

Your War-Time Christmas Menus

A Few Suggestions That Will Help in Planning the Patriotic Dinner and Attendant Dainties

By MARJORY DALE



WHETHER we practice the strictest economy this Christmas and cut down our dinner to the last degree, or whether we have been scrimping and saving all year to make it the same old festival of abundance, the preparation of the Christmas "goodies" will be as full of joy, and cheer and goodwill, as ever. For those who can afford them, turkeys will still be lords of the feast. For those who cannot, ah!—there's the rub—let us co-operate, by means of a few "mock" creations that will taste and look just as good.

Decorations! They must be as jolly as ever. Baskets of fruit are always effective. Flowers, this year, are a little too expensive. But fruit artistically arranged and adorned with holly brightens up any table.

Candle-light is by far the softest and prettiest illumination that can be used. Let your candles be shaded with red and if you have any red tulle or ribbon, broad strips can be laid from the centre of the table to each plate and sprigs of holly and mistletoe strewn thereon.

The following menus are inexpensive, yet elaborate enough. As we all know, the serving of a "Big Dinner," at the present time is decidedly unpatriotic.

Menu No. 1

SCALLOPED OYSTERS CELERY
MOCK FILLET POTATO CROQUETTES
TURNIP AND SPINACH OR CAULIFLOWER
COOKED TOGETHER
DUCHESS PUDDING SAUCE
HOME MADE CANDIES COFFEE

Menu No. 2

CLEAR BROTH CROUTONS
CHICKEN EN CASSEROLE CREAMED
CELERY
CRANBERRY JELLY
FANCY BAKED APPLES YUM YUM
SQUARES
SMALL CAKES COFFEE

Menu No. 3

GRAPE FRUIT WITH JELLY
CANNED TOMATO BOUILLON
CURRIED RABBIT EN CASSEROLE
BOILED RICE
GREEN PEAS CREAMED ONIONS
ICE CREAM BUTTERSCOTCH SAUCE
SMALL CAKES HOME MADE BON BONS
NUTS
COFFEE

Menu No. 4

Vegetarian Dinner
FRUIT CUP
CREAM OF CORN SOUP
OLIVES CELERY
NUT CROQUETTES BOILED RICE
GLAZED SWEET POTATOES
LETTUCE MAYONNAISE
FRUIT SALAD CEREAL BEVERAGE
BON BONS SMALL CAKES
OR

Menu No. 5

CREAM TOMATO SOUP, BOSTON STYLE
CELERY
SWEET POTATO AND NUT CROQUETTES
LEMON JELLY SALAD
ICE CREAM HOT CHOCOLATE SAUCE
CAKE CEREAL BEVERAGE

Christmas Suppers

PEAR SALAD TOAST SQUARES
FRUIT PUDDING TEA
TUNA FISH A LA KING (CHAFING DISH)
CELERY SMALL CAKES
COFFEE

OYSTER COCKTAILS
CREAM TEA BISCUITS RE-HEATED
LEMON SPONGE TARTLETS COCOA
LAMB SALAD CHRISTMAS ROLLS
STRAWBERRY GELATINE
CHRISTMAS TEA CAKES

RECIPES

Scalloped Oysters

TAKE medium sized oysters, wash and strain them through a colander. Butter a dish. Put in a layer of oysters, sprinkle over some sifted

crumbs, a very little salt, pepper, a little powdered mace, small pieces of butter; then add another layer of oysters, crumbs, etc., and repeat until the dish is filled. Be sure the top is well covered with crumbs. Put in a quick oven to brown. These may be served in shells, instead of dish. They must be sent to table in the dish in which they are baked.

Mock Fillet

Remove the muscle from a good sized flank steak and trim into shape.

in a frying pan, first on one side and then on the other, until lightly browned. Then transfer to casserole. Add two cupfuls white stock (made from chicken or veal) or boiling water. Put on cover and let cook in a moderate oven for one and one-quarter hours. Melt three tablespoonfuls of butter in a saucepan and in it fry six washed mushrooms, one sliced carrot, two dozen potato balls and six small peeled onions. As soon as these are browned remove them to casserole, add more stock if required and season

Stone dates, look over figs, wash together. Put dates, figs and nuts through a food chopper; mix thoroughly together; form into loaf. Let stand for a time. Cut into squares and roll in fruit sugar.

Grape Fruit with Jelly

Cut three grape fruits in half and scoop out pulp with a spoon and shred. Squeeze out juice. Put $1\frac{1}{2}$ packages of gelatine to soak in $\frac{1}{2}$ cupful of cold water. Add one cupful sugar to grapefruit pulp and juice and take two cupfuls boiling water, add gelatine, then grapefruit; stir and pour into individual cups. When set serve with currant jelly on top.

