THE GOURMET SOCIETY

A dinner club of gourmets and cosmopolites. Six or seven dinners per season at different selected dining places. Membership open to all who have palates esthetically sensitive to good food and drink, and who have imagination enough to cherish the gourmet tradition. Dues $3.00 per year. Office, Beaux Arts Studios, 80 West 40th Street, New York. Telephone: Pe 6-0067

Date: Sunday, December 13, 1936
Speaker: Mary Margaret McBride
("Martha Deane" on the radio)

Place: Hotel Pennsylvania
Presiding: J. George Frederick, President

GOURMET DETAIL

Oysters Casino, Connecticut

Clam Consomme, Rhode Island

New England Green Tomato Pickles - Radishes
Hearts of Celery - Boston Sweet Red Pepper Jam

Vermont Turkey Pie
Cape Cod Cranberry Sauce
Harvard Beets
Maine Stuffed Potatoes
New Hampshire Mashed Yellow Turnips

Parker House Rolls
A Salad for Modernes
Massachusetts Squash Pie with China Ginger Meringue
Coffee

Sauterne
New England Rum

Oysters Casino: Five large Blue Points placed on top of rock salt; each oyster covered with Casino butter (blended fine-chopped shallot, diced red and green peppers, sweet butter) and a 2-inch bacon strip, with bread crumbs. Baked slowly, served hot.

Vermont Turkey Pie: A separate casserole for each table, with a "host" at each table to cut it. The pie crust is a special compromise between regular pie crust and biscuit dough. White and dark meat are in alternate layers in the pie; with celery, onions.

Maine Stuffed Potatoes: The incomparable Maine potato is baked, the pulp removed, mixed, beaten, put back in shell, sprinkled with grated cheese and paprika and browned.

Salade for Modernes: Hearts of Boston lettuce, tender spinach leaves, chicory, tossed with colorful vegetables, sprinkled with freshly grated coconuts; served with French chutney dressing.

New England Squash Pie, with China Ginger Meringue: Squash pie made with eggs, milk, ginger, nutmeg, cream. Meringue made with candied Chinese ginger (in the old days brought across the seas by Yankees in clipper ships.)

Drinks: Domestic sauterne with first courses, and New England-made Pilgrim rum with coffee. In other days "Medford Rum" of similar distillation was popular. Some like the rum in the coffee.