

HOUSEHOLD SUGGESTIONS

SUPERVISED BY THE CHEF OF THE MARRIAGGI, WINNIPEG

"Turkey roast is turkey lost,
Turkey boiled is turkey spoiled,
But for turkey braised the Lord be
praised."

It would be hard to convince the average housewife that turkey can be appetizingly cooked other than roasted, but if the butcher sends to her a bird of many days she will find that the gentleman above quoted knew whereof he spoke when he so enthusiastically indorsed braising.

Braised Turkey

Wipe and clean well a small, plump turkey; singe with burning alcohol, break and remove the breast bone and fill the breast with any preferred forcemeat; sew up the skin and truss it as for an entree. With slices of fat pork line a braiser just sufficiently large to hold the turkey; fill half full with mirepoix stock and let come to a boil. Now cover the turkey with a heavy buttered paper and cook for two hours in the stock, with the braiser well covered. Remove the turkey to an open roasting pan, place in a rather slow oven and cook two hours longer, if necessary, to insure tenderness, basting frequently with butter. Serve on an oval of rice and garnish with cooked cauliflower, mushrooms, celery and carrots braised and glazed.

Rabbit à la Creole

Skin, wash and joint a young rabbit. Put it into a saucepan with two slices of onion, a blade of mace, a root of celery, half a dozen peppercorns and one teaspoon of salt. Cover with good stock, and let simmer very gently until the meat is done. Then arrange the pieces on a heated platter, garnish with fried celery and parsley and cover the meat with sauce supreme.

Rabbit Cutlets

Cut the limbs of the prepared rabbit into cutlets, and soak in cold salted water for an hour. Wipe dry, season, egg and bread crumb each cutlet, and fry in deep fat till brown and tender. Arrange the cutlets on a heated platter, pour around them a rich brown gravy flavored with tomato, and serve with them walnut catsup.

Jugged Rabbit

Cut the dressed rabbit into nice pieces, dredge with flour and fry to a nice brown. Have ready one and a half pint of beef stock thickened with a little flour, and put into a jar with an onion stuck with six cloves, a lemon peeled and cut in halves (all the white skin and seeds removed), pepper and salt to taste, a dash of cayenne and the pieces of fried rabbit. Cover the jar tightly, put it up to the neck in a kettle of boiling water, and let it stew gently until the meat is quite tender; keep the water steadily boiling. Serve with forcemeat balls and currant jelly.

Spiced Rabbit

Joint the prepared rabbit and soak it in cold salted water for one hour. Then drain, pour vinegar over it, and let it remain overnight. In the morning put four tablespoons of butter in a stew-pan, add a sliced onion, a dozen peppercorns, a bay leaf, four cloves and a stalk of celery. Lay the pieces of rabbit on this seasoning to taste with salt and pepper and adding a cup of the vinegar in which the meat was soaked and sufficient boiling water to cover. Stew until very tender. When done rub together two tablespoons each of butter and flour, and add it to the gravy, with more seasoning if liked.

Panned Rabbit

Dress a fat young rabbit, lay it on a board, and with a cleaver flatten it out. Place it in a baking pan, breast side down, spread with butter, season with salt and pepper, and bake for an hour in a quick oven, basting frequently with hot water and butter. Serve with tomato sauce and brown gravy.

Rabbit Pie

Cut the dressed rabbit into small pieces and let lie in cold salted water for one hour. Drain and cook in boiling water nearly to cover until perfectly tender, adding a bay leaf, half a dozen peppercorns, a sliced onion and a stalk of celery. When done remove the rabbit, strain the liquor, add to it one cup of cream or rich milk, and thicken with two tablespoons of flour rubbed smooth in two tablespoons of butter. Add more seasoning if necessary. Remove the bones from the meat and arrange the latter in a deep pie dish, seasoning each layer lightly with salt, white pepper and a very little walnut catsup. Pour over the thickened gravy, and when quite cold cover with a rather thick layer of rich paste. Cut an incision in the centre to allow the steam to escape, and bake in a hot oven.

Dry Stuffing

If our young housekeeper prefers to retain the old custom of stuffing a turkey rather than to adhere to the newer one of omitting this, she might use the following dry dressing: Fry a small onion, chopped to a golden brown in a little butter or poultry fat of some sort. Into this crumb a medium sized loaf of bread somewhat stale, season with salt, white pepper, cayenne, a little sweet marjoram or chopped celery, if preferred. Stuff this into the turkey, sew it up, and as much as possible roast the breast downward in the pan to have this plump and juicy. The giblets she will boil meanwhile and after chopping use them and the juice in which they are cooked for making a gravy, together with as much flour as the residue in the roasting pan will take up.

Cranberry Sauce

Allow a pint of boiling water and an equal amount of sugar to each quart of berries. Do not cook more than one quart at a time. Let the sugar and water boil together for a moment or two in an earthenware kettle, put in the berries and let them stand closely covered on the back of the stove for about five minutes, without boiling; then move to the front of the stove, and let them boil for five minutes; remove the kettle from the stove and let the sauce remain covered until cold.

Pumpkin Pie

An easy way to prepare pumpkin pie is to pare the pumpkin, cut it in pieces then grate fine, put in a thin muslin bag to drain, then use the same as you would cooked pumpkin.

Baked Pumpkin au Gratin

Pare and dice the pumpkin, arrange in a shallow baking pan, pouring over half a pint of cold water, and cook in a moderate oven, covering with a second pan to prevent browning. When quite soft, mash thoroughly and stir in two tablespoons of butter, a saltspoon of cayenne pepper, one half teaspoon of molasses, one scant teaspoon of salt, one tablespoon of Worcestershire sauce and a pinch of ground allspice. Thin slightly by the addition of a little whipped cream and arrange in individual baking dishes, covering the tops with finely grated cheese. Crisp in a hot oven and serve immediately with thin slices of duttered brown bread.

Pumpkin Waffles

Take one cup of mashed and seasoned pumpkin, carefully drained, and add one well beaten egg, one cup of warm cream, half a yeast cake dissolved in half a cup of lukewarm water, one tablespoon of melted butter and four cups of sifted flour; thin to a rather thick batter with sweet milk; allow it to rise until light and then beat down, adding a pinch of powdered mace and ground ginger; again let it rise for twenty minutes and bake in heated waffle irons to a golden brown; dip the waffles while hot in melted butter and roll in equal parts of cinnamon and pulverised sugar.

Pumpkin Patties

This delicious sweet may be appropriately served for supper and is made by paring and cubing sufficient pumpkin to make two quarts; place in a steamer with a little water and cook until tender, seasoning with a teaspoon of salt and one of mixed spices; then pass through a ricer, adding half a cup of whipped cream, two tablespoons of sugar, the whites of two eggs beaten stiff, and a cup of chopped dates; blend to a cream and fill into patty shells, returning to the oven to be reheated; cap with the paste top, ornamenting the top of each with a large crystallized cherry.

Ginger Snaps

Butter, lard and brown sugar, of each ¼ lb.; molasses, 1 pt.; ginger, two tablespoons; flour 1 qt.; saleratus, 2 teaspoons; sour milk, one cup.

Apple Sweet

Wash half a dozen good sized apples and slice thinly, leaving the skins on. Soak in strong salt water about five minutes, then put them into a frying pan in which a teaspoon of butter has been melted. Let them cook covered for twelve minutes, then take the cover off and stir in two tablespoons of sugar. Let them fry until they are quite brown, stirring frequently to keep them from adhering.

Rich Wine Sauce

1 cup of butter and 2 of powdered sugar beaten to a light cream. Add ¼ cup of warm wine; stir 2 minutes till smooth and foamy.

The lid of a teapot should always be left so that air gets in. Slip in a piece of paper to keep it open. This prevents mustiness. The same rule applies to a coffee pot.

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