

# A DECEMBER LUNCHEON

PREPARED BY  
MARY H. NORTHEED



THE season of jollity which comes with the Christmas holidays gives ample excuse to the hostess who would exercise the good old privileges of hospitality.

Holly and evergreens make the best possible decorations. Since the holly must be purchased by most of us, it is a good business investment to buy the artificial variety, which is very beautiful and can be used year after year.

A Santa Claus table is very satisfactory. In our illustration, the children's genial benefactor is represented sliding down a snow hill, as the central feature. White cotton, plentifully sprinkled with sparkle, is used in this construction, and a wreath of holly encircles its base, outside of which burn Christmas tapers in crystal sticks. The sled is a toy affair of wood. Santa's costume should be fur-trimmed, and as fantastic as desired, not forgetting his pack of toys.

The place cards are set in sprigs of holly, the favors are bonbonnières in the shape of red sleds, decorated with a sprig of holly and a lighted taper. Large crystal candlesticks hold white candles, having paper shades bound about with a wreath of holly. If preferred, red candles and tapers could be used, and the shades and place cards decorated with hand-painted holly patterns.

A suggestive menu is given below, to furnish some assistance to the Christmas hostess, who has so many other plans in mind that help is grateful.

Chicken Soup  
Salmon in Rice Border  
Chicken au Gratin  
Duchess Potatoes  
Olives  
Tomato Cream Salad  
Raspberry Jelly  
Christmas Cake  
Coffee

**CHICKEN SOUP.**—Cut up a chicken, put into kettle and cover with cold water, salt to taste, and cook two or three hours; skim off scum and add one small onion, one tomato, two sprigs of celery, one of parsley and one of thyme. Put two bay leaves, three whole peppers, two allspice and two cloves in cheesecloth bag, boil for one hour and strain, cool and skim off fat. Make a batter of one beaten egg, a pinch of salt, and flour enough to allow batter to drop from a fork in the form of strings into the soup. Cook twenty minutes. Before serving add four tablespoons of cream, but do not let boil after adding cream. Sprinkle just a shade of celery salt on the soup after serving. Serve with toasted crackers and celery as a relish.

**SALMON IN RICE MOLDS.**—Pack hot boiled rice in buttered molds, turn out, and after scooping out the centres, fill the cavities with coarsely chopped salmon. Arrange on a dish with buttered peas, garnish with stuffed olives and lemon, and serve hot with cream sauce.

**CHICKEN AU GRATIN.**—Left over bits of chicken may be combined with onions to form an appetizing luncheon dish. Peel the onions, cut off the tops and scoop out a portion of the centre. Parboil in salted water, drain and place in an earthen baking dish after filling the cavities with the chicken finely chopped and seasoned, and covering the tops with bread crumbs. Dot with butter, moisten well with milk, and bake until tender.

**DUCHES POTATOES.**—Beat the yolk of one egg till thick, add two tablespoons of cream and stir in two cups of seasoned mashed potatoes. Shape in pyramids, brush with the white of an egg beaten slightly with a spoonful of milk, and bake in a quick oven until golden brown.

**TOMATO CREAM SALAD.**—Arrange slices of tomato in glass serving dish and put on ice. Take half pint of cream, beat with fork until smooth, add one teaspoon of salt, pour over tomatoes and let stand on ice one hour before serving.

**RASPBERRY JELLY.**—Strain canned raspberries through cloth. To each pint of juice allow a pint of sugar. Put juice over the fire and bring to the boiling point. Boil for fifteen minutes. In the meantime, melt the sugar in a saucepan. Put the two together, boil for five minutes, and begin to try. When done, remove from fire, and fill into molds.

**CHRISTMAS CAKE.**—Make any good mixture and bake in ring mold. When cool frost with vanilla icing. Decorate the sides with stockings cut from citron, and adorn the

top with strips of citron and tiny red candies to simulate holly berries. In the centre stand a cardboard figure of Santa Claus.

