

**MIDNIGHT FEASTS; TWO  
HUNDRED &  
TWO SALADS AND  
CHAFING-DISH RECIPES**

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Midnight feasts; two hundred & two salads and chafing-dish recipes by May E. Southworth

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**MAY E. SOUTHWORTH**

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“On the table spread the cloth,  
Let the knives be sharp and clean;  
Pickles get, and salad both,  
Let them each be fresh and green.  
Bring the cheese, and grate it fine,  
O ye gods! how I shall dine!”

# MIDNIGHT FEASTS

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& TWO SALADS AND  
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RECIPES

BY  
MAY E. SOUTHWORTH



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## MIDNIGHT FEASTS

*Up and down the line, from youth to old age, there are none but seem to be eager for light on culinary subjects. As it is evidently such a source of perennial interest to all, naturally many of us feel that we may have a message of special service—that might possibly be considered the “best ever”—to promote information along these lines.*

*There are few social relaxations that are pleasanter than midnight suppers, and they have always had a certain secret fascination, as of forbidden temptations. With those who are fond of fun, laughter and a good deal of nonsense, and especially with those whose digestions are in good working order, there is nothing so popular.*

*There was a time, in benighted ages, when it was considered the height of indiscretion to eat late at night, but in these advanced times, old-fashioned theories are gradually passing, and in eliminating one stupidity after another, we have come to consider suppers at night, after a sociable evening of any kind, both wholesome and beneficial. If we are hungry we are unhappy, and according to the most sensible philosophy, why should we go to bed unhappy, when alleviation lies right at hand, in our pantry?*



### Midnight Feasts

*To the college boy and the college girl, these late repasts are the very soul of their good fellowship, and not only do they lavish here the very best of their friendship, but the very best of their wit and brains. In fact, if the truth were known, all up-to-date people like these little "lay outs" and indulge in them night after night, not only with the keenest relish and appetite, but with no after doleful repentance.*

*We hear the cry all over the land, that people are no longer doing as their forefathers did, and progress and cookery are bound to go hand in hand. Still there are always the conventional ones, and the doubting ones, and to these there is the assurance that many of the new ideas contained in this little book are really old ones, dressed in modern taste, and all are unusually good and sure to bring forth, even from the most skeptical, delicious thrills and ecstasies of delight.*

*To blend a salad is a work of art and the highest perfection lies in simplicity. The creative qualities required in this kind of culinary effort are peculiar, and have a standard of their own. It really requires a person of ideas to concoct a perfect salad, so much depends on the blending and the seasoning—not as to salt and pepper alone, but in the delicate flavor it is possible to impart by a judicious combination of relishes. A subtle*

### *Midnight Feasts*

sense in this difficult mixing, with no guessing as to the result, glorifies the most commonplace materials.

The blue flame and copper kettle are most popular wherever informality and sociability reign. The chafing-dish is such a dependable little asset in all sorts of entertaining that its lure is felt by everyone. Boys and even men, real manly men, find in it genuine sport, if they only have the nerve to acknowledge it, and to openly avail themselves of its fascination.

All the attractive hot dishes this little book contains, can be cooked in the cosy little chafing-dish. There are some that are simplified from old-time methods of scientific cookery, or as it might be called "scientific drudgery," that can now, according to "Midnight Feasts," be prepared with little trouble and comparatively small expense. The creed of everyone in selecting from these good things combinations for their spreads, should be to choose two things that harmonize from a gastronomic standpoint. This will require a little preliminary planning, but the success and attractiveness of your feasts depend on making things balance in this way. With a hearty chafing-dish concoction use a simple salad, and vice versa, and in that way, with such a wealth of material to select from, even those with real appetites will be satisfied.

### *Midnight Feasts*

*A few suggested combinations:*

*Curry of eggs—Lora salad—  
Wafers.*

*Bath chops—Dainty salad—Hot  
deviled crackers.*

*Breaded tongue—Army cups.*

*Grilled sardines—Fisoli salad—  
Mexicano relish.*

*Oysters (in any way)—Piquante  
salad—Browned crackers  
battered.*

*Cosmos Club shrimps—Oliver  
Twist salad—Whole wheat  
sandwiches.*

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