $\frac{1}{2}$  teaspoon of grated lemon peel, and 1 scant teaspoon of Worcestershire sauce. Season to taste with salt and pepper. Blend well.

#### SCALLOP COCKTAIL II (624)

*Serves 6*

Combine  $\frac{1}{2}$  cup of tomato catsup, 1 tablespoon of tarragon vinegar, 1 tablespoon of prepared horseradish, 1 teaspoon of prepared mustard, salt and cayenne pepper to taste, 1 teaspoon of finely minced chives, 1 teaspoon of finely minced shallots (onion, if shallots are not available), a few drops of Tabasco sauce, 1 tablespoon of olive oil, and  $\frac{1}{2}$  teaspoon of Worcestershire sauce. Mix well by beating with a wire whisk. Chill thoroughly, and keep in the refrigerator until wanted. Meantime, cook 3 dozen scallops in their own liquor, with 1 large bay leaf, tied with 4 sprigs of celery tops and 3 sprigs of fresh parsley, for 5 minutes, or until the scallops shrivel. Cool. Discard the bay leaf, celery, and parsley. Drain thoroughly. Add to the chilled sauce. Let stand in the refrigerator to mellow and chill. Serve in chilled cocktail glasses, lined with lettuce leaves or watercress. Top each cocktail glass with mayonnaise, forced through a pastry tube, making a fancy small circle. Serve with lemon, and dust lightly with paprika.

*The scallop swims by the force created when it opens and closes its two half shells with quick clapping movements. But it steers a blind erratic course through the water and often travels in a circle, making it an easy victim for other fish.*

### SCALLOP COCKTAIL III (625)

Serves 6

Cook 3 dozen scallops in their own liquor for 5 minutes. Chill. Then marinate them for 1 hour in the refrigerator in thin mayonnaise, to which has been added a little prepared mustard to taste. Meanwhile, prepare the sauce. Peel 1 cucumber, and chop coarsely. Place in a skillet with 1 can of tomato soup, 1 tablespoon of prepared mustard, ½ teaspoon of curry powder, diluted in a little cold water, 1 bay leaf, tied with 6 sprigs of parsley, and salt and cayenne pepper to taste. Bring to a boil, and let simmer for 10 to 15 minutes over a very low flame. Discard the bay leaf and parsley, and chill. Dress the well-drained scallops in cocktail glasses, lined with lettuce leaves or watercress. Top each glass with 1 to 1½ tablespoons of the chilled sauce.

### SCALLOP COCKTAIL IV (626)

Serves 6

Prepare 3 dozen scallops as indicated for recipe above. Let marinate for only 30 minutes. Drain and dress in chilled cocktail glasses, lined with dressed coleslaw, made of red cabbage, and well drained. Top each cocktail with 1 to 1½ tablespoons of the following rémoulade sauce. To 1½ cups of mayonnaise, add 1 generous teaspoon of prepared mustard, 1 scant tablespoon of finely chopped gherkins, 1 teaspoon of finely chopped capers (all pressed gently through a cloth to extract excess liquid), 1 scant teaspoon each of finely chopped parsley and chervil, and a tiny pinch of finely minced tarragon herb. Beat well. Add anchovy paste, the size of a small hazelnut, stirring until it is well blended.

### SEA FOOD COCKTAIL I (627)

Serves 6 to 8

As a rule, ¼ to ⅓ cup of sea food is allowed for each serving. The amount of sauce depends on personal preference.

Shortly before serving, line each cocktail glass with a bit of crisp lettuce. Divide ⅓ cup of minced celery, or more, among 6 or 8 glasses, placing it in the bottom. Divide equally 2 cups of raw oysters, cooked

shrimps, crab meat, lobster, scallops, or any other kind of fish, cooked, boned, and flaked, or use any combination of sea food. Spoon over each glass 1 or 2 tablespoons of your favorite cocktail sauce. Serve at once with a slice of lemon and crisp wafers or thin bread and butter finger sandwiches.

*Humuhumunukunuaipuaa is the name given by natives to Hawaii's smallest fish. The creature is not as long as its name.*

## SEA FOOD COCKTAIL II (628)

Serves 6 to 8

Have ready and thoroughly chilled  $\frac{1}{2}$  cup of cooked or canned shrimps, diced;  $\frac{1}{2}$  cup of cooked or canned lobster, diced;  $\frac{1}{3}$  cup of cold cooked scallops, quartered;  $\frac{1}{2}$  cup of any other cold, cooked, flaked and boned fish; and  $\frac{1}{2}$  cup of minced celery. Divide the celery among 6 or 8 glasses, lined with crisp watercress. Combine all the fish ingredients, and divide equally over the celery. Spoon over each glass 1 or 2 tablespoons of the following sauce. Combine 1 tablespoon of prepared horseradish, 1 tablespoon of finely minced cucumber, 3 tablespoons of tomato catsup,  $\frac{1}{2}$  generous teaspoon of salt, 1 tablespoon of lime juice, 1 teaspoon of Worcestershire sauce, a few drops of Tabasco sauce, and 1 hard-cooked egg yolk. Place an ice cube in the mixture, and beat as you would mayonnaise. The mixture will fluff slowly. Remove the ice cube, and spoon over the cocktail glasses.

## SHRIMP COCKTAIL I (629)

Serves 1

You may serve sea food in scooped orange cups or grapefruit cups, or scooped raw tomatoes or green pepper. You may blend sea food, cut into small pieces, with cubed avocado meat, and serve in any kind of container.

Allow 7 or 8 fresh or canned small shrimps for each serving. Cut in half, and mix with dressing indicated for Oyster Cocktail I (No. 600). Serve dressed in a cocktail glass, lined with crisp lettuce leaves.

## SHRIMP COCKTAIL II (630)

Serves 1

Allow 7 or 8 fresh or canned small shrimps for each serving. Cut in half. Line a cocktail glass with watercress. Place 1 teaspoon of mayonnaise in the bottom, then half of the cut shrimps, 1 teaspoon of

minced celery, then shrimps, and 1 teaspoon of small capers. Top with tartare sauce made as indicated for Sardine Cocktail IV (No. 621).

### SHRIMP COCKTAIL III (631)

Serves 1

Allow 6 shrimps for each serving. Cut in half, or leave them whole, if small. Combine with 1 tablespoon of pared, cored, and diced apple, 1 tablespoon of tomato catsup, ½ teaspoon of grated onion, ½ teaspoon of prepared horseradish, 2 drops of Tabasco sauce, a few drops of tarragon vinegar, and ½ tablespoon of mayonnaise. Season with salt and a few grains of cayenne pepper. Fill a cocktail glass, lined with lettuce or watercress. Top with a small stuffed olive.

### SHRIMP COCKTAIL IV (632)

Fill green pepper shells with any of the preparations indicated for recipes Nos. 629 and 630 above. Dress on a bed of crushed ice. Cover with your favorite cocktail sauce. Tomatoes, or cucumbers, or avocados, may be used as shells, if desired.

*The sapo, a fish living under stones along the shore of California, is known also as the singing fish, producing a humming noise that is made by its air bladder. An air bladder permits a fish to float with ease in water. Lacking this bladder, a fish would have the same specific gravity as a human being and would sink to the bottom unless it kept swimming continually.*

### SPICED TOMATO JUICE COCKTAIL (633)

Serves 12

Mix 1 quart of tomato juice, fresh or canned, ¼ teaspoon of celery salt, ⅛ generous teaspoon of onion salt, 1 teaspoon of salt, ⅛ teaspoon of garlic salt, ¼ teaspoon of ground marjoram, ⅛ teaspoon of ground basil, and ⅛ generous teaspoon of white pepper. Shake well. Set in the refrigerator for several hours. Serve well chilled in cocktail glasses or small goblets.

### SPINACH, PARSLEY, AND GRAPEFRUIT COCKTAIL (634)

Serves 1

Put 1 handful of well-washed parsley and 2 handfuls of well-washed fresh spinach through a vegetable juice extractor. Combine with equal parts of grapefruit, orange, or pineapple juice. Chill well. Serve.



## STRAWBERRY AND GRAPEFRUIT COCKTAIL (635)

Serves 6

Mix the pulp from 3 ripe grapefruit with 1 pint of ripe strawberries, washed and hulled. Sweeten to taste. Serve in grapefruit shells or chilled cocktail glasses.

## STRAWBERRY AND SAGO COCKTAIL (636)

Serves 12

Clean, wash, and sponge 1 quart of fresh strawberries. Cut in half, and keep in the refrigerator to chill. Cook 2 tablespoons of sago in 1 cup of boiling water until tender. As the water evaporates, add more. Put in a separate saucepan 3 cups of cold water. Add  $\frac{1}{4}$  cup of sugar, a 4-inch stick of cinnamon bark,  $\frac{1}{2}$  medium-sized lemon, sliced thin, and a few grains of salt to enhance the flavor. Bring to a boil. Allow this to boil rapidly for 15 minutes to reduce to half its volume. Discard the cinnamon bark and lemon. Drop the cooked sago into this mixture, and let it boil again. Remove from the fire. Slowly and gradually add 2 well-beaten egg yolks, stirring constantly and rapidly to prevent curdling. Chill. Divide the strawberries among 12 chilled cocktail glasses, then fill with the chilled sago mixture.

## SWEETBREAD COCKTAIL (637)

Serves 1

Parboiling is the first step in preparing sweetbreads, no matter what method of cooking is used. Remove loose membranes. Cover the sweetbreads with cold water, and let soak for 30 minutes. Drain and cover with boiling water, allow 1 teaspoon of salt and  $1\frac{1}{2}$  tablespoons of vinegar to each quart of water. Simmer gently for 20 minutes. Remove from heat, and let cool in the liquor. Always keep in cold water, to prevent darkening, until ready to use. Keep in the refrigerator, but not longer than 48 hours, as they do not keep fresh very long. After this careful operation, sweetbreads are and should be white.

For each serving, toss lightly together 2 tablespoons of coarsely chopped cooked sweetbreads, 1 tablespoon of shredded pineapple, 1 teaspoon of minced green pepper, 2 teaspoons of pineapple juice, and a few grains of salt and pepper to taste. Moisten with mayonnaise, to which may be added either a few grains of curry powder, a little prepared mustard, or a tiny bit of anchovy paste. Fill hollow cucumbers, cut in short lengths. Garnish with a thin strip of pimiento, and dust with finely chopped chives.

## TEXAS STRAWBERRY AND ORANGE JUICE COCKTAIL (638)

*Serves 6*

Combine 1 cup of orange juice with  $\frac{1}{3}$  cup of lemon juice, and sweeten to taste. Chill. Add 1 cup of diced fresh or canned pineapple and 1 cup of sliced ripe strawberries, which have been thoroughly chilled. Serve in cold cocktail glasses.

## TOMATO ASPIC COCKTAIL (639)

*Serves 8 to 10*

Press a No. 2 can of tomatoes through a sieve. Heat the juice to boiling point with 1 blade of garlic. Add to the hot tomato juice 4 teaspoons of granulated unflavored gelatin, or 1 package of aspic, softened in a little of the cold tomato juice. Season highly with salt, pepper, and 1 teaspoon of Worcestershire sauce. Turn the mixture into a shallow pan, and let cool. When cold, place in the refrigerator to thoroughly chill. When ready to serve, turn the aspic onto a cold dry board or platter, and chop quickly. Fill chilled cocktail glasses, lined with crisp watercress, and sprinkle with finely minced parsley or chives.

## TOMATO AND CELERY JUICE COCKTAIL (640)

*Serves 1*

Place in a shaker 1 tablespoon of cracked ice,  $\frac{1}{2}$  glass of tomato juice, and  $\frac{1}{2}$  glass of celery juice. Season with a few drops of lemon or lime juice and a dash of salt. Shake well, and strain into a chilled small tumbler. Dust with nutmeg just before serving.

## TOMATO AND CLAM JUICE COCKTAIL (641)

*As many as desired*

Place in a shaker 1 tablespoon of cracked ice,  $\frac{1}{2}$  glass each of tomato juice and clam juice, a few drops of lime or lemon juice, a dash of salt to taste, and a few grains of cayenne pepper or a few drops of Tabasco sauce. Shake well, and strain into chilled cocktail glasses or small tumblers.

*Sauerkraut is an age-old food and was not originated in Germany as is commonly believed. It dates back to the building of the Great Wall in China, when the laborers ate it to combat deficiency diseases, resulting from a diet consisting almost altogether of rice.*

## TOMATO JUICE COCKTAIL FRAPPÉ I (642)

Serves 6

Combine 1½ cans of tomato juice, 1 thin slice of onion, minced, 1 small stalk of celery, minced, 1 teaspoon of prepared horseradish, a dash of Worcestershire sauce, a few drops of Tabasco sauce, ½ teaspoon of sugar, 1 teaspoon of lemon juice, and a few grains of salt to taste. Place in a shaker or empty quart jar with 1 or 2 tablespoons of cracked ice, and shake vigorously. Strain into chilled cocktail glasses, and dust with a little grated nutmeg.

## TOMATO JUICE COCKTAIL FRAPPÉ II (643)

Serves 6

In a shaker containing 2 tablespoons of cracked ice, place 1½ cans of tomato juice, 2 teaspoons of Worcestershire sauce, 1 scant teaspoon of celery salt, and 1½ tablespoons of lemon juice. Shake well, and strain into chilled cocktail glasses. Top the center of each glass with a rosette of plain whipped cream, forced through a pastry tube. Serve at once.

## TOMATO JUICE COCKTAIL FRAPPÉ III (644)

Serves 6

In a shaker containing 2 tablespoons of cracked ice, place 1½ cans of tomato juice, 1 scant teaspoon of sugar, a few grains of cayenne pepper, ½ teaspoon of salt (or more), 1 teaspoon of finely chopped tarragon, 1½ teaspoons of finely chopped chives, 2 tablespoons of lemon juice, and 1 tablespoon of orange juice. Shake well, and strain into chilled cocktail glasses.

## TOMATO JUICE COCKTAIL FRAPPÉ IV (645)

Serves 6

Season 3 cups of tomato juice with 1 scant teaspoon of salt, a few drops of Tabasco sauce, and 1 teaspoon of sugar. Soak 1½ teaspoons of granulated gelatin in 1 teaspoon of cold water. Dissolve over hot water, and add to the tomato juice. Turn the mixture into a freezing tray, and freeze to a mush. Serve immediately in chilled cocktail glasses, sprinkled with finely minced chives.

*Mark Antony enlisted the services of his personal chef to win Cleopatra's affections, and gave him a fortune when the Egyptian beauty expressed her satisfaction with the banquet he prepared.*

## TOMATO JUICE COCKTAIL FRAPPÉ V (646)

Serves 6

Season 1½ cans of tomato juice with 1 teaspoon of grated onion; 1 large bay leaf, tied with 6 sprigs each of fresh parsley and celery green (tops); 1 tablespoon of lemon juice; 1 teaspoon of sugar; a dash of cayenne pepper; and salt to taste. Bring to a boil, reduce the heat, and let simmer gently for 5 long minutes. Chill. Pour into a freezing tray, and freeze to a mush. Serve in chilled cocktail glasses, discarding the bay leaf, parsley, and celery.

## TOMATO JUICE AND MILK COCKTAIL FRAPPÉ (647)

Serves 6

In a shaker containing 2 tablespoons of cracked ice, place 1½ cups of tomato juice, ½ generous cup of undiluted evaporated milk, ¼ teaspoon of celery salt, 1 teaspoon of onion juice, a few grains of salt, and cayenne pepper to taste. You may add 1 teaspoon of sugar or honey, if desired. Shake vigorously, strain into chilled cocktail glasses, and dust the top of each glass with finely minced parsley. Serve immediately.

## TOMATO AND ORANGE JUICE COCKTAIL FRAPPÉ (648)

Serves 6

Combine 3 cups of tomato juice, ½ cup of orange juice, 1½ tablespoons of lemon juice, 1½ scant tablespoons of sugar, 1 tablespoon of grated onion, and salt, pepper, and paprika to taste. Place in a shaker containing 2 tablespoons of cracked ice, and shake vigorously. Strain into chilled cocktail glasses or small tumblers. Serve immediately.

## TUXEDO PARK GRAPEFRUIT COCKTAIL FLAMBÉ (649)

*As many as desired*

In each chilled cocktail glass, arrange 6 or 7 sections of grapefruit, free from seeds and membrane. Dust with granulated sugar. Pour over 1 teaspoon of kirsch liqueur, and strike a match to it. Let burn until the flames are extinguished. A fine party cocktail to be served either at the beginning of a dinner or as a dessert.

*According to an old French peasant superstition, the flesh of pigeon (squab) has a consoling virtue and should be eaten when things look bad.*

## VIRGINIA WATERMELON-SHERRY COCKTAIL (650)

Serves 6

Remove the seeds from 7 generous cups of watermelon cubes or balls. Place in a bowl. Combine  $\frac{1}{2}$  scant cup of sugar,  $\frac{1}{2}$  cup of good sherry, and a few grains of salt. Pour over the watermelon cubes. Keep in the refrigerator for at least 4 hours to chill thoroughly. Serve in cold cocktail or sherbet glasses, lined with watercress.

## WATERMELON BALL COCKTAIL I (651)

*As many as desired*

Watermelon, originally known as "melon of the west," originated in South Africa, finding its way to Egypt and Persia. From early ages, it has been used to slake thirst, and today on the deserts of South Africa the watermelons found there supply both man and beast with needed water.

For a buffet supper, there is cool beauty in a fruit basket centerpiece cocktail or fruit cup, made of a watermelon shell. The upper half of the rind is removed in two sections, leaving a crosswise strip 2 inches wide to form the basket handle. The pulp is cut into small balls, using a French cutter, and replaced along with balls of honeydew melon and cantaloupe, and with seedless grapes, halved strawberries, sliced or cubed peaches, and almost any kind of fruit desired. White wine goes over this the last minute before serving. Almost any kind of punch or cup may be served in the watermelon basket.

Arrange seedless watermelon balls or cubes in each cocktail glass. Sprinkle with  $\frac{1}{2}$  teaspoon of lemon juice and 1 scant teaspoon of powdered sugar. Chill well in the refrigerator. When ready to serve, fill each cocktail glass with chilled ginger ale, and garnish with a sprig of fresh mint.

## WATERMELON BALL COCKTAIL II (652)

*As many as desired*

Proceed as indicated for recipe No. 651 above, substituting grapefruit juice for ginger ale. Garnish with a sprig of fresh mint.

## WATERMELON BALL COCKTAIL III (653)

*As many as desired*

Fill the bottom of each chilled cocktail glass with drained canned crushed pineapple, sprinkled with a little juice of bottled maraschino cherries. Top with small watermelon balls, and sprinkle with a little lemon or lime juice to taste. Garnish with fresh mint.



## PART THREE

# *Beverages*

**Bishops, cobblers, cocktails, coffee, Collinses, coolers, cordials, crustas, cups, daisies, egg-nogs, fixes, fizzes, flips, grogs, juleps, mulled beverages, possets, punches, sangarees, slings, smashes, sours, swizzles, syllabubs, toddies, whips.**

*With that water, as this wine,  
The libation I would pour  
Should be—peace to thine and mine,  
And a health to thee, Tom Moore.*

LORD BYRON





## BEVERAGES OF ALL KINDS

**D**own through the ages, mankind has sought the company of his fellows, and in seeking that company, certain unwritten rules of hospitality have developed that we are glad to follow.

Good wine, or a warm potion, carefully concocted, serves to enliven conversation, makes even dull remarks witty, and generally stimulates the imagination without at the same time numbing the brain. Surely, these are temperate things, and add materially to the enjoyment of a sometimes dull and monotonous existence.

In some form or other, hundreds of recipes have come down to us from ancient and medieval times, mostly abbreviated in the hurried making of them today. It would be hard, however, to improve on almost all the recipes given in this book.

And as for hospitality and preferences, a gallant old colonel of infantry, U.S.A. retired, told the author of some bizarre social bickerings among the Moros and Igorots of the Philippines soon after the Spanish war. Vested with plenary power in one of the smaller islands for a time, he received native chiefs in solemn military pomp and held the peace of a small portion of the Pacific in his hands. At a function of critical importance, a mighty chief graciously offered him a jeweled sandalwood box, filled with a gummy paste, and invited him to eat. An interpreter whispered that peace might depend on the ceremony. So the colonel ate, and learned presently that the ceremonial ambrosia was compounded of guano, gathered from a jungle rookery, and sundry gums and spices.

And thus are heroes made, in a moment, through military expediency. Our hero, with unshaken savoir-faire, begged to be told what distinguished courtesy he might render in return, and the chief made it known that fame of the colonel's incomparable wine had traveled far. In a flash of intuition, the colonel knew what had become of many bottles of that ancient and honorable lotion, Florida water, which he had used after shaving since plebe days at West Point. For the good of the service, the camp quartermaster yielded up a case of Murray & Lanman's extra dry, and the island sultan swore eternal brotherhood, and departed to throw an orgy for his home folk.

*Chacun à son goût!* The pot should think twice before calling the kettle black.

In all times, most people have depended on mild stimulants to ward off coughs and colds, and the rigors of life generally, and the colonial period was no exception. Cider for American breakfast was

going out of fashion at the close of the eighteenth century, but cider was still on American supper tables—two large jugs of it at each end, as one famous traveler noted. And according to good authority, beer was the common drink of the first settlers, who “drank water only from necessity.” The settlers brought European traditions of herb beers and herb teas, and later adapted them to local ingredients.

## WINE AND CIVILIZATION

Of all the nobilities, the most ancient, the most sure, the most glorious is that of wine.

It is said that a refined count of the last Valois, one Montmorency “full of vain-show and of tempest” looking insolently into the eyes of a Basque nobleman remarked, “We are a thousand years old.” “Well,” replied the Basque, “we do not know our age.”

There was wine before there were any Basques or Montmorencies. Has not the legend, often more true than the history, of which it is the essence, kept only what was worth keeping, the beautiful myth or fiction of Dionysus, through the centuries?

Where does wine come from? From India? From China? Who knows? In any event, legend speaks of these mysterious countries where the “joy of living” was tasted for the first time.

It came happy, this benefactor, soft as honey crowned with roses on its triumphal car, decorated with vine branches and laurels, its chariot drawn by panthers and lions tamed by divine youth. Surrounding it and dancing to the tune of harmonious rhythms, young girls followed the undying grace of Ampelos and the delightful Ornanthe—goddess of the grape blossom.

It came through wild countries where brutal strength reigned. It came, and life smiled anew and fear, the hideous fear which until then was reigning over gloomy humanity’s law, ran away ashamed and desolated, thus making life worth living.

Wherever it went, art flourished. This conqueror became to men almost their only god. And it was just. Happiness was born from it.

From Greece, it went to Italy where it exchanged its Greek name of Dionysus for Liber—the god of free men, who liberates worries. Then on to Gaul. In this age did it give Gaul the divine gift of wine? Nobody knows. The vine had already crossed the smiling hillsides of the Rhone and Saone rivers. It lagged in the fat grasslands of Languedoc and crossed in a joyous tumult the threshold of Naurouze, gave assault to the Aveyron rocks before spreading itself with kindness into the valley of the Garonne.

But the Atlantic Ocean called it, and it went down toward the estuary, happy to have at last found the very soil for which it had

searched so long. It clung with all the tenacious ardor of its roots, penetrated it with passionate love, afraid to lose it. It crept, it seems, to taste fully all its vivacious and vivifying elements.

To appreciate for yourself, in the present day, the pleasure of relaxation and taste enjoyment that can be gained from wines and liqueurs, try them out from time to time to find those that appeal to you. Then do not buy the name. Buy the particular brand of wine or liqueur, the special cordial that speaks to you, that appeals to you through its characteristics and qualities. The best beverage depends for its fame not on its name, but on its innate qualities, individual choice and taste, and derived benefit.

It is not the name, it is the essential goodness, the characteristics that really count and will make a beverage popular. Don't be guided by names or by costly advertisements. Pick out a wine, liqueur, or cordial that warms the cockles of your heart, that delights your eye by its color, that seems to have some special inner message for you, which may hold locked in secrecy many things revealed only to you. Disregard whether its manufacturer is famous or unknown.

For many years, to obtain perfect Madeira wine, it was considered necessary to send it on a long sea voyage. The heat of the ship's hold, coupled with the motion of the vessel, was supposed to give the fine flavor and softness to the wine, at the same time checking the process of fermentation. This is not done anymore, in fact for the past thirty odd years it has been demonstrated that heat and motion may be applied on the spot with the best results.

Madeira wine varies in color from flame red to amber, and from the driest type to the sweetest. This wine is an American favorite. The choice old wines possess a peculiar charm and have a haunting fragrance. The drier types are always excellent served with potages. Used as an appetizer, Madeira is the wine par excellence as a stand-by, one to be on every sideboard, ready to welcome any friend who calls.

## WHISKY — THE FRUIT OF THE GRAIN

American whisky can be traced as far back as the usquebaugh of Ireland and Scotland, but with a degree of difficulty. No Scotch or Irish distiller will admit that the American product, rye or bourbon, made with a rye, grain, or corn base, shows scarcely if any connection to the good old family of malt whisky.

Scotch whisky was made long before Mary Stuart sat on the throne. When the distilling of spirits became an important industry, it followed the essential procedures of the small private still, consisting of the vessel that held the fermented mash and the worm copper pipe, in which the condensation of the spirituous vapors takes place.

Whisky making was, and is, as much art as science. Give six cooks the same ingredients and the same oven, and you will have with six different cakes. So it was with the old-time rye and bourbon whiskies. Everything depended on the judgment of the distiller at each step in the process. Yet the process itself, as used by all the important distillers in America, was almost the same.

In the United States today most of the historic distilleries of a generation ago have disappeared. A number of fine new plants have replaced them, and since repeal, make the states where whisky is distilled once more the leading centers of good whisky production. As in the past, the emphasis is placed on quality.

There are four types of whisky.

*Bourbon* whisky must contain at least 51 per cent corn. American laws require it to be at least four years old and 100 proof to be bonded.

*Irish* whisky must be at least seven years old. Most Irish is pot-stilled. Like Scotch, Irish whisky is made mostly from barley, never potatoes as some claim.

*Rye* whisky must contain at least 51 per cent rye grain. Also, it must be four years old and 100 proof to be bonded.

*Scotch* whisky must be eight years old to be good. Scotch whisky is always blended, but not like American whisky. Scotch is a blend of all good eight-year-old whiskies. The smoky flavor is obtained from pit fires.

Speaking about whisky, the "gentleman's liqueur," though it may be made anywhere, only in Kentucky, Maryland, and Pennsylvania can be found the limestone water that is necessary to give American whisky the robust richness it should have when made by the costly and old-fashioned, but most effective, method of allowing the grain to ferment naturally. The result is a faultless spirit, which is smooth and mellow, pure, wholesome, and hearty, and of such indefinable bouquet as Father Time alone can create.

Kentucky produces the delicious world-famous bourbon whisky, which had its origin in 1790 in the blue grass region of this enchantingly picturesque state.

Maryland produced some of the finest rye whiskies, found the world over, long before the Civil War, and still continues to produce invariably the same good quality.

Pennsylvania, where the historic Whisky Rebellion took place, because the government instituted a tax on distilled spirits, likewise produces healthy, exquisite, mellow, and fine rye whiskies, which since the pioneer days of William Penn have been ever a symbol of gracious hospitality.

Here in these three principal whisky-producing states, nature pro-

vides water not found elsewhere, here are hands born to the art of careful distilling—an auspicious beginning. The blending is a fine art, and so the good work continues. The whisky is then sealed away in charred white oak for the mysterious process of aging. The outcome of meticulous and unremitting labor is a prize product which fills every requirement of the most fastidious lover of whisky.

To the jurist, American whisky is the concrete product of a specified region, of a certain species of grain to be considered in their relation to a particular registered brand.

To the physician, American whisky is either a precious adjuvant or an unequaled tonic, which braces the system to combat certain maladies. To the medical profession generally, it is an energetic stimulant of vital strength.

To the chemist and man of the laboratory, making cold scientific tests and using abstruse technical terms, American whisky is a compound of aldehydes, ethers, acids, furfural, and alcohol.

To the poet, this liquor is the nectar of the gods, its aroma is that which develops Parnassus and emanates from the perfumed tresses of the Muses.

To the common user, it is an excellent digestive, and when diluted with hot water as in grogs, or with cold water as in highballs, constitutes a most agreeable and refreshing beverage.

But to all of us, it is that and more. It is the fruit of the grain, the tall grass which the sun's rays have caressed so ardently, this joyful offspring of earth and sun, which offers strength to our sons and grace to our daughters. A flash of God's lightning revealing the joy at the core of life. Child of the sun and American soil, which calls us to drink to the strength of the North and the beauty of the South, the broad level stretches of prairie or hillsides, and the slopes where clear rivers run. And over all is the perfume of the grain.

#### TOASTS TO HEALTH, HAPPINESS, AND PROSPERITY

One of the happiest customs of our great holiday season, the custom of drinking a health, comes to us from earliest times. Not that health drinking is confined to the Christmas season, but certainly at that time, there seems to be a deep sincerity in good wishes proffered one to another.

Whatever words are used in this interchange of toasts—be it “Skoal,” “Salud,” “Good health,” “Here's how,” “Bonne santé”—the underlying intent is the same, and carries, besides a wish for the best of health, one for happiness, prosperity, and all good things in life.

The earliest expression used thus at Christmas time, perhaps the very first, is “Wassail”—a contraction of the old English “Waes

haeil," meaning "Be thou well." The word is still in use as a name for special holiday drinks.

In preparing the wassail of England, a great wooden bowl, containing cider, beer, or wine as a base, was placed on the hearth, and above it, apples were suspended on strings. As the apples slowly cooked by the heat of the fire, their juice dripped into the bowl. Then were added pieces of toast and nutmeg and other spices, and the whole was whipped to a froth. After a toast had been drunk to the head of the house and to all of his family, the singers went into a song, in which they implied the hope that each of the householder's blessings might be multiplied by at least ten.

There used to be in the United States, and may still linger in some sections of the country, the delightful custom of paying New Year's calls. Then it was that the gentlemen, in Prince Alberts and tall hats, sallied forth to make obeisance to the wives of their friends, while at home the ladies of their own households, in best bib and tucker, tendered their hospitality to their husbands' friends.

## SERVING COCKTAILS AND OTHER BEVERAGES

The perfect hostess never serves cocktails without some little snack or appetizer accompanying them. Even at the family dinner, at least a saltine or similar cracker is served with a simple fruit or vegetable juice. But the more than 500 appetizer, snack, and canapé recipes in the first half of this book should encourage every homemaker and hostess to entice her family and guests to relax, to nibble, and to sip whatever beverage is preferred by individual guests or by the entire family before dinner is actually served.

The recipes for the more than 600 beverages—hot and cold, soothers and pick-me-ups—that follow give all the necessary details about preparation and serving. But this miscellaneous list of hints for good service will bear reading more than once.

1. When serving cocktails or other beverages, always give napkins to the ladies. Men need them too, but they are inclined to put them in their pockets, finding it difficult to dispose of them when not in use. The ladies really want them.
2. Always serve the ladies first.
3. Mix drinks in a cycle. Remember that champagne goes flat. Cream or egg drinks should not stand long.
4. Never put ice in any kind of wine.
5. Serve wine correctly. Some are best when served chilled and others at room temperature.
6. Lemon oil is good squeezed on top of Martini and Manhattan cocktails.

7. In making Martini or Manhattan cocktails for a party, try mixing them in an empty gallon or quart bottle.

8. Never mix cheap whisky with good whisky.

9. Shake cream and egg drinks long enough and vigorously. Always put large pieces of ice in the shaker as this gives more agitation, thus not diluting too much a drink that has to be shaken long (unless otherwise indicated).

10. Do not shake a cocktail too long, and always strain it.

11. Never change the temperature of champagne, cider, seltzer, or any carbonated beverage too suddenly from hot to cold or cold to hot.

12. Leave the lime skin in a gin rickey, gin buck, and limeade, but do not shake the skin in any way in a mixed drink, such as a Bacardi cocktail.

13. Use tongs when handling fruits and ice cubes. Use a scoop for crushed or shaved ice.

14. Use a good whisky in a hot toddy.

15. Bottled beer must be kept out of the light. Never let it freeze.

16. If a jigger is used for measuring cream or syrup, rinse immediately after use.

17. If lemon juice is squeezed ahead, be sure to keep it on ice.

18. Never point a champagne bottle or any carbonated beverage at anyone when opening it.

19. Never serve a drink in a chipped glass.

20. Handle and pour all wines carefully, especially claret and Burgundy, as they form sediment in the bottle, and if shaken up are unsightly and unpalatable.

21. Pitted olives, used to decorate mixed drinks, should always be taken out of the original bottle and washed clean in cold water. This will remove all dirt or brine and bits of olive scrap from the pit holes. They should be stored in a container with sufficient cold water to cover them.

22. Whenever possible, serve cocktails in glasses that have been prechilled in cracked ice. A drink served in a chilled glass holds its life much longer.

23. Fruits cut and prepared in advance, as garnish for cocktails or other drinks, should always be refrigerated, covered with a cold wet cloth. This practice will keep the fruit fresh, clean, and firm.

24. An inexpensive double jigger is an invaluable aid to accurate mixing. This jigger has capacities of 1½ ounces and 1 ounce respectively.

25. Wherever granulated sugar is specified, the type known as "granulated bar sugar" is recommended.

26. It is considered good practice to use maraschino cherries with

stems wherever this fruit is specified, especially in short beverages.

27. Many cocktails or other beverages mixed with egg or cream can be more easily and better mixed in an electric mixer. Care should be exercised not to allow the mixer to work too long, as excessive dilution results from the melting ice. This applies also to beverages mixed in a shaker or mixing glass.

28. In preparing hot drinks, the glass or mug should first be rinsed rapidly in hot water so that the drink will retain its heat. This will also prevent breaking when the boiling water is added.

29. The last two drinks in a bottle of port or sherry wine should always be filtered to clear the wine of sediment before being served to guests.

30. Serve beer with about one inch of thick creamy head. Excess foam or coarse foam shows improper care.

31. There are two kinds of cocktails, stirred and shaken. In the stirred cocktail, the ingredients are placed in a mixing glass, and ice is added. The stirred cocktail is stronger than the shaken cocktail because it is subjected to less dilution from melting ice. After the cocktail is stirred, it is immediately strained into the cocktail glass.

32. All cocktails made with wine should be stirred, not shaken.

33. When it is necessary to stretch the ingredients, shaved ice can be used. But the cocktail should be stirred or shaken as quickly as possible.

34. When grenadine is used, it is usually for its color, which shows up better if the cocktail is mixed before putting it in the shaker.

35. The hostess should know that some cocktails are fast and some slow in action. If dinner is to be served immediately, a fast cocktail is in order. If not, the slow should be served. Many a dinner has been ruined through passing around too many cocktails of the wrong kind, with the result that the guests are other than food conscious when dinner is announced. Too many cooks spoil the broth, and too many cocktails spoil the dinner. Generally speaking, tart or dry cocktails are fast; sweet cocktails are slow. In the fast category are the Martini and the daiquiri. In the slow class are the cocktails containing grenadine and other sweetening ingredients. At any rate, cocktails, slow or fast, should be sipped slowly, never gulped.

36. To open a bottle of champagne, first make certain that the bottle is thoroughly chilled to about 45 degrees F. Next, remove the wire that holds the cork in place. Hold the bottle at an approximate 45-degree angle to the body, the large end pointed at the belt line, and the neck pointed up. With the thumb of one hand, apply a slight amount of pressure from underneath the wooden top of the cork. The cork will then start to move out of the bottle by itself,



propelled by the force of the gas inside the bottle. When the cork starts to move, place the index and middle fingers on top of it to prevent it from being blown out of the bottle forcefully.

### BEVERAGE MEASUREMENTS

Accurate measurements are absolutely necessary to ensure the best results. The experienced mixer may be capable of measuring by sight, but the average mixer will profit by using measured amounts. The following table of equivalents will prove useful. Of course, these measurements or equivalents, when given in the recipes that follow, may be diminished or raised, according to taste or amount required.

A few drops equal less than  $\frac{1}{8}$  teaspoon.

A dash equals  $\frac{1}{4}$  teaspoon.

60 liquid drops equal 1 teaspoon.

3 teaspoons equal 1 tablespoon.

4 tablespoons equal  $\frac{1}{4}$  cup, or 1 jigger.

16 tablespoons equal 1 standard cup.

2 cups equal 1 pint.

2 pints equal 1 quart.

4 quarts equal 1 gallon.

A mixing glass equals 12 ounces, or 6 jiggers, or  $1\frac{1}{2}$  cups.

A jigger equals 2 ounces, or 4 tablespoons, or  $\frac{1}{4}$  cup.

A pony equals 1 ounce, or  $\frac{1}{2}$  jigger, or 2 tablespoons.

A liqueur glass equals 1 ounce, or  $\frac{1}{2}$  jigger.

A sherry or port glass equals 2 ounces, or 4 tablespoons, or  $\frac{1}{4}$  cup.

A cocktail glass equals 2 ounces, or 1 jigger, or 4 tablespoons, or  $\frac{1}{4}$  cup.

A wineglass equals 4 ounces, or 2 sherry glasses, or  $\frac{1}{2}$  cup.

A  $\frac{1}{4}$  wineglass equals 1 ounce, or 1 liqueur glass, or  $\frac{1}{2}$  jigger.

A champagne glass equals 5 ounces, or 1 wineglass plus 1 liqueur glass.

A tumbler equals 8 or 9 ounces, or 2 wineglasses, or 1 wineglass plus 1 champagne glass.

### BISHOPS

Bishops, ideal beverages for spring and summer, although they may be served in winter, if desired, are very appropriate for afternoon teas, bridge parties, and similar gatherings. They may be served in glass cups or dessert plates, but always very cold when served cold, or very hot when served hot, and always accompanied with wafers, *tuiles*, or fancy cookies (*petits fours*).

## APRICOT BISHOP

(654)

Serves 6

Select 1 dozen fine, not too ripe apricots. Peel 6 of them, split in half, remove the pits, and set aside the peeling and the 6 pits. Cut the remaining 6 apricots in small pieces, after peeling. Place the chopped apricots, peelings, and pits in a saucepan. Add 2 cups of granulated sugar and  $\frac{1}{4}$  cup of water. Let boil over a gentle flame for 30 minutes, stirring occasionally. Place the reserved peeled and stoned apricot halves in a bowl, and strain the boiled mixture over them, pressing gently to obtain all the pulp possible. Allow to chill thoroughly in the refrigerator. When ready to serve, pour over 1 pint of dry white wine. Stir gently to blend well, and serve.

## BEER BISHOP GERMAN METHOD

(655)

Serves 6

Grate 1 quarter of a small loaf of pumpernickel bread. There should be 1 generous cup of crumbs. Place in a glass or porcelain bowl, and mix with  $\frac{3}{4}$  scant cup of powdered sugar;  $\frac{3}{4}$  cup of seedless raisins, plumped in boiling water then well drained; 1 scant teaspoon of ground cinnamon, a few grains of salt to enhance the flavor; and 1 medium-sized lemon, wiped with a damp cloth, sliced thin, and free from seeds. Pour over 1 quart of your favorite beer, thoroughly chilled. Stir gently, but thoroughly. Serve in deep plates or glass cups. The fashion is to serve with cheese finger sandwiches or Schnitzelbank Cheese Pot (No. 399).

## BLACKBERRY BISHOP

(656)

Serves 6 to 8

Pick over, then quickly but gently wash, stem, and sponge carefully 1 quart of blackberries. Set aside half of the berries, selecting the finest ones. Place them in the refrigerator. Press the remaining berries through a fine sieve. To the juice thus extracted, add 2 cups of cold water, 1 fifth bottle of red wine, the juice of 1 medium-sized lemon, and  $\frac{3}{4}$  scant cup of sugar. Stir well, and set in the refrigerator to cool. When ready to serve, add the whole blackberries, stir, and serve with wafers or cookies.

## BLUEBERRY BISHOP

(657)

Serves 6 to 8

Proceed as indicated for recipe No. 656 above, substituting blueberries for blackberries, and adding 1 teaspoon of grated lemon rind.

## CANTALOUPE BISHOP

(658)

Serves 6 to 8

Select 2 large ripe cantaloupes. Scoop out as many small balls, using a French ball cutter, as possible, or cut into small cubes. Place in a large glass bowl. Sprinkle with  $\frac{1}{2}$  generous cup of sugar, or more, depending on the sweetness of the cantaloupe. Sprinkle with the juice of 1 large lemon and  $\frac{1}{2}$  teaspoon of grated lemon rind. Place in the refrigerator for 1 long hour to mellow and ripen and chill thoroughly. When ready to serve, pour over 2 fifth bottles of well-chilled dry white wine. Stir well to blend. Serve in cold plates, each containing 2 or 3 ladyfingers, or in glass cups, serving biscuits on the side.

## CHERRY BISHOP

(659)

Serves 6 to 8

Stem, wash, pit, and drain well 1 generous pound of sweet red cherries. In a saucepan, place  $\frac{1}{4}$  of the prepared cherries, and add  $\frac{1}{4}$  of the pits (broken),  $\frac{1}{2}$  cup of granulated sugar, 1-inch stick of cinnamon bark, the peel of 1 small lemon, a few grains of salt, 1 cup of water, and 1 cup of red wine. Boil for 25 minutes. In another saucepan, place the remainder of the cherries with 1 pint of red wine and 1 teaspoon of grated lemon peel, and boil for 25 minutes. Strain the first mixture through a fine sieve, and add to the second mixture, in which the cherries are left whole. Cool, then place in the refrigerator to chill thoroughly. Serve with small cookies.

## CRANBERRY BISHOP

(660)

Serves 6 to 8

Pick over and wash 1 quart (4 cups) of fresh cranberries. Cook 1 cup of the cranberries in a saucepan with 1 cup of white wine, 1 tiny stick of cinnamon bark, and  $\frac{1}{4}$  cup of sugar for 5 minutes, or until the skins pop open. Strain through a fine sieve. Add  $\frac{1}{4}$  cup of sugar and the juice of 1 lime, and boil for 2 or 3 minutes. Put in the refrigerator to chill thoroughly. Cook the remaining cranberries in  $\frac{3}{4}$  cup of dry white wine for 3 or 4 minutes, or until the skin just begins to pop. Strain. Add the liquid to the mashed cup of cranberries. Chill for at least 2 hours. When ready to serve, add 1 cup of well-chilled white wine and 1 pony of brandy. Stir well. Serve in small individual chilled plates over 2 ladyfingers.

## CURRANT BISHOP

(661)

Serves 6 to 8

Pick over, stem, wash, and sponge well 1 quart of red currants. Press through a fine sieve, adding 1 cup of powdered sugar as you go along. To the currant juice, add 1 fifth bottle of light white wine and a few drops of lemon juice. Chill at least 2 hours before serving in small individual plates over 1 zwieback broken into small pieces.

