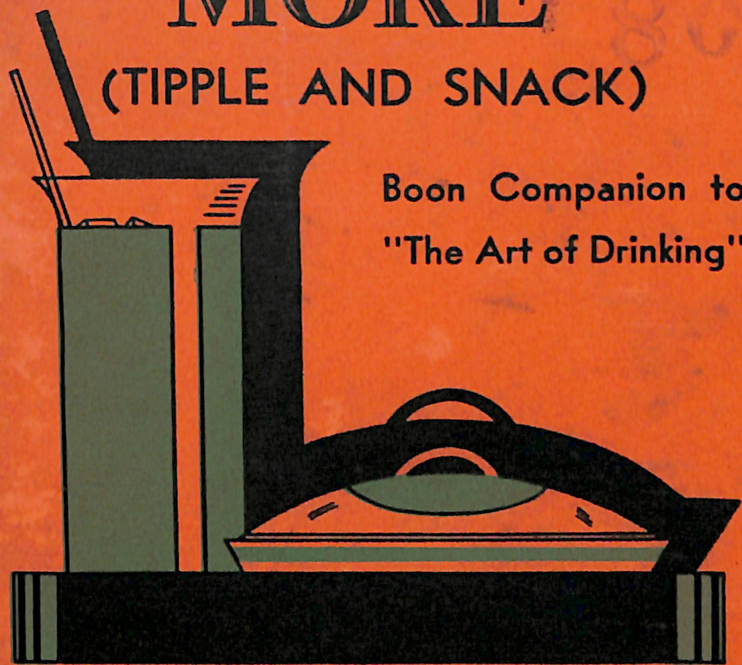


# The ART of DRINKING MORE

(TIPPLE AND SNACK)

Boon Companion to  
"The Art of Drinking"



DEXTER  
MASON

THE ART OF  
DRINKING  
*and*  
THE ART OF  
DRINKING  
MORE

Compiled by  
DEXTER MASON

*What to Make With What  
You Have*

TOGETHER WITH DIVERS  
SUCCULENT CANAPÉS SUIT-  
ABLE TO EACH OCCASION

THE ART OF DRINKING is for the man and woman who wants to serve the right thing in the right way, bearing in mind both the amenities and the digestion. Mr. Mason's introduction, in itself, is worth the price of admission.

In THE ART OF DRINKING MORE, there are many new drinks and recipes for the food to go with them. The emphasis is on the unusual meal and the special party, the punches and the long drinks to go with them. There are sandwiches and wiggles, omelettes and stews; there are directions for hunt breakfasts and bachelor dinners; midnight hosts and hostesses will find countless ideas.

**\$1.00 Each**

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FARRAR & RINEHART, INC.  
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Helen T. Allen

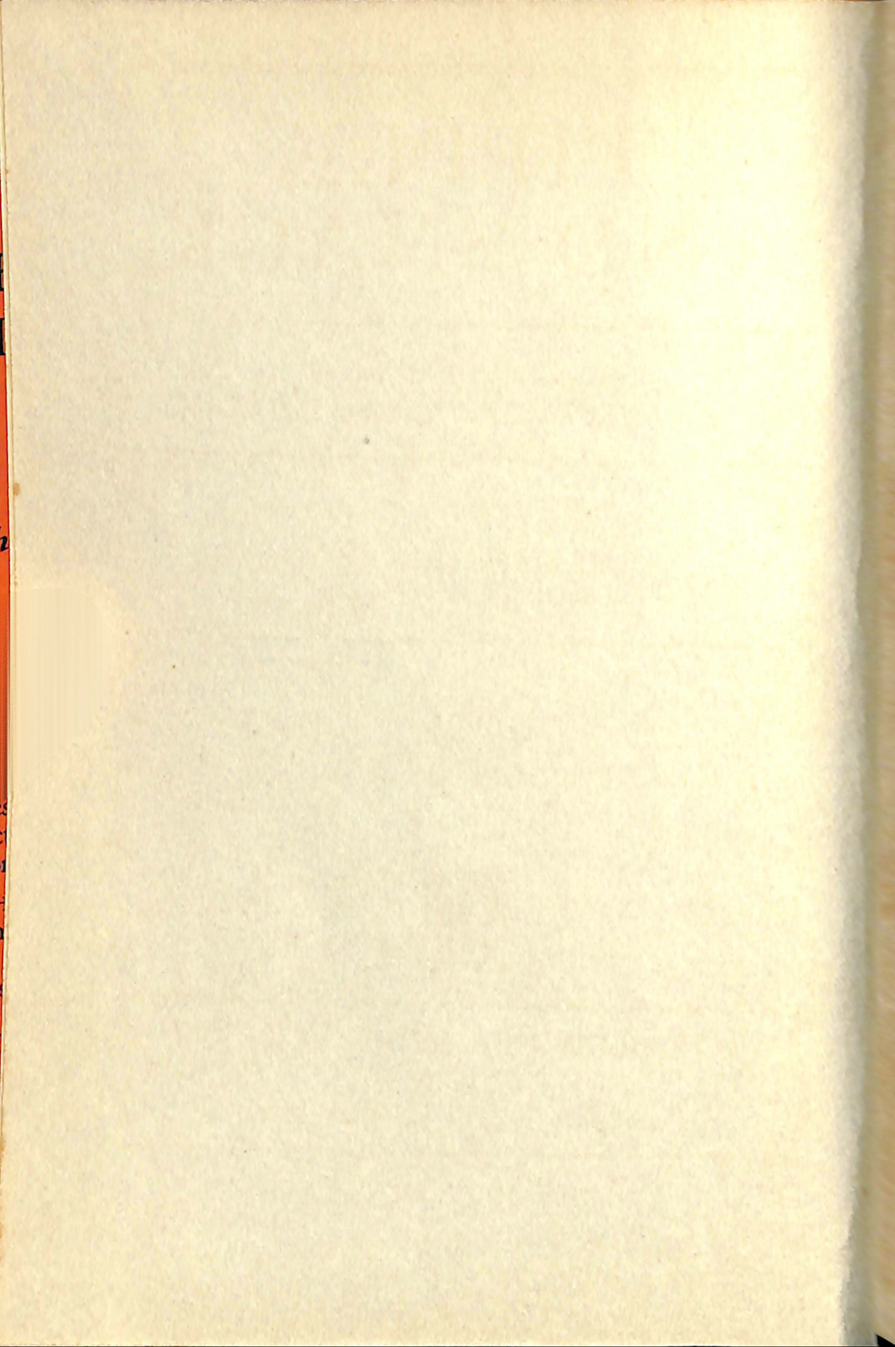




TIPPLE

AND

SNACK





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# TIPPLE AND SNACK

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*GOOD THINGS TO EAT  
AND BETTER THINGS TO DRINK*

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by  
DEXTER MASON  
author of "The Art of Drinking"

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FARRAR & RINEHART  
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TIPPLE

AND

SNACK



*“Je vais, dans mon ardeur poetique et divine,  
Mettre au rang des beaux-arts celui de la cuisine.”*



## THE ARTISTRY OF EATING

"Mais oui! But you Americans don't know anything about eating," said M. Morisot who had reported to my company the day before as Liaison Officer. As I had not known what to do with him, I gave him a tin hat, a mess-kit, and a horse, and treated him like a pal.

His remark that the Americans did not know anything about eating had been prompted by a cup of bilge-water coffee from the company kitchen in the little farm house where we were billeted close by the Marne.

"You must let me cook you a meal," continued Morisot. "Lieutenant Elkins has told me that tomorrow is your birthday. Why not have a little fete, and I will be the chef?"

"I doubt if you can do much in the way of a fete with the army rations," I laughed.

"Possibly I surprise you. What do you say?"

"I'm on. Elkins, tell the mess sergeant to issue Lieutenant Morisot raw rations, and send the orderly to Viffort for some good wine."

The next evening we sat down around our packing-case table in the court-yard of the farmhouse to sample Morisot's creations. I have eaten *filet de barbue à la Mornay* at Prunier's, and a





*perdreau en casserole* at Larue's; I have dined in many corners of France, along the Champs Elysees, on the Quai at Marseilles, in quaint Norman inns, or under the brooding shadow of the Strasbourg cathedral, but never have I tasted such a succulent meal as Morisot prepared that evening on the fringe of the distant booming of German guns.

"This is the best meal I've eaten since I left Topeka," remarked Lieutenant Elkins, emptying his tin cup of *Chambertin*, and filling the cup to the brim again.

"Go on, you never tasted a steak like this in Topeka—I've eaten there," said a flea-bitten lieutenant who had just joined the company.

I marveled at the delicious food Morisot had prepared with the crude materials at hand. He had transformed the army issue into ambrosial creations. To him, obviously, cooking was an art, and he had taken all the care and pains of an artist to produce a masterpiece.

"Cooking should rank as one of the fine arts," I said. "A fine cook should be just as much applauded as a painter, or a pianist, or an actor."

"Ah, you think so!" laughed Morisot.

"I know it. Cooking is one of the oldest of the arts, and surely the one which produces more phys-





ical satisfaction than any other—except perhaps drinking. The savage did not cook; he ate herbs and fruits and nuts, or went hungry. Only when one ascends the scale does eating become more varied, is fire used, and is food shared with others in conversation and in gay spirits.

“Xerxes introduced the luxuries of the East into Greece, and by the time Alexander was welding the civilized world, cookery, touched by Attic wit and taste, had become a high art. Why, otherwise, did the Romans vie with one another in obtaining Greek cooks? The Romans made the error, however, of keeping their cooks enslaved. Thus the art of the gourmet in the Italian peninsula never reached the peaks of the Attic Symposia. After passing through the ostentatious displays of Lucullus, Roman cookery degenerated into extravagant orgies, only to die out entirely with the inroads of the barbarians. Who was it made the remark that he salted a piece of raw meat, placed it between the saddle and the horse, and after riding for a certain distance on the horse, claimed he had a dish fit for the gods? Things culinary have changed—thank God!”

“Ah, those were sad days for the stomach, my friend,” remarked Morisot. “Mais voyons, I see the



sergeant bringing more bottles. . . . So! What you say to some Benedictine with the coffee?"

"We have a good deal to thank the monks for besides Benedictine," I continued glancing across the table to where Elkins and the newly arrived officer, whose name I could never remember, had both passed quietly out of the picture. "Literature is not the only art that the monks preserved for us. The best food in the middle ages was found in monasteries. In those turbulent times, the monastery was a church, a hospital, a school, and a hotel where the traveler could spend the night in safety, and get probably the only meal in the countryside fit to eat.

"After the wars in Italy, Francois Premier brought back not only artists like DaVinci and Cellini to adorn the chateaux of France, but he brought also the first secular cooks. Who knows, perhaps while in the great hall above Leonardo was mixing his oils and pigments into colors for an immortal canvas, Antonio was in the kitchen below mixing his spices and cream into an immortal sauce."

"Ah, Capitaine! I see you have made a study quite serious of what you say. You are right, we French were once the pupils of the Italians, but soon we became their masters."

"Yes, Morisot, you are good soldiers in the field, but you are generals in the kitchen. Even your





clergy did not neglect their kitchens. The rich mayonnaise we are enjoying on these crisp lettuce leaves we owe to Richelieu. And did not Madame de Pompadour persuade Louis XV to grant the order of Saint Esprit to her cooks? After that, the celebrated ribbon was thus awarded many times. And today we can pay no higher tribute to the cuisinier than to say he is a veritable Cordon Bleu . . . like yourself."

"Mille remerciements, mon ami, mais comment donc . . . how do you know them to have so much eloquence?"

"C'est my business."

"Comment?"

"It's my business. For the past five years I have been the head cook at the Plaza."