Curried Rabbit en Casserole

Cut a large, skinned rabbit into neat joints and drop each piece into seasoned flour. Fry the rabbit in a casserole containing two heaping tablespoonfuls of well heated butter or dripping. When nicely browned, remove the rabbit; add to the fat in the casserole a chopped onion and a chopped apple and fry this with a tablespoonful of curry powder and a clove of crushed garlic. Fry for a few minutes, then put in the pieces of rabbit, $\frac{1}{2}$ teaspoonful powdered ginger, $\frac{1}{2}$ teaspoonful powdered mace and enough brown stock to cover the meat. Bring to a boil; skim well, add one tablespoonful lemon juice, and simmer with lid on for about half an hour. Serve with boiled rice.

Brazil Nut Croquettes or Cutlets

Four ounces bread crumbs, three ounces skinned and grated Brazil nuts, $\frac{1}{2}$ pint white sauce, two teaspoonfuls mixed herbs, parsley thyme and mace. After preparing bread crumbs and nuts run them both through a nut mill or food chopper, then add herbs. To make sauce for binding put a teaspoonful of butter into a small saucepan to which add gradually $\frac{1}{2}$ teaspoonful of flour; when this boils add one cupful of milk. When boiled and thickened a little add to the nuts and breadcrumbs, allow to cool, form into cutlets, 10 in number, and fry in boiling oil. Serve with bread sauce if desired.

Bread Sauce

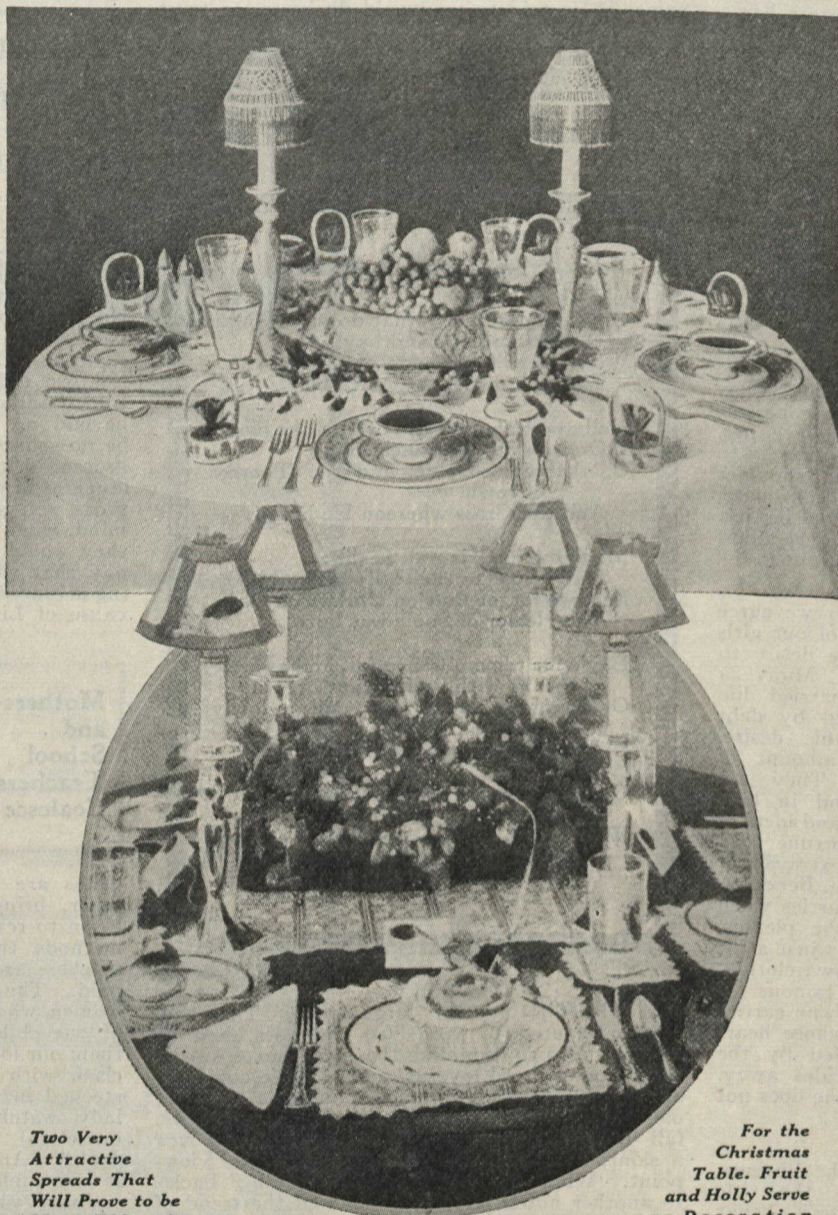
One cupful bread crumbs, $\frac{1}{2}$ pint milk, 1 teaspoonful butter, 1 small onion, 6 pepper corns, salt, pepper. Put milk and an equal quantity of water in a saucepan, with onion, butter, salt and pepper corns. Cook for fifteen minutes, strain, add bread crumbs and simmer another fifteen minutes. If too thick add milk to bring it to proper consistency.