*He that drinks is immortal  
For wine still supplies  
What age wears away;  
How can he be dust  
That moistens his clay?*

H. PURCELL

## FIG BISHOP

(662)

Serves 6

Select 6 black figs or, if you prefer, the tender green figs. Place in a saucepan, after removing the stems and washing them carefully, with a 1-inch stick of cinnamon bark, 2 whole cloves, and a dash of salt. Pour over  $\frac{3}{4}$  cup of powdered sugar and 1 fifth bottle dry white wine. Cook for 10 short minutes over a gentle flame. Carefully lift out the cooked figs, and set in the refrigerator to chill. Strain the liquid remaining in the saucepan. Place 3 lumps of sugar in a ladle, fill the ladle with brandy, and set it aflame, dropping the flaming spirit into the wine. Let the flame die by itself. Cool, then chill thoroughly. Place 1 cooked fig in each small chilled individual plate, and pour over some of the wine. Serve with cookies or ladyfingers.

## GOOSEBERRY BISHOP

(663)

Serves 6 to 8

Proceed as indicated for Cranberry Bishop (No. 660), substituting picked, washed, and stemmed gooseberries for cranberries. Serve as indicated.

## GRAPEFRUIT BISHOP

(664)

Serves 6 to 8

Combine 1 cup of granulated sugar and the grated rind of 1 grapefruit in a saucepan. Add 1 pint of hot water, and cook for 10 minutes, stirring frequently. Remove from the fire, and let cool. Then add the juice and pulp of 2 large juicy grapefruit, forced through a fine sieve, alternately with 1 fifth bottle of dry white wine, a few grains of salt,

and 1 tablespoon of good brandy. Stir well, and chill. Serve in glass cups with ladyfingers. If too sour, add more sugar or, still better, a little strained honey.

## LEMON BISHOP

(665)

Serves 12

For half, reduce the ingredients accordingly. Place in a saucepan 1 quart of cold water, 1 fifth bottle of white wine, 1 cup of granulated sugar, 2 whole cloves, and a 1-inch stick of cinnamon bark. Slowly, very slowly, bring the mixture to the boiling point, but do not let boil, stirring frequently. Now beat 1 tablespoon of flour and 6 egg yolks over hot water, beating vigorously and constantly to prevent curdling, until the mixture is smooth and creamy and thoroughly blended. Let simmer over hot water for 5 minutes, stirring frequently, to remove the rawness of the flour. Do not let it boil. Strain through a fine sieve, pressing a little. Then add the peel of 2 medium-sized washed lemons, rubbed off on 1 cup of sugar lumps (or 1 cup of granulated sugar, well pounded with the grated lemon rind), the strained juice of the 2 lemons, and a dash of salt. Blend thoroughly. Set in the refrigerator to chill. Serve in glass cups with small cookies on the side.

*“Good living is an act of our judgment by which we grant a preference to those things which are agreeable to the taste above those that have not that quality.”—BRILLAT-SAVARIN.*

## ITALIAN LEMON PORT BISHOP

(666)

Hot—serves 12 to 15

Make several incisions in the rind of a large juicy lemon. Stick 1 dozen whole cloves in the incisions, and roast the lemon in a slow oven (350 degrees F.) until the juice begins to run. Place ¼ teaspoon each of cinnamon, mace, and allspice in a muslin bag and then in a saucepan with 1 cup of water. Bring to the boiling point. Let continue to boil until reduced about one half. Discard the spice bag. Add 1 bottle of good port wine, which has been brought to the boiling point in another saucepan. Strike a match, set the liquid aflame, and let it die by itself. Now add the roasted lemon, stir well, and let it stand a few minutes to mellow. Rub about 4 lumps of sugar on the rind of a washed lemon. Put the sugar in a bowl or jug with the juice of another ½ lemon. Sweeten to taste with sugar, and serve in warm glass cups with a fresh slice of lemon, dusted with a little cinnamon floating in it.

## ORANGE BISHOP

(667)

*Serves 8 to 10*

Rub the rind of 2 medium-sized oranges on 1 cup of lump sugar. Place in a saucepan. Add 2 cups of water, 2 whole cloves, and 1 small stick of cinnamon bark. Let this boil once. Remove from the fire, and cool. Then squeeze in the juice of 4 large oranges. Add 1 fifth bottle of dry white wine and the sections of 2 large oranges, free from seeds and membrane. Chill for 2 hours. Serve in chilled glass cups with ladyfingers, cookies, or small finger cakes.

## ORANGE PORT WINE BISHOP

(668)

*Hot—serves 12 to 15*

Stick 1 large orange with 1 dozen whole cloves, and roast in a slow oven until the juice begins to run. Remove from the oven, and with a sharp knife, cut into sections, leaving the skin on as well as the cloves. Pour over 1 bottle of hot, not boiled, port wine, stirred with 1 tablespoon of strained honey. Return to the fire, and let simmer gently for 15 minutes. Serve steaming hot in heatproof sherbet glasses with a section of orange floating in each glass. Serve with a side dish of assorted cookies.

## ORANGE FLAMBEAU BISHOP

(669)

*Hot—serves 18*

Stick 3 oranges with 5 or 6 whole cloves each, and roast in a slow oven (300 degrees F.) until the juice just begins to run. Remove from the oven, and while hot, cut into sections, leaving the skins on. Place in a fireproof bowl, pour over 1 cup (half bottle) of brandy with the flavor of benedictine. Set this aflame, stirring gently, while burning. Let burn for a few seconds, then extinguish the flame by adding 1 bottle of sweet white wine. Set over a low flame, and let simmer for 15 minutes, after adding ¼ teaspoon each of ground cinnamon, nutmeg, and allspice and a dash of salt, stirring occasionally. Serve steaming hot in glass cups with a slice of orange floating in each. Serve with cookies.

*If all be true that I do think,  
There are five reasons we should drink:  
Good wine, a friend, or being dry,  
Or lest we should be by and by,  
Or any other reason why.*

JOHN SIRMOND

## PEACH BISHOP

(670)

Serves 6 to 8

Poach 6 fresh peaches, well washed and sponged, in 1 quart of white wine and 1 generous cup of sugar until tender, over a gentle flame, stirring gently and occasionally. Drain. Split the peaches, remove the skins and pits, and place the peaches in a bowl. To the liquid, add  $\frac{1}{4}$  scant teaspoon each of cloves, cinnamon, and nutmeg and a dash of salt. Bring to a boil. Remove from the fire, strain through a fine sieve, and pour over the peaches. Let chill thoroughly. Serve in chilled individual plates with ladyfingers.

## PINEAPPLE BISHOP

(671)

Serves 6 to 8

Select 1 medium-sized ripe fresh pineapple. Peel carefully, and cut in half. Remove the core, and grate half of the pineapple. Put the grated pineapple in a saucepan with 1 generous pint of sugar syrup for 10 minutes. Strain through a fine cloth. Add 1 fifth bottle of Rhine or Moselle wine, the juice of 1 medium-sized lemon,  $\frac{1}{4}$  teaspoon of grated lemon rind, and  $\frac{1}{2}$  scant cup of powdered sugar, mixed with  $\frac{1}{2}$  teaspoon of cinnamon. Slice the uncooked half of the pineapple in a bowl, and sprinkle with a little sugar. Chill thoroughly. Pour the pineapple and sugar syrup over, and chill for at least 3 hours. Serve in small individual chilled plates, with a slice of pineapple floating in each plate. Serve with ladyfingers. The addition of a glass of brandy is a great improvement, when added just before serving.

## RASPBERRY BISHOP

(672)

Serves 10 to 12

Select 1 quart of fine raspberries, not overripe. Pick, wash, and stem. Place half of the berries in a bowl, and sprinkle with a little sugar. Set in the refrigerator to thoroughly chill. To the remaining berries, add a little sugar, and press through a sieve. Place the juice in a saucepan. Add 2 cups of water, 1 bottle of dry white wine, 1 generous teaspoon of grated lemon rind, mixed with  $\frac{1}{4}$  generous cup of sugar (more if desired sweet), and pour over the whole berries. Chill well. Serve in glass cups with raspberries floating in each, and with small cookies on the side.

## STRAWBERRY BISHOP

(673)

Serves 10 to 12

Proceed as indicated for recipe No. 672 above, substituting strawberries for raspberries.

## TANGERINE BISHOP (674)

Serves 8 to 10

Proceed as indicated for Orange Bishop (No. 667), substituting tangerines for oranges.

*There is a glorious candor in an honest quart of wine,  
A certain inspiration which I cannot well define.*

EUGENE FIELD

## TUTTI-FRUTTI BISHOP (675)

Serves 8 to 10

Drain well 2 small cans of fruit cocktail or salad. Place in a bowl, sprinkle with sugar mixed with a little cloves, and chill well. Boil 1 cup of water and  $\frac{3}{4}$  cup of sugar for 5 minutes. Add 1 fifth bottle of dry white wine, heated to the boiling point with 6 whole cloves, a 1-inch stick of cinnamon bark, and a dash of salt, after straining. Pour over the chilled fruit, and allow to thoroughly chill before serving in glass cups or chilled individual plates. Serve a side dish of fancy small crackers or cookies.

## WATERMELON BISHOP (676)

Serves 6 to 8

Proceed as indicated for Cantaloupe Bishop (No. 658), substituting watermelon for cantaloupe.

### COBBLERS

Cobblers usually are stirred with ice, strained into a medium-sized tumbler, and garnished with fruits in season. Almost any kind of wine or spirits may be used in their making.

## ARMAGNAC COBBLER (677)

Serves 1

In a medium tumbler, place 1 teaspoon of powdered sugar,  $1\frac{1}{2}$  wineglasses of armagnac, 1 pony of curaçao, and  $1\frac{1}{2}$  tablespoons of pineapple juice. Fill the glass with shaved ice. Stir well, and trim with fruit in season.



## BRANDY COBBLER (678)

Serves 1

In a medium tumbler, place 1 generous teaspoon of powdered sugar, 1½ wineglasses of brandy, ¼ wineglass of curaçao, and 1 pony of Calvados. Fill the glass with shaved ice. Stir well, and garnish with a slice of orange and fruit in season.

## BURGUNDY COBBLER (679)

Serves 1

In a medium tumbler, place 1 generous teaspoon of powdered sugar, 2 wineglasses of Burgundy, and 1 thin slice of orange, quartered. Fill the glass with shaved ice, and garnish with fruit in season.

## CATAWBA WINE COBBLER (679a)

Proceed as for Burgundy Cobbler (No. 679), substituting Catawba wine for Burgundy.

## CHAMPAGNE COBBLER (680)

Serves 1

In a medium tumbler, place 1 teaspoon of powdered sugar. Fill half full with shaved ice, and balance with champagne. Place 1 thin slice of orange and 1 thin slice of lemon, seeded, in the glass. Stir well, and garnish with fruit in season.

## CIDER COBBLER (681)

Proceed as for Champagne Cobbler (No. 680), substituting cider for champagne. Garnish with fruit in season, including 1 thin slice of apple.

## CLARET COBBLER (682)

Serves 1

Dissolve 1 generous teaspoon of powdered sugar in about 3 tablespoons of cold water. Add 2 wineglasses of claret. Fill with shaved ice. Stir, and garnish with 1 thin slice of orange, quartered, and fruit in season.

## MADEIRA WINE COBBLER (683)

Serves 1

In a medium tumbler, place 1 scant teaspoon of powdered sugar and 1 tablespoon of cold water. Stir until the sugar is melted. Add 1½

wineglasses of Madeira wine. Fill the glass with shaved ice. Stir well, and garnish with fruit in season, including 1 sliver of pineapple.

**PORT WINE COBBLER** (684)

Proceed as indicated for Madeira Wine Cobbler (No. 683), omitting the sugar and substituting port wine for Madeira.

**RHINE WINE COBBLER** (685)

*Serves 1—a perfect cooler*

You may use Moselle or Rhine wine. In a tall tumbler, place 1½ tablespoons of powdered sugar and ½ wineglass of cold water, and stir until the sugar is dissolved. Then add 2 wineglasses of Rhine or Moselle wine. Fill with shaved ice. Stir well, and garnish with fruit in season.

**RUM COBBLER** (686)

Proceed as indicated for Brandy Cobbler (No. 678), substituting rum for brandy.

**SHERRY COBBLER** (687)

Proceed as indicated for Madeira Wine Cobbler (No. 683), substituting sherry for Madeira.

**VODKA COBBLER** (688)

Proceed as indicated for Brandy Cobbler (No. 678), substituting vodka for brandy.

**WHISKY COBBLER** (689)

Proceed as indicated for Brandy Cobbler (No. 678), substituting whisky for brandy.

## **COCKTAILS**

The advent of hot weather can play havoc with peaceful drinking. People who have been contentedly alternating Scotch with dry Martinis all winter suddenly find that these strong short restoratives can produce even in an air-cooled bar or at home a condition approximating sunstroke. The drinker then is thrust into the thick of a bitter controversy. What constitutes a suitable summer drink, and what is the right way to make it anyway?

One school of thought says that anybody who drinks anything but

gin between June and September is courting apoplexy. Another group of equally reliable persons feels the same way about rum. And then there are always the addicts of the light or Continental system, who flourish a vermouth cassis or a Rhine wine and seltzer, and look on hard-liquor drinkers as boors.

An even tougher discussion centers around the making of the long-and-talls. For many persons seem to feel that there are only two recipes—the right one and the wrong one. Old stand-bys, like a Tom Collins or a gin and tonic, are fairly standardized, but in the making of something like a planter's punch, there is incredible scope. In the Ritz-Carlton, for example, a planter's punch may be made with lime juice or lemon juice, white sugar or brown, a dash of brandy or a dash of Angostura bitters, all depending on which of the three bars it is served at. The chances are ten to one that those who drink the punches like them, no matter which version is served.

Anyway, the sensible thing is to drink slowly, stop fussing, and not mix drinks. A cocktail or two will not do you any damage. If the recipes in this book do not conform to your pet recipes, please continue with your own favorites. These are not strict formulas, but simply suggestions.

It used to be that the liquor used in a cocktail preparation gave its name to the concoction. But this is no longer true, as will be seen in the following cocktail recipes.

#### ABBEY COCKTAIL (690)

In a cocktail glass, place  $\frac{1}{2}$  jigger of gin,  $\frac{1}{4}$  jigger of Kina,  $\frac{1}{4}$  jigger of Italian vermouth, and a dash of Angostura bitters. Stir well with ice. Strain, and garnish with a twisted lemon peel.

#### ABSINTHE COCKTAIL (691)

Genuine absinthe is not obtainable in the United States, but there are legal substitutes in addition to anisette.

Fill a mixing glass  $\frac{3}{4}$  full with shaved ice. Add  $\frac{1}{2}$  jigger of absinthe (or anisette),  $\frac{1}{2}$  jigger of ice water, and a dash of Angostura bitters. Stir well, and strain into a cocktail glass. A little gum syrup may be added, if desired.

#### ALEXANDER COCKTAIL I (692)

Place in a shaker 1 part of fresh cream, 1 part of crème de cacao, 2 parts of gin, and ice. Shake well, and strain into a cocktail glass.

## ALEXANDER COCKTAIL II (693)

Place in a shaker  $\frac{1}{3}$  crème de cacao,  $\frac{1}{3}$  brandy,  $\frac{1}{3}$  fresh heavy cream, a dash of French vermouth, and cracked ice. Shake vigorously, and strain into a cocktail glass.

## ALFONSO COCKTAIL (694)

Popular at Deauville, in 1922, when the King of Spain was at that Normandy resort.

Put 1 lump of sugar in a medium-sized wineglass, and pour 2 dashes of orange bitters onto the sugar. Add 1 cube of ice and  $\frac{1}{4}$  glass of Dubonnet. Fill the glass with champagne, and twist a lemon peel on top. Stir lightly. Serve at once.

## ANGEL'S TIP COCKTAIL (695)

In a shaker, place  $\frac{3}{4}$  liqueur glass of crème de cacao,  $\frac{1}{4}$  of fresh cream, and some cracked ice, and shake vigorously. Strain into a cocktail glass, and serve at once. You may shake the crème de cacao with the ice, and pour the fresh heavy cream on top, if desired.

*At Ludlow Fair, with Dick and Ned,  
I threw the ram and drank the ale,  
And coaxed the tavern maid awhile,  
And spent the night in Ludlow jail.*

OLD ENGLISH SONG

## ANGEL'S WING COCKTAIL (696)

Using a liqueur glass, pour  $\frac{1}{2}$  crème de cacao carefully over  $\frac{1}{2}$  Prunelle de Bourgogne, so that they do not mix. Top with a little sweet heavy cream.

## APPLEJACK COCKTAIL I (697)

In a mixing glass, place  $\frac{1}{2}$  applejack and  $\frac{1}{2}$  Italian vermouth, a dash of gum syrup, a dash of Angostura bitters, and some cracked ice. Stir well, and strain into a cocktail glass. Twist a lemon peel on top.

## APPLEJACK COCKTAIL II (698)

In a shaker, place some cracked ice,  $\frac{1}{3}$  jigger of Italian vermouth,  $\frac{2}{3}$  jigger of applejack, and  $\frac{1}{2}$  teaspoon of grenadine. Shake well, and strain into a cocktail glass. Garnish with 1 slice of orange and 2 tiny raw apple balls, scooped from a tart apple.

## AVIATION COCKTAIL (699)

In a shaker, place  $\frac{1}{3}$  cocktail glass of lemon juice,  $\frac{2}{3}$  gin, and 2 dashes of maraschino liqueur. Add some cracked ice, and shake vigorously. Strain into a cocktail glass, and garnish with an olive.

## BACARDI COCKTAIL (700)

Place in a shaker 1 scant teaspoon of grenadine,  $\frac{1}{3}$  gin,  $\frac{2}{3}$  Bacardi rum, and the juice of  $\frac{1}{2}$  small lime. Add cracked ice, and shake vigorously. Strain into a cocktail glass. For a light Bacardi cocktail, omit the gin.

## BAMBOO COCKTAIL (701)

Place in a shaker  $\frac{1}{2}$  French vermouth and  $\frac{1}{2}$  sherry. Add cracked ice, and shake. Strain into a cocktail glass.

## BARONESS COCKTAIL (702)

Place in a shaker  $\frac{1}{3}$  anisette,  $\frac{1}{3}$  French vermouth,  $\frac{1}{3}$  Italian vermouth, and a dash of orange bitters. Add some cracked ice, shake well, and strain into a cocktail glass.

## BIJOU COCKTAIL (703)

In a large mixing glass, place a dash of orange bitters,  $\frac{1}{3}$  green chartreuse,  $\frac{1}{3}$  Italian vermouth,  $\frac{1}{3}$  gin, and some cracked ice. Stir well, and strain into a cocktail glass.

## BRANDY COCKTAIL I (704)

In a mixing glass, place  $\frac{2}{3}$  brandy, 1 generous teaspoon of gum syrup, and the juice of  $\frac{1}{2}$  small lemon. Add some ice, and stir. Strain into a cocktail glass.

## BRANDY COCKTAIL II (705)

In a mixing glass, place 2 dashes of curaçao and  $\frac{3}{4}$  wineglass of brandy. Add ice, and stir well. Strain into a cocktail glass.

## BRANDY (Special) COCKTAIL (706)

*As made at the old Knickerbocker Hotel*

In a mixing glass, place 3 dashes of Angostura bitters, 3 dashes of gum syrup, 1 wineglass of brandy, and 2 dashes of curaçao. Add ice, and stir well. Strain into a cocktail glass.

## BRAZILIAN BATIDA COCKTAIL (707)

The Brazilians have a cocktail, the batida, that may well be added to any gourmet's list of delicious drinks. It is the favorite drink of the coffee plantation folk. The batida most closely resembles a daiquiri, but there is a difference. A batida is smooth as silk and lacks that sharp acid edge that a daiquiri sometimes has. Brazilian rum, pale as white wine, has no taste of molasses.

In a shaker containing 2 generous tablespoons of shaved ice, put 1 part (half and half) of lemon juice and honey, and 3 parts of Brazilian rum. Shake vigorously. Strain into a cocktail glass.

## BROADWAY MELODY COCKTAIL (708)

In a shaker, put  $\frac{1}{3}$  gin,  $\frac{1}{3}$  French vermouth, and  $\frac{1}{3}$  Grand Marnier liqueur. Add shaved ice, and shake vigorously. Strain into a cocktail glass.

## BROADWAY SMILE COCKTAIL (709)

Into a liqueur glass, pour carefully  $\frac{1}{3}$  crème de cassis,  $\frac{1}{3}$  Swedish punch, and  $\frac{1}{3}$  Cointreau so that the ingredients do not mix. You may top with sweet cream.

*A man may drink and not be drunk.  
A man may fight and not be slain.  
A man may kiss a bonnie lass.  
And aye, be welcome back again.*

ROBERT BURNS

## BRONX COCKTAIL (710)

In a shaker, put some ice,  $\frac{1}{4}$  Italian vermouth,  $\frac{1}{4}$  French vermouth, and  $\frac{1}{2}$  gin. Shake vigorously. Strain into a cocktail glass, and add 1 thin slice of orange. You may omit the orange slice, and add  $\frac{1}{4}$  orange juice, or use both.

## BRONX TERRACE COCKTAIL (711)

In a shaker, put  $\frac{1}{3}$  gin,  $\frac{1}{3}$  French vermouth, and the juice of  $\frac{1}{2}$  lime. Add shaved ice, and shake. Strain into a cocktail glass.

## CALVADOS COCKTAIL I (712)

Place in a shaker 2 tablespoons of shaved ice,  $\frac{1}{4}$  liqueur glass of curaçao, 2 dashes of Angostura bitters, 3 drops or more of gum syrup, and  $\frac{3}{4}$  Calvados. Shake well, strain into a cocktail glass, and garnish with 3 tiny balls of raw tart apple.

## CALVADOS COCKTAIL II (713)

*As served at the Park American Hotel, Kalamazoo, Michigan*

Put in a shaker 2 tablespoons of shaved ice, 3 parts of Calvados, 2 parts of fresh grapefruit juice, 1 part of canned apricot juice, and a dash of Angostura bitters. Shake well, strain into a cocktail glass, and garnish with twisted orange peel.

## CANADIAN COCKTAIL I (714)

*Habitant Cocktail*

Put in a mixing glass 2 tablespoons of shaved ice,  $\frac{2}{3}$  whisky,  $\frac{1}{6}$  maple syrup,  $\frac{1}{6}$  Italian vermouth, and 2 dashes of Angostura bitters. Stir well, and strain into a cocktail glass.

## CANADIAN COCKTAIL II (715)

Put in a shaker, half full of cracked ice, 2 dashes of Angostura bitters, 2 dashes of curaçao, 2 dashes of lemon juice, 1 teaspoon of sugar syrup, and  $\frac{3}{4}$  wineglass of whisky. Shake vigorously. Strain into a cocktail glass, and add a twisted lemon peel.

## CARIOCA COCKTAIL (716)

Place in a shaker, half full of shaved ice, 1 teaspoon of powdered sugar. Stir once or twice, then add the juice of 1 lime and  $\frac{3}{4}$  Cuban rum. Shake vigorously, and strain into a champagne glass. Top with a twisted lemon or orange peel.

## CASINO COCKTAIL (717)

In a wineglass, put 1 lump of sugar, and soak it with anisette. Add 1 ice cube, and fill the glass with well-chilled champagne. Add a dash of brandy on top and a twist of lemon peel.

## CESAR COCKTAIL (718)

Put in a shaker 1 dash of Amer Picon, 1 dash of maraschino liqueur,  $\frac{2}{3}$  whisky, and  $\frac{1}{3}$  French vermouth. Add shaved ice, and shake well. Strain into a cocktail glass.

## CHAMPAGNE COCKTAIL I (719)

Place 1 lump of sugar in a champagne glass. Over it, add 2 dashes of Angostura bitters. Fill the glass with well-chilled champagne. Do not stir nor dissolve the sugar.

## CHAMPAGNE COCKTAIL II (720)

Place in a chilled goblet 1 tablespoon of shaved ice; 1 lump of sugar, onto which pour 2 or 3 dashes of orange bitters; then add a twist of lemon peel. Fill with chilled champagne. Serve at once with a straw.

## CHAMPS ÉLYSÉES COCKTAIL (721)

Put in a shaker  $\frac{2}{3}$  brandy, a dash of orange bitters, and  $\frac{1}{3}$  orange juice. Add shaved ice, and shake well. Strain into a cocktail glass, and garnish with 1 red and 1 green maraschino cherry.

## CHERRY BLOSSOM COCKTAIL (722)

In a shaker half full of shaved ice, place 1 teaspoon each of curaçao, lemon juice, grenadine, and brandy. Fill with cherry brandy. Shake well, and strain into a cocktail glass.

## CHOKER COCKTAIL (723)

In a shaker half full of shaved ice, place  $\frac{3}{4}$  part of whisky, 2 dashes of anisette, 1 dash of Angostura bitters, and  $\frac{1}{4}$  part of vermouth. Shake vigorously, and strain into a cocktail glass. Garnish with an olive.

*Pity me, God! for I die of thirst;  
Take me out of this land accurst;  
And if ever I reach my home again,  
Where earth has springs, and the sky has rain,  
I will dig a well for the passers-by,  
And none shall suffer from thirst as I.*

JOHN GREENLEAF WHITTIER

*The story of the shipwreck of Captain Balentine Bagley on the coast of Arabia, and his sufferings in the desert.*

## CLARIDGE COCKTAIL (724)

In a shaker, half filled with shaved ice, put  $\frac{1}{3}$  French vermouth,  $\frac{1}{3}$  gin,  $\frac{1}{6}$  brandy, and  $\frac{1}{6}$  Cointreau. Shake vigorously, and strain into a cocktail glass.

## CLOVER CLUB COCKTAIL I (725)

*London method—grenadine instead of raspberry syrup*

In a shaker, put 2 tablespoons of shaved ice, 1 fresh egg white, the juice of 1 small lime, or  $\frac{1}{4}$  lemon, 1 teaspoon of grenadine syrup,  $\frac{1}{3}$  gin, and  $\frac{1}{6}$  Italian vermouth. Shake vigorously, and strain into a cocktail glass.



## CLOVER CLUB COCKTAIL II (726)

*American method*

Crush 3 large ripe fresh strawberries in a mixing glass or shaker with  $\frac{1}{2}$  teaspoon of powdered sugar. Add the juice of 1 small lime, the white of 1 fresh egg, 1 jigger of gin, and shaved ice. Shake vigorously, and strain into a cocktail glass. Decorate with a sprig of mint. Raspberry or strawberry syrup, or even grenadine syrup are used when fresh strawberries are not available.

## CLUB COCKTAIL I (727)

Put in a shaker  $\frac{1}{3}$  Italian vermouth,  $\frac{1}{3}$  gin, 2 dashes of orange bitters, 1 scant teaspoon of gum syrup, and  $\frac{1}{6}$  yellow chartreuse. Add shaved ice, and shake well. Strain into a cocktail glass.

## CLUB COCKTAIL II (728)

In a mixing glass, put 3 tablespoons of shaved ice, 2 dashes of Angostura bitters, 2 dashes of maraschino liqueur, and 1 jigger of brandy. Stir well. Strain into a cocktail glass, and garnish with small fresh strawberries. If desired, add a dash of champagne.

## COFFEE COCKTAIL (729)

In a shaker, half full of shaved ice, place 1 strictly fresh egg,  $\frac{1}{2}$  teaspoon of powdered sugar, 1 jigger of port wine, and  $\frac{1}{2}$  pony of good brandy, and shake vigorously. Strain into a wineglass. Some persons use only the yolk of a fresh egg.

## COINTREAU COCKTAIL (730)

Place in a shaker, half full of shaved ice,  $\frac{1}{3}$  Cointreau,  $\frac{1}{3}$  brandy, and  $\frac{1}{3}$  lemon juice, and shake vigorously. Strain into a cocktail glass with a twist of orange peel.

## COMMODORE COCKTAIL (731)

In a shaker, put 1 scant teaspoon of gum syrup, 2 dashes of orange bitters, the juice of  $\frac{1}{2}$  small lime, and 1 jigger of whisky. Add shaved ice, and shake well. Strain into a cocktail glass.

## CONTINENTAL COCKTAIL (732)

Put in a shaker, half full of shaved ice, the juice of  $\frac{1}{2}$  lime,  $\frac{3}{4}$  teaspoon of powdered sugar, 1 teaspoon of green crème de menthe, and 1 generous jigger of Jamaica rum. Shake vigorously, and strain into a cocktail glass.

## COUNTRY CLUB COCKTAIL (733)

In a shaker, half full of shaved ice, put 2 dashes of Angostura bitters, 2 dashes of orange bitters, and 1 jigger of rye whisky, and shake vigorously. Strain into a cocktail glass, and top with a twisted lemon peel.

## CORONATION COCKTAIL (734)

Put in a shaker 2 tablespoons of shaved ice, 1 dash of green peppermint, 1 dash of orange bitters, 3 dashes of curaçao, and 1 jigger of brandy. Shake well, and strain into a cocktail glass.

## CREOLE COCKTAIL (735)

In a mixing glass, half full of shaved ice, put  $\frac{1}{2}$  whisky,  $\frac{1}{2}$  Italian vermouth, 2 dashes of benedictine, and 2 dashes of Amer Picon, and stir well. Strain into a cocktail glass, and top with a twisted lemon peel.

## CRESCENT CITY COCKTAIL (736)

Fill a mixing glass half full of shaved ice, and add  $\frac{1}{3}$  Bacardi rum,  $\frac{2}{3}$  Italian vermouth, the juice of  $\frac{1}{2}$  small lime, and 2 dashes of Angostura bitters. Stir, and strain into a cocktail glass.

## CUBAN COCKTAIL (737)

Fill a mixing glass half full of shaved ice, and add  $\frac{2}{3}$  brandy,  $\frac{1}{3}$  apricot brandy, the juice of  $\frac{1}{2}$  lime, and a dash of orange bitters. Stir, and strain into a cocktail glass.

## CZARINA COCKTAIL (738)

In a shaker, half full of shaved ice, place 1 part of fresh pineapple juice, 1 part of vodka, and 1 dash of Angostura bitters. Shake vigorously, and strain into a cocktail glass.

## DAIQUIRI COCKTAIL (739)

In a shaker, half full of shaved ice, put the juice of  $\frac{1}{2}$  lime (about  $\frac{1}{2}$  ounce), and  $\frac{1}{2}$  teaspoon of powdered sugar or more, if desired sweet. Stir until the sugar is entirely dissolved. Then add  $\frac{2}{3}$  Bacardi rum and (optional)  $\frac{1}{6}$  grenadine syrup. Shake vigorously. Strain into a cocktail glass.

*Few things surpass old wine, and they may preach  
Who please—the more because they preach in vain—  
Let us have wine and women, mirth and laughter,  
Sermons and soda water the day after.*

LORD BYRON

## DENVER COCKTAIL (740)

In a mixing glass, half full of shaved ice, put  $\frac{2}{3}$  whisky,  $\frac{1}{3}$  rum, and a dash of orange bitters. Stir rapidly. Strain into a cocktail glass. Top with a twist of lemon peel.

## DERBY COCKTAIL (741)

In a mixing glass, half full of shaved ice, put 2 dashes of peach bitters, 1 sprig of fresh mint, and 1 jigger of gin. Stir, and strain into a cocktail glass. Add an olive.

## DEVIL COCKTAIL (742)

In a shaker, half full of shaved ice, put  $\frac{1}{4}$  teaspoon of green crème de menthe,  $\frac{1}{4}$  teaspoon of maraschino liqueur, and  $\frac{1}{2}$  brandy. Add a dash of cayenne pepper, and shake vigorously. Strain into a cocktail glass, and add 1 thin slice of lemon.

## DOCTOR COCKTAIL I (743)

*As made at the Hotel McAlpin, New York City*

In a shaker, half full of shaved ice, place  $\frac{3}{4}$  rye whisky,  $\frac{1}{4}$  benedictine, and a sprig of fresh mint. Shake violently. Strain into a cocktail glass.

## DOCTOR COCKTAIL II (744)

*As made at the Hotel Nacional, Havana*

In a shaker, half full of shaved ice, place  $\frac{1}{3}$  Swedish punch,  $\frac{1}{3}$  dry gin, and the juice of  $\frac{1}{2}$  small lime. Shake well, and strain into a cocktail glass.

## DOUGLAS FAIRBANKS COCKTAIL (745)

Half fill a shaker with shaved ice, then add 2 dashes of crème de noyau, 2 dashes of orange bitters,  $\frac{1}{3}$  French vermouth, and  $\frac{2}{3}$  gin. Shake well, and strain into a cocktail glass.

## DRY BEAVER COCKTAIL (746)

In a shaker, half full of shaved ice, put 1 dash of anisette, 2 dashes of orange bitters, 1 part of French vermouth, and 1 part of dry gin. Shake well, and strain into a cocktail glass.

## DU BARRY COCKTAIL (747)

Half fill a shaker with shaved ice. Add 1 dash of Boneykam bitters, 2 dashes of anisette, 2 dashes of gum syrup,  $\frac{2}{3}$  dry gin, and  $\frac{1}{3}$  French vermouth. Shake well, and strain into a cocktail glass.

## DUNLOP COCKTAIL (748)

In a shaker, half filled with shaved ice, put  $\frac{1}{3}$  sherry,  $\frac{2}{3}$  rum, and a generous dash of Angostura bitters. Shake well, and strain into a cocktail glass.

## DUBONNET COCKTAIL (749)

Half fill a mixing glass with shaved ice. Add  $\frac{1}{2}$  Dubonnet,  $\frac{1}{2}$  gin, and 3 dashes of Angostura bitters. Stir well, and strain into a cocktail glass.

## DUCHESS COCKTAIL (750)

In a shaker, half full of shaved ice, put  $\frac{1}{3}$  Italian vermouth,  $\frac{1}{3}$  dry vermouth, and  $\frac{1}{3}$  anisette. Shake well, and strain into a cocktail glass. Garnish with a green cherry.

## FERNET BRANCA COCKTAIL (751)

In a mixing glass, put 2 or 3 tablespoons of coarsely cracked ice, 1 cocktail glass of Italian vermouth, and  $\frac{1}{2}$  teaspoon of Fernet Branca. Stir rapidly, strain into a cocktail glass, and garnish with 1 thin slice of orange.

## FOURTH DEGREE COCKTAIL (752)

Half fill a shaker with shaved ice. Add  $\frac{1}{3}$  dry gin,  $\frac{1}{3}$  French vermouth,  $\frac{1}{3}$  Italian vermouth, and 4 dashes of anisette. Shake well, and strain into a cocktail glass.

## FOX RIVER COCKTAIL (753)

In a wineglass, put 1 lump of sugar, saturated with peach bitters. Add 1 ice cube, 1 glass of bourbon whisky, and 1 teaspoon of crème de cacao. Stir gently, and add a twist of lemon peel.

*Punch routes the gout, the colic, and the tistic.  
It is to all men the very best of physic.*

OLD SONG

## GILROY COCKTAIL (754)

Half fill a shaker with cracked ice, not too small. Add  $\frac{1}{3}$  dry gin,  $\frac{1}{3}$  Noilly Pratt vermouth,  $\frac{1}{6}$  cherry brandy,  $\frac{1}{6}$  kirsch, and a dash of Angostura bitters. Shake vigorously, and strain into a cocktail glass.

## GIN COCKTAIL I (755)

*As made at the Jefferson Davis Hotel, Montgomery, Alabama*

Half fill a shaker with shaved ice. Add 1 scant teaspoon of gum syrup, 2 dashes of orange bitters, 2 dashes of Angostura bitters, and 1 jigger of gin. Shake well. Strain into a cocktail glass. Garnish with a twist of orange peel (optional).

## GIN COCKTAIL II (756)

In a mixing glass, half full of shaved ice, put 2 or 3 (according to taste) dashes of orange bitters, and 1 jigger of gin. Stir well and rapidly. Strain into a cocktail glass.

## GOLDEN HORN (757)

In a shaker, half full of shaved ice, put  $\frac{1}{3}$  orange juice,  $\frac{2}{3}$  Turkish Rakki, 3 dashes of grenadine, and 1 generous dash of Cointreau. Shake well and rapidly, and strain into a cocktail glass. Garnish with a cherry.

## GOLDEN SLIPPER (758)

Half fill a shaker with shaved ice. Add  $\frac{1}{2}$  glass of yellow chartreuse, 1 fresh egg yolk, and  $\frac{1}{2}$  glass of Eau de Vie de Dantzic. Shake vigorously, and strain into a small wineglass.

## GREAT NORTHERN COCKTAIL (759)

Half fill a shaker with shaved ice. Add  $\frac{1}{3}$  Jamaica rum,  $\frac{1}{3}$  brandy, 2 dashes of lemon juice, and  $\frac{1}{3}$  pineapple juice (fresh or canned), and shake vigorously. Strain into a cocktail glass.

## GREENBRIAR COCKTAIL (760)

Half fill a shaker with coarsely cracked ice. Add 1 dash of peach bitters,  $\frac{1}{3}$  French vermouth,  $\frac{2}{3}$  sherry, and 1 sprig of fresh mint. Shake vigorously, and strain into a cocktail glass. Garnish with 1 sprig of fresh mint.

## GRENADIER COCKTAIL (761)

In a shaker, half filled with shaved ice, place 1 dash of Jamaica ginger,  $\frac{1}{3}$  ginger brandy,  $\frac{2}{3}$  brandy, and 1 scant teaspoon of gum syrup. Shake well, and strain into a cocktail glass.

## GUARD'S COCKTAIL (762)

Half fill a shaker with coarsely cracked ice. Add 2 dashes of curaçao,  $\frac{2}{3}$  Italian vermouth, and  $\frac{1}{3}$  dry gin. Shake vigorously, and strain into a cocktail glass.

*I pity them greatly, but I must be mum  
For how could we do without sugar and rum.*  
COWPER

## HALF AND HALF COCKTAIL (763)

*As made at the Drake Hotel, Chicago*

In a mixing glass, put 3 generous tablespoons of shaved ice,  $\frac{1}{2}$  gin,  $\frac{1}{2}$  French vermouth (Italian vermouth, if sweet mixture is desired), and 3 dashes of Angostura bitters. Stir gently and thoroughly, and strain into a cocktail glass. Serve with an olive.

## HARVARD CLUB COCKTAIL I (764)

Half fill a shaker with shaved ice. Add  $\frac{1}{2}$  rye whisky,  $\frac{1}{6}$  lemon juice,  $\frac{1}{3}$  orange juice, and 1 scant teaspoon of powdered sugar. Shake well, and strain into a cocktail glass.

## HARVARD CLUB COCKTAIL II (765)

Half fill a shaker with cracked ice. Add 1 dash of gum syrup, 2 dashes of Angostura bitters,  $\frac{1}{2}$  brandy, and  $\frac{1}{2}$  Italian vermouth. Shake well, and strain into a cocktail glass.

## HAWAIIAN GIN COCKTAIL (766)

In a shaker, put 3 tablespoons of coarsely cracked ice. Add  $\frac{3}{4}$  gin,  $\frac{1}{4}$  pineapple juice (fresh or canned), and 2 dashes of grenadine. Shake well, and strain into a cocktail glass.

## HICKORY HOUSE COCKTAIL (767)

Half fill a shaker with shaved ice. Add  $\frac{1}{3}$  lime juice,  $\frac{1}{3}$  gin, and  $\frac{1}{3}$  Cointreau. Shake vigorously, and strain into a cocktail glass.

## HOFFMAN HOUSE COCKTAIL (768)

Half fill a shaker with shaved ice. Add  $\frac{2}{3}$  gin,  $\frac{1}{3}$  French vermouth, and 1 generous dash of orange bitters. Shake vigorously, and strain into a cocktail glass. Garnish with a twisted orange peel.

## INCA COCKTAIL (769)

Half fill a shaker with shaved ice. Add 2 dashes of orgeat syrup, 2 dashes of orange bitters,  $\frac{1}{3}$  gin,  $\frac{1}{3}$  dry sherry, and  $\frac{1}{3}$  French vermouth. Shake well, and strain into a cocktail glass. Garnish with 1 small pineapple stick.

## IRISH COCKTAIL (770)

In a shaker, half filled with shaved ice, place 2 dashes of anisette, 2 dashes of curaçao, 1 dash of maraschino liqueur, 1 dash of Angostura bitters, and  $\frac{2}{3}$  Irish whisky. Shake well, and strain into a cocktail glass. Garnish with an olive and a twist of lemon peel.

## ITALIAN COCKTAIL (771)

Half fill a shaker with shaved ice. Add equal parts of sweet and dry Italian vermouth, a dash of Angostura bitters, and a dash of Campari bitters. Shake well. Strain into a cocktail glass. Garnish with a cherry and, if desired, a sprig of fresh mint.

## JACK ROSE COCKTAIL (772)

Half fill a shaker with shaved ice. Add  $\frac{2}{3}$  applejack,  $\frac{1}{3}$  Italian vermouth, and 2 dashes of grenadine, and shake well. Strain into a cocktail glass.

## JACK WALLACE COCKTAIL (773)

*As made at the Arrowhead Inn, New York City*

Half fill a shaker with shaved ice. Add  $\frac{1}{4}$  French vermouth,  $\frac{1}{4}$  lemon juice,  $\frac{1}{4}$  grenadine,  $\frac{1}{4}$  whisky, the white of 1 egg, and a dash of sweet cream. Shake vigorously, and strain into a cocktail glass.

*May friendship, like wine, improve as time advances, and may we always have old wine, old friends, and young cares.—BOOK OF TOASTS*

## JOURNALIST COCKTAIL (774)

Half fill a shaker with shaved ice. Add 1 dash of Angostura bitters, 2 dashes of curaçao, 2 dashes of lemon juice,  $\frac{1}{6}$  French vermouth,  $\frac{1}{6}$

Italian vermouth, and  $\frac{1}{3}$  gin. Shake well, and strain into a cocktail glass.

JOCKEY CLUB COCKTAIL (775)

In a shaker, half filled with shaved ice, place  $\frac{1}{2}$  Italian vermouth,  $\frac{1}{2}$  rye whisky, and 2 dashes of maraschino liqueur, and shake vigorously. Strain into a cocktail glass. Garnish with a twist of orange peel.

LEONTINE COCKTAIL (776)

In a shaker, half filled with shaved ice, place 2 parts of anisette, 1 part of water, and 1 dash of dry gin. Shake well, and strain into a cocktail glass.

LITTLE DEVIL COCKTAIL (777)

In a shaker, half full of shaved ice, put  $\frac{1}{3}$  dry gin,  $\frac{1}{3}$  rum,  $\frac{1}{6}$  Cointreau, and  $\frac{1}{6}$  lime juice. Shake well, and strain into a cocktail glass.