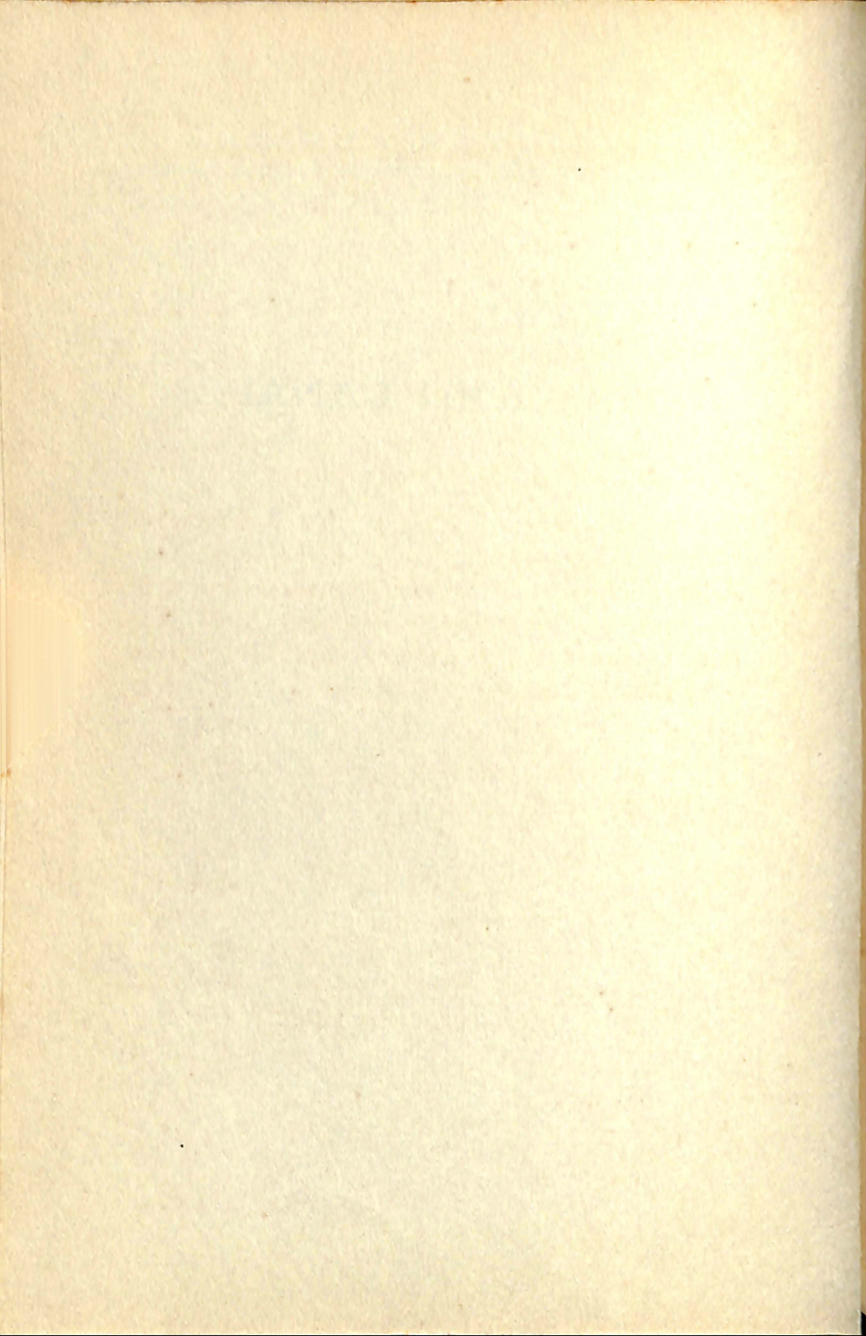




T I P P L E   A N D   S N A C K

COCKTAILS

AND CANAPÉS







## THE "75"

4 parts Gin  
1 part Benedictine  
1½ parts lemon juice.

Make the following essence:

To a jigger of whiskey add a demi-tasse spoon of powdered ginger, and one of powdered clove, then add one level teaspoon of powdered cinnamon. Stir this together and let it stand about a day. Add ½ teaspoon of this essence to each shaker of "75" cocktails.

This is a delicious cocktail, excellent in quality, but dangerous in quantity.

Japanese pretzels go well with this one. Serve plenty of them in a deep dish. Most guests like them, and they lead you on more than salted peanuts do.



## THE SIDE CAR

1 part Cointreau

3 parts brandy

½ part lemon juice

Shake vigorously with Plenty of cracked ice.

Toast some bread, first clipping off the crusts. On each slice lay thin slivers of good dill pickle. Sprinkle with grated snappy or Parmesan cheese, and bake in a hot oven until the cheese melts.



## THE LOUISVILLE

- 1 part brandy
- 1 dash of grenadine
- 2 dashes Benedictine
- 1 teaspoon of lime juice.

Stir in a large bar-glass with several cubes of ice, and strain into cold cocktail glasses.

## SAUSAGE PIE

These are famous at the Louisville Hunt Club. Fry some small link sausage until they are crisp. Let them cool a little so that you can handle them; roll each one up in thin pie pastry, and bake in quick oven until the pastry is brown.

These are a little trouble to make, but you will find them a huge success, so be sure to make plenty for the crowd.





### ROYAL HAWAIIAN

- 1 part sloe gin
- 1 part Italian vermouth
- 1 part French vermouth
- 1 dash Angostura bitters
- A twist of orange peel.

### WATERCRESS DAINTRIES

Chop up some fresh watercress that has been soaked for a time in iced salt water, and thoroughly dried with a clean dishtowel. To a cup of this chopped cress, add a teaspoon of chopped chive, and a tablespoon of mayonnaise. Spread the mixture on thin squares of bread that have been spread with sweet butter, or cream cheese.

**RUSSIAN**

Frost the inside of an iced cocktail glass with granulated sugar. Dash in a flavor of Angostura bitters. Add a jigger of good brandy, and a twist of lemon peel. Fill the glass with iced champagne.

This is expensive, but most delicious.

**CANAPÈ**

Serve with this, rounds of bread toasted on one side, and spread heavily with black caviare, on the untoasted side. Add a dash of lemon juice, and slide in the oven for a moment. This will bring out the full rich flavor of the caviare.



## HOT BRICK

1 part sweet butter

2 parts confectioners' sugar

Cream these together to a smooth consistency.

Then add:

2 jiggers of whiskey; either Scotch, rye, Bourbon, or an intelligently aged corn-whiskey.

Beat these together, and fill the glass with boiling water.

With this drink, which is delicious, and altogether satisfying if you are chilled through, nothing is more succulent than cinnamon toast.

Toast crisp some crusted slices of white bread. Spread them generously with sweet butter and sprinkle with a combination of one-half powdered cinnamon, and one-half confectioners' sugar.





## SAZERAC COCKTAIL

- 1 jigger of Rye whiskey
- 1 dash of absinthe
- 2 dashes of anisette
- 1 dash of Angostura bitters.

## OLD FAVORITES

Cut some rounds of bread, and pile them with grated American cheese. If the cheese that you grate is quite stale, the canapés will have a rich flavor. Fry these rounds in sizzling hot butter, until the cheese melts. Serve piping hot.



## BRUT CHAMPAGNE COCKTAIL

Put the number of stem cocktail glasses that you will need on a tray. Pack each glass with shaved ice. Place the tray in the ice-box, and let it stand until you are ready for the cocktails. Be sure that the outsides of the glasses have been wiped dry before you fill them with ice, and afterwards do not touch them with your fingers. If these directions are followed carefully, the glasses will frost.

When you are ready, shake the ice from the glasses, place in each one a lump of sugar, and squirt onto this a dash of Angostura bitters. Now fill the glasses with well chilled champagne.

Roasted unsalted almonds, crushed, mixed with anchovy paste, and spread upon thin unsalted crackers develop the luxury of this cocktail.



## GIMLET

1 part gin

1 part Rose bottled lime juice

Simple syrup to taste

Fill champagne glasses with shaved ice, and  
pour the mixture over the ice

Garnish with a peppermint cherry.

With this serve very thin slices  
of smoked sturgeon that have  
been dusted with white pepper  
and finely chopped chives.





## THE SHOT GUN

- 1 part French vermouth
  - 1 part Italian vermouth
  - 1 part whiskey (Scotch or rye)
  - 1 dash of orange bitters
  - 1 dash of Angostura bitters
- Mix in a tall glass half filled with finely chopped ice.

## SADIE LOU'S

Take four slices of bread the same size. Spread the first slice with cream cheese, the second with mayonnaise, the third with roquefort creamed with butter. Put the slices together in the order spread, and pack them close with the palm of your hand. Now slice into slivers, and serve with sweet pickled onions.



## APPLE JIGGER

1 part applejack

$\frac{1}{2}$  part Italian vermouth

Mix in a tall glass half filled with cracked ice, strain into cocktail glasses, and twist a piece of lemon peel on each drink.

Spread some Matzos crackers with butter, sprinkle generously with parmesan cheese, and run in the oven until the cheese melts and browns.



## COLOMBIA SKIN

1 jigger of Jamaica rum

1 teaspoon confectioners' sugar

Stir in a glass filled with cracked ice, and pour into a glass in which has been placed a slice of lemon. Grate a little nutmeg over each drink.

## CHEESE BOARD

A novelty is to serve a cheese board with cocktails. A clean bread board will do. On it place various kinds of cheese; Cheddar, Roquefort, Brie, Camembert, English Stilton. Be sure to have plenty of saltines and plain water crackers upon which the cheese may be spread.





## HUNT CLUB COCKTAIL

1 part corn whiskey

½ part Italian vermouth

1 dash peach brandy

A dash of Angostura bitters

Twist a piece of orange peel into each glass.

Ripe olives stuffed with anchovies, and potato chips go best with this potent drink.



## OJEN COCKTAIL

1 part gin

$\frac{1}{2}$  part Ojen (New Orleans absinthe)

$\frac{1}{2}$  part Italian vermouth

Shake well, and serve frapped.

## SWISS ONION CHIPS

Put some good Swiss cheese and some Bermuda onion, about half and half, through the meat grinder. Spread on buttered slices of bread, and cut into little sandwich squares. These are exceptionally delicious,



## PORTO RICO

- 1 part Jamaica rum
- 1 teaspoon molasses
- 1 dash of Angostura bitters

Shake well, and serve in glasses each containing a twist of lemon and of orange peel.

## THE DEVIL'S TONGUE

Slice thin some smoked tongue; spread with English mustard, red pepper and olive oil. Pack the slices together, and let them stand in the ice-box for several hours. Then, pull apart and fry in butter. Serve a piece on thin slices of brown bread.





### MANILA HOTEL

1 part brandy

$\frac{1}{2}$  part Curaçao

$\frac{1}{2}$  part maraschino

$\frac{1}{2}$  teaspoon lemon juice

Stir in a tall glass half filled with ice and strain into glasses.

