

Surely every family will enjoy such a Savory Christmas Dinner Menu

As prepared for your use by Manager Juan Muller of the Brandeis Restaurants

RECIPES

By Juan Muller

ROAST TURKEY

Roast turkey is the national fowl for occasions of this kind in America. In the ancient times they used to prepare turkey, duck and capon by feeding them in different pastures, thus building a different meat for various feasts and styles of cooking. Even in the time of Lucullus in the heyday of the Roman empire, ducks were fed with rice and tapioca, to the feed troughs of which the unsuspecting birds were urged to gormandize themselves. But the Fairmont Better Turkey needs no such cruel preparation. This master bird struts the field fattening himself with natural grains of his own barnyard in a certain pride in the share he will take at the feast table. And at last he dies. That is but the beginning of his service, for then he must be dry-picked and stuffed with your favorite dressing until he is a plump, full bird. Place on the breast some of the Armour sliced bacon or Armour Simón Pure Lard, which will give a fine juice brown color. A turkey weighing 14 pounds should be kept in the oven about an hour and a half or two hours, adding continuously some of the juice from the pan, basting frequently. Salt and pepper, celery and onions and turkey trimmings will make the gravy the desired flavor.

BAKED GRAHAM CRACKER PUDDING
2 cups milk, ½ cup sugar, 3 eggs, well beaten; 1 teaspoon salt, 1 cup raisins or currants, 2 cups Iten graham crackers, broken in quarters. Beat the eggs until light. Add the sugar, milk and other ingredients. Bake 30 minutes in a slow oven. Serve hot or cold with milk, cream or a fruit sauce.

BAKING POWDER BISCUIT

2 cups flour, 5 teaspoons baking powder, 1 teaspoon salt, 1½ teaspoons Better butter, 1 cup milk (half Better milk and half water.) Mix dry ingredients and sift twice. Work in butter with tips of fingers, then gradually add the liquid, mixing with knife to form a soft dough. Press on floured board, pat and roll lightly to half an inch in thickness. Shape with a biscuit cutter. Place on buttered pans. Bake in hot oven 12 to 15 minutes. (Note: It is impossible to state the exact amount of liquid owing to the differences in flour, but this can be determined readily by experiment.)

ARMOUR'S HAM AND EGG SALAD

3 Fairmont eggs, hard-boiled, diced, 1½ cups diced cold boiled or baked Armour ham, ¼ cup mayonnaise. Mix together and serve on lettuce hearts. Garnish with stuffed olives and parsley. Serve very cold.

DELICIA COMBINATION FRUIT SUNDAY

Chop up and mix together the following: Oranges, pineapple, pears, peaches and walnut halves. Add simple syrup. This makes the fruit combination. Serve a ladle of this over a serving of vanilla ice cream, and top with whipped cream.

SCALLOPED CRACKERS AND CHEESE

(Six People)

This dish is similar to macaroni and cheese. 2 cups milk, 4 tablespoons flour, 4 tablespoons butter or substitute, 1 cup cheese, grated or sliced fine; 24 Iten Fairy Sodas broken into quarters, ½ cup of fine cracker crumbs heated with 1 tablespoon of butter.

Melt the butter, stir in the flour, add the milk slowly and cook until thick. Add cheese and stir until melted. Pour into a buttered baking dish, mixing it with the broken crackers. Cover with the buttered crumbs. Bake 15 minutes in a moderate oven.

Menu

Potage Bonne Femme

With Skinner's Vermicelli Iten's Fairy Soda Crackers

Celery Olives Almonds

Fairmont's Roast Stuffed Turkey

With Armour's Sliced Bacon

Chestnut Dressing

Kamo Little Midget Peas Cranberry Sauce

Brussels Sprout Saute

Candied Sweet Potatoes

Tomato and Cucumber Salad with Iten's Salted Wafers

Skinner's Macaroni and Cheese

Fruits Salade

With Kamo Hawaiian Pineapple Iten's Sugar Wafers

Kamo Plum Pudding

Fairmont's Ice Cream Pudding with Iten's Society Flakes

Kamo Mince or Pumpkin Pie

Cakes, Nuts and Raisins

Butter Nut Coffee

El Paxo Cigars

Rogers Flowers

SPONGE CAKE

6 Fairmont egg yolks, 1 cup sugar, 1 tablespoon lemon juice, Rind of ½ lemon, 6 Fairmont egg whites, 1 cup flour, ¼ teaspoon salt. Beat the yolks until thick and lemon colored. Add sugar gradually and continue beating, using egg beater. Add lemon juice, grated rind, and whites of eggs beaten stiff and dry. When the white are partially mixed with yolks, remove beater and carefully cut and fold in flour, mixed and sifted with salt. Bake one hour in a slow oven in an angel food pan or deep narrow pan.

SKINNER'S LYONNAISE SPAGHETTI

Melt 3 tablespoons of butter; add 3 tablespoons finely chopped onions; cook 5 minutes; add 2 cups of cooked Skinner's spaghetti, cut in small pieces. Season, and when heated add 1 tablespoon finely chopped parsley. Serve hot.

ICE CREAM PUDDING

A very delicious ice cream pudding can be made by stewing a cupful of raisins in grape juice enough to cover them until they are soft. Let them get cold, drain and put in sherbet glasses; place on the top a big spoonful of Fairmont's Delicia vanilla ice cream, on top of this a few more raisins and decorate with a marshmallow. Strawberry or raspberry preserve can be used instead of raisins if desired.

KAMO PUMPKIN PIE

Filling—One cup sugar to one pie, two eggs, beaten well; two cups Kamo canned pumpkin, one tablespoon corn starch, smoothed with milk; dash of nutmeg, but no other spices; add ½ cup milk while cooking and 1 heaping tablespoon butter. Cook in double boiler until pumpkin is a thick custard. Can be reduced to desired consistency by adding cream.

Pie Crust—One heaping cup lard, 2½ cups flour, 1 teaspoon salt. Chop or fold flour into lard with knife and mix in ½ cup of cold water, handling as little as possible. Roll, put in deep pie pan, glaze with cream. Bake pie crust first and while still warm add the pumpkin custard, but do not bake again. This crust recipe makes two pies. Add whipped cream before serving.

SKINNER'S MACARONI WITH CHEESE

Put half a package of Skinner's Cut Macaroni into rapidly boiling salted water and continue boiling for 15 to 18 minutes; drain and blanch. Butter a baking dish, put in bottom a layer of macaroni, then a thin layer of grated cheese. Alternate these layers, making the top one cheese, put on after pouring over 1 cup of thin white sauce (Skinner's white sauce No. 1.) Cover and bake 10 minutes, then uncover and brown 10 minutes more.

NEAPOLITAN SANDWICHES

Serve a slice of Fairmont's Delicia Neapolitan brick between two layers of angel cake or plain sponge cake. Cover with whipped cream and garnish with preserved fruit or jelly.

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POTAGE BONNE FEMME

This is an ancient soup which originated under the care of the women in the north of Normandy, the French province, where a woman was qualified by her cooking ability.

These expert makers of all good things used a recipe like this: Fresh vegetables and a large proportion of potatoes and white beans boiled until mealy, strained and passed through a thick substance. Mix with this a strong chicken consomme, which is added gradually to the vegetables until the proper soup thickness is obtained. Season well and add shredded lettuce and spinach which has been cooked separately in their original leaves and cut en Julienne. The crumbled yolks of eggs is added and a dash of lemon juice with a tablespoonful of Skinner's vermicelli completes the appetizing first course.

CHESTNUT DRESSING

Another tasty touch to the great American bird is the chestnut dressing, the materials for which are purely of our own land. Take the turkey giblets and liver, add onions and celery, chopped fine and seasoned with pepper, salt and saute in "Better" butter until thoroughly cooked. Have your bread soaked in water ready on the side and add until you obtain a substantial and dry dressing. Have Paxton-Gallagher Kamo chestnuts removed from the can with their juice, chopped fine and well mixed with the dressing. Stuff the turkey.

CRANBERRY SAUCE

The best cranberry sauce is made by boiling the cranberries on a slow fire, adding water as needed, until thoroughly cooked. Add sugar to the convenience of your taste. Strain and cool in mould. Permit mould to stand a second in hot water and remove jelly for service.

CANDIED SWEET POTATOES

Boil the potatoes and remove the skin, place in frying pan with plenty of Fairmont's "Better" butter, when well browned add molasses and cook until a thick syrup is formed. Years ago a burning brandy was used for the last touch.

BRUSSELS SPROUTS

Boil in water and thoroughly dry, salt and pepper and fry in Fairmont's "Better" butter until tender and brown and compact. Serve in a round dish of the same shape as the pan, forming a mould.

FRUIT SALAD

To the different kinds of fresh fruits of the season add "Kamo" Hawaiian pineapple. Place on the lettuce leaf and garnish with whipped Fairmont "Better" cream, adding a little sugar and a few drops of lemon.

PLUM PUDDING

Madam Housewife is saved the dessert making by using "Kamo" plum pudding, which is appreciated when served with whipped cream or a prohibition hard sauce which is made with a cup of creamed "Better" butter, a cup of pulverized sugar, a teaspoonful of lemon and vanilla extract.

DEMI TASSE

"Butter Nut" coffee is of a quality desirable for family use, giving a fine flavor in small proportions. "As mother used to make it"—a small cheese cloth bag was made to hold a teaspoonful of dry coffee to a cup of water. The bag was arranged on a string in the coffee pot and the boiling water was poured over and left to stand until of the desired after-dinner strength.

SKINNER'S MACARONI SALAD

Cook 1 package Skinner's macaroni in salted, boiling water until tender. Drain and put away to get cold. Make the mayonnaise as usual and thin it with the stiffly beaten white of an egg. Chop 1 small onion or a few blades of chives and pepper (1 teaspoon chopped red pepper) and mix them with ½ cup mayonnaise. Arrange the macaroni on a bed of lettuce leaves and cover with the mayonnaise.

The High Quality Food Products used in the above Menu can be had at practically all Good Grocery Stores and Markets