

Stocking up for Christmas : Mr. Therm's Christmas recipes / The Gas Council.

Contributors

Gas Council (Great Britain)

Publication/Creation

London : Gas Council, [between 1950 and 1959?]

Persistent URL

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Stocking up
for
Christmas



MR. THERM'S
CHRISTMAS RECIPES



NOW is the time to put up the Christmas decorations, send off all your parcels—and plan your Christmas menus. No doubt your preparations for the traditional Christmas dinner of turkey and plum pudding are well advanced, but perhaps you would also like to serve an unusual sweet, or need a recipe for a party savoury. And what can be done to transform the inevitable “left-overs” into something really appetising?

This year Mr. Thern has invited his Home Service Advisers to contribute their suggestions for all kinds of festive fare. Here you will find dishes which are both interesting and practical, and cooked by gas they will, of course, taste simply superb!

PREPARING AND COOKING THE TURKEY

Wipe the bird inside and out with a damp cloth; rub the inside with salt. Fill the breast with one kind of stuffing and the body with another. Sew up the openings and skewer; truss, tie the leg-bones, weigh the bird and place breast side up in a roasting tin. Place strips of fat bacon across the breast, cover with greaseproof paper and roast in a moderate oven, allowing twenty minutes for each pound weight and twenty minutes extra. Remove the paper half an hour before the bird is ready and garnish with chipolata sausages, bacon rolls and watercress. Serve with bread sauce.

CELERY STUFFING

1 *teaspoonful chopped celery*; 2 *teaspoonfuls lemon juice*; 1 *teaspoonful chopped parsley*; 1 *teaspoonful chopped onion*; 3 *oz. breadcrumbs*; 1 *oz. suet*; *seasoning*.

Cook the celery until it is tender and mix it with the other ingredients. Bind with some of the water in which the celery was cooked.

MUSHROOM STUFFING

4 *oz. mushrooms*; 2 *oz. margarine*; 2 *teaspoonfuls chopped parsley*; 4 *oz. breadcrumbs*; 1 *teaspoonful lemon juice*; *seasoning*; *egg to bind*.

Peel and chop the mushrooms, fry lightly in melted margarine. Mix with other ingredients and bind with lightly beaten egg.

BREAD SAUCE

1 *small onion*; a *few cloves*; $\frac{1}{2}$ *pint milk*; 2 *oz. breadcrumbs*; $\frac{1}{2}$ *oz. margarine*; *seasoning*.

Prick the onions with the cloves, put into a saucepan with the milk, bring slowly to the boil; add the breadcrumbs and the margarine. Cover and stand over hot water for 20 minutes. Remove the onion, bring to the boil, stirring continually until it is as thick as required, season and serve.

CHRISTMAS PUDDING

8 *oz. fine breadcrumbs*; 8 *oz. raisins*; 4 *oz. sultanas*; 4 *oz. mixed peel*; 8 *oz. Demerara sugar*; 4 *eggs*; 2 *tablespoonfuls milk*; 6 *oz. suet*; 1 *small wineglassful brandy (optional)*; 1 *teaspoonful spice*.

Prepare the fruit and mix all the dry ingredients together. Beat the yolks and whites of the eggs separately. Add these to the dry ingredients and then add the milk and brandy. Fill basins or moulds with the mixture, cover with greaseproof paper, then with a cloth, and boil for six hours. This makes a light and easily digested pudding.

TWO SAUCES FOR THE CHRISTMAS PUDDING

(a) BRANDY SAUCE

1 *teaspoonful cornflour*; $\frac{1}{2}$ *pint milk*; 1 *teaspoonful sugar*; *yolk of 1 egg*; $\frac{1}{2}$ *wineglassful brandy*.

Mix the cornflour with a little of the milk. Heat the remainder of the milk, and when boiling draw from the heat and pour in the cornflour while stirring. Boil, stirring continuously, for 5 minutes. Add sugar. Allow to cool slightly and then mix in the beaten egg yolk and brandy. Stir until sauce thickens but on no account let it boil. The sauce is then ready to serve.

