

**A TABLE FOR TWO;
GOOD
THINGS TO EAT**

Published @ 2017 Trieste Publishing Pty Ltd

ISBN 9780649181933

A table for two; good things to eat by Eldene Davis

Except for use in any review, the reproduction or utilisation of this work in whole or in part in any form by any electronic, mechanical or other means, now known or hereafter invented, including xerography, photocopying and recording, or in any information storage or retrieval system, is forbidden without the permission of the publisher, Trieste Publishing Pty Ltd, PO Box 1576 Collingwood, Victoria 3066 Australia.

All rights reserved.

Edited by Trieste Publishing Pty Ltd.
Cover @ 2017

This book is sold subject to the condition that it shall not, by way of trade or otherwise, be lent, re-sold, hired out, or otherwise circulated without the publisher's prior consent in any form or binding or cover other than that in which it is published and without a similar condition including this condition being imposed on the subsequent purchaser.

www.triestepublishing.com

ELDENE DAVIS

**A TABLE FOR TWO;
GOOD
THINGS TO EAT**

A TABLE FOR TWO

A TABLE FOR TWO

Good Things to Eat

BY

ELDENE DAVIS



CHICAGO
FORBES & COMPANY

1913

CONTENTS

	Page
Oysters	9
Fish	15
Soups	21
Meat	31
Sauces for Meat	43
Poultry and Game	45
Dressing for Poultry	52
Side Dishes with Meats.	54
Eggs and Omelets	57
Salads	58
Salad Dressing	69
Puddings	75
Pudding Sauce	87
Cakes	90
Cake Filling	101
Pie	106
Miscellaneous Desserts	115
Ice Cream and Frozen Dainties	126
Cold Drinks	135
Hot Drinks	138
Breads, Muffins and Hot Cakes	141
Sandwiches	160
Vegetables	164
Miscellaneous Recipes	173
Pickles	177
Preserves	183
Candy	192
Home-made Fireless Cooker	204
Weights and Measures	205
Index	207

201
#16
me
bes

A TABLE FOR TWO

OYSTERS

Oysters With Sauce

Take two teacupfuls of small oysters; heat them in their own liquid until they are plump and the edges curl. Then drain and pour over them a sauce made by rubbing together a rounding teaspoonful of butter, and a tablespoonful of flour in a saucepan, stirring in half a cupful of thick cream; salt and pepper to taste, and serve with celery hearts.

Broiled Oysters

Take a dozen large oysters and wipe them dry. Butter a hot toaster—or griddle—lay on the oysters, with a seasoning of salt and pepper; brown on both sides. Have two heated plates; arrange half a dozen on each, butter them and serve with any preferred relish.

Batter Oysters

Beat an egg and add half a cupful of oyster liquid and a teaspoonful each of lemon juice, tomato catsup and olive oil, and a little salt and pepper; beat in gradually flour enough to make a batter as thick as for pancakes. Dry half a dozen large oysters, dip them in the batter and fry on both sides in hot drippings. Serve on two warm plates with parsley and horse radish.

OYSTERS

Oyster Club Toast

Toast six slices of bread that is two days' old. Heat two plates; take four large oysters, dip them in beaten egg, roll them in cracker crumbs, and season with salt and pepper. Fry them and place each on a slice of hot buttered toast. Sprinkle over it a teaspoonful of minced celery and minced pickled onion with a tablespoonful of cream. Place two of these together and put the remaining slices of well-buttered toast on top of each sandwich and sprinkle them with minced parsley and dots of jelly.

Oyster Balls

Heat in their own liquor half a pint or more of oysters. When the edges curl, drain them and, if large, chop them, and stir with two cupfuls of mashed potatoes and half a teacupful of cream. Add a tablespoonful of minced sweet pickles and a teaspoonful of tomato catsup. Salt and pepper. Make into balls and fry them in hot drippings.

Oyster Pies

Line two small buttered pudding dishes with pastry; brush over with the white of an egg. Now put in a rather close layer of small oysters seasoned with salt, pepper and a teaspoonful of butter dotted over. Sprinkle with spice of any preferred kind, a little chopped parsley, a spoonful of oyster liquor and the remaining portion of the egg. Add a top crust, prick holes in the center of it and bake until the crust is done. Serve at once.