

CHAFING DISH DEPARTMENT

"Now, good digestion, wait on appetite,
And health on both."

GLORIFIED RAREBIT.

Put 1 teaspoon butter in hot blazer, without hot water pan, add $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ teaspoon paprika, and same of mustard. When hot, add 1 cup cream or rich milk, then add 1 cup soft bread crumbs; when this boils add 1 cup fresh cheese, cut into bits or run through meat chopper, and let it melt. Then add 3 well-beaten eggs, stir for a minute or two, and serve on hot buttered toast or crackers. Place hot water pan under the blazer to keep it hot while serving.

SWEETBREADS WITH PEAS.

One can peas, 3 small sweetbreads, 1 teaspoon butter, $\frac{1}{2}$ pint beef stock, celery leaf, salt, white pepper, $\frac{1}{2}$ teaspoon browned flour. Stand the sweetbreads in cold water for 1 hour; then parboil and remove rough edges, sinews and membranes. Put in cold water and keep on ice till wanted. Put into chafing dish with the sweetbreads and butter. When the butter has been absorbed add $\frac{1}{2}$ pint stock and the celery leaf chopped fine, the salt, pepper and browned flour. Turn the sweetbreads. When the same is reduced one-half, it is ready. When cooking, open a can of green peas. Warm thoroughly in the chafing dish; put in salt, pepper and a tablespoon of butter. Serve peas and sweetbreads together.

POACHED EGGS WITH TOMATO SAUCE.

Take the juice of $\frac{1}{2}$ can tomatoes, or 5 fresh ones, 1 stalk celery chopped fine, $\frac{1}{4}$ onion chopped fine, $\frac{1}{2}$

teaspoon salt, $\frac{1}{4}$ teaspoon red pepper, 1 tablespoon butter, 1 tablespoon flour, $\frac{1}{2}$ cup milk, five eggs, a pinch of soda. Cream butter and flour in the blazer, add the tomato juice, celery, onion, salt and pepper and let mixture boil. Stir in pinch of soda and the milk. Have the eggs ready in the poacher, and drop into the hot water pan. Place the eggs on buttered toast and surround with the tomato sauce. Garnish with parsley.

CREAMED DRIED BEEF.

Break the beef into small pieces and put in blazer to which has been added butter. Allow the beef to brown nicely, then add enough milk to cover it and flour and butter sufficient to thicken the milk. Let boil a few minutes and serve hot.

WALDORF OYSTERS.

One pint oysters, one cup cream, one cup cooked celery, one cup cracker crumbs, two tablespoons butter, salt, white pepper and paprika. Put into the hot water pan the cream, butter, celery and seasoning. When hot add oysters. Cook until edges of oysters curl. Add cracker crumbs and extinguish lamp immediately. Serve with cold beaten biscuit.

CODFISH AND EGGS.

Freshen salt codfish and pick into small pieces. Place in the blazer with a tablespoon of thick cream, pepper to taste. Add one egg to each cut of fish; when heated through serve.

CREAMED CHICKEN.

Two cups cold chicken, one cup chicken stock, one cup milk or cream, two tablespoons butter, one heaping tablespoon flour, salt and pepper; melt the butter in chafing dish; add chicken and stock when butter begins to brown, then the flour, stirred into the milk. Season and serve on toast.

CREAMED SALMON.

Melt 2 tablespoons butter in the blazer over hot water, add 2 tablespoons sifted flour, seasoning of salt, pepper and cayenne, and 1 pint hot milk. When smooth and thick, stir in 1 cup canned salmon, 1 cup finely chopped peanuts and the whites of six hard boiled eggs, chopped fine. Serve hot on buttered toast.

OYSTER EGG OMELET.

Take one-fourth cup sweet milk and one tablespoon oyster liquid; season with butter, salt and pepper. Place over fire, just at boiling point, thicken rather stiff with flour, drop in six large oysters cut in two, and remove from fire. Beat three eggs, whites and yolks separately, adding one and one-half tablespoons cream, also salt and pepper to yolks. Into the hot blazer pour yellow mixture and then the oyster sauce and fold in the white of the eggs. Have blazer well buttered and cook until whites are perfectly stiff. Roll and serve.