## The Endive

A WRITER in that excellent English publication, *The Table*, says concerning this vegetable:

The endive comes as a welcome salad when lettuce begins to fail. In summer it is used as an agreeable change in rotation with the lettuce bed, and for a summer salad, it is sown as far back as April, just when the winter bed of it begins to fail.

Very hardy is the endive and deserving of a good corner in the garden. It is sown again in June for autumn salads, and at the end of July to carry the bed on to the year's end. For winter plants, the endive is sown in late autumn and unless frosts are very bad, the plants will endure the winter through, starting into good life early in March and providing the first dish of green salad for the year at a time when the garden is practically empty.

Green-curved or white-curved alike, the endive plants are good, the green sorts, on account of their coolness and their plentiful salts being esteemed for the salad bowl, and the white-curved sorts being liked for soups, stews, and boiled vegetables.

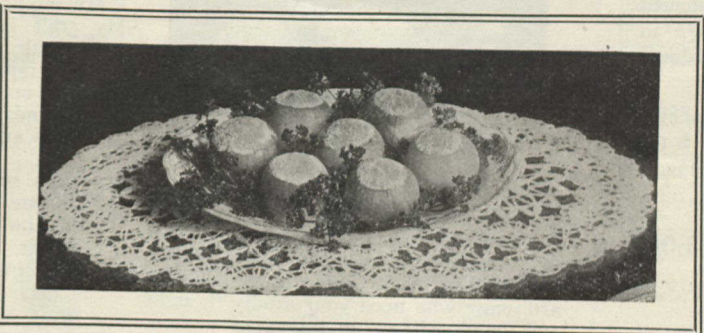
Like lettuce, endive can be boiled and treated as a vegetable. If chopped finely and served as spinach, it is excellent. Like all green garden plants, it is a purifier of the blood, as the popular idea runs. This means it can replenish the vital fluid with its own good saline matters, rendering it pure and well able to do its work.

Old wives held that endive shared with lettuce the peculiar property of making the skins of ladies very fair. In olden mythology, the story ran that Venus, goddess of beauty, obtained her fair skin because she loved to lie in lettuce beds and had endowed the green plant with the power of smoothing complexions for ever. Half this legend owed its being to the idea that lettuce, which contains opium, being a sleep inducer, was a beauty-giver, because a due amount of rest was essential to beauty. The other half owed its being to the fact that green salads in spring chased away roughnesses and pimples from the skin, making it smooth.

In old times, a sleep specific was a lettuce eaten every night for supper. Later in the year, endive had to take its place, though the green food was not quite so tender as a well-blanching lettuce. And it had not the gift of opium, the sleep-inducer. Endive has no narcotic powers at all.



SANTA CLAUS TABLE



CHICKEN AU GRATIN

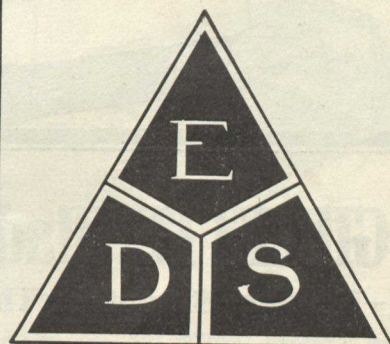


TOMATO SALAD



CHRISTMAS CAKE

By this Mark



You will know  
the Contents  
are Pure

Your grocer may tell  
you he has something  
just as good, but has  
he?

¶ We are content to let the Inland Revenue Department of Canada be the judge, and they say in Bulletin No. 194 that the jams examined by them bearing the name of E. D. Smith were absolutely pure and did not contain an abnormal quantity of water or any glucose, in short they were absolutely pure.

Your

Christmas Table

will not be complete without a goodly supply of E. D. S. Pure Preserves, Jams, Catsup, Grape Juice, Jellies or Marmalade. They taste so home like that your guests will enjoy them as well as your own family.

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