



Ham and Chutney Canapé

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| 1 cup Virginia ham
(ground) | ½ cup heavy cream
Parmesan cheese |
| 1 cup chutney | |

Mix ham and chutney thoroughly. Moisten with cream and spread heavily on rounds of toast, about ¼ inch thick. Sprinkle with grated cheese and heat in moderate oven for a few minutes. Yield: 18.

MISS I. L. DAWSON

Bacon and Cheese Canapé

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|----------------------------|-------------------------------------|
| 1 egg beaten | 10 dashes hot sauce |
| 2 cups grated sharp cheese | 2 teaspoons Worcestershire
sauce |
| 2 loaves bread | 1 teaspoon salt |
| ½ pound bacon | |

Mix egg, grated cheese and seasonings thoroughly. Cut crust from bread and place 1 teaspoon of mixture on each one inch piece of bread. Cover with pieces of bacon and bake in oven until bacon is done. Serves 30.

MRS. SAMUEL LAPHAM (Lydia Thomas)

Cocktail Sauce For Shrimp, Crab or Raw Vegetables

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|-----------------------------------|------------------------------------|
| 1 cup mayonnaise | ½ teaspoon Worcestershire
sauce |
| 1 teaspoon lemon juice | ½ teaspoon red pepper
sauce |
| 1 teaspoon curry powder | ¼ cup chili sauce |
| ½ teaspoon finely minced
onion | Salt and pepper to taste |

Mix well and keep in ice box until ready to serve.

MRS. HORACE L. JONES (Louise Dixon)



Suggestions for Mixtures to be used in Making Canapés

1. Chopped cooked lobster, cucumber, hard-cooked eggs and almonds mixed with mayonnaise.
2. Whole broiled mushroom topped with slice of stuffed olive served hot.
3. Deviled ham mixed with chopped hard-cooked egg and horse-radish.
4. Highly seasoned cheese topped with pecan, served hot.
5. Sliced tomato topped with thin slice of smoked cheese melted under flame and served hot.
6. Slice of hard-cooked egg with anchovy center.
7. Artichoke hearts marinated in tart French dressing.
8. Peanut butter covered with chutney.
9. A layer of anchovy paste covered with a paste of shredded crab meat, cream cheese and butter, seasoned with salt and pepper.
10. Shredded tuna fish mixed with lemon juice and mayonnaise.
11. Aspic jelly with anchovies or sardines included, on toasted bits of rye bread.
12. Large olives filled with cheese, wrapped in bacon; broiled.
13. Celery stuffed with cream cheese, mayonnaise and Roquefort cheese and topped with paprika.
14. Chicken liver balls rolled in minced chipped beef.
15. Anchovies on small triangles of toast spread with lemon butter.
16. Oysters or chicken livers wrapped in bacon; broiled.
17. Apples cut finger size, wrapped with chicken livers; broiled.
18. Pastry turnovers with anchovy paste, meat spreads, mincemeat, cheese.

Shrimp in Guinea Squash

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| 1 guinea squash
(eggplant) medium | Dash hot sauce and mace |
| 1 pound shrimp | 1 cup finely crumbled bread |
| 2 eggs | 1 teaspoon Worcestershire |
| 1 teaspoon salt, scant | ½ teaspoon black pepper |
| | Toast crumbs |
| | Small piece of butter |

Cut guinea squash in half lengthwise. Scoop out pulp taking care not to pierce shell. Steam or boil pulp until tender, mash thoroughly. Add cooked shrimp, bread crumbs, and seasoning, then the eggs well beaten. Pour into squash shells which have been wiped outside with oil. Sprinkle tops with toast crumbs, dot with butter. Bake in moderate oven about 30 minutes. Serves 4-6.