LONDON COCKTAIL (778)

*As made at the Crafton Club, London*

Half fill a shaker with shaved ice. Add  $\frac{1}{3}$  Scotch whisky,  $\frac{1}{3}$  French vermouth, and  $\frac{1}{3}$  pineapple juice (fresh or canned), and shake well. Strain into a cocktail glass. Garnish with an olive.

LOUD SPEAKER COCKTAIL (779)

In a shaker, place 3 tablespoons of coarsely cracked ice. Add  $\frac{3}{8}$  gin,  $\frac{3}{8}$  brandy,  $\frac{1}{8}$  Cointreau, and  $\frac{1}{8}$  lime juice. Shake well, and strain into a cocktail glass.

LOUISA COCKTAIL (780)

In a shaker, half full of shaved ice, put 1 teaspoon of yellow chartreuse,  $\frac{1}{3}$  Italian vermouth,  $\frac{1}{3}$  gin, and  $\frac{1}{3}$  Calvados, and shake vigorously. Strain into a cocktail glass, and garnish with a twist of orange peel.

MAGNOLIA COCKTAIL (781)

In a shaker, half full of shaved ice, place 1 scant teaspoon of gum syrup, 1 scant teaspoon of curaçao, 1 whole fresh egg, and 1 glass of brandy. Shake vigorously, and strain into a cocktail glass. Dust with nutmeg.



## MAH-JONGG COCKTAIL (782)

In a shaker, half full of shaved ice, put  $\frac{1}{6}$  Cointreau,  $\frac{1}{6}$  Bacardi rum, and  $\frac{2}{3}$  dry gin, and shake vigorously. Strain into a cocktail glass.

## MAIDEN'S BLUSH COCKTAIL (783)

Half fill a shaker with shaved ice. Add  $\frac{2}{3}$  gin,  $\frac{1}{3}$  anisette, and 1 teaspoon of grenadine. Shake well, and strain into a cocktail glass.

*Drink, for you know not  
Whence you came, nor why;  
Drink, for you know not why  
You go, nor whence.*

## MANCHESTER COCKTAIL (784)

In a shaker, half full of shaved ice, place  $\frac{3}{4}$  Madeira wine, 3 dashes of Angostura bitters,  $\frac{1}{2}$  teaspoon of curaçao, and 1 pony of brandy. Shake well, and strain into a cocktail glass. Garnish with a black olive.

## MANHATTAN COCKTAIL (785)

In a mixing glass, put 3 tablespoons of cracked ice,  $\frac{1}{3}$  Italian vermouth, 1 dash of orange bitters (other bitters may be used, according to taste), and  $\frac{2}{3}$  of your favorite rye, bourbon, or other good whisky. Stir well, and strain into a cocktail glass. Garnish with a cherry.

## MARTINI COCKTAIL I (786)

*Dry*

In a mixing glass, half full of shaved ice, place a few dashes of orange bitters,  $\frac{1}{3}$  French vermouth, and  $\frac{2}{3}$  gin. Stir, and strain into a cocktail glass. Garnish with an olive.

## MARTINI COCKTAIL II (787)

*Sweet*

Proceed as indicated for recipe No. 786, using sweet Italian vermouth instead of French vermouth. Stir, and strain into a cocktail glass. Garnish with an olive.

## MARY PICKFORD COCKTAIL (788)

Half fill a shaker with shaved ice. Add 2 scant teaspoons of grenadine and 3 sticks of pineapple (fresh or canned). Muddle well, but

gently, then pour in  $\frac{3}{4}$  cocktail glass of good rum. Shake well, and strain into a thoroughly chilled cocktail glass. Garnish with 2 sticks of fresh pineapple.

MAYFAIR COCKTAIL (789)

Half fill a shaker with shaved ice. Add  $\frac{1}{2}$  gin,  $\frac{1}{2}$  orange juice, and 3 or 4 dashes of apricot syrup, muddled with a little clove syrup, and shake well. Strain into a cocktail glass.

*There's nought, no doubt, so much the spirit calms  
As rum and true religion.*

LORD BYRON

MILLIONAIRE COCKTAIL (790)

In a shaker, half full of shaved ice, put 1 fresh egg white, 2 dashes of curaçao, 1 scant teaspoon of grenadine, and  $\frac{2}{3}$  Canadian Club whisky, and shake vigorously. Strain into a cocktail glass, and dust (optional) with a grating of nutmeg.

MONA LISA COCKTAIL (791)

In a shaker, half full of shaved ice, put 3 dashes of Italian bitters,  $\frac{1}{2}$  Italian vermouth, and  $\frac{1}{2}$  rye whisky. Shake well, and strain into a cocktail glass.

MONTANA COCKTAIL (792)

In a shaker, half full of shaved ice, place 2 dashes of anisette, 3 dashes of orange bitters,  $\frac{1}{2}$  French vermouth, and  $\frac{1}{2}$  sloe gin. Shake well, and strain into a cocktail glass. Top with a twisted lemon peel.

MONTCLAIR COCKTAIL (793)

*As served in the Coral Room of the Hotel Montclair, New York City*

Use an old-fashioned glass. Dampen the rim, and dip it into granulated sugar. In a mixing glass, half full of shaved ice, put  $\frac{1}{2}$  jigger of orange juice, 1 dash of lemon juice, 1 jigger of good whisky, and 2 dashes of good rum. Stir, and strain into the frosted old-fashioned glass. Garnish with a stick of pineapple and a cherry.

*Here's to a long life and a merry one,  
A quick death and a happy one,  
A good girl and a pretty one,  
A cold bottle and another one.*

## MONTE CARLO IMPERIAL COCKTAIL (794)

*As served at the Café de Paris, Monte Carlo*

Half fill a shaker with shaved ice. Add  $\frac{1}{2}$  gin,  $\frac{1}{4}$  lemon juice, and a scant  $\frac{1}{4}$  white crème de menthe. Shake well, and strain into a cocktail glass.

## MORGAN RUM COCKTAIL (795)

In a shaker half full of coarsely cracked ice, place  $\frac{3}{4}$  Bacardi rum, 1 scant teaspoon of lime juice, and  $\frac{1}{2}$  teaspoon of Cointreau. Shake well, and strain into a cocktail glass. Garnish with an olive.

## MOUSQUETAIRE COCKTAIL (796)

In a shaker, half full of shaved ice, put  $\frac{1}{3}$  armagnac,  $\frac{1}{3}$  Cointreau, and  $\frac{1}{3}$  lime juice. Shake well, and strain into a cocktail glass. Garnish with a twisted orange peel.

## NINETEENTH HOLE COCKTAIL (797)

*Golf Club Cocktail*

Half fill a shaker with shaved ice. Add  $\frac{1}{3}$  Scotch whisky,  $\frac{1}{3}$  Italian vermouth, and  $\frac{1}{3}$  sherry. Shake well, and strain into a cocktail glass. Garnish (optional) with an orange slice.

## NACIONAL COCKTAIL (798)

*As prepared at the Hotel Nacional, Cuba*

Use a champagne glass. In a mixing glass, half full of shaved ice, place the juice of  $\frac{1}{2}$  lime, an equal amount of pineapple juice (fresh or canned), 1 scant teaspoon of powdered sugar, and  $\frac{3}{4}$  glass of Bacardi rum. Stir well, and strain into the champagne glass.

## OLD-FASHIONED GIN AND BITTERS (799)

*A short drink*

In a mixing glass, put 4 dashes of Angostura bitters,  $\frac{3}{4}$  jigger or more of good gin (about 3 tablespoons), and some cracked ice. Stir well. Strain into an old-fashioned cocktail glass, and serve with a twist of lemon peel.

## OLD-FASHIONED GIN COCKTAIL (800)

*Avalon Cocktail*

Crush a section of grapefruit in the bottom of a mixing glass with 3 or 4 dashes of grenadine syrup. Add  $\frac{1}{2}$  jigger of dry gin and 1 jigger

of French vermouth. Fill the mixing glass with shaved ice, and stir well. Strain into a chilled old-fashioned glass.

OLD-FASHIONED MINT MASH COCKTAIL (801)

Use an old-fashioned glass. Muddle 1 lump of sugar in 1 teaspoon of water with 2 sprigs of mint and 1 ice cube. Pour over 1 pony of bourbon whisky. Stir, and garnish with fruit in season.

OLD-FASHIONED WHISKY COCKTAIL (802)

*Original method as prepared at the Metropolitan Club, New York City*

Use an old-fashioned glass. Muddle  $\frac{1}{2}$  lump of sugar with 2 dashes of Angostura bitters lightly. Add 1 ice cube, crushed, and 1 jigger of whisky. Stir well, and top with a twisted peel of lemon. Be sure to pour the whisky last.

OLYMPIC COCKTAIL (803)

In a shaker, half full of shaved ice, put  $\frac{1}{3}$  brandy,  $\frac{1}{3}$  curaçao, and  $\frac{1}{3}$  orange juice. Add a dash of Angostura bitters, and shake well. Strain into a cocktail glass.

OPERA COCKTAIL (804)

In a shaker, half full of shaved ice, put  $\frac{2}{3}$  gin,  $\frac{1}{6}$  Dubonnet, and  $\frac{1}{6}$  Liqueur des Mandarins, and shake well. Strain into a cocktail glass, and top with a twisted orange peel.

ORANGE BLOSSOM COCKTAIL (805)

Half fill a shaker with shaved ice. Add  $\frac{1}{4}$  rum,  $\frac{1}{4}$  Cointreau, and  $\frac{1}{2}$  orange juice, and shake well. Strain into a cocktail glass.

ORIENTAL COCKTAIL (806)

Half fill a shaker with shaved ice. Add  $\frac{1}{2}$  rye whisky,  $\frac{1}{4}$  Italian vermouth,  $\frac{1}{4}$  white curaçao, and the juice of  $\frac{1}{2}$  small lime. Shake well, and strain into a cocktail glass.

PALL MALL COCKTAIL (807)

Half fill a shaker with shaved ice. Add 1 scant teaspoon of white crème de menthe, 1 dash of orange bitters,  $\frac{1}{3}$  Italian vermouth,  $\frac{1}{3}$  French vermouth, and  $\frac{1}{3}$  gin. Shake well, and strain into a cocktail glass.

## PALMETTO COCKTAIL (808)

Half fill a mixing glass with shaved ice. Add 3 dashes of Angostura bitters,  $\frac{1}{2}$  good rum, and  $\frac{1}{2}$  French vermouth. Stir, and strain into a cocktail glass.

## PARISIAN COCKTAIL (809)

Half fill a shaker or mixing glass with shaved ice. Add  $\frac{1}{3}$  dry Italian vermouth,  $\frac{1}{3}$  crème de cassis, and  $\frac{1}{3}$  gin. Stir well, and strain into a cocktail glass.

## PARK AMERICAN COCKTAIL (810)

Half fill a shaker with shaved ice. Add 1 part of vodka, 1 part of gin, and 1 part of crème de cacao. Shake well, and strain into a cocktail glass. A twist of lemon peel may be added, if desired.

*Say, why did Time  
His glass sublime  
Fill up with sand unsightly,  
When wine, he knew,  
Runs brisker through  
And sparkles far more brightly?*

## PERFECT COCKTAIL I (811)

*Using gin*

In a shaker, half full of shaved ice, put  $\frac{1}{4}$  French vermouth,  $\frac{1}{4}$  Italian vermouth, and  $\frac{1}{2}$  gin. Shake well, and strain into a cocktail glass.

## PERFECT COCKTAIL II (812)

*Using vodka*

Half fill a mixing glass with shaved ice. Add  $\frac{1}{2}$  part of Italian vermouth,  $\frac{1}{2}$  part of French vermouth, and 3 parts of vodka. Stir well, and strain into a cocktail glass. Top with a twisted lemon peel.

## PICK-ME-UP COCKTAIL (813)

Half fill a shaker with shaved ice. Add equal parts of anisette and Italian vermouth. Add the juice of  $\frac{1}{2}$  small lime, and shake well. Strain into a cocktail glass.

PILGRIM COCKTAIL (814)

Half fill a shaker with shaved ice. Add  $\frac{3}{4}$  jigger of rum,  $\frac{1}{4}$  jigger of lemon juice,  $\frac{1}{4}$  jigger of Cointreau, and  $\frac{1}{2}$  scant teaspoon of sugar. Shake vigorously, and strain into a cocktail glass.

PING-PONG COCKTAIL (815)

Half fill a shaker with shaved ice. Add 1 teaspoon of lemon juice,  $\frac{1}{2}$  sloe gin, and  $\frac{1}{2}$  Crème Yvette. Shake well, and strain into a cocktail glass. Garnish with a cherry.

PINK GIN TONIC (816)

*A short drink*

In a small tumbler, place 1 ice cube. Pour over it 3 dashes of orange bitters, then 1 scant jigger of good gin, and stir. Fill the tumbler with quinine water. The time to drink a tonic is before meals (never after) and the "morning after."

PINK LADY COCKTAIL (817)

In a shaker, put about 4 tablespoons of shaved ice. Add the white of 1 strictly fresh egg, 2 teaspoons of grenadine,  $\frac{1}{6}$  brandy, and  $\frac{1}{3}$  gin. Shake violently, and strain into a cocktail glass.

PINK ROSE COCKTAIL (818)

In a shaker, put about 4 tablespoons of shaved ice, 1 fresh egg white and yolk, a dash of salt, 1 teaspoon of grenadine, 1 teaspoon of lemon juice, 1 teaspoon of fresh heavy cream, and  $\frac{2}{3}$  dry gin. Shake vigorously, and strain into a cocktail glass. Dust the top with nutmeg (optional).

PLAZA COCKTAIL (819)

In a shaker, put 4 tablespoons of shaved ice,  $\frac{1}{3}$  Italian vermouth,  $\frac{1}{3}$  French vermouth, and  $\frac{1}{3}$  gin. Then add 1 chunk of canned pineapple, and shake well. Strain into a cocktail glass, and garnish with a stick of pineapple.

*Fill the bumper fair!  
Every drop we sprinkle  
O'er the brow of care  
Smooths away a wrinkle.*

## POLO CLUB COCKTAIL (820)

In a shaker, put 4 tablespoons of shaved ice. Add  $\frac{1}{6}$  grapefruit juice,  $\frac{1}{6}$  orange juice, and  $\frac{2}{3}$  gin. Shake well, and strain into a cocktail glass. Top with a twisted orange peel.

## PORT WINE COCKTAIL I (821)

*London method*

Half fill a shaker with shaved ice. Add 3 dashes of Angostura bitters,  $\frac{1}{4}$  maraschino liqueur, and  $\frac{3}{4}$  port wine. Shake well, and strain into a cocktail glass.

## PORT WINE COCKTAIL II (822)

*Broken Spur*

Half fill a mixing glass with shaved ice. Add  $\frac{2}{3}$  port wine,  $\frac{1}{3}$  French vermouth, and 1 dash of curaçao. Stir well, and strain into a cocktail glass.

## PORT WINE COCKTAIL III (823)

*Peggy*

Half fill a mixing glass with shaved ice. Then add equal parts of port wine, pineapple juice, and French vermouth, with a dash of orange bitters. Stir well, and strain into a cocktail glass.

## PRINCESS COCKTAIL (824)

*As prepared at the Hotel Pierre, New York City*

Half fill a shaker with shaved ice. Add 1 jigger of rum, the juice of  $\frac{1}{2}$  small lime, 1 dash of grenadine, and 1 dash of Angostura bitters. Shake well, and strain into a cocktail glass.

## PRINCESS MARY COCKTAIL (825)

Half fill a shaker with shaved ice. Add  $\frac{1}{3}$  gin,  $\frac{1}{3}$  crème de cacao, and  $\frac{1}{3}$  fresh heavy cream. Shake vigorously, and strain into a cocktail glass.

## QUEEN COCKTAIL I (826)

In a shaker, place 4 tablespoons of shaved ice. Add 2 parts of vodka, 1 part of Cointreau, and 1 dash of orange bitters. Shake well, and strain into a cocktail glass.

## QUEEN COCKTAIL II

(827)

In a shaker, half full of shaved ice, put 1 chunk of pineapple, 1 slice of orange,  $\frac{1}{3}$  Italian vermouth,  $\frac{1}{3}$  French vermouth, and  $\frac{1}{3}$  gin. Shake well, and strain into a cocktail glass.

*Cognac alone in all this world is complete in itself,  
Whether we seek by scent to pierce the mystery  
Of the hundred odors in its dear "bouquet" blended,  
Or, quickly shaken in the crystal glass, its surface  
Crowned halo-like with sparkling transient pearls we see.*

*Cognac! begetter rare of castles in the air!  
By thee the Bacchic joy we taste, but not its frenzy.  
Health, pleasure, wit, and good digestion thou dost give.  
At whatsoever hour the golden liquor be poured out,  
That hour is ripe! Sip then, ye sons of Epicurus!  
For cognac warms the fancy and inspires the mind.  
"Ode to Cognac" by ARMAND SIMARD, bard of Cognac*

## RACQUET CLUB COCKTAIL

(828)

In a shaker, half full of shaved ice, put 1 dash of orange bitters,  $\frac{1}{3}$  French vermouth, and  $\frac{2}{3}$  gin. Shake well, and strain into a cocktail glass.

## RITZ CARLTON GIN COCKTAIL

(829)

*As prepared at the Ritz Carlton, Boston*

In a mixing glass, half full of shaved ice, put  $\frac{1}{3}$  grenadine,  $\frac{2}{3}$  gin, and the juice of  $\frac{1}{2}$  small lemon, and stir well. Strain into a cocktail glass, and serve with a dash of Angostura bitters on top.

## ROB ROY COCKTAIL

(830)

In a shaker, half full of shaved ice, put 2 dashes of orange bitters and equal parts of Scotch whisky and Italian vermouth. Shake well, and strain into a cocktail glass.

## ROSE COCKTAIL I

(831)

In a shaker, half full of shaved ice, put  $\frac{2}{3}$  French vermouth,  $\frac{1}{6}$  kirschwasser,  $\frac{1}{6}$  gooseberry syrup. Shake vigorously, and strain into a cocktail glass. Garnish with a cherry.



## ROSE COCKTAIL II (832)

*As made at El Morocco, New York City*

In a shaker, half full of shaved ice, put  $\frac{1}{5}$  French vermouth,  $\frac{1}{5}$  cherry brandy,  $\frac{1}{5}$  kirsch, and  $\frac{2}{5}$  London Dry Gin. Shake well, and strain into a cocktail glass.

## ROYAL HAWAIIAN BOURBON COCKTAIL (833)

*As made at the Royal Hawaiian Hotel, Honolulu*

In a shaker, half full of shaved ice, put 2 parts of bourbon whisky, 1 part of fresh pineapple juice, 1 part of Italian vermouth, and 2 teaspoons of benedictine. Shake well, and strain into a cocktail glass.

## ROYAL SMILE COCKTAIL I (834)

In a shaker, half full of shaved ice, put the juice of 1 small lime, 1 scant teaspoon of grenadine,  $\frac{2}{3}$  Calvados, and  $\frac{1}{3}$  gin. Shake well, and strain into a cocktail glass.

## ROYAL SMILE COCKTAIL II (835)

*As made at Briarcliff Lodge, Briarcliff, New York*

In a shaker, half full of shaved ice, put  $\frac{1}{2}$  jigger of applejack,  $\frac{1}{2}$  gin, the juice of  $\frac{1}{2}$  small lime, and a generous dash of raspberry syrup. Shake well, and strain into a cocktail glass.

*If luck come too quickly, I'm thinking  
 Ill-luck may give it a shove;  
 Thus thirst is the end of drinking,  
 And grief is the end of love.  
 Some will scatter and some will gather,  
 Children play at different plays;  
 All your fingers have different lengths,  
 All your friends have different ways.*

GAELIC TOAST

## RUM COCKTAIL I (836)

Serve in a small wineglass. In a shaker, half full of shaved ice, put 1 fresh egg white, 3 dashes of grenadine,  $\frac{1}{2}$  scant teaspoon of lemon juice, and  $\frac{2}{3}$  rum. Shake vigorously, and strain into the wineglass.

## RUM COCKTAIL II (837)

In a shaker, half full of finely cracked, not shaved, ice, put the juice of  $\frac{1}{2}$  peeled lime, 1 scant teaspoon of powdered sugar, 1 or 2 dashes

of maraschino liqueur, and  $\frac{2}{3}$  good rum. Shake vigorously, and strain into a cocktail glass or, if desired, into a chilled champagne glass. The success of this icy "glacier in a glass" depends on the shaking.

RUM COCKTAIL III (838)

In a shaker, half full of shaved ice, put 1 jigger of rum, 2 dashes of Cointreau,  $\frac{1}{4}$  teaspoon of lemon juice,  $\frac{1}{4}$  teaspoon (or more) of powdered sugar, and  $\frac{1}{2}$  jigger of French vermouth. Shake well, and strain into a cocktail glass. Top with a twisted lemon peel.

RUM (New-fashioned) COCKTAIL (839)

Saturate 1 cube of sugar with orange bitters. Place in an old-fashioned glass, and add very little seltzer, just enough to muddle. Add 1 cube of ice and 1 generous jigger of rum. Stir well until the sugar is dissolved. Decorate with a thin  $\frac{1}{2}$  slice of orange, 1 stick of canned pineapple (fresh may be used, if desired), and 1 maraschino cherry. Top with a twisted lemon peel.

*For rum is the tippie and the soul's delight  
Of an old, bold mate of Henry Morgan!*

SAM WARD COCKTAIL (840)

This drink is really an after-dinner beverage, but it is often served as a cocktail.

Fill a chilled cocktail glass with shaved ice. Arrange around the edge a circle of thin lemon peel, neatly trimmed. Fill with yellow chartreuse. Serve with a straw.

SARATOGA COCKTAIL I (841)

*As served at Fort William Henry, Lake George, New York*

In a shaker, half full of finely cracked ice, not shaved, put 1 teaspoon of pineapple syrup, 2 dashes of orange bitters, 2 dashes of maraschino liqueur, and 1 glass of brandy. Shake well, and strain into a wineglass. Fill with chilled champagne. Garnish with 2 ripe fresh strawberries.

SARATOGA COCKTAIL II (842)

In a shaker, half full of shaved ice, put 2 drops of Angostura bitters, 1 ounce (small jigger) of brandy, 1 ounce of whisky, and 1 ounce of Italian vermouth. Shake well, and strain into a cocktail glass. Top with a twisted lemon peel.

**SAZARAC COCKTAIL** (843)

In an old-fashioned glass, place  $\frac{1}{2}$  sugar cube, and saturate it with ice water. Muddle, adding 1 dash of Peychaud bitters and 2 dashes of Angostura bitters. When muddled, add 1 jigger of bourbon whisky. Twist a lemon peel over, and add 1 ice cube. Stir well. In another old-fashioned glass, which has been filled with shaved ice to chill it thoroughly, then the ice discarded, pour in a little anisette. Turn the glass to spread the flavor all over the inside of the glass. Then strain the first old-fashioned mixture into the anisette-flavored old-fashioned glass. Serve at once.

**SAVOY HOTEL SPECIAL COCKTAIL** (844)

In a shaker, half full of cracked ice, not shaved, put 1 dash of anisette, 2 dashes of grenadine,  $\frac{1}{3}$  French vermouth, and  $\frac{2}{3}$  gin. Shake well, and strain into a cocktail glass. Top with a twisted lemon peel.

**SCOTCH WHISKY COCKTAIL** (845)*Thistle Cocktail*

In a mixing glass, half full of shaved ice, put  $\frac{2}{3}$  Scotch whisky,  $\frac{1}{3}$  Italian vermouth, and 2 generous dashes of Angostura bitters, and stir well. Strain into a cocktail glass, and add a curl of lemon peel.

**SIDECAR COCKTAIL** (846)

In a shaker, half full of shaved ice, put  $\frac{1}{3}$  Cointreau,  $\frac{1}{3}$  brandy, and  $\frac{1}{3}$  lemon juice. Shake well, and strain into a cocktail glass.

**SILVER COCKTAIL** (847)

In a shaker, half full of cracked ice, not shaved, put 1 fresh egg white, 1 teaspoon of orgeat syrup, 2 dashes of maraschino liqueur, 1 dash of orange bitters,  $\frac{1}{3}$  French vermouth, and  $\frac{1}{3}$  gin. Shake vigorously. Strain into a cocktail glass.

**SILVER STREAK COCKTAIL** (848)

In a shaker, half full of shaved ice, put  $\frac{1}{2}$  kummel and  $\frac{1}{2}$  gin. Shake well. Strain into a cocktail glass.

**SIR WALTER COCKTAIL** (849)*Swalter Cocktail*

In a shaker, half full of finely cracked ice, not shaved, put 1 scant teaspoon of grenadine, 1 scant teaspoon of curaçao, 1 scant teaspoon

of lemon juice,  $\frac{1}{3}$  brandy, and  $\frac{1}{3}$  rum. Shake well, and strain into a cocktail glass.

### SIX O'CLOCK COCKTAIL (850)

#### *Six Cylinder Cocktail*

In a shaker, half full of shaved ice, put  $\frac{1}{6}$  cherry brandy,  $\frac{1}{6}$  gin,  $\frac{1}{6}$  Campari bitters,  $\frac{1}{6}$  Dubonnet,  $\frac{1}{6}$  French vermouth, and  $\frac{1}{6}$  Italian vermouth. Shake well. Strain into a cocktail glass.

### SLOE GIN COCKTAIL (851)

In a mixing glass, half full of shaved ice, put 2 dashes of orange bitters, and 1 jigger of sloe gin. Stir well. Strain into a cocktail glass. You may, if desired, top with a twisted lemon or orange peel.

### SONCHE'S COCKTAIL (852)

In a shaker, half full of shaved ice, put 2 dashes of orange bitters, 2 dashes of maraschino liqueur, 2 dashes of anisette,  $\frac{1}{2}$  French vermouth, and  $\frac{1}{2}$  gin. Shake furiously, and strain into a cocktail glass. Garnish with a stick of fresh pineapple and a twisted lemon peel.

### SOUTHSIDE COCKTAIL (853)

#### *As served at the Park Lane, New York City*

In a shaker, half full of shaved ice, put  $\frac{1}{2}$  teaspoon of sugar, 1 fresh mint leaf,  $\frac{1}{3}$  lemon juice, and  $\frac{2}{3}$  dry gin. Shake well. Strain into a cocktail glass.

### STINGER COCKTAIL (854)

In a shaker, half full of shaved ice, put  $\frac{1}{2}$  crème de menthe and  $\frac{1}{2}$  brandy. Shake well, and strain into a cocktail glass.

### SUNDOWNER COCKTAIL (855)

In South Africa, there is but a brief twilight. To salute the sudden mystic advent of the night and to counteract the rapid drop in temperature, South Africans mix the tastiest of cocktails, the traditional sundowner.

In a shaker, half full of shaved ice, put  $\frac{2}{5}$  brandy,  $\frac{1}{5}$  French vermouth,  $\frac{1}{5}$  lemon juice, and  $\frac{1}{5}$  orange juice, and shake vigorously. Strain into a cocktail glass.

## SUZANNE'S COCKTAIL (856)

In a shaker, half full of cracked ice, not shaved, put 1 fresh egg white, 1 scant teaspoon of raspberry syrup,  $\frac{1}{2}$  teaspoon of lime juice, 1 generous teaspoon of fresh heavy cream, and  $\frac{2}{3}$  gin. Shake vigorously, and strain into a cocktail glass. Garnish with 2 fresh raspberries.

## SUMMER DELIGHT COCKTAIL (857)

In a shaker, half full of cracked ice, not shaved, put  $\frac{1}{2}$  teaspoon of lime juice, 2 dashes of Angostura bitters, 1 jigger of brandy, and 1 fresh egg yolk. Shake vigorously, and strain into a well-chilled wine-glass. Dust with nutmeg.

## TANGO COCKTAIL (858)

In a shaker, half full of cracked ice, not shaved, put  $\frac{1}{6}$  curaçao,  $\frac{1}{6}$  orange juice,  $\frac{1}{3}$  Italian vermouth, and  $\frac{1}{3}$  gin. Shake well, and strain into a cocktail glass.

## TANTALUS COCKTAIL (859)

In a shaker, half full of shaved ice, put  $\frac{1}{3}$  brandy,  $\frac{1}{3}$  lemon juice, and  $\frac{1}{3}$  Forbidden Fruit liqueur. Shake vigorously, but shortly, and strain into a cocktail glass.

## THE CROW COCKTAIL (860)

In a shaker, half full of shaved ice, put  $\frac{1}{3}$  whisky,  $\frac{2}{3}$  lemon juice, and 1 dash of grenadine. Shake well. Strain into a cocktail glass.

*May we never have friends who, like shadows, keep close to us in the sunshine only to desert us on a cloudy day or in the night.*

## TUXEDO COCKTAIL (861)

In a shaker, half full of cracked ice, not shaved, put 1 dash of maraschino liqueur, 1 dash of anisette, 2 dashes of orange bitters, 1 part of French vermouth, and 1 part of gin. Shake well, and strain into a cocktail glass. Garnish with a cherry, and top with a twisted lemon peel.

## VERMOUTH COCKTAIL (862)

In a mixing glass, half full of cracked ice, put 1 cocktail glass of Italian vermouth and 3 dashes (or more, if desired) of Fernet Branca. Stir well, and strain into a cocktail glass.

**VODKA BEE'S-KNEES COCKTAIL** (863)

In a shaker, half full of finely cracked ice, not shaved, put 4 parts of vodka, 1 part of strained honey, and 1 part of lime juice. Shake vigorously. Strain into a cocktail glass.

**VOLGA VODKA COCKTAIL** (864)

In a shaker, half full of shaved ice, put 2 dashes of grenadine, 2 dashes of Angostura bitters, 2 parts of vodka, 1 part of orange juice, and 1 part of lemon juice. Shake well, and strain into a cocktail glass.

**WALDORF COCKTAIL** (865)

In a shaker, half full of finely cracked ice, put 1 chunk of fresh or canned pineapple, 1 scant teaspoon of orange juice,  $\frac{1}{3}$  French vermouth, and  $\frac{1}{3}$  Italian vermouth. Shake well, and strain into a cocktail glass.

**WARDEN COCKTAIL** (866)

Half fill a shaker with shaved ice. Put in 1 teaspoon of French vermouth and 1 glass of gin, and shake well. Strain into a cocktail glass.

**WARD EIGHT COCKTAIL** (867)

One of the lesser known cocktails, which is popular in Boston, being named for the eighth ward of that city. It is a whisky sour, substituting grenadine for sugar. It should be served in a 6-ounce or 7-ounce stem glass, garnished with an orange and a cherry. Like a sour that is "on the rocks," two or three pieces of ice remain in the finished product.

Of course the drink has certain recognized variations. Of the more popular of these, the addition of orange juice to the lemon juice is most prevalent. Mint sprigs are used to garnish the drink in many establishments, a practice which definitely adds to its appearance, regardless of what traditionalists may say. If this were a Caribbean drink, a fresh lime would take precedence over the lemon, but since it is definitely damn-yankee, the tropical lime is not called for. Use only fresh lemon juice in a Ward Eight and in all other drinks. The difference in taste will surprise you.

In a shaker, place 4 or 5 pieces of ice, not too big, nor too small. Add  $1\frac{1}{2}$  ounces of rye whisky,  $\frac{1}{2}$  ounce of lemon juice, and enough dashes of grenadine to color it a healthy red. Shake well. Pour—do not strain—into a 6-ounce stem goblet. Garnish with an orange slice, seeded, and a maraschino cherry. Then, as old Professor Jerry Thomas would say, smile.

**WHISKY COCKTAIL**

(868)

In a shaker, half full of shaved ice, put 2 dashes of Angostura bitters, 3 dashes of gum syrup, 1 jigger of whisky, and ½ jigger of Italian vermouth. Shake or stir well, and strain into a cocktail glass. Top with a twisted lemon peel.

**YALE CLUB COCKTAIL**

(869)

Place in an old-fashioned glass 1 ice cube, cracked in 2 or 3 pieces, 1 lump of sugar, doused with orange bitters, 1 twisted lemon peel, 1 slice of orange, and 1 maraschino cherry. Pour over 1 jigger of bourbon whisky. Stir gently.

**COFFEE AND COFFEE DRINKS**

Coffee, which is prepared in practically every home in this country at least once a day, deserves care. It is just as easy to make good coffee as it is to make poor coffee. Good coffee is clear and sparkling and of fine flavor.

First, be sure the coffee is ground for your preferred method of brewing: fine for drip pot, medium for percolator, coarse for pot.

Be sure the coffee maker is clean. Scald it with boiling water before each using. Be sure to measure both coffee and water. Use 2 level tablespoons, or 1 rounded, of ground coffee for each coffee cup of water. If you like stronger coffee, use more of it. Longer brewing will not make it stronger without ruining the flavor.

*Drip Pot Method.* Measure 1 rounded tablespoon of finely ground coffee for each cup into the dripper. If filter paper is required, measure the coffee on top of the filter paper. Insert the water spreader. Measure briskly boiling water into the dripper. Cover, and allow the coffee to drip into the pot, which has been preheated with boiling water. Remove the dripper as soon as the water has filtered through the coffee. Cover the pot, and serve as hot as possible.

*Percolator Method.* Measure the required water into a scalded percolator. Use cold water for a percolator without a valve, boiling water for a percolator with a valve. Measure into the basket 1 rounded tablespoon of medium-ground coffee for each cup of water. Percolate for 5 to 8 minutes. Serve at once. Long percolating will spoil the flavor.

*Pot Method.* Measure 1 rounded tablespoon of coarsely ground coffee for each cup into a scalded pot. Add 1 extra measure of coffee. Measure briskly boiling water, and pour over the coffee. Stir, cover,

and let simmer, *not* boil, for 5 to 8 minutes. Settle the grounds with a dash of cold water. Serve at once.

*Vacuum Method.* Measure water into the bottom section. Put the top section in place. Measure 1 rounded tablespoon of extra finely ground coffee for each cup into the top section. Place on the stove. When all but a thin layer of water has been forced into the upper section, turn off the heat, or remove from the stove. Stir just once. As soon as the coffee has filtered back into the bottom section, remove the top. Serve at once.

*After-Dinner Coffee or Demitasse.* Make coffee extra strong, using from 1½ to twice the regular amount for any of the methods mentioned above.

*Coffee au Lait.* Coffee with milk, also called café Viennois. Use equal parts of hot milk and freshly made coffee.

*Coffee Crème.* Coffee with cream. Use cream instead of milk.

It is surprising to note how coffee affects us. Most of us receive both emotional and physical stimulus from this darkly clear liquid. Full-flavored and pungent, a fine cup of coffee is spirit lifting in this old world, whether at breakfast or after dinner. It gives feeling of well-being, of better spirits, sometimes even of gaiety.

In some, good coffee produces a mood of restful dignity, in others a gay animation, in still others a gamut of pleasant moods. Yet, unlike many exciting drinks, it is good for most of us, as well as good to drink, when properly brewed. Fresh coffee, freshly made, with its mellow flavor and friendly fragrance, is a wholesome healthful drink. It commands the loyalty of many persons, served full strength in the usual way.

Each kind or variety of coffee, and there are over a hundred, has its own particular flavor, and coffees of various kinds are blended. The combination of several flavors is pleasanter than if one alone were used. Sometimes this blending is done before roasting. Sometimes the coffee beans are roasted, each kind by itself, and then combined.

When coffee beans are roasted, a series of chemical changes takes place in the cells. A flavor essence is created, and when freshly roasted coffee stands open to the air, some of this volatile essence escapes. When coffee freshness is gone, a flat flavorless brew results, and a thin bitter taste is imparted to the brew.

Coffee should be bought in small quantities so that it may be used while it is still fresh. It should be kept in a cool place, best of all in



the refrigerator, for this purpose. Keep the coffee supply in a tightly covered container.

### CAFÉ FRAPPÉ (870)

*Frappéed coffee—a long drink*

In a shaker, put 1 teaspoon of powdered sugar, 1 jigger ( $\frac{1}{4}$  cup) of brandy, 1 standard cup of very strong coffee, and about 2 tablespoons of heavy cream (more or less, according to taste). Add some cracked ice, and shake vigorously. Strain into a medium-sized tumbler. Half the amount will make a delicious cocktail.

### CAFÉ JACQUELINE (871)

*Cold—as many as desired*

Beat together 1 strictly fresh egg with 3 or 4 teaspoons of strong black coffee, very cold, and 1 pony of good brandy. Place in the bottom of a tall glass 1 generous teaspoon of vanilla or chocolate ice cream. Pour over the beaten egg mixture, and top with whipped cream, also flavored with brandy, and forced through a pastry bag, using a fancy tube, and making a fancy design. Serve at once.

*Coffee plants reach the bearing state in their second or third year of growth, but a yield of considerable quantity is not reached until the plants are about five years old.*

### CAFÉ MOUSSEUX (872)

*Foaming Coffee—cold—serves 1*

In a tall fluted glass, put 1 generous tablespoon of fresh heavy cream, 1 teaspoon of powdered sugar, 1 pony of kirsch, brandy, rum, or Calvados. Half fill the glass with strong ice-cold coffee, then fill with seltzer. Top with a little grated nutmeg.

### CAFÉ ROYAL (873)

*Hot—as many as desired*

Make very strong coffee, as for after-dinner coffee. Serve in tall heated glasses, and pour in 1 pony of good brandy, after sweetening to taste. You may top with a pompon of whipped cream, forced through a pastry bag, if desired.

*While young, the coffee plants must be shaded. This is accomplished by growing some taller plant between the rows of coffee plants.*

Castor oil plants, bananas, or Indian corn serve this purpose admirably.

## COFFEE AFLAME

(874)

Serves 6

Place 12 lumps of sugar, 6 small sticks of cinnamon bark, 12 whole cloves, and 12 twisted lemon peels in a large heatproof bowl. Add 3 whisky glasses of good brandy. Make the coffee double strength, using 2 heaping tablespoons of coffee to each measuring cup of water. To serve, ignite the brandy mixture, which has been well stirred, and let burn for 15 to 20 seconds, stirring constantly. Do not forget to turn off all the lights. Now add the freshly brewed coffee, about  $\frac{2}{3}$  demitasse for each serving. Stir until the brandy burns out. Serve.

*Abyssinians used coffee as early as the fifteenth century, although neighboring countries appear to have been ignorant of this delicious drink. The early Mohammedans used coffee copiously during their long religious services, believing it would keep them awake. While the use of coffee as a beverage in Europe dates from the seventeenth century, coffeehouses appeared in Constantinople and Venice soon after the introduction of the drink. The first coffeehouse in England was opened in 1652 in St. Michael's Alley, Cornhill, London. Coffeehouses soon became very popular in the social life of the seventeenth and eighteenth centuries. The first license to sell coffee in America was given to Mrs. Dorothy Jones of Boston in 1670.*

## COFFEE DIABLE I

(875)

Serves 10

Make strong coffee, and keep it hot. Put in a chafing dish 2 sticks of cinnamon, 1 teaspoon of whole cloves, 1 teaspoon of coriander seeds, 10 lumps of sugar, 1 tablespoon of whole coffee beans, and a 2-inch piece each of orange and lemon peel. Slowly, very slowly, let this mixture thoroughly heat, then add 4 tablespoons of good brandy. Stir, and when the brandy has become well heated, ignite it with a match. Ladle constantly while the brandy is burning, until the flame has died. Pour in black coffee, allowing  $\frac{2}{3}$  cup for each serving, and 1 generous tablespoon of curaçao. Stir, then add more brandy, pouring it in the ladle, containing 3 lumps of sugar. Again ignite, and let the brandy and sugar burn in the ladle until the sugar is melted and the brandy burned out. Ladle all together, and serve in after-dinner coffee cups, which have been heated. Turn out all the lights, and watch the faces of your guests. The effect is beautiful and spectral.

*In spite of the fact that the Koran prohibited the use of coffee, holding it to be a stimulant, Mohammedans drank it frequently, and addicts were threatened with severe penalties under early Mohammedan laws.*

COFFEE DIABLE II (876)

The French call it *Café Diable*, the Creoles of Louisiana *Café Diabolique*, while the Americans call it deviled coffee. Here is the Creole method.

Proceed as indicated for recipe No. 875, omitting the whole coffee beans. Let the mixture stand for several hours to ripen and extract all the essential oils from the ingredients, which have been placed in a large heatproof bowl. Then place the bowl over a large round tray. Pour alcohol in the tray underneath the bowl. Ignite it, and stir the mixture in the bowl until it catches from the flames in the tray. Let this burn for 4 or 5 minutes, then pour in the strong coffee, a ladleful of good brandy, and keep stirring until the flame dies. Serve flaming hot. Good rum may be used too.

*Charles II of England tried to suppress the coffeehouses in his country on the grounds that they were hotbeds of political intrigue.*

COFFEE KIRSCH I (877)

*Hot—serves 1*

Place 1 lump of sugar in a teaspoon. Pour over the sugar some kirsch, and light the liquid. Let burn until the flame dies, then drop the spoon into a demitasse filled with  $\frac{2}{3}$  strong coffee.

COFFEE KIRSCH II (878)

*Cold—serves 1*

This beverage is more like a cocktail. A fine pickup and summer beverage.

Use a claret glass, frosted by rubbing the edge with either lemon or orange peel, then dipping it into fine granulated or powdered sugar. Place in a mixing glass or shaker, half full of shaved ice, the white of 1 fresh egg,  $\frac{1}{2}$  demitasse of cold black strong coffee,  $\frac{1}{2}$  scant teaspoon of powdered sugar, and 1 pony of good kirsch. Shake vigorously. Strain into the chilled claret glass. Serve at once.

## COFFEE KIRSCH III

(879)

*Cold—serves 1*

In a shaker, half full of finely cracked ice, put 1 generous tablespoon of fresh heavy cream, a few grains of ground nutmeg, a few grains of cinnamon, ½ scant teaspoon of powdered sugar, and 1 generous pony of good kirsch. Shake vigorously, and strain into a frosted claret glass. Serve at once with a small straw.

*Cherries is the name given to the fruit of the coffee plant. They are fully ripe about seven months after the flowers open and are fleshy and a deep red, explaining their name.*

## COFFEE MAZAGRAN

(880)

*As many as desired*

Serve strong coffee in tall fluted glasses, adding to each glass rum, brandy, kirsch, Calvados, or vodka to taste. Serve sizzling hot.

## PETIT BRÛLÉ

(881)

*As many as desired*

As many oranges, whole cloves, small bay leaves, and lumps of sugar as there are guests—and brandy.

