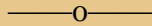


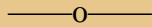
Nº 1880

Pennsylvania Railroad
Dining Car Department

Cooking Instructions



for the preparation of dishes served
in Dining Cars throughout the System.



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THE ORIGIN OF COOKERY

An Historical Fact

PREHISTORIC MAN ate all his meats and other foods raw. One day an individual, whose name has never been handed down to posterity, accidentally dropped some meat over the glowing embers of a wood fire. Immediately, he discerned a strange, tantalizing, yet entirely agreeable, odor; his curiosity aroused, the man traced the aroma to the fire. Seeing what had happened and fearing that the meat would be unfit to eat, he snatched it off the fire. Fragments of it clung to his fingers; curiously, almost fearfully, he raised his hand to his mouth, smelled and tasted — the meat was good!!! He called to his fellows, who then tried the broiled meat and also agreed that it was good. The news spread and so cookery began.

From such a simple beginning came this wonderful and artistic profession with its thousands of delightful accomplishments that attract the eye, in turn satisfy man's appetite for food, and thus assuage his hunger.

Cooking in its most primitive state was the forerunner of civilization. Brought up to an art, it became a great factor in human progress. Raised to the rank of a science, it constituted one of the main pillars upon which civilization, itself, was founded.

Splendid tributes were paid to the cooks of antiquity for the stupendous, yet silent part, they played behind the scenes of the world's stage of human accomplishments.

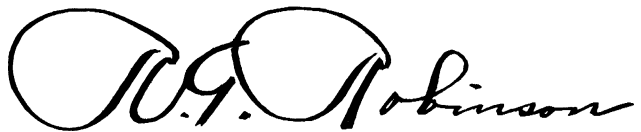
The profession of cookery has a most romantic and dramatic past. In ancient Egypt it held equal, if not superior rank, with medicine, chemistry and philosophy. The culinary art was considered not only from the standpoint of nourishment and enjoyment, but as a means to evolve scientifically a finer physical instrument for the manifestation of higher intellectual Powers. This theory is even now taught by the Hindus in the Yogi Science of Physical and Mental Culture. In ancient Greece, culinary art became a branch of philosophy and was taught in conjunction with gymnastic exercises.

Numberless volumes have been written on this most interesting subject. Of the culinary art, it may be truthfully said, "It is an honorable profession and those engaged in it should be justly proud of their craft."

In this, the Pennsylvania Railroad Dining. Car Department's contribution to cookery, practical recipes are shown covering all specialties reflected on our menus. Service Instructions are also included. RECIPES AND INSTRUCTIONS SHOULD ALWAYS BE FOLLOWED CAREFULLY TO ASSURE BEST RESULTS AND SATISFACTION TO OUR GUESTS.

This is your copy of our cook book and as its preparation has taken a great deal of time and involved considerable expense, you should take good care of it.

We acknowledge and sincerely thank our Amen for the many recipes and suggestions submitted that have aided us greatly in developing this book and trust that it will prove an up-to-date and helpful guide to the excellence of food preparation and the maintenance of a high service standard so essentially important on the dining cars of The Pennsylvania Railroad.

A handwritten signature in black ink, reading "W.G. Robinson". The signature is written in a cursive style with large, rounded loops for the letters "W" and "R".

Supt. Dining Car Service

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**SIZE OF FISH AND MEAT PORTIONS — A LA CARTE, FIXED PRICE MEAL
AND TABLE D'HOTE — GROSS WEIGHTS**

F I S H

	Portion for a la carte of Fixed Priced Meal	Portion for Table d'Hote
BLUE FISH OR SEA BASS		
Baked, Broiled.....	1 lb.	4 oz.
CRABMEAT — Creamed, Au Gratin	¼ lb.	2 oz.
HALIBUT — Boiled, Broiled, Fried, Baked	1 lb.	4 oz.
KIPPERED HERRING — Broiled.....	See Breakfast Specialties	
LAKE TROUT —		
Broiled, Boiled, Fried, Baked.....	1 lb.	4 oz.
SEA TROUT.....	1 lb.	4 oz.
BROOK TROUT.....	½	
MACKEREL, FRESH—Baked, Broiled.....	1 lb.	4 oz.
MACKEREL, SALT—Broiled, Boiled.....	1 Mackerel	—
MACKEREL, SPANISH—Baked, Broiled...	1 lb.	4 oz.
PERCH—Fried, Saute, Broiled	2 (½ lb. each)	—
RED SNAPPER—Boiled, Baked, Fried.....	1 lb.	4 oz.
SALMON—Broiled, Boiled, Saute, Baked...	¾	4 oz.
SARDINES—Cold, Broiled, Devilled.....	Contents of 1 can	
SALT CODFISH—Cakes	1 glass or ¼ lb.	—
SHAD—Baked, Broiled, Saute	1 lb.	4 oz.
SHAD ROE—Broiled, Saute.....	½ pair	¼ pair
SHRIMPS—Cooked in any style	8 to 10 dependent on size.	6 to 8 dependent on size.
SMELTS—Fried.....	4 smelts	2 smelts
SOLE, FLOUNDER or FLUKE—		
Baked, Poached, Fried	1 lb.	4 oz.
WHITEFISH—Baked, Broiled, Fried.....	1 lb.	4 oz.

B E E F

		Portion for a la Carte or Fixed Priced Meal
RIBS	Roast Prime Ribs Deviled Roast Beef Cold Roast Beef	4 cuts to the rib or 24 orders from the whole roast.
SHORTRIBS	Shortribs, Boiled Shortribs, Braised	2—1-Rib pieces 2—1-Rib pieces
LOIN	Sirloin Steak Sirloin Steak, Minute \$2.00 Sirloin Steak Dinner Sirloin Roast Sirloin Braised	1¼ inches thick ¾ inch thick 1 inch thick 28 orders from loin 28 orders from loin
FLANK	Boiled Braised Stewed Ground	½ lb. “ “ “
TENDERLOIN	Steak Fillet Mignon Roast Braised Tips Ground	¾ lb. 10 ozs. ½ lb. “ “ “
LOIN END or BUTT	Steak Braised Pot Roast Boiled Stewed Hamburger	12 steaks, loin end or butt ½ lb. “ “ “ “
BRISKET	Boiled, Fresh Boiled, Corned	“ “
SHANK	For soup stock For Consomme	— —
TONGUE	Boiled, Fresh Boiled, Smoked Boiled, Sliced, Cold	6 orders from each tongue
OX TAIL	Braised Potted	3 joints “ “

F R E S H P O R K

SHOULDER, Boneless	Roast Braised Boiled	½ lb. “ “
SPARERIBS	Broiled Braised Stuffed	¾ lb. “ “
LOIN	Roast Braised Cold Roast Pork Chop, Fried Pork Chop, Broiled Pork Chop, Breaded	½ lb. “ “ 2 chops “ “

S M O K E D P O R K

SHOULDER, Smoked	Boiled	½ lb.
	Roast	“
	Braised	“
	Broiled	“
SPARERIBS, Smoked	Boiled	¾ lb.
	Braised	“
	Broiled	“
	Stuffed	“
SALT PORK	Boiled	6 oz.
	Broiled	“
	Fried	“
BACON	Boiled	¼ lb. cut in 2 slices
	Full Portion	8 slices
	Half Portion	4 slices
LOIN, Smoked	Roast	½ lb.
	Braised	“
	Boiled	“
	Chop, Fried	2 chops
	Chop, Breaded	“ “
HAM, Smoked	Roast	To be sliced from whole
	Boiled	ham.
	Boiled, Cold	
	Broiled Full Portion (2 slices)	Horseshoe cut will make 16
	Broiled, Half Portion, 1 slice	slices or 8 full orders.
	Steak, cut in 1 pc. across Ham	16 steaks to the ham.
Sandwich	1 ounce	
Sandwich, Coach Lunch	1 ounce	
SAUSAGE (Meat)	Fried, Plain	6 cakes to the pound or
	with Potatoes	3 orders
	with Apples	“
	with Cakes	“
	with Mush	“
SAUSAGE (Link)	Fried, Plain	4 links
	with Potatoes	“
	with Apples	“
	with Cakes	“
	with Mush	“
CANADIAN STYLE BACON	Boiled	3 slices about ¼ inch thick
	Fried	“
	Broiled	“
	Braised	“