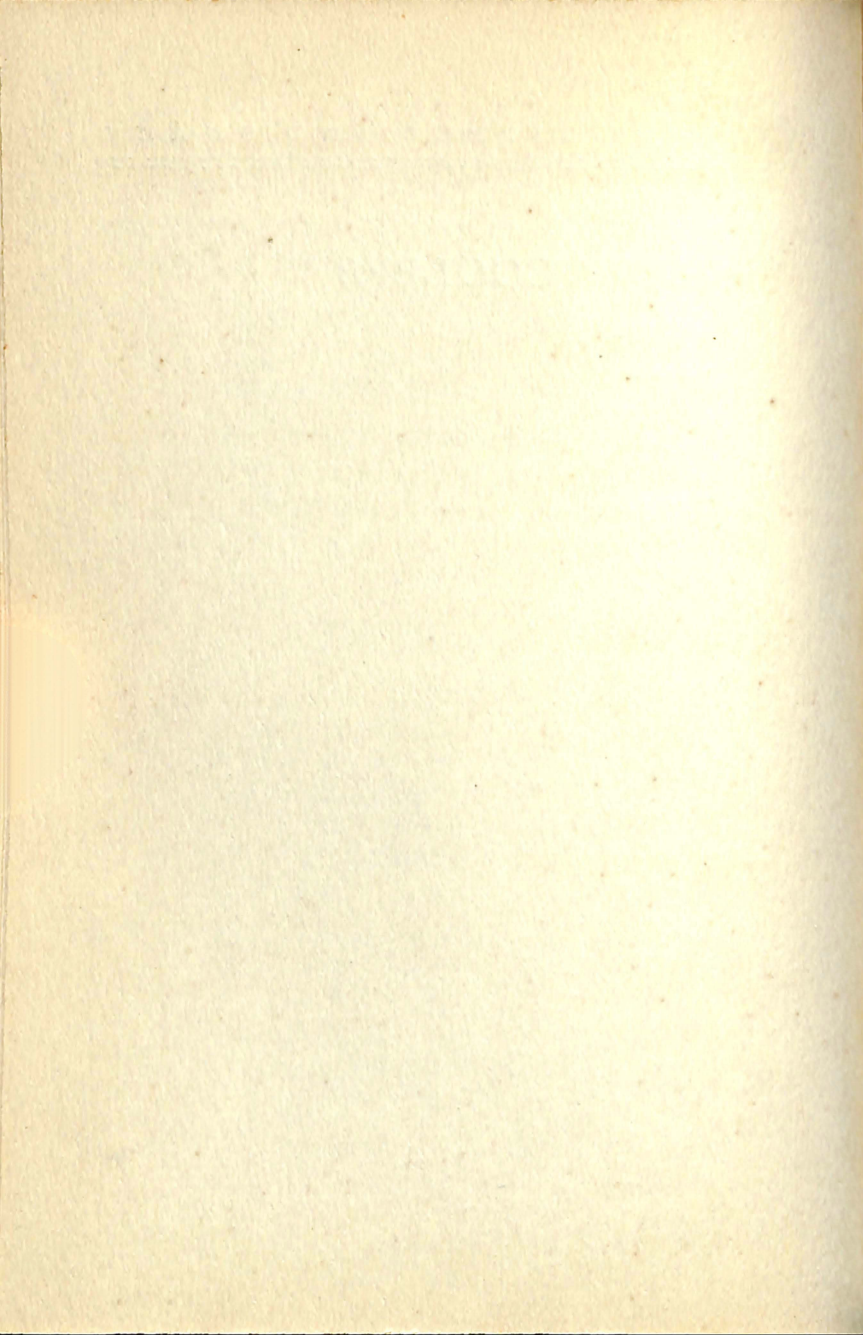
### DEEP SEA DELIGHTS—

Chopped lobster or crab meat mixed with mayonnaise and anchovy paste, and spread upon unsalted soda crackers is the favorite tropical canapé with this cocktail.



T I P P L E   A N D   S N A C K

## COOLERS







## **TOM COLLINS**

Place half a lemon and a tablespoon of sugar into a mixing glass. Crush this up with a muddler, and add a generous jigger of gin, then fill the glass with ice, and stir well. Now pour the mixture into a tall glass filled with ice cubes, and pour in a bottle of club soda or White Rock.

## **BRANDY COLLINS**

Brandy Collins is made the same as Tom Collins, except that you substitute brandy for gin.

## **WINE COLLINS**

This is a very light drink, but quite refreshing. It is made the same as a Tom Collins except that you substitute two (2) jiggers of a good red wine.



### RUM COOLER

Ditto again substituting Jamaica rum for gin.

### BACARDI COOLER

Again ditto, substituting Bacardi for gin, and lime for the lemon. However, use a whole lime to each drink.

### JUNIOR AIDE-DE-CAMP

Fill a tall glass with shaved ice. Pour in a jigger of fresh lime juice, and one of Bacardi rum. Fill up the glass with ginger beer; (gingerale will not do).



### TROPIC COOLER

Pare a whole lemon in one piece, and drop the peel into a tall glass. Add a generous jigger of gin, and let this stand a few minutes so that the gin will draw out the lemon oil. Now fill the glass with cracked ice, and pour in a good gingerale.

### UNION CLUB COOLER

Pare a lemon, and throw the peel in a glass. Add a jigger of dry gin, and let stand for a few minutes to draw the essential oil of the lemon. Fill the glass with cubes of ice, and pour in a bottle of club soda.





### SACRAMENTO COOLER

Beat up an egg, together with a teaspoon of confectioners' sugar and the juice of half a lemon. Pour this into a tall glass and fill up with cider, stirring well as you add the cider. Grate some nutmeg over the top.

### INDIA COOLER

Put several cubes of ice into a tall glass. Add the juice of a lime, one jigger of French vermouth and a jigger of gin. Fill the glass with club soda or White Rock.



## WINE GLASSES

In Cyrus Redding's "History and Description of Wines" there is an excellent description in regard to modern vessels. To make a perfect wine-glass requires an artist, a philosopher, and an antiquary. We must, therefore, be content with what we find, some of which approach perfection very nearly. A delicate wine is enhanced in value by a delicate glass. Madeiras and Sherries should be drunk in a thin UNCUT glass with a stem like a straw and a lip like a lilly. The glass should be light as a bubble, and made a clear crystal; Hock glasses should have a round cup like a Dutch tulip, a good grasping stem, and, if ornamented at all, with an eagle's claw at the base.

Dark green suggests coolness, and is appropriate for cool wines. Burgundy would not have the proper flavor in a green glass, because the impression made on the eye affects not a little the sense of taste.

For champagne, much depends upon fancy. If you like a pungent effervescing wine, the old fashioned, long bodied Minster glass is the best; if a still wine, the broad, flat dish-shaped pattern. For flavor and aroma this pattern is the better of the two.



Sauterne should be drunk from thin white glasses with round full cups and long slender stems. Burgundy and costly clarets need thin crystal glasses with full generous mouths.

Liqueurs require small, heavy knobby glasses as expensively cut as possible. Heavy sweet Port is best in a heavy cut glass, but dry delicate wines are best in thin delicate clear glasses.

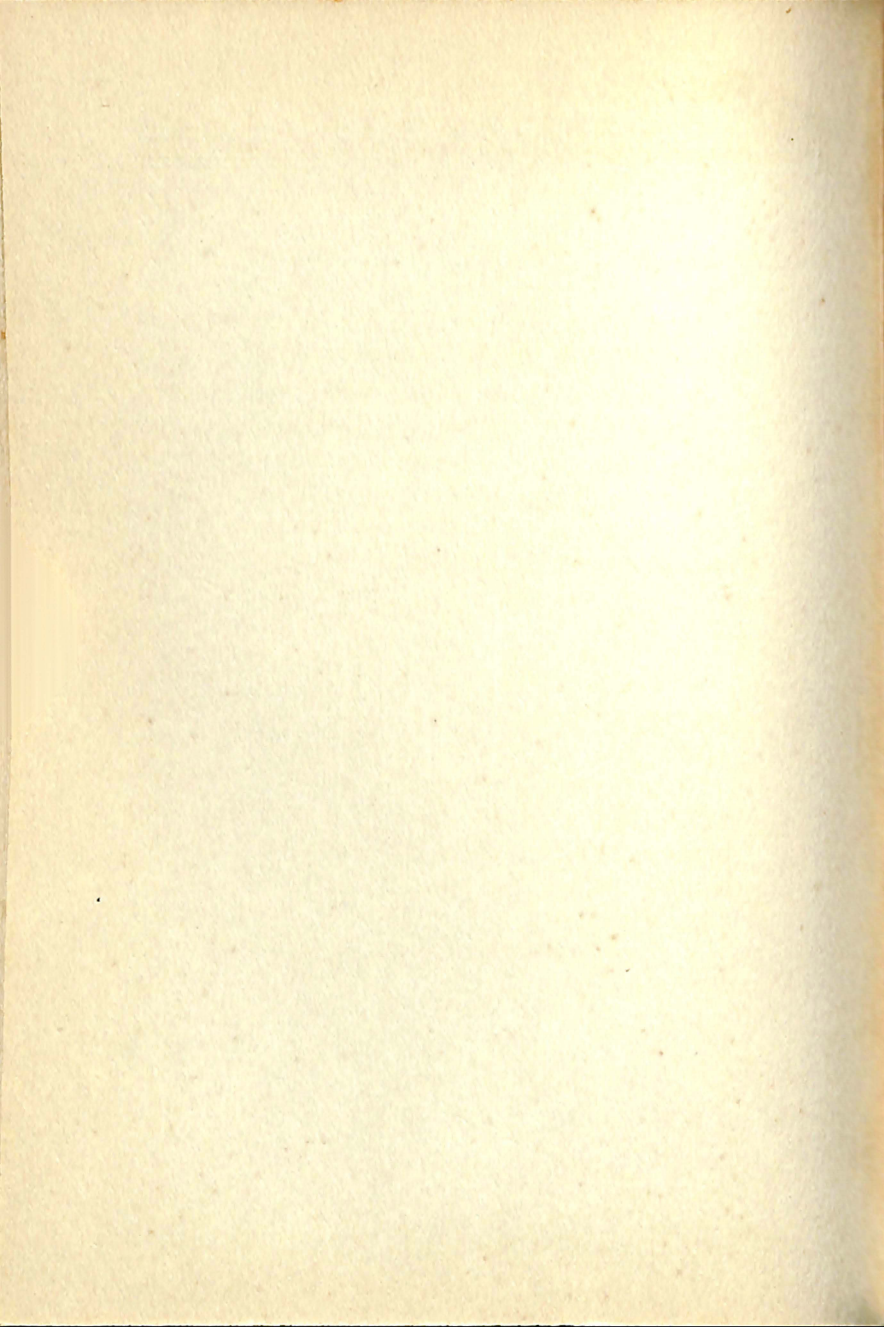
(The Wine Press)





T I P P L E   A N D   S N A C K

## HEATERS





## HOT TOM AND JERRY

Beat up an egg in a bowl. Add enough confectioners' sugar to make a thick paste.

Warm a mug, or a thick glass with boiling water. Put a tablespoon of the Tom and Jerry paste into the glass, add a jigger of brandy and  $\frac{1}{2}$  jigger of rum. Fill the glass with scalding milk, stirring the while to be sure the paste is dissolved. Grate some nutmeg over the top.

## HOT BUTTER RUM

Place a dessert spoon of sugar into a glass. Put a spoon in the glass so that it will not break, pour in a little hot water to melt the sugar. When the sugar is dissolved, add a jigger of rum and a pat of sweet butter. Fill the glass with boiling water and serve hot.





### HOT MILK PUNCH

Place a teaspoon of sugar in a glass, dissolve the sugar with a little hot water. Add a jigger of rum, and fill the glass with scalding milk. Grate some nutmeg over the top.

### HOT SPICED RUM

Dissolve a teaspoon of sugar in a glass. Add a jigger of rum, a pinch of cinnamon, one of clove, one of allspice, and one of ginger. Fill the glass with boiling water, add a pat of butter, stir well and serve.



## HOT EGG NOG

Break an egg into a cocktail shaker. Add a dessertspoon of sugar, and a jigger of rum or whiskey. Fill the shaker with boiling milk, wrap the shaker in a towel, and shake vigorously. Strain into a glass with a spoon in it so it will not break, and serve with a dash of nutmeg on top.

## HOT WHISKEY PUNCH

Dissolve a teaspoon of sugar in a glass, add a jigger of whiskey (Scotch or rye) and a pinch of clove and cinnamon. Fill the glass with boiling water, and drop in a slice of lemon, and one of orange.



### HOT APPLE TODDY

Place a small baked apple in the bottom of a squat thick glass. Pour a teaspoon of simple syrup over this, then two jiggers applejack. Fill the glass with boiling water.

### MULLED CLARET AND EGGS

Put a wine glass of claret seasoned with a pinch of cloves and cinnamon on the fire and let it come to a boil. Beat the yolks of two eggs frothy, and stir in a tablespoon of confectioners' sugar. As soon as the wine comes to a boil **POUR THE WINE OVER THE EGGS**, stirring constantly. Pour into a glass and serve.