Select small thick-skinned oranges, heavy with juice, 1 for each guest. Cut off the tops of the oranges. With a spoon handle, loosen the peel, which should have a little of the orange pulp attached, almost to the end and turn it inside out, making a cup, leaving half of the fruit pulp with the cup part on top. Place each orange on a dessert plate. In each orange cup, put 1 whole clove, a tiny bit of bay leaf, a tiny bit of cinnamon bark, and 1 lump of sugar. Pour over each cup 1 generous tablespoon of good brandy. Bring the oranges to the table. Light the brandy, and let it burn away, spooning occasionally to feed the flame. Pour the liquid, thus obtained, into demitasse cups ¾ full of strong coffee. The burning of the brandy in the orange peels, which contain essential oils, mingled with that of the spices and condiments, gives a most delicious flavor. It is accentuated through witnessing the preparation on the dining table. Serve sizzling hot.

**COLLINSES**

Collinses are long refreshingly cool beverages. They may be made with almost any kind of spirits. The basic principle is the use of lemon or lime juice, sugar, the indicated liquor, which usually gives its name

to the drink, and almost any kind of effervescent water, preferably poured just when ready to drink.

You may garnish with a whole lemon peel, cut in a spiral and twisted around a stick of clear ice, or with a cherry, a pineapple stick, orange slice, or even mint sprigs. A Collins may be stirred or shaken. Shaking dissolves the sugar, and rapidly cools the drink.

You may serve a Collins as an 8-ounce or a 6-ounce highball—the latter called a Collins glass—according to the degree of thirst. And remember that the mixer should be very cold.

#### APPLEJACK COLLINS (882)

Using an 8-ounce glass, half fill it with shaved ice, then add 1½ ponies of applejack, the juice of 1 small lime, the juice of ½ small lemon, and 2 teaspoons of powdered sugar. Stir well. Fill with soda, and garnish with a cherry, a thin slice of orange, and a sprig of fresh mint.

#### BRANDY COLLINS (883)

Using a 6-ounce glass, proceed as indicated for Applejack Collins (No. 882), substituting brandy for applejack.

#### CALVADOS COLLINS (884)

Using an 8-ounce glass, proceed as indicated for Applejack Collins (No. 882), substituting Calvados for applejack. Garnish with 2 tiny balls of fresh apple, scooped from a tart apple with a tiny French ball cutter.

*Fill the goblet again; for I never before  
Felt the glow which now gladdens my heart to its core.  
Let us drink; who would not? since through life's varied round  
In the goblet alone no deception is found.*

#### GIN COLLINS I (885)

Using a 6-ounce glass, half fill it with finely chopped ice. Add the juice of ½ lemon, ½ generous teaspoon of powdered sugar, and 1 generous jigger of gin. Stir well, and serve with a side bottle of plain soda.

#### GIN COLLINS II (886)

Use an 8-ounce glass. Twist around a stick of ice 1 whole lemon peel. Add the juice of 1 small lemon, 1 scant teaspoon of powdered sugar,

and 1 jigger of gin. Stir gently, but thoroughly, until cooled. Fill with ginger ale, and garnish with a sprig of fresh mint.

#### HONOLULU APPLEJACK COLLINS (887)

In an 8-ounce glass, put 1½ ounces of applejack, 1 ounce of coconut milk, the juice of ½ large lemon, and ½ teaspoon of powdered sugar. Half fill with finely cracked ice. Stir well, and fill with lemon soda. Garnish with a stick of pineapple.

#### KIRSCH COLLINS (888)

In an 8-ounce glass, half full of finely cracked ice, put the juice of ½ green lime, 1 scant teaspoon of powdered sugar, 1½ jiggers of kirsch (less, if desired not too sharp). Stir well. Fill with soda, and garnish with a stick of pineapple and a cherry.

#### MAMIE TAYLOR COLLINS (889)

In an 8-ounce glass, put 3 small lumps of ice, the juice and rind of ½ lime, ¼ teaspoon of powdered sugar, and 1 generous jigger of Scotch whisky. Stir well, and fill with ginger ale.

#### MINT GIN COLLINS (890)

As served at the Hotel Excelsior, Le Touquet-Paris-Plage, France. It is the creation of an American bartender, named John Wilson.

In a shaker or mixing glass, muddle 6 large fresh mint leaves with 1½ generous teaspoons of powdered sugar. Pour in 1 generous jigger of gin. Let stand for 5 minutes to mellow. Then turn the muddled mixture into an 8-ounce glass. Add the strained juice of ½ large lemon (1½ teaspoons, more or less, remembering that the mixture is already sugared). Half fill with shaved ice, and fill with soda. Serve at once. Almost any kind of spirits may be substituted for the gin.

#### RUM COLLINS (891)

Using an 8-ounce glass, proceed as for Applejack Collins (No. 882), substituting rum for applejack, and omitting the garnishing, if desired.

#### TOM COLLINS I (892)

Using an 8-ounce glass, proceed as indicated for Applejack Collins (No. 882), substituting dry gin for applejack, and omitting the garnishing.

## TOM COLLINS II

(893)

*As made at the Angostura Bar, Trinidad*

Half fill an 8-ounce glass with shaved ice. Add 2 ounces of good gin, 1 teaspoon of powdered sugar, the juice of 1 lemon, and 4 or 5 dashes of Angostura bitters. Shake well, strain into another glass, and fill with seltzer or soda. Serve with a stirrer.

*Here's to one and only one,  
And may that one be she,  
Who loves but one and only one,  
And may that one be me.*

## VODKA COLLINS

(894)

Using an 8-ounce glass, proceed as indicated for Applejack Collins (No. 882), substituting vodka for applejack.

## WHISKY COLLINS

(895)

Using a 6-ounce glass, proceed as indicated for Applejack Collins (No. 882), substituting good whisky for applejack. Omit garnishing.

## COOLERS

Coolers are usually long drinks, served in tall glasses with straws and plenty of cracked ice. They are made with almost any kind of spirits or wine, and the glass is filled with chilled seltzer, soda, ginger ale, or any favorite mixer. Garnishing may be just a twist of lemon peel, or fruit in season with sprigs of fresh mint.

## AMERICAN BEAUTY

(896)

*A long drink*

In a medium-sized tumbler, put 1 teaspoon of crème de menthe. Then in a mixing glass, put  $\frac{1}{6}$  orange juice,  $\frac{1}{6}$  grenadine,  $\frac{1}{3}$  French vermouth, and  $\frac{1}{3}$  good brandy, and mix well. When well mixed, pour this over the crème de menthe. Dash the top with good port wine. Dress with fruits and a sprig or two of fresh mint. Serve with a straw.

## AUGUST COOLER

(897)

In a shaker, half full of cracked ice, pour  $\frac{1}{2}$  jigger (2 tablespoons) of Italian vermouth and the same amount of pineapple syrup. Shake

well. Strain into a medium tumbler, and fill with chilled soda water. Garnish with a piece of pineapple. Serve with straws.

**BULLDOG** (898)

*A long drink*

Put 3 ice cubes or lumps of ice in a tall tumbler. Add the juice of 1 orange and 1 jigger of gin. Fill the glass with ginger ale. Stir, and serve with straws.

**BYRRH CASSIS** (899)

*A long French drink*

Put 3 ice cubes or cracked ice in a tall stemmed glass. Add 3 ounces ( $\frac{1}{3}$  cup) of Byrrh and  $\frac{1}{2}$  pony (1 tablespoon) of crème de cassis, and fill the glass with seltzer. You may twist a lemon peel over, if desired.

**CHAMPAGNE PICK-ME-UP** (900)

*A long drink*

In a shaker, containing 2 tablespoons of cracked ice, put 1 pony of brandy, 1 pony of French vermouth, and 1 teaspoon of gum syrup. Shake well. Strain into a medium-sized tumbler, and fill with chilled champagne. You may twist a lemon peel on top, if desired.

**CHAMPAGNE COOLER** (901)

*A long drink*

In a tall tumbler, put 1 dip of vanilla ice cream, 2 dashes of maraschino liqueur, 2 dashes of curaçao, and 2 dashes of brandy. Fill with chilled champagne, and stir well. Garnish with fruit in season, such as strawberries, cherries, a thin slice of orange, or a stick of canned or fresh pineapple. Serve with straws.

**CHERRY BOUNCE** (902)

This should be prepared in advance, especially during the cherry season. It is a very potent, but refreshing, beverage.

Pick several pounds of fresh cherries. Put them in a crock, and mash them with a potato masher, stones and all. For 5 pints of cherries, put in the jar 1 full quart of rum. Let this stand for 1 whole week, covered with cheesecloth, then with a lid. Stir. Drain through a fine flannel cloth. Then to every gallon of bounce, add, and stir in  $\frac{3}{4}$  pound of brown sugar. To serve, put 1 jigger of cherry bounce in a tall glass, and fill with carbonated water, soda water, or seltzer.



## CLARET LEMONADE

(903)

*A long drink*

In a tall tumbler, put 1 generous teaspoon of powdered sugar, the juice of 1 large lemon, and 2 or 3 ice cubes. Stir vigorously until the sugar is dissolved. Strain into another tall tumbler, and add 1 generous jigger of claret and 2 fresh ice cubes. Serve topped with a thin slice of orange and fresh fruit in season. Serve with straws.

## ENGLISH SHANDYGAFF

(904)

*A long beer drink*

Pour simultaneously light beer and ginger ale into a tall tumbler. Both the beer and the ginger ale should be ice-cold before pouring.

## FERNET BRANCA BITTERS HIGHBALL

(905)

*A long drink*

In a mixing glass, containing 2 tablespoons of cracked ice, put 1 jigger ( $\frac{1}{4}$  cup) of Fernet Branca bitters. Stir, and strain into a tall tumbler. Fill the glass with carbonated water. You may serve with straws, if desired.

## FLORADORA GIN COOLER

(906)

*A long drink*

In a tall tumbler, put the juice of  $\frac{1}{2}$  lime, 1 tablespoon of raspberry syrup, 1 generous tablespoon of gin, and 2 or 3 ice cubes. Stir well, and fill with ginger ale. Serve with straws.

## GIN AND HONEY QUENCHER

(907)

*A short drink*

In a shaker, containing 2 tablespoons of cracked ice, put 1 scant teaspoon of strained honey and  $\frac{2}{3}$  jigger of gin, and shake vigorously. Strain into a small tumbler, and fill with ice water, seltzer, or ginger ale. Garnish with a twist of orange peel.

## GIN LEMONADE

(908)

*A long drink*

In a mixing glass, put 3 ice cubes, the juice of 1 large lemon, about  $\frac{1}{4}$  generous cup of lemon juice, and 1 tablespoon of powdered sugar

(more or less, according to taste). Stir until the sugar is dissolved, then add 1 jigger of gin. Stir, top with a thin half slice of lemon, and serve with straws.

### GIN RICKEY (909)

*A short drink*

In a medium-sized tumbler, put 2 or 3 ice cubes, the juice and rind of  $\frac{1}{2}$  large lemon (the rind may be cut in a spiral), and 1 jigger ( $\frac{1}{4}$  cup) of gin, and blend thoroughly. Fill the glass with seltzer.

### GOLDEN BEER SHAKE (910)

*A long drink*

A very good thirst quencher, and bland too.

In a shaker, without ice, put 1 whole fresh egg. Add enough cold beer to half fill the shaker, and shake vigorously. Fill the shaker with more very cold beer, and shake again, adding a few grains of salt. Strain into a tall tumbler, and dust with nutmeg.

### GOLDEN PEACH BRANDY COOLER (911)

*A long drink*

In a tall tumbler, put  $\frac{3}{4}$  jigger of peach brandy, 3 dashes of orange bitters, and 3 dashes of anisette. Stir with a long spoon. Fill with ice-cold seltzer or soda water, and top with a thin half slice of orange, seeded. Serve with straws.

### GRAYSON (Honorable H.) COOLER (912)

*A long drink*

In a shaker, containing 2 tablespoons of cracked ice, put  $\frac{1}{2}$  jigger (2 tablespoons) of gin and an equal amount of cherry brandy, and shake well. Strain into a tall tumbler. Fill with chilled ginger beer, and garnish with a twist of lemon peel. Serve with straws.

### HAWAIIAN PAGO PAGO QUENCHER (913)

*A short drink*

In a shaker, put 2 tablespoons of pineapple juice, the juice of  $\frac{1}{2}$  lime, 1 jigger ( $\frac{1}{4}$  cup) of gin, 1 pony of good rum, and 1 scant teaspoon of powdered sugar. Add some cracked ice, and shake well.

Strain into a small tumbler, and garnish with a stick of fresh pineapple and a twist of lime peel.

#### HAWAIIAN OKULEHAO COOLER (914)

*A long drink*

In a tall tumbler, put 1 jigger ( $\frac{1}{4}$  cup) of gin, 1 jigger of fresh pineapple juice, and  $\frac{1}{2}$  jigger of coconut milk. Stir well, add 2 ice cubes, and fill with chilled seltzer. Serve with straws.

#### HULA RUM COOLER (915)

*Hawaiian—a long drink*

In a tall tumbler, put 1 jigger ( $\frac{1}{4}$  cup) of rum, the juice of 1 lime,  $\frac{1}{2}$  jigger of fresh or canned pineapple juice, 2 dashes of grenadine, and 3 ice cubes. Stir well to blend and cool, and fill with seltzer. Serve with straws. Garnish with small pieces of pineapple and pineapple leaves.

#### ICE CREAM KIRSCH COOLER (916)

*A kind of ice cream soda*

In a shaker, containing 2 tablespoons of cracked ice (very small pieces), put 2 tablespoons of kirsch, 4 dashes of curaçao, 1 fresh egg yolk, and 1 small dip of vanilla ice cream. Shake well, and pour into a tall tumbler. Fill the glass with soda water. Dust with nutmeg. Serve with long straws.

#### ICEHOUSE COOLER (917)

*A long drink*

In a shaker, containing 2 tablespoons of cracked ice, put the juice of  $\frac{1}{2}$  lime,  $\frac{1}{2}$  lemon, and  $\frac{1}{2}$  orange, 3 dashes of grenadine, and 1 jigger ( $\frac{1}{4}$  cup) of good rum. Shake well, strain into a tall tumbler, and fill with soda water. Garnish with fruit in season and a sprig of mint. Serve with straws.

#### ÎLE DE FRANCE "75" QUENCHER (918)

In a shaker, containing 2 tablespoons of cracked ice, put 1 teaspoon of powdered sugar or  $\frac{1}{2}$  generous teaspoon of gum syrup, 2 teaspoons of lemon juice, and 1 generous jigger ( $\frac{1}{4}$  cup) of gin. Shake well. Strain into a Collins glass, and fill with champagne. Serve with straws.

## KENTUCKY COOLER (919)

*A long drink*

In a tall tumbler, put the juice of  $\frac{1}{2}$  lime,  $\frac{1}{2}$  lemon, and  $\frac{1}{2}$  small orange, 1 teaspoon of grenadine, and 1 generous jigger of bourbon whisky. Add cracked ice, and stir well. Fill with soda water, and serve with straws. Garnish with the traditional sprigs of fresh mint.

## KNICKERBOCKER COOLER (920)

*A short drink*

In a shaker, containing cracked ice, put 1 generous tablespoon of raspberry syrup, 2 or 3 dashes of curaçao, 1 jigger of Jamaica rum, and 1 generous teaspoon of lemon or lime juice. Shake vigorously. Strain into a small tumbler. Float with 1 tablespoon of whipped cream. Serve with small straws.

## PARK AVENUE CHAMPAGNE COOLER (921)

*A long drink*

In a mixing glass, put 2 generous tablespoons of cracked ice, 4 dashes of grenadine, the juice of  $\frac{1}{2}$  orange, 2 tablespoons of curaçao, and 1 tablespoon of maraschino liqueur. Stir thoroughly. Strain into a tall tumbler, and fill with chilled champagne. Garnish with a thin slice of orange and 1 sprig of fresh mint.

## PARK AVENUE WATERMELON COOLER (922)

*A short drink*

To a champagne glass, filled with chilled champagne, add 3 or 4 small balls of ripe watermelon, speared with fancy toothpicks, and add a twist of lemon peel.

## POMPIER (923)

*A long drink*

In a tall tumbler, containing 1 or 2 ice cubes, pour  $1\frac{1}{2}$  jiggers ( $\frac{1}{3}$  cup) of French vermouth and  $\frac{1}{2}$  jigger (2 tablespoons) of crème de cassis (or more, according to sweetness desired). Fill with chilled seltzer, and stir. Serve with straws.

## RUM SPIDER COOLER (924)

*A long drink*

Put in a tall tumbler 3 generous dashes of Angostura bitters, 1 jigger ( $\frac{1}{4}$  cup) of Jamaica rum, and 1 teaspoon of lemon juice. Add 2

tablespoons of cracked ice. Do not strain. Fill the glass with ginger ale. Top with a thin slice of lemon, and serve with long straws.

**SHERRY COBBLER** (925)

*A long drink*

In a tall tumbler, pour  $\frac{1}{2}$  liqueur glass (1 tablespoon) of brandy, a same amount of curaçao and maraschino liqueur, and 1 jigger of sherry. Add 2 or 3 ice cubes. Stir well, then fill with chilled seltzer. Garnish with fruits in season, and float a little port wine on top.

**STONE FENCE COOLER** (926)

*A long drink*

In a tall tumbler, containing 2 tablespoons of cracked ice, put 3 dashes of Angostura bitters, and 1 generous jigger ( $\frac{1}{4}$  cup) of rye whisky, and stir well. Fill the glass with chilled sparkling cider. Garnish with a slice of pineapple, and serve with straws.

**VERMOUTH COOLER** (927)

*A long drink*

In a tall tumbler, put  $\frac{1}{2}$  jigger of gin,  $\frac{1}{2}$  jigger of brandy, and 1 jigger of French vermouth. Add 2 ice cubes, stir, and fill with seltzer. Top with a thin slice of lemon. Serve with straws.

**WHISKY LEMONADE** (928)

*A long drink*

In a mixing glass, containing at least 3 tablespoons of cracked ice, put the juice of 1 lemon, 1 generous teaspoon of powdered sugar, and a little cold water. Stir thoroughly until the sugar is dissolved. Strain into a tall tumbler. Add 1 jigger ( $\frac{1}{4}$  cup) of rye whisky and 2 ice cubes. Fill with ginger ale or soda water.

## **CORDIALS**

Any of the after-dinner cordials may be served neat in a cordial glass, or in slightly larger glasses as frappées. The recipes given here indicate how to use the basic ingredients to make the variations appealing to the eye as well as to the taste. Other favorite spirits or liqueurs usually can be substituted for those mentioned in the recipes.

## ANGEL'S TIP (929)

In a cordial glass, put  $\frac{1}{3}$  maraschino liqueur and  $\frac{1}{3}$  Crème Yvette, and top with fresh heavy cream, or whipped cream, if desired.

## BRANDY FLOAT (930)

Fill a pony glass with brandy. Place a small whisky glass on top, and operating carefully and rapidly, turn it upside down. Serve with a chaser of carbonated water or any other mixer.

## CRÈME DE MENTHE FRAPPÉ (931)

Use a cordial glass, or one a little larger, if a longer drink is desired. Fill the glass with shaved ice. Slowly pour crème de menthe over the ice to the top of the glass. Serve with short straws. Other liqueurs or spirits may be prepared similarly.

## EYE OPENER (932)

*A short drink*

In a shaker, containing 2 tablespoons of cracked ice, put the  $\frac{1}{2}$  liquor glass (1 tablespoon) of gum syrup, 3 dashes of curaçao, 3 dashes of anisette, 1 egg yolk, and 1 liqueur glass (2 tablespoons) of good rum. Shake vigorously, and strain into a Bordeaux wineglass.

## NIGHTCAP (933)

*A rich short drink*

In a shaker, containing 2 tablespoons of cracked ice, put  $\frac{1}{3}$  liqueur glass (2 tablespoons) each of curaçao, brandy, and anisette. Add 1 fresh egg yolk, and shake vigorously. Strain into a small tumbler or wineglass. Serve at once.

## POUSSE CAFÉ (934)

*A short drink*

Several recipes exist for this popular French after-dinner drink, and there are many variations, according to fancy or taste.

Very slowly, as slowly as possible, pour on top of each other into a pony glass equal parts of maraschino liqueur, curaçao, green chartreuse, brandy, and raspberry liqueur or syrup. Serve without mixing the liqueurs.

## POUSSE L'AMOUR

(935)

*A short drink*

Fill  $\frac{1}{3}$  of a small tumbler or wineglass with maraschino liqueur. In the center, drop 1 fresh egg yolk. Then pour over, as gently as possible, so that the egg yolk does not run into the liqueurs,  $\frac{1}{3}$  green crème de vanille cordial and  $\frac{1}{3}$  brandy. Serve at once.

## PRAIRIE OYSTER

(936)

*A very old American recipe, a kind of pousse café—a short drink*

In a small tumbler or wineglass, put  $\frac{1}{2}$  teaspoon of Worcestershire sauce. Without mixing, pour over this  $\frac{3}{4}$  jigger of brandy, an equal amount of vinegar, 1 egg yolk, 3 dashes of Angostura bitters, and a dash of cayenne pepper. Serve without mixing the ingredients.

## CRUSTAS

The preliminary preparation of a crusta consists in moistening the edge of a small tumbler or Bordeaux wineglass with a slice of lemon, then dipping the part thus moistened into granulated sugar to obtain the effect of frost, hence the name. The glass is then garnished with a ribbonlike peel of lemon of sufficient length to surround the entire inside of the glass, at the bottom of which are usually placed 2 maraschino cherries.

The balance of the ingredients for crustas are finely cracked or shaved ice, strained lemon or lime juice, and the indicated liquor or spirits from which a particular crusta derives its name. Crustas are always shaken.

## AMOUR CRUSTA

(937)

Use a 6-ounce tumbler. In a shaker, place  $\frac{1}{4}$  liqueur glass of curaçao,  $\frac{1}{4}$  liqueur glass of maraschino liqueur, 1 Madeira glass of port wine, and 3 drops of orange bitters. Add 4 tablespoons of shaved ice. Shake briskly and rapidly. Strain into the glass, garnished as described under Crustas, above.

*Posca, a favorite beverage of the ancient Romans, was a mixture of vinegar and water.*

## APPLEJACK CRUSTA

(938)

*As served at the Jefferson Davis Hotel, Montgomery, Alabama*

Use a 6-ounce glass, prepared as described under Crustas, above. In a shaker, half full of shaved ice, put 1 leaflet of fresh mint, 3 dashes

of Angostura bitters, 1 teaspoon of gum syrup, 3 dashes of anisette, 1 generous jigger of applejack, and the juice of 1 lime. Shake well, and strain into the prepared glass.

**BRANDY CRUSTA** (939)

Use a 6-ounce glass, prepared as described under Crustas, above. Half fill a shaker with finely cracked ice. Add the juice of  $\frac{1}{2}$  lemon, 1 teaspoon of gum syrup, and 1 generous jigger of brandy. Shake well, and strain into the prepared glass.

**CALVADOS CRUSTA** (940)

Use a 6-ounce glass, prepared as described under Crustas, above. Half fill a shaker with shaved ice, and proceed as for Applejack Crusta (No. 938), substituting Calvados for applejack. Shake vigorously, and strain into the prepared glass.

**KIRSCH CRUSTA** (941)

Use a 6-ounce glass, prepared as described under Crustas, above. Half fill a shaker with finely cracked ice. Add 1 chunk of fresh pineapple, 1 teaspoon of gum syrup, 3 dashes of Angostura bitters, 3 dashes of orange bitters, the juice of  $\frac{1}{2}$  lime, and  $1\frac{1}{2}$  jiggers of kirsch. Shake well, and strain into the garnished glass.

**MINT KIRSCH CRUSTA** (942)

Use a 6-ounce glass, prepared as described under Crustas, above. Half fill a shaker with finely cracked ice. Add 2 fresh mint leaves, 1 chunk of pineapple, 1 teaspoon of sugar syrup, 3 dashes of orange bitters, the juice of  $\frac{1}{2}$  medium-sized lemon, and  $1\frac{1}{2}$  jiggers of kirsch. Shake well, and strain into the prepared glass.

**RUM CRUSTA** (943)

Use a 6-ounce glass, prepared as described under Crustas, above. In a shaker, half full of shaved ice, put  $\frac{1}{4}$  liqueur glass of gum syrup, 3 drops of orange bitters, the juice of  $\frac{1}{2}$  large lemon,  $\frac{1}{4}$  teaspoon of curaçao, and  $1\frac{1}{2}$  jiggers of rum. Shake well, and strain into the prepared glass.

**SHERRY CRUSTA** (944)

Use a 6-ounce glass, prepared as described under Crustas, above. In a shaker, half full of shaved ice, put 3 dashes of Angostura bitters,  $\frac{1}{4}$  teaspoon of maraschino liqueur, the juice of  $\frac{1}{2}$  lemon, and  $1\frac{1}{2}$



jiggers of good sherry wine. Shake well, and strain into the prepared glass.

#### VODKA CRUSTA (945)

Use a 6-ounce glass, prepared as described under Crustas, above. In a shaker, half full of finely cracked ice, put all the ingredients indicated for Applejack Crusta (No. 938), substituting vodka for applejack. Shake well, and strain into the prepared glass.

#### WHISKY CRUSTA (946)

Use a 6-ounce glass, prepared as described under Crustas, above. In a shaker, half full of shaved ice, put 1 teaspoon of powdered sugar, 3 dashes of Angostura bitters, 1 teaspoon of maraschino liqueur, the juice of  $\frac{1}{2}$  lemon, and  $1\frac{1}{2}$  jiggers of good whisky. Shake well, and strain into the prepared glass.

### CUPS

Among drinks associated in the mind with the holiday season, cups have held their place in various communities as a feast drink. The accompaniment to cups should be exceedingly light—tiny canapés and wee snacks.

Cold drinks, you will agree, depend for their appeal almost as much on sight and sound as they do on flavor. Frost may cover the outside of the cups or glasses, and from inside you hear the cheerful tinkle of ice. The plainest beverage may be made impressive by using a few fresh fruits, as berries in season or a sprig of mint for decoration.

Chilly cubes for your finest beverages are made by freezing any kind of canned fruit juice, punch, or other fruit beverage in the cube tray of the refrigerator. To be fancy, you may put a maraschino cherry, red or green, in canned grapefruit juice, and let it freeze in the middle of the cube. A leaf of fresh mint appreciates this same treatment, and iced tea is adorned with the result.

Cups may be prepared with fruits and with red or white wine, champagne, cider, linden or camomile tea, other teas, and spirits of all denominations. As the name implies, cups are served in cups, although they may be served in glasses or in silver cups.

#### AMERICAN CHAMPAGNE CUP (947)

Serves 6 to 8

Place 4 or 5 lumps of sugar, 1 jigger of brandy,  $\frac{1}{2}$  pony of curaçao,  $\frac{1}{4}$  pony of maraschino liqueur, and  $\frac{1}{2}$  scant pony of Grand Marnier

liqueur in a 2-quart pitcher. Stir until the sugar is dissolved. Fill  $\frac{1}{3}$  with ice cubes, and garnish with 6 or 8 red cherries, 6 or 8 slices of lemon, 6 slices of orange, and a generous bunch of fresh mint. Slowly pour in 1 quart of American champagne and 1 pint of soda water, both well chilled. Serve at once.

**BORDEAUX WINE CUP** (948)

*Serves 8 to 10*

In a large crystal bowl, well-chilled, put 1 bottle of Bordeaux red wine,  $\frac{1}{2}$  wineglass of curaçao,  $\frac{1}{2}$  wineglass of benedictine,  $\frac{1}{2}$  cup of strained orange juice, a twisted orange peel,  $\frac{1}{2}$  cup of strong tea, 1 thin slice of cucumber peel, and 1 tablespoon of sugar. Mix well. Do not add any ice. Let this stand in the refrigerator for at least 4 hours, covered with cheesecloth. When ready to serve, add  $\frac{1}{2}$  bottle of lemon soda, and decorate with a bunch of fresh mint. Serve at once.

**BURGUNDY WINE BRIDGE CUP** (949)

*Serves 10*

Into a punch bowl, pour 1 bottle of red Burgundy over a chunk of ice. Add 1 pint (2 cups) of good port wine,  $1\frac{1}{4}$  cups of good brandy, the juice of 1 lemon, the juice of 2 oranges, and  $\frac{1}{4}$  cup of powdered sugar. Stir well. Remove the ice. Pour in 1 bottle of well-chilled soda water, and add 1 cup of fresh raspberries. Serve in glass cups.

**CALIFORNIA FROSTED WINE CUP** (950)

*Serves 6 to 8*

Place in a large punch bowl, containing 1 large chunk of ice,  $\frac{1}{2}$  cup each of avocado cubes, pineapple cubes, and small sweet red cherries. Slowly pour over the ice 1 bottle of chilled champagne, and add 1 wineglass of brandy. Stir the ice chunk gently to chill. Remove the ice, and serve in chilled glass cups.

**CALIFORNIA WINE CUP** (951)

*Serves 6 to 8*

Place on shaved ice 1 cup of small balls of cantaloupe and 1 scant cup of wild strawberries (small fresh cultivated strawberries may be used). Let stand for 15 minutes. Sprinkle with 2 tablespoons of sugar,

mixed with a few grains of powdered ginger. Pour over 1 chilled bottle of white wine. Stir gently. Serve in chilled glass cups.

### CATAWBA WINE BRIDGE CUP (952)

Serves 16

Scoop out 1 large ripe watermelon, making tiny balls out of the pulp, using a French ball cutter. Keep in the refrigerator to chill. In the watermelon, put 1 quart of ice cubes, and shake well to chill the inside thoroughly. Discard the ice. Pour in 2 bottles of Catawba wine,  $\frac{1}{4}$  cup of good brandy, and  $\frac{1}{4}$  cup of cherry brandy, and add  $\frac{1}{4}$  generous cup of powdered sugar, the juice of 2 oranges and 1 lemon, and 2 sprigs of fresh mint. Then add the chilled watermelon balls and 1 cup of blueberries. Stir well. Serve in glass cups.

### CHAMPAGNE BLACK VELVET CUP (953)

Serves 6 to 8

Have ready, well chilled, 1 quart of champagne and 1 quart of stout. Pour them together slowly into a chilled pitcher, and serve in chilled cups.

### CHAMPAGNE CUP (954)

Serves 10

In a punch bowl, half full of finely cracked ice, put 1 teaspoon of sugar syrup, 4 slices of oranges, 4 slices of lemon, 1 slice of cucumber peel,  $\frac{1}{2}$  generous teaspoon of Angostura bitters, 1 jigger of cherry brandy, 1 jigger of maraschino liqueur, 1 jigger of curaçao, and 2 jiggers of sherry. Stir well. Pour over this 1 quart of good champagne together with 1 quart bottle of soda water. Stir well. Garnish with a small bunch of fresh mint. Add 1 cup of fresh strawberries. Serve at once in chilled glass cups.

### CIDER BRANDY CUP (955)

Serves 6 to 8

In a punch bowl, containing a large chunk of ice, pour over the ice 1 quart of chilled cider, together with 1 pint of soda water. Add 1 wineglass of brandy, 1 glass of sherry, the juice of  $\frac{1}{2}$  large lemon, and 1 teaspoon of grated lemon peel. Sweeten with 2 tablespoons of powdered sugar. Stir well, and strain into a chilled pitcher. Add 6 slices of orange and 6 maraschino cherries. Stir well. Serve in chilled glass cups with a cherry and a slice of orange in each cup.

## CIDER PINK CUP

(956)

*Serves 8 to 10*

In a large punch bowl, place a large chunk of ice. Pour over  $\frac{1}{2}$  cup of orange juice and  $\frac{1}{2}$  cup of lemon juice, alternately with 1 pint of ginger ale. Stir in  $\frac{1}{4}$  cup of grenadine, mixed with  $\frac{1}{4}$  cup of brandy and 1 quart of cider. Stir well. Remove the ice, and serve in glass cups, adding to each glass a red maraschino cherry.

## CLARET BRIDGE CUP I

(957)

*Serves 6 to 8*

Pour 1 bottle of good red claret and 1 pint of carbonated water into a chilled punch bowl. Add 1 medium-sized lemon and 1 medium-sized orange, both sliced thin and seeded, 4 slices of canned pineapple, cubed, and about 2 tablespoons of powdered sugar. Stir well. Then add 1 pony of brandy. Place a large chunk of ice in this, and stir about 4 or 5 minutes, or you may use ice cubes, if desired. Remove the ice, and serve in glass cups.

## CLARET BRIDGE CUP II

(958)

*Serves 6 to 8*

Pour 1 bottle of good red claret and 1 pint of carbonated water into a chilled punch bowl. Add the juice and peel of 1 lemon, 2 tablespoons of sugar, and a chunk of ice or ice cubes. Stir to chill well. Remove the ice and the lemon peel. Serve in chilled glass cups.

## CLARET CUP

(959)

*Serves 6 to 8*

In a punch bowl, dissolve 2 tablespoons of granulated sugar with a little water. Add 1 sliced lime, the juice of 1 orange,  $\frac{1}{2}$  jigger of Jamaica rum, 1 bottle of claret, and 1 pint of champagne. Stir in a large chunk of ice until well chilled. Remove the ice, add a few strawberries, raspberries, or red currants, and serve.

## CLARET CUP VAUDOISE

(960)

*Serves 6 to 8*

Place a large chunk of ice in a glass bowl. Over it, pour 1 bottle of claret and the juice of 2 oranges and 1 lemon. Add 1 peel of cucumber, 3 fresh peaches, peeled and sliced, and 1 cup of cherry brandy. Stir well but gently. Remove the ice chunk. Pour over 1 pint of chilled sparkling water. Serve in glass cups.

## ENGLISH GIN CUP

(961)

Serves 12

Place a large chunk of ice in a glass bowl. Sprinkle with 3 tablespoons of granulated sugar. Pour over 1 quart of soda water. Turn the ice chunk so that it will chill the soda and melt the sugar. Then pour over the ice 1 pint of gin,  $\frac{1}{2}$  cup of maraschino liqueur, and 1 pint of soda water. Add the juice of 1 large lemon and its peel, cut in a spiral. Remove the ice. Add 12 slices of lemon. Serve at once, having 1 slice of lemon floating in each glass cup. You may add a maraschino cherry to each cup, if desired.

## FOURTH OF JULY WINE CUP

(962)

Serves 6

On a chunk of ice in a glass bowl, place 2 tablespoons of powdered sugar, and add 6 sections of grapefruit, free from seeds and membrane,  $\frac{1}{4}$  cup of washed and stemmed blueberries, and  $\frac{1}{4}$  cup of fresh raspberries. Pour over this the juice of 1 orange and 1 lemon,  $\frac{1}{2}$  teaspoon of grated lemon peel, and 1 bottle of American white wine. Stir the ice chunk a few seconds. Remove it, and serve in glass cups.

## MOSELLE WINE CUP

(963)

Serves 6 to 8

Over a chunk of ice in a glass bowl, pour 1 bottle of already chilled Moselle wine together with  $\frac{1}{2}$  cup of dry sherry. Add 1 pint of chilled effervescent water, and turn the ice to chill the liquid well. Then add 3 tablespoons of powdered sugar, and stir well until dissolved. When ready to serve, add the grated rind of  $\frac{1}{2}$  lemon and  $\frac{1}{2}$  orange and a few fruits in season. Serve in chilled glass cups.

## OLD-FASHIONED CIDER CUP

(964)

*New England method—serves 15*

In a glass bowl, put 1 slice of toasted Boston brown bread. Over the toast, grate 1 small nutmeg. Over the nutmeg, place 3 or 4 thin slices of lemon, free from seeds, and sprinkle with 3 tablespoons of powdered sugar. Add 1 dozen ice cubes. Pour in 1 cup of good sherry,  $\frac{1}{2}$  cup of brandy, the juice of 1 large lemon, 1 quart of chilled hard cider, and 1 pint of soda water. Stir well to chill. Discard the ice cubes, and add a sprig of borage. Serve at once in chilled glass cups.

## OLD-FASHIONED ENGLISH CIDER CUP

(965)

*Serves 12 to 15*

On a large chunk of ice in a large glass bowl, sprinkle 3 tablespoons of powdered sugar. Then spoon 1 pint of soda water over the sugar until it is all melted. Add 1 cup of Calvados, ½ cup of sherry, the juice of 1 lime and 1 small lemon, the grated rind of the lime, and the juice of 1 large orange. Stir the ice chunk well to chill thoroughly, then pour over 1 quart of chilled cider. Stir again, discard the ice, and add a sprig of borage. Serve ice-cold in glass cups.

## PARISIAN JUNE PICKUP

(966)

*A short drink*

Beat 1 egg yolk with 3 tablespoons of cold milk and 1 jigger of brandy until smooth. Gradually beat in 2 tablespoons of strawberry syrup, alternately with 1 jigger (¼ cup) of brandy. Place the mixture in a champagne glass. Float in the center 1 small dip of vanilla ice cream. Pour over enough champagne to fill the glass. Serve with a spoon.

## PARK AVENUE SAUTERNE CUP

(967)

*Maryland method—serves 24*

Chill a large ripe watermelon thoroughly for at least 2 days in the refrigerator. Place on its side and cut a small slice or section from the top. Remove the pulp carefully from the large section, making little balls with a small French ball cutter. Sprinkle the inside of this unusual bowl with good brandy, using about ½ cup. Pour over 3 fifth bottles of good sauterne, previously chilled. Add the juice of 2 lemons and 1 lime, then stir gently. Do not scratch the sides and bottom of the watermelon shell. Now add the tiny watermelon balls, using about 1 cup of them, ½ cup of raspberries, and ½ cup of stemmed and washed red currants. Add also 1 teaspoon of grated lemon rind and ½ teaspoon of orange bitters. Serve at once in chilled cups.

## RHINE WINE CUP

(968)

*Very old German recipe—serves 8 to 10*

Into boiling water, just removed from the fire, throw 6 or 8 mint leaves and an equal amount of black currant leaves. Add 1 pint of good sherry, and let mellow and infuse for 25 minutes or so. Strain through a fine muslin cloth into a large glass bowl, containing a large chunk of ice. Add the juice of 1 large lemon and 2 large juicy oranges. Twist

the peelings of the lemon and oranges over the bowl, and stir until the mixture is thoroughly chilled. Discard the ice. Pour the liquid into a large pitcher. Add 1 bottle of good Rhine wine, which has been well chilled, and 1 bottle of soda water. Stir well, and serve at once in glass cups. Serve also Austrian *pfeffernuss*, iced honey cakes, round or oblong in shape, or those other honey cakes from Dijon, wrapped in green and gold, very gay, and an assortment of the delicious German *lebkuchen*.

### STIRRUP CUP (969)

Serves 1

In a shaker, half full of cracked ice, put 2 parts of good rum, 1 part of fresh pineapple juice, the juice of  $\frac{1}{2}$  small lime, and 1 generous teaspoon of brown sugar. Shake vigorously, and strain into a large tumbler. Decorate with a swirling peel of 1 whole lemon, as for horse's neck.

### SUMMER LINDEN TEA FRUIT JUICE CUP (970)

Serves 15

A delicious porch potation—thirst quenching and refreshing.

Prepare an infusion of linden tea, operating exactly as you would for ordinary tea, allowing 4 tablespoons of linden leaves for 1 quart of water. Let mellow and cool a little for 15 minutes. Strain through a fine cloth or tea strainer, and set aside to cool. When cold, add 1 cup of crushed raspberries, 1 tablespoon of powdered sugar, the strained juice of 3 lemons,  $\frac{1}{2}$  cup of good rum,  $\frac{1}{2}$  jigger of cherry brandy, and 1 tumbler of white wine. Blend well, and strain again through a fine sieve or cloth. Now let a small peel of cucumber infuse in it for 5 minutes, then remove it. Place in a large glass bowl, and add a large chunk of ice. Stir the ice for a while to chill thoroughly. Remove the ice. Serve in glass cups, garnishing each with 1 thin slice of lemon, free from seeds, and a sprig of fresh mint.

### WHISKY CUP (971)

Serves 18

Over a large chunk of ice in a large glass bowl, pour  $\frac{1}{2}$  cup of grenadine, the juice of 1 large lemon, and 1 large orange, and  $\frac{3}{4}$  cup of granulated sugar. Stir well until the sugar is dissolved, and the mixture is blended. The stirring will cool the mixture at the same time.

Now pour over this 1 quart of good whisky, and add 4 slices of canned pineapple, cubed, and 1 bottle of soda water. Stir well to chill thoroughly. Remove the ice, and serve in chilled glass cups.

WHITE WINE CUP I (972)

Serves 6 to 8

Cider and champagne also may be prepared in this way.

Pour 1 bottle of dry white wine over a chunk of ice in a pitcher. Add  $\frac{1}{4}$  scant cup of pineapple syrup, and stir well to chill. Serve in chilled glass cups  $\frac{2}{3}$  full, and then top each with a scoop of lemon water ice. Over this pour a few drops of good brandy.

WHITE WINE CUP II (973)

Serves 6 to 8

Over a large chunk of ice in a glass bowl, pour the juice of 1 large lemon, 1 generous tablespoon of sugar (or more), and  $\frac{1}{4}$  cup of maraschino liqueur. Stir the ice chunk well to chill thoroughly. Then pour over 1 bottle of good dry wine. Stir a few minutes to chill. Remove the ice. Add  $\frac{1}{2}$  cup of sliced fresh strawberries. Serve in chilled glass cups, having strawberry slices floating on top. The addition of a sprig of mint is a great improvement.

WHITE WINE CUP III (974)

Serves 6 to 8

Over a large chunk of ice in a large glass bowl, pour  $\frac{1}{2}$  cup of dry wine. Add  $\frac{1}{4}$  cup of granulated sugar, and stir until it is dissolved. Then pour over the ice 1 chilled bottle of white wine and 1 pint of seltzer. Stir the ice to chill well, then remove it. Add a few slices each of fresh pineapple, peaches, and strawberries. Serve in glass cups. You may omit the fruit, and top each glass with a scoop of water ice—pineapple, strawberry, or any other kind to taste.

### DAISIES

Daisies are invariably prepared with a little syrup, lemon juice, the type of spirits dictated by individual taste and by which the daisy is labeled, and a little effervescent water. They are invariably shaken, strained into a small tumbler, goblet, or fizz glass, and garnished with fruit in season.



## APPLEJACK DAISY (975)

In a shaker, half full of shaved ice, put the juice of  $\frac{1}{2}$  small lemon, 1 tablespoon of orgeat syrup,  $\frac{1}{4}$  teaspoon of sugar, and  $\frac{3}{4}$  jigger of applejack. Shake well, strain into small tumbler, and fill with a squirt of soda water. Garnish with a small ball of apple and fruit in season.

## ARRACK DAISY (976)

Arrack is a strong Oriental liquor with a sweetish taste.

In a shaker, half full of shaved ice, put  $\frac{1}{2}$  jigger of arrack, the juice of  $\frac{1}{2}$  lime, and 1 tablespoon of strawberry syrup. Shake vigorously. Strain into a small tumbler, and garnish with a small ball of cantaloupe and fruit in season, after adding a squirt of soda water.