L A M B

NECK	Braised	¾ lb. raw weight
	Ragout	“ “
	Stewed	“ “
	Pot Pie	“ “
	Roast	“ “
SHOULDER	Roast	7 orders from shoulder.
	Boiled	“ “ “
	Braised	“ “ “
	Stewed	“ “ “
	Pot Pie	“ “ “
	Fricassee	“ “ “
RACK	Chops	5 chops from rack.
	Braised	4 orders from rack.
	Cold	“ “
	Cold Roast	“ “
LOIN or SPLIT SADDLE	Single Chop	8 to the loin or
	Single Chop, English	16 to the saddle.
	Roast Loin (Boneless)	4 orders to the loin.
	Braised Loin	4 orders to the loin.
FULL SADDLE	Saddle Chop, Pennsylvania	1 chop (8 to the saddle)
	Saddle, Braised	8 orders to the saddle
	Saddle, Roast	“ “ “
LEG	Roast	¾ lb. (gross weight)
	Braised	“ “
	Boiled	“ “
	Steak	5 steaks to the leg regardless
	Steak, Saute	of weight.
	Steak, Breaded	“ “ “
	Steak, Broiled	“ “ “
KIDNEY	Broiled	3 kidneys
	Fried	“
	Saute	“
	Stewed	“

V E A L

NECK	Stewed with Dumpling	½ lb. ready to cook
	Fricassee	“ “ “ “
	Pot Pie	“ “ “ “
	Veal and Ham Pie	“ (combined weight)
	Veal and Mushroom Pie	“ Ready to cook
	Blanquette	“ “ “ “
SHOULDER	Roast Shoulder	“ “ “ “
	Braised Shoulder	“ “ “ “
	Fricassee	“ “ “ “
	Blanquette	“ “ “ “
	Veal and Mushroom Pie	“ “ “ “
	Pot Pie	“ “ “ “
	Veal Salisbury Steak	“ “ “ “
	Veal and Ham Pie	½ lb. combined weight (Veal and Ham)

VEAL (Continued)

BREAST	Roast Stuffed Breast	½ lb. ready to cook
	Braised Stuffed Breast	“ “ “ “
	Breast, Saute, Marengo	“ “ “ “
	Fricassee	“ “ “ “
	Veal and Mushroom Pie	“ “ “ “
	Veal and Ham Pie	½ lb. combined weight (Veal and Ham)
RACK	Roast Rack	1 rib chop
	Chop, Fried	“ “ “
	Chop, Broiled	“ “ “
	Chop, Saute	“ “ “
	Chop, Breaded	“ “ “
LOIN	Roast Loin	½ lb. ready to cook
	Braised Loin	“ “ “ “
	Chop, Broiled	“ “ “ “
	Chop, Saute	1 loin chop
	Chop, Fried	“ “ “
	Chop, Breaded	“ “ “
LEG	Roast	½ lb. ready to cook
	Braised	“ “ “ “
	Braised Fricandeau	“ “ “ “
	Roast Fricandeau	“ “ “ “
	Steak, Saute	“ “ “ “
	Breaded Cutlet	“ “ “ “
	Paprika Schnitzel	“ “ “ “
	Trimmings used for Stews or Fricassee	“ “ “ “
SHANK	Braised	2 orders from each shank.
SWEETBREADS	Any style	9 orders to 5 lb. pail.
KIDNEYS	Kidney, Broiled	1 kidney
	Kidney Pie	“ “
LIVER	Fried	4 ounces
	Saute	“ “
	Breaded	“ “

SPRING CHICKEN

24 pounds to dozen

SPRING CHICKEN, Roast Stuffed

“ “ , “ Cold

“ “ , Fried

“ “ , Saute

“ “ , Broiled

Half Chicken to the order

IMPORTANT: AFTER CHICKEN HAS BEEN BROILED OR FRIED BE SURE TO DISJOINT IT BEFORE SENDING IT TO THE GUEST.

ROASTING CHICKEN (4 pounds average)

CHICKEN, Fricassee	
“ , Stewed	
“ , Boiled	4 portions regardless of weight, using
“ , Pie Individual	breast, first and second joints
“ , Pot Pie	
“ , Cold Sliced	
“ , Creamed	
“ , Creamed, a a King	6 Portion regardless of weight.
“ , “ , Waldorf	“ “ “ “ “
“ , “ , Patties	“ “ “ “ “
CHICKEN HASH, Creamed	“ “ “ “ “
“ “ , Browned	“ “ “ “ “
CHICKEN CROQUETTES	“ “ “ “ “
“ CUTLETS	“ “ “ “ “
“ CROMESKIES	“ “ “ “ “
CHICKEN SANDWICH, Hot Minced	“ “ “ “ “
CHICKEN SALAD	“ “ “ “ “

CAPON

ROAST STUFFED	
BOILED	1 Pound
FRICASSEE	

DUCK (5 pounds each — average weight)

DUCK, Roast Stuffed	
“ , Salmis	
“ , Braised	4 orders to the duck.
“ , Cold Roast	
any other method in which duck may be cooked.	

GUINEA CHICKEN (24 pounds to dozen)

BROILED	½ chicken
ROASTED	
BROILED, BREAST	Breast of half 3 pound chicken to the
SAUTE, BREAST	order, a la carte only.

SQUAB (10 pounds to dozen or 5/6 pounds each)

SQUAB, Roast	
“ , Broiled	1 squab
“ , Potted	
“ , Boned	

GOOSE (8 to 10 pounds)

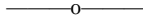
GOOSE, Roast Stuffed	1 pound
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TURKEY (11 to 14 pounds) (Hens or Toms)

TURKEY, Roast Stuffed	
“ , Boiled	1 pound
“ , Braised	
“ , Cold	

SERVICE INSTRUCTIONS FOR DISHES NOT INCLUDED IN THE COOKING INSTRUCTIONS

BUTTER CHIPS: (CHINA): Underlined with A. D. saucer.
BUTTER CHIPS: (SILVER): No underlining.
CONSOMME: See service for soups.
COCOA POT: Underlined with pudding dish.
COFFEE POT: No underlining.
EGG CUP, BOSTON: With cover, on coffee saucer.
FINGER BOWL: No underlining.
GLASS, ORANGE JUICE: On B & B Plate.
GLASS, ICED TEA: In pudding dish (Tea service, see Tea Pot).
MILK: In glass, poured at table.
MUSTARD OR HORSERADISH POT: On B & B Plate.
RELISH DISH: No underlining. Used for individual Relish Service. They are also to be used for service of Apple Sauce and stewed fruit, in connection with meals at fixed prices.
SAUCE BOAT: No underlining.
SOUP PLATE: Underlined with dinner plate.
SILVER SUPREME DISH: No underlining.



BREAD ASSORTED: Half $\frac{1}{2}$ inch slice of graham or whole wheat; one whole $\frac{1}{2}$ inch slice of white (toast) cut in half; half $\frac{1}{2}$ inch slice of raisin on tea plate. Use silver tray for orders for three or more persons (when cars are so equipped).
BUTTER: On B. & B. plate during cold weather or on china or silver butter chip sprinkled with shaved ice during warm weather.
COFFEE: Pot filled two-thirds full.
CHOCOLATE OR COCOA: Pot filled.
TEA, HOT: Serve one individual bag in tea pot with hot water pot of boiling water; both puts underlined with special tray, lemon only if requested. The lemon should be sliced very thin and three slices served on B & B plate. Care must be exercised that patron is served with the kind of tea ordered.
TEA, ICED. Serve hot in tea pot in pudding dish. Iced Tea glass full of cracked ice underlined with pudding dish; quarter lemon at side of glass; iced tea spoon; powdered sugar. A la Carte: same as above except that pot of hot water is to be brought with tea on special tray.

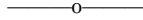
IT IS IMPERATIVE THAT PLATTERS, PLATES, ETC, BE AS HOT AS CAN BE HANDLED WHEN USED IN THE SERVICE OF HOT DISHES AND THOROUGHLY CHILLED WHEN USED IN THE SERVICE OF COLD DISHES.

FISH, MEAT AND EGG ORDERS SERVED ON PLATTER, IN CASSEROLE OR IN AU GRATIN OR SHIRRED EGG DISHES TO BE ACCOMPANIED WITH A DINNER PLATE FOR SERVICE UNLESS A TEA PLATE IS SPECIFIED IN THE SERVICE INSTRUCTIONS.

THE VEGETARIAN MEAL, OR ORDERS OF VEGETABLES ONLY, TO BE ACCOMPANIED WITH A DINNER PLATE FOR SERVICE.

A LA CARTE SALAD PORTIONS, WHEN ORDERED AS MAIN COURSE, SHOULD BE SERVED IN GRAPEFRUIT DISH UNDERLINED WITH TEA PLATE, WITH AN EXTRA TEA PLATE FOR SERVICE. CRACKERS MUST ALWAYS BE SERVED.

WITH ALL CURRY DISHES SERVE A DEMI CUPFUL OF HOT STEAMED RICE IN SMALL BAKER WHETHER SPECIFIED ON MENU OR NOT.