## CAFE BROUILLÉ

(For six persons)

Peel of one large orange

Peel of one large lemon

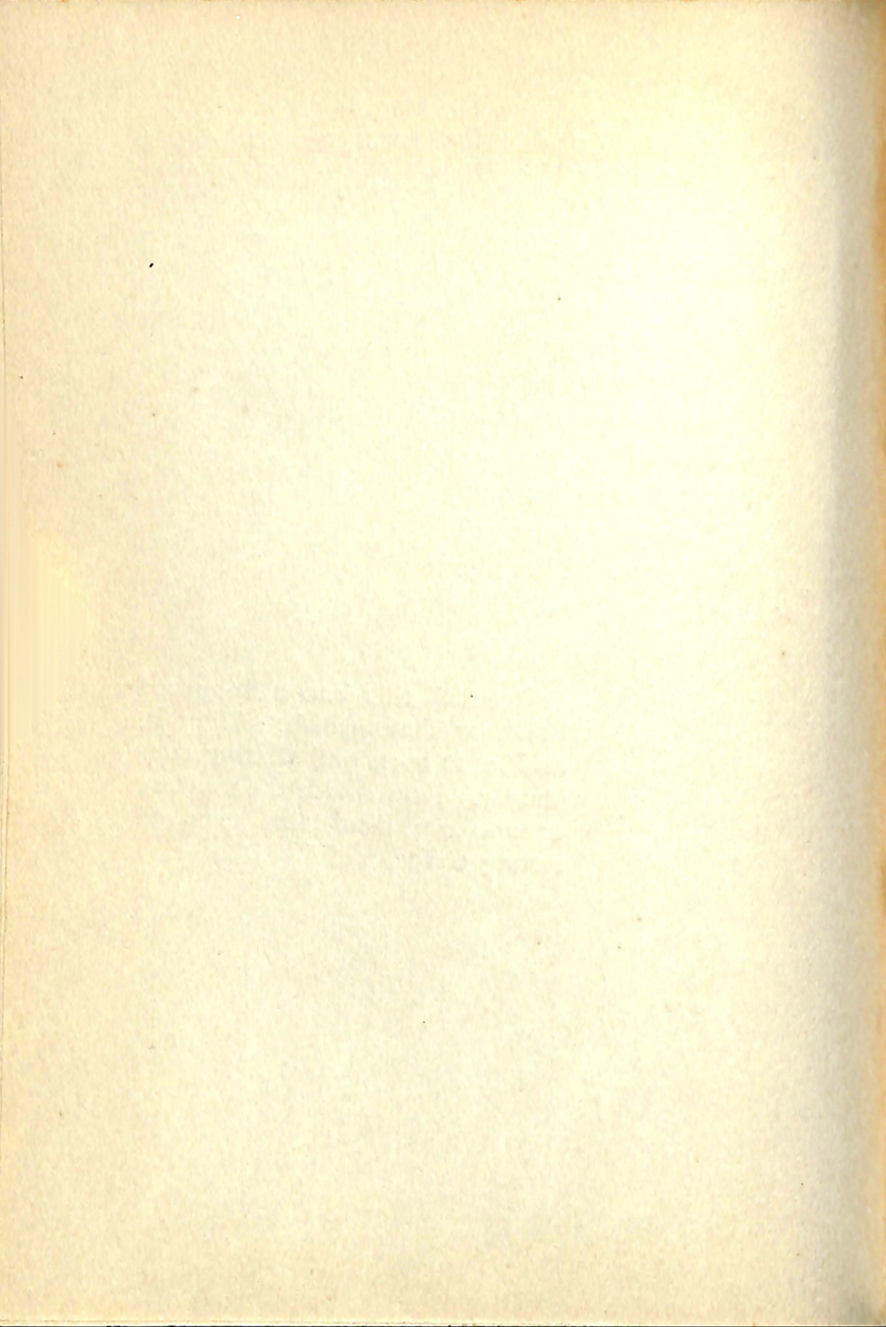
18 cloves

1 stick of cinnamon

7 lumps of sugar

7 jiggers of brandy.

Pour all this into a fire-proof bowl, or chafing dish. Light it, and let it burn out, stirring constantly. Now divide the mixture among six demi-tasse cups of strong coffee.

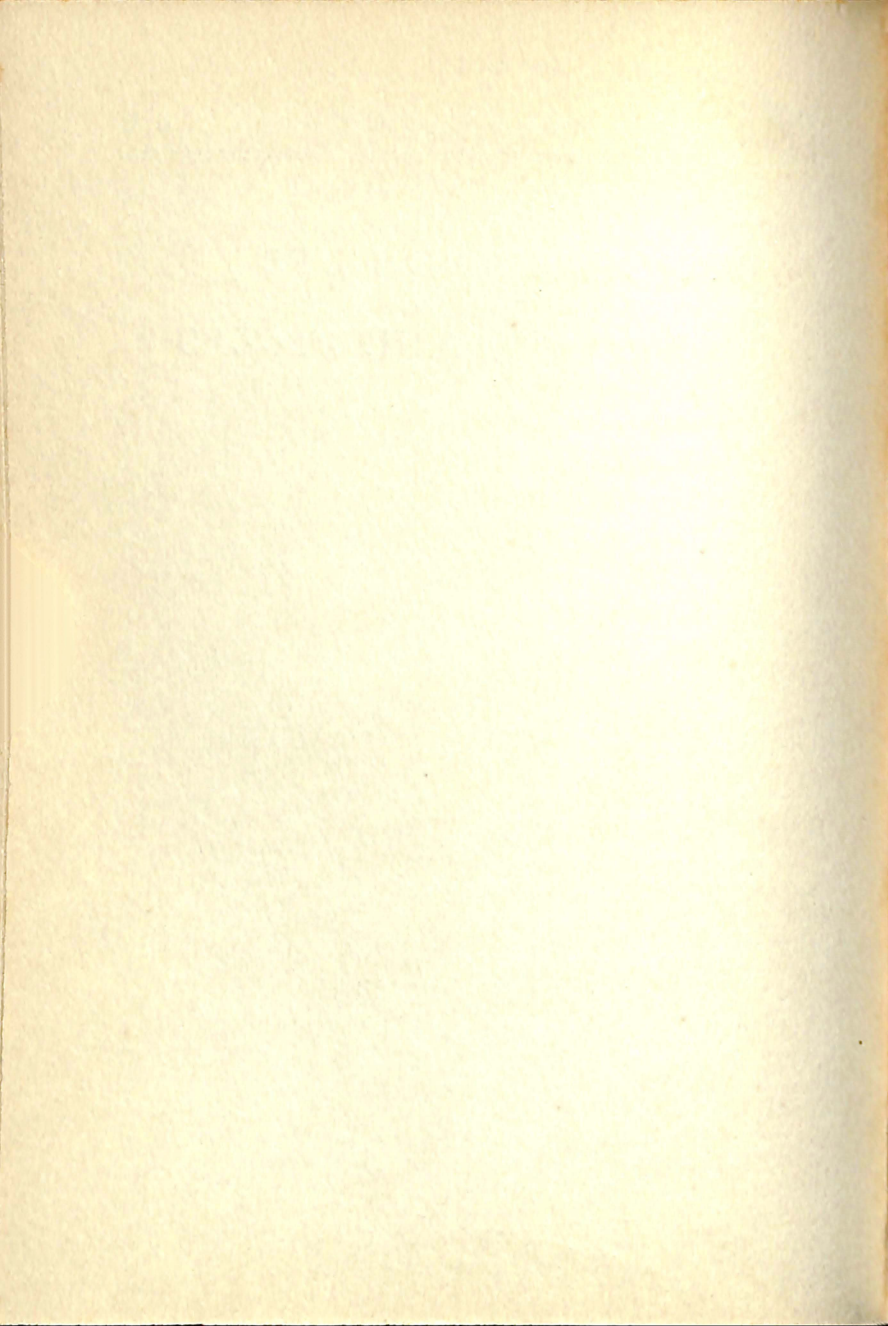




T I P P L E   A N D   S N A C K

PUNCHES AND CUPS  
AND FIZZES







## CURAÇAO PUNCH

1 jigger Curaçao

½ jigger brandy

1 teaspoon of lemon juice

1 teaspoon of simple syrup

Mix with plenty of ice, strain to a tall glass,  
decorate with fruits in season and serve.

## ROMAN PUNCH

1 jigger of rum

½ jigger of brandy

½ jigger of Curaçao

½ jigger of raspberry syrup

1 teaspoon of simple syrup

1 teaspoon of lemon juice.

Mix together with ice, and pour into a tall  
glass, decorate with pineapple and straw-  
berries and serve.



### BRANDY PUNCH

1 jigger of brandy

1 teaspoon of lime juice

1 teaspoon of simple syrup

Pour into a tall glass filled with shaved ice,  
decorate with fruit and serve.

### MILK PUNCH

1 large jigger of brandy

$\frac{1}{2}$  jigger of rum

Pour into a tall glass filled with cubes of ice,  
add milk to fill the glass, stir well, and  
shake some nutmeg over the top.





### PORT PUNCH

1 tablespoon of orgeat syrup

1 tablespoon of simple syrup

½ tablespoon of lemon juice

Pour into a tall glass, and fill up with a good port wine.

### RUM PUNCH

1 jigger of rum

1 tablespoon of lemon juice

1 tablespoon of simple syrup

Pour into a glass containing several cubes of ice, decorate with fruits and serve.



### ORGEAT PUNCH

1 jigger of whiskey

1 jigger of orgeat

The juice of half a lemon

Pour this into a tall glass containing several cubes of ice, and fill up with a good claret.

### NEW ORLEANS PUNCH

1 jigger of Bourbon

1 jigger of brandy

$\frac{1}{2}$  jigger of rum

The juice of half a lemon

1 tablespoon of simple syrup

Pour into a slender glass, decorate with fruit and serve.



## ST. LOUIS PUNCH

1 jigger creme de caçao

1 jigger of applejack

1 teaspoon of simple syrup

Fill the glass with good cold milk and shake

Pour into a tall glass containing several cubes of ice, and sprinkle a little nutmeg over the top.

## McKINLEY PUNCH

2 jiggers of whiskey

2 jiggers of grenadine

The juice of two lemons

Several cubes of ice in the glass, and fill with seltzer.





### IMPERIAL PUNCH

2 jiggers of whiskey  
½ jigger of Curaçao  
The juice of one lemon  
1 tablespoon of simple syrup  
Several cubes of ice  
Fill the glass with champagne.

### APPLEJACK PUNCH

2 jiggers of applejack  
1 jigger of grenadine  
The juice of one lime  
Fill the glass with cracked ice  
Add a bottle of club soda.



## ALE CUP

Use a pitcher

The juice of one lemon

2 jiggers of whiskey

1 tablespoon of simple syrup

1 quart of ale

Stir this all together, pour it into glasses containing several cubes of ice, and sprinkle a little nutmeg over the top of each glass.

## BADMINTON CUP

1 jigger of sherry

1 jigger of port wine

1 jigger of maraschino

1 quart of claret

1 bottle of club soda

Use a punch bowl containing a good size piece of ice.



## FIZZES

The ingredients of a fizz should be mixed in one glass, then strained into another glass filled with cubes of ice, and seltzer-water used to give the drink the "fizz."

### GIN FIZZ

2 jiggers of gin

The juice of half a lemon

1 tablespoon of simple syrup.





## ROYAL FIZZ

2 jiggers of gin

The juice of half a lemon

1 egg, both the yolk and the white

1 tablespoon of simple syrup

Shake this well in a cocktail shaker. Dump the mixture into a glass, and fill with seltzer.

## GOLDEN FIZZ

2 jiggers of gin

The juice of one lime

The yolk only of an egg

1 tablespoon of simple syrup

The drink is mixed the same as a Royal Fizz,



### RUM FIZZ

2 jiggers of rum

The juice of half a lemon

The white of one egg

1 tablespoon of simple syrup

Shake together well in a cocktail shaker, pour into the glass, and add seltzer.

### MORNING GLORY FIZZ

1 jigger of whiskey

The white of one egg

1 tablespoon of simple syrup

The juice of half a lemon

1 tablespoon of absinthe

Shake well in a cocktail shaker, pour into the glass, and add seltzer.



### WHISKEY FIZZ

1 jigger of whiskey  
The juice of half a lemon  
1 tablespoon of simple syrup.

### CIDER FIZZ

Fill a tall glass half full of cider  
The juice of one lemon  
1 tablespoon of simple syrup  
Fill the glass with seltzer.





