

# Good Things to Eat for Your Sunday Dinner

## Sunday Dinner Menu and Tested Recipes

**BREAKFAST.**  
 Grapefruit, Cereal.  
 Holland Biscuits.  
**DINNER.**  
 Potato Longchamps.  
 Roast Beef, Brown Gravy.  
 Creamed Potatoes.  
 Brussels Sprouts.  
 Celery.  
 Macaroni Cream.  
**SUPPER.**  
 Boston Baked Beans.  
 Finger Rolls, Pickles.  
 Canned Pears.  
 Raised Loaf Cake.

**Oysters in Shells.**  
 Take eighteen oysters, three tablespoonfuls bechamel sauce, one ounce of butter, one-half a lemon, cayenne, white bread crumbs and parsley.

Open the oysters, strain and preserve the liquor. Wash nine deep shells, dry them and coat the inside with butter. Put a teaspoonful of bechamel sauce in each shell, also a few drops of liquor and lemon juice; lay the oysters on the top, season with a little cayenne and cover with sauce. Sprinkle the entire service with bread crumbs, lay a small piece of butter on the top of each and brown them slightly in a hot oven. Time, fifteen minutes.

**Ham Sauté with Red Peppers.**  
 Cut from a raw ham crosswise three slices of ten ounces each and neatly trim off skin all round; heat thoroughly two tablespoonfuls of oil in a sauté, arrange slices in pan one beside another; cook for eight minutes on each side; lift up and dress on a dish, split six Spanish red peppers in halves, place them in the sauté and fry for two minutes on each side; remove and place on top of ham; remove oil from pan, pour into it one-half gill of water, one gill tomato sauce, two tablespoonfuls sherry and one-half teaspoonful chopped parsley. Mix well at the bottom to detach ham, let reduce to one-half the quantity, then pour it over ham and serve.

**Orange Float.**  
 To make orange float take one quart of water, the juice and pulp of two lemons, one coffee cup of sugar; when boiling hot add four tablespoonfuls of corn starch; let it boil fifteen minutes, stirring all the time; when cold pour it over four or five oranges that have been sliced into a glass dish, and over the top spread the beaten whites of three eggs sweetened and flavored with vanilla.

**Veal au Casserole.**  
 Have veal from the leg cut in slices about three-fourths of an inch in thickness. Cut these in pieces for serving and into each draw one or two fine bits of salt pork. In a frying pan have four or five tablespoonfuls of hot pork fat or butter, and in this cook about two pounds of veal until nicely browned. Remove the browned veal to the casserole and add an onion into which four cloves have been pressed, two sprigs of parsley and stock or boiling water nearly equal to cover the veal; sauté a green pepper, chopped fine, in a tablespoonful of butter, and add this, with two or three peeled tomatoes cut in pieces, also salt to season. Take the canned—the whole ones—cover the dish and let cook in a moderate oven about an hour and a half. Mushrooms, with caps whole or broken in pieces, may be used in this dish, and when desired the liquid may be thickened with flour mixed with cold water to a thin paste. Remove the onion and parsley when serving.

**Potato Patties.**  
 Wash hot boiled potatoes, season with butter, salt and pepper, add one egg to moisten; if not moist enough add a little milk. Beat all together until light, spread on pie plate and wet top with a little egg and milk. Brown in oven.

**Nut Salad.**  
 One pint of shelled English walnuts, one teaspoonful of salt, one bay leaf, one slice of onion, one blade of mace, two sour oranges, one tablespoonful of finely chopped orange peel. Pare off very thinly enough orange rind to make one tablespoonful when chopped. Strip off the remainder of the peel, cut the oranges into slices, then into eighths. Put the nuts in a saucepan, add the salt, bay leaf, onion and mace, cover with boiling water and simmer for ten minutes. Drain, throw into cold water for half an hour, then dry on a towel and mix with the oranges. Add the chopped peel, meringue with French dressing, arrange on lettuce on lettuce leaves and garnish with mayonnaise and dots of paprika.

**Rice and Mushroom Croquettes.**  
 Peel and cut one-half of a pound of mushrooms into small pieces, add two tablespoonfuls of butter and simmer, covered for half an hour. Add one-half of a cupful of well washed rice, one tablespoonful of finely washed rice, one-half of a teaspoonful of salt, one-quarter of a teaspoonful of white pepper and one pint of water and simmer until the rice is tender. More water may be added if necessary to keep from burning. When done, stir in two well beaten eggs, take quickly from the fire, add one tablespoonful of finely chopped parsley and cut away small cold and firm. Form into small croquettes, dip each into slightly beaten egg, roll in fine crumbs and fry in smoking hot fat.