PROPER UNDERLINING FOR DISHES REQUIRING SAME MUST BE USED

AU GRATIN DISH, CASSEROLE, GRAPEFRUIT DISH; PUDDING DISH, SHIRRED EGG DISH, OATMEAL BOWL,
On tea plate; casserole to be covered, except for meat pies or articles served au Gratin.

BAKERS, RAMEKIN OR CUSTARD CUP: On B. & B. plate; no underlining for Bakers except for stewed tomatoes and beets, which must be underlined with No. 4 or 7 inch Platter.

APPETIZERS AND COCKTAILS

CANAPES: Serve on tea plate, garnish with branch of parsley and 1/8 lemon.

CANAPE OF ANCHOVIES, MARYLAND: 30 portions (Table d'Hote).

15 individual cans of anchovies

15 slices of toast

6 hard boiled egg yolks, ¼ pound butter; to be mixed thoroughly and passed thru china cap for preparation of Maryland butter.

PREPARATION: Spread one side of each piece of toast with Maryland butter Lay fillets of anchovies on top, trim, cut each slice in half and decorate.

CANAPE OF CAVIAR: Instruction for 40 portions (Table d'Hote).

1 lb. can of Caviar

20 slices of toast (carefully trimmed and cut in half)

6 hard boiled egg yolks

¼ pound butter

PREPARATION: 1 scant teaspoon of Caviar placed on each half slice of toast and spread so as to cover surface almost to border. Mix egg yolks and butter until smooth, pass thru fine china cap so that there will not be any lumps. Decorate border of toast with this mixture (Maryland butter).

CANAPES OF SARDINES, MARYLAND: 30 portions (Table d'Hote).

10 individual cans of sardines

6 egg yolks (hard boiled), ¼ pound butter; to be mashed thoroughly and passed thru china cap for preparation of Maryland butter.

15 slices of toast (trimmed)

PREPARATION: Cut each slice of toast in half. Spread one side very carefully with Maryland butter and place sardines on top. Decorate with Maryland butter.

EGGS, A LA RUSSE: Instruction for 40 portions (Table d'Hote).

20 hard boiled eggs (cut in halves, lengthwise)

4 cans of fillet of Anchovies

2 heads of lettuce

Mayonnaise

1 pot or bunch of chives (finely cut).

PREPARATION Make ring of shredded lettuce on tea plate. Place ½ of hard boiled egg in ring of shredded lettuce, Put ½ teaspoon of mayonnaise over half egg. Split 1 fillet of Anchovy lengthwise and place across over mayonnaise on top of half egg and sprinkle each portion with chives.

COCKTAILS (FRUIT, SEA FOODS, ETC.)

SERVICE: In cocktail glass embedded in shaved ice in grapefruit dish underlined with tea plate or in silver supreme dish without underlining.

SHRIMP COCKTAIL, MARIE LOUISE: Cocktail glass filled with Cooked shrimps (cleaned and cut in half if large) and topped with cocktail sauce prepared as follows:

2 cups of mayonnase
1 cup of cocktail sauce
Juice of two lemons

PREPARATION: Place ingredients into a mixing bowl and beat well with wire whip.

SHRIMPS, PENNSYLVANIA or CANAPE OF SHRIMPS PRR. Instructions for 24 portion Table d'Hote.

INGREDIENTS: 24 slices of tomatoes (¼ inch thick).

24 small, crisp heart leaves of lettuce

5 No. 1 size containers shrimps (cleaned)

1 pint Thousand Island Dressing

Garnishing of chopped cooked beets

PREPARATION: Put lettuce leaf on tea plate, place 1 slice of tomato on top of lettuce, 3 shrimps on top of tomato, a teaspoon of the Thousand Island Dressing over shrimps and finally sprinkle a little chopped cooked beets over the dressing.

FRUIT COCKTAIL OR MACEDOINE OF FRUIT: (Use orange, apple, pineapple, banana or any other fresh fruit in season except peaches.

PREPARATION Peel fruit, then cut in even size half inch dice; place in crock, save all the juice and add to fruit. To each quart of fruit add the juice of one lemon mixed with 1 tablespoon of powdered sugar. Cover and set in ice box to chill. Decorate each cocktail with any berry except Huckleberry or Blueberry. If berries are not available, use Maraschino cherry.

GRAPEFRUIT COCKTAIL: Peel grapefruit and remove sections, then cut in even size half inch dice, place in crock, squeeze juice over fruit and add one teaspoon of powdered sugar for each grapefruit used.

FRESH STRAWBERRY COCKTAIL, PENNSYLVANIA: Instructions for 30 portion (Table d'Hote)

INGREDIENTS: 5 pints of strawberries (stemmed, washed and left whole)

1 quart of strawberry syrup

PREPARATION: Fill cocktail glasses with whole stemmed washed berries and at moment of serving, pour sufficient of the strawberry syrup (which must be very cold) to cover the fruit.

SYRUP FOR COCKTAIL: INGREDIENTS FOR ONE QUART:

3 pints of strawberries (stemmed, washed, then crushed in saucepan)

3 cups sugar

1½ cups water

PREPARATION: Bring the ingredients to a boil and skim. Then cook from 5 to 10 minutes. Strain thru a cloth into a jar, let cool and use as directed.

CANTALOUPE COCKTAIL, PENNSYLVANIA: Instruction for 5 portions:

2 cantaloupe

Juice of one orange

Juice of ½ lemon

1 tablespoon powdered sugar

PREPARATION: Cut melon in half and remove the seeds. With a Parisienne cutter carefully remove the soft meat. Be sure to cover all surface to avoid waste. Then place fruit in a crock, add sugar, orange and lemon juice. Mix by tossing. Do not use a spoon as this will crush the fruit. Serve 10 pieces with juice.

ICED RED RASPBERRIES IN SYRUP: Instruction for 30 portion (Table d'Hote):

INGREDIENTS: 5 pints of raspberries (washed and left whole)

1 quart of raspberry syrup

PREPARATION: Fill cocktail glasses with whole washed berries and at moment of serving pour over sufficient of the raspberry syrup (which must be very cold) to cover the fruit.

SYRUP FOR COCKTAIL: As instructed for fresh strawberry cocktail but use raspberries in place of strawberries.

MACEDOINE OF ORANGE AND PINEAPPLE, GARNISHED: Instruction for 30 portion (Table d'Hote):

INGREDIENTS: 5 individual cans pineapple

10 California oranges

PREPARATION: Cut pineapple in even $\frac{1}{2}$ inch dice. Peel and cut the sections from the oranges. Cut these also in $\frac{1}{2}$ inch dice. Mix an equal amount of pineapple juice and orange juice (squeezed from the pulp of the oranges) and pour this over mixture of fruit at least one hour before being served. Keep in chill box.

SERVICE: Cocktail glass $\frac{3}{4}$ filled with mixture of pineapple and orange, some of the juice poured over and topped with 2 sections of orange and one whole strawberry or 1 Maraschino cherry cut in half.

OYSTERS, SERVICE OF:

A la Carte — Serve 6

Table d'Hote — Serve 4

ON HALF SHELL: Wash shells thoroughly before opening, to prevent losing their liquor, open them on the deep shell; arrange regularly on shaved ice in soup plate with the valve side toward the center of plate and in the center place $\frac{1}{4}$ lemon cut crosswise, impaled on oyster fork on a branch of well washed crisp parsley; underline with a cold dinner plate.

NOTE: Horseradish and tabasco sauce, on tea plate, must always accompany the service of raw oysters.

COCKTAIL: Same as instructed above, but with cocktail glass $\frac{3}{4}$ tied with sauce embedded in shaved ice, in the center.

CLAM JUICE COCKTAIL: INGREDIENTS FOR 2 COCKTAILS:

1 bottle of clam juice (6 oz.)

2 dessertspoons of tomato ketchup

2 dessertspoons of lemon juice

1 dash of tabasco sauce

2 shakes of celery salt

PREPARATION: Place ingredients in shaker, with cracked ice and shake well until thoroughly chilled.

This preparation is sufficient for two portions; if only one is served, the unused portion should be placed back in the clam juice bottle, covered with the cap and kept in the chill box until ordered.

TOMATO JUICE COCKTAIL INGREDIENTS:

4 ounces tomato juice

$\frac{1}{4}$ teaspoon Worcestershire sauce

1 dash of celery salt

1 dash of tabasco sauce

PREPARATION: Place ingredients into shaker, add two or three pieces of ice, shake well, then pour into orange juice glass. This will make 1 cocktail.

RELISHES

CELERY: (Table d'Hote): Serve one half head cut in half; a la Carte one head cut in quarters. Serve covered with shaved ice in celery trough, B & B plate for salt.