## ARMAGNAC DAISY (977)

Armagnac has been labeled "The Brandy of Lafayette."

Proceed as indicated for Arrack Daisy (No. 976), substituting raspberry syrup for strawberry syrup and armagnac for arrack.

## BRANDY DAISY (978)

Proceed as for Applejack Daisy (No. 975), substituting brandy for applejack and grenadine for orgeat syrup.

## CALVADOS DAISY (979)

Proceed as indicated for Brandy Daisy (No. 978), substituting Calvados—a kind of French applejack—for brandy.

*The Greeks ate only two meals a day, at midday and evening. The first was of fruits and wines.*

## GIN DAISY (980)

In a shaker, half full of shaved ice, put the juice of  $\frac{1}{2}$  lemon,  $\frac{1}{4}$  teaspoon of powdered sugar,  $\frac{1}{2}$  pony of raspberry syrup, and 3 tablespoons of good gin (about  $\frac{3}{4}$  jigger). Shake vigorously, and strain into a small tumbler. Add a squirt of seltzer, and garnish with fruit in season.

## KIRSCH DAISY (981)

Proceed as indicated for Gin Daisy (No. 980), substituting kirsch for gin.

## MINTED RUM DAISY (982)

In a shaker, half full of shaved ice, put the juice of  $\frac{1}{2}$  lime,  $\frac{1}{4}$  teaspoon of powdered sugar,  $\frac{1}{2}$  pony of pineapple syrup, and  $\frac{3}{4}$  jigger of good rum. Shake vigorously. Strain into a small tumbler, add a squirt of soda water, and garnish with fruit in season and a sprig of fresh mint.

## RUM DAISY (983)

In a shaker, half full of shaved ice, put the juice of  $\frac{1}{2}$  lemon,  $\frac{1}{4}$  teaspoon of powdered sugar,  $\frac{1}{2}$  pony of spiced syrup, and  $\frac{3}{4}$  jigger of good rum. Shake vigorously. Strain into a small tumbler, add a squirt of seltzer, and garnish with fruit in season, including a stick of pineapple.

## VODKA DAISY (984)

Proceed as indicated for Arrack Daisy (No. 976), substituting vodka for arrack.

## WHISKY DAISY (985)

*As made at the Hotel Commodore, New York City*

In a shaker, half full of shaved ice, put the juice of 1 small lemon,  $\frac{1}{4}$  teaspoon of powdered sugar,  $\frac{1}{2}$  pony of grenadine, and 1 jigger of whisky. Shake well, and strain into a small tumbler. Add a squirt of soda water, and garnish with fruit in season.

*At Anne Boleyn's coronation feast in Westminster, in 1533, the Mayor of London was served with thirty-three dishes at two courses, as were all who sat at his table. The queen had as her second course twenty-three dishes, and thirty in the third. Wafers and hippocras (spiced wine) were served at the end of the banquet, followed by spice and comfits.*

## EGGNOGS

For holiday drinks in large quantities, punch and eggnog are the most familiar, particularly the latter. Although there is some disagreement as to procedure, many persons maintain that eggnog is really eggnog only when it has been mixed a month or two before the holidays and allowed to age. Once mixed, it is poured into a large open crock, covered with a cloth, and if the mixer can exert sufficient self-control, left untouched in a cool place until the holidays arrive.

The accompaniment to a rich heavy drink, and nourishing at that,

like eggnog, should be something exceedingly light, such as macaroons or salted crackers. But strangely enough, both in the North and in the South of our country, fruitcake or poundcake, or perhaps mincemeat cookies seem customary. In the South, cake is sometimes varied by beaten biscuits, topped by the thinnest of thin slices of pink ham. While in the North, the new fashion means an assortment of fancy canapés, crunches, or bites, besides the cakes.

It is probably unnecessary to say that fruitcake may be either light or dark. Whatever the argument over eggnog, it is definitely established that fruitcake should be made well in advance of the date of serving, usually in the fall, when the mincemeat is preserved. In this way, there is sufficient time to baste the cake frequently with brandy, a wineglass at a time, which not only preserves the moisture of the cake but adds distinctly to its flavor.

Eggnog may be served cold or hot, but more frequently cold than hot. For hot eggnog, proceed as indicated for cold eggnog, omitting ice and substituting hot milk or cream for cold. Take care to heat the tumbler or cup before pouring in the hot mixture. A grating of nutmeg is almost compulsory. Almost any spirits or sweet dessert wine may be used in the preparation of eggnogs.

#### BALTIMORE EGGNOG

(986)

Serves 18

Beat 6 egg yolks until lemon colored and light. Combine  $\frac{1}{2}$  fifth bottle of brandy, 1 cup of good rum,  $\frac{1}{2}$  cup of applejack,  $\frac{1}{2}$  cup of peach brandy, and 1 pound of granulated sugar. Add to the beaten egg yolks slowly, as slowly as possible, to cook the egg yolks. Then pour in, while beating vigorously, 2 quarts of milk, or  $1\frac{1}{2}$  quarts of milk and 1 pint of heavy cream. Now fold in the stiffly beaten 6 egg whites, blending well by stabbing the beaten egg whites through the mixture with a spoon, once in the center and four times from the outside edge. Bring the spoon along the bottom and up and over the egg white, cutting down through the egg white again. Continue to cut and fold until the egg white completely disappears into the appetizing yellow mixture. *Do not beat*, but proceed gently, so as not to break the air cells from the egg white, and thus have an unctuous mixture. Serve in glass cups, dusted with nutmeg.

#### BRANDY EGGNOG I

(987)

Serves 8 to 10

Beat 6 whole fresh eggs thoroughly. Beat in  $\frac{1}{2}$  cup of granulated sugar, or more, if desired sweet; then stir in 1 cup of brandy. Combine

1 pint of milk and 1 cup of unwhipped heavy cream, and fold into the mixture. Pour into a chilled punch bowl, and dust with nutmeg, freshly grated.

### BRANDY EGGNOG II (988)

Serves 1

Place 2 teaspoons of granulated sugar in a large tumbler. Dissolve with a little cold water. Add 1 whole fresh egg, 1 wineglass of brandy, and 2 tablespoons of rum. Turn the mixture into a shaker, and add 4 tablespoons of finely cracked ice. Fill with rich cold milk. Shake vigorously, and strain into a clean tumbler. Top with a little nutmeg. Serve.

### CHRISTMAS EGGNOG (989)

Serves 6 to 8

Beat 6 egg yolks until light. Combine  $\frac{3}{4}$  cup of granulated sugar and  $1\frac{1}{2}$  cups of good whisky. Gradually add to the beaten eggs, beating well and vigorously to prevent curdling. Now add  $\frac{3}{4}$  cup of rum, and continue beating until well blended, creamy, and smooth. Cover the mixture with a thick cloth, and let mellow and ripen for 3 hours in the refrigerator. This will cook the egg yolks. Combine 1 quart of milk and 1 pint of heavy cream, stiffly whipped, and slowly add to the mixture, beating vigorously all the while. Sprinkle with grated nutmeg to taste, and let stand in the refrigerator to chill for an hour or so. Use the egg whites for other mixtures or desserts.

*“The fine arts are five in number: painting, music, poetry, sculpture, and architecture, whereof the principal branch is confectionery.”—*  
ANATOLE FRANCE

### CIDER EGGNOG (990)

Serves 1

In a shaker, containing 3 tablespoons of cracked ice, put 1 strictly fresh egg, and  $\frac{1}{2}$  generous teaspoon of powdered sugar. Fill the shaker with hard cider. Shake vigorously, and strain into a large tumbler. Serve at once.

### EGGNOG I (991)

Serves 1

Beat 1 egg yolk until lemon colored and light, adding gradually and slowly, while beating,  $\frac{1}{2}$  cup of heavy cream. Then add 2 teaspoons of powdered sugar, and continue beating until thoroughly blended.

Now add  $\frac{1}{2}$  cup of good whisky, as slowly as possible while stirring constantly, alternately with half of the beaten egg white. Chill for at least 1 hour in the refrigerator. When ready to serve, top with the remaining half of the egg white, stiffly beaten. Sprinkle with a little nutmeg, and serve.

EGGNOG II (992)

Serves 1

Proceed as indicated for recipe No. 991 above, substituting  $\frac{1}{4}$  cup of rum and  $\frac{1}{4}$  cup of peach brandy for the whisky.

EGGNOG III (993)

Serves 1

Proceed as indicated for recipe No. 991 above, substituting  $\frac{1}{2}$  cup of applejack for the whisky.

EGGNOG IV (994)

Serves 1

Proceed as indicated for recipe No. 991 above, substituting  $\frac{1}{2}$  cup of brandy for the whisky.

*In Shakespeare's day, candy making was a skilled art practiced by ladies of highest rank.*

EGGNOG V (995)

Serves 1

Beat 1 strictly fresh egg with  $\frac{1}{2}$  generous tablespoon of powdered sugar. Turn the mixture into a shaker, containing 3 tablespoons of cracked ice. Add  $\frac{1}{3}$  cup of good kirsch. Fill the shaker with equal parts of rich milk and cream, and shake vigorously. Strain into a large tumbler, and dust with grated nutmeg.

FLOATING ISLAND EGGNOG (996)

Serves 8 to 10

Beat 4 egg yolks until lemon colored and light. Gradually add  $\frac{2}{3}$  cup of granulated sugar, continuing beating until the sugar is melted and the mixture is smooth and creamy. Then add  $1\frac{3}{4}$  cups of brandy, mixed with 1 scant cup of rum. Beat again until thoroughly blended. Cover with a cloth, and place in the refrigerator for 2 to  $2\frac{1}{2}$  hours to chill, mellow, and ripen. When ready to serve, stir in 2 quarts of well-chilled rich milk, or  $1\frac{1}{2}$  quarts of milk and 1 pint of heavy cream.

Blend well. Dot the top of the punch bowl with the 4 egg whites, stiffly beaten with a little ground nutmeg. Serve at once.

### HOT EGGNOG (997)

Serves 1

To a shaker, containing 1 whole egg,  $\frac{1}{3}$  cup of brandy, whisky, or your favorite spirits, add a generous grating of nutmeg, and shake vigorously. Add enough hot milk to fill the shaker, and again shake vigorously to blend. Strain into a tall heatproof glass. Dust with a little nutmeg. Serve at once. You may substitute hot water for milk, if a weak eggnog is desired.

### COLD HOPPELPOPPEL (998)

A pungent, yet strengthening and nourishing, German beverage similar to eggnog.

Beat 3 egg yolks with  $\frac{1}{4}$  teaspoon of ground nutmeg until lemon colored. Gradually pour in 1 cup ( $\frac{1}{2}$  pint) of heavy cream, stirring vigorously and rapidly or, still better, using a rotary egg beater until foamy. Serve as you would an eggnog, after sweetening to taste.

### HOT HOPPELPOPPEL (999)

A beverage, similar to cold hoppelpoppel.

Scald  $\frac{3}{4}$  cup of rich heavy cream. Sweeten with 1 teaspoon of powdered sugar, and stir until the sugar is dissolved. Then pour over 2 or 3 fresh egg yolks, gradually, while stirring vigorously. Strain into a heated cup. Add  $\frac{1}{2}$  jigger of rum. Serve very hot. If desired less rich, you may use freshly made hot tea or coffee, or even plain hot water. Dust with nutmeg.

### KNICKEBEIN (1000)

An old German pick-me-up—a kind of eggnog, very nourishing and strengthening. A short drink, nearly a meal.

There is a certain method of drinking this popular German beverage, which is rigorously followed in Germany. *First*, pass the glass under the nostrils, and inhale the flavor. Then pause—to preserve the bouquet of the mixture.

*Second*, hold the glass under the mouth, then open the mouth wide, and suck in the stiffly beaten egg white, which surrounds the egg yolk, by drawing a deep breath. Then a second pause—to enjoy this part of the flavorsome drink. *Third*, point the lips, as if going to

give a kiss, and take in one third of the liquid, without touching the yolk. Pause again—to enjoy this gulping.

*Fourth*, straighten the body and throw the head backward. Have a look of inspiration, and swallow the remaining contents of the glass all at once, at the same time breaking the egg yolk in the mouth.

Fill a champagne glass, or a thin-stemmed port wineglass, or a similar glass  $\frac{2}{3}$  full with a mixture of  $\frac{1}{3}$  maraschino liqueur,  $\frac{1}{3}$  benedictine, and  $\frac{1}{3}$  curaçao. Gently float an unbroken fresh egg yolk on the surface of the mixed liqueurs. Then surround the egg yolk with the egg white, stiffly beaten with a few grains of salt and grated nutmeg. If you use a pastry bag, the effect is wonderful, covering the entire liquid. If you want fun, proceed with the ritual, described above, as regards drinking the mixture.

#### MARYLAND EGGNOG

(1001)

Serves 12 to 15

Beat 12 egg yolks light, and mix 1 cup of sugar thoroughly. Add  $\frac{2}{3}$  cup of brandy, mixed with  $\frac{2}{3}$  cup of rum. Let this stand for 2 hours in the refrigerator. Fold in 1 quart of heavy cream, whipped stiff, and mixed with the 12 egg whites, stiffly beaten, and  $\frac{1}{2}$  teaspoon of ground nutmeg. Set in the refrigerator for 2 more hours. Serve in punch glasses.

#### MANHATTAN EGGNOG

(1002)

Serves 12

Beat 6 egg yolks until lemon colored. Gradually add  $\frac{1}{4}$  scant cup of sugar, beating until the sugar dissolves. Slowly stir in 1 pint of good whisky. When blended, add 1 pint of cream, combined with 1 pint of milk and 2 tablespoons of rum. Beat the 6 egg whites to a peak. Add  $\frac{1}{3}$  cup of sugar while beating. Fold into the first mixture. Pour into a large chilled punch bowl. Serve in punch glasses with 2 maraschino cherries in each glass and a sprinkle of nutmeg over the top.

#### MEXICAN LAIT DE POULE

(1003)

*A hot drink*

An egg and milk shake, a fine and nourishing beverage, especially in winter.

In a mixing glass, beat 1 or 2 egg yolks with 1 tablespoon of powdered sugar until the mixture turns almost white. Gradually pour in

1 scant jigger of rum (more or less, according to taste), beating vigorously. Then turn the mixture into a heatproof glass or cup, and fill with hot milk, while stirring rapidly, to prevent the egg from cooking. Serve at once.

OLD LOUISVILLE (Kentucky) EGGNOG

(1004)

Serves 10 to 12

Beat 6 eggs separately, leaving out the whites of 3. Add  $1\frac{1}{3}$  pounds of sugar, and beat stiff with a silver spoon. Add  $1\frac{1}{2}$  pints of bourbon whisky, mixed with 2 gills ( $\frac{1}{4}$  pint) of Jamaica rum, alternately with 1 quart of whipped cream, flavored with  $\frac{1}{2}$  teaspoon of grated nutmeg. Beat the remaining 3 egg whites stiffly, and place on top of the mixture. Let this stand overnight in the refrigerator. Add cream the next morning when ready to serve, dusting it with grated nutmeg. Top with 1 pint of vanilla ice cream. Serve in large chilled glass saucers.

PENDENNIS CLUB EGGNOG

(1005)

Serves 18 to 20

For the yolks of 9 eggs, use  $1\frac{1}{2}$  pints of the best bourbon whisky,  $1\frac{1}{2}$  quarts of heavy cream, about  $\frac{2}{3}$  cup of sugar, and grated nutmeg. For less, reduce the ingredients accordingly.

If the eggnog is to be served in the afternoon, put the whisky and sugar together in the morning, around 9 a.m., and let it stand for 3 hours in a cool place. The refrigerator is a good place. Then have the egg yolks beaten to a lemon color and a little frothy. Drop the egg yolks into the prepared sugar-whisky mixture, a little at a time, stirring constantly and vigorously to keep from curdling. When perfectly smooth, cover the bowl again, and let it stand for  $2\frac{1}{2}$  hours. This cooks the eggs thoroughly. Then add the whipped cream, and pack the bowl in cracked ice for 1 long hour, or more, if desired. Keep the egg whites for other use. Serve dusted with grated nutmeg.

*Why then a final not prolong,  
Or lengthen out a closing song,  
Unless to bid the gentles speed  
Who long have listed to our rede;  
To every lovely lady bright,  
What can we wish but faithful knight?  
To every faithful lover too,  
What can we wish but lady true?  
And knowledge to the studious sage,  
And pillow soft to head of age.*



## PENNSYLVANIA WHISKY EGGNOG

(1006)

Serves 6

Beat 6 egg yolks until thick and lemon colored. Add  $\frac{3}{4}$  cup of rye whisky, combined with  $\frac{1}{2}$  cup of good rum, a tablespoon at a time, beating constantly. Now beat the 6 egg whites until stiff, but not dry, adding gradually all but 1 tablespoon of  $\frac{1}{2}$  cup of sugar. Combine the two mixtures. Add the remaining tablespoon of sugar to 1 cup of whipped cream. Fold the whipped cream gently into the combined mixture, reserving 2 tablespoons of it. Serve in chilled punch glasses, and dot each with the reserved 2 tablespoons of whipped cream. Dust with grated nutmeg. The amounts of whisky and rum may be interchanged, if desired.

## RUM EGGNOG

(1007)

Serves 6

Proceed as indicated for Pennsylvania Whisky Eggnog (No. 1006), substituting rum for the whisky, and adding  $\frac{1}{4}$  cup of cherry brandy.

## SHERRY EGGNOG

(1008)

Serves 6

Proceed as indicated for Pennsylvania Whisky Eggnog (No. 1006), substituting 1 cup of good sherry for the whisky and rum.

*Wassailing is an old English custom. In the Middle Ages, the wassail bowl was a necessary part of English Christmas festivities. Filled to the brim with ale, roasted apples, beaten nutmegs, cloves, and ginger, the mixture was called lamb's wool. When one person toasted another he cried, "Wassail!" He was answered with a hearty, "Drink-hail!"*

## SOUTHERN EGGNOG I

(1009)

Serves 18

For less reduce the amount of ingredients accordingly.

Boil 1 cup of sugar with  $\frac{1}{4}$  cup of water until the mixture forms a thread when dropped from a spoon (238 degrees F.). Cool. Into this syrup, beat 8 egg whites, stiffly beaten, alternately with  $\frac{1}{4}$  cup of sugar. Gradually beat in  $\frac{1}{2}$  pint of rye whisky, mixed with  $\frac{1}{2}$  pint of good brandy and 2 jiggers of rum, beating hard after each addition. Fold in 1 quart of heavy cream, whipped. Then using a rotary beater, beat well until foamy. Set in the refrigerator to chill for 3 to  $3\frac{1}{2}$

hours. Transfer into a clean punch bowl, and dust with nutmeg on top. Serve in chilled punch glasses.

## SOUTHERN EGGNOG II

(1010)

Serves 20

For less, reduce the amount of ingredients accordingly.

Beat 10 egg yolks until lemon colored and light. Gradually add  $\frac{3}{4}$  cup of granulated sugar, beating constantly. Then beat hard for 1 minute. Slowly, very slowly, pour in 1 pint of bourbon whisky, a little at a time, beating well after each addition. Now beat in 1 quart of heavy cream, unwhipped. Lastly, fold in the whites of the 10 eggs, stiffly beaten. Serve well chilled in punch glasses.

## WHISKY EGGNOG

(1011)

As made at the Cloud Club, New York City—serves 1

In a shaker, containing 2 generous tablespoons of cracked ice (or more if wanted very cold and frappéed), put 2 teaspoons of powdered sugar, 1 jigger of good whisky, 1 whole egg, and 1 glass of milk. Shake vigorously. Strain into a large tumbler, and dust with nutmeg on top.

## WILLIAMSBURG EGGNOG I

(1012)

Serves 18 to 20

Beat 15 egg yolks and 1 scant cup of granulated sugar until lemon colored and creamy. Add  $\frac{3}{4}$  teaspoon of grated nutmeg, and beat well. Combine  $\frac{1}{2}$  pint of Jamaica rum and 1 cup of good Madeira wine. Add to the egg yolk mixture, alternately with the 15 egg whites, beaten to a froth. Lastly, stir in 3 quarts of rich milk. Chill well for at least 2 hours, and serve in punch glasses, dusted with a little grated nutmeg.

## WILLIAMSBURG EGGNOG II

(1013)

As made in Virginia 100 years ago—serves 12

Beat well 12 egg yolks until lemon colored. Then beat in  $\frac{3}{4}$  pound of fine granulated sugar. Add slowly, almost drop by drop,  $\frac{1}{2}$  generous pint of French brandy. Set in the refrigerator, and let stand for 2½ to 3 hours. When ready to serve, fold in the egg whites, beaten stiff with  $\frac{1}{4}$  generous cup of fine granulated sugar, alternately with 1 quart of milk, 1 quart of heavy cream, and 1 cup of French brandy. Blend well. Serve in chilled punch cups, each dusted with freshly grated nutmeg.

**FIXES**

A fix, which should not be confused with a fizz, is usually served in a medium tumbler. The basic ingredients include ice, powdered sugar, juice of lemon or lime, a few dashes of bitters, a few dashes of curaçao, and the spirits which serve to designate a particular fix. Fixes are never shaken, but are stirred, while fizzes are shaken. The tumbler is then filled with a mixer, any effervescent water, and always topped with a thin slice of lemon.

Nearly all the liqueurs or spirits employed in the making of fizzes, flips, eggnogs, sangarees, or slings may be used in fixes, which are short beverages, always served well chilled.

**ARMAGNAC FIX** (1014)

Serves 1

In a mixing bar glass, place 1 teaspoon of powdered sugar, 3 dashes of Angostura bitters, 3 drops of curaçao, and 1 liqueur glass of armagnac. Add 2 tablespoons of cracked ice, and stir well. Strain into a small tumbler, and top with a thin slice of lemon, after filling the glass with effervescent water to taste.

**ARRACK FIX** (1015)

Proceed as indicated for Armagnac Fix (No. 1014), substituting arrack for armagnac.

**APPLEJACK FIX** (1016)

Proceed as indicated for Armagnac Fix (No. 1014), substituting orange bitters for Angostura bitters and applejack for armagnac.

**CALVADOS FIX** (1017)

Proceed as indicated for Applejack Fix (No. 1016), substituting Calvados for applejack.

**BRANDY FIX** (1018)

Proceed as indicated for Armagnac Fix (No. 1014), substituting orange bitters for Angostura bitters and brandy for armagnac.

**GIN FIX** (1019)

Proceed as indicated for Armagnac Fix (No. 1014), substituting gin for armagnac.

When Montezuma offered to the invading Spaniards chocolate served in golden vessels, they threw out the drink and kept the dishes as souvenirs.

**KIRSCH FIX** (1020)

Proceed as indicated for Armagnac Fix (No. 1014), substituting kirsch for armagnac.

**RUM FIX** (1021)

Proceed as indicated for Armagnac Fix (No. 1014), substituting orange bitters for Angostura bitters, and rum for armagnac.

**VODKA FIX** (1022)

Proceed as indicated for Armagnac Fix (No. 1014), substituting vodka for armagnac.

**WHISKY FIX** (1023)

Proceed as indicated for Armagnac Fix (No. 1014), substituting orange bitters for Angostura bitters and whisky for armagnac.

### **FIZZES**

For making fizzes, a shaker is required. The ingredients are cracked ice, lemon, lime, or orange juice, and the spirits that usually give the name to the drink. Sometimes cream is used. A squirt of effervescent water is added. These delicious and cooling beverages usually are served in a goblet or small tumbler, and are sweetened to taste.

**BRANDY FIZZ** (1024)

In a shaker, put 2 or 3 tablespoons of finely cracked ice, 1 generous teaspoon of powdered sugar, the juice of ½ lemon, 1 jigger of brandy, and 1 or 2 dashes of Angostura bitters. Shake vigorously. Strain into a small tumbler, and add a squirt of carbonated water just before serving.

**CANADIAN FIZZ** (1025)

In a shaker, put 2 or 3 tablespoons of cracked ice, the juice of 1 small lime, 1 jigger of gin, and 1 whole fresh egg. Shake vigorously. Strain into a small tumbler, and add a squirt of seltzer.

## CRIMSON FIZZ (1026)

In a shaker, put 2 or 3 tablespoons of cracked ice, the juice of  $\frac{1}{2}$  medium-sized lemon, 1 scant teaspoon of powdered sugar, 4 or 5 fresh strawberries or raspberries, and  $\frac{1}{2}$  jigger of gin. Shake carefully, but thoroughly, so as not to break the fruit. Strain into a small tumbler, and fill with seltzer.

## DUBONNET FIZZ (1027)

In a shaker, put 2 or 3 tablespoons of cracked ice, the juice of  $\frac{1}{2}$  small orange and  $\frac{1}{2}$  small lemon, 1 tablespoon of cherry brandy, and 1 jigger of Dubonnet. Shake well. Strain into a small tumbler, and add a squirt of seltzer.

## GIN FIZZ I (1028)

In a shaker, put 3 tablespoons of finely cracked ice, 1 teaspoon of powdered sugar, the juice of  $\frac{1}{2}$  lemon, and 1 jigger of good gin. Shake well, strain into a small tumbler, and add a squirt of seltzer.

*Ice water, believed by many Englishmen to be a typically American drink, was a favorite of wealthy Romans in 50 A.D., who built huge silos to preserve the ice.*

## GIN FIZZ II (1029)

*As served at the old Hoffman House, New York City*

Proceed as indicated for Gin Fizz I (No. 1028), adding 1 dash of maraschino liqueur, 3 dashes of orange juice, and 1 tablespoon of fresh cream. Shake vigorously. Strain, and serve in a small tumbler with a squirt of seltzer.

## GIN FIZZ III (1030)

*As served at the old Albemarle Hotel, New York City*

Proceed as indicated for Gin Fizz I (No. 1028), adding, before shaking, 1 generous teaspoon of raspberry syrup and reducing the sugar to half.

## GIN FIZZ IV (1031)

In a shaker, put cracked ice, the juice of  $\frac{1}{2}$  small orange,  $\frac{1}{2}$  small lime, and  $\frac{1}{4}$  small lemon. Add 1 small jigger of good gin. Shake well. Strain into a small tumbler. Add a squirt of seltzer.

*Here's to Life! Our entrance into it, naked and bare;  
Our journey through it, trouble and care;  
Our exit from it, God knows where;  
But, if we're all right here, we are all right there.*

GOLDEN FIZZ (1032)

In a shaker, put 3 tablespoons of finely cracked ice, the juice of  $\frac{1}{2}$  large lemon,  $\frac{3}{4}$  teaspoon of powdered sugar, 1 jigger of good gin, and 1 egg yolk. Shake vigorously. Strain into a lemonade glass, and add a squirt of seltzer.

IMPERIAL FIZZ I (1033)

Almost any kind of spirits may be used when making an Imperial Fizz, but the mixer or effervescent water used for filling the glass should always be champagne.

Proceed as indicated for Gin Fizz I (No. 1028), using a squirt of champagne instead of effervescent water as a mixer.

IMPERIAL FIZZ II (1034)

Proceed as for Gin Fizz I (No. 1028), using 1 jigger of brandy instead of gin, and filling the tumbler with champagne instead of seltzer.

IMPERIAL FIZZ III (1035)

Proceed as for Gin Fizz I (No. 1028), using 1 jigger of Calvados instead of gin, and filling the tumbler with champagne instead of seltzer.

IMPERIAL FIZZ IV (1036)

Proceed as for Gin Fizz I (No. 1028), using 1 jigger of whisky instead of gin, and filling the tumbler with champagne instead of seltzer.

JACQUELINE FIZZ (1037)

Proceed as for Gin Fizz I (No. 1028), adding 1 fresh egg yolk. Shake vigorously, and fill the glass with cider.

KING COLE FIZZ (1038)

Use a highball glass. In a shaker, half full of shaved ice, put 1 whole fresh egg, 1 teaspoon of sugar, the juice of  $\frac{1}{2}$  large lemon, 2 tablespoons of grenadine, and 1 generous jigger of good gin. Shake vigorously, strain into a highball glass, and fill the glass with seltzer.

## NEW ORLEANS FIZZ

(1039)

Use a medium tumbler, or if a long fizz is desired, use a highball glass, forcing a little on the gin. You may substitute heavy cream for rich milk, if desired, and orgeat syrup for plain sugar syrup.

Put in a shaker 4 tablespoons of coarsely cracked ice, 3 drops of orange flower water, 2 teaspoons of sugar syrup, the juice of  $\frac{1}{2}$  large lemon and  $\frac{1}{2}$  small lime,  $\frac{1}{2}$  generous jigger of dry gin, same amount of rich milk, and 1 strictly fresh egg white. Shake in long strokes until you no longer hear the ice tinkle against the sides of the shaker and the mixture is fluffy and creamy. Strain into the glass, and fill with seltzer.

## OSTEND FIZZ

(1040)

In a shaker, containing 3 tablespoons of cracked ice, put  $\frac{1}{2}$  wineglass of cassis,  $\frac{1}{2}$  wineglass of good kirsch, and the juice of  $\frac{1}{2}$  lemon. Shake vigorously. Strain into a medium-sized tumbler, and fill with seltzer.

## PULLIG MINTED BRANDY FIZZ

(1041)

*As served at Lake Wood Farm Inn, Catskill Mountains, New York*

In a shaker, containing 3 tablespoons of coarsely cracked ice, put 1 teaspoon of powdered sugar, 1 teaspoon each of lemon, pineapple, and lime juice, 2 dashes of Angostura bitters, 1 egg white,  $\frac{1}{2}$  wineglass of grenadine, 1 jigger of good brandy, and 2 fresh mint leaves. Shake vigorously by long strokes. Strain into a highball glass and fill with soda water.

*When the mint is in the liquor and its fragrance on the glass,  
It breathes a recollection that can never, never pass.*

CLARENCE OUSLEY

## RAMOS GIN FIZZ

(1042)

*As made in New Orleans*

Proceed as for New Orleans Fizz (No. 1039), omitting the orange flower water, and substituting orgeat syrup for the sugar. Shake by long strokes also.

## ROYAL RUM FIZZ

(1043)

Proceed as for New Orleans Fizz (No. 1039), substituting rum for the gin. Shake by long steady strokes also.

## SARAH BERNHARDT GIN FIZZ

(1044)

*A favorite beverage of the late Sarah Bernhardt*

In a shaker, containing 3 tablespoons of cracked ice, put the juice of ½ large lemon, 1 teaspoon of powdered sugar, 2 or 3 dashes of anisette, and 1 jigger of gin. Shake well. Strain into a medium-sized wine-glass, and add a squirt of seltzer.

## SILVER FIZZ

(1045)

In a shaker, containing 3 tablespoons of cracked ice, put 1 scant teaspoon of powdered sugar (more or less, according to taste), the juice of ½ lemon, 1 fresh egg white, and 1 jigger of gin. Shake vigorously, strain into a medium-sized tumbler, and add a squirt of seltzer.

## WHISKY FIZZ

(1046)

*As served at the Longchamps Restaurants, New York City*

In a shaker, containing 4 tablespoons of shaved ice, put the juice of 1 small lemon, 1 wineglass of whisky, ½ generous teaspoon of powdered sugar, and ½ of a fresh egg white. Shake vigorously by long strokes, and strain into a medium-sized tumbler. Fill with soda water.

*Sugars under any guise are emphatically force producers, and it has been demonstrated by medical authorities that during muscular activity the consumption of sugar in any form in the body is increased four-fold. If one pound of sugar were burned so as to utilize all the heat, it would raise five gallons of water from freezing to the boiling point.*

*The origin of sugar is not known, but according to certain historians, it was discovered between the third and fourth centuries in India by a cattle raiser, and probably through sheer accident, as was butter in Africa. To find the first written and pictured evidence of the importance of sugar, one must turn to ancient Egypt. The Egyptians were the fathers of most things modern, including engineering, architecture, and chemistry. They were also the first people to start making confectionery. The refining of sugar was an unknown art in those days, so the confectioners used honey as a sweetening ingredient. And even before then, undoubtedly primitive man satisfied the craving of his "sweet tooth" with sweet herbs, wild condiments, and honey.*

**FLIPS**

Perhaps the American drink with the longest history is the flip, popular with Paul Revere and most of the folks of his time. The flip was the mainstay of the tavern, and the tavern was the town hall and



clubhouse of that time. The tavern keeper kept on his shelf a mortar in which he ground ginger, nutmeg, and dried orange peel. A pint of ale was heated in a tankard, and when hot, four eggs were beaten into it, a quart of rum added, and then a spoonful of the spices. The mixture was then poured back and forth from one tankard into another until creamy. A flip requires a little too much time for the cocktail hour. It is still served in some parts of the South during the holidays.

A flip is a rich short drink, which is always shaken when served cold, and never stirred. Almost any kind of liquor, wine, or beer may be used in its preparation. Certain flips are served hot, especially in winter. The composition of a flip is either spirits, wine, or beer, mixed with a whole egg or an egg yolk, slightly spiced, and sugared.

As its name implies, it is flipped, that is, shaken rapidly, lightly, and pertly to amalgamate thoroughly the albumen of the egg white and the fat of the egg yolk, thus obtaining a foamy beverage, which, when cold, should be really cold, and when hot, should be really hot.

When using beer, ale, porter, or stout, or any similar beverage, the flipping may be done by pouring the whole mixture back and forth in rapid succession from one saucepan, mug, or bowl into another saucepan, mug, or bowl until the mixture thickens. If, especially in winter, from the coldness of the atmosphere, this thickening does not take place, the mixture is placed on the fire again, and constantly and rapidly stirred until it does thicken, which never fails in a few minutes.

#### ALE FLIP

(1047)

*Hot—serves 2*

Beat 2 fresh eggs thoroughly with 2 generous tablespoons of granulated sugar and  $\frac{1}{8}$  teaspoon each of ground nutmeg and cloves (and more spices, if desired). Heat 1 pint of ale with  $\frac{1}{2}$  teaspoon of brandy. Bring slowly to the boiling point, remove from the fire, and let stand for a few minutes. Then stir into the beaten eggs as rapidly as possible, pouring the mixture back and forth from the saucepan to a heated bowl until the mixture thickens. If, from the coldness of the atmosphere, this does not take place, return the flip to the fire again, and stir constantly and rapidly (but do not let it boil) until it thickens, which never fails in a few minutes. Serve hot in mugs.

#### APPLEJACK FLIP

(1048)

*Serves 1*

In a shaker, containing 2 generous tablespoons of ice, put 1 well-beaten egg, with 1 teaspoon of sugar, a pinch each of ground cloves

and nutmeg, a few drops of Angostura bitters, and 1 jigger of applejack. Shake vigorously and quickly, and strain into a goblet or small tumbler. Dust with nutmeg over the top.

ARMAGNAC FLIP (1049)

*Serves 1*

Proceed as indicated for Applejack Flip (No. 1048), substituting curaçao for Angostura bitters, and armagnac for applejack. Dust the top with nutmeg.

ARRACK FLIP (1050)

*Serves 1*

Proceed as indicated for Applejack Flip (No. 1048), substituting arrack for applejack.

BEER FLIP (1051)

*Hot—serves 2*

Heat in an enameled saucepan 1 bottle of beer, 1 tablespoon of sugar, a small pinch each of nutmeg and cloves, the grated rind of  $\frac{1}{4}$  small lemon, and butter, the size of a hazelnut. Bring to the boiling point, remove at once, and add half of the white and all of the yolk of 1 egg, beaten with a little cold beer. Flip back and forth from the saucepan to a mug, operating as rapidly as possible. Quickly whip with a rotary egg beater, and serve while hot in heated mugs.

BRANDY FLIP (1052)

*Serves 1*

In a shaker, containing 3 tablespoons of finely cracked ice, put 1 egg yolk,  $\frac{2}{3}$  teaspoon of gum syrup or 1 teaspoon of powdered sugar, and 1 jigger of brandy. Shake vigorously and shortly. Strain into a small tumbler or goblet, and dust with a little ground nutmeg on top.

CALVADOS FLIP (1053)

Proceed as indicated for Brandy Flip (No. 1052), adding 1 whole egg and substituting Calvados for brandy.

DEWEY FLIP (1054)

In a shaker, containing 3 tablespoons of coarsely cracked ice, put 1 scant teaspoon of powdered sugar,  $\frac{3}{4}$  jigger of white port wine, 1

whole clove, 1 egg yolk, and 1 scant teaspoon of maraschino liqueur. Shake vigorously, strain into a small tumbler, and dust with ground nutmeg.

DUBONNET FLIP (1055)

In a shaker, containing 2 tablespoons of cracked ice, put 1 egg yolk,  $\frac{1}{2}$  teaspoon of powdered sugar, and 1 generous jigger of Dubonnet. Shake well, and strain into a small tumbler. Dust with grated nutmeg.

GIN FLIP (1056)

Proceed as indicated for Brandy Flip (No. 1052), substituting gin for brandy.

KIRSCH FLIP (1057)

Proceed as indicated for Brandy Flip (No. 1052), adding 2 dashes of curaçao and substituting kirsch for brandy.

MADEIRA FLIP (1058)

Proceed as indicated for Dewey Flip (No. 1054), substituting Madeira wine for white port and curaçao for maraschino liqueur.

OLD-FASHIONED ABBOT'S FLIP (1059)

Serves 2

For this very old winter drink, a red-hot poker is required. For more, increase the amounts of the ingredients accordingly.

In an enameled saucepan, put 1 fresh egg and 1 tablespoon of sugar (more or less, according to taste), and beat well until the sugar is melted. Then add 1 tablespoon of good rum and 1 tablespoon of brandy. Beat the mixture vigorously while pouring the rum and brandy, to cook the eggs partially. Pour over 1 bottle of beer, and quickly dip a red-hot poker into the mixture. Serve warm.

PORT WINE FLIP (1060)

In a shaker, containing 3 tablespoons of cracked ice, put 1 egg yolk, 1 scant teaspoon of powdered sugar, and 1 wineglass of good port wine. Shake vigorously, and strain into a small tumbler. Dust with a grating of fresh nutmeg on top.

**RUM FLIP** (1061)

In a shaker, containing 2 or 3 tablespoons of cracked ice, put 1 teaspoon of powdered sugar, 1 whole fresh egg, and 1 generous jigger of good rum. Shake vigorously, strain into a small tumbler, and dust with nutmeg on top.

**SHERRY FLIP** (1062)

In a shaker, containing 2 or 3 tablespoons of cracked ice, put 1 egg yolk, 1 teaspoon of powdered sugar, and 1 glass of good sherry. Shake vigorously, strain into a tumbler, and dust the top with nutmeg.

**SOUTHERN EGG FLIP** (1063)

In a shaker, containing 3 tablespoons of cracked ice, put 1 scant teaspoon of powdered sugar, 1 teaspoon of curaçao, and 1 jigger of brandy. Then add 1 whole egg and 2 dashes of orange bitters. Shake well, strain into a small tumbler, and dust with nutmeg on top.

**WHISKY FLIP** (1064)

*As served at Le Perroquet Club, New York City*

In a shaker, containing 3 tablespoons of cracked ice, put 1 egg yolk, 1 teaspoon of gum syrup, and 1 generous jigger of whisky. Shake vigorously, and strain into a small tumbler. Dust the top with nutmeg.

**GROGS**

Grogs are hot short, sometimes long, drinks, which are very appropriate in cold weather. This Continental favorite usually is served in preheated heatproof glasses so that the drink keeps hot longer, and to prevent cracking of the glass while adding the boiling water—always after the glass has been filled with the desired spirits.

Almost any spirits may be used in the preparation of grog. The garnishing may be a seeded slice of lemon or orange, according to taste. On the Continent, the favorite grogs are rum and brandy, while in America it is whisky.

Linden tea or other herbs may be infused and substituted for plain hot water when making grogs.

**APPLEJACK GROG** (1065)

Place in a tall glass 1 teaspoon of sugar (or more, according to taste). Stir with a little hot water until the sugar is dissolved. Leave a long spoon in the glass. Fill the glass  $\frac{2}{3}$  with hot water or tea, or hot

linden or camomile tea. Add 1 generous jigger of applejack. You may add, if desired, 1 or 2 whole cloves. Twist over a peel of lemon, or add a thin seeded slice of lemon.

ARMAGNAC GROG (1066)

Proceed as indicated for Applejack Grog (No. 1065), substituting armagnac for applejack and adding a thin orange slice on top.

ARRACK GROG (1067)

Proceed as indicated for Applejack Grog (No. 1065), using only hot tea and a thin slice of orange and substituting arrack for applejack.

BRANDY GROG (1068)

Proceed as indicated for Applejack Grog (No. 1065), substituting brandy for applejack and adding a thin seeded slice of lemon.

GIN GROG (1069)

Proceed as indicated for Applejack Grog (No. 1065), adding 1 whole clove and substituting gin for applejack. Top with a thin seeded slice of lemon.

KIRSCH GROG (1070)

Proceed as indicated for Applejack Grog (No. 1065), substituting kirsch for applejack and adding a twist of lemon peel and a thin seeded slice of orange. You may add 1 or 2 mint leaves, if desired. Mint adds a certain undefinable flavor to kirsch, especially when the drink is served hot.

RUM GROG (1071)

Proceed as indicated for Applejack Grog (No. 1065), substituting rum for applejack and adding a thin seeded slice of lemon.

*An ornate piece of parlor furniture in the seventeenth century was the tea casket in which the housewife kept her precious tea leaves.*

VODKA GROG (1072)

Proceed as indicated for Applejack Grog (No. 1065), adding 2 or 3 whole peppercorns and 1 whole clove, and substituting vodka for applejack. Top with a thick seeded slice of lemon.

## WHISKY GROG

(1073)

Proceed as indicated for Applejack Grog (No. 1065), substituting rye, bourbon, Irish, or even Scotch whisky for applejack. Top with a thin seeded slice of lemon.

## JULEPS

A note must be added for those who believe that the julep was a Kentucky colonel's inspired contribution to a thirsty world, for it was favorably known to Milton's England, and in Comus there appears what is probably its finest and most floriate compliment.

*“And first behold this cordial julep here,  
That flames and dances in his crystal bounds.  
With spirits of balm, and fragrant syrops mixt  
Not that Nepenthe which the wife of Thone,  
In Egypt gave to Jove-born Helena  
Is of such power to stir up joy as this,  
To life so friendly, or so cool to thirst.”*

As a matter of fact, the julep antedated Milton and was mentioned as early as the fourteenth century. The name has a mild and aqueous derivation that will do violence to the feelings of many a Southerner, for it stems from the Persian word for rose water, *gul-ab*, which in Arabic became *julab*, a sweetened drink often used as a vehicle for medicine.

