

## Chafing Dish Recipes.

The chafing dish, once used, becomes a necessary adjunct to the dining-room. From breakfasts to late suppers at home or afield it is always welcome, for, besides the practical advantage of preparing a hot savoury dish at a moment's notice, it awakens sociability in the same way as does a blazing fire.

In the United States, its home, it is to be found in practically every household, and chafing-dish cookery has become an art. It originated on the tables of the wealthy, but soon spread to the humblest flats. At picnics, after the theatre, in camp or on yachts, the spirit lamp burns beneath blazers of lobster or creamed chicken, while the host stirs (it is usually the men who assume command of the dish), and the guests, gathered about him, offer laughing suggestions.

The chafing dish consists of :—

A stand.

A lamp.

A hot-water pan, to be used when cooking anything which burns readily, or to keep the dish hot.

The blazer, in which the cooking is done.

A three-pint size is as small as should be bought. This size does well for six people, if it is a substantial dish which is being prepared, or for ten people, if only a small quantity is desired. The lamp is, of course, of great importance, and the purchaser should see to it that it is—

- (a) one which will give a large flame,
- (b) one in which the flame may be regulated,
- (c) one which will hold enough spirits to burn as long as desired.

Some lamps have a screw top, which prevents evaporation when not in use.

The chafing dish should stand on a tray to protect the dining table, and a large spoon and fork and a skimmer to remove

grease are required. In using the chafing dish, place all the utensils and ingredients on a large tray beside the dish; when the cooking is finished the tray may be removed.

The price, including stand, lamp, water-pan and covered blazer, ranges from 12 to 30 shillings.

Any general furnishing house or large ironmonger can supply them.

### Eggs à la Cublet.

*For 4 to 6 persons. Time 10 to 15 mins. Cost 1s.*

- 1 oz. Brown & Polson's "Patent" Corn Flour.
- 2 oz. Butter.
- 1 pint Milk (or ½ pint Milk, ½ pint Cream).
- Salt, Paprika.
- 7 Eggs.
- 1 oz. Grated Cheese.

Melt the butter in chafing dish, rub into it the Corn Flour. Then add the milk, stirring constantly. When it begins to thicken, season with salt and paprika, and break the eggs very carefully into it, keeping each one separate. It is well to employ a saucer in doing this; slide the eggs very carefully into the sauce, draw sauce over it, then repeat till all the eggs are in. Cover the dish and let cook five minutes. Place a heaped tea-spoonful of cheese over each egg, and dust the cheese thoroughly with paprika, cover again and cook three minutes longer. Serve on square of thin toast or toasted biscuits.

NOTE.—Cook in blazer over hot-water pan.

### Creamed Salt Cod Fish.

*For 3 persons. Time 15 mins. Cost 6d.*

- ½ oz. Brown & Polson's "Patent" Corn Flour.
- 1 breakfast-cupful Fish flaked.
- 1 oz. Butter.
- ¾ breakfast-cupful Milk.
- 1 Egg.

Soak the fish over-night in cold water. In the morning let it heat gradually in the water. When the fish begins to shrink, drain and turn into a sauce made by melting the butter in the chafing dish, stirring in the Corn Flour, and when smooth adding the milk gradually, stirring steadily. After the fish has cooked in the sauce for five minutes an egg, beaten slightly, may be added, but do not let the mixture boil after the egg is added.

Findon haddock is excellent, cooked in the same way, and with it the soaking is not necessary.

NOTE.—Cook in blazer over hot-water pan.