STUFFED CELERY, PENNSYLVANIA: Instructions for two (2) portions:

INGREDIENTS: 1 stalk of celery (well washed, trimmed and separated into six pieces)

1 individual (1½ ounce) cake Roquefort cheese

2 ounces of butter

½ teaspoon of Angostura Bitters

1½ tablespoons of finely chopped unsalted almonds

PREPARATION: Mix cheese, sweet butter and bitters, well together until smooth. Fill each piece of celery with this mixture using either a silver knife or small force bag. While filling is still soft, sprinkle each piece of celery generously with chopped almonds.

Place in refrigerator to get very cold and serve in china celery trough.

STUFFED CELERY (PLAIN): Use same methods and ingredients as above, except eliminate Angostura Bitters and Salted Almonds.

Just before sending to table, sprinkle with a little Paprika.

COLE SLAW: Serve consomme cupful in grapefruit dish underlined with tea plate. Clean and shred a head of young cabbage very fine, steep in ice water until crisp, drain and press dry. Add oil and vinegar, sprinkle with chopped parsley before serving and season with salt and pepper.

CREAMED SLAW: Same preparation as for cold slaw with cream dressing. (See Dressings). Service as instructed above.

MEXICAN SLAW: Instructions for 12 Special Meals or 6 A la Carte portions.

INGREDIENTS: 1 small head white cabbage, 2 Pimentos, 1 medium size green pepper (cut in ¼ inch dice, 6 slices bacon (cut in ¼ inch dice and fried crisp, 2 kitchenspoons mayonnaise, a few drops vinegar.

Prepare and serve as for Cole Slaw.

PICKLES, MIXED: Serve contents of individual jar in relish dish.

PICKLES, SWEET: Same service as for Mixed Pickles.

DICKLES, DILL: Serve two cut in quarters lengthwise on shaved ice in relish dish.

PRUNE JUICE: Serve very cold in Orange Juice glass underlined with B & B plate.

RADISHES: A la Carte — Serve 8 roots, covered, excepting stems, with shaved ice in relish dish.

Table d'Hote — Serve 4 roots, covered, excepting stems, with shaved ice in relish dish.

PREPARATION: Wash and clean, scrape slightly, roots cut off, ¾ inch of stem left on.

RIPE, GREEN OR STUFFED OLIVES: A la Carte:.. Serve eight in relish dish on shaved ice; Table d'Hote, four olives.

SPRING ONIONS: A la Carte — Serve 8 roots in celery trough, shaved ice over, B & B plate for salt.

Table d'Hote — Serve 4 roots in celery trough, shaved ice over, B & B plate for salt.

SLICED SPANISH ONION: Serve one large onion, sliced thin, on crisp lettuce leaves in grapefruit dish underlined with tea plate. Extra tea plate for service, oil and vinegar cruets on side.

SLICED CUCUMBERS: For a la carte serve ½ cucumber on lettuce leaves in grapefruit dish underlined with tea plate. Extra tea plate for service; Oil and Vinegar cruets on side.

PREPARATION: Peel and remove a rather thick slice from each end. Let cucumber remain in ice water until crisp. When ready to serve, score lengthwise with the tines of a table fork, rinse in cold water. Cut in very thin slices.

SLICED TOMATOES: For a la Carte serve six (6) slices very cold in grapefruit dish underlined with tea plate; tea plate for service; special meal four (4) slices on tea plate. Vinegar and oil in cruets.

TOMATO JUICE: Special Meal or Table d'Hote, serve in Orange Juice Glass, underlined with B & B plate.
Fresh Tomatoes must be peeled for all services except baked, stuffed or fried.

SOUPS

CUP SERVICE:

In cup underlined with saucer only,

TUREEN SERVICE:

Two cupfuls in tureen underlined and tureen covered, soup ladle in soup plate, underlined with Dinner plate.

CONSOMME HOT: (First stage—Preparing the stock).

Break up into small pieces 1 beef shin bone and 3 veal bones (meat removed); place them into a large stock pot. Then add 3 onions, 4 large carrots, 4 large outside stalks of celery and 1 bunch of parsley (all vegetables cut up). Now fill pot with cold water. Then bring to boil and simmer for not less than six hours (skimming the stock from time to time). Then strain and cool.

Second stage—Clearing the stock.

Place into a large stock pot, the ground up beef and veal taken from the bones (remove surplus fat) and 16 eggs; mix well (which is very important). Then add 4 large carrots, 4 large onions, 8 outside stalks of celery and 1 bunch of well washed parsley (all vegetables chopped up fine). Also 3 bay leaves, 8 allspice, 3 cloves and 1 No. 3 can of tomatoes. When all ingredients have been mixed well together, stir in the 4 gallons of stock (from which the fat has been removed) and bring to a boil, then let simmer for 2 hours. When clear, strain through a clean white cloth. Season with salt only.

CAUTION: REMEMBER THAT CONSOMME MUST NEVER BE STIRRED AFTER IT HAS ONCE COME TO A BOIL AND A CRUST FORMED ON TOP.

CONSOMME (COLD OR JELLIED): Preparation same as above. Set the finished consommé into chill box and let jell.

IMPORTANT: Do not use any Gelatine.

CONSOMME ALGERIEN: Consommé, garnished with diced cooked egg plant.

CONSOMME ANGLAISE: Consommé with addition of diced cooked chicken and peas.

CONSOMME ANDALOUSE: Consommé, garnished with tomatoes, vermicelli and Julienne of cooked ham.

CONSOMME ARGENTEUIL: Consommé with addition of 4 asparagus tips cut into ½ inch pieces, for each cup.

CONSOMME BRETONNE: Consommé, garnished with Julienne of cooked leeks, celery and mushrooms.

CONSOMME BRUNOISE: 3 carrots, 3 white turnips, 3 outside stalks of celery cut in small dice and boiled in salted water until done. When ready to serve, add tablespoon of vegetables to each cup of consommé.

CONSOMME CELESTINE: Garnish each cup of consommé with ¼ kitchenspoon of julienne cut pancakes, made as follows:

“CELESTINE” FOR GARNISHING OF CONSOMME: Sufficient pancake batter for 2 gallons of soup;

INGREDIENTS: 1½ cups of flour

¼ teaspoon of salt

SOUPS (Continued)

2 eggs

Enough milk to make thin pancake batter

1 kitchen spoon of finely chopped washed parsley

1 kitchen spoon of melted butter

P R E P A R A T I O N : Mix flour, salt and parsley well together, add eggs one at a time, then milk, beating briskly during this process. Last of all add melted butter. Do not beat the batter after shortening has been added. Fry pancakes in omelet pan just barely covering the bottom of the pan with batter. When done turn out on board, roll up and cut in very thin julienne strips.

CONSOMME DUMONT: Consomme, garnish with shredded braised cabbage, julienne of mushrooms and tongue.

CONSOMME JULIENNE: 3 large carrots, 3 white turnips, 3 outside stalks of celery, cut in julienne and boiled in salted water until done. When ready to serve, add teaspoon of vegetables to each cup of consomme.

CONSOMME PRINTANIERE: Consomme with addition of all kinds of Spring vegetables cut in small dice and prepared as for Consomme Julienne.

CONSOMME PRINTANIERE ROYAL: The preceding with the addition of oblong small pieces of Royal custard, both yellow and white.

CONSOMME ROYAL: Plain consomme with addition of Royal custard.

PREPARATION: 4 Eggs

1 demi coffee cup of milk

¼ teaspoon of salt

Grease slightly 2 small casseroles. Separate yolks from whites of eggs. Add milk and pinch of salt to yolks, beat well and strain through towel into one of the casseroles. Add pinch of salt to whites of eggs and strain through towel into the other casserole. **DO NOT ADD ANY MILK TO EGG WHITES.** Cover both casseroles with their lids and place them in saucepan with hot water cover and cook on top of range until done. Turn out of casseroles on small plates and allow to cool. Then cut in small dice using equal parts of yellow and white. Above quantity is enough for 3 gallons of consomme.

CONSOMME RUSSE: 2 gallons consomme brunoise with the addition of ½ cup of boiled barley and ½ cup small dice of boiled beef tongue.

CONSOMME TAPIOCA: To one gallon of consomme add slowly one cup of boiled and washed Pearl tapioca.

CHICKEN WITH NOODLES: Boil one and one-half packages of noodles in boiling salted water, drain and rinse, then add to one gallon of rich chicken broth, sprinkle with chopped parsley before serving.

CLEAR GREEN TURTLE SOUP: INGREDIENTS FOR TWO GALLONS:

2 gallons consomme

1 bottle Sherry wine seasoning

1 can Green Turtle meat (No. 3 size)

PREPARATION: Put consomme in large saucepan on fire and let come to a boil. Open can of turtle meat and pour into small saucepan and heat. When hot add all liquid from can of turtle meat to consomme in large saucepan and let soup now boil for 15 minutes. Cut up the turtle meat into ½ inch dice and put in clean quart jar and strain over about 2 cups of the boiling consomme, then set aside to be used, as directed for service. Add bottle of sherry wine seasoning to consomme, while boiling and take from fire immediately. Soup must never boil after addition of wine seasoning. Strain soup very carefully through double thickness of clean coach cloth (wrung out in cold water). For each cup of soup add 6 pieces of turtle meat. If served in tureen add 12 pieces.