### NEW ORLEANS CREAM FIZZ

1 tablespoon of simple syrup

1 jigger of gin

1 jigger of good cream

Shake these well together in a cocktail shaker, pour into a glass containing several cubes of ice, twist over it a slice of lemon peel, and fill the glass with seltzer.

### BACARDI FIZZ

2 jiggers of bacardi

$\frac{1}{2}$  jigger of lime juice

$\frac{1}{2}$  jigger of lemon juice

1 tablespoon of simple syrup

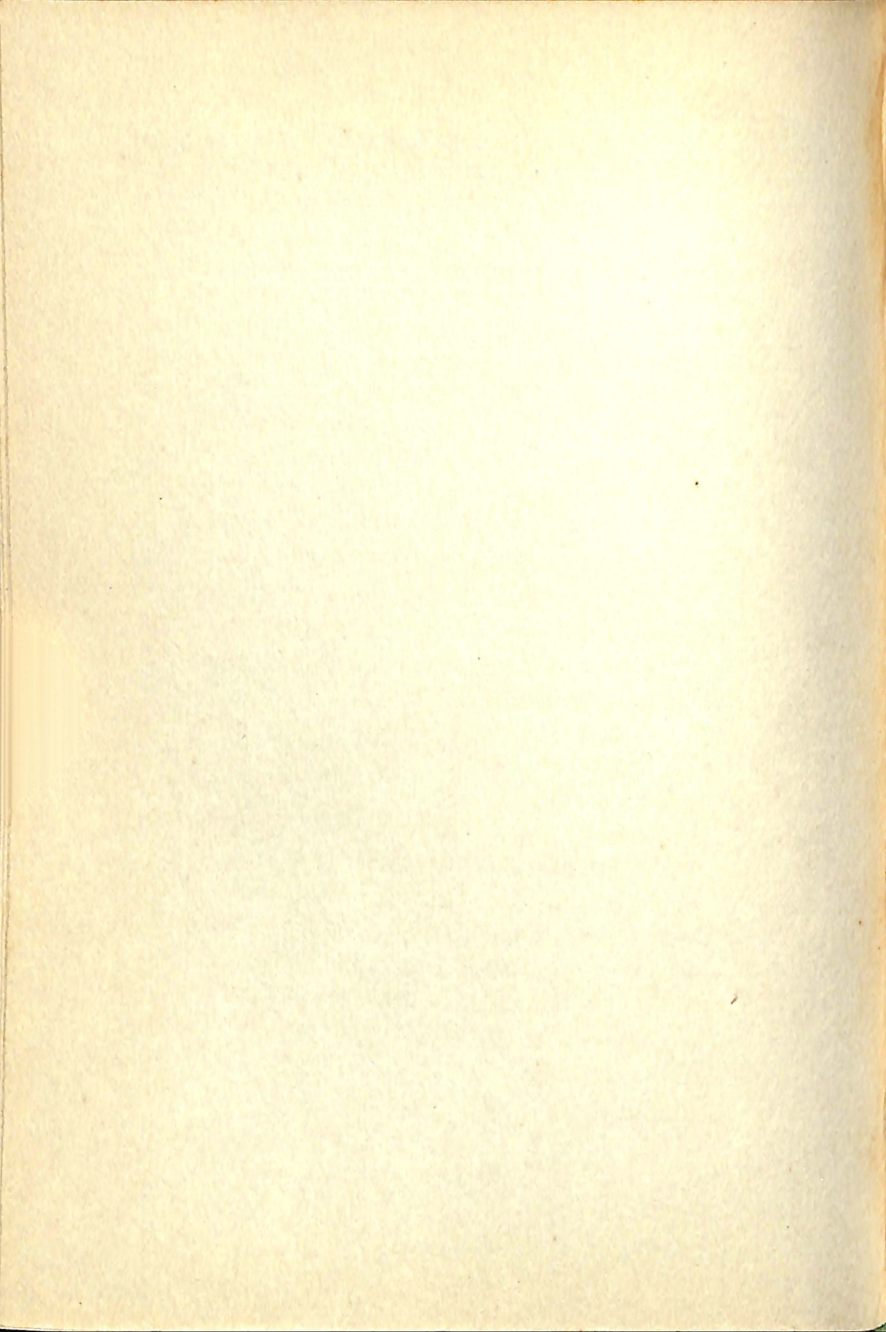
The white of one egg

Shake well in a cocktail shaker, pour into a glass containing several cubes of ice, and fill with seltzer.



T I P P L E   A N D   S N A C K

# THE HUNT BREAKFAST







## THE HUNT BREAKFAST

In the early afternoon of a brisk fall day, when the hunters return from the fox-hunt or the drag, their main idea in life at the moment is food, good food, plenty of food, and a wide variety. Have variety to suit the individual appetite, and having suited the tasting eye, satisfy the palate and humor the disposition with a culinary masterpiece.

The thin-blooded hunters, dismounting stiffly and blowing their chilled fingers through blue lips, will want hot, satisfying dishes; the thick-blooded ones, arriving flushed, panting and famished will scorn any hot dishes, but will devour with avidity the salads and cold sliced fowls. However, both the hot and cold hunters will want liquor—both hot and cold too.

The hunt breakfast is a problem. If the run is a drag, you can count pretty well on time; if it is a fox-hunt, there is no telling when the riders will begin to straggle in. But if you know your hunting country, or better still if you know your hunters, you can



judge pretty accurately who will return when.

Spread the food out à la buffet. Keep the serving tables away from the walls, so that they can be worked from all sides—especially is this true of the liquor table. If you have a six sided table use it to hold the liquor. Arrange sufficient small tables so that the worn and famished hunter can sit down, and won't have to bolt his food standing up. And give 'em plenty of room to mill around!

Place the hot food in vessels that you can keep hot by some means or other; copper plates with alcohol burners, electric hot plates, chafing dishes will all do the trick.

On one table a good stunt is to have a three burner electric plate, and beside it four or five small copper frying pans, and as many French pottery casseroles. Range the following materials on a white board beside the burner: A large bowl of Leghorn eggs, a crock of sweet butter, a small bowl of chopped onion, one of chopped parsely, one of chopped green pepper, one of chopped chicken livers, and a pile of bacon. Have also a shaker of salt, a pepper grinder, spices, and spoons and forks to cook with. This is most popular,





because the guests can cook their eggs the way they want them.

Now for the food. Here is a list of delicious hunt breakfast dishes that have been served at some of the great hunt clubs in America and England: The recipes follow the list:

Clam juice cocktails  
Tomato juice cocktails  
Assorted hors d'oeuvres  
Eggs in cheese sauce  
Codfish cakes  
Corn meal waffles and whipped maple  
cream  
Shellfish compote  
Kidney stew  
Spoon bread  
Beefsteak pie  
Grilled herring and mustard sauce  
Beaten biscuit  
Muffins  
Toast  
Cheese balls  
Buckwheat cakes  
Black gingerbread





T I P P L E   A N D   S N A C K

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There is no limit to the number of cold dishes that may be served, but more usual ones have been found to be

- A cold roast turkey
- Cold roast duck
- A cold spiced ham
- Aspic salad
- A green salad

For hot beverages :

- An urn of coffee
- An urn of hot water (for tea and punches)
- An urn of hot milk (for punches and cafe au lait)

BUT DON'T FORGET THE LIQUOR!



## CLAM JUICE COCKTAILS

Stew two dozen chopped fresh clams in their own juice and three cups of water for ten minutes. Strain the juice off, and add  $\frac{1}{2}$  teaspoon of salt, 1 teaspoon of lemon juice, 2 tablespoons of tomato catchup, and a dash of Worcestershire sauce. Bottle and chill.

## TOMATO JUICE COCKTAILS

The cheapest way to make tomato juice cocktails, provided you do not have an unlimited supply of fresh tomatoes is to use canned ones.

- 1 can of tomatoes
- 1 tablespoon of sugar
- $\frac{1}{2}$  teaspoon of salt
- 1 tablespoon of Worcestershire sauce

Put all this into a strainer and press out the juice. Some people like a little scraped onion in the cocktail. Bottle and chill.



## EGGS IN CHEESE SAUCE

Boil hard the required number of fresh eggs. Peel off the shells and cut the eggs in halves. Lay them in the chafing dish, and pour over them the following sauce:

### Sauce

Using a double boiler, melt a heaping tablespoon of butter, then blend in one of flour. Now add a cup and a quarter of milk, and blend the sauce. When it is creamy add one cup of grated American cheese, and allow the sauce to double-boil until the mixture is smooth and creamy. Pour this over the eggs which you have laid in the chafing dish, and sprinkle paprika over the top.

## CODFISH CAKES

These are without a doubt the most delicious, light and fluffy cakes I have ever tasted.

- 3 heaping cups riced potatoes
- 2 cups of shredded codfish (flake)





- 2 eggs beaten thoroughly
- 1 tablespoon of melted butter
- Pepper to taste

Mix this all together in a bowl. Now prepare deep fat. Heat it sizzling hot. Scoop out a tablespoonful of the cake mixture and drop it into the frying basket. The cakes will brown in a minute if the fat is sufficiently hot. Drain on brown paper.

## CORN MEAL WAFFLES

- 2 cups of corn meal
- 1 cup of flour
- 3 eggs
- 1 pint of milk
- 1 tablespoon of melted butter
- $\frac{1}{2}$  teaspoon of soda dissolved in warm water
- 1 teaspoon of salt

Scald the milk. Beat the yolks of the eggs and add them to the milk. Add the soda. Now add the whites of the eggs beaten stiff. Sift the flour in slowly, and beat until the batter is smooth.



## WHIPPED MAPLE CREAM

Whip a pint of double cream until it is quite stiff. Now beat in a cup of maple syrup that has been brought to a boil on the stove. The result will be a delicious creamy sauce.

## SHELLFISH COMPOTE

1 dozen oysters

The bellies of one dozen large clams

1 pound of fresh shrimp

2 pounds of lobster

1 pound of scallops

1 pound of crab meat

1 and  $\frac{1}{2}$  quarts of cream

Cook the oysters and the clams in their own juice. Scald the scallops for one minute. Boil the shrimp and the lobster for twenty five minutes, and then shell them. Now pour all the shellfish into the casserole con-



taining the oysters. Stir in all the cream. Let the mixture come to a good piping heat, and serve on toast.

This is a delicacy fit for a king.

### KIDNEY STEW

Soak lamb kidneys in warm salt water for one hour. Then slice them into small pieces. Saute them in butter to which has been added bay leaf, a sprig of thyme, and some finely chopped parsley. While they are stewing in the butter slowly dredge them with flour. Now add sufficient brown stock to make plenty of sauce. To this add a flavoring of sherry. Let the sauce become piping hot, but do not let the kidneys boil once you have added the stock. Kidneys become tough very quickly, and it will take hours of simmering to make them tender again.





## SPOON BREAD

Put a pint of milk into a double boiler. When it is hot, add a cup of yellow cornmeal. Beat this well, and let it cool. When it has become tepid, add a tablespoon of melted butter, and the beaten yolks of three eggs. Stir these well together, then stir in carefully the whites of the three eggs beaten stiff. Pour into a deep buttered baking dish, and bake.

## BEEFSTEAK PIE ROYAL

Cut some filet of beef into small squares and stew in a quart of good stock for one half hour. Now add a number of little sweet onions, and some chipped carrots, a bay leaf, a dash of Worcestershire sauce, and salt to taste. Cook for another twenty minutes. Thicken the gravy with flour. Let this cool. Pour into a deep baking dish, and cover the top with pie crust. Bake until the crust is a golden brown.



## GRILLED HERRING AND MUSTARD SAUCE

Clean a good herring, and broil it. When it is done, pour the following sauce over the fish, and serve hot.

Put two tablespoons of butter into a casserole. Add as much flour as the butter will absorb. Stirring constantly, add enough water so that the mixture is creamy. In a china bowl put three pats of butter, the yolks of two eggs, a teaspoon of vinegar, two tablespoons of yellow mustard, and a tablespoon of cold water. Mix well together, and pour slowly into the boiling mixture, stirring quickly.