(b) SWEET SAUCE

$\frac{1}{2}$ *oz. butter or margarine*; $\frac{1}{2}$ *oz. plain flour*; $\frac{1}{2}$ *pint milk*; 2 *teaspoonfuls sugar*; a *little grated nutmeg*.

Melt the butter or margarine in a saucepan, add the flour and cook for a few minutes. Remove from the gas, add liquid gradually beating well, add sugar and grated nutmeg. This will make a flowing sauce.

CHRISTMAS CAKE

6 *oz. margarine*; 6 *oz. sugar, preferably brown*; 1 *tablespoonful dark treacle*; 3 *eggs*; 9 *oz. plain flour*; *pinch salt*; 1 *lb. mixed dried fruit*; 2 *oz. chopped candied peel*; 1 *oz. glacé cherries*; 2 *oz. chopped almonds*; $\frac{1}{2}$ *teaspoonful ground mixed spice*; *pinch each nutmeg and cinnamon*; *little grated lemon and/or orange rind*; $\frac{1}{2}$ *glass brandy (optional)*; *almond icing, royal icing*.

Cream together thoroughly the fat, sugar and treacle. Beat the eggs and add gradually to the creamed mixture, beating in each addition. Fold in the sifted flour and salt. Add the fruit, peel, cherries, almonds and flavourings. Mix well. Transfer the mixture to a tin measuring 7" in diameter and 3" deep, lined with greaseproof paper. Spread evenly and make a slight hollow in the centre of the top of the cake. Bake in a slow

oven, on the centre shelf, for approximately 3 hours 45 minutes. When the cake is cool, transfer to a wire rack and leave until it is cold. After a few days, cover with almond icing and when this is set, with Royal icing.

SALMI OF GOOSE

Remains of cooked goose; 2 or 3 *shallots*; 1 *oz. margarine*; 1 *oz. flour*; $\frac{1}{2}$ *pint stock or gravy*; *rind of orange*; a *bouquet garni*; *lemon juice*; *seasoning*; 1 *glass red wine*; *croutons of fried bread*.

Cut the meat into neat pieces removing as much skin as possible. Melt the margarine in a small stewpan, add the flour and stir well until golden brown. Add the stock and stir, bring to the boil. Add the shallots, the bouquet garni and the shredded rind of orange. Simmer for $\frac{1}{2}$ hour and strain through fine strainer. Return to the pan, add a little lemon juice, pepper and salt to taste, and the red wine. Bring the sauce to the boil, then add the pieces of goose. Cover with the lid and leave on a very low flame to heat through for 15 minutes. Serve on a hot dish and garnish with croutons of fried bread and thin slices of lemon.

MOULD OF PORK

8 *oz. minced pork*; 8 *oz. grated apple*; 1 *grated onion*; 1 *level teaspoonful sage or mixed herbs*; 1 *cupful breadcrumbs*; 1 *egg*.

Grease a cake tin and line with raspings. Mix all ingredients together to a stiff consistency and press into tin. Cover with greaseproof paper and bake in a moderate oven for 45 minutes or steam for 1 hour. Unmould and serve hot, or cold with salad.

CHICKEN PATTIES

8 *oz. puff pastry*. For the filling: 4-6 *oz. cooked chicken*; 2 *oz. cooked ham*; 6 *cooked button mushrooms*; 1 *teaspoonful lemon juice*; *parsley, seasoning*. *Bechamel Sauce*: $\frac{1}{2}$ *pint milk*; 1 *carrot*, 1 *onion*; *bouquet garni*; $\frac{1}{2}$ *oz. margarine*; $\frac{1}{2}$ *oz. flour*.

Chop chicken, ham and mushrooms, mix together and season well. Make the sauce by infusing vegetables and bouquet garni in the milk; strain and proceed as for white sauce. Add the chicken mixture to the sauce. Use a 2" cutter to cut out 9 or 10 patties from the pastry and mark each patty with a 1" cutter before baking. Bake in a hot oven for 15-20 minutes. Fill the cases with the mixture, after removing the soft centres from each patty. Garnish with parsley.