The principal ingredients used in julep making are fresh mint, carefully pounded in a mixing glass if for a single serving, or a bowl if for several persons. The mint is placed in the mixing glass or bowl and covered with powdered sugar and enough water to dissolve the sugar. Then the mint is crushed with a wooden pestle, the glass or bowl is filled with finely cracked ice, and the indicated liquor is added. The glass or bowl is then garnished with fresh mint sprigs and a slice of orange and fruit in season. Almost all liquors, as well as dessert wines, may be used for julep making.

## ARMAGNAC MINT JULEP

(1074)

Muddle ½ teaspoon of powdered sugar and 4 sprigs of fresh mint in a mixing glass. Turn into a goblet. Then add 1 jigger of armagnac and a few drops of orange bitters. Half fill with plain water, then fill with ice, and decorate with fruit in season and the traditional fresh mint.

## APPLEJACK MINT JULEP (1075)

Proceed as indicated for Armagnac Mint Julep (No. 1074), substituting applejack for armagnac and garnishing with a fresh slice of apple, cored, in which place 2 or 3 fresh mint sprigs.

## BRANDY MINT JULEP (1076)

Proceed as indicated for Armagnac Mint Julep (No. 1074), substituting brandy for armagnac.

## CHAMPAGNE MINT JULEP (1077)

In a large fancy wineglass, put 1 lump of sugar, 1 sprig of fresh mint, and 1 lump of ice. Then pour in chilled champagne very slowly, stirring gently all the while. Garnish the top with mint and fruit in season.

## GIN MINT JULEP (1078)

Proceed as indicated for Armagnac Mint Julep (No. 1074), substituting gin for armagnac. Garnish with mint and fruit in season.

## KENTUCKY MINT JULEP I (1079)

Put 3 or 4 sprigs of fresh young mint in a mixing glass. Sprinkle with 1 teaspoon of powdered sugar and a few drops of water to dissolve the sugar. Crush the mint gently with a muddler. Put half of the mint mixture in the bottom of a tall glass. Half fill the glass with shaved ice, tightly packed. Add the remaining mint mixture, and then nearly fill the glass with shaved ice. Pour in slowly good bourbon whisky until the glass is full. Stir until frost forms on the outside of the glass. Do not touch the glass with your hand or fingers. Garnish with sprigs of fresh young mint sprinkled with powdered sugar, and serve at once.

## KENTUCKY MINT JULEP II (1080)

*As made at the Plaza Hotel, Louisville, Kentucky*

Place ½ generous teaspoon of granulated sugar in a mixing glass, and add just enough cold water to dissolve the sugar. Add 2 or 3 sprigs of fresh mint. Crush the mint until thoroughly blended with the sugar. Turn the mixture into a chilled goblet. Fill the goblet with shaved ice. Then slowly, very slowly, pour in 1 jigger (4 tablespoons) of the best bourbon whisky. Stir until the glass is frosted. Then float 1 tablespoon of good brandy over all. Serve decorated with sprigs of fresh mint and a stick of pineapple. Serve with straws.

## KENTUCKY MINT JULEP III

(1081)

*As made in Frankfort, Kentucky*

No garnishing but fresh mint. Use a large tumbler.

Place 1 teaspoon of powdered sugar in a large tumbler. Add enough ice water to dissolve the sugar to a syrupy consistency. Add 2 or 3 young mint sprigs. Fill the glass with cracked ice, not shaved. Add 2 jiggers ( $\frac{1}{2}$  cup) of good bourbon whisky, and stir very gently. Fill with cracked ice, not shaved, and let stand to frost and mellow. Garnish with a large bunch of fresh young mint. Serve with straws.

## WHISKY MINT JULEP

(1082)

Place in a tall chilled tumbler 3 sprigs of fresh mint leaves. Add 1 teaspoon of powdered sugar, and crush the mint and sugar, adding 2 teaspoons of rye whisky and 2 teaspoons of ice water. Muddle well. Fill the glass with cracked ice, then pour over the ice  $1\frac{1}{2}$  jiggers (6 tablespoons) of rye whisky. Stir gently until the glass is frosted. Decorate with 4 or 5 sprigs of fresh mint. Serve with straws.

*Ernest Augustus, who became king of Hanover in 1837, was so appreciative of well-prepared food that on the court menu the names of the "artists" who composed the various dishes were given program credit.*

**MULLED BEVERAGES**

Mulled beverages always are served hot in glass cups or in mugs. They are usually served in the winter months, as it is claimed that they stimulate body heat and are good digestives.

All beers, wines, liqueurs, and cordials may be mulled, and the kind selected usually gives its name to the drink. The other ingredients are sugar, spices, and condiments, the amount of the latter dictated by individual taste.

## MULLED ALE

(1083)

*Serves 2*

Infuse in 1 cup of hot water 1 grating of nutmeg, 1 whole clove (or more, if desired), a tiny bit of cinnamon stick, and sugar to taste, allowing the mixture to stand for 4 or 5 minutes, longer if desired spicy. Strain through a very fine sieve into heated glasses or mugs, after adding 1 pint of hot, not boiled, ale.



## MULLED BEER (1084)

Serves 2

Proceed as indicated for Mulled Ale (No. 1083), substituting beer for ale.

## MULLED CIDER (1085)

Proceed as indicated for Mulled Ale (No. 1083), substituting hot cider for ale.

## MULLED CLARET I (1086)

Serves 6

Boil in 1 cup of water, for 5 minutes,  $\frac{1}{2}$  cup of granulated sugar, the thin rind of 2 medium-sized lemons, a small stick of cinnamon, and 5 or 6 cloves, slightly bruised. Strain into a punch bowl or pitcher. Add  $1\frac{1}{2}$  fifth bottles of claret, which has been heated, but not boiled, and 2 jiggers or more of good brandy. Serve in cups or mugs, topped with a thin seeded slice of lemon.

*A French sculptor, when commended by the king for his artistry in preparing a huge confection in the form of nymphs, said sadly, "But your Majesty, my work was hampered by the fact that your ceiling was but seventeen feet high."*

## MULLED CLARET II (1087)

*As prepared in Virginia in 1742—serves 6*

Grate  $\frac{1}{2}$  small nutmeg into 1 bottle of claret. Sweeten with  $\frac{1}{3}$  cup of sugar, and set on the fire until a little foam rises on the surface. Remove from the fire. Cool. Add 4 well-beaten egg yolks gradually, while stirring constantly. Then shuttle the mixture from one jug to another until light. Set again on the fire, stirring constantly, until the mixture is hot, but not boiling, and quite thick. Repeat the shuttling from mug to mug, or pitcher to pitcher, several times. Serve hot in heated cups with long narrow finger toasts.

## MULLED PORT WINE (1088)

Serves 6 to 8

Boil in  $\frac{3}{4}$  cup of water  $\frac{1}{2}$  teaspoon of ground cinnamon,  $\frac{1}{2}$  teaspoon of ground mace,  $\frac{1}{2}$  teaspoon of ground cloves, a few grains of salt, and the thinly sliced peel of 2 medium-sized lemons, for 4 or 5 minutes. Strain through a very fine sieve. Add to 1 bottle of good port,

heated to the boiling point, but no more. Serve hot, after sweetening to taste.

### MULLED SHERRY

(1089)

Serves 8 to 10

Boil in 1 cup of water 1 teaspoon each of ground cloves, ground nutmeg, and ground cinnamon, for 5 minutes, or less, if desired not too spicy. Stir in 1½ tablespoons of granulated sugar, and stir until the sugar is melted. Strain through a very fine sieve or cloth, and combine with 1 bottle of good sherry, which has been heated to the boiling point, or until a little foam forms on top. Serve hot in cups with a side dish of crisp buttered finger toasts, lightly spread with ground cinnamon.

### POSSETS

Milk or cream, sugar, spices, and condiments, dictated by individual taste, and the wine, beer, or liqueur from which the drink usually derives its name, constitute the ingredients of a posset. Eggs are sometimes included, in which case they must be strictly fresh. Possets are invariably served hot.

In the South, where this delightfully invigorating beverage originated, corn bread, johnnycake, Scotch scones, spider corn biscuits, molasses biscuits, souffléed spoon bread, beaten biscuits, or freshly made toast are sometimes dipped in a posset.

#### ALE POSSET I

(1090)

*King William's Posset, as made in Virginia in 1742—serves 8*

Combine 1 quart of heavy sweet cream with 1 pint of ale. Add the yolks of 10 eggs, stirring well; then fold in the whites of 4 of the eggs, stiffly beaten, with a few grains of salt and sugar to taste. Then stir in the grating of a nutmeg. Place over boiling water, stirring constantly until thick and creamy. Do not allow to boil. Remove from the fire, and serve in glass cups, dusted with a little ground nutmeg. Serve with your favorite toast or freshly baked hot biscuits.

#### ALE POSSET II

(1091)

*Also a recipe from the South—serves 6*

Boil 1 pint of rich creamy milk with 1 piece of toast, ⅛ teaspoon each of ground cinnamon and cloves, and sugar to taste. Turn the mixture into a punch bowl, then pour over 1 bottle of mild ale, which has

been heated until beads form on the top. Serve in hot cups with buttered toast or small hot biscuits.

### BEER POSSET (1092)

Proceed as indicated for Ale Posset II (No. 1091), substituting beer for ale, and garnishing each serving with 1 little matzoth ball or dumpling.

*Matzoth Balls.* To 4 well-beaten eggs and 2 teaspoons of chicken fat, add enough matzoth meal to make a rather thin dough. Season with salt, pepper, and cinnamon. Form the batter into small balls, the size of a walnut, and cook for 15 minutes, more or less, in salted boiling water. Remove the balls from the water, and drop one into each cup of posset just before serving.

### BEER AND ALE POSSET (1093)

Proceed as indicated for Ale Posset II (No. 1091), adding equal parts of beer and ale.

### CLARET POSSET (1094)

Proceed as indicated for Ale Posset II (No. 1091), substituting claret for ale.

### KING WILLIAM'S POSSET (1095)

*A hot drink, similar to eggnog—serves 2*

Into  $\frac{1}{2}$  cup of heavy cream, pour 1 pint of ale; then pour over 3 fresh egg yolks, slightly beaten with a few grains of salt. Sweeten with 1 scant tablespoon of powdered sugar (more or less, according to taste) and  $\frac{1}{2}$  scant teaspoon of grated nutmeg. Set over a gentle flame, stirring constantly and rapidly until the mixture thickens. Do not let boil. Remove at once, and serve in heatproof sherbet or punch glasses, sprinkled with a little nutmeg. Serve as hot as possible. A fine pickup in winter.

### SHERRY POSSET (1096)

*Custard Posset, an old Virginia recipe—serves 18 to 20*

Beat 1 dozen strictly fresh eggs thoroughly, adding 1 pound of granulated sugar as you go along, alternately with 12 tablespoons of sherry and 9 tablespoons of ale, keeping on beating all the while. Place over hot water, and warm the mixture, but do not let it boil, stirring constantly, for a few minutes. Strain through a sieve, then set again over hot water, stirring occasionally until well heated, but do

not allow to boil. Stir in  $\frac{1}{4}$  teaspoon of freshly grated nutmeg. Remove from the hot water, and add 1 quart of thick sweet cream, heated to the boiling point, stirring all the while. Cover. Let mellow and ripen for 30 minutes before serving warm, with freshly made small hot biscuits or toast.

### SACK POSSET

*From Barbados on the Western main,  
Fetch sugar half a pound; fetch Sack from Spain,  
A pint, and from the Eastern Coast  
Nutmeg, the glory of our Northern toast.  
Over flaming coals together let them heat,  
'Till the all-conquering Sack dissolves the sweet.*

*O'er such another fire set eggs twice ten,  
Newborn from foot of cock and rump of hen;  
Stir them with steady hand and conscience pricking  
To see th' untimely fate of twenty chicken;  
From shining shelf take down your brazen skillet,  
A quart from gentle cow will fill it.*

*When boil'd and cool'd put gentle Sack to egg,  
Unite them firmly like the Triple League.  
Then covered close together let them dwell  
Till Miss twice sings, "You must not kiss and tell."  
Each lad and lass snatch up their murdering spoon  
And fall on fiercely like a starved Dragon.*

SIR FLETTWOOD FLETCHER

### WHITE WINE POSSET

(1097)

Vermouth or almost any sweet dessert wine may be prepared in this way, including port wine, by reducing the sugar according to the sweetness of the liquid used.

Beat 8 egg yolks with  $\frac{1}{3}$  cup of granulated sugar and  $\frac{1}{4}$  scant teaspoon of freshly grated nutmeg. Place 1 bottle of dry white wine in a saucepan with the grated rind of 1 medium-sized lemon, a few grains of salt, and a half-inch stick of cinnamon. Heat the wine mixture over a gentle flame, removing it as soon as a fine bead of froth rises. Gradually pour the hot wine over the beaten egg yolk mixture, stirring vigorously to prevent curdling. Then shuttle the mixture from one pan to another several times, as swiftly as possible, until it yields a fine beaded froth. Serve in hot punch glasses with buttered finger toasts which may be "dunked" in the mixture, if desired.

## PUNCHES

Punches may be single or compounded. Single punches are those made with only one liqueur or wine or infusion. Punches may be made with any kind of liqueur, wine—red or white, still or sparkling—beer, cider, or any other beverage that may be infused.

Punches usually are served hot during the cold months, and cold during the summer months. They should never be permitted to boil. The heat should be applied gently and gradually, as too intense a flame will cause the spirits, wine, or other ingredient, used as a base, to destroy the flavor. Heat until the liquor or wine is covered with a fine foam or bead layer, then remove, and cover to retain heat and flavor.

It should be remembered that a punch is not a soup and that it should be garnished soberly. The traditional lemon, orange, or pineapple slice, so frequently included in punch recipes, is more a flavoring than a garnishing. It adds essential oils to the bouquet of the beverage. Glass cups for serving are more colorful than porcelain cups.

## ALE WASSAIL PUNCH I

(1098)

*Hot—serves 10*

Into 2 quarts of hot ale, grate a little nutmeg. Sweeten to taste with powdered sugar. Now beat 3 whole fresh eggs thoroughly with  $\frac{1}{4}$  cup of cold ale. Add slowly, while beating vigorously, to the hot ale, with  $\frac{1}{2}$  pint of good whisky. Return to the fire, and allow to heat well, but not to boil, stirring constantly until the mixture is smooth and a little thickened. Serve hot in punch cups with any favorite tidbit.

*Bread—to feed our friendship,  
Salt—to keep it true,  
Water—that's for welcome,  
Wine—to drink to you.*

FROM THE FRENCH

## ALE WASSAIL PUNCH II

(1099)

*Spicy and hot—serves 10*

Put 2 quarts of ale in a saucepan, and heat until a fine bead of froth rises on top. Then stir in  $\frac{1}{8}$  teaspoon each of grated nutmeg, cinnamon, and salt. Remove from the fire, and add 1 pint of sherry, the juice and thin peel of 1 medium-sized lemon,  $\frac{1}{2}$  teaspoon of grated orange rind, and  $\frac{1}{2}$  cup of sugar to taste, or more. Stir well to dissolve

the sugar. Cover with a cloth or lid, and allow to stand for 30 minutes to mellow and ripen. Warm, but do not let boil. Turn the mixture into a heated punch bowl, and float 1 large piece of freshly made toast with 3 well-baked small apples. Serve hot in punch glasses.

**ALT BERLIN SCHLOSS PUNCH** (1100)

*Hot—serves 12*

Make a sugar syrup with 1 cup of granulated sugar and  $\frac{1}{2}$  cup of water, allowing it to boil for 5 minutes with  $\frac{1}{8}$  teaspoon each of nutmeg and cloves. Turn the syrup into a heated punch bowl. Add 2 bottles of heated Rhine wine. Mix well. Place 2 lumps of sugar in a ladle, well saturated with rum. Set afire, and as it burns, pour 1 pint of good rum over the burning sugar, allowing it to drop burning into the punch. Serve in punch glasses.

**AMERICAN CHAMPAGNE PUNCH** (1101)

*Cold—serves 6 to 8*

Make an infusion of 3 teaspoons of green tea and 1 pint of rapidly boiling water. Let infuse for 5 minutes. Strain into a heated punch bowl, and sweeten with  $\frac{1}{2}$  cup of powdered sugar, stirring until the sugar is dissolved. Add a large piece of ice, and pour over it 1 liqueur glass of brandy and 1 liqueur glass of curaçao. Then pour over the ice 1 quart of domestic champagne, which has already been well chilled. Garnish with a few half slices of fresh pineapple and lemon. When ready to serve, after removing the ice, pour in 1 pint of seltzer. Serve in glass cups.

**AMERICAN WHITE WINE PUNCHADE** (1102)

*Cold—serves 6 to 8*

Combine 1 bottle of well-chilled American white wine, 1 jigger of rum, the juice of 2 oranges and 2 lemons, 2 tablespoons of strained maraschino cherry juice, and the grated rind of 1 lemon. Pour over a large block of ice in a punch bowl. Swirl the ice to chill and mix, then pour over it 1 well-chilled pint of soda water. Garnish with sliced oranges, and serve in punch glasses.

**APPLEJACK PUNCH I** (1103)

*Cold—serves 6 to 8*

Pour over a large chunk of ice, placed in a punch bowl,  $\frac{1}{2}$  cup of lemon juice,  $\frac{1}{4}$  cup of sugar syrup, the grated rind of  $\frac{1}{2}$  large orange, and 1 tablespoon of grenadine. Swirl the ice to chill and blend. Then

pour over, gradually and alternately, 1 pint of applejack and 1 pint of chilled ginger ale. Swirl again the ice chunk until well chilled. Remove the ice, and garnish with  $\frac{1}{2}$  cup of pared, cored, and diced apple,  $\frac{1}{4}$  cup of diced fresh pineapple, and 6 or 8 red maraschino cherries. Serve in glass cups at once.

#### APPLEJACK PUNCH II (1104)

*Hot*—serves 6 to 8

Combine the juice of 3 oranges, 1 lemon, and 1 large grapefruit, and  $\frac{1}{2}$  cup of canned pineapple juice. Place in a heated punch bowl, and pour in 1 pint of applejack. Add  $\frac{1}{3}$  cup of granulated sugar, and stir until the sugar is dissolved. Then pour in 1 quart of weak green tea, hot and strained. Stir well. Serve hot in punch glasses, each garnished with a thin slice of lemon.

#### APPLEJACK PUNCH III (1105)

*Cold*—serves 6 to 8

A delicious punch in great favor on the Pacific coast, usually served at Halloween and Thanksgiving family reunions.

Pour over a large block of ice, placed in a chilled punch bowl, 1 fifth bottle of sweet white wine, 1 pint of applejack, and  $\frac{1}{2}$  cup of canned pineapple. Swirl the ice to chill and blend. Then add  $\frac{1}{4}$  cup of lemon juice and  $\frac{1}{4}$  cup of sugar syrup (made from  $\frac{1}{2}$  cup of sugar and  $\frac{1}{4}$  cup of hot water, boiled for 3 or 4 minutes, then cooled). Garnish with  $\frac{1}{2}$  cup of pared, cored, and diced apple,  $\frac{1}{4}$  cup of diced fresh pineapple, and  $\frac{1}{4}$  cup of seedless white grapes. Serve in punch glasses.

#### APPLEJACK PUNCH IV (1106)

*Cold*—serves 6

Pour over a large chunk of ice, placed in a chilled punch bowl,  $\frac{1}{2}$  glass ( $\frac{1}{4}$  cup) of grenadine,  $\frac{1}{2}$  cup each of orange and lemon juice, and 1 pint of applejack. Swirl the ice to chill and blend, and when well chilled, pour over 1 pint of well-chilled ginger ale. Serve in punch glasses, and garnish each glass with a thin seeded slice of lemon.

#### ARCHBISHOP'S PUNCH (1107)

*Hot*—serves 6 to 8

The ingredients are 1 large orange, stuck with whole cloves, using 1 dozen or more, and roasted before the fire or in a warm oven; 1 full quart of white wine, claret, sherry, or other good dessert wine; and

sugar to taste. The orange having acquired a good dark brown color, cut it in half, and remove the seeds. Place the orange in a saucepan. Pour over it the selected wine, and sweeten to taste. Let simmer for 15 long minutes, but do not let it boil, until a white foam appears on the surface. Remove from the fire, strain, and serve in glass cups.

**ARRACK PUNCH** (1108)

*As made at the Raleigh Tavern in Virginia in 1770—serves 16 to 18*

Make a sugar syrup with 1 quart of boiling water and 1½ cups of granulated sugar, allowing the syrup to boil for 5 minutes. Pour over this 1 pint of arrack, the juice of 3 lemons, and the grated rind of 1 lemon. Stir well. Cover, and let mellow for 15 to 20 minutes. Strain into a punch bowl. Serve hot. If not hot enough after standing a while, heat it, but do not allow it to boil. If desired cold, add a large chunk of ice, and swirl the ice until the mixture is well chilled. Serve in glass cups.

**ASTI SPUMANTE AND FROZEN LEMON PUNCH** (1109)

*Cold—serves 6*

Purchase or make in the refrigerator tray 1 pint of lemon ice. Place in a large punch bowl, and stir in 1 quart of well-chilled Asti Spumante. Serve in punch glasses.

**BEADLE'S PUNCH** (1110)

*Hot—serves 8*

Place in a saucepan ⅛ teaspoon each of cinnamon and cloves, a little less of ginger powder, 1 cup of granulated sugar, and 2 cups of boiling water. Place on the fire, and bring to a rapid boil. Allow to boil for 3 to 4 minutes. Remove and strain into a punch bowl. Add 2 egg yolks, one at a time, and beat well after each addition to prevent curdling. Heat in a saucepan 1 cup of claret and 5 cups of good white wine until a white foam appears on the surface. Slowly pour this over the egg mixture in the punch bowl, beating vigorously and constantly. Strain into a clean punch bowl, and serve in punch glasses.

**BERMUDA PLANTER'S PUNCH** (1111)

*Cold—serves 6*

Place a large chunk of ice in a punch bowl. Pour over it ¾ cup of lemon juice, 1 cup of Falerno, ½ generous teaspoon of Angostura bitters, and 1 pint of good rum. Swirl the ice to chill and blend well, and when well chilled, add 1 bottle of chilled seltzer. Serve in medium



tumblers, and garnish with thin slices of orange and with maraschino cherries.

**BERMUDA SOUR MILK PUNCH**

(1112)

Serves 6

This drink, so familiar to the Bermudian, is made in as many different ways as there are inhabitants of this beautiful isle. The main part is the clabbering of the main ingredient, which is sour milk; whether you call it Dutch cheese, clabber, pot cheese, or cottage cheese, you will probably be serving this delectable and wholesome beverage. The story of cottage cheese is still a mystery, with its beginnings hidden in the past. The refrigerators of those days, if any, were not cold enough to keep raw milk sweet more than a day or two. The old-fashioned method was to put milk, which had just soured, in a bag of double thickness, and to allow it to drip until the whey had ceased running. Sometimes hot water was added to the milk to make a drier cheese. Blended with sour cream and seasoned to taste, cottage cheese is enjoyed in almost every American home. At any rate, here is a recipe which is more than two centuries old.

Place 4 quarts of milk that is just beginning to sour and 1 pint of good rum in a double cheesecloth. Add  $\frac{1}{8}$  teaspoon each of ground cinnamon, cloves, mace, allspice, and ginger. Add also 2 teaspoons of salt. Hang the bag over the sink or another convenient place, with a large mixing bowl underneath to receive the trickling from the bag. Discard the contents of the bag, or repeat with a little more rum, if desired. Chill the trickled mixture thoroughly. Serve in small tumblers, dusted with a little freshly grated cinnamon.

**BILTMORE WHISKY PUNCH**

(1113)

*Cold*—serves 1

Place in a shaker, containing 4 tablespoons of shaved ice, the juice of  $1\frac{1}{2}$  limes, 2 dashes of orange juice, and 1 jigger of good rye whisky. Shake well, and strain into a small chilled tumbler. Garnish with fruit in season, and top off with 1 tablespoon of claret. Serve at once.

**BISHOP'S PUNCH**

(1114)

Serves 6 to 8

This punch may be made a day in advance, if desired.

The ingredients are 1 large lemon, stuck with 8 or 10 whole cloves, and roasted before the fire or in a warm oven; 1 cup of granulated

sugar, pounded with 1 pinch each of nutmeg, ginger, cinnamon, cloves, and allspice, and 1 teaspoon of grated lemon rind; 1 cup of boiling water; 1 bottle of claret; ½ cup of port wine; and ½ cup of cherry brandy.

Allow the lemon to acquire a dark brown color. Place all the spices and water in a saucepan, and bring to a boil. Remove from the fire, and strain through a fine sieve. Add all the remaining ingredients. Add the roasted lemon, cut in half and seeds removed. Let simmer gently until a white foam appears on the surface of this nectar. Strain into a punch bowl, and serve as hot as possible in punch glasses.

#### BORDEAUX WINE PUNCH

(1115)

*Cold—serves 10 to 12*

Slice thinly 1 orange, and cut the slices in half crosswise. Arrange on a cold platter, and sprinkle with ¼ scant cup of granulated sugar. Let stand until ready to use. Peel 3 large oranges. Place the peel in a punch bowl, and cover with 1 cup of granulated sugar, then add the juice of these 3 oranges. Add 1 bottle of red Bordeaux wine. Cover. Set in the refrigerator until thoroughly chilled. Add to the punch the orange slices and 1 more bottle of red Bordeaux wine. Stir. Serve in punch glasses with a half slice of orange in each glass.

#### BRANDY PUNCH

(1116)

*Cold—serves 12*

In a large punch bowl, containing a large chunk of ice, put the juice of 1 large juicy lemon and 2 large juicy oranges and the grated rind of ½ lemon. Add ½ cup of grenadine, and swirl the ice to mix and chill thoroughly. Then pour over 1 fifth bottle of brandy, alternately with 1 pint of soda water. Swirl the ice again several times to chill, and serve garnished with thin slices of orange and small dices of canned pineapple.

#### BRIGHTON PUNCH

(1117)

*Cold—serves 6*

Place in a large punch bowl 3 cups of finely cracked ice, 1⅓ cups of rye whisky, 1 cup of rum, ¼ cup of apricot brandy, ¼ cup of benedictine, ½ cup of lime juice, and ¼ cup of lemon juice. Stir well until thoroughly chilled. Strain into a clean punch bowl, and serve in small tumblers, half filled with finely cracked ice. If individual ones are made, use a shaker.

## BURGUNDY PUNCH

(1118)

*Cold—serves 6 to 8*

Place in a punch bowl 1 quart of red California Burgundy, 2 cups of canned unsweetened pineapple juice,  $\frac{1}{2}$  cup of powdered sugar, and the grated rind of  $\frac{1}{2}$  orange. Add plenty of ice cubes, and stir well to chill and blend. Serve in small tumblers, garnished with a half slice of orange and a sprig of fresh mint.

## CALIFORNIA WHITE WINE PUNCH

(1119)

*Cold—serves 6*

Place a large chunk of ice in a punch bowl. Pour over 1 quart of California white wine, alternately with  $\frac{1}{3}$  cup of grenadine. Swirl the ice to chill and blend thoroughly. Add seeded slices of orange and small dices of fresh pineapple. Serve in punch glasses.

## CANADIAN WHISKY PUNCH

(1120)

*Cold—serves 6*

Half fill a punch bowl with a large piece of ice. Pour over 1 pint of rye whisky,  $\frac{1}{2}$  cup of Jamaica rum, and the juice of 1 lemon. Then pour over 1 pint bottle of soda water, and garnish with 6 slices of lemon, cut thin and seeded, and 6 slivers of fresh pineapple. Sweeten to taste with sugar. Swirl the ice to chill and blend, and serve in punch glasses.

## CARDINAL'S PUNCH

(1121)

*Hot—serves 6*

The ingredients are 2 large oranges, each stuck with 8 whole cloves, heads removed, and roasted before the fire or in an oven; 1 quart of good champagne; and sugar to taste. The oranges having acquired a good dark brown color, cut them into quarters, and remove the seeds. Place the orange quarters in a saucepan. Add the champagne, sweeten to taste with about  $\frac{1}{4}$  cup of powdered sugar, and slowly let the mixture come to the boiling point, but do not let it boil, until a white foam appears on the surface. Remove from the fire, and turn into a heated punch bowl. Serve in punch glasses with a piece of orange in each glass.

*A self-designated psychoanalyst of food, Borrás, advanced the theory that certain moods bring about the following results in food. An angry cook—too much seasoning. A weeping cook—a pasty mixture. A cook*

in love—too much of everything. A woman in love with her husband—everything is fine; the result will be beautiful meals. He adds: But food is too serious a subject to become subjected to the passions of the heart.

### CHAMPAGNE FRUIT PUNCH (1122)

*A fine wedding punch—cold—serves 10*

Over a large piece of ice in a punch bowl, pour 1 quart of champagne, which has been thoroughly frappéd, 1 pint of soda water, ½ cup of yellow chartreuse, and ½ cup of good brandy. Swirl the ice to chill and blend well. Add ¼ cup each of washed and halved small fresh strawberries and stemmed red currants. Serve in punch glasses, with fruit floating on each glass.

### CHAMPAGNE PUNCH I (1123)

*Cold—serves 10*

Champagne belongs to every occasion. Its golden color evokes in the imagination a happy scene as France's sun ripens the champagne vineyards. Its light and exquisite delicacy, its fineness, are due to the special nature of the soil and to the meticulous care given to the culture of the vine.

Pare, core, and slice 1 small fresh pineapple as thinly as possible. Place the slices, halved crosswise, in a punch bowl, and sprinkle with ½ cup of powdered sugar. Cover. Allow to mellow until the sugar has been melted by the juice of the fruit, about 30 minutes. Then toss the fruit well to coat each piece of pineapple with the syrup. Pour over 1 cup of good rum, 1 cup of good brandy, ¼ cup of curaçao, and the juice of 3 lemons. Add also the grated rind of 1 lemon and of ½ orange. Now place a large chunk of ice in the punch bowl, pushing the fruit aside. Then pour over 2 quarts of well-chilled champagne (imported or domestic). Swirl the ice several times to chill and blend the mixture. Discard the ice, and serve in punch glasses, garnishing each with a piece of soaked pineapple.

### CHAMPAGNE PUNCH II (1124)

*Cold—serves 10*

Proceed as indicated for recipe No. 1123 above, eliminating the rum and adding 2 or 3 pieces of cucumber peeling, which should be removed with the ice.

## CHAMPAGNE PUNCH III

(1125)

*Cold—serves 12*

Pour over a large block of ice  $\frac{1}{4}$  cup of brandy and  $\frac{1}{4}$  cup of maraschino liqueur. Add also  $\frac{1}{4}$  cup of curaçao, the peeling of  $\frac{1}{2}$  cucumber, and  $\frac{1}{4}$  teaspoon of Angostura bitters. Swirl the ice rapidly to chill and blend the mixture. Then add, pouring over the ice, 2 quarts of chilled champagne (imported or domestic). Again swirl the ice several times. Serve in punch glasses, garnishing each with a sprig of fresh mint and a red maraschino cherry.

## CHAMPAGNE PUNCH IV

(1126)

*A favorite of Joan Crawford—cold—serves 15*

Make 1 pint of green tea, using 1 pint of rapidly boiling water and 3 teaspoons of green tea. Let steep for 5 minutes, then strain, and chill well. Place in a large punch bowl a large piece of ice. Pour over it the strained tea, well chilled, and the juice and thinly pared peel of 2 large oranges and 2 large lemons. Add  $\frac{1}{2}$  cup of powdered sugar, and swirl the mixture to chill and blend. Now add  $\frac{1}{4}$  cup of rum and  $\frac{1}{2}$  cup of canned pineapple juice. Pour over the ice 2 quarts of thoroughly chilled champagne (imported or domestic). Again twirl the ice. Serve in punch glasses, with a fresh strawberry and a slice of fresh pineapple in each glass.

## CHAMPAGNE PUNCH V

(1127)

*Cold—serves 12*

Brew 2 standard cups of green tea for 5 minutes. Strain and chill. When chilled, pour over a large block of ice. Add  $\frac{1}{2}$  cup each of rum and brandy,  $\frac{1}{2}$  cup of curaçao,  $\frac{1}{2}$  generous cup of sugar diluted in an equal part of orange juice, the grated rind of 1 large lemon, 1 quart of champagne, and 1 bottle of dry wine. Swirl the ice several times to chill and blend. Add thin slices of lemon, a few cleaned and halved strawberries, and a few raspberries. Serve in punch glasses, garnished with a little of the fruit.

## CHAMPAGNE PUNCH GLACÉ

(1128)

*Cold—serves 12*

Make a syrup with 3 pounds of sugar, 1 quart of cold water, and the grated rind of 2 lemons, boiling it for 5 minutes. Then add the strained juice of 3 lemons. Cool. When cold, place in an ice cream

freezer, using  $\frac{3}{4}$  parts of ice and 1 part of rock salt. Freeze until mushy, that is, halfway. Open. Fold in the stiffly beaten whites of 4 eggs. Then gradually add 1 quart of chilled champagne, mixed with  $\frac{1}{4}$  cup of brandy. Close. Freeze to the consistency of snow. Serve in chilled punch glasses or champagne cups.

#### CHORISTER'S PUNCH

(1129)

Cold—serves 1

For more, increase the amounts of the ingredients accordingly.

Place in a saucepan  $\frac{1}{2}$  cup of white wine and 2 tablespoons of sugar (or more, according to taste), and stir over a gentle flame until a white foam appears on the surface. Remove from the fire. Cool. Strain over 2 well-beaten egg yolks, beaten with 2 tablespoons of cold water and a few grains of salt and nutmeg, beating all the while. Serve cold in a medium tumbler.

#### CHRISTMAS CHAMPAGNE PUNCH

(1130)

Cold—serves 25 to 30

Prepare 2 cups of strong green tea, using 2 cups of water and 3 to 4 teaspoons of tea. Let steep for 5 or 6 minutes, then strain into a large punch bowl, containing a large chunk of ice. Make a syrup with 1 cup of water and 2 cups of granulated sugar, boiling it for 5 minutes. Cool. Add to the tea in the punch bowl with  $\frac{1}{4}$  cup of good brandy, 2 tablespoons of rum, 2 tablespoons of curaçao, the strained juice of 2 medium-sized lemons and 2 large grapefruit. Add a few grains of salt, and swirl the ice to chill and blend thoroughly. Then add 1 well-chilled quart of champagne, alternately with 1 pint of soda water. Garnish with small pieces of fruit in season, and serve in punch cups.

*During the eighteenth century, King Gustav III of Sweden used a supposedly modern method of scientific investigation to settle a bitter controversy of the day. The argument was over the possible injurious effects of tea and coffee, beverages but recently introduced into Scandinavia. When identical twin brothers were condemned to death for murder, the king commuted the sentence to life imprisonment on condition that one twin be given a large daily dose of tea and the other of coffee. The brothers lived on and on. Finally, at the age of 83, one—the tea drinker—died. The question was thus settled, presumably to the satisfaction of the Swedish people, who now lead the world in per capita consumption of coffee.*

## CHURCHWARDEN'S PUNCH

(1131)

*Hot—serves 6 to 8*

The ingredients are 1 large lemon, stuck with 6 or 8 whole cloves, heads removed, and roasted before the fire or in a hot oven; 1 bottle of claret; 1 pint of weak black tea; and sugar to taste, about  $\frac{1}{2}$  generous cup, or more. The lemon having acquired a good dark brown color, place it whole in a saucepan, add the weak tea and sugar, and stir well. Pour in the claret. Cover, and heat over a low flame until a white foam appears on the surface. Remove from the fire, press the lemon gently, and serve unstrained in heated punch cups.

## CIDER APPLEJACK PUNCH I

(1132)

*Hot—serves 10 to 12*

Make a sugar syrup with 1 quart of water,  $1\frac{3}{4}$  cups of granulated sugar, 2 whole cloves, and the peel of 2 oranges. Allow to boil for 5 minutes, counting from the time the mixture starts to boil. Cover, and allow to cool. Then strain. Add  $1\frac{1}{2}$  cups of strained orange juice. Heat well, and add 1 cup of applejack, the juice of 1 small bottle of maraschino cherries, and 1 quart of hard cider, heating until a white foam appears on the surface. Stir well. Serve in punch cups, each garnished with a thin half slice of lemon or orange.

## CIDER APPLEJACK PUNCH II

(1133)

*Hot—serves 15*

Combine  $\frac{1}{2}$  cup of granulated sugar and 1 quart of rapidly boiling water, stirring until the sugar is melted. Then boil for 4 or 5 minutes. Combine the juice of 1 large grapefruit (or canned grapefruit juice, if desired),  $1\frac{1}{2}$  cups of strained orange juice,  $\frac{1}{4}$  cup of strained lemon juice, and  $\frac{1}{2}$  cup of canned pineapple juice. Heat to the boiling point, and pour into a punch bowl with the sugar syrup. Blend well. Add 1 pint of applejack, heated to the boiling point with 1 quart of hard cider (do not let boil). Garnish the punch with a little chopped canned pineapple and  $\frac{1}{4}$  cup each of chopped red and green maraschino cherries in equal parts. Serve in heated punch cups.

## CIDER PUNCH

(1134)

*Hot or cold—serves 15*

If served hot, bring the cider to the boiling point, but do not boil. If served cold, combine the ingredients, in the order given, in a large punch bowl, containing a large chunk of ice:  $\frac{3}{4}$  cup of powdered

sugar,  $\frac{1}{2}$  cup of water to dissolve the sugar,  $\frac{1}{2}$  cup of maraschino liqueur,  $\frac{1}{2}$  cup of brandy,  $\frac{1}{4}$  cup of curaçao, and 2 quarts of hard cider. Garnish with fruits in season, and 15 half slices of thin lemon, seeded. Serve in punch glasses if hot, in champagne glasses if cold.

#### CIDER WASSAIL PUNCH

(1135)

*Hot*—serves 10 to 12

Place 2 quarts of hard cider, 2 cups strained orange juice, 1 cup of strained lemon juice, juice of 2 cans of sliced pineapple,  $\frac{1}{4}$ -inch stick cinnamon bark, 10 whole cloves, a tiny pinch each of nutmeg and mace in a saucepan and allow to come to the boiling point very slowly, as slowly as possible, or until a white foam appears on the surface; remove from the fire, and allow to steep for 5 minutes. Strain into a punch bowl, garnished with halved slices of lemon, and stir in 1 cup of applejack. Serve in punch glasses, each glass having a slice of lemon, seeded.

#### CLARET FRUIT PUNCH I

(1136)

*Cold*—serves 18

In a large punch bowl, containing a large chunk of ice, put the juice of 6 lemons, 12 oranges, and 2 large grapefruit, 2 cups of strained canned pineapple juice, 1 cup of strained canned peach juice, and 1 fifth bottle of domestic claret. Blend well. Taste, and add sugar as needed, stirring until dissolved. Add 1 lengthwise slice of fresh cucumber peel and 4 or 5 sprigs of fresh mint. Swirl the ice to chill and blend well. Remove the ice and the cucumber peel. Add 1 large bottle of well-chilled ginger ale. Serve in punch glasses, each garnished with a thin half slice of orange, seeded, and a red maraschino cherry. You may, if desired, sweeten with honey instead of sugar.

#### CLARET FRUIT PUNCH II

(1137)

*Cold*—serves 18

Boil 2 cups of water and 2 cups of granulated sugar for 5 minutes. Cool. Combine the cooled sugar syrup, 3 cups of weak green tea, 1 cup of strained lemon juice, 2 cups of canned unsweetened pineapple juice, and 1 cup of raspberry juice (canned or fresh) in a large punch bowl, containing a large piece of ice. Swirl the ice to blend and chill thoroughly. Add 1 fifth bottle of domestic claret and a small peeling of fresh cucumber, and swirl again to blend and chill well. Remove the cucumber peel and ice. Serve in punch glasses, each garnished with small wedges of pineapple (fresh or canned) and 1 whole small strawberry or raspberry.



## CLARET FRUIT PUNCH III

(1138)

*Hot—serves about 15*

Brew an infusion of strong camomile tea, as you would any tea. Strain into a heated heatproof punch bowl. Add 1 fifth bottle of good red Bordeaux wine, heated until a white foam appears on the surface, with 3 whole cloves, 1 bay leaf, and a few grains of mace, then strained. Add the strained juice of 2 lemons and 2 large oranges, 1 cup of the best rum, and 1 cup of sugar (or more, according to taste). Stir well. Serve hot in punch cups, each garnished with a wedge of fresh pineapple and a half slice of orange.

## COHASSET PUNCH

(1139)

*Cold—serves 6*

In a mixing bowl, stir the strained juice of 3 lemons, 1 generous teaspoon of gum syrup, and 1 teaspoon of orange bitters, with a large piece of ice. Transfer into a punch bowl. Pour over the ice 1½ generous cups of rum, alternately with 1½ generous cups of French vermouth. Swirl the ice to chill and blend thoroughly. Add 6 thin slices of orange, halved lengthwise, and 6 red maraschino cherries. Serve at once in punch glasses, each garnished with a slice of orange and a cherry.

*Rum, rum, Jamaica rum,  
Who in thy praise is dumb?  
The rich, the poor, the gay, the glum,  
All call thee good Jamaica rum.*

SIR ARTHUR SULLIVAN

## COLD CIDER BRANDY PUNCH

(1140)

*Cold—serves 12*

In a punch bowl, containing a large piece of ice, pour 1 cup of strained lemon juice, 1 cup of strained orange juice, 1 cup of sugar syrup, ¼ cup of applejack, 1 cup of brandy, 1 quart of chilled hard cider, and 1 quart of chilled ginger ale. Swirl the ice to chill and blend thoroughly. Serve at once in punch glasses, each garnished with a half slice of orange and a thin slice of pared and cored apple.

## COLD MILK BRANDY PUNCH

(1141)

*Cold—serves 1*

In a shaker, containing a little coarsely cracked ice, put 1 tumbler of milk, 1 jigger of good brandy, and 1 teaspoon of powdered sugar,

or more, and shake vigorously. Strain into a tall tumbler, and sprinkle the top with a grating of nutmeg. Serve at once.

### COLD MILK WHISKY PUNCH (1141a)

Proceed as indicated for recipe No. 1141 above, substituting whisky for brandy.

### COLONIAL CHAMPAGNE PUNCH (1142)

*Cold—serves 20*

A very potent punch, which may be prepared a day ahead and kept in the refrigerator, covered, to chill thoroughly.

Place in a punch bowl  $\frac{1}{4}$  cup of rum, 1 cup of brandy,  $1\frac{1}{4}$  cups of Madeira wine, 1 cup of port wine,  $1\frac{1}{2}$  cups of strained orange juice,  $\frac{3}{4}$  cup of strained lemon juice, and sugar to taste ( $\frac{1}{2}$  to  $\frac{3}{4}$  cup). Blend well, cover, and let stand in the refrigerator overnight to mellow and ripen. When ready to serve, pour in 1 well-chilled quart of champagne. Serve in punch glasses, each with a thin slice of orange, seeded.