## BEATEN BISCUIT

Sift a quart of flour and a teaspoon of salt into a mixing bowl. Add a tablespoon of lard, and blend in with your fingers. Add slowly a pint of milk. The dough should be rather stiff. Dump it onto a board and beat it with a rolling pin until the dough blisters;



that is, until the dough is filled with bubbles. Now knead it lightly, roll it out, and cut it into biscuit forms, and bake in a moderate oven for about ten minutes.

## MUFFINS

Beat the yolks of three eggs. To this add 1 pint of cream, a teaspoon of salt and the whites of the eggs beaten very stiff. Now add a tablespoon of melted butter, and sift in a pint of flour in which you have added a teaspoon of salt and 2 teaspoons of baking powder. Beat thoroughly, and pour into buttered muffin tins.

## TOAST

Anyone can make toast, but few people know how to preserve its crispness. After the toast is done, it should be stacked on end, never piled up. If you pile it, or cover it with a napkin or cover of any sort, it will become soggy and tough in no time.





## CHEESE BALLS

Beat the white of one egg stiff. To this add 3 tablespoons of grated American cheese. Mix thoroughly together, and roll into little balls about the size of marbles. Fry these in deep smoking hot lard. Cheese balls are most delicious with a green salad.

## BUCKWHEAT CAKES

I have eaten many buckwheat cakes, but never any as delicious as this recipe makes.

Pour two cups of scalded milk over  $\frac{1}{2}$  a cup of fine bread crumbs, and let this soak for thirty minutes. Add  $\frac{1}{2}$  teaspoon of salt,  $\frac{1}{2}$  cake yeast dissolved in  $\frac{1}{2}$  cup of warm water. Stir in enough buckwheat flour to make a *thin* batter (usually about  $1\frac{3}{4}$  cups). Let this raise overnight. In the morning stir it well, add a tablespoon of maple syrup and  $\frac{1}{4}$  teaspoon of soda dissolved in  $\frac{1}{2}$  cup of warm water.

**BLACK GINGERBREAD**

This is famous!

1 cup of black molasses

1 teaspoon of powdered ginger

1 teaspoon of cinnamon

1 pinch of cloves

To this add one egg well beaten together, a tablespoon of melted butter and one tablespoon of melted lard. Add two cups of sifted flour, and stir to a good batter. Now add 1 teaspoon of baking soda that is dissolved in 1/2 cup of boiling water. **ADD THE SODA WHILE IT IS FOAMING.** Stir quickly for a moment, pour into a shallow baking pan, and bake.



T I P P L E   A N D   S N A C K

THE BACHELOR USES  
HIS KITCHENETTE







Outside of the hurried pot of percolated coffee, and maybe a couple of slices of blistered toast that you manage on the run between putting on your pants and hoeing your face, the old kitchenette is slowly dying of dry rot.

Well, as you are indebted to Tom, Dick and Harry and their wives or their women, so you take them out to a restaurant where they eat like ravenous beasts. The next morning you discover your bank roll has contracted the mange. And that's that! Crawl back into the old shell until the pennies recuperate.

Why do it? For about three dollars at the "Bazar Francaise" you can collect enough French pottery casseroles to cook swell swill for a dozen people. Cook up a little party yourself. Perhaps you think you can't cook, but you can.

Next time you feel like feeding some of your friends, try some of the suggestions on the following pages. They are easy, and they are delicious. By the time the meal is over your friends will be calling you Pierre!



## CHOWDER PARTY

- 2 pounds of fish. Red snapper is best
- 6 large potatoes sliced
- 6 onions sliced
- $\frac{1}{4}$  pound salt pork, diced
- 2 pilot biscuit

Chop up the onions and fry them in the grease left after you have fried the pork cubes golden brown. Cut up the fish in pieces, and pack a casserole with layers of fish and potato and onion together with the butter from the fried onions and the pork. Pour a quart of milk over the whole, add a bay leaf, and salt to taste. Let this simmer over a low flame for an hour. Serve in bowls with pilot biscuit on the side.

After the chowder, serve a salad made of greens with a fresh dressing, roquefort cheese and brown bread, and, if you like, coffee.





## DUTCH SUPPER

At any German pork store you can get Knockwurst. They are fat "hot dogs," only they have a better flavor. Allow two Knockwurst to a person. At the same store buy your sauerkraut. Allow about six ounces per person. To prepare the sauerkraut put it in a pot (not aluminum). Add  $\frac{1}{2}$  pound of seeded white grapes to each pound of sauerkraut. Let the kraut simmer for about two hours. To prepare the Knockwurst, bring a pot of water to a boil, turn off the flame, and put the wurst into the water and let them stand for ten minutes. Serve the supper buffet, and have rye bread, sliced thin, Swiss cheese, dill pickles, mustard, beer or ale, and a bowl heaped full of potato chips.



## OYSTER ROAST

This is for outdoors, in the woods or on the beach. If you can find a place where the sheriff and the fire marshal will let you build a fire, dig a hole about three feet square, and a foot and a half deep. Fill it full of rocks and build a roaring fire on the rocks. Let the fire burn away. If you are on the beach, spread seaweed over the rocks. If you are in the woods, spread a wet gunnysack over the rocks. Lay the oysters out on this, as many as you want, and cover them over with more seaweed, or a couple of wet gunnysacks. Leave the oysters there for 2 hours. They are then ready to eat. Equip each guest with a dime store coarse wash rag with which to hold the hot oysters, a cup with some sauce in it, and a fork.

Make the sauce as follows: One pound of butter, 1 bottle of catchup, 4 beef cubes, and 4 tablespoons of Worcestershire sauce. Melt this all together in a pot. The best thing to serve with the oysters is cole slaw, and plenty of beer.





## SPAGHETTI PARTY

Allow six ounces of spaghetti to a person. Boil the spaghetti in salted water until it is tender. Make the sauce as follows:

Fry two chopped onions (Bermuda) in some butter or bacon fat. When the onions are brown, add 1 can of tomatoes, 2 pounds of ground round steak,  $\frac{1}{2}$  a cup of olive oil, 2 tablespoons of sugar, several cloves, a bay leaf, and salt to taste. Let this simmer for three hours. When the sauce is done, strain it through a coarse strainer into which you have put several cloves of garlic. Using a wooden spoon, work nearly all the meat through the strainer. If you like mushrooms in the spaghetti sauce, skin and slice a pound of mushrooms, and after the sauce is strained, return it to the stove, add the mushrooms, and let it simmer for ten minutes.

Serve a green salad with the spaghetti, and red wine, and Parmesan cheese to sprinkle over the spaghetti. It is best to serve the spaghetti and the sauce separately, and let the guests help themselves.



**SUKIAKI PARTY**

- 2 pounds of porterhouse steak
- 5 Bermuda onions sliced
- 1 head of cabbage chopped fine
- 1 can bamboo sprouts
- 1 can bean sprouts
- 1 pound of mushrooms, skinned
- 1 bunch of green spring onions
- 1 bottle Soy sauce
- 2 cups of boiled vermicelli.

Cut the steak into small cubes and fry in butter in a large iron skillet. When nearly done through, add the onions and the cabbage and  $\frac{1}{2}$  cup Soy sauce, and some sugar to taste. Let this simmer down to about half, then add the remainder of the vegetables, and stir until it is piping hot.

You serve rice with this. To boil rice, use plenty of water. Boil the rice violently for about 20 minutes, or until the kernels are tender. Then place in a strainer, and run cold water over the rice. This will



separate the kernels. Now place the strainer in a moderate oven, until the rice has dried out, and is firm and flaked.

With Sukiaki serve Japanese rice cakes, pickled limes, and tea.

### SHRIMP WIGGLE

- 1 cup of shrimp
- 1 cup of cold cooked rice
- 1 cup of peas, cooked
- ½ a cup of chopped celery
- ½ a cup of minced cooked ham
- 2 cups of tomato juice
- 1 tablespoon of chopped onion

Mix this all together, and cook for about fifteen minutes in a casserole or a chafing dish.

### OYSTER WIGGLE

Place some oysters in a pan with some of their juice, and a tablespoon of Worcestershire sauce. Let them stew for a moment. Now dredge them slowly with flour, until the liquor thickens. Serve on toast.



### WATERCRESS SALAD

Soak the watercress in iced salt water for several hours. Drain off all the water, and serve in a deep bowl with the simple dressing of Tarragon vinegar, salt and pepper to taste.

### NEW ORLEANS SALAD

One head of lettuce, a half dozen pickled onions, three pickled cucumbers. Mix thoroughly in a bowl with French dressing.

### VEGETABLE SALAD

Chopped cabbage, finely chopped raw carrots, several stalks of chopped celery, a chopped green pepper, several stalks of endive, some slices of Bermuda onion. Mix well in a bowl with French dressing.





## HOW TO MAKE FRENCH DRESSING

French dressing is not good unless it is made immediately before using. Rub the bowl with garlic.