MRS. ARTHUR J. STONEY (Anne Montague)

Baked Shrimp Paste

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|--------------------------|--|
| 3 pounds shrimp | Salt and pepper (red and black) to taste |
| 6 baking powder biscuits | 1 teaspoon Worcestershire |
| ¼ pound butter | Pinch dry mustard |
| ½ small bell pepper | |

Boil and peel shrimp. Grind them thoroughly in a meat chopper with biscuits and bell pepper. Add seasoning and Worcestershire sauce. Mix with hands until well blended. Add melted butter to this. Use hands to pat and press this mixture into a greased loaf shaped pan. Bake at 400° for 15 minutes. Turn out when cold and cut in thin slices. (See Canape chapter for shrimp paste.) Serves 8.

MRS. THADDEUS STREET (Mary Leize Simons)

Hampton Plantation Shrimp Pilau

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|-------------------------|-----------------------------------|
| 4 slices bacon | 2 tablespoons chopped bell pepper |
| 1 cup rice (raw) | Salt and pepper to taste |
| 3 tablespoons butter | 1 teaspoon Worcestershire |
| ½ cup celery cut small | 1 tablespoon flour |
| 2 cups shrimp (cleaned) | Water for rice (pg. 129) |

Fry bacon until crisp. Save to use later. Add bacon grease to water in which you cook rice. In another pot melt butter, add celery and bell pepper. Cook a few minutes; add shrimp which have been sprinkled with Worcestershire sauce and dredged with flour. Stir and simmer until flour is cooked. Season with salt and pepper. Now add cooked rice and mix until rice is "all buttery" and "shrimpy." You may want to add more butter. Into this stir the crisp bacon crumbled. Serve hot. Serves 6.

MRS. PAUL SEABROOK (Harriott Horry Rutledge)

Shrimp Croquettes

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|----------------------|-----------------------------|
| 3 tablespoons butter | 1 teaspoon grated onion |
| 5 tablespoons flour | 1 teaspoon Worcestershire |
| 1 cup milk | 2 eggs |
| ½ teaspoon salt | 2 cups cooked ground shrimp |
| Pepper | Bread or cracker crumbs |

Make a thick cream sauce of butter, flour and milk, add seasoning. Remove from stove, stir in one raw egg. Add shrimp and refrigerate until firm enough to shape into oblong croquettes. Roll in fine crumbs then in beaten egg and again in crumbs. Fry in deep fat.

Variation: Crab meat can be used instead of shrimp. Serves 6.

MRS. FREDERICK RICHARDS (Sarah Lee Watkins)



SEAFOODS

CHARLESTON RECEIPTS

Charleston Shrimp Pie

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|---------------------|------------------------------|
| 2 pounds shrimp | 3 tablespoons butter |
| 2 cups bread crumbs | 1 tablespoon hot sauce |
| 2 cups tomato juice | 2 tablespoons Worcestershire |
| ½ teaspoon salt | 1 cup tomato catsup |

Cook and peel shrimp. Mix all ingredients together and bake in casserole for 30 minutes at 350°. Serves 8.

MRS. OWEN GEER (Louisa Farrow)

Edisto Shrimp Pie

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| 2 cups peeled cooked shrimp | 2 tablespoons sherry wine |
| 2 cups bread crumbs
(about 3 large slices) | Salt and pepper to taste |
| 1 cup milk | 1 teaspoon Worcestershire |
| 1 tablespoon chopped celery
or parsley | 2 tablespoons butter |
| | Pinch of nutmeg or mace,
if desired |

Soak bread in milk, add shrimp, butter and seasonings; place in buttered baking dish and bake in moderate oven (375°) for 30 minutes. Serves 6.

MISS MARGARET READ

Beaufort Stewed Shrimp

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|----------------------------------|-----------------------------|
| 1 pound or 1 plate raw
shrimp | 1 heaping tablespoon butter |
| ½ cup water | 2 tablespoons vinegar |
| | Salt and black pepper |

Boil shrimp in salted water until tender. When cool enough, peel shrimp and put in saucepan with water, pepper, salt and butter. Let simmer for a few minutes and then add vinegar. Continue to let them simmer for another five minutes or so longer. Serve either hot or cold for breakfast with hominy. Serves 4.