### DELMONICO FROZEN PUNCH (1143)

*Cold—serves 10*

Almost any sherbet, as well as water or fruit ice, may be made into a deliciously flavored beverage, especially when the mixture is made with a syrup base. And any water or fruit ice may be made into a sherbet by the addition of 2 stiffly beaten egg whites or  $1\frac{1}{2}$  teaspoons of granulated gelatin, which has been soaked in cold water and dissolved over hot water or steam. You may color almost any kind of sherbet, used for beverage or not, to the desired hue, with vegetable coloring, according to occasion or circumstances.

This recipe was given by Chief Pascal of the Delmonico.

Juice of 3 lemons, strained	$\frac{1}{2}$ cup good kirsch
Juice of 1 large orange, strained	$\frac{1}{4}$ cup good rum
1 cup granulated sugar	2 generous tablespoons brandy
1 cup cold water	1 cup champagne

Make a syrup with the granulated sugar and the cold water, boiling it for 5 minutes. Cool thoroughly. Combine with the lemon and orange juice, blending well, and the kirsch, adding a few grains of salt to enhance the flavor of the ingredients. Place in a hand freezer, using  $\frac{3}{4}$  parts of ice and  $\frac{1}{4}$  part of rock salt, and freeze to a mush. Open

the freezer, and add the rum, brandy, and champagne, which have been thoroughly chilled. Close, and continue freezing for a few minutes. Open, and scrape the sides and bottom; cover and freeze again for 2 or 3 minutes. Pack well in the freezer pail until ready to serve in chilled punch glasses. Make an opening in the center of each filled glass, pouring in it a little brandy, kirsch, or rum, according to taste.

#### FISHHOUSE PUNCH I (1144)

*As made in Norfolk, Virginia—cold—serves 15 or more*

This old-fashioned method is still practiced in the South, where they say, "Look out for swelled head next morning."

Make a sugar syrup of 3 quarts of water and 1 pound of brown sugar. Boil it for 5 minutes. Cool. Pour hot water over the rinds and juice of 1½ dozen lemons. Cool. Combine the brown sugar syrup and the strained lemonade, then add 2 quarts of Jamaica rum, 1 quart of brandy, and enough peach brandy to make it mellow and extra fine. Serve in a punch bowl of crushed ice, then in chilled punch glasses.

By using 3 pounds of brown sugar, this punch may be prepared for bottling and will improve with age. To serve immediately, some add 1 quart of pineapple juice instead of 1 of the 3 quarts of water.

#### FISHHOUSE PUNCH II (1145)

*As made in Trinidad—cold—serves about 15*

Over a large chunk of ice in a large punch bowl, pour 1 scant cup of strained lemon juice; ¾ pound of granulated sugar, boiled for 5 minutes with 3 cups of water, then cooled; 1 generous cup of brandy; ½ generous cup of peach brandy; ¾ cup of good rum; and 3 generous tablespoons of Angostura bitters. Swirl the ice block to chill thoroughly and blend at the same time. Serve in frosted punch glasses.

#### FLAMING CHERRY WINE PUNCH (1146)

*Hot—serves 6 to 8*

Put 1 bottle of cherry wine in a saucepan with ¼ pound (½ cup) of sugar, a 1-inch stick of cinnamon, ½ inch of vanilla bean, and 2 strips of ginger, and boil for 15 minutes. Remove from the fire, and let cool a little. Then pour the mixture over 6 egg yolks, slightly beaten, beating vigorously while pouring, alternately with ¾ cup of good brandy. Place 1 or 2 lumps of sugar in a ladle. Ignite, and let the flame drop into the mixture, which will also ignite. Allow to burn until the flame dies out. Serve hot in punch cups.

## FLAMING TEA PUNCH

(1147)

*A Christmas or New Year's punch—hot—serves about 15*

Make a strong infusion with 1 quart of rapidly boiling water and 5 or 6 teaspoons of green tea. Allow to steep for 6 or 7 minutes. Strain into a large porcelain or metal punch bowl. Heat a piece of metal until it becomes quite hot, almost white. Pour into another bowl 1 cup of good brandy and 1 cup of good rum, and plunge the red-hot metal into it. The spirits will ignite, and you should stir almost constantly to feed the flame, which will die out by itself. Then combine the burned spirits, the tea, and 1½ cups of strained lemon juice. Stir, and serve hot in punch glasses. You may, if desired, place 2 or 3 lumps of sugar in a ladle, and after saturating them with brandy or rum, touch them with a match, thus eliminating the heating of a piece of metal.

## FRENCH CLARET PUNCH I

(1148)

*Hot—serves 10*

Pour 3 bottles of claret in a saucepan with ¾ pound of sugar or more, a generous 1-inch stick of cinnamon bark, ⅛ generous teaspoon of mace, 3 large bay leaves, and 4 whole cloves, heads removed. Allow to come to the boiling point as slowly as possible. Do not allow to boil. As soon as a white foam forms on the surface, remove from the fire, and strain into an enamel or porcelain punch or salad bowl. Place 1 or 2 lumps of sugar in a ladle, saturate with brandy or rum, touch with a match, and let the burning spirits drop into the wine, which will immediately be set aflame. Stir constantly to feed the flame until it dies out, about 3 or 4 minutes. Serve hot in punch cups. Sweeten to taste.

## FRENCH CLARET PUNCH II

(1149)

*Hot—serves 8 to 10*

Place in a saucepan 2 cups of water, the thinly pared rind of 1 lemon, 2 tablespoons of lemon juice, a 1-inch stick of cinnamon bark, 1 dozen whole cloves, heads removed, 2 large bay leaves, and 1 cup of sugar, or more, according to sweetness desired. Bring to a boil, and let simmer very gently for 15 minutes. Strain into a porcelain punch bowl. Add 2 fifth bottles of claret, which have been brought to the boiling point, but not boiled, that is, until a white foam appears on the surface. Stir. Serve in punch cups. Try using maple sugar instead of plain sugar, and see the difference.

*About thirty-three gallons of maple tree sap are required to make one gallon of maple syrup.*

FROZEN RUM PUNCH (1150)

*Cold—serves 8*

Combine the juice of 4 oranges and 4 lemons, 1 cup of sugar, and 1 fifth bottle of good rum. Turn into a refrigerator tray, and freeze to a soft mush. Serve in chilled punch or sherbet glasses.

FRUITED ASTI PUNCH (1151)

*Cold—serves 6 to 8*

In a punch bowl, place a large piece of ice, and pour over 1 quart of well-chilled Asti wine (white). Combine 3 tablespoons of tart apple, diced small, and an equal amount of banana, peaches, apricots, and strawberries, lightly sprinkled with powdered sugar. Add to the punch bowl, and pour over 1 cup of strong green tea, strained and chilled. Stir well. Serve in punch glasses.

GIN PUNCH I (1152)

*Cold—serves 20*

Mix 1 pint (2 cups) of strained orange juice, 1 pint (2 cups) of strained canned pineapple juice, 1 cup of grenadine, 3 or 4 dashes of orange bitters, and an equal amount of Angostura bitters. Pour this over a large chunk of ice, placed in a large punch bowl, and stir, swirling well to chill and blend. Then pour over 1 fifth bottle of good gin. Again swirl the ice, remove it, and garnish the punch with 1 sliced orange and 1 sliced banana. Serve in punch glasses.

GIN PUNCH II (1153)

*Corporation Punch—cold—serves 15*

In a large punch bowl, place a large block of ice. Pour over the strained juice of 2 oranges and 3 lemons and sugar to taste. Swirl the ice to chill and blend. Pour over ½ cup of Cointreau, ¼ cup of the syrup from a bottle of maraschino cherries, and 1 bottle of good gin. Swirl the ice again, and discard. Serve in punch glasses, each garnished with a stick of pineapple (canned or fresh).

*May the hinges of friendship never grow rusty.*

HAITIAN PUNCH (1154)

*Cold—serves 12*

Over a large piece of ice, pour 1 cup of strained orange juice, 1 cup of strained lime juice, ½ cup of fresh pineapple juice, 1½ cups of

grenadine, and 1 fifth bottle of good rum. Swirl the ice to chill and blend. Serve in punch glasses, each garnished with a small piece of pineapple and a thin slice of tangerine.

#### HOT BUTTERED RUM PUNCH (1155)

*Hot—as many as desired*

For this rare drink, smooth and warming, the auspices must be perfect; the hour late, and the weather a little fierce; the company small and congenial to a degree; the embers glowing.

In a tall glass, place a piece of butter, the size of a walnut, and 1 teaspoon of sugar. Add rum generously, 1 jigger (4 tablespoons or  $\frac{1}{4}$  cup) or  $1\frac{1}{2}$  jiggers (6 tablespoons or  $\frac{1}{3}$  cup). Now fill the glass with rapidly boiling water, remembering to slip in a silver spoon to prevent disaster. Grate nutmeg over the top. Then drowsily draw up to the fire and drink that best of nightcaps—a buttered rum.

#### HOT MILK PUNCH (1156)

*Hot—serves 1*

Proceed as indicated for Cold Milk Brandy Punch (No. 1141), substituting hot milk for cold milk.

#### HOT PORT WINE PUNCH (1157)

*Hot—serves 18 to 20*

Heat 1 bottle of good port wine, until a white foam appears on the surface, with 12 lumps of sugar, the strained juice of 1 large orange, 1 lemon, sliced very thin,  $\frac{1}{2}$  small nutmeg, grated fine, 10 whole cloves, and a tiny pinch or more of allspice, mace, and cinnamon. Do not let boil. Cover, and let stand for 15 to 20 minutes. Strain. Serve in heated punch cups, each garnished with a twist of lemon peel.

*At all your feasts, remember too,  
When cups are sparkling to the brim,  
That there is one who drinks to you,  
And oh! as warmly drink to him.*

#### HUNTER'S PUNCH (1158)

*Hot—serves 6*

Place in a saucepan 1 bottle of Rhine wine and  $\frac{1}{4}$  bottle of Swedish punch, and heat to the boiling point, that is, until a white foam appears on the surface. Serve at once in punch cups.

## JUNE AFTERNOON PUNCH

(1159)

Serves 8 to 10

In a punch bowl, place a large chunk of ice. Pour over it 1 fifth bottle of domestic white wine,  $\frac{1}{4}$  cup of good rum,  $\frac{1}{4}$  cup of good brandy,  $\frac{1}{3}$  cup of strained lemon juice, and  $\frac{1}{3}$  cup of strained orange juice. Pour over this 1 quart bottle of effervescent water, and swirl the ice to blend and chill. Float 1 scant cup of fresh washed strawberries and thin half slices of lemon. Serve in punch cups.

## KANGAROO PUNCH

(1160)

A very old Australian recipe—serves 10

Over a large piece of ice in a punch bowl, pour the following ingredients in the order named: 2 cups of boiling water, in which stir  $\frac{1}{2}$  generous cup of granulated sugar, or more, stirring well until the sugar is dissolved;  $\frac{1}{4}$  cup of strained lemon juice; the thinly sliced peel of 1 medium-sized lemon; 1 cup of good rum;  $\frac{1}{2}$  cup of good brandy; and  $\frac{1}{4}$  generous cup of stout beer. Swirl the ice to blend and chill. When thoroughly chilled, serve in punch glasses with a piece of lemon peel in each glass.

*A home that is void of an occasional dinner party, guests for tea or a snack and beverage, or an afternoon bridge luncheon would soon be a monotonous place. The gracious hostess who encourages the "bite at night" or the "refrigerator raid" is likely to be extremely popular with her family and their guests.*

## KING'S CHAMPAGNE PUNCH

(1161)

Serves 12

In a punch bowl, containing a large piece of ice, put  $\frac{1}{2}$  small fresh pineapple, pared, cored, then grated, thin seeded slices of 2 oranges, and 1 cup of powdered sugar. Stir well until the sugar is thoroughly dissolved and blended with the fruit. Then pour over the ice  $\frac{1}{4}$  cup of curaçao,  $\frac{1}{4}$  cup of good rum,  $\frac{1}{4}$  cup of maraschino liqueur, and 1 teaspoon of anisette, or similar liqueur. Swirl the ice to blend and chill. Then pour over 2 quarts of chilled champagne, alternately with 1 well-chilled bottle of Tokay wine. Garnish with fresh strawberries or raspberries, hulled and carefully washed. Serve in punch glasses.

## LAMB'S WOOL PUNCH

(1162)

Old colonial recipe—hot—serves 12

Have ready 12 small apples, baked after being pared and cored. Mash them with 2 gratings of nutmeg,  $\frac{1}{4}$  scant teaspoon of powdered

ginger, and  $\frac{1}{4}$  cup of powdered sugar, or more, according to the sweetness of the apples. Place in a large porcelain punch bowl, and pour over 2 quarts of hot ale, heated until small beads appear on the surface, but not boiled. Blend well, and serve at once in punch cups.

*It is a well-known fact that beer and ale were the favorite beverages of the Vikings of the ancient Northland and of such famous Irish patriots as Brian Boru, who won his victories a thousand years ago. William Penn, who colonized Pennsylvania, and such other great Americans as George Washington, James Oglethorpe, Israel Putnam, and Samuel Adams, were brewers themselves, or had a financial interest in breweries.*

#### LOUISIANA COUP DE MILIEU PUNCH

(1163)

A delicious punch-sherbet, which may be served as a dessert, if desired. The fruit juice, usually used for sherbet, is eliminated, and claret and port wine are substituted. Egg whites are used as stabilizers. Either a refrigerator tray or an ice cream freezer may be used. In either case, the mixture should be stirred once or twice while freezing, before it gets too hard. The stirring point is indicated when the mixture is mushy; if stirred too soon, it will return to the liquid state. If it freezes too hard, the mixture will be almost impossible to beat, lest the air bubbles escape.

4 medium-sized oranges	1 tablespoon whole cloves
2 cups water	$\frac{1}{4}$ scant teaspoon salt
1 generous cup granulated sugar	10 egg whites, stiffly beaten
1 pint (2 cups) claret	$\frac{1}{4}$ cup fresh or canned raspberry juice
1 pint (2 cups) port wine	

Place the oranges, unpeeled but thoroughly washed, on a pie tin, and bake until tender in a moderate oven (350 degrees F.) for about 25 minutes. Meantime, make a sugar syrup with the water, sugar, whole cloves, and salt, and allow to boil for 5 minutes over a gentle flame. Remove from the flame. Add the baked oranges; cover, and allow to cool. Strain through a fine strainer, and to the syrup, add the claret and port wine. When cold, cut the oranges into small pieces, and add to the syrup, mashing them. Strain again through a double cheesecloth. Fold in the stiffly beaten egg whites, mixed with the raspberry juice. The color should be a bright cardinal. If using a hand freezer, freeze with 3 parts of ice and 1 part of rock salt until mushy. If using a refrigerator tray, freeze also to the mushy point. In both cases, scrape the bottom and sides thoroughly, return to freezer or



refrigerator tray, and freeze again to the mushy point. Repeat this 3 times. Pack. Serve in punch or sherbet glasses.

### LOUISETTE PUNCH (1164)

Serves 6

For this rather potent punch, all the ingredients should be chilled first. In a punch bowl, place a large piece of ice, and break it into 4 or 5 pieces. Add  $\frac{2}{3}$  cup of powdered sugar, the juice of 2 large lemons, 1 cup of ice water, 1 pint of rye whisky,  $\frac{1}{4}$  cup of brandy, and the thin peeling of 2 oranges, twisted. Stir rapidly, as if shaking. When well chilled, serve in punch glasses, garnished with pineapple sticks and fresh berries in season.

### MAY WINE PUNCH (1165)

Serves 6 to 8

Purchase at a herb store or drugstore a small bunch of woodruff, fresh or dry, but preferably fresh. Pick over carefully, trimming the stems. Place the woodruff in a punch bowl, containing a large piece of ice, and pour over 2 fifth bottles of good Moselle or Rhine wine. Cover, and allow to mellow and infuse for 10 minutes. Remove the woodruff, which should be tied together, and stir in  $\frac{1}{4}$  cup of powdered sugar and 6 or 8 orange slices, seeded. Swirl the ice to blend and chill. Remove the ice, and serve at once in chilled punch glasses, each floated with an orange slice.

### MEXICAN TEQUILA PUNCH (1166)

Serves 10 to 12

In a large punch bowl, containing a large piece of ice, put the strained juice of 3 lemons and 1 large orange and 1 generous cup of powdered sugar. Stir well until the sugar is thoroughly dissolved. Then pour over the ice 1 cup of curaçao, 1 jigger ( $\frac{1}{4}$  cup) of grenadine, and 1 quart of tequila, alternately with 1 quart of soda water. Swirl the ice to chill and blend. Serve in punch glasses, garnished with a thin slice of orange. A rather potent beverage. If desired milder, add more soda water.

### MONTREAL BLAZER PUNCH (1167)

*A fine hot winter beverage—serves 6*

Use 2 large pewter or silver mugs. In one, put 2 tablespoons of powdered sugar and 3 cups of very good rye whisky. Ignite the mixture, and while it is blazing, pour it several times from one mug to the

other. Divide the beverage among 6 punch cups, and top each cup with a twisted lemon peel. Serve at once.

### MOSELLE PEACH PUNCH (1168)

Serves 8 to 10

The longer this beverage stands, the better it is. In the evening of the day before it is to be served, place 6 well-washed ripe peaches, pricked with the tines of a fork, in a punch bowl. Sprinkle with  $\frac{1}{3}$  cup of granulated sugar, and pour over 1 bottle of Moselle wine. Cover, and set in the refrigerator overnight to chill and mellow. Next day, either in the afternoon or evening, pour over another bottle of Moselle wine, thoroughly chilled. Add 2 large fresh ripe peaches, sliced after being peeled, 1 dozen (or more) thin slices of fresh pineapple, and 1 quart bottle of thoroughly chilled champagne. Stir gently to blend. Do not add any ice. Serve in chilled punch glasses, each floated with slices of peach and pineapple. Serve at once. The whole peaches are not to be served. They may be used as a dessert, if desired.

### MOUNT VERNON WINE PUNCH (1169)

*A favorite beverage of the Father of His Country—serves 10 to 12*

In a punch bowl, containing a large piece of ice, pour over the ice the strained juice of 4 medium-sized lemons and 4 medium-sized oranges, alternately with 1 fifth bottle of sauterne. Then add  $\frac{1}{4}$  cup of apricot brandy. Swirl the ice to blend and chill. Remove the ice, and pour in 1 pint bottle of effervescent water. Serve in chilled punch glasses.

### MOUQUIN'S HOT PUNCH (1170)

Serves 6

May be prepared right on the table, using a chafing dish.

In an enameled saucepan, put  $\frac{1}{4}$  cup of curaçao, 1 bottle of good claret, and 4 tablespoons of strained honey. Heat to the boiling point, stirring almost constantly. As soon as a white foam appears on the surface, remove from the fire, and vigorously beat in 4 fresh egg yolks, alternately with 1 cup ( $\frac{1}{2}$  pint) of boiling water, and keep beating vigorously lest the egg yolks curdle. Serve in heated punch cups with a twisted lemon peel over each cup.

Should you prefer to serve this nourishing punch cold, place all the ingredients in a large shaker, containing cracked ice, and shake vigorously, omitting the boiling water.

## NEGUS PUNCH

(1171)

*Serves 1*

A favorite old-fashioned punch, very popular in Virginia, created by Colonel Francis Negus around 1700. For more, increase the amounts of the ingredients accordingly.

Rub 1 lump of sugar over 1 washed and sponged lemon until it is well flavored with the essential oil of the lemon rind. Place the lump of sugar in a heavy glass with 2 teaspoons of strained lemon juice, and  $\frac{1}{2}$  cup of port or sherry, according to preference. Fill the glass with fresh rapidly boiling water. Serve topped with a grating of nutmeg.

## OLD-FASHIONED MILK PUNCH

(1172)

*An old English recipe—serves 6*

Rub 4 ounces of lump sugar ( $\frac{1}{4}$  pound) over 1 large washed lemon. Place in an enameled saucepan with 1 cup of boiling water. Then add 1 cup of ale,  $\frac{1}{3}$  cup of freshly brewed strong tea,  $\frac{1}{2}$  cup each of good brandy and rum, and bring to the boiling point, or until a white foam appears on the surface, stirring frequently to dissolve the sugar. Remove from the fire. Combine with  $1\frac{1}{2}$  pints (3 cups) of very hot milk. Mix well, and serve in heated punch cups with a twisted lemon peel over each cup.

## OLD-FASHIONED VIRGINIA ROMAN PUNCH

(1173)

*Serves 10 to 12*

Rub 1 large lemon over 1 cup of lump sugar. Place in an enameled saucepan, and add 1 cup of boiling water. Boil this syrup for 5 minutes. Cool. When cold, place the syrup in a punch bowl, containing a large piece of ice. Then pour over the ice 1 cup of strained lemon juice,  $\frac{2}{3}$  cup of good rum, and  $\frac{1}{2}$  cup of brandy, and swirl the ice to chill and blend. Then pour over 1 pint bottle of chilled champagne. Serve in chilled punch glasses.

## OLD-FASHIONED RUM PUNCH I

(1174)

*Serves 20*

Over a large piece of ice, placed in a punch bowl, pour 1 pint of good rum,  $\frac{1}{2}$  pint of good brandy,  $\frac{1}{4}$  cup of curaçao, and  $\frac{1}{2}$  cup each of orange and lemon juice, strained. Swirl the ice to blend and chill. After removing the ice, add 2 standard cups of freshly made tea, sweetened with  $\frac{1}{4}$  cup of sugar, and thoroughly chilled. Serve in punch glasses, each floated with a thin slice of orange.

## OLD-FASHIONED RUM PUNCH II

(1175)

Serves 12 to 15

Make a weak sugar syrup from 2 quarts of boiling water and 1½ cups of sugar. Let it boil for 4 or 5 minutes. Chill, and when thoroughly chilled, pour it over a large piece of ice, placed in a punch bowl. Over the ice, pour 1 pint of good rum and ¼ cup each of brandy and lime juice, combined with ⅓ cup of chartreuse. Swirl the ice to blend and chill. Remove the ice, and add 12 to 15 thin seeded slices of orange. Serve in chilled punch glasses.

## OXFORD CLUB PUNCH

(1176)

Serves 15

Fill a punch bowl with finely cracked ice. Add 2 small tangerines, unpeeled, thinly sliced, and seeded, the juice of 1 lime and 1 lemon, ¼ cup of diced peeled and cored fresh pineapple, ½ cup of green maraschino cherries, ¼ cup of the juice of the maraschino cherries, 1½ cups of sloe gin and an equal amount of dry gin, and 1 teaspoon of Angostura bitters. Stir well to chill and blend. When ready to serve, pour in 1 pint of carbonated water. Serve in glass cups, each garnished with some of the fruit.

*Soda water was invented by the Rev. J. B. Priestley, the discoverer of oxygen. While preaching at a chapel in Leeds, England, he lived near a brewery, and became interested as a chemist in the possibilities of utilizing the gas that came from the vats. He also experimented with the solubility of carbon dioxide in water.*

*A Philadelphia physician, Dr. Philip Syng Physick, became interested in Priestley's experiments, and asked a Philadelphia pharmacist, Townsend Speakman, to make the water more palatable. He added fruit juices, and thus was born the popular American drink. Dr. Edgar F. Smith, late provost of the University of Pennsylvania, said, "The first soda water was dispensed regularly to patients from fountains at one dollar and fifty cents per month for one glass per day."*

## PEACH CHAMPAGNE PUNCH

(1177)

Serves 10 to 12

In a punch bowl, place a large piece of ice. In another bowl, place 6 ripe fresh peaches, peeled and sliced, then sprinkle with ⅓ cup of granulated sugar. Let stand for 15 minutes, then add to the bowl containing the ice, adding both the fruit and juice. Over the ice, pour 1 fifth bottle of good claret and 1 fifth bottle of good dry white wine. Gently swirl the ice to chill and blend. When ready to serve, pour

over the ice 1 quart bottle of well-chilled champagne. Serve in chilled punch cups.

## PICNIC PUNCH I

(1178)

Serves 6 to 8

Combine 1 fifth bottle of domestic dry white wine, 2 tablespoons of sugar syrup, and 1 pint bottle of domestic sherry. Add 3 whole cloves, the thinly pared peel of a small lime, and 1 large piece of ice. Swirl the ice to blend and chill. Fill chilled thermos bottles. Take along with your picnic basket.

## PICNIC PUNCH II

(1179)

Serves 6 to 8

Combine 1 fifth bottle of good claret, 1 pint bottle of Pepsi-Cola, 1 pint bottle of port wine, and 1 pint bottle of effervescent water. Add a large piece of ice, and swirl the ice to chill and blend. Remove the ice, and fill chilled thermos bottles. Take along with your picnic basket.

*Wine is good, love is better;  
False morals spin a spider's fetter.  
So fill up the bowl, be a jolly old soul,  
And you'll be loved by your girl when you get her.*

## PINEAPPLE WHITE WINE PUNCH

(1180)

Serves about 15

Carefully peel 1 small fresh pineapple. With scissors, trim off the tops of the spikes. Then holding the pineapple in the left hand by the remaining leaves, with a sharp knife begin paring at the other end, removing all the skin and digging out the eyes with the point of the knife. Core carefully, then slice as thinly as possible. Sprinkle with ½ generous cup of powdered sugar. Place the pineapple in the refrigerator to mellow and water overnight. Next day, when ready to serve the punch, be it in the afternoon or evening—the longer the pineapple is allowed to mellow, the better it will be—turn the pineapple and its juice into a large punch bowl over a large piece of ice. Then pour over the ice 3 fifth bottles of domestic or imported dry white wine, alternately with 1 quart bottle of domestic or imported champagne, both wine and champagne thoroughly chilled. Swirl the piece of ice to chill and blend. Remove the ice, and serve in chilled punch glasses, with 1 or 2 pieces of pineapple floating on top. You may add ¼ cup of Madeira wine, if desired.

In their native lands—Hawaii, Mexico, Puerto Rico, and Cuba—pineapples have long been a favorite food (eaten without sugar or any other kind of sweetening) and a traditional ingredient for cocktails and longer drinks. Small farmers of Cuba grow a few plants for their own needs and for local consumption, for little labor is involved in the cultivation. Since the preparation for market is simple and the yield of the crop great, large growers, who export to northern America, find their business profitable.

### PLANTER'S PUNCH

(1181)

Serves 1

If tissue paper or a paper napkin is placed around the glass while stirring, the result will be a frosting around the glass (or bowl, if preparing several) when the paper is removed.

In a tall glass, containing 3 tablespoons of cracked ice, put 1 tablespoon of lime juice and 2 tablespoons of powdered sugar, and stir until the sugar is dissolved. Then add 1 generous jigger (4 tablespoons or  $\frac{1}{4}$  cup) of good rum. Stir well, then fill with soda water.

### POPE'S PUNCH

(1182)

Hot—serves 10 to 12

Stick 2 large seedless oranges with  $1\frac{1}{2}$  dozen whole cloves, after removing the heads, and roast them in a medium oven (350 degrees F.) until the oranges have acquired a good dark brown hue. Then remove from the oven, and quarter the oranges. Place the quarters in a saucepan with 2 cups of cold water and  $1\frac{1}{2}$  cups of granulated sugar, and slowly bring to a boil while pressing the orange quarters with a wooden spoon. Let boil for 4 or 5 minutes. Remove from the fire (or chafing dish flame, as desired), and strain through a fine sieve. Return the syrup to the fire. Add 2 bottles of red Burgundy wine, and allow to simmer over a low flame until a white foam appears on the surface. Quickly remove from the fire, and serve hot in punch cups.

### PORTER PUNCH

(1183)

*An old English recipe*

In a punch bowl, containing a large piece of ice, pour over the ice 1 standard cup of claret, 2 tablespoons of sherry, and 1 bottle of porter (beer). Swirl the ice to chill and blend well. After removing the ice, serve in punch glasses, dusting each with a grating of nutmeg. Should you desire the mixture sweet, add sugar to taste.

## PORT WINE PUNCH

(1184)

*Serves about 20*

Dissolve 1 cup of granulated sugar in 1 cup of boiling water. Stir in an 8-ounce glass of cranberry jelly, stirring until dissolved. Now add  $\frac{1}{2}$  generous cup of plumped seedless raisins, chopped, and allow to stand until the mixture is cold. Then pour it over a large piece of ice, placed in a punch bowl. Add the strained juice of 5 medium-sized oranges and 10 medium-sized lemons, and swirl the ice to blend and chill well. Pour over the ice 1 bottle of good port wine, alternately with 1 quart bottle of Vichy water. Remove the ice, and add 2 lemons, thinly sliced and seeded. Serve in punch glasses.

## PORT AU PRINCE FROZEN PORT PUNCH

(1185)

*A very old Creole recipe—serves 10*

Make a sugar syrup with  $1\frac{3}{4}$  cups of granulated sugar and 1 scant cup of water, boiling it for 5 long minutes. Remove from the fire, and pour it over 2 medium-sized lemons, thinly sliced, and 2 generous cups of orange juice. Cool. When cold, add the juice of 1 small lime. Then strain through a fine sieve, pressing a little to extract all the liquid from the lemon slices. Turn the mixture into a refrigerator tray (if using a hand freezer, use 3 parts of ice and 1 part of rock salt), and freeze to a mush. Remove from the refrigerator and scrape the bottom and sides rapidly. Then add  $\frac{1}{2}$  cup of good brandy and 1 generous cup of good port wine. Blend well, and return to the refrigerator to freeze again to a mush. Repeat the scraping, and freeze again to a mush. Serve in chilled punch glasses with small cookies or ladyfingers.

## PUNCH CARDINAL

(1186)

*Serves 6*

A favorite wine punch of the old Café Foyot, Paris. If more is required, increase the amounts of the ingredients accordingly.

Dissolve 1 cup of granulated sugar in a little water. Add the juice of 4 large oranges, strained, and the grated rind of 1 orange. Pour this over a large piece of ice, placed in a punch bowl. Then pour over  $1\frac{1}{2}$  bottles of good claret, heated to the boiling point (or until a white foam appears on the surface) with 3 whole cloves, 1 large bay leaf, and a tiny bit of cinnamon bark, then strained and cooled before pouring over the ice. Swirl the ice to blend and chill. Remove the ice, and add 6 slices of orange. Serve very cold in punch glasses, with a slice of orange floating in each glass.

## PUNCH À LA ROMAINE I

(1187)

*As made in Paris—serves 6*

Beat 3 egg whites until stiff with a few grains of salt, adding gradually  $\frac{1}{2}$  cup (about 8 tablespoons) of good rum. Then mix with 1 generous pint of lemon ice. Serve in tall, stemmed, narrow, chilled glasses with vanilla wafers.

## PUNCH À LA ROMAINE II

(1188)

*As prepared in Rome—serves 20*

Combine the juice of 12 lemons and 3 oranges in a large punch bowl. Add 2 cups of granulated sugar, and stir until the sugar is melted. Now add the grated rind of  $\frac{1}{2}$  orange, and blend thoroughly. Beat 1 dozen egg whites to a frost with  $\frac{1}{2}$  teaspoon of salt. Gradually stir the beaten egg whites into the mixture until well mixed. Add a large piece of ice, and swirl it to chill and blend well. Then stir in  $1\frac{1}{2}$  bottles of dry white wine, alternately with 1 fifth bottle of good rum, stirring briskly to obtain a kind of semifrozen mixture. Remove the ice, and after stirring a few seconds, serve in chilled punch glasses.

## PUNCH À LA ROMAINE III

(1189)

*As made in New Orleans—serves about 18*

Prepare a lemon sherbet by thoroughly dissolving  $\frac{2}{3}$  cup of granulated sugar and the grated rind of 1 large lemon in  $\frac{1}{3}$  cup of lemon juice. Gradually stir into the mixture 1 cup of rich milk, then beat, using a rotary egg beater, until thoroughly blended. To this, slowly add, while stirring constantly, 1 cup of undiluted evaporated milk, combined with the grated rinds of  $\frac{1}{2}$  orange and  $\frac{1}{2}$  lemon. Turn the mixture over another bowl containing 2 egg whites, stiffly beaten. Transfer to a refrigerator tray, and freeze to a mush. Do not stir. Then transfer the sherbet into a bowl, and add, beating vigorously, 1 cup of chilled champagne, 1 cup of good rum,  $\frac{1}{2}$  cup of maraschino liqueur, and  $\frac{1}{2}$  teaspoon of vanilla extract. Return to the refrigerator tray, and freeze again to a mush. Serve in chilled punch glasses.

## PUNCH CHARLOTTE

(1190)

*Serves 25 to 30*

For less, reduce the amounts of the ingredients accordingly.

Hull 2 quarts of fresh ripe strawberries. Place in a colander in a large bowl of cold water, and lift them out of the water with the fingers apart to act as a strainer. The sand and soil on the berries, if



any, will settle to the bottom of the bowl under the colander. Above all things, do not let the strawberries stand in the water to lose color and flavor. Turn the berries into a bowl, and sprinkle with  $\frac{1}{2}$  to  $\frac{3}{4}$  cup of granulated sugar (according to sweetness desired) and 1 generous cup of Grand Marnier liqueur. Cover with a clean dry towel, and allow to chill and mellow in the refrigerator overnight. When ready to use, put  $\frac{1}{4}$  of the strawberries and liquid in a punch bowl. Pour over 1 fifth bottle of dry white Burgundy wine. Carefully place a large chunk of ice in the punch bowl, and pour another bottle of dry white Burgundy over the ice. Swirl the ice to chill and blend. Then pour over 1 quart bottle of champagne, thoroughly chilled, and the remaining strawberries and liquid. Swirl the ice again to chill and blend. Discard the ice, and serve in chilled punch glasses, with strawberries floating on top of each glass.

*A famous gardener once said, "When I pick my first strawberries and put them into little baskets, I understand why those ancient gardeners had to give their first fruits to God." It really does seem impossible to use the berries for food without realizing something of the miracle of growing things. We should have a ceremonial of joy or thanksgiving on the day the first strawberries are served!*

#### PUNCH MARQUISE

(1191)

Serves 6 to 8

Over a large piece of ice, placed in a punch bowl, sprinkle 1 generous tablespoon of powdered sugar, then pour over  $\frac{1}{4}$  cup of good brandy,  $\frac{1}{4}$  cup of maraschino liqueur, and  $\frac{1}{4}$  cup of curaçao. Add 6 to 8 thin slices of seeded orange and  $\frac{1}{2}$  cup of small ripe strawberries, washed, stemmed, and hulled. Swirl the ice to blend and chill thoroughly. Then pour over 1 quart bottle of champagne, alternately with 1 bottle of seltzer. Swirl the ice again, discard it, and serve in chilled punch glasses, with an orange slice and a few strawberries floating on top of each glass.

#### QUEEN'S PORT PUNCH

(1192)

Serves about 18

One of the best and most popular of the native American wines is Catawba wine, made from Catawba grapes, which grow abundantly in the valley of the Ohio and in other parts of the country. It is a rather sweet wine, containing in its pure state 10 to 13 per cent alcohol, and is made either as a still or a sparkling wine. The latter,

which is most in demand, contains an addition of brandy and consequently is stronger. Catawba wine is mostly white, though some red wine is made. It is ready for use from two to three years from the time the grapes are pressed, but reaches perfection when about seven years old.

Ohio produces the most excellent red and white wines known east of the Rocky Mountains. Their reputation goes back to the pioneers. They have been glorified, and justly so by poets. The red ones possess bouquet, flavor, aroma, and fineness. The white varieties vary in color from light straw to a deep amber hue, and they have body and fruitiness.

Place a large piece of ice in a punch bowl. Over the ice, sprinkle  $\frac{3}{4}$  cup of powdered sugar. Over the sugar, strew 1 pint box of ripe strawberries, hulled and carefully washed and stemmed. Allow to stand for 15 minutes. Then pour over the ice  $\frac{1}{3}$  cup of strained lemon juice, combined with  $1\frac{2}{3}$  cups of strained orange juice and the grated rind of  $\frac{1}{2}$  lemon. Swirl the ice to chill and blend well, being careful not to mash the berries. Now pour  $\frac{1}{2}$  scant cup of good brandy, mixed with  $\frac{1}{2}$  cup of good rum, over the ice. Again swirl the ice to blend and chill, while pouring over it 3 bottles of well-chilled sparkling Catawba white wine and 1 pint bottle of domestic port wine, also well chilled. Serve in chilled punch glasses, after removing the ice. Garnish each glass with strawberries and, if desired, a small stick of fresh pineapple.

#### REGENT'S PUNCH

(1193)

*Serves 12 to 15*

Over a large piece of ice in a punch bowl, pour 1 cup of very strong green tea, into which has been stirred  $1\frac{1}{2}$  cups of granulated sugar and 2 lemons, thinly sliced and seeded, mixed with  $\frac{2}{3}$  cup of strained lemon juice, 1 cup of strained orange juice, and 1 cup each of good rum and good brandy. Swirl the ice to chill and blend well. Lastly, pour over the ice 1 quart of chilled champagne. Swirl the ice again. Discard it. Serve in chilled punch glasses, garnishing with only a very thin seeded slice of lemon floating on top of each glass.

#### ROYAL PUNCH À LA FRANÇAISE

(1194)

*Frozen—serves 6 to 8*

A fine preparation, which rendered famous the restaurant of the Cadran Bleu, at St. Cloud, a well-known suburb of Paris, frequented by many American gourmets, and gourmands, too.

Prepare a pineapple ice by combining  $\frac{1}{4}$  cup of granulated sugar with  $\frac{1}{2}$  cup of water, and stir until the sugar is dissolved. Boil for 3 long minutes. Cool to lukewarm. Then stir in another  $\frac{1}{2}$  cup of cold water, combined with  $\frac{1}{4}$  cup of lemon juice, unstrained, and  $\frac{1}{2}$  can of crushed pineapple and half of its juice. Stir well. Freeze to a mush, either in a refrigerator tray or in a hand freezer (using 3 parts of ice and 1 part of rock salt). Remove from the refrigerator or freezer when mushy. Break up with a fork, and add, folding gently, 1 stiffly beaten egg white, into which has been folded 3 tablespoons of sugar. Return to the refrigerator or freezer, and freeze until firm, but not icy. Serve in champagne cups, making a hole in the pineapple ice, and fill each hole with 1 teaspoon of rum, 1 teaspoon of brandy, and  $\frac{1}{2}$  teaspoon of curaçao, thoroughly blended. Twist a tiny piece of lemon peel over the mixed liqueurs. Surround the edge of each pineapple ice with a very narrow ribbon of grenadine.

#### ROYAL PUNCH BOURGEOIS

(1195)

Serves 8 to 10

May be served as an afternoon beverage, or as a digestive after the roast.

Combine  $\frac{1}{2}$  generous cup of maraschino liqueur and 3 stiffly beaten egg whites with 1 quart of pineapple ice. Serve in champagne cups.

#### ROYAL PUNCH LYONNAISE

(1196)

Hot—serves 15

Place in an enameled saucepan 8 egg yolks and  $\frac{3}{4}$  cup of powdered sugar. Beat until lemon colored, using a wooden spoon. Add gradually 1 quart of ordinary strong lemonade, while beating constantly, alternately with  $\frac{1}{2}$  quart of strong black tea. Now stir in 1 cup of sugar syrup, alternately with 1 fifth bottle of good brandy. Blend thoroughly. Place the pan over a gentle flame, and heat to the boiling point, stirring constantly. Do not let boil. Serve in punch cups.

#### ROYAL PUNCH FLAMBANT

(1197)

Hot—serves 40

Place in a heatproof punch bowl  $1\frac{1}{2}$  cups of sugar syrup, the juice of 2 oranges, strained, the grated rind of 1 orange, and  $\frac{1}{2}$  fresh pineapple, peeled, cored, and cut into small thin slices. Cover, and allow to mellow for 1 hour. Meantime, melt  $1\frac{3}{4}$  cups of sugar with 1 generous cup of water. To the sugar, add 1 full quart of good brandy,  $\frac{1}{2}$  cup

of good rum, then the orange-pineapple mixture. Heat well, stirring constantly, but do not let boil. When thoroughly heated, place 2 lumps of sugar in a ladle, pour over a little brandy, and strike a match to it. The flame will fall into the punch, which will be ignited. Stir gently to feed the flame which will extinguish itself. Serve in heated punch glasses with 1 or 2 pieces of pineapple in each glass.

*In the Rockies, where in Mormon pioneer days too many wives never spoiled the master's broth, cooking was and still is a natural art. Mormon lassies cultivated cooking when they noticed that the best cooks always won the wealthiest husbands.*

### RUBY PUNCH

(1198)

Serves 30

Quickly wash 1 quart of fresh raspberries. Place in a large mixing bowl. Pour over 3½ quarts of green tea, and allow to stand for 2 hours, covered. Press through a fine sieve. Add 2 pounds of sugar, and stir until the sugar is dissolved. Place a large piece of ice in a punch bowl, pour over the strained mixture, then 1 full quart of brandy, and swirl the piece of ice to chill and blend. Discard the ice, and serve in punch glasses.

### RUM AND BRANDY PUNCH HOLLYWOOD

(1199)

Serves 6

In a punch bowl, place a large piece of ice. Over it, pour 1 cup of rum, 1 cup of brandy, 1½ tablespoons of maraschino liqueur, 1 tablespoon of gum syrup, the juice of 2 lemons and 1 large orange, and a few drops of Angostura bitters. Swirl the ice to blend and chill. Discard the ice, and add 6 small sticks of canned pineapple, and 6 large fresh strawberries, halved after being stemmed and cleaned. Serve in punch glasses, with 1 piece of pineapple and 2 strawberry halves in each glass.

### RUM FRUIT PUNCH

(1200)

Serves 6

Over a large piece of ice, placed in a punch bowl, pour 1 pint of rum, ¼ generous cup of applejack, 1 cup of weak green tea, and 3 tablespoons of curaçao. Sweeten with ¼ cup of powdered sugar, and swirl the ice to blend and dissolve the sugar and to chill. Remove the ice. Add ¼ cup of cleaned and stemmed fresh raspberries, 6 small sections of orange, peeled and free from white membrane and seeds, and 6 very small pieces of fresh pineapple. Serve in punch glasses.

## RUM PUNCH BRAZILIAN

(1201)

*As many as required*

Scoop large oranges into cup shape, removing as much as possible of the orange pulp, after cutting a large slice from the top, or stem end. Fill each orange cup with 3 parts of rum and 1 part of very strong cold coffee. Place 1 or 2 lumps of sugar in a teaspoon, pour over a little rum, strike a match, and allow to burn until the flame dies out.