ONION, PARMESAN: INGREDIENTS FOR TWO GALLONS:

15 large white onions

2 gallons consomme

2 half pound packages grated Parmesan Cheese

S O U P S (Continued)

1 loaf toast bread

¼ pound butter

PREPARATION: Peel and wash the onions very carefully and cut each one in half. Slice thin, just as you would for slaw. Melt butter in large saucepan and saute the onions for about 20 minutes or until they are soft, but be very careful not to brown them or the soup will be spoiled. Now add two kitchen-spoons of grated Parmesan cheese and mix well. Pour well seasoned consomme over the sauteed onions and cheese and allow the soup to cook for at least forty-five minutes. While soup is cooking cut loaf of toast bread in half inch slices and cut each slice round with small 2½ inch biscuit cutter. Then toast on one side only. Cover the untoasted side of each round of bread with grated Parmesan cheese, sprinkle with a little melted butter and a pinch of paprika and bake them in the oven until a nice color. Place one of the cheese croutons on top of each cup of soup at moment of serving. Be sure that the soup is very hot when served and also that the cheese croutons are made fresh for each meal, as under no circumstances must they be carried over from one day to the next. If soup is served in tureen, add 2 cheese croutons.

TOMATO BOUILLON: Mix one No. 3 can of tomatoes and 3 eggs together. Add one gallon of cold consomme, then bring to boil and simmer until clear and of good color. Then strain through clean towel.

CREAM SOUPS. (RECIPES BASED ON ONE GALLON)

All of the cream soups listed below can be made using the following method.

Take the vegetables to be used in quantities as outlined below and after cutting them up, place them into large saucepan with 2 onions (sliced), 3 outside stalks of celery (sliced) and, ½ cup of butter and other shortening mixed. Let vegetables braise until they begin to get soft, then add 1½ cups of flour and make a roux. Let roux cook for about 10 minutes, then add 1 gallon of boiling chicken or veal stock, stirring constantly and let simmer not less than 30 minutes. The soup is now ready to finish. Season to taste with salt only, then add one coffee cup full of boiling cream, let come to a boil once more, then strain into soup container and soup is ready to serve.

NOTE: In order to prevent a crust forming on top of soup, after it is in the container, place several small pieces of butter on top of soup.

CREAM OF ASPARAGUS: Use trimmings and heavy stalks, well washed and cut up or two square cans.

CREAM OF ASPARAGUS, ROYAL: With the addition of Royal custard cut in small dice.

CREAM OF BROCCOLI: 3 cups full of chopped washed broccoli (heads and stalks).

CREAM OF CAULIFLOWER: 1 head and all outside leaves (well washed and 1 chopped).

CREAM OF LEEKS: 2 bunches, peeled, washed and chopped.

CREAM OF SPINACH: ¼ peck (well washed and chopped).

CREAM OF CORN: 2 cans of corn, or 3 cups of grated green corn.

CREAM OF MUSHROOMS: ½ lb. of fresh mushrooms, well washed and chopped.

CREAM OF CHICKEN: Use extra strong chicken stock.

CREAM OF CHICKEN, ALEXANDRA: Use extra strong chicken stock. Garnish with cooked peas and carrots cut into ¼ inch dice.

CREAM SOUPS (Continued)

CREAM OF CHICKEN ROQUEFORT: Mix 6 individual portions of Roquefort cheese with the roux.

CREAM OF TOMATOES: Preparation same as for Puree of tomatoes (See Puree of tomatoes). Before serving add 1½ cups of boiling cream.

PUREE SOUPS

PUREE OF TOMATOES (INGREDIENTS FOR 1½ GALLONS):

1 ham shank and meat, cut into small pieces	
1 kitchen spoon of fat	3 bayleaves
2 cups of celery, cut up	1 No. 10 can of whole tomatoes
2 cups of onions, cut up	2 level kitchen spoons of sugar
2 cups of carrots, cut up	1 gallon of water
1 cup of flour	Salt and pepper
6 allspice	

PREPARATION: Place, bones, meat, celery, onions, carrots and paprika into saucepan and saute them together with the 2 kitchen spoons of fat until the onions begin to get soft, then add the flour and make a roux. Let cook for 10 minutes, then add tomatoes, spices and sugar and last of all the water. Bring to boil, then simmer until meat is soft and puree is reduced to 1½ gallons, season with salt and pepper, then strain and serve.

PUREE OF TOMATOES AND CORN: Preparation same as above. When soup is ready, add one can of drained corn and stir well.

USE STOCK (BEEF, VEAL OR CHICKEN) IN ALL PUREE SOUPS LISTED BELOW:

INGREDIENTS FOR 1½ GALLONS:

½ ham hock	½ cup flour	
½ kitchen spoon of fat	1¼ gallons of stock	
2 onions	2 lbs. Green Split Peas	} soaked overnight
2 carrots	2 lbs. Yellow Split Peas	
3 outside celery	2 lbs. Navy Beans	
1 bayleaf	2 lbs. Dry Lima Beans	
3 whole allspice	2 qts. Potatoes (Jackson)	

PREPARATION: Place the chopped up ham hock in a large saucepan with the fat, and braise a few minutes. Then add the whole onions, carrots, celery and spice, simmer for 5 minutes longer. Then add the peas, etc., mix again, and add the stock. Season and cook until done and soup is reduced to 1½ gallons. Then strain.

MISCELLANEOUS SOUPS

POTAGE MONGOLE, JULIENNE:

INGREDIENTS: ½ gallon of puree of tomatoes and ¾ gallon of puree of split peas, boiled together; ½ cup of each, celery, white turnips and carrots, cut into fine julienne and boiled until done, added to the soup.

TOMATO GUMBO: INSTRUCTIONS FOR TWO GALLONS:

2 kitchen spoons melted butter
¾ cup of lean ham cut in ¼ inch dice
1 onion (chopped fine)
3 green peppers (cut in ¼ inch dice)
1 cup of rice (Boiled in salt water)
2 gallons of chicken or beef stock
½ gallon of canned tomatoes (finely chopped)
1 cup celery cut in ¼ inch dice
2 cans of okra (cut in slices)

MISCELLANEOUS SOUPS (Continued)

PREPARATION: Saute ham, onions, peppers and celery together in a little butter until onions are soft, then add the stock and tomatoes and let cook until vegetables are well done. Lastly add the okra and let come to a boil once more. Season with salt and pepper. When serving place teaspoon of cooked rice in each cup.

CHICKEN GUMBO — OKRA CREOLE: Preparation same as for Tomato Gumbo, except use chicken stock only. Also when soup is finished add one cup full of diced chicken (cut up into $\frac{1}{4}$ inch dice).

CHICKEN GUMBO, STRAINED: Preparation as for chicken gumbo. When done, strain thru china cap lined with clean towel.

CHICKEN MULLIGATAWNEY: Preparation same as for cream of chicken, except when braising vegetables add 2 teaspoons of curry powder. Then finish soup. After soup has been strained add one cup of raw apples cut into $\frac{1}{4}$ inch dice. stir well. When serving add teaspoon of cooked rice in each cup.

CLAM CHOWDER, FRESH:

24 large clams
3 medium size onions (cut in $\frac{1}{4}$ inch dice)
3 outside stalks of celery (cut in $\frac{1}{4}$ inch dice)
4 medium size raw potatoes (cut in $\frac{1}{4}$ inch dice)
3 medium green peppers (cut in $\frac{1}{4}$ inch dice)
 $\frac{1}{2}$ lb. of salt pork (cut in $\frac{1}{4}$ inch dice)
1 No. 3 can of tomatoes (chopped)
 $\frac{1}{2}$ teaspoon thyme
1 teaspoon Worcester Sauce
Salt, and pepper
 $\frac{1}{2}$ gallons cold water

PREPARATION: Boil the 24 claims (scrubbed and washed) in the water until shells are open. Take out clams and strain the broth through a cloth. Remove clams from shells, cut each clam into 4 pieces. Saute in large saucepan, the salt pork with the vegetables until onions begin to get soft. Add the strained broth and the can of tomatoes, bring to boil and cook for 45 minutes. Now add the raw potatoes, also the thyme and cook until potatoes and salt pork is done. Lastly add the clams.

OYSTER CHOWDER: Preparation and cooking same as for clam chowder except use oysters in place of clams.

