

FOR CHRISTMAS DINNER.

Appetizing Bills of Fare Composed by
Noted Chefs.

From the "New York Herald."

"EAT, drink and be merry," is the rule for Christmas, even if you die, or suffer with indigestion, which some think is worse than death. However, good food, well cooked, does not cause either death or indigestion, but a long life and a merry one. What to have for dinner on Christmas Day is a very vexing question to most housekeepers and especially those who have to depend on their own ingenuity or upon cook books for bills of fare.

As a matter of course every woman who takes any sort of pride in her table wants to have a different dinner this Christmas from the one she gave last year, and oftentimes a woman is at her wit's end to know what to have; she has invited friends to dine with her and up to a week before Christmas she has not decided upon her bill of fare.

There is the everlasting traditional dinner menu for Christmas starting her in the face, but she does not want turkey or beef, but something quite different. Here are some bills of fare for a Christmas family dinner from some of the best chefs in town.

The steward of the Hotel Brunswick, who devotes much of his time to composing menus for all occasions, gave me an excellent bill of fare for a Christmas dinner which he called a French-American dinner, as follows:—

Blue Point Oysters,
Celery, Olives, Radishes,
Crème à la Reine, Consommé Colbert,
Fillet of sole Normande,
Potatoes Puyallou,
Cucumbers,
Chateaubriant Aux Truffes,
String Beans au Beurre,
Cauliflower Hollandaise,
Potatoes Marquise,
Supreme of Chicken à la Reine,
French Pies,
Sorbet National.

Turkey à la Chipolata,
Potatoes Purée, Mashed Squash.

Canvasback Duck,
Currant Jelly, Fried Honey,
Celery Mayonnaise.

Pump Pudding, Brandy Sauce.

Fancy Farms Ice Cream, Grêlée Maccarini,
Caramel Chantilly, Croquette Parisien,
Petits Fruits.

Roquefort,
Fruit, Gamenbert,
Dessert, Cate.

Chef Jean Roth, of the St. James Hotel, gives an excellent bill of fare for a Christmas dinner, which may be easily furnished by any family in moderate circumstances. He suggests if the lady of the family or her cook does not know how to make the "vol-au-vent à la financière" it may be ordered from any good caterer, and is not at all an expensive course. His bill of fare is as follows:—

CHRISTMAS DINNER.

Oysters on half shell,
Purée of Chicken, with Cream,
Spanish Mackerel, Cucumbers, Potatoes Puyallou,
Vol-au-vent à la financière,
Haricots Fagotelles,
Roman Punch,
Roast Turkey, Cranberry Sauce,
Salad in season,
Pump Pudding,
Cafe, Fruits, Fromage.

DELMONICO CHRISTMAS DINNER.

Charles Rudhofer, of Delmonico's, gave me the following menu as his idea of a bill of fare for a Christmas dinner for a small family:—

DECEMBER 25.

Shrimps oysters, half shell,
Mock Turkey Soup, clear,
Celery, Olives, Caviare,
Chicken halibut, cranberry sauce,
Puyallou potatoes,
Loin roast, with Yorkshire pudding,
Turkey, with cranberry sauce,
spinach, English style, Stuffed peppers,
Sauce bread, Vol-au-vent,
Green peas,
Punch à la Reine,
Woodcock, Field salad,
Pineapple custard,
Biscuit torton, Cakes,
Fruits, Coffee.

MARLBOROUGH MENU.

Jacques Lescarbour, chef of the Marlborough, gives a bill of fare for a Christmas dinner for twelve persons which is not at all according to the typical Amer-

ican dinner served on that day, but all the same is an elegant menu. It is as follows:—

Blue Point Oysters,
Crème de Volaille à la Reine,
Consommé Florent,
Eggs of Lamb à la Colbert,
Pommes Marguerite,
Sole of Lamb à la Colbert,
Hot House Tomatoes à la Thérèse,
Brevet of Fritures de Mouton,
French Pies à la Crème,
Sorbet aux Roses,
Roast Canvasback Duck,
Currant Jelly, Fried Honey.

This bill of fare is given by George Lamb, steward of the Hotel Metropole:—

MENU.