*Although our oranges and lemons came originally from Europe, when Spain sent seeds and shoots with the mission fathers to the Pacific coast, American cultivation methods have done much to improve their quality, and American ingenuity has contributed much to the table uses of this golden healthy fruit.*

## RUM PUNCH COCKNEY

(1202)

*Serves 6 to 8*

Make 1 pint of strong green tea, using 4 or 5 teaspoons of green tea. Allow it to steep for 30 minutes. Strain. Place the strained tea in a saucepan, and add  $\frac{3}{4}$  cup of powdered sugar and the juice of 3 lemons. Place over a low flame, stirring constantly until the sugar is dissolved. Do not let it boil. To this, add 1 fifth bottle of rum. Heat to the boiling point, that is, until a white foam appears on the surface. Remove from the fire. Pour into a heatproof punch bowl. Add 8 seeded thin lemon slices. Serve in heated punch glasses, with a slice of lemon in each cup.

## RUM PUNCH WEST INDIES

(1203)

*Serves 12*

Dissolve  $\frac{1}{2}$  cup of sugar thoroughly in 9 tablespoons of lime juice in a punch bowl. Add  $\frac{4}{5}$  bottle of Jamaica rum. Place a large piece of ice in the punch bowl, and swirl the ice to chill and blend. Then add 1 pint bottle of carbonated water,  $\frac{1}{2}$  can of drained crushed pineapple, and  $\frac{1}{2}$  can of sliced peaches, also well drained. Stir gently. Serve in punch cups, with some of the fruit in each cup.

## RUSSIAN TEA PUNCH

(1204)

*Serves 1*

Place in a teapot 3 level teaspoons of English breakfast tea. Pour over enough boiling water to barely cover the tea leaves. Allow to steep 1 long minute or so. Drain. To the drained tea, add 1 pony (2

tablespoons) of Jamaica rum and 3 pints of boiling water. Return the mixture to the tea leaves in the teapot, and let infuse for 5 minutes. Serve in punch cups with a decanter of Jamaica rum on the side, also thin slices of lemon, powdered sugar, and a few drops of lemon juice.

#### SAINT LOUIS MIXED PUNCH (1205)

*Serves 6*

In a small punch bowl, place a large piece of ice. Over it, pour 1 cup of rum, 1 cup of bourbon whisky, and 2 cups of brandy. Sweeten with  $\frac{1}{4}$  cup of powdered sugar, and swirl the ice to blend, dissolve the sugar, and chill. Lastly, pour over the ice 1 pint of carbonated water and 3 tablespoons of lime juice. Swirl again. Remove the ice, and serve in punch glasses.

#### SANDRINGHAM PUNCH (1206)

*Hot—serves 10*

Make 1 pint of green tea in the usual way. Strain. Stir in  $\frac{1}{3}$  cup of powdered sugar, and add  $\frac{1}{2}$  cup of good port wine, 1 fifth bottle of whisky, and  $\frac{1}{4}$  cup of brandy. Place over the flame, and heat to the boiling point. Do not allow to boil. Serve hot in punch cups, with a peel of lemon in each cup.

#### SAUTERNE PUNCH (1207)

*Serves 10 to 12*

Peel 2 large fresh peaches and 2 fresh ripe apricots. Remove the stones, and rub the fruit through a sieve, adding, while rubbing, 1 tablespoon of brandy. Break the stones, and add the chopped kernels to the peach mixture. Place the fruit mixture in a punch bowl. Add 1 bottle of sauterne wine and 2 tablespoons of sugar syrup, and stir to blend thoroughly. Now place a large piece of ice in the punch bowl, and swirl it to chill and blend the mixture. Lastly, pour over the ice 2 bottles of sparkling water, well chilled. Stir well. Remove the ice, and serve in punch glasses with a sprig of fresh mint in each cup.

#### SAUTERNE PUNCH MARQUISE I (1208)

*Hot—serves 6 to 8*

Pour into an enameled saucepan (do not use aluminum) 1 bottle of sauterne wine, with  $\frac{1}{4}$  cup of sugar, the grated rind of 1 small lemon, 3 whole cloves, and 1 small piece of cinnamon. Stir well to dissolve the sugar and to blend. Place over a gentle flame and heat

slowly until the wine is brimming with a fine foam. Do not let it boil. Remove from the fire. Strain into a heatproof punch bowl. Place 2 lumps of sugar in a ladle. Pour over the sugar a little brandy, touch a match to it, and add more brandy to feed the flame, using about 4 tablespoons. Let the flame die. Serve in heated punch cups, placing a thin slice of lemon in the bottom of each before pouring in the punch.

**SAUTERNE PUNCH MARQUISE II**

(1209)

*Cold*—serves 6 to 8

Into a punch bowl, containing a large piece of ice, pour 1 chilled bottle of sauterne wine, add  $\frac{1}{4}$  cup of sugar (more or less, according to sweetness desired), 6 to 8 very thin seeded slices of lemon and  $\frac{1}{4}$  cup of kirsch. Swirl the ice to chill and to blend. Serve in chilled punch glasses, with a slice of lemon swimming in each glass.

**SHERRY PUNCH**

(1210)

Serves 30

Infuse the rind of 6 lemons in 1 cup of boiling water for 2 hours. Pour this into a large mixing bowl. Add the juice of 2 lemons, 1 quart of sherry, 1 cup of good rum, 1 cup of brandy, 1 quart of ice water, and 2 cups of granulated sugar. Stir well to blend and to dissolve the sugar. Then add 2 cups of cooled boiled milk. Strain the mixture through a flannel cloth into a punch bowl, containing a large piece of ice. Swirl the ice to chill and to blend. Serve in punch glasses, with a thin slice of orange in each glass.

**SPANISH AGUARDIENTE PUNCH**

(1211)

Serves 14 to 15

Remove the red seeds from enough ripe pomegranates to obtain  $1\frac{1}{2}$  generous cups. Place the red seeds in an enameled pan (do not use aluminum or copper). Over the pomegranates, pour 1 cup of sugar syrup, add 1 cup of water, and slowly bring the mixture to a boil. Remove from the fire. Cover hermetically, and allow to mellow, steep, and ripen for 2 hours. When the mixture is cold, add  $1\frac{1}{2}$  cups of good Madeira wine, rather dry, and a few drops of red vegetable coloring to brighten the hue. Pour the mixture into a refrigerator tray, and freeze to a mush. Remove, scrape the bottom and sides of the tray, meantime adding 2 egg whites, stiffly beaten. Freeze again to a mush. Remove from the refrigerator, and add, beating well,  $\frac{1}{2}$  generous cup of aguardiente (a spirit with anisette flavor, very popular in Spain) or brandy, rum, or applejack. Blend well and delicately. Re-

turn to the refrigerator, and freeze again to a mush. Serve in sherbet or punch glasses.

### STRAWBERRY MOSELLE WINE PUNCH (1212)

*Serves 8 to 10*

This punch should be served at once. No ice is added.

If available, use wild strawberries. If not, use small fresh strawberries, hulled, stemmed, and quickly washed by putting them through a colander over a bowl, and lifting the berries with the fingers apart. Drain well. Place in a punch bowl. For 1 pint of strawberries, sprinkle with  $\frac{1}{2}$  scant cup of powdered sugar and  $\frac{1}{4}$  cup of ice water. Cover, and allow to stand for 1 hour, shaking and rolling the bowl frequently. Then add 2 bottles of well-chilled Moselle wine. Stir gently with a ladle. Serve in chilled punch glasses, with some berries floating in each glass.

### SUMMER BREEZE WHISKY PUNCH (1213)

*Serves 6*

In a punch bowl, containing a large piece of ice, pour over the ice 3 tablespoons of lime juice,  $\frac{1}{2}$  cup of pineapple juice,  $1\frac{1}{2}$  tablespoons of powdered sugar, 1 tablespoon of maraschino liquor (from the cherries), and  $1\frac{1}{2}$  cups of good whisky. Swirl the ice to chill and to blend thoroughly. Let stand for 15 minutes. Remove the ice. Add 6 small pieces of fresh pineapple and 6 red maraschino cherries. Serve in punch glasses, with 1 piece of pineapple and 1 cherry in each glass.

### SUMMER CLARET PUNCH (1214)

*Serves 6 to 8*

Place a large piece of ice in a punch bowl. Pour over it 1 bottle of good claret, and add  $\frac{1}{4}$  generous cup of powdered sugar. Swirl the ice to blend, to dissolve the sugar, and to chill. Then pour over the ice 1 bottle of carbonated water. Remove the ice, and add 1 pint of cleaned and stemmed fresh raspberries. Serve in punch glasses, with some of the berries in each glass.

### SWEDISH SPICED CHRISTMAS PUNCH (1215)

*Swedish Glug—serves 6*

Pour 1 bottle of claret into an enameled saucepan. Add 3 whole cloves, heads removed, 3 or 4 thin slices of lemon, and 1 scant cup of



powdered sugar. Place the saucepan over a very, very low flame, and slowly heat until a white foam appears on the surface. Do not let it boil. Strain into a heatproof punch bowl, and serve in punch cups, with a thin slice of orange in each cup.

*Pretzels were originally given by priests to good children who learned all their prayers. The design represents folded arms in the attitude of prayer.*

#### TEA PUNCH

(1216)

Serves 20

To 1 quart of strong green tea, add the thinly pared rind of 6 lemons, 1 generous pound of granulated sugar (or more, according to taste). Stir well to dissolve the sugar. Cool. When cold, add 1 full quart of rum and the juice of the 6 lemons. Stir again, and strain. When serving, fill the punch glasses with crushed ice. This punch will keep long, when bottled and well corked.

#### TOLEDO CHAMPAGNE PUNCH

(1217)

Serves about 50

In a mixing bowl, place 1 large orange, sliced thin and seeded, and the slices halved; 1 very small fresh pineapple or ½ large pineapple, pared, cored, then diced small; ½ cup of white seedless grapes, washed, then halved; and ½ generous cup of small ripe fresh strawberries, stemmed, washed, then halved. Pour over 1 generous cup of brandy, the strained juice of 1 large lemon or 2 small lemons, a few sprigs of wintergreen tied with thread, and 2 scant cups of powdered sugar (more or less, according to taste). Then pour over 1 quart bottle of carbonated water. Stir gently to blend; cover with a cloth; and let stand for 30 minutes.

In a large punch bowl, place a large chunk of ice. Pour over it 1 cup of brandy, 1 generous cup of claret, 1 bottle of Moselle or Rhine wine, and 1 quart and 1 pint of champagne. Swirl the ice to blend and to chill. Then pour in 1½ quarts of ice water. Swirl again, and add the prepared fruit mixture. Again swirl the ice to blend the two mixtures. Serve in chilled punch glasses, with some of the fruit in each glass.

#### WASSAIL CIDER PUNCH

(1218)

Hot—serves 6 to 8

In an enameled saucepan, place 2 cups of strained orange juice, ½ cup of strained lemon juice, the juice of 1 large can of sliced pine-

apple, a 2-inch stick of cinnamon bark, and 6 whole cloves, heads removed. Stir in sugar or honey to taste. Stir well to dissolve the sweetening ingredient used. Then pour in 1 quart of sweet or dry cider. Simmer the above mixture until a white foam appears on the surface. Do not let it boil. Serve in heated punch glasses.

**WASSAIL BEER PUNCH**

(1219)

*Hot—serves 6 to 8*

In an enameled saucepan, place 2 quarts of beer,  $\frac{1}{8}$  teaspoon each of ginger, nutmeg, and cinnamon,  $\frac{1}{2}$  cup of good sherry, 6 slices of lemon, thinly sliced and seeded, and  $\frac{1}{2}$  scant cup of powdered sugar. Stir well until the sugar is dissolved. Then pour in  $\frac{1}{4}$  scant cup of rum. Place the pan over a low flame, and heat gradually until a white foam appears on the surface. Remove from the fire, and add 6 or 8 small squares of freshly made plain toast. Serve in punch cups, with a square of toast in each cup.

**WHISKY MILK PUNCH**

(1220)

*Serves 6*

In a punch bowl, containing a large piece of ice, pour over the ice  $1\frac{1}{2}$  quarts of rich milk and  $\frac{1}{4}$  generous cup of powdered sugar, and stir until the sugar is dissolved. Then pour over the ice  $\frac{3}{4}$  cup of whisky. Swirl the ice to blend and to chill well. Remove the ice, and serve in punch cups, each dusted with nutmeg.

**WHISKY PUNCH**

(1221)

*Serves 10 to 12*

Pour over a large piece of ice, placed in a punch bowl, 1 quart of good rye whisky and 1 cup of good rum. Add 2 lemons, sliced thin. Stir in  $\frac{1}{4}$  cup of sugar, and swirl the ice to blend and to chill thoroughly. Now add 2 or 3 slices of canned or fresh pineapple, cut into small cubes. Add 1 quart of carbonated water. Remove the ice. Serve in chilled punch glasses, each with 1 slice of lemon and 1 or 2 pineapple cubes.

**WHISKY FRUITED PUNCH**

(1222)

*Serves 12*

Over a large piece of ice, placed in a punch bowl, pour the juice of 2 large oranges and 2 small lemons and 1 quart of bourbon whisky. Swirl the ice to blend and to chill, meantime adding  $\frac{1}{4}$  cup of sugar

(more or less, according to taste). Now pour over 1 quart of chilled ginger ale. Remove the ice. Add 2 fresh peaches, pared and sliced,  $\frac{1}{2}$  cup of fresh strawberries, stemmed and washed, and 1 dozen thin lemon slices, seeded. Serve in punch glasses, with a little of the fruit and 1 slice of lemon in each glass.

### SANGAREES

Sangarees are of two types, the short and the long drink. Short sangarees always are shaken and served in a Bordeaux wineglass or a fizz glass, after being strained. The short sangarees usually are made with liqueurs, whereas the long sangarees are made with beer of all kinds, pale ale, lager, stout, as well as wine, red or white, still or sparkling. Long sangarees are stirred, and are served in tall glasses.

The ingredients for short ones include ice, powdered sugar, and the liqueur, which gives its name to the sangaree. For the long drink, sugar and ice are placed in the glass, which is then filled with beer or any kind of wine. Both short and long sangarees always are dusted on top with a little powdered or grated nutmeg.

#### ALE SANGAREE

(1223)

*Serves 1*

In a tall tumbler, dissolve 1 teaspoon of powdered sugar in 1 generous teaspoon of cold water. Fill the glass with chilled ale. Stir. Top with grated nutmeg.

#### ARMAGNAC SANGAREE

(1224)

*Serves 1*

Use a small fizz tumbler. In a shaker, containing a little cracked ice, put 1 generous teaspoon of powdered sugar, 2 tablespoons of cold water, and  $\frac{1}{3}$  cup of armagnac. Shake well, and strain into the tumbler. Top with grated nutmeg.

#### BEER SANGAREE

(1225)

Proceed as indicated for Ale Sangaree (No. 1223), substituting beer for ale.

#### BRANDY SANGAREE

(1226)

Proceed as indicated for Armagnac Sangaree (No. 1224), substituting brandy for armagnac.

**CALVADOS SANGAREE** (1227)

Proceed as indicated for Armagnac Sangaree (No. 1224), substituting Calvados for armagnac.

**GIN SANGAREE** (1228)

Proceed as indicated for Armagnac Sangaree (No. 1224), substituting gin for armagnac. You may, if desired, put 1 scant teaspoon of sherry on top.

**MADEIRA WINE SANGAREE** (1229)

Put 4 or 5 small pieces of ice in a shaker. Add 1 scant teaspoon of powdered sugar and  $\frac{1}{2}$  cup (1 wineglass) of Madeira wine. Shake. Strain into a small fizz tumbler. Dust with a grating of nutmeg.

**PORT WINE SANGAREE** (1230)

Proceed as indicated for Madeira Wine Sangaree (No. 1229), substituting port for Madeira.

**SHERRY SANGAREE** (1231)

Proceed as indicated for Madeira Wine Sangaree (No. 1229), substituting sherry for Madeira.

**STOUT SANGAREE** (1232)

Proceed as indicated for Ale Sangaree (No. 1223), substituting stout for ale.

**WHISKY SANGAREE** (1233)

Proceed as indicated for Armagnac Sangaree (No. 1224), substituting whisky for armagnac.

**SLINGS**

Slings may be prepared hot or cold. The cold ones always are shaken, while the hot are stirred. They may be served as short or long drinks. The long drinks may be composed of several liqueurs, or just one; but invariably lemon or lime juice is used and carbonated water, soda water, and even other mixers, such as root beer and ginger beer.

## ARMAGNAC SLING

(1234)

Serves 1

A long hot drink. In a tall glass, dissolve 1 lump of sugar in a little hot water. Add 1 jigger ( $\frac{1}{4}$  cup) of armagnac, a few drops of Angostura bitters, 1 small twisted thin lemon peel, and 1 teaspoon of lemon juice. Stir well, and fill with hot water. Serve with a spoon.

## BRANDY SLING

(1235)

A long hot drink. Proceed as indicated for Armagnac Sling (No. 1234), substituting brandy for armagnac and orange bitters for Angostura bitters.

## CALVADOS SLING

(1236)

A long hot drink. Proceed as indicated for Armagnac Sling (No. 1234), substituting Calvados for armagnac and a twisted orange peel for a lemon peel.

## GIN SLING

(1237)

A long hot drink. Proceed as indicated for Armagnac Sling (No. 1234), substituting gin for armagnac and omitting the Angostura bitters.

## RUM SLING

(1238)

A long hot or cold drink. Proceed as indicated for Calvados Sling (No. 1236), substituting rum for Calvados and lemon peel for orange peel. If served cold, substitute carbonated water for hot water.

## SINGAPORE SLING

(1239)

Serves 1

A short cold drink. In a shaker, containing a few pieces of cracked ice, put 1 teaspoon of fine granulated sugar,  $\frac{1}{2}$  jigger of gin, the juice of  $\frac{1}{2}$  large lemon, 2 or 3 dashes each of curaao and benedictine, and  $\frac{1}{2}$  liqueur glass of cherry brandy. Shake well, and fill with soda water.

## STRAITS SLING

(1240)

Proceed as indicated for Singapore Sling (No. 1239), substituting dashes of Angostura and orange bitters for curaao and benedictine. Shake well, and fill with soda water.

## WHISKY SLING

(1241)

Proceed as indicated for Brandy Sling (No. 1235), substituting whisky for brandy.

## SMASHES

Smashes are old favorite short beverages, originating from the romantic South, and are similar to the popular julep. They are served in small fizz tumblers. A little powdered sugar is placed in a shaker or mixing glass, then 3 or 4 mint leaves are added with a little cold water, and the mixture is thoroughly smashed to extract the volatile oil and flavor from the fresh mint leaves. Then is added 1 scant wine-glass (scant  $\frac{1}{2}$  cup) of liqueur, which usually gives its name to the drink, and a few pieces of cracked ice. The mixture is shaken, then strained into a small fizz glass, and garnished with seasonal fruits, not overlooking the traditional fresh sprigs of mint.

Almost any liqueur, spirits, or wine, red or white, may be used in the making of smashes. In wine smashes, the wine is usually fortified with spirits or a cordial, according to taste or fancy.

## APPLEJACK SMASH

(1242)

Serves 1

Smash  $\frac{1}{2}$  teaspoon of powdered sugar, 3 sprigs of fresh mint, and about 1 teaspoon of cold water to a pulp. Add 1 wineglass of applejack (also called apple brandy) and 1 or 2 tablespoons of cracked ice, and shake well. Strain into a small tumbler. Garnish with fruit in season and a few sprigs of fresh mint. Serve at once.

## ARMAGNAC SMASH

(1243)

Proceed as indicated for Applejack Smash (No. 1242), substituting armagnac for applejack. Garnish with fruit in season and a few sprigs of fresh mint.

## BRANDY SMASH

(1244)

Proceed as indicated for Applejack Smash (No. 1242), substituting brandy for applejack. Garnish with fruits in season and a few sprigs of fresh mint.

## CALVADOS SMASH

(1245)

Proceed as indicated for Applejack Smash (No. 1242), substituting Calvados for applejack. Garnish with fruits in season, including apple, and a few sprigs of fresh mint.

## CLARET SMASH

(1246)

Proceed as indicated for Applejack Smash (No. 1242), substituting claret for applejack and adding  $\frac{1}{2}$  pony (1 tablespoon) of brandy. Garnish with fruits in season and a few sprigs of fresh mint.

## GIN SMASH

(1247)

Proceed as indicated for Applejack Smash (No. 1242), substituting gin for applejack. Garnish with fruits in season and a few sprigs of fresh mint.

## RUM SMASH

(1248)

Proceed as indicated for Applejack Smash (No. 1242), substituting rum for applejack. Garnish with fruits in season and a few sprigs of fresh mint.

## WHISKY SMASH

(1249)

Proceed as indicated for Applejack Smash (No. 1242), substituting whisky for applejack. Garnish with fruits in season and a few sprigs of fresh mint.

## WHITE WINE SMASH

(1250)

Proceed as indicated for Claret Smash (No. 1246), substituting dry white wine for claret and adding  $\frac{1}{2}$  pony (1 tablespoon) of applejack. Garnish with fresh fruits in season and a few sprigs of fresh mint.

*The reason frequently assigned to the choice of the fourth finger as the ring finger is that a vein runs from that finger to the heart. This is found in early non-Christian writers, like Pliny and Macrobius.*

*The "something blue," which brides are advised to wear is borrowed from the ancient Israelites. They were bidden to put on the borders of their garments a ribbon of blue—blue being the color of purity, love, and fidelity.*

*The "best man" is undoubtedly a relic of ancient marriage by capture. When the ancient bridegroom set out to capture a bride, he was usually accompanied by a strong-armed man friend, and off they went to his home with the new bride.*

*The "flower girl" is based on a picturesque medieval custom. Two little girls carrying garlands of wheat walked before the bride in the procession. This symbolized the wish that the union would prove fruitful and that the bride and groom would have an abundance of*

happiness. Later, ornamental baskets replaced the garlands of wheat, and flowers were strewn from these baskets in the path of the bride.

## SOURS

Sours are served either hot or cold, sweet or dry. The standard ingredients are ice, powdered sugar, strained lemon juice, and a jigger ( $\frac{1}{4}$  cup) of the liqueur, or liqueurs, which as a rule gives the name to the drink. The mixture is strained into a small fizz tumbler. In some sours, gum syrup is substituted for powdered sugar; while in others a cordial or an egg white is added.

Almost any kind of liqueur or wine may be used. In preparing a dry cold sour, sugar or syrup is omitted, and the tumbler is filled with carbonated water. Cold sours are vigorously shaken, unless champagne, sparkling cider, or any sparkling wine is used; then the sour, cold or hot, sweet or dry, is stirred.

Hot sours are strained into a previously warmed large tumbler, which is then filled with boiling water. The hot drink always is stirred, and served with straws.

Sours may be decorated with fruit in season, such as pineapple, orange, lemon, and maraschino cherries.

### APPLEJACK SOUR I (1251)

*Cold and dry—serves 1*

Place 1 jigger of applejack, the juice of  $\frac{1}{2}$  small lemon, and ice in a shaker, and shake vigorously. Strain into a small fizz tumbler. Fill with carbonated water. Garnish with a thin slice of lemon.

### APPLEJACK SOUR II (1252)

*Cold and sweet*

Proceed as indicated for Applejack Sour I (No. 1251), adding 1 scant teaspoon of powdered sugar.

### APPLEJACK SOUR III (1253)

*Hot and dry*

In a bar glass, put 1 jigger of applejack, the juice of 1 small lemon, 1 teaspoon of powdered sugar, and a few drops of hot water. Stir until the sugar is dissolved. Strain into a heated tall tumbler. Fill with hot water. Garnish with a thin slice of orange and a maraschino cherry.



## ARMAGNAC SOUR I (1254)

*Cold and dry*

Proceed as indicated for Applejack Sour 1 (No. 1251), substituting armagnac for applejack.

## ARMAGNAC SOUR II (1255)

*Cold and sweet*

Proceed as indicated for Applejack Sour II (No. 1252), substituting armagnac for applejack and grenadine for sugar.

## ARMAGNAC SOUR III (1256)

*Hot and dry*

Proceed as indicated for Applejack Sour III (No. 1253), substituting armagnac for applejack. Garnish with a thin halved and seeded orange slice and a maraschino cherry.

## BOOK CADILLAC SOUR (1257)

*Cold and sweet*

In a shaker, containing 1 generous tablespoon of cracked ice, put the juice of  $\frac{1}{2}$  lemon,  $\frac{1}{2}$  teaspoon of sugar, 1 teaspoon of grenadine, the white of 1 egg, and 1 jigger of good rye whisky. Shake vigorously until you do not hear the tinkling of the ice. Strain into a small fizz tumbler. Float 1 tablespoon of claret on top.

## BRANDY SOUR (1258)

Proceed as indicated for recipes No. 1251 to No. 1253 above, according to the kind of sour desired, substituting brandy for applejack.

## CALVADOS SOUR (1259)

Proceed as indicated for recipes No. 1251 to No. 1253 above, according to the kind of sour desired, substituting Calvados for applejack.

## CLARET SOUR (1260)

*Cold and dry*

Proceed as indicated for Applejack Sour I (No. 1251), using  $1\frac{1}{2}$  jiggers of claret instead of applejack and adding  $\frac{1}{2}$  pony (1 tablespoon) of brandy. Garnish with a thin slice of orange. You may use any of the recipes, No. 1251 to No. 1257 above, if desired.

**DENVER SOUR** (1261)

In a shaker, containing 2 tablespoons of cracked ice, put 2 dashes of white crème de menthe, the juice of 1 small lemon, 1 teaspoon of powdered sugar, 1 jigger of good rye whisky, and 1 dash of curaçao. Shake well. Strain into a small fizz tumbler. Garnish with half each of orange and lemon slices and a red maraschino cherry.

**GIN SOUR** (1262)

Proceed as indicated for Applejack Sour I, II, or III (Nos. 1251 to 1253), substituting gin for applejack.

**GIN AND EGG SOUR** (1263)

In a shaker, place 1 jigger of gin, 1 teaspoon of powdered sugar (or more, according to sweetness desired), the juice of 1 small lemon, 1 whole egg white, and 2 tablespoons of cracked ice. Shake vigorously until you do not hear the tinkling of the ice. Strain into a medium-sized tumbler. Serve topped with a grating of nutmeg and with small straws.

**NEW JERSEY SOUR** (1264)

In a shaker, containing 2 tablespoons of cracked ice, put 1 generous jigger of applejack and 1½ teaspoons of lemon juice, and shake well. Strain into a small tumbler, and garnish with fruit in season. Top with 1 tablespoon of claret syrup. Serve with small straws.

**RUM SOUR** (1265)

Put in a shaker 2 generous tablespoons of ice, ¼ teaspoon of powdered sugar, ½ teaspoon of lemon juice, and 1 generous jigger of rum. Shake vigorously. Strain into a small tumbler. Garnish with fruit in season, and serve with small straws.

For variation, proceed as indicated for Applejack Sour I, II, or III (Nos. 1251 to 1253), using rum instead of applejack.

**VODKA SOUR** (1266)

Proceed as indicated for Rum Sour (No. 1265), substituting vodka for rum. For variation, proceed as indicated for Applejack Sour I, II, III (Nos. 1251 to 1253), using vodka instead of applejack.

**WHISKY SOUR** (1267)

Proceed as indicated for Applejack Sour I, II, III (Nos. 1251 to 1253), substituting rye whisky for applejack.

There are several tales concerning the bridal veil and its origin. We know that among various ancient peoples it was customary to keep the bride hidden from her future husband until the day of the wedding. In Egypt, for instance, the groom was not permitted to see the face of his bride until the marriage day. On this occasion, he went through the solemn ceremony of uncovering her face. The same custom prevailed among the Arabs, Hindus, and other European and Asiatic peoples. Perhaps the present custom of wearing a veil grew out of these earlier customs that concealed the bride entirely.

We know that the veil found a place in the marriage ceremonies of the early Romans and Hebrews. These veils were of yellow linen and were all-enveloping, like a shroud. It was worn at the marriage ceremony, placed away, and taken out again only when the wife was to be buried.

With some European peasants, it is still the custom to place the bridal finery in a chest and take it out again only for the purpose of "burying the bride" in it.

## SWIZZLES

Swizzles are drinks similar to sours, but more potent. They are usually served in a deep glass jug, but the basic ingredients are mostly those used for sours, that is, lemon or lime juice, sugar, and the spirits, which usually give the name to the drink. In some cases, as in Bermuda and Barbados, a sweetening called Falerno is used. Sometimes an egg white also is used, as in a Bermuda swizzle.

Large lumps of ice or ice cubes are placed in the jug, then a wooden or glass swizzle stick, which is rolled between the hands until the mixture froths and the outside of the jug becomes frosted. Almost any kind of spirits may be used in swizzles. No garnishing or straws are used.

### ARMAGNAC SWIZZLE

(1268)

Serves 1

In a glass jug, put 1 teaspoon of sugar syrup, the juice of 1 small lime, 3 dashes of orange bitters, 1 generous jigger of armagnac, and 3 or 4 ice cubes. Place a wooden or glass swizzle stick in the jug, and roll it between the hands until the jug frosts on the outside.

### BRANDY SWIZZLE

(1269)

Proceed as indicated for Armagnac Swizzle (No. 1268), substituting brandy for armagnac and Angostura bitters for orange bitters.

## GIN SWIZZLE

(1270)

Proceed as for Armagnac Swizzle (No. 1268), substituting gin for armagnac and grenadine for sugar syrup.

## GIN AND EGG SWIZZLE

(1271)

Proceed as for Gin Swizzle (No. 1270), adding 1 egg white. Swizzle vigorously until the egg white and the mixture are thoroughly blended.

## RUM SWIZZLE

(1272)

In a glass mug, put the juice of 1 small lime, 1 generous teaspoon of powdered sugar, 2 sprigs of fresh mint, and 1 generous jigger of rum. Then add 3 ice cubes, and swizzle until the outside of the mug is frosted.

## WHISKY SWIZZLE

(1273)

Proceed as for Rum Swizzle (No. 1272), substituting whisky for rum.

*The practice of throwing rice after a departing bride and groom originated in primitive times. Among early peoples, rice and grain were emblems of productiveness, and grain of some sort was used in the marriage rites to symbolize fruitfulness for the union.*

*Some authorities tell us that the practice of throwing rice originated in an entirely different manner. They say that rice was thrown after the bride and groom for the purpose of giving food to the evil influence that surrounded them. It was a primitive belief that evil spirits were always present at a marriage, and it was for the purpose of appeasing these spirits and keeping them from doing injury to the bridal couple that the custom of rice throwing was originated.*

*The simplest and most universal of all marriage ceremonies is that of eating and drinking together. Eating together among many primitive peoples constituted marriage. In the Fijis, for example, the marriage ceremony was considered complete as soon as the pair had eaten out of the same dish. In Madagascar, to become man and wife, it is necessary to eat out of the same dish. In ancient Rome, at the dignified and solemn marriage by confarreation, the bride and groom ate together. Drinking together was also a common method of solemnizing the marriage. So take care, young men, that you refrain from sipping tea with the lady friend.*

## SYLLABUBS

Syllabubs are as old as the English inns, and as delicious as well-made eggnogs. When you read books by such leisurely writers as Charles Lamb and Thackeray, you come across references to a dish or beverage called syllabub; Coleridge knew of it, and Dorothy Wordsworth too.

Syllabubs are very rich, very nourishing, and strengthening too. They are almost a meal, and may be made with almost any kind of cordial, spirits, or wine. The basic foundation of a syllabub is cream or milk, egg white or egg yolk (or both), sugar, and the cordial, spirits, or wine, which gives its name to the drink—though it is more of a dessert than a beverage.

This drink was, and still is, a favorite in the South, notably in Virginia, where hospitality joins hands with amiability and chivalry, and where civility and courtesy toward strangers are proverbial. A very important point as regards syllabubs is that they must be served well chilled and in sherbet glasses.

## APPLEJACK SYLLABUB

(1274)

*Serves 6 generously*

Combine 2 cups of rich whipped cream,  $\frac{3}{4}$  cup of sugar, the juice of 1 lemon, and a few drops of orange bitters. When stiff, beat in  $\frac{1}{2}$  generous cup of good applejack. Chill thoroughly. Heap in sherbet glasses, and serve with cake, cookies, or wafers.

## ARMAGNAC SYLLABUB

(1275)

*Serves 6 generously*

Combine 1 cup of soft custard with 1 cup of whipped cream. Fold in  $\frac{1}{2}$  cup of powdered sugar and  $\frac{1}{2}$  cup of armagnac. Chill thoroughly. Serve with cinnamon toast.

## BEER SYLLABUB

(1276)

*Serves 12*

Soak in tepid water  $\frac{1}{2}$  cup of currants. Wash well, drain, and pour over 1 cup of boiling water. Let stand for 10 minutes. Drain well. Place a large piece of ice in a punch bowl. Pour over 2 bottles of beer, alternately with 1 pint bottle of cider. Stir in  $\frac{1}{2}$  cup of powdered sugar, and swirl the ice to chill and to blend, adding  $\frac{1}{4}$  scant teaspoon of ground nutmeg. Have ready 2 quarts of rich milk, which have been

well chilled. Remove the ice, and pour the milk into the punch bowl, slowly, and from some height, to produce as much foam as possible. Serve at once with cake.

**BRANDY SYLLABUB** (1277)

*Serves 6 generously*

Proceed as indicated for Applejack Syllabub (No. 1274), substituting brandy for applejack.

**CLARET SYLLABUB** (1278)

*Serves 6*

Combine 1 cup of soft custard with 1 cup of stiffly whipped cream,  $\frac{1}{4}$  cup of plumped seedless raisins,  $\frac{1}{2}$  scant cup of powdered sugar, and 1 drop of almond extract. Then fold in 1 cup of good claret. Chill well. Serve in sherbet cups with plain buttered toast.

**ENGLISH SYLLABUB** (1279)

*Serves 10*

Sometimes this syllabub is served warm. In that case, omit the ice, and substitute warm milk for cold milk.

In a punch bowl, containing a large piece of ice, pour over the ice 1 quart bottle of cider, alternately with 1 generous cup of brandy. Swirl the ice to chill, adding, while swirling,  $\frac{3}{4}$  cup of powdered sugar and  $\frac{1}{2}$  generous teaspoon of ground nutmeg. Remove the ice. Pour into the mixture, from some height, 2 quarts of rich milk. Serve at once with toast or cookies.

**GIN SYLLABUB** (1280)

*Serves 6*

Proceed as indicated for Applejack Syllabub (No. 1274), substituting gin for applejack.

**MADEIRA WINE SYLLABUB** (1281)

*Serves 6*

Beat 6 egg whites until very stiff. Beat or whip  $1\frac{1}{4}$  cups of heavy cream. Then fold in  $\frac{1}{3}$  cup of powdered sugar or fine granulated sugar. Combine the beaten egg whites and the sweetened whipped cream. Fold into the mixture 1 generous teaspoon of vanilla extract. Then

fold in  $\frac{1}{2}$  cup of Madeira wine. Serve in champagne glasses, after chilling thoroughly, topping each with a little nutmeg.

MARYLAND SYLLABUB (1282)

Serves 12

In one bowl, beat 2 cups of heavy cream until stiff. In another bowl, beat 4 egg whites until stiff. In still another bowl, beat 4 egg yolks until lemon colored. Combine the whipped cream and the beaten egg yolks, and beat well, adding a few grains of salt. Then fold in the stiffly beaten egg whites. Now add  $1\frac{1}{4}$  cups of good applejack, mixed with  $\frac{1}{4}$  cup of rum, and sweetened with  $\frac{1}{2}$  cup of powdered sugar, thoroughly dissolved. Chill thoroughly. Serve in large sherbet glasses.

PORT WINE SYLLABUB (1283)

Serves 6 to 8

Whip 2 cups of heavy cream until stiff, then fold in  $\frac{1}{2}$  cup of powdered sugar, alternately with the juice of 1 lemon and  $\frac{1}{8}$  teaspoon each of ground nutmeg and cinnamon. Lastly, fold in  $\frac{3}{4}$  cup of good port wine. Serve in large sherbet glasses or, still better, in champagne glasses with small squares of cake, soaked in port wine.

RUM SYLLABUB (1284)

Serves 6

Proceed as for Applejack Syllabub (No. 1274), substituting rum for applejack.

SHERRY SYLLABUB (1285)

Serves 6

Proceed as for Madeira Wine Syllabub (No. 1281), substituting sherry for Madeira.

VODKA SYLLABUB (1286)

Serves 6

Proceed as for Applejack Syllabub (No. 1274), substituting vodka for applejack.

WHISKY SYLLABUB (1287)

Serves 6

Proceed as for Applejack Syllabub (No. 1274), substituting whisky for applejack.

## WHITE PORT SYLLABUB

(1288)

Serves 6 to 8

Proceed as for Port Wine Syllabub (No. 1283), substituting white port for red port.

*The wedding cake is a direct survival of a cake used in Roman times in the patrician families. At the aristocratic Roman confarreation, the bride and groom not only ate together, but feasted the guests. The cake of confarreation was broken over the bride's head as a symbol of plentifulness. Each of the guests took a piece to insure plentifulness for himself.*

*With the Anglo-Saxons, the wedding guests brought small spiced buns, which were piled in a huge mound on the table. It was a popular custom for the bride and groom to attempt to kiss each other over this mound. If they succeeded, they were assured lifelong prosperity.*

*The wedding cake, as we know it today, was the brilliant idea of a French chef who was traveling through England. Stopping for a while in London, he noted the inconvenience of piling hundreds of small spicecakes into one mound, and he conceived the idea of icing this mound in a solid mass. So the wedding cake was born.*

**TODDIES**

Toddies, like sours, may be prepared cold or hot. The basic ingredients for either hot or cold are powdered sugar, a few dashes of bitters, and a jigger of spirits, which usually gives its name to the drink.

The glass, if a cold toddy, is half filled with cracked ice, the ingredients added, then stirred with a long spoon, and strained into a tall glass. The traditional slice of lemon or orange is added. If hot, boiling water is substituted for ice. Both cold and hot toddies are served with straws. Nearly all liqueurs, spirits, and wines may be used in toddies and there is little or no variation.

## APPLE TODDY

(1289)

Old-fashioned—serves 16 to 18

This should be prepared 4 or 5 days before Christmas.

Select 1 dozen large, crisp, ripe tart apples. Remove any stems, and roast in a moderate oven, similar to baked apples, but do not core or peel. Arrange the hot roasted apples in the bottom of a large earthenware crock. Pour over them 1 full quart of applejack and 1 quart of boiling water. Hot lemonade may be used instead of water, if desired.



Stir in 1 cup of powdered sugar. Then add ½ teaspoon of grated nutmeg, 1 scant tablespoon of whole allspice, 1 dozen whole cloves, and ⅛ teaspoon of ground mace. Stir well, then add ½ pint (1 cup) of good rum. Cover with clean dry cheesecloth, then with the lid. Let stand for 4 or 5 days, stirring twice a day during the first 2 days, then no more. When ready to serve, strain the mixture, and serve as you would an ordinary toddy, hot or cold. If hot, add boiling water to each serving, and an apple half for each serving.

*Now Christmas comes, 'tis fit that we  
Should feast and sing, and merry be.  
Keep open house, let fiddlers play,  
A fig for cold, sing care away.  
And may they who thereat repine  
On brown bread and on small beer dine.*

OLD VIRGINIA SONG

### ARMAGNAC TODDY

(1290)

If hot, boiling water is substituted for ice. Applejack, brandy, gin, kirsch, rum (vodka) or whisky may be substituted for armagnac.

Place 1 teaspoon of powdered sugar, 3 drops of Angostura bitters, and 1 jigger of armagnac in a mixing glass. Add cracked ice, and stir well. Strain into a clean tall tumbler, and serve with a slice of lemon or orange. ~~Serve with~~ straws.

### TOM AND JERRY

(1291)

*A tall hot drink*

Put in a shaker 2 tablespoons (½ jigger) of rum, 1½ teaspoons of powdered sugar (more or less, according to taste), and ½ jigger of brandy, and shake vigorously. Strain into a heatproof tall tumbler, and fill with hot water. You may add a small pinch of ground cloves or allspice, or both, to the mixture before shaking, if desired.

## WHIPS

Most kinds of beer, wine, or dessert wine may be used for whips, those delicate, nourishing, and stimulating preparations, which had their origin centuries ago.

Strictly fresh eggs, whole or separated, spices and condiments according to taste, sugar, and the beer or wine that labels the drink

are the standard ingredients for making a hot whip. The beer or wine must be brought only to the boiling point, indicated by brimming foam rising to the surface of the liquid. Whips are always seasonal and are equally appetizing served hot or cold.

**ALE WHIP**

(1292)

Serves 6

Use a large cup or a large heatproof tumbler. Into an enameled pan, pour 1 quart bottle of ale, with  $\frac{3}{4}$  cup of granulated sugar (more or less, according to taste), 3 egg yolks, slightly beaten with 2 whole eggs,  $\frac{1}{4}$  teaspoon of cinnamon, and 2 whole cloves. Place over a gentle flame, and slowly bring to the boiling point until small beads appear on the surface, stirring constantly, from the bottom and sides of the pan, preferably with a wooden spoon. Remove from the fire. Pour into porcelain or glass cups or a large heatproof tumbler. Dust the top with nutmeg. The mixture should be of the consistency of thin custard sauce.

**BEER WHIP**

(1293)

Proceed as indicated for Ale Whip (No. 1292), substituting beer for ale.

**CIDER WHIP**

(1294)

Proceed as indicated for Ale Whip (No. 1292), substituting hard cider for ale.

**CLARET WHIP**

(1295)

Into an enameled saucepan, pour 1 quart bottle of claret. Add  $\frac{3}{4}$  cup of sugar, the entire peel of 1 lemon and its juice,  $\frac{1}{4}$  scant teaspoon of ground cinnamon,  $\frac{1}{8}$  teaspoon of allspice,  $\frac{3}{4}$  cup of sugar, and 5 strictly fresh eggs, slightly beaten. Blend thoroughly. Place over a low flame, and slowly bring to the boiling point, stirring constantly. Serve in heated cups or glasses, after discarding the lemon peel. For a cold whip, blend all the ingredients thoroughly, and serve in chilled cups or glasses.

**MADEIRA WHIP**

(1296)

Proceed as indicated for Claret Whip (No. 1295), substituting Madeira wine for claret. If the Madeira is sweet, reduce the amount of sugar.

PORT WHIP

(1297)

Proceed as for Claret Whip (No. 1295), substituting port wine for claret and reducing the sugar to  $\frac{1}{4}$  cup (more or less, according to sweetness desired).

SHERRY WHIP

(1298)

Proceed as indicated for Claret Whip (No. 1295), substituting dry sherry for claret.

WHITE WINE WHIP

(1299)

Proceed as indicated for Claret Whip (No. 1295), substituting dry white wine for claret.



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