BISQUE OF SHRIMPS: INGREDIENTS FOR ONE GALLON:

3 containers of shrimps (cleaned and cut up)	2 cups of canned tomatoes
2 outside stalks of celery, chopped	1 bay leaf
1 medium onion, chopped	1 gallon of chicken stock
$\frac{1}{2}$ teaspoon paprika	1 cup of boiling cream
2 kitchenspoons of melted butter	Salt and pepper and pinch of thyme
$\frac{1}{4}$ cups of flour	

PREPARATION: Place shrimps, celery, onions and paprika into saucepan and saute with the butter until onions begin to get soft, then add the flour and make a roux, let cook for 5 minutes. Now add the tomatoes, bay leaf and the chicken stock. bring to boil and let simmer 45 minutes. Then strain and about ten minutes before ready to serve, add cup of boiling cream.

OLD FASHIONED NAVY BEAN SOUP: INGREDIENTS FOR $1\frac{1}{2}$ GALLONS:

$2\frac{1}{2}$ cups of Navy beans, soaked
1 gallon of water
1 cup of onions, cut into $\frac{1}{4}$ inch dice
1 cup of celery, cut into $\frac{1}{4}$ inch dice
2 cups of raw potatoes, cut, into $\frac{1}{4}$ inch dice
1 ham, shank
3 cups of canned tomatoes

MISCELLANEOUS SOUPS (Continued)

PREPARATION: Place beans, all the vegetables, including the tomatoes and the ham hock in saucepan, cover with one gallon of water and cook until done. Then remove the ham hock, take out bones, remove surplus fat and cut meat into ¼ inch dice. Then add the meat to the soup and serve. Sprinkle with chopped parsley.

SCOTCH BROTH WITH BARLEY OR POTAGE A L'ECOSSAISE:

INGREDIENTS FOR ONE GALLON:

1 kitchen spoon of shortening
2 cups of onions, cut into ¼ inch dice
1 cup turnips, cut into ¼ inch dice
2 cups carrots, cut into ¼ inch dice
1 kitchen spoon flour
1 cup celery
1 cup of cooked lean lamb
1 gallon of lamb broth (seasoned)
½ cup of barley (well washed)
1 kitchen spoon of chopped washed parsley

PREPARATION: Place the fat into a saucepan, melt, add the vegetables and saute for about 5 minutes. Then add flour and make roux, cook 5 minutes, then add lamb broth and barley and cook slowly until barley and vegetables are done. Lastly add the meat and parsley, season to taste.

VEGETABLE: INGREDIENTS FOR ONE GALLON:

2 onions, 3 carrots, 3 white turnips, 4 outside celery: Sliced not larger than a dime
1¼ gallons good stock (beef, veal or chicken)
1 No. 3 can tomatoes
1 tablespoonful chopped washed parsley
½ kitchen spoon butter

PREPARATION: Braise vegetables in butter, cover with lid set into oven for about fifteen minutes. Now add the stock and tomatoes, then cook until vegetables are done and soup is reduced to 1 gallon; season to taste, last add the chopped parsley. If fresh peas, string beans or lima beans are on the car, they can be added to the soup, which will make it more attractive.

VEGETABLE, PAYSANNE: Preparation same as for vegetable soup except before adding stock dust vegetables slightly with flour and also add finely shredded cabbage.

ENGLISH BEEF BROTH WITH BARLEY: INGREDIENTS FOR ONE GALLON:

1 kitchen spoon shortening
1 cup celery, 1 cup turnips, 2 cups carrots, 2 cups onions: cut in ¼ inch dice
3 cups tomato juice
1 gallon brown beef stock
½ cup barley
1 cup cooked lean beef
1 kitchen spoon flour
1 kitchen spoon chopped washed parsley

PREPARATION: Place shortening in saucepan, melt, add vegetables and saute for 5 minutes. Add flour, tomato juice and stock, barley and cook slowly until barley and vegetables are done. Lastly add meat and parsley, season with salt and pepper and a teaspoon of Worcester sauce.

FISH

SERVE A LA CARTE ORDERS: On 10 inch platter, garnish with ¼ lemon and branch of well washed crisp parsley.

SPECIAL MEAL: Serve on 10 inch plate. Garnish with ¼ lemon and branch of well washed crisp parsley.

FISH (Continued)

TABLE D'HOTE: Serve on tea plate, garnish with x lemon and branch of well washed crisp parsley.

BLUEFISH — WHITEFISH — LAKE TROUT — SEA TROUT — MACKEREL — RED SNAPPER — SHAD — SEA BASS — STRIPED BASS — SCROD — SOLE
BROILED: Scale, trim and wash fish. Then split and remove bones. Cut into proper portions (See instructions for portion and Weight). On a large platter pour a little shortening. Mix with salt and pepper. Dip fish into this mixture. Then place on clean broiler iron, with the skin side up and broil over a clear fire until done; at the last minute turn fish over just to crispen the skin.
BOILED: Scale, trim and wash fish. Then split and remove bones. Cut into proper portions (See instruction for portion and weight). Place a large sautepan on fire, fill $\frac{1}{2}$ full of water, add 1 carrot, 2 outside stalks of celery, 1 large onion, 1 lemon (all sliced), 2 bay leaves, 3 whole allspice. Bring to boil, then remove to side of range, add the fish and let simmer until fish is done. (It is important that fish must not cook fast, or all the juices will be lost).

HALIBUT — SALMON (Salmon should always be skewered):

These two fish, when either boiled or broiled, are generally cut into steaks. That is, the bones are left in. When prepared differently, special cooking instructions will be issued covering the preparation.

FRIED: Scale, trim and wash fish, then split and remove bones. Cut into proper portions (See instructions for portion and weight). Season with salt and pepper. Dust with flour, dip into egg wash and lastly into breadcrumbs. Fry in deep clean fat to a golden brown color until done. Place fish on clean towel to absorb surplus fat.

MEUNIÈRE: Scale, trim and wash fish, then split and remove bones. Cut into proper portions (see instruction for portion and weight). Season with salt and pepper. Dust with flour, and fry in clean black frying pan, in shallow clean fat to a golden brown, until done. Place fish on clean towel to absorb surplus fat. Now place fish on proper dish. Pour lemon juice and brown butter over fish and sprinkle with well washed chopped parsley.

BROILED BOSTON MACKEREL, ANGOSTURA BUTTER:

INGREDIENTS: 1 Mackerel about two pounds or two fish one pound each (split, side bones removed, fish carefully washed and well dried).

Seasoning of salt and pepper

4 Tablespoons Olive Oil

2 Ounces of Butter

1 Teaspoon of Angostura Bitters

PREPARATION: Place pieces of fish on large platter or in pan. Pour over olive oil and turn each piece several times until all surfaces are well spread with oil. Season with salt and pepper. Broil over hot fire until of nice color and well done (about 15 minutes).

Mix butter and Angostura well together and when smooth form into a small oblong roll similar to the shape of a croquette. Place roll of butter on plate and put in refrigerator until very firm and cold. Just before sending fish to table cut Angostura butter in four even slices. Place one on top of each piece of fish, garnish with quarter lemon and branch of well washed crisp parsley — serve at once.

MEUNIÈRE BUTTER: In a small black frying pan, melt butter (3 pieces cut table size for two orders). Then fry to a light brown. Squeeze juice of a half lemon, Pour brown butter over fish and skrinkle with finely chopped and washed parsley.

BAKED: Scale, trim and wash fish. Then split and remove bones. Cut into proper portions (See instruction for portion and weight). Season fish with salt and pepper, lay evenly into a buttered baking pan. sprinkle with melted butter. Cover with greased paper and bake in medium oven until done.

AU GRATIN: Fish prepared as for baked, when done, cover with the following sauce: Into a bouble boiler place four egg yolks and one kitchen spoon of cold water, cook slowly over hot water, beating steadily and stir in one pint of plain cream sauce, one kitchen spoon of grated cheese and $\frac{1}{2}$ teaspoon salt. Cover fish with this sauce and brown quickly in hot oven.

F I S H (Continued)

FISH — COLD: Follow instruction for boiled fish. When done, remove fish to a small baking pan and strain broth in which fish was cooked, through a clean towel, over fish. Set in chill box and let cool. When ready to serve, garnish with respective dressing, as per instruction.

SEA FOODS

OYSTERS: Chefs must give their personal attention to the keeping of oysters. They should be placed in a small wooden box, sprinkled with rock salt, cornmeal and cracked ice, then set on the bottom of the large chill box, next to the ice drain. Inspect oysters every day to see that they are in good condition, which should be done by knocking together shells of two oysters. If a hollow or cracked sound is noted, that oyster should be thrown away. Only live and fresh ones must be used, for service.

OYSTERS, BAKED, CASINO: Select 6 large oysters, open, loosen and leave on deep shell. Sprinkle with very finely chopped blanched green peppers and pimientos. Place a small slice of bacon over each oyster, then bake in oven for about ten minutes. To keep oysters from tipping over while cooking, place them on a bed of rock salt in baking pan.