Fruit Pudding

Mix one envelope of gelatine with $\frac{1}{2}$ cup sugar and dissolve in $\frac{1}{2}$ cup of boiling water. Set aside to cool and when beginning to thicken add one cupful of whipped cream. Just before it sets stir in one cupful of grated pineapple (canned). Mix thoroughly and turn into mold. Make a second part just the same as first, but using one cup canned strawberry pulp instead of pineapple. Set aside until cooled but not jellied, then pour on top of pineapple jelly which is already solid and set back in the refrigerator. When ready to serve unmold and slice like ice cream.

Tuna Fish a la King

One pound can of Tuna fish, 3 tablespoonfuls butter, 3 tablespoonfuls flour, $\frac{1}{2}$ tablespoonful dried green pepper, one pint hot cream or milk, one teaspoonful salt, one tablespoonful dried red peppers, $\frac{1}{2}$ bay leaf, few grains cayenne. Melt butter, add peppers and one teaspoonful chopped onion. Cook these in butter until tender, then add the flour and seasonings and gradually the milk, stirring constantly. Put in the bay leaf and let it stand in the sauce until it is ready to be used; flake the tuna fish with a fork, stir carefully into the hot sauce. Arrange on buttered toast. Garnish with parsley. Serve.



Two Very Attractive Spreads That Will Prove to be Most Effective

For the Christmas Table. Fruit and Holly Serve as Decoration

Cover with chopped parsley, then with chopped onions and dust lightly with pepper. Roll the steak crosswise, tie in three places, giving it the shape of a fillet. Put it in a pan with a cupful of chopped celery and onions mixed, a bay leaf, $\frac{1}{2}$ pint stock or water and one teaspoonful salt. Bake for one hour in a quick oven, basting frequently. When done, dish and remove string. Put together in pan two tablespoonfuls of butter and two of flour. Add $\frac{1}{2}$ pint of home canned, strained tomatoes and $\frac{1}{2}$ pint of stock. Stir constantly until smooth, then add one teaspoonful of Worcestershire sauce, $\frac{1}{2}$ teaspoonful of salt, and strain it over the fillet.

Duchesse Pudding

Soak one cupful of breadcrumbs in a cupful of scalded milk for twenty minutes. Add $\frac{1}{2}$ cupful of sugar, $\frac{1}{2}$ teaspoonful salt, $\frac{1}{2}$ cupful preserved ginger, $\frac{1}{4}$ cupful cocoanut, $\frac{1}{2}$ cupful cocoa. Mix well together; Pour into a well buttered pudding dish and bake forty minutes in a moderate oven. Turn out, decorate with whipped cream and chopped nut meats.

Chicken en Casserole

Singe, wipe and cut chicken into pieces at joints; sauté in butter melted

to taste. Put on cover and return casserole to oven for another half hour or until vegetables are tender, when the chicken should be cooked.

Sweet Potato and Nut Croquettes

Make these small. They are very satisfying. Boil number of potatoes required, mash, season with salt, pepper and butter. Add an equal quantity of broken walnut meats and moisten with a little sweet cream if necessary. Form into cakes. Dip in egg and breadcrumbs. Fry golden brown. Serve hot with frittered peas.

Fancy Baked Apples

Pare and core well shaped apples. Fill centres with marshmallows, chopped raisins and nut meats, and bake until tender. Put into a saucepan $\frac{1}{4}$ cupful sugar, $\frac{1}{4}$ cupful boiling water. Stir until melted; cook five minutes. Cover the apples with this sauce, then roll them in chopped nuts or cocoanut and serve surrounded with grape juice. Top them with marshmallows and candied rose leaves.

Yum Yum Squares

One pound dates, one pound figs, $\frac{3}{4}$ pounds almonds and walnuts mixed.