

# **WHAT TO HAVE FOR LUNCHEON**

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What to have for Luncheon by Mrs. Mary J. Lincoln

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**MRS. MARY J. LINCOLN**

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FOR LUNCHEON**





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# What to Have for Luncheon



BY

MRS. MARY J. LINCOLN

Author of "The Boston Cook Book"

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# CONTENTS

## Part I

Luncheons—Formal and Informal.....	5
The Guests .....	7
The Table and Linen.....	11
The China and Silver.....	13
Laying the Table.....	16
Decorations .....	21
The Family Table.....	27
How shall we serve our Luncheon?.....	29
The Menu .....	37
School, Picnic, or Traveling Lunches.....	41

## Part II

Plan of the Book.....	47—51
Table of Proportions.....	52
“ Measures .....	53
“ Equivalentents .....	54
Recipes for Preparatory Work.....	57—78
“ “ Appetizers .....	81
Fruit Appetizers .....	91



## **Contents**

Stock Soups .....	101
Cream Soups .....	113
Fish .....	123
Shell Fish, etc.....	135
Potatoes .....	145
Entrées .....	153
Meats .....	161
Vegetables .....	173
Poultry and Sauce.....	183
Salads .....	195
Desserts .....	207
Frozen Desserts .....	217

**PART I**

**Luncheons**

**Formal and Informal**