2 teaspoons of mustard

2 teaspoons full of salt

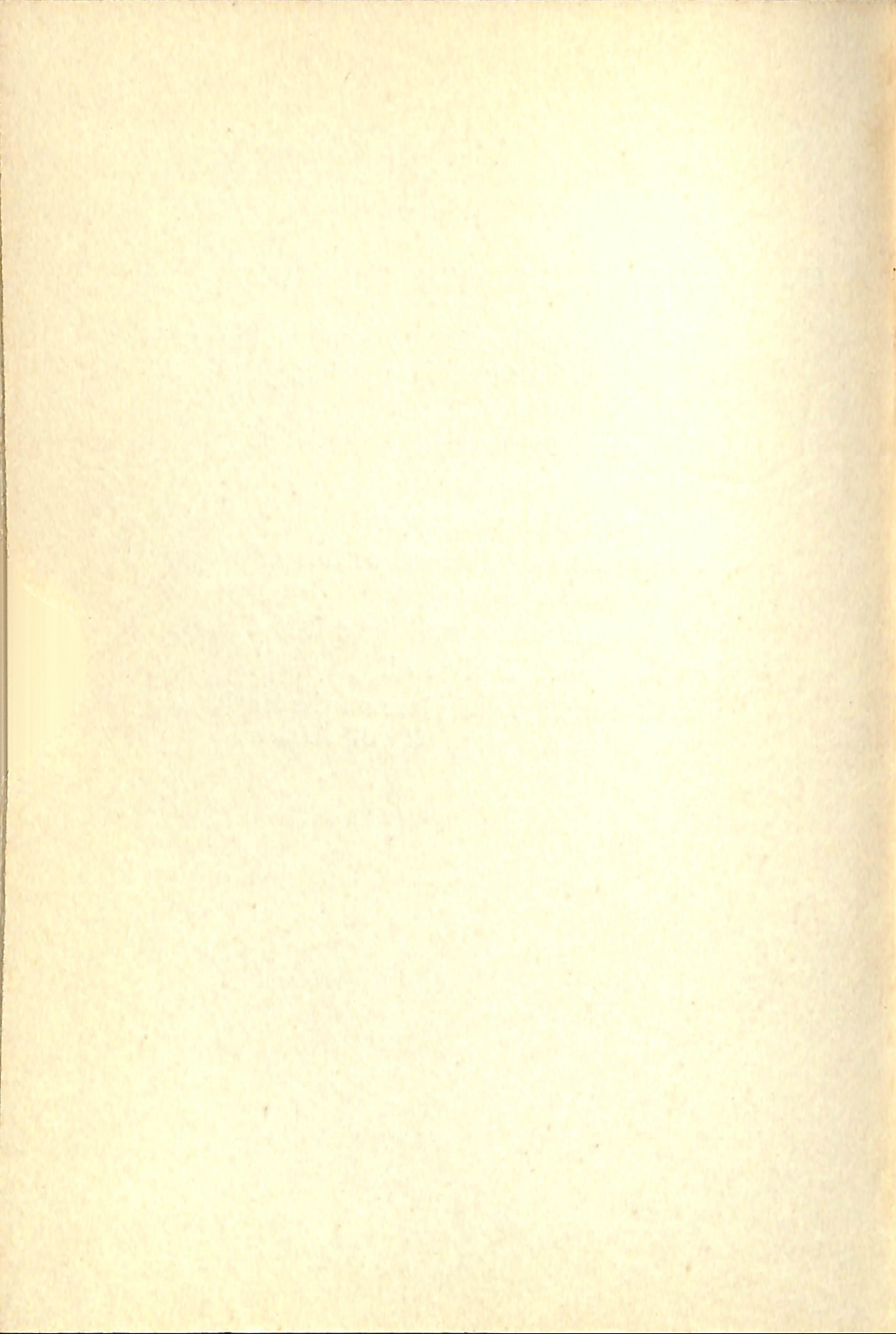
$\frac{1}{2}$  teaspoon of black pepper

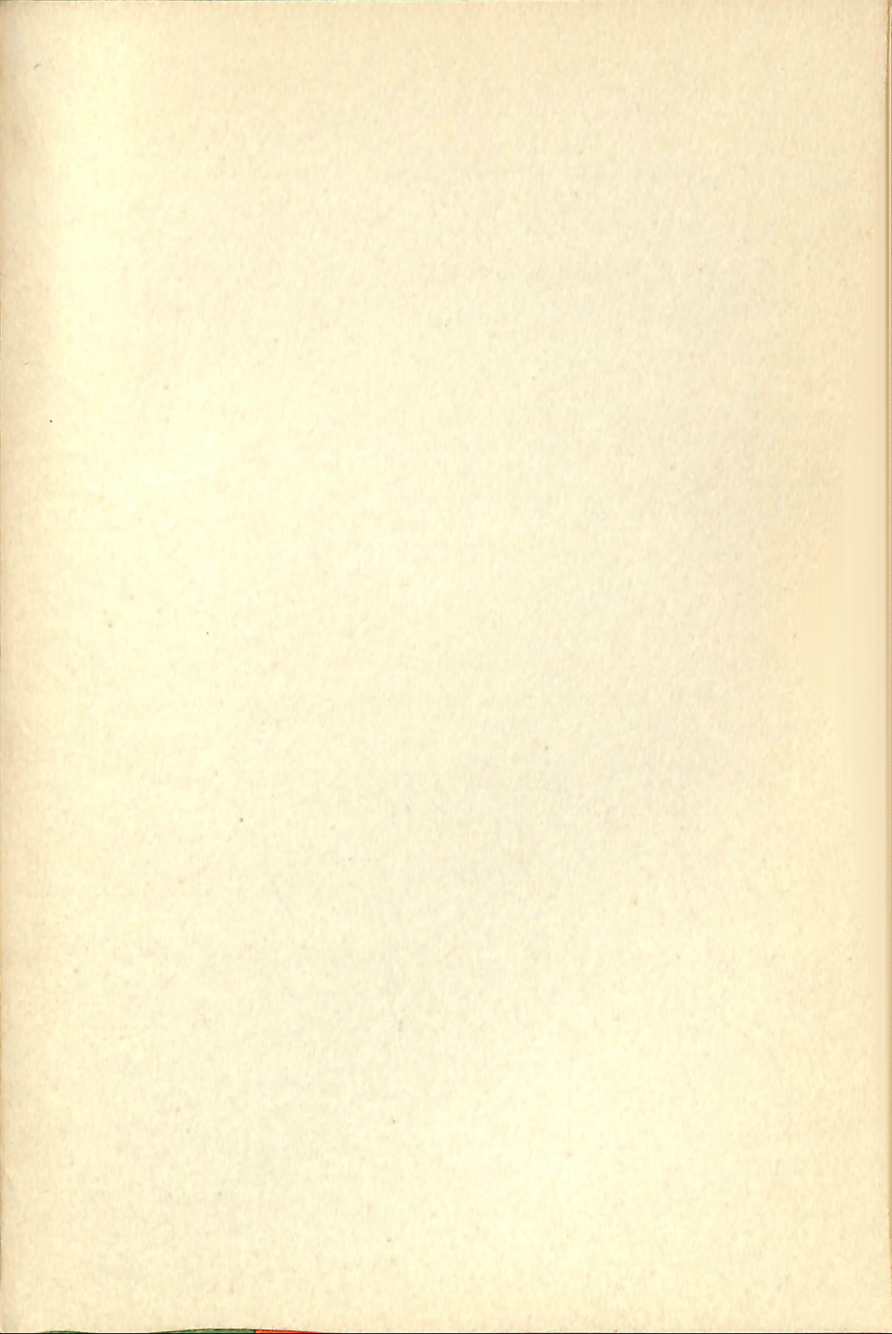
2 tablespoons of vinegar, or one of vinegar  
and one of lemon juice

Mix these together until the salt is dissolved

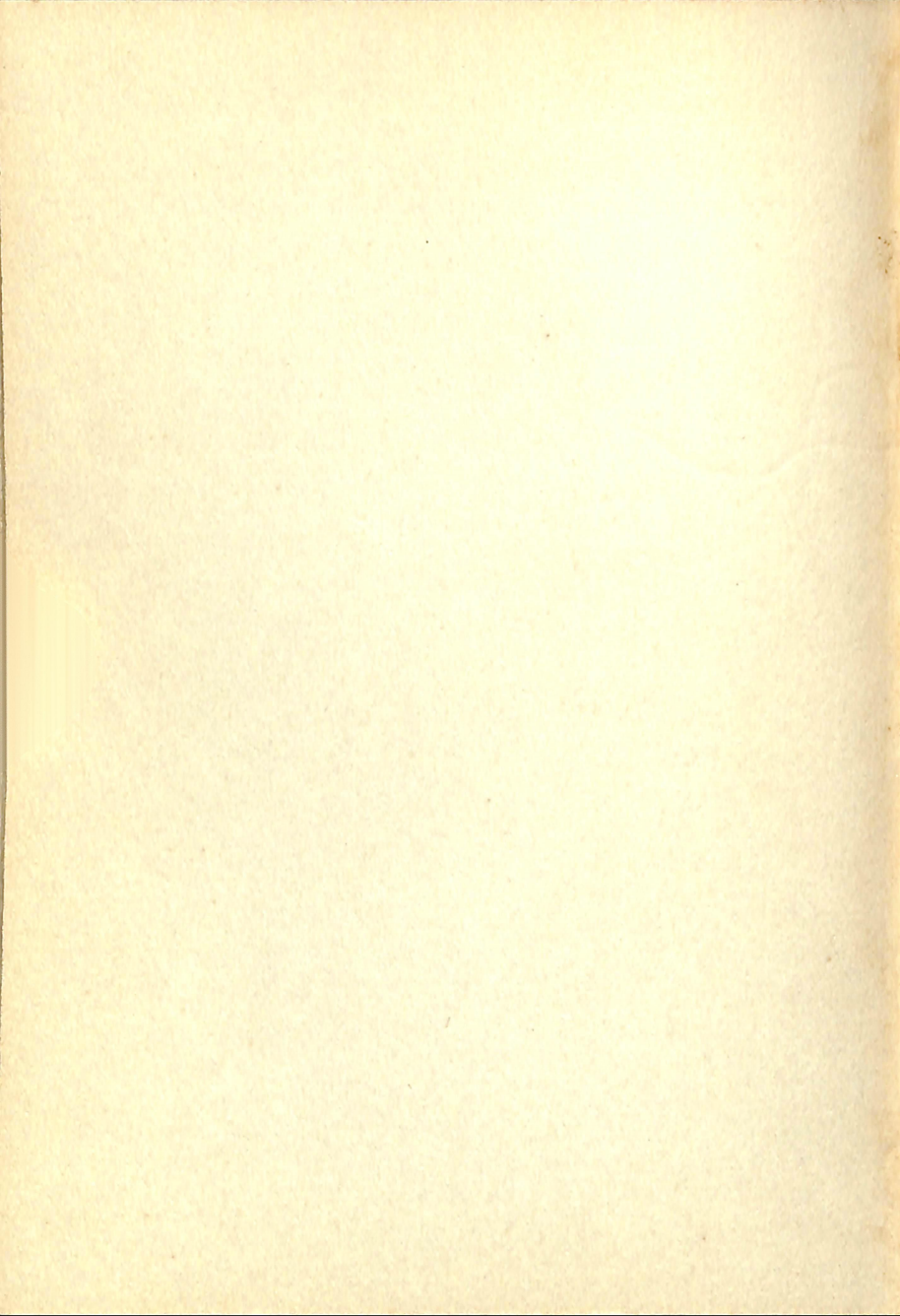
8 tablespoons of olive oil

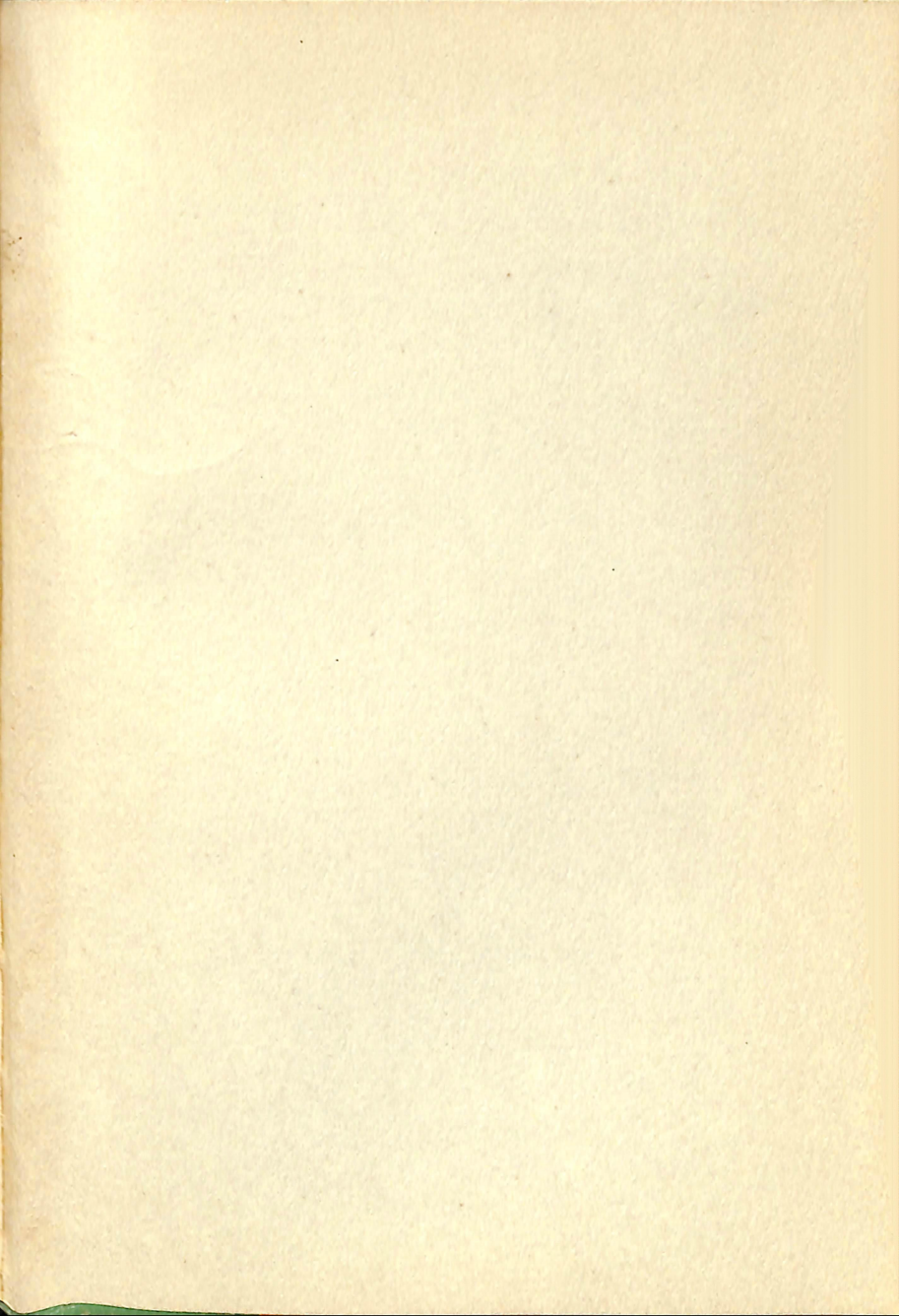
Mix thoroughly, and place on the ice for ten  
or fifteen minutes. It will thicken.