OYSTERS, BAKED ON SHELL, ANCIENNE: Select 6 large oysters, open and loosen and leave on deep shell. Put on top of each opened loosened oyster 1 teaspoon of chili sauce and sprinkle generously with fresh breadcrumbs, a few drops of melted butter on each oyster and bake for about ten minutes in very hot oven. To keep oysters from tipping over while cooking, place them on a bed of rock salt in baking pan.

OYSTERS, FRIED: Select 6 large oysters, remove from shell and drain well. Season with salt and pepper, then dust with flour, dip into egg wash and lastly into breadcrumbs. Fry in deep fat until of golden color and well done. Place on clean towel to absorb surplus fat.

THE FOLLOWING DISHES ARE SERVED IN SOUP TUREEN, UNDERLINED, SOUP LADLE ON SOUP PLATE, UNDERLINED WITH DINNER PLATE, EIGHT BUTTER WAFERS ON TEA PLATE.

OYSTER STEW, MILK: In a small saucepan, blanch 6 large oysters in their own juice, with a pinch of salt, until edges of oyster begin to curl up. Then pour them into a soup tureen. At the same time bring to a boil two cups of milk. When boiling pour over oysters in the tureen, add one piece of butter. Cover tureen and serve.

OYSTER STEW, CREAM: Same preparation as above, only use same amount of cream in place of milk.

THE FOLLOWING DISHES ARE SERVED IN CASSEROLE UNDERLINED WITH TEA PLATE.

OYSTERS, CREAMED: Blanch 6 large oysters; in their own juice with a pinch of salt. When done add 2 kitchenspoons of cream sauce and reheat well. Serve as directed.

SHRIMPS AND MUSHROOMS, NEWBURG:

INGREDIENTS FOR ONE PORTION:

- 1 piece of butter (table size)
- 3 medium sized fresh mushrooms (washed and sliced)
- 10 shrimps (cleaned)
- Pinch of paprika
- 2 kitchenspoons of cream sauce
- 1 kitchen spoon of cream
- 1 egg yolk.
- ½ kitchen spoon Sherry wine

SEA FOOD (continued)

PREPARATION: Saute mushrooms, covered, for a few minutes, then add shrimps and paprika. Saute a few minutes more. Now add the cream sauce and simmer until well heated. Add the egg yolk beaten with the cream and sherry wine, shake until boiling point is reached, then serve with 2 slices of thin toast cut in half on tea plate.

SHRIMPS AU GRATIN: INGREDIENTS FOR 1 PORTION:

10 shrimps (cleaned)
2 kitchenspoons of cream sauce
1 piece of butter (table size)
1 tablespoon of grated cheese, 1 tablespoon of breadcrumbs, $\frac{1}{4}$ teaspoon paprika — mixed well together.

PREPARATION: Melt butter, add shrimps, saute until hot, add cream sauce and let simmer for 5 minutes. Place shrimps with sauce in casserole. Sprinkle shrimps with breadcrumbs and cheese, also a few drops of melted butter, and brown quickly.

SHRIMPS, CREOLE: INGREDIENTS FOR ONE PORTION:

10 shrimps (cleaned)
2 kitchenspoons of creole sauce (see instructions for "Sauces").
1 piece of butter (table size)

PREPARATION: Melt butter, add shrimps, saute until hot, add creole sauce and heat well.

SHRIMPS AND OYSTERS, CREOLE: .INGREDIENTS FOR ONE PORTION:

6 shrimps (cleaned)
4 oysters (poached in small sauce pan, in their own liquor)
PREPARATION: Same as for Shrimps, Creole.

SHRIMPS, NEWBURG: Preparation is the same as for Shrimps and Mushrooms, Newburg, except leave out the mushrooms.

CURRIED SHRIMPS: INGREDIENTS FOR ONE ORDER:

10 shrimps (cleaned)
 $\frac{1}{4}$ teaspoon of curry powder
2 kitchenspoons of cream sauce
 $\frac{1}{2}$ Kitchenspoon of cream
1 tablespoon of butter

PREPARATION: Place shrimps into saucepan, dust with the curry powder and saute in the butter for 5 minutes, then add the cream sauce. Let simmer for 5 minutes more and lastly finish with the cream. Season with salt.

With Shrimps Creole, Shrimps and Oysters Creole and Curried Shrimps serve small coffee cup full of boiled rice turned out into small baker.

GRILLED SARDINES: Open one can of sardines, drain off surplus olive oil and lay sardines carefully on pie tin. Place in hot oven for about five minutes; remove sardines, place on oblong slice of freshly made dry toast, sprinkle with a little melted butter and garnish with one-quarter lemon and a branch of well washed crisp parsley. Serve on hot nine inch platter with hot tea plate for service.

EGGS AND OMELET DISHES

THIS RECIPE FOR CREAM SAUCE MUST BE USED WITH THE FOLLOWING DISHES:

PREPARATION: Into a double boiler place four egg yolks and one kitchenspoon of cold water, cook slowly over hot water, beating steadily with egg whip until emulsion is formed. Remove from fire and stir in 1 pint of plain cream sauce, one kitchenspoon of grated cheese and $\frac{1}{2}$ teaspoon of salt. Keep sauce hot in bain marie.

EGGS AND OMELETS (Continued)

THE FOLLOWING EGG DISHES ARE SERVED IN SHIRRED EGG DISH, UNDERLINED WITH TEA PLATE.

EGGS AU GRATIN: 2 hard boiled eggs (peeled and cut in half lengthwise).

Eggs for above specialty must be freshly boiled and kept warm during meal, if cold eggs are used they will not heat through by the time they are browned.

PREPARATION: Place the four halves of eggs in dish, cover with au Gratin sauce and brown quickly in hot oven.

EGGS BUCKINGHAM: (Ham and Poached Eggs on Toast, au Gratin).

PREPARATION: Lay one slice of round toast in buttered shirred egg dish; on top of toast, one horseshoe slice of broiled or sauteed ham; on top of ham two medium poached eggs. Cover with au Gratin sauce and brown quickly.

EGGS, POACHED WITH FRESH MUSHROOMS, AU GRATIN:

PREPARATION: Lay one slice of round toast in buttered shirred egg dish. On the toast two medium poached eggs; on top of eggs, 4 sauteed fresh mushroom heads. Cover with au Gratin sauce and brown quickly.

EGGS, SHIRRED, MEYERBEER:

INGREDIENTS: 2 eggs (shirred as usual)

2 lamb kidneys (skin taken off kidneys, split and broiled)

½ kitchenspoon of well seasoned tomato sauce

PREPARATION: Shirr eggs as usual, place 4 halves of broiled lamb kidneys in same dish with eggs and at moment of serving pour hot tomato sauce over kidneys. Serve very hot.

EGGS, SHIRRED WITH GRILLED LAMB KIDNEYS, TOMATO SAUCE:

The preparation and service of this item is the same as that for Eggs, Meyerbeer.

EGGS, SHIRRED, BERCY:

2 eggs, shirred as usual

4 sausage links

PREPARATION: .Place 4 fried sausage links with eggs in the dish and at moment of serving pour thick hot well seasoned tomato sauce over sausage.

EGGS, SHIRRED, WITH CHIVES AND BROWN BUTTER:

Shirr two eggs as usual. When set sprinkle some finely cut chives over. Just at moment of serving brown one piece of butter (cut as for table) and when very hot and of light brown color, pour over shirred eggs.

IMPORTANT NOTICE: This must be served very hot.

EGGS A LA REINE: PREPARATION: Cover the bottom of shirred egg dish with 2 kitchenspoons of creamed minced chicken. Place 2 medium soft poached Eggs on top. Cover with au Gratin Sauce, set in hot oven and brown quickly.

EGGS—POACHED ON CREAMED HAM, AU GRATIN:

Two (2) Poached Eggs (well drained) placed on top of 2 kitchenspoons of Creamed Minced Ham in shirred egg dish; cover eggs with sauce Mornay, instruction for which is shown on Page 59, sprinkling of grated cheese, a few drops of melted butter over and then in hot oven until of nice color; underline with tea plate and send to the table very hot.

THE FOLLOWING EGG DISHES ARE SERVED — A LA CARTE ON TEN INCH PLATTER — SPECIAL MEAL AND TABLE D'HOTE ON NINE INCH PLATTER.

POACHED EGGS ON FRIED TOMATOES, ZINGARA:

PREPARATION: Place 2 medium poached eggs on 2 slices of fried tomato, on platter, and cover with a Zingara sauce. (See instruction for "Sauces".)

