

Fowl Saute with Peas

Remains of cold roast fowl (2 cups)
4 tablespoons butter
Pepper
Salt
Pounded mace to taste
1 dessertspoon flour
1 cup weak stock
2 cups green peas
1 teaspoon pounded sugar

Cut the fowl into nice pieces; put the butter into a saucepan; saute or fry the fowl a nice brown, previously sprinkling it with pepper, salt and pounded mace. Dredge in the flour, shake the ingredients well around, then add the stock and peas, and stew till the latter are tender (about 20 minutes); put in the pounded sugar and serve, placing the chicken around, and the peas in the middle of the dish. Mushrooms may be substituted for the peas.

Fricassee of Chicken

1 chicken (about 3 lbs.)
1 onion
2 cloves
1 bay leaf
1 teaspoon salt
1/4 teaspoon white pepper
2 tablespoons butter
2 tablespoons flour

Wash and singe the chicken; place in saucepan and barely cover it with cold water, add seasoning and cook until tender. Remove from saucepan; skin and cut the chicken into nice joints. Put butter in another saucepan, melt, add flour and strain into it about one quart of liquor in which the chicken has been boiled, which will make a nice white sauce. Put the chicken in. Boil up, add a little chopped parsley and serve very hot. Plain boiled rice may be served if liked.

Chicken a la King

2 cups cold chicken, chopped
1 cup cooked mushrooms
1 green pepper
1 teaspoon salt
1/4 teaspoon white pepper

White Sauce

2 tablespoons butter
2 tablespoons flour
1 pint milk or cream
Toast

Melt butter, add flour, then milk (which should be hot). Cook 3 minutes, add chicken, mushrooms and seasoning. Serve very hot on toast.

Chicken Maryland

2 spring chickens
Salt and pepper
2 eggs
Bread crumbs
2 tablespoons butter
1 cup white sauce
1/2 lb. bacon
Corn fritters

Split the chickens, detach wings and legs; lay on a flat dish and season. Dip each portion in beaten egg, then in bread crumbs. Place in a buttered pan and pour over 2 tablespoons of clarified butter, and roast in the oven for 20 minutes. Pour white sauce on a serving dish and arrange chicken on it; alternate with rolls of broiled bacon and small corn fritters.

Chicken Pot Pie

1 large chicken
Cold water
Salt
Pepper
2 teaspoons flour
2 tablespoons butter
Biscuit dough

Cut and joint the chicken, cover with cold water and let it boil gently until tender. Season with salt and pepper and thicken the gravy with the flour, mixed smooth with butter. Have ready nice, light biscuit dough; roll about half an inch thick, cut with a small cutter and drop into the boiling gravy. Put the cover on the pot closely so that none of the steam escapes, and do not allow the pot to cease boiling till the biscuits are done and ready to serve (about half an hour).

SALADS

To Prepare Salad Greens

Wash leaves and examine very carefully for sand or parasites. When thoroughly washed pile leaves lightly in cheesecloth and keep on ice.

Six Secrets for Salad Success

1. Serve salad greens very cold and crisp.
2. Save the outer leaves of lettuce, shred them and use as the foundation for fruit or vegetable salads.