Buttes—Lyonsienne,
Potage—Tortue Cuvée,
Hors d'œuvre,
Varies, Lyonnaise, Varies,
Tremblant, Lyonnaise, Varies,
Poisons, Lyonnaise, Varies,
Whitebait, à la Richemond,
Salade de Concombre,
Bœuf,
Rideau Veau Rôti, à la Renaissance,
Entrées,
Terrapin à la Maryland, Sorbet Xmas,
Hati Giblet,
Canard de Canvasback,
Honey Fritures,
Salad—Asperges Blanchées à la Norvégienne,
Extremes Sures,
English Plum Pudding, Rum Sauce,
Dessert,
Glace Fantaisie, Glace Petit Four,
Fruits, Fromage,
Cafe, Vins,
Haut Barac, Champagne,
Macaroonier, Cordon Rouge,
Chateau Yquem, Chateau Margaux,
Liquors.

Two Christmas dishes from the famous "Epicerie" are:—

Mock TURTLE SOUP, CLEAR.—Bone a calf's head, put into cold water in a saucepan on the fire; boil up the liquid and let it continue boiling for half an hour; then drain, refresh and singe it. Butter the bottom of a saucepan, cover it with slices of ham, a carrot and some onions, a bunch of parsley garnished with sage, chives, thyme and bay leaf. Split the bones taken from the head, lay them on this bed of vegetables and add two pounds of knuckle of veal and a pound and a half of chicken, or else some chicken thighs, either of these being partially roasted; moisten with a quart of water and let boil on a moderate fire until the liquid is reduced and fallen to a glaze and the vegetables slightly colored. Moisten again with six quarts of either broth or water, add the blanched

calf's head, boil up the liquid again, then skim and draw in an onion with a slice in it, a little mace and a quarter of a pound of mushroom trimmings; continue to boil slowly, and when the head is cooked remove it from the stock, cover with broth and leave it till cold. Now cut away the white cutaneous parts. Remove the chicken when done, season the stock, skim off the fat and strain it through a sieve; clarify it with two pounds of chopped beef and one whole egg, proceeding the same as for a consommé. Strain the liquid through a muslin or silk sieve, and thicken it with a fecula for each quart, diluting the fecula with half a gill of sherry and a little water, and then pouring it into the soup, stirring it vigorously until all is well mixed; then turn it to the fire, and stir again until it boils. Pound the meat from the chickens free of all fat, bones and skin, add to them when well pounded four hard boiled egg yolks, salt, nutmeg and four raw egg yolks, rubbing all through a sieve. Mix in some chopped parsley and with this preparation make some small half inch diameter quenelles; poach them in boiling and salted water, drain and put them into a saucepan with the piece of calf's head, moisten with the stock, let and skim; then add half a gill of Madeira or extra sherry wine for each quart of soup, and the juice of half a lemon for each quart; pour it into a soup tureen and serve hot.

TORTON CUTS.—This ice requires the use of leaf moulds, representing plain, shallow, round baskets; line them with rather thin strawberry ice cream, and freeze for one hour; unmould and lay over sheets of paper placed on a tin; fill quite full and round on top with leaf mould preparation, and put them into the freezing box. When the ice is almost sufficiently congealed decorate each in cream with roses of medium size, moulded in raspberry, orange, lemon and pine apple water ices, one quart being sufficient for twelve flowers; fill some of the rose moulds with lemon and orange, others with raspberry and pineapple pack in ice, freeze and unmould; lay each one on the above biscuit preparation, it being sufficiently hard to have the rose set firmly on top of the rounded part, put them in a freezing box for half an hour and serve.

BLAKE'S BARREL FOR LIQUIDS

OF SPECIAL IMPORTANCE TO THE BREWING INTEREST.

A BARREL, CASK OR KEG WITHOUT STAVES OR SEPARATE
HEADS, COMPOSED OF INDURATED PAPER PULP

SPECIALLY ADAPTED FOR... LAGER, ALE, and PORTER

The Patentee is willing to grant licenses or negotiate with parties desirous of undertaking the manufacture of and placing the invention on the market. Apply to

CALING'S

"PRIZE MEDAL"
Ale, Porter and Lager

KEPT BY ALL LEADING DEALERS IN CANADA AND UNITED STATES.



FIG. 1 is an exterior view of Cask.

FIG. 2 is an interior perspective view of one section of the Cask.

FIG. 3 is a transverse horizontal section through middle of Cask.

- ADVANTAGES -

Greater Strength, the materials being unbreakable. Weight, about half that of an ordinary Cask of equal capacity.

Perfectly impervious to the contents, thus avoiding that constant source of trouble to Brewers, Foul Casks. Is perfectly inodorous.

R. P. BLAKE, Ottawa, Ont.

Canadian Patent No.
88,460.
Dated March 9, 1894.