EGGS AND OMELETS (Continued)

EGGS, SCRAMBLED—NOTE: PLAIN SCRAMBLED EGGS ARE SERVED AT ALL TIMES A LA CARTE OR SPECIAL MEAL IN BAKER UNDERLINED WITH 7 INCH OR NUMBER 4 PLATTER.

This recipe must be followed explicitly. Break two eggs into a soup plate, add 1 tablespoon of milk and a pinch of salt (no pepper), stir lightly with fork just enough to break the eggs. Into a clean aluminum saute pan (used for scrambled eggs only), place ½ piece of butter (cut table size); melt, when butter begins to bubble, add the eggs, and stir them over a slow fire, until they are of the right consistency. They should be firm but not hard. (CAUTION: DON'T LET THE BUTTER GET BROWN).

EGGS, SCRAMBLED, WITH FRIED TOMATOES AND ASPARAGUS TIPS:

Make portion of scrambled eggs as instructed above. Garnish each side of scrambled eggs with 4 asparagus tips and each end of the scrambled eggs with a slice of freshly fried tomato.

EGGS, SCRAMBLED, ON ANCHOVY TOAST WITH BACON—ALSO CALLED SCOTCH WOODCOCK: One piece of freshly made toast spread with Anchovy paste, trim crust, cut diagonally and placed points to the outside. Make portion of scrambled eggs as usual and pile neatly on top of anchovy toast. Lay two slices of bacon over scrambled eggs.

SCRAMBLED EGGS, COUNTRY STYLE, ON DEVEILED VIRGINIA HAM CROUTON:

INGREDIENTS FOR 8 PORTIONS:

One 7 ounce jar of Deveiled Smithfield Ham

16 eggs — two to be used for each order

8 pieces of freshly made toast — crust carefully trimmed off

PREPARATION: As each order is received prepare a slice of white bread toast; trim off the crust carefully; spread the surface of toast with Deveiled Smithfield Ham; place on pie tin and then in the oven. Prepare the Scrambled Eggs as outlined above. Cut slice of toast diagonally, place on hot dinner plate and pile the Scrambled Eggs neatly on toast. Garnish with a branch of well washed crisp parsley. UNDER NO CIRCUMSTANCES SHOULD CROUTONS OF DEVEILED VIRGINIA HAM BE PREPARED IN ADVANCE OF ORDERS BEING RECEIVED AS IT WILL ONLY TAKE A FEW MOMENTS TO PREPARE THE HAM AND SPREAD IT ON THE SLICE OF TOAST.

THE FOLLOWING OMELETS ARE SERVED:

A la Carte, on 10 inch platter.

Special meal or Table d'Hote on 10 inch plate.

OMLET, PLAIN: Two eggs, add a tablespoon of milk and beat with egg whip thoroughly. Season with salt only. Pour mixture into greased omelet pan, which must be very hot. Shake pan quickly back and forth until mixture is set. Then fold omelet away from you and turn onto a hot plate or platter. Do not under any circumstances turn omelet over as this tends to make it tough and leathery.

OMELET WITH GRILLED VEAL KIDNEYS, TOMATO SAUCE:

A plain omelet should be prepared, placed on hot dinner plate or platter, dependent on type of service, and garnish just at moment of serving with two (2) slices of freshly broiled veal kidney; kitchenspoon of very hot, well seasoned tomato sauce is to be poured around the omelet just before it is sent to the table.

OMELET WITH CHEESE: To an omelet mixture, add a tablespoon of grated cheese and beat well.

OMELET WITH CHIVES: To an omelet mixture add a tablespoon of finely cut (not chopped) chives, and beat well.

OMELET, HAM: Cold boiled ham cut up in ¼ inch dice, fried in butter, add omelet mixture and finish as usual.

EGG AND OMELETS (Continued)

- OMELET ITALIENNE:** Chicken livers, cooked ham and mushrooms shopped fine and heated in tomato sauce. Garnish each end of omelet with kitchen spoon of this mixture.
- OMELET FLORENTINE:** Plain omelet, placed on dish, surrounded with cream sauce and each end garnished with ½ kitchen spoon of finely chopped and sauteed fresh spinach.
- OMELET WITH KIDNEYS:** Split 2 lamb kidneys, remove skin and slice thinly. Season with salt and pepper and fry until done. Then add 2 kitchen spoons of Espagnole and ½ kitchen spoon of sauteed mushrooms. Let simmer for a few minutes and finish with a dash of sherry wine. Place omelet on dish and garnish each end with the sauteed kidneys and mushrooms. Sprinkle kidney mixture with chopped parsley.
- OMELET WITH CREAMED MINCED CHICKENS:** Make plain omelet as usual. Garnish each side or end of dish with ½ kitchen spoon of creamed minced chicken (minced chicken mixed with well seasoned cream sauce).
- OMELET WITH CHICKEN LIVERS AND MUSHROOMS:** Saute 3 blanched chicken livers (cut into 6 pieces) in a little butter for a few minutes. Add 1 kitchen spoon of diced mushrooms. Add sufficient espagnole and simmer for 5 minutes. Finish with a dash of sherry wine. Place plain omelet on dish and garnish each end of omelet with the chicken liver mixture, sprinkled with finely chopped parsley.
- OMELET SAVOYARDE:** Make plain omelet as usual and garnish each end of dish a half kitchen spoon of very finely hashed Lyonnaise potatoes. Pour about 1 spoonful of well seasoned tomato sauce around omelet.
- OMELET WITH TOMATOES:** Make plain omelet and garnish each end with a kitchen spoon of well seasoned stewed tomatoes.
- OMELET WITH SHRIMPS, CREOLE:** Saute 8 shrimps, cut into halves in a little butter, then add 2 kitchen spoons of creole sauce and let simmer for 5 minutes. Make plain omelet and garnish each end with shrimps, creole.
- OMELET WITH MUSHROOMS:** If made with fresh mushrooms, use 4 medium sized, thinly sliced.
If made with canned mushrooms use 1 kitchen spoon full, well drained.
PREPARATION: Place mushrooms with a little melted butter into sauce pan, cover pot with lid and let saute about 5 minutes, then add sufficient espagnole and simmer five minutes more. Place kitchen spoon of the mushrooms at each end of omelet.
- OMELET WITH SLICED TOMATOES AU GRATIN:** Make plain omelet as usual. Previous to making of omelet place 2 half inch slices of fresh tomato on pie tin. Season with salt and sprinkle with breadcrumbs, grated cheese, paprika and a few drops of melted butter. Put in oven and brown to a nice color. Cook on one side only. Do not turn over. Place omelet on dish and garnish each end with a slice of browned tomato,
- OMELET, SPANISH OR CREOLE:** Make a plain omelet as usual and garnish each end with a kitchen spoon of creole sauce. (See instruction for "Sauces".)
- SWEET AND FRUIT OMELETS:** Beat together well, 2 eggs, 1 tablespoon of milk, ½ teaspoon of pulverized sugar, and a pinch of salt. Then make omelet the usual way. Place on platter or plate, dust with pulverized sugar and mark with hot iron.
- OMELET WITH CRANBERRIES:** Garnish each end of omelet with 1 kitchen spoon of warm stewed cranberries.
- OMELET WITH APRICOT:** Place 4 half canned apricots (warm) on top of omelet, decorate each apricot with a half Maraschino cherry. Pour a little of the hot apricot juice around omelet.

EGGS AND OMELETS (Continued)

OMELET WITH STEWED PEACHES: Garnish each end of omelet with a half peach, warmed. Place $\frac{1}{2}$ peach on top of omelet and decorate with a half Maraschino cherry. Pour a little of the hot peach juice around the omelet.

OMELET WITH PINEAPPLES: Place a half slice of pineapple (warm) on each end of omelet and 1 half slice on each side of omelet. Decorate by filling center hole of pineapple with Maraschino cherry. Pour some of the natural hot pineapple juice around.

OMELET WITH MACEDOINE OF FRUIT:

Equal parts of pineapple, Orange, grapefruit, Apple and any other kind of fruit which may be good on car at time of service.

PREPARATION: Stew diced fruit in a light syrup for a few minutes. Then garnish each end of omelet with 1 kitchen spoon of mixed fruit.

OMELET WITH ORANGE MARMALADE: Fill this omelet with $\frac{1}{2}$ kitchen spoon of Marmalade, and garnish each side of omelet with a half slice of orange, decorate each half slice, in center, with half Maraschino cherry.

OMELET WITH STRAWBERRIES: Mix quart of hulled and washed strawberries with $\frac{3}{4}$ cup of sugar, place on fire, then bring to boil and simmer 2 minutes. Place a kitchen spoon of the stewed strawberries at each end of omelet.

POULTRY ENTREES

CHICKEN OR FOWL, HOW TO BOIL AND BLEACH:

Singe, draw and wash well, dry inside and out with clