

Sunday Dinner Menu and Selected Recipes

BREAKFAST.
Pineapple, sliced.
Cereal and Cream.
Baked Omelet.
Buttermilk Corn Bread.
Toast.
Tea and Coffee.

LUNCHEON.
Mock Patés de Fête Gras (Made of Lamb's Liver).
Sandwiches of Thin Brown Bread, Cream, Cheese and Pimentos.
Stuffed Tomatoes.
Berries, Cream and Cake.
Iced Tea à la Russe.

DINNER.
Vermicelli Soup.
Breaded Beef Tongue, Tomato Sauce.
Young Beets with Tops On.
String Beans.
French Tapioca Custard.
Black Coffee.

Ham Toast.
A nice way to use the remnants of a boiled ham is to make ham toast. Grind or chop enough ham to fill a cup, using some of the fat, so that improves the flavor. Melt a tablespoonful of butter in a saucepan and add a tablespoonful of flour. As soon as blended add a cup and a third of sweet milk. Let this thicken slightly, then add ham and the whites of two hard boiled eggs which have been mashed with a fork. Season with pepper and a little salt. Pour over round slices of toast which have been placed on a platter. Take the yolks of the eggs and put through a potato ricer and sprinkle over the top of the toast. Garnish with parsley. Chicken, oyster or the remnants of a fresh ham may be used instead of the smoked ham.

Baked Eggs.
Butter, a smooth saucepan, break as many eggs as will be needed into a saucepan, one by one; if found good, slip each into the saucepan. No broken yolks must be allowed, nor must they crowd so as to risk breaking the yolk after put in. Put a small piece of butter on each, sprinkle with pepper and salt. Set into a well-heated oven; bake till the whites are set. If the oven is rightly heated it will take but a few minutes, and the cooking will be far more delicate than fried eggs.

Pineapple and Cherries.
The pineapples now in the market are not of such melting, delicious flavor as those that come later, but they make a very acceptable addition to one's diet at this season. An attractive way to serve them for breakfast is to slice them thin or pull the tender pulp off in good-sized pieces; sugar well and heap up in a glass dish, scattering sweet red and white cherries among them. The cherries should be pitted and sugared, all the fruit thoroughly chilled over night. If you prefer, you can cook the cherries in a little sugar syrup and chill them. Pour the syrup over the whole when fruit is arranged in the glass dish.

Mashed Brown Potatoes, Lyonnaise.
Finely mash up six cold boiled potatoes and keep on a plate. Heat a tablespoonful of butter in a frying pan, add a finely chopped onion and lightly brown for three minutes, then add the potatoes. Season with half teaspoonful salt and two tablespoonfuls white pepper, evenly sprinkled over, then nicely brown them for ten minutes, occasionally tossing them meanwhile. Give them a nice omelet form, brown for eight minutes more, turn on a hot dish, sprinkle a little freshly chopped parsley over and serve.

Eye Gems.
Eye gems require one and two-thirds cupfuls of rye flour, one and one-third cupfuls flour, four tablespoonfuls baking powder, one teaspoonful salt, one-fourth cup molasses, one and one-fourth cupfuls of milk, two eggs, three tablespoonfuls melted butter. Mix and sift dry ingredients, add molasses, milk, eggs, well beaten, and butter. Bake in hot oven in buttered gem pans twenty-five minutes.

Corned Beef Hash.
Mix two cupfuls of cold corned beef, four cupfuls of cold boiled potatoes, chop separately and then together, season with salt and pepper, add a tablespoonful of chopped onion, or chopped green peppers if preferred. Put in hot water enough to cover bottom of frying pan and add one large tablespoonful of butter. When the butter is melted add hash and let it simmer until it has formed a brown crust. Fold over and serve.

Baked Codfish.
Pick a cupful of codfish fine and simmer gently in warm water while you mix two cupfuls of cold mashed potatoes with a pint of warm milk, two beaten eggs, a tablespoonful of butter, salt and pepper to taste. Then add the codfish, and when well mixed turn into a buttered baking dish and bake for half an hour in a medium hot oven.