SHRIMP BOATS

4 oz. *shortcrust pastry*. For the filling : $\frac{1}{2}$ pint milk ; $\frac{3}{4}$ oz. margarine ; $\frac{1}{2}$ oz. flour ; 3-4 oz. *peeled shrimps* ; seasoning ; lemon juice.

Make the pastry and roll out very thinly. Prick pastry with a fork and press on to upturned greased boat-shaped tins. Bake in a hot oven for approximately 10 minutes. For the filling, make a white sauce with the flour, margarine and milk ; stir in the peeled shrimps, season with salt and pepper and flavour with lemon juice. If desired, a dash of tomato ketchup may be added. Fill the pastry boats with the mixture, and decorate with small sails made from rice paper and cocktail sticks. Serve immediately. To serve cold, cool both pastry cases and shrimp sauce before making up the boats.

RAINBOW JELLY

Raspberry, greengage, orange, blackcurrant and lemon jellies.

Make half-pint jellies of the raspberry, orange, greengage and blackcurrant and when very firm cut them into rather small cubes. Make a strong jelly of the lemon flavour and leave to cool but not set. Pile the cubes into a wet jelly mould and then half fill with clear lemon jelly. When on the point of setting fill up with the remainder. This is so that the cubes shall remain suspended. When turned out the coloured jellies should show through in a rainbow effect. Decorate with mock cream.

STUFFED PEACHES WITH MERINGUE

4 large *freestone peaches* ; 6 macaroons ; 2 eggs ; 3 *tablespoonfuls* castor sugar ; $\frac{1}{2}$ *teaspoonful* vanilla essence.

Pare the peaches and cut in halves. Crack one peach stone and pound the kernel to a pulp. Crush or roll the macaroons. Hollow the peach halves slightly. Combine the kernel, macaroons, peach pulp and the egg yolks well beaten and fill the peach halves with this mixture. Bake in a moderate oven for approximately 15 minutes. Make a meringue of the egg whites, sugar and vanilla essence ; heap on the peaches. Slightly brown the meringue in a cool oven.

ALMOND PETIT FOURS

1 *white of egg* ; 4 oz. *ground almonds* ; 2 oz. *castor sugar* ; few drops *almond essence* ; *glacé cherries* for decoration ; *rice paper*.

Whisk the white of egg until stiff. Lightly fold in the sugar and ground almonds. Add the essence and mix thoroughly. Either place the mixture into lightly greased small petit fours tins, or force the mixture through a piping bag fitted with a rosette pipe and force small rosettes or fingers : place on a greased baking tin or on rice paper.

Brush with a little egg white and decorate with a cherry. Bake in a moderate oven for approximately 15 minutes. Allow to cool slightly before removing from tins or tray. Variety may be achieved by using different colourings.



MINCEMEAT

4-6 oz. mixed dried fruit, including dates ; 1 oz. mixed candied peel ; 3 or 4 apples ; 2 oz. sugar or syrup ; $\frac{1}{4}$ teaspoonful mixed spice ; $\frac{1}{4}$ teaspoonful ground nutmeg ; 1 teaspoonful lemon juice ; 1 level tablespoonful marmalade ; 1-1 $\frac{1}{2}$ oz. margarine ; few drops rum essence or one teaspoonful brandy or rum.

Mince the fruit, peel and apples coarsely. Melt margarine, sugar, and marmalade. Add fruit and flavourings. Cook together for 5 minutes. Pour into clean hot jars, and use within 10-14 days.

PARTY PUNCH

1 quart of cider ; $\frac{1}{2}$ wineglassful brandy ; 1 wineglassful sherry ; 1 slice of lemon ; 1 slice of orange ; 1 slice of grapefruit ; sprig of mint ; 1 $\frac{1}{2}$ bottles of soda water.

Mix all the ingredients together. Cool in a refrigerator or stand on ice at least half an hour before serving.

THE RECIPES IN THIS LEAFLET HAVE BEEN SUPPLIED BY—

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