

**CHAFING DISH RECIPES,  
SOUPS, SAUCES,  
OYSTERS, CLAMS,  
MEATS, FISH, MENUS, ETC**

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Chafing Dish Recipes, Soups, Sauces, Oysters, Clams, Meats, Fish, Menus, Etc by Mrs. Olive A. Cotton

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**MRS. OLIVE A. COTTON**

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CLAMS, MEATS, FISH,  
MENUS, ETC.

BY  
MRS. OLIVE A. COTTON

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### *History of the Chafing Dish*

**T**HE Chafing Dish is not a modern invention. Schliemann found in the ruins of ancient Troy, vessels of gold, silver and pottery, supposed to have been used for mixing and heating drinks. Some of these vessels very closely resemble the chafing dish of the present day in shape and size.

Covered dishes, with receptacles beneath for holding fire, were found in tombs of Egypt.

From the ruins of Pompeii was taken a curious bowl-shaped vase, resting on three feet, and containing within a metal cylinder for holding coals, to heat the surrounding water.

One of the poets of Greece, 262 B.C., refers to the skill of an Attic cook who "cooked a fish so successfully in the chafing dish, that it gave him admiring and grateful glances as he turned it in the pan."

At the Roman banquets the food was served from chafing dishes. They were of bronze and massive silver, beautiful in design and of great value. Soyer says that these dishes "arranged systematically on the sigma—a dining table shaped like the letter C—produced a

delightful effect." Seneca says: "Daintiness gave birth to this useful invention in order that no viand should be chilled, and that everything should be hot enough to please the most pampered palate." Cicero speaks of one as "that celebrated stove which was bought at so great a price, the passers by who heard the money counted out thought a farm was being sold." He describes another as "a kind of sauce pan of Corinthian brass of considerable value, and made with such art, that its contents cook instantly and almost without fire. This simple and ingenious vessel possesses a double bottom, the uppermost holds the light delicacies designed for dessert, and the fire is upderneath."

The French have long been celebrated for the beauty of their chafing dishes, as well as for skill in their use. They are mentioned in the inventories of the effects of Louis d'Anjou (1368) and Charles V. (1380). Marie Antoinette (1776) possessed one with a spirit lamp, "the idea being brought from England."

In England, in the Sixteenth Century, Lord Bacon takes the chafing dish as the standard of durability of metals. An inventory of household goods in England in 1610 includes "One perfumed chafing dish" and "Two very good chafers, the one with a bail and the one without." Isaac Walton (1633) would have his fish "boiled gently over a chafing dish with coals." Scott's Talisman mentions a chafing dish with charcoal.

The chafing dish was introduced in this country in 1720. Some of them were of silver, very beautiful and costly, so that it was said that a man's wealth and position in society could be determined by his chafing dish. Since that time it has been used for keeping food warm, but not until recently as a means of actual cooking at the table.





## **PRACTICAL SUGGESTIONS**

### *Selection of a Chafing Dish*

Select a Chafing Dish with an alcohol lamp large enough to burn an hour or more without refilling. See that the lamp is easily regulated, that the flame may be readily reduced for slow cooking.

The water pan should have handles, that it may be moved without difficulty when hot. These, with the long handled cooking pan (blazer), with its close fitting cover, are all that are really necessary for preparing a simple luncheon or supper.

There are other appliances that are very useful. One of these is the toaster. Toast is more easily served hot, when toasted at the table, and it is not always convenient to prepare it in the kitchen. It is well to place an asbestos mat beneath the toaster.

The broiler is a desirable utensil. Vegetables may be cooked in the blazer and kept warm over the hot water, while the chops or steak are being broiled. In using the broiler, raise the lamp so that the flame may be close to the pan. Rests may be obtained for the purpose. A small plate can be used instead.

Another useful article is the flagon with a long spout, for refilling the lamp without removing it from the stand.

A tray should always be placed under the chafing dish to prevent fire from lighted matches or spilled alcohol. It constitutes a part of the complete chafing dish outfit, but an ordinary tray without cover may be used.

A blunt bone spoon is better for stirring than metal, it makes less noise and does not scratch the pan.

When the coffee or chocolate is made at the table, an extra lamp with tea kettle is a great convenience. They can be obtained in a great variety of styles and prices.

#### *Preliminary Preparations*

Arrange the cold meats, salad, crackers, olives, etc., on the table. Place the prepared dessert on the sideboard. Put the chafing dish on the tray with the handle of the blazer to the left. Put the matches, salt, and pepper on the tray at the right; and a plate holding the tasting forks or spoons on the left. Reserve a space in front of the tray for the pile of hot plates on which the food is to be served, also place near the spoon and fork for serving, and the plate of butter balls, an even tablespoon in each.

Have a small table at the left hand on which place all ingredients to be used in cooking, and all the dishes used in mixing, as bowls for beating eggs, and creaming butter and flour, plates, egg beaters, and a tray or plate for holding the hot water pan when not in use.

#### *Method of Work*

Fill and light the lamp. Have the pan about one-fourth full of water—hot water if convenient. Put over the blazer and cover it while it slowly heats.

Mixtures requiring slow cooking, or those which burn very readily, should be cooked over the hot water. If great heat is called for as in broiling, remove the hot water pan, and place the blazer directly over the flame. In the following recipes the latter method is indi-