

In keeping with the theme of our Old Fashioned "Christmas in Plymouth" section we had hoped to bring you pictures and accounts of a typical Plymouth Christmas circa 1900. We discovered that our history is presently stored in attics throughout the city awaiting its proper place in Plymouth's new Historical Museum.

Here, however, are recipes and advice reprinted from the December 1890 Ladies Home Journal ... there is little doubt that many Plymouth ladies followed these words carefully...

A CHRISTMAS DINNER MENU



NOTHING is more closely associated with a joyful Christmas - tide than the well-laden table at dinner time. Present - giving and receiving sharpen the appetite, and at no time is a good dinner more keenly relished than on Christmas Day. Like the preceding breakfast, this dinner menu is for twelve guests, and one or two extra ones.

MENU:

Boned Turkey,
A-la-mode Venison,
Mashed Potato,
Cauliflower,
Stewed Tomatoes,
Guava Jelly,
Celery,

Stuffed Ham,
Stewed Oysters,
Stewed Turnips,
Winter Squash,
Candied Potatoes,
Stewed Cranberries,
Mango Pickle.

Desert:

Lemon Pudding,
Plum-pudding,
Oranges, Bananas,
Dried Ginger,
Olives.

Mold Custard,
Lemon Jelly,
Malaga Grapes,
Salted Almonds,
Nuts,

Coffee.

BONED TURKEY

The turkey should be a two-year-old gobbler -- fat, tender and large. Dress it nicely, but be careful not to break the skin, save where it is cut just below the breast for drawing, and where it has to be trimmed. Lay it on a board and with a very sharp penknife split it down the back from the neck to the "parson's nose." Lay it on its side, with the breast toward you, and beginning at the back, scrape the meat from the bone downward, until you come to the wing and thigh. Loosen all the meat from the thigh and wing, scraping the bones clean till you come to the joints of the pinions, and the "drum-sticks" or leg bones. Leave these in by separating the joints. They will help to keep the fowl in shape. Continue the scraping until you have loosened all of the meat down to the extremity of the breastbone. Then turn the turkey on the opposite side and proceed as before, leaving on the "parson's nose." Pass the knife around the edge of the breast-bone, and the job is finished. Remove the bone and prepare a filling.

To one pound of finely-crumbled light bread add half a pound of fresh butter, half a teacupful of minced-up celery, a salt-spoonful of cayenne pepper, salt and black pepper to taste, and one gill of sweet cream. Mix with this three pints of fresh oysters, from which the liquor has been drained and every atom of shell removed. Mix well and stuff the turkey sewing it up carefully. Turn it on its back, place the legs and pinions in a natural position, skewer them down and truss neatly, tying the legs in position with a strand of white thread.

Rub all over with soft butter, sprinkle with salt and pepper, dredge well with flour and set it in a baking-pan. Put in the oven, pour into the pan one teacupful each of water and oyster liquor, and add one teacupful of butter. Let it roast slowly until thoroughly done, but not overdone. Baste frequently with the gravy in the pan and dredge. When done remove to a hot dish and pour into the pan a teacupful of oyster liquor, add salt and pepper to taste, and if not thick enough, cream about a teacupful of flour with a little butter, stir it in and let it boil a minute or two. If the turkey is very fat, as it should be, the gravy must be skimmed before serving. Turkey cooked thus is delicious when cold.

STUFFED HAM

A home-cured ham, nothing less elegant will do for a Christmas dinner, and it should be two years old. Lay it to soak over night in a boiler full of cold water. When ready to cook it, cut off the hock neatly just above the joint. Scrape and wash it carefully and trim off all of the outer edges, giving it a pretty shape. Weigh it and allow half an hour for it to start to boil, and a quarter of an



hour for every pound. Put it in a boiler, cover well with cold water and boil slowly and steadily until done. Keep a kettle of boiling water on the stove, and as the water around the ham boils away add more, so that it is always well covered. Turn it over when it has been boiling about half of the time allowed for its cooking. When a fork stuck to the bone comes out readily, it is done. Now take it up and carefully peel off the skin. If any more trimming is needed, do it now.

Have ready a stuffing made of one teacupful of bread-crumbs just moistened with fresh milk, six grains of allspice and six cloves pounded fine, a pinch of cayenne pepper, a teaspoonful each of finely rubbed-up thyme, savory and marjoram, one teacupful of celery seed pounded fine, one large tablespoonful of butter, and one raw egg, mixed together.

With a sharp-pointed knife make incisions all over the ham about two inches apart. Turn the knife about to make the incision hold as much as possible, then fill each place full. Rub the ham all over with the well-beaten yolk of an egg. Sift lightly over that fine cracker-dust and set in the oven to bake slowly for one hour.

A-LA-MODE VENISON

Cut deep incisions all over the venison, and then fill them with the following stuffing: -- One teacupful of finely-crumbled bread, one teacupful of finely-minced fat pork, one teaspoonful of sugar, one of salt, one of mixed spices, finely pounded -- mace, allspice and cloves -- one teaspoonful of celery seed, one gill of chopped-up celery, one gill of butter and one raw egg, salt and pepper to taste, and one silver-skinned onion the size of a nutmeg; mince fine and mix all well together. Stuff the venison, rub over the outside with soft butter, dredge well with flour, and put in a pan with a pint of water and a tablespoonful of butter.

Do not have the oven too hot, but cook slowly for the first hour, basting and dredging frequently. After an hour increase the heat and let it brown more rapidly. If it is an ordinary sized leg of venison two hours and a half will be required to cook it. As soon as blood ceases to run when it is pierced, it is done, and should be removed from the oven and kept warm until sent to the table. Serve with currant or guava jelly.

STEWED OYSTERS

Before cooking oysters carefully remove all particles of shell. This is not so necessary with the most expensive sorts, but even these sometimes have a treacherous bit of shell in them, which is very disagreeable to encounter. Put one gallon of oysters and their liquor into a granite saucepan, salt and pepper to taste, and three quarters of a pound of very nice butter. Oysters require a quantity of butter if you want them in perfection. Frequently stir them, and when they are thoroughly heated through and begin to cook, stir into them one teacupful of fresh cracker dust, finely pounded. As soon as they are done, which is as soon as they plump out, remove them from the fire. Too much cooking, like too little butter, will ruin an oyster. While cooking stir often from the bottom of the saucepan, otherwise they will burn.