MRS. STUART DAWSON (May Elliott Hutson)



CHARLESTON RECEIPTS

James Island Shrimp Pie

This receipt came originally from Mrs. Robert Lebby, Sr., of James Island, about 1860.

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| 1 cup of raw rice | 5 tablespoons tomato catsup |
| 2 cups water | 2½ tablespoons Worcester- |
| 1 teaspoon salt | shire |
| ¼ cup butter | Salt and pepper to taste |
| 2 eggs | 2 pounds shrimp |
| Pinch of mace | 1 cup milk (approximately) |

Cook rice in salted water until very soft and stir butter into it. Combine all ingredients with cooked shrimp, adding enough milk to make mixture the consistency of thick custard. Put in buttered casserole and bake in moderate oven until brown on top (about 30 minutes). Serves 8.

MRS. JOHN T. JENKINS (Hess Lebby)

Popham Shrimp Pie

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|-------------------------|--|
| 1 quart canned tomatoes | 2 or 3 pounds shrimp |
| ½ pound shortening | 6 strips bacon |
| 1 quart cooked rice | 1 teaspoon Worcestershire |
| ½ pound onions | Red pepper, salt, paprika,
mace, to taste |

Fry the onions, grated fine, the tomatoes, the shrimp (which have been picked while raw) and all the seasoning in the shortening. Cook these at a very low heat. Add boiled rice (must be dry and fluffy) to the cooked sauce of shrimp and tomatoes and place in a baking dish. On top of the mixture add 6 or 8 strips of raw bacon and place the dish in oven, preheated to 375°, and cook until bacon is crisp. If preferred, the dish may be kept in oven at 250° for two hours or more so as to be ready at any time for an evening dish. Serves 8 to 10.

MRS. WILLIAM POPHAM (Louisa Stoney)

Mrs. Ralph Izard's "Awendaw"

1½ cups hominy, cooked 1½ cups milk
 1 heaping tablespoon butter ¾ cup corn meal
 3 eggs ½ teaspoon salt

While hominy is still hot, add butter and eggs beaten very light. Then gradually add milk and when well mixed, add corn meal and salt. The batter should be like thick custard. Pour in deep greased pan, bake in moderate oven. (375°). Serves 6-8.

MISS EMMA GAILLARD WITSELL

Grainy Hominy

2 cups raw grist Salt to taste

Wash grist and drain carefully; place in double boiler, cook for 2 hours stirring frequently with a fork. Add salt after 1½ hours of cooking time. When done, hominy should be white and flaky with every grain apart. This is an old plantation dish and is served with gravy. It is delicious. Serves 4-6.

MRS. STUART DAWSON (May Hutson)

Hominy Surprise

2 cups grist 1 tablespoon salt 8 cups water

Cook grist until thick (about 30 or 40 minutes). Pour into large mixing bowl and add:

2 raw eggs 1 tablespoon Worcestershire
 1 cup grated sharp cheese 1 cup milk
 1 tablespoon black pepper 1 tablespoon butter

Mix thoroughly and pour into baking dish, reserving enough cheese to cover top. Sprinkle with paprika. Bake 1 hour, or longer, in moderate oven. This is good with cold sliced ham. Serves 8.

MRS. JACK W. SIMMONS (Irene Robinson)

Rice

Charleston was the birthplace of rice in America. The first seed was brought to the province of Carolina about 1685. This rice had been raised in Madagascar, and a ship sailing from that island put into the port of Charles Town when in distress. The captain of the ship, John Thurber, made the acquaintance of Dr. Henry Woodward, one of the leading citizens. He gave Dr. Woodward a small quantity of rice, less than a bushel. This started the rice industry, which flourished for over two centuries. These seeds were cultivated, due to soil and climate, to the highest perfection, and became world famous as Carolina Gold Rice. Some of the following receipts have been in constant use for over a century and a half, passing from generation to generation.

Southern Rice

1 cup rice 1¾ cups water
 (washed thoroughly) 1 teaspoon salt

Combine all ingredients and boil hard, uncovered, until water is absorbed (about 15 minutes). Steam about 45 minutes: either in same pot, tightly covered, and placed over very low heat or put into a colander (covered) over boiling water, forking when necessary. Serves 4.

MRS. LOUIS T. PARKER (Josephine Walker)

Steamed Rice

1½ cups rice 1 teaspoon salt
 1¼ cups water

Wash 1½ cups rice thoroughly in cold water. Place in rice steamer or double boiler. Add enough water to come to top of rice but not cover it. Add salt; cover and cook over hot water for 40 minutes or until done. After first 30 minutes of cooking, remove lid and fluff up rice with a fork so that each grain is allowed to stand up and keep its shape. Replace lid and finish cooking. Approximate yield: 4 to 6 servings. Serve with meat gravy. If served with fish dinner, use egg sauce, capers sauce, or appropriate substitute.

MRS. FRANCIS L. PARKER (Elizabeth Middleton)



Charleston Cup (winter version)

For each serving:

2 ounces light rum ½ ounce orange juice
1 ounce orange curacao 1 teaspoon sugar

To the rum, add curacao, then orange juice with sugar dissolved. Mix well and pour over ice in a bowl. Serve in chilled cups.

DANIEL RAVENEL

Cool o' the Evening (summer version)

For each serving:

1 sprig mint ½ teaspoon sugar
Juice of ½ lemon 2 ounces light rum

Crush mint in shaker; add other ingredients, using finely chopped ice, and shake until frost forms. Serve in chilled glasses.

DANIEL RAVENEL

Lazy Man's Old Fashioned

For each serving:

1 teaspoon orange marmalade 1 finger (measured horizontally) light (dark) rum or whiskey
3 dashes angostura bitters

Crushed ice (not too fine) to fill glass

Stir until it tastes right; add spirits, if necessary, to the result.

SAMUEL GAILLARD STONEY

Gin and Sherry Cocktail

1 part gin Dash angostura bitters
1 part dry sherry Ice

Shake well with ice and serve immediately.

MRS. AUGUSTINE T. S. STONEY (Louisa Jenkins)



Mint Julep

For each cold goblet use:

Several mint leaves Crushed, dry ice
Sugar syrup 2 ounces bourbon
(2 or 3 teaspoons) 1 sprig mint

Crush leaves and let stand in syrup. Put this into a cold, silver julep cup or glass and add ice, which has been crushed and rolled in a towel to dry. Pour in whiskey. Stir, not touching the glass and add sprig of mint. Serve immediately.

MRS. CHARLES S. DWIGHT (Lucille Lebby)

Colonel Aiken Simons' Mint Julep

Having ready as many thin highball glasses as necessary, proceed as follows:

Take a pitcher or jug of suitable size and place therein a teaspoonful of sugar for each julep to be mixed, add just enough water to dissolve the sugar: about an equal volume of water to the sugar will do if you stir enough. Then pour in a whiskey glass of spirits for each julep and stir up with the syrup. Select 4 or 5 fine sprigs of mint and put them into the mixture. Whether this mint is to be crushed or not is controversial and depends on the strength of the mint and the taste of individuals. Crush the mint and let stand awhile.

Then fill each glass with broken ice, taking care not to get the outside of the glass wet as that would interfere with frosting. Divide the contents of the pitcher among the glasses and stir each vigorously. The ice will have subsided and the glasses must be filled up with ice and again stirred briskly. The frost by this time has formed a thick white coating on the glass, so the glass should be handled cautiously to avoid marring the frost, which is the pride and joy of a Julep Artificer. Then choose very fine sprigs of mint for the garnishing; stick one in each glass and serve.

ALBERT SIMONS



Charleston Mud Hens

1 cup sugar	Pinch of salt
$\frac{1}{4}$ pound butter	1 teaspoon vanilla
3 large eggs	1 pound brown sugar
$1\frac{1}{2}$ cups plain flour	1 teaspoon lemon juice
1 level teaspoon baking powder	1 cup nuts, broken

Cream sugar and butter, add 3 yolks and 1 white of egg, add flour which has been sifted with baking powder and salt. Add vanilla. Pat evenly with floured hand on $17\frac{1}{2}$ " x $11\frac{1}{2}$ " greased, floured cookie sheet. Cream brown sugar, lemon juice and 2 egg whites, then spread evenly on top of first mixture. Sprinkle nuts on top. Bake in 375° oven about 20 minutes. Cut in 35 squares or break in small pieces (serving 24) and top with whipped cream (1 pint).

MRS. MARY H. BAILEY (MARY HUGUENIN)

Berry Dumpling

$1\frac{1}{2}$ cups flour	1 egg
1 teaspoon baking powder	$\frac{1}{4}$ cup milk
$\frac{1}{2}$ teaspoon salt	1 teaspoon vanilla
2 tablespoons shortening	$\frac{1}{4}$ cup sugar
1 quart berries (blackberries or huckleberries)	

Mix and sift dry ingredients; cut in shortening; add beaten egg and milk. Mash berries thoroughly, mix well with sugar and vanilla. Combine the two mixtures until completely blended. Pour into a floured cloth, tie securely, and place in large pot of boiling water; boil for about two hours. Serve with generous portion of hard sauce flavored with rum or whiskey. (A 30-inch square of unbleached muslin makes a good dumpling cloth). The dumpling will be semi-soft, not stiff. Serves 6.

MRS. HARRY M. RUBIN (RUTH ENSEL)



Old Time Wedding Cake

"Old Time Wedding Cake has been used by members of my family for upwards of seventy years. More often at Christmas season than weddings."

2 pounds raisins	1 pound butter
$2\frac{1}{2}$ pounds currants	9 eggs
1 pound citron	1 wine glass whiskey
$1\frac{1}{2}$ pounds sugar	1 wine glass sherry
$\frac{3}{4}$ pound flour	1 teaspoon mixed spices
	1 teaspoon baking powder

Chop raisins and citron, wash and drain currants. Sift flour with baking powder into fruit and mix thoroughly. Separate eggs. Cream yolks, butter and sugar thoroughly. Add stiffly beaten egg whites and then fruit mixture. Mix and knead with hands. Stir in liquor and spices. Divide into two deep 10 inch cake pans lined with well greased wax paper. Cook in covered steamer four and a half to five hours. If you have no steamer, put in a dish pan of water, cover well, and let boil on top of stove.

MRS. PHILIP G. PORCHER, SR. (Mary Cordes)

"Carolina Housewife" Wedding Cake of 1850!

20 pounds butter	20 nutmegs
20 pounds sugar	1 ounce mace
20 pounds flour	4 ounces cinnamon
20 pounds raisins	20 glasses wine
40 pounds currants	20 glasses brandy
12 pounds citron	10 eggs to the pound

Add cloves to your taste. If you wish it richer, add 2 pounds of currants, and 1 pound of raisins to each pound of flour.

MISS MARY DEAS RAVENEL

Spinach Casserole

1 cup chopped cooked spinach	1 cup milk
3 tablespoons butter	Salt to taste
3 tablespoons flour	3 egg yolks beaten
	3 egg whites beaten stiff

Make cream sauce with butter, flour, milk, and salt. Add cooked spinach when cool. Stir in yolks, fold in egg whites, pour in buttered casserole. Place in pan of hot water and bake at 350° for 30 minutes. Nice served with cheese or mushroom sauce. Serves 6.

MRS. D. TROWBRIDGE ELLIMAN (Mildred Leisy)

Spinach à la Gratin

2 pounds fresh spinach	1½ cups sharp cheese
4 tablespoons melted butter	(grated)
2 tablespoons flour	4 hard boiled eggs
	(chopped)
Salt and cayenne to taste	

Wash spinach thoroughly, then place moist spinach in a saucepan without adding additional water. Cover and cook for 7 minutes or until tender. Drain well. Mix 2 tablespoons butter and the flour and add spinach. Season well with salt and cayenne. Add the other tablespoons melted butter, chopped eggs and 1 cup grated cheese. Mix well. Put in buttered casserole and cover with ½ cup grated cheese. Brown for 25 minutes at 350°. Serves 6.

MRS. THOMAS A. HUGUENIN (Mary Vereen)

Spinach in Cream

3 pounds young tender spinach	1 tablespoon finely grated onion
1 heaping tablespoon butter	¼ cup heavy whipping cream
1 tablespoon flour	Salt and pepper to taste

Prepare spinach by washing carefully and discarding all tough stems. Throw spinach into a kettle of boiling water and boil 3 minutes—no longer. Remove from fire and drain; in a heavy pan put butter. Shake on it the flour. Blend well. Add spinach, onion, cream, salt and pepper. Heat thoroughly and serve immediately. This is equally good if thick sour cream is used in place of the whipping cream. Serves 8.

MRS. HENRY P. STAATS (Juliette Wiles)

Mushroom Casserole

½ cup butter	¼ teaspoon cayenne pepper
1 teaspoon finely minced parsley	1 nutmeg grated (medium size)
1 teaspoon finely minced chives	1 pinch dried tarragon
1 teaspoon finely minced shallots	1 cup heavy sweet cream
1 teaspoon onion juice	Salt and pepper to taste
1 teaspoon salt	18 large mushrooms (washed and stemmed)

Cream seasonings thoroughly into butter. Spread a part of this butter mixture on the bottom of a casserole, arrange on mixture 18 large mushroom caps, open side up. Dot each cap with some of the remaining butter mixture until all is used. Add the cream and salt and pepper. Bake in a very hot oven (450°) for 10 minutes. Then serve at once in casserole in which they are cooked. Serves 6.

MRS. HENRY P. STAATS (Juliette Wiles)



Crab Mousse

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| 1 pound white crab meat | 1 tablespoon powdered mustard |
| $\frac{1}{2}$ bottle capers | 1 teaspoon Worcestershire |
| $\frac{1}{2}$ cup chopped olives
(whole ones chopped) | 1 envelope plain gelatine |
| 1 cup mayonnaise | $\frac{1}{4}$ cup cold water |
| $\frac{1}{2}$ cup cream or milk
heated | 1 cup finely chopped celery
Vinegar |

Mix crab, celery, capers and olives. Stir in mayonnaise, Worcestershire and mustard dissolved in a little vinegar. Soften gelatine in cold water and add to hot milk or cream. Pour this in your mixture and beat well. Put in oiled mold. Good with green or vegetable salad with French dressing. Serves 6.

MRS. FRANCIS B. STEWART (Katherine Felder)

Meeting Street Crab Meat

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|--------------------------|---------------------------------------|
| 1 pound white crab meat | $\frac{1}{2}$ pint cream |
| 4 tablespoons butter | 4 tablespoons sherry |
| 4 tablespoons flour | $\frac{3}{4}$ cup sharp grated cheese |
| Salt and pepper to taste | |

Make a cream sauce with the butter, flour and cream. Add salt, pepper and sherry. Remove from fire and add crab meat. Pour the mixture into a buttered casserole or individual baking dishes. Sprinkle with grated cheese and cook in a hot oven until cheese melts. Do not overcook. Serves 4. (1 lb. of shrimp may be substituted for the crab).

MRS. THOMAS A. HUGUENIN (Mary Vereen)



Soft Shell Crabs

How to clean a soft shell crab: lift and bend back the tapering points on each end of the crab's soft shelled back. Remove the spongy substance under them. This is, locally called the "dead man." (That's what you'll be if you eat it—so it's said.) Remove the eyes and the sand bag found behind the eyes. Then turn crab on its back and remove the long narrow piece which starts at lower center of shell and ends in a point—this is called the apron.

Fried Soft Shell Crabs

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| 1 egg | 1 teaspoon baking powder |
| $\frac{1}{2}$ cup milk | Fat for frying |
| $\frac{1}{2}$ cup (or little more)
flour | Pinch of salt |

Beat egg and milk. Add salt. Dip crabs thoroughly in egg and milk mixture, then in flour and baking powder which have been mixed. Have hot fat about $\frac{1}{2}$ inch deep and cook until golden brown. Serve with tartar sauce.

MRS. JOHN SIMONDS (Frances Rees)

Charlotte's Broiled Soft Shell Crabs

(From her San Domingan Grandmother)

Lay crabs in shallow baking pan, tucking claws close to body. Put a teaspoon of butter on each crab; put under broiler for ten minutes; then in top oven for ten minutes. If lemon juice is liked, pour over $\frac{1}{2}$ cup to each dozen crabs before cooking—use no seasoning. Salt in crabs and butter is sufficient. Can be served on toast and garnished with parsley and lemon slices.

MRS. W. TURNER LOGAN, SR. (Louise Lesesne)



Deviled Crabs

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| 1 pound crab meat | 2 tablespoons sherry |
| 12 saltines (mashed) | Pinch dry mustard |
| ¼ pound butter | Pinch minced parsley |
| 1 tablespoon mayonnaise | 1 teaspoon Worcestershire |
| Salt, pepper to taste | |

Pour melted butter over cracker crumbs, saving out 4 teaspoons to put on top of the stuffed crabs. Add mayonnaise, and other seasoning, then mix in crab meat with fork to keep from breaking up. Fill 6 large backs generously, then sprinkle with cracker crumbs, pouring the remaining butter on top. Bake in 400° oven for 30 minutes. Serve piping hot.

MRS. THADDEUS STREET (Mary Leize Simons)

Crab Meat Casserole

Make this dish in an earthenware or glass shallow casserole which can be placed over a fire. Serve in the dish in which it is cooked.

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| 1 pound fresh crab meat | 2 teaspoons parsley, |
| 2 teaspoons mild | finely minced |
| grated onion | 1 teaspoon chives, finely cut |
| 4 large mushrooms, | 2 large tablespoons butter |
| sliced thin | 1¼ cups heavy sweet cream |
| 2 fresh tomatoes, peeled | 1 jigger of brandy |
| and cut in pieces | Salt and cayenne to taste |

Melt butter in casserole, add sliced mushrooms and cook 5 minutes. Add onion, tomatoes and cook another 5 minutes. Then add crab meat, leaving it in as large lumps as possible. Season and heat, then add the cream, stirring gently. Let boil 1 minute, no longer, then add parsley, chives and brandy. Serve at once from the casserole into shallow soup plates into which one has put a spoon of cooked rice. Serves 4 to 6.

MRS. H. P. STAATS (Juliette Wiles)



Crab Soufflé

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|----------------------|-------------------------|
| 1 pound crab meat | ½ pint milk |
| 1 tablespoon butter | ½ teaspoon salt |
| 1 tablespoon flour | Nutmeg to taste |
| 2 eggs | White or cayenne pepper |
| 2 tablespoons sherry | |

Melt butter and rub in flour to a paste. Add milk, salt, pepper and nutmeg. Cook in double boiler until thick. When cool, stir in the yolks of eggs, slightly beaten. Add sherry. Now fold in the stiffly beaten whites and crab meat. Put in baking dish with crumbs on top and cook *at once* in pan of hot water in moderate oven 45 minutes. Serve immediately. Serves 6.

MRS. T. LADSON WEBB, JR. (Anne Moore)

Crab with Curried Rice

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| 1 pound crab meat | 1½ cups sharp cheese— |
| 1 quart thick white sauce | grated coarsely |
| ½ cup finely cut bell pepper | 2 tablespoons Worcestershire |
| ½ cup chopped pimientos | 2 tablespoons sherry |
| 1 cup finely cut celery | Paprika, salt and pepper |

Season sauce with salt, pepper, Worcestershire and sherry. Combine all ingredients or arrange in layers in casserole dish, keeping back ½ cup cheese for top of dish. Sprinkle paprika over top and bake for one hour in moderate oven. Serves 8.

Serve with rice curry, prepared as follows:

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| 2 cups rice | 1 tablespoon curry powder |
| 2 cups chicken stock | Salt |

Steam for one hour.

MRS. JACK W. SIMMONS (Irene Robinson)