**Veal Fricassee.**  
 Two pounds lean veal cut into pieces about two inches square. Cover with cold water and boil until tender, using a

very little salt pork with it for seasoning. Take meat out and drain it, roll in flour and brown in a little butter. Add more butter to take up two tablespoonfuls of flour. Put in water meat was cooked in and milk or cream to make three pints of gravy. Add a little salt and pepper. Strain and serve at once.

**Swiss Eggs.**  
 Butter individual shallow dishes, put in a thin layer of finely chopped ham and sprinkle with finely chopped parsley. Break a fresh egg into each, season with pepper and salt and cover lightly with grated cheese mixed with an equal quantity of buttered crumbs. Bake in a hot oven until the whites are set, and serve.

**Gems.**  
 One egg, two heaped tablespoonfuls of sugar, two tablespoonfuls of butter, one pint of flour with two rounding teaspoonfuls of yeast powder, milk to make a rather thick batter. Bake in quick oven.

**Plain Fruit Cake.**  
 Beat together thoroughly one cupful of butter and two and a half cupfuls of dark brown sugar, add one teaspoonful of cloves, one teaspoonful of grated nutmeg, one teaspoonful of cinnamon, one-half teaspoonful of salt, three beaten eggs, one cupful of sour milk, four cupfuls of flour mixed and sifted with one teaspoonful of soda, and finally add two cupfuls of chopped raisins and one cupful of currants well coated with flour. Bake one hour and a half in a moderate oven. Keep a small pan of water in the oven while the cake is baking.

**Tomato Soup.**  
 One quart tomatoes, one-half pint cold water, pinch soda, one tablespoonful of sugar, pinch of salt, four cloves, one tablespoonful of chopped onion, one of parsley. Cook all together ten minutes. Heat one cup milk and make a cream sauce of one heaping tablespoonful of butter melted and one of flour. Stir into soup and cook ten minutes more. Strain and serve at once.

**Turnip Soup.**  
 Crack a knuckle of veal, put it into a kettle with four quarts of water; simmer gently for four hours; skim off the grease when cold; reheat; add a dozen small white turnips, chopped fine, a little sweet marjoram; simmer for an hour longer. Strain, add a cup of milk, a tablespoonful of butter and one of cornstarch which has been rubbed smooth together; season with salt and pepper; let it come to a boil and serve at once.

**Stuffed Peppers.**  
 Boil rice to fill the number of peppers desired. Season rice liberally with tomato catsup and mix thoroughly. Cut the peppers lengthwise. Fill one half rounding full with the seasoned rice and bake in pan with a beef roast. Baste peppers when basting the meat.

**Chocolate Custard.**  
 One and three-fourths cupfuls of milk, one square chocolate, one-half cupful of sugar will be needed. Cook together and add two tablespoonfuls of powdered gela-

tin. When slightly congealed beat in the whites of two eggs stiffly beaten. Serve with a custard made of the two yolks, one cupful of milk, and one-third cupful of sugar cooked until creamy and flavored with vanilla.

**Ham Mousse.**  
 Chop finely two cupfuls of cold cooked ham, then pound to a paste and season with one teaspoonful of made mustard and a dash of cayenne. Dissolve one tablespoonful of granulated gelatin in one-half cup of boiling water, strain, chill, add one gill of heavy cream beaten until stiff, then add the prepared ham and turn into a wet mold. When ready to serve, cut in thin slices and garnish with mayonnaise made very delicate with whipped cream.

**Devilled Sardines.**  
 Mix two tablespoonfuls of oil (drained from sardines), one-half tablespoonful of Worcestershire sauce, one-half tablespoonful of vinegar, one teaspoonful of lemon juice, one-fourth teaspoonful of salt and one-eighth teaspoonful of paprika. Put twelve sardines in blazer, pour over mixture and cook, turning frequently. Serve on unsweetened water crackers.

**Filled Cookies.**  
 Two cupfuls rolled oats, three cupfuls flour, one teaspoonful salt, two cupfuls sugar, one cupful shortening, one cupful sour milk, one teaspoonful soda dissolved in the milk, one pound washed and seeded dates. Cream the sugar and shortening, mix flour, oatmeal and salt and add milk. Mix stiff. Roll the dough very thin, cut with cookie cutter and lay on each one a pressed date and another layer of dough. Sprinkle the top with sugar.

**Herrings.**  
 Cream one cupful of butter with one and one-half cupfuls of sugar and add one teaspoonful of vanilla, three well beaten eggs and one-half teaspoonful of soda dissolved in one tablespoonful of hot water. Mix one and one-half cupfuls of chopped nut meats with one cupful of chopped raisins, one-half cupful of currants, one teaspoonful of cinnamon, one teaspoonful of cloves, one-half teaspoonful of ginger and three cupfuls of sifted flour, then combine the two mixtures, drop from a teaspoon on buttered pans and bake in a moderately hot oven.

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