

***ALICE
BRADLEY***

***FOR LUNCHEON
AND SUPPER
GUESTS***

Alice Bradley

For Luncheon and Supper Guests

EAN 8596547361374

DigiCat, 2022

Contact: DigiCat@okpublishing.info



TABLE OF CONTENTS

INTRODUCTION

SUNDAY NIGHT SUPPERS

PRELIMINARY PREPARATIONS

COOKING AT THE TABLE

SANDWICHES AND BISCUITS

AUTOMOBILE PICNICS

MARKET ORDERS

HOW TO BUY

MEASUREMENTS

RECIPES AND MENUS

MENU I

PRELIMINARY PREPARATIONS

MARKET ORDER

FRUIT CUP

HOT HAM SANDWICHES

GRAPE OR CURRANT JELLY

TOMATO SALAD WITH CHEESE DRESSING

CHEESE DRESSING

COCOA ICE CREAM

FIG MARGUERITES

MARSHMALLOW FROSTING

CANDIED MINT LEAVES

TEA

MENU II

PRELIMINARY PREPARATIONS

MARKET ORDER

GRAPEFRUIT BASKETS
OPEN CHEESE AND BACON SANDWICH
MIXED SWEET PICKLES
CRAB MEAT AND TOMATO JELLY SALAD
TOMATO JELLY
MAYONNAISE DRESSING
EGG BISCUITS
BISCUIT SHAPES
ORANGE LAYER CAKE
ORANGE CREAM FILLING
BOILED ORANGE FROSTING
ICED COFFEE WITH VANILLA
MENU III
PRELIMINARY PREPARATIONS
MARKET ORDER
TOMATO CONSOMMÉ WITH PEARLS
CREAM MUFFINS
CLUB SANDWICH WITH SWEETBREADS
PICKLED RIPE CUCUMBER RINGS
APRICOTS WITH CREAM AND NUT BRITTLE
NUT BRITTLE
GINGER PUFFS
CHEESE FROSTING
SPICED SYRUP FOR TEA
MENU IV
PRELIMINARY PREPARATIONS
MARKET ORDER
ROSE APPLES EN SURPRISE
MOCK LOBSTER À LA NEWBURG

TIMBALE CASES

CORN MEAL ROLLS

BACON SALAD

POTATO AND EGG SALAD

CREAM DRESSING

ORANGE MOUSSE

SOUR CREAM DROP COOKIES

SOUTH AMERICAN CHOCOLATE

MENU V

PRELIMINARY PREPARATIONS

MARKET ORDER

APPLE BALL COCKTAIL

APPLE SAUCE

SAUTÉD OYSTERS

CELERY SAUCE

CELERY CHEESE TOAST

LETTUCE WITH RUSSIAN DRESSING

RUSSIAN DRESSING

THOUSAND ISLAND DRESSING

1921 CHILI SAUCE

ORANGE BISCUITS

PLAIN PASTRY

MOLASSES PIE

MERINGUE

ICED TEA WITH GINGER ALE

SUGARED LEMON SLICES

MENU VI

PRELIMINARY PREPARATIONS

MARKET ORDER

CHOW MEIN

FRIED NOODLES

CHOP SUEY

PEPPER JAM SANDWICHES

PEPPER JAM

FROZEN FRUIT SALAD

CRACKERS AND CHEESE

CREAM CARAMEL LAYER CAKE

CHOCOLATE CARAMEL SYRUP

CHOCOLATE CARAMEL FROSTING

CHOCOLATE CARAMEL MILK SHAKE

PERCOLATED COFFEE I

MENU VII

PRELIMINARY PREPARATIONS

MARKET ORDER

ANCHOVY CANAPÉ

SHELLFISH À LA QUEEN

STUFFED CELERY SANDWICH

BUTTERSCOTCH BISCUITS

ORANGE AND GRAPEFRUIT SALAD

CONDENSED MILK SALAD DRESSING

CHOCOLATE FLOAT

CHOCOLATE SYRUP

FROZEN CHOCOLATE

COCOANUT CAKES

ORANGE OPERA FUDGE

MENU VIII

PRELIMINARY PREPARATIONS

MARKET ORDER

CREAMED EGGS AND MUSHROOMS WITH BACON CURLS

BACON CURLS

MARMALADE BISCUITS

QUICK ORANGE MARMALADE

PINEAPPLE SALAD

COOKED MAYONNAISE DRESSING

BUTTERSCOTCH PARFAIT

ARCADIA CAKES

BUTTER CREAM, COCOA AND WHITE

COFFEE FROSTING

PERCOLATED COFFEE II

MENU IX

PRELIMINARY PREPARATIONS

MARKET ORDER

CHICKEN AND CLAM BOUILLON WITH PIMIENTO CREAM

PIMIENTO CREAM

CHICKEN TERRAPIN

BOILED FOWL

SPICED FIGS

SPICED JELLY

WAFFLES

STAR CHICKEN SALAD

QUICK PARKER HOUSE ROLLS

LITTLE CHOCOLATE CAKES

CREAM FROSTING

PINEAPPLE SMASH

MENU X

PRELIMINARY PREPARATIONS

MARKET ORDER

CREAM OF MUSHROOM SOUP

TUNA FISH À LA KING IN PATTY CASES

PUFF PASTE

PATTY CASES

CABBAGE AND CARROT SALAD

THOUSAND ISLAND FRENCH DRESSING

BRAN MUFFINS

MAPLE CHARLOTTE

MAPLE PECAN SAUCE

MARY ANN SPONGE CAKE

COFFEE WITH HONEY AND WHIPPED CREAM

INTRODUCTION

[Table of Contents](#)

Meals of many courses are neither practical nor popular with the modern hostess. For a company luncheon or supper it is not necessary to serve more than a hot dish, a salad, a biscuit or sandwich, a dessert and a beverage. A first course and a relish may be provided if desired.

SUNDAY NIGHT SUPPERS

[Table of Contents](#)

The following menus were arranged especially as Sunday night suppers, but they are equally suitable for midday luncheons or high teas. Many of the dishes will be found desirable for afternoon teas or evening spreads, and for use in tea and lunch rooms, and for automobile picnics.

PRELIMINARY PREPARATIONS

[Table of Contents](#)

Preparations for Sunday night suppers should be made on Saturday as far as possible. For a luncheon it is a help to have some things done the day before. For picnics and parties much must be done in advance. As an aid to the hostess we have listed after each menu what these preliminary preparations may be.

COOKING AT THE TABLE

[Table of Contents](#)

Many of the hot dishes may be prepared in a chafing dish or on an electric grill. For these, much of the measuring may be done in advance, the ingredients being put in small dishes on a tray. Coffee and tea may be made at the table with electric appliances.

SANDWICHES AND BISCUITS

[Table of Contents](#)

Sandwiches may be made and wrapped first in dry cheesecloth, then in damp cheesecloth, and placed in a covered crock some hours before a meal. The hot biscuits may be replaced by rolls or bread and butter if desired.

AUTOMOBILE PICNICS

[Table of Contents](#)

For picnics the beverages and hot dishes may be prepared at home and carried in thermos food jars. The cold dishes may be packed in a small portable refrigerator. The biscuits, sandwiches, cakes, and cookies should be carefully wrapped in wax paper and packed in boxes. Ice creams may be taken in the freezer. Hot sandwiches and bacon may be cooked over the coals or on a portable oil or alcohol stove. In some menus it may be desirable to omit or modify a few of the dishes, if food is to be carried several miles.

MARKET ORDERS

[Table of Contents](#)

Supplies for use on Sunday evening should, of course, be purchased on Saturday. To prevent any mistakes in ordering