Broiled Ham.
Cut smooth slices of cooked ham thin and broil five minutes over or under a clear fire. Pepper and butter each and give also a mere touch of French mustard.

Shirred Eggs.
Place into the oven until quite hot a white dish large enough to hold the number of eggs to be cooked, allowing plenty of room for each; melt in it a small piece of butter and, breaking the eggs carefully in a saucer, one at a time, slip them into the hot dish; sprinkle over them a small quantity of salt and pepper and allow them to cook four or five minutes. Adding a tablespoonful of cream to every two eggs when the eggs are first slipped in is a great improvement. This is far more delicate than fried eggs.

Fanned Tomatoes.
To pan tomatoes, cut the tomatoes into halves, place them in a baking pan skin side down, sprinkle lightly with salt and pepper, and put in the center of each, a tiny bit of butter. Bake slowly until soft. Take up and add to the liquor in the pan one pint of milk. Moisten two level tablespoonfuls of flour with a little cold milk; add it to the pan and stir constantly until boiling. Add a teaspoonful of salt, a dash of pepper and pour it over the tomatoes. Garnish with squares of toast and serve.

Economical Pudding.
Four cups milk, one-half cup rice, one third cup molasses, one-half teaspoonful salt, one-half teaspoonful cinnamon, one tablespoonful butter will be needed for this recipe.

Multigutaway Soup.
Beat well in a mortar some sliced onions and a few shallots with one-half pound of fresh butter, and then add a little cayenne pepper and salt and three of four dessertspoonfuls of curry powder. Cut up some India pickle and pound it well with the other ingredients; add enough flour to thicken the soup and a little cold stock to work the whole in to a stiff paste. Moisten it occasionally with broth made from fresh beef free from fat. When thoroughly beaten and when fine enough pass through a sieve.

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add it to the grey and enough beef broth to make the soup required. After boiling it up add more cayenne and salt. Add flour and butter until it becomes of the consistency of good cream.

Gluten Bread.
Mix a pint of boiling water, with a pint of milk and add a teaspoonful each of butter and salt. Let it stand ten minutes, then stir in one-fourth of a yeast cake dissolved in a half cupful of warm milk, one well beaten egg and enough gluten flour to make a good batter. Beat hard ten minutes and leave it to rise, covered for four hours. Add enough gluten flour to make a dough and knead twenty minutes. Make into loaves, set to rise until light and bake in a steady oven. This bread is free from starch.

Ruthven Saled Cream.
Mix one-half tablespoonful of salt, one-fourth tablespoonful of flour, one-half tablespoonful of mustard, and three-fourths tablespoonful of sugar. When well blended, add one egg, slightly beaten, two and one-half tablespoonfuls of melted butter, three-fourths cupful of thin cream and, slowly, one-fourth cupful of vinegar. Cook in a double boiler, stirring constantly until mixture forms a coating on the spoon, as in cooking a soft custard. Strain and cool. For occasional variety make the following addition to this dressing. Dry one canned pimento thoroughly on a piece of cheesecloth and force through a puree strainer. This dressing is good with egg salad.

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Steer Steak	10c
Young Veal Roast	10c
Lamb Legs	9 1/2c
Lamb Chops, 3 lbs. for	25c
Pig Pork Roast	8 1/2c
Pork Butts	11c
Sugar Cured Bacon	13 1/2c
No. 1 Hams	14 1/2c
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Oil Sardines, 8 for	25c
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Pet. Cream, 10c size, 2 for	15c
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Good Country Butter	25c

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Genuine Spring Lamb, hindquarters	45c
Forequarters	35c
Mutton Legs	8c
Mutton Roast	5c
Mutton Chops, 3 lbs.	25c
Mutton Stew, 12 lbs.	25c
Pork Roast	8 1/2c
Veal Roast	10c
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Bacon	12 1/2c
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