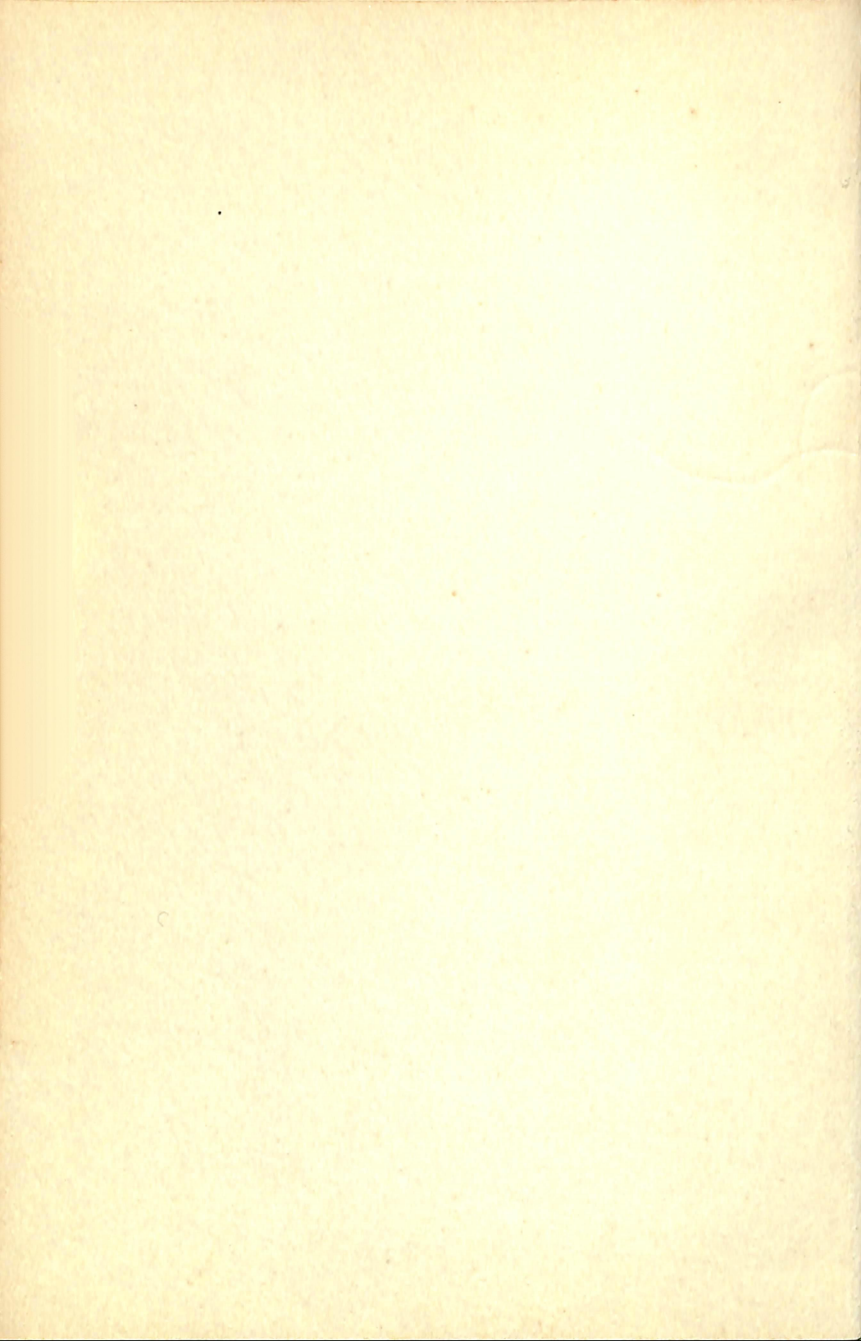




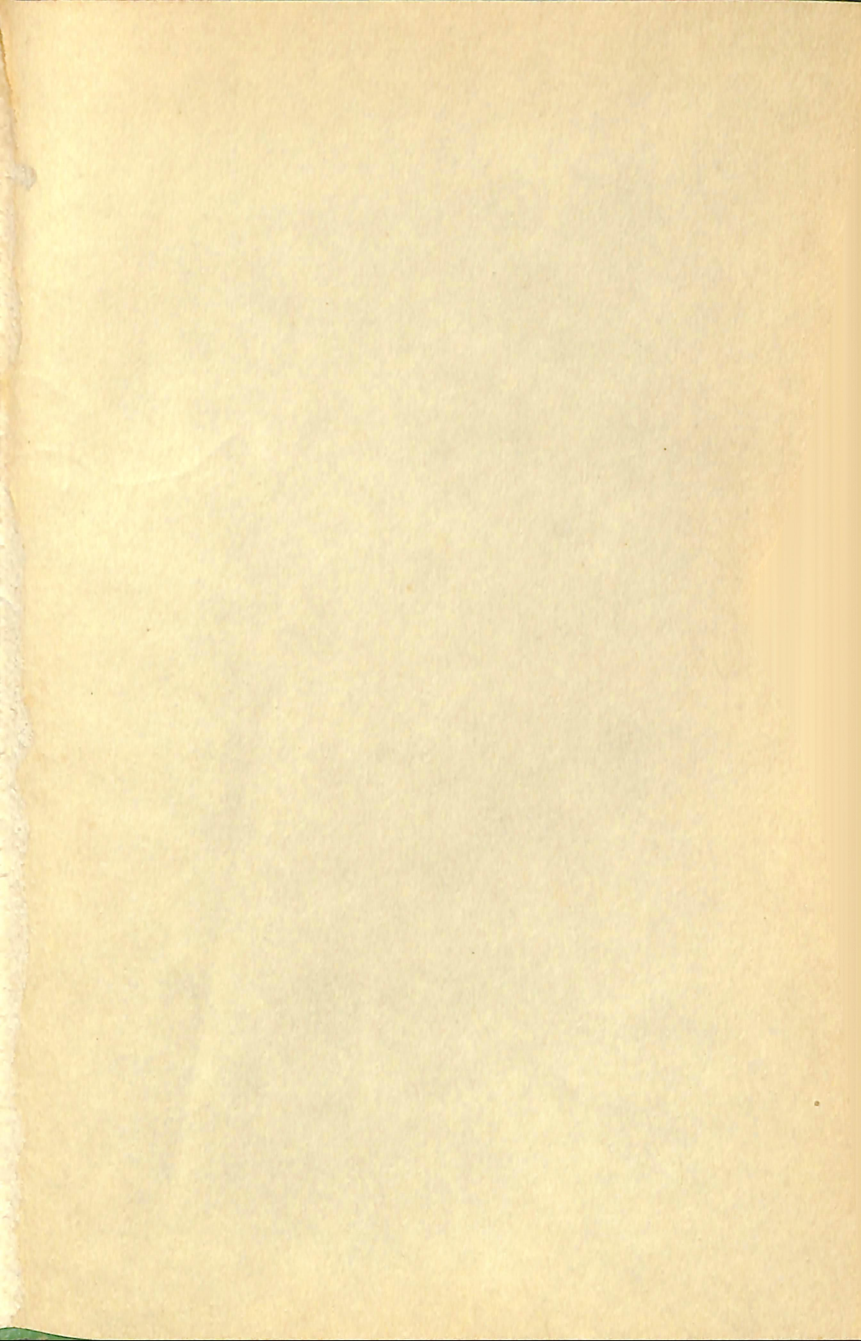


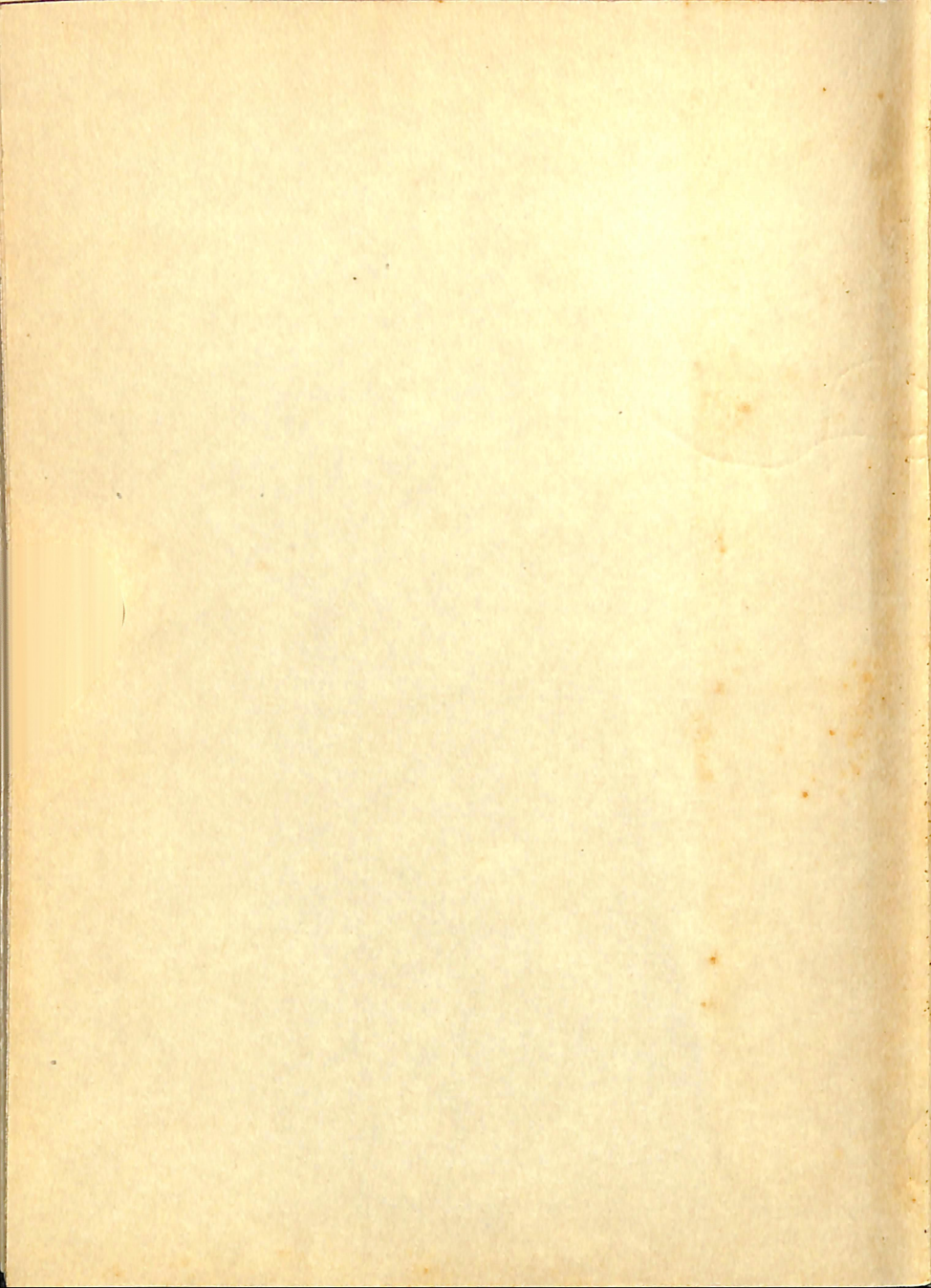












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# ANOTHER HO HUM

## More Newsbreaks from THE NEW YORKER

Foreword by E. B. WHITE

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HO HUM was the jolliest surprise of the summer. Within a week of publication it jumped into the best-seller lists, where it seemed to take. It consisted—though of course you know this—of more than three hundred of the little oddments that are scattered through the pages of *The New Yorker* like daisies in a field.

Such as

“Wanted — reliable orchard man for steady job. Don't have more than two children if you can help it.”

—Hood River (Ore.) News.

“You tend to your fruit.”

111

ANOTHER HO HUM contains another three hundred newsbreaks, the slips of eager pen and unwieldy linotype, with appropriate comments by *The New Yorker* editors. O. Soglow has carried on with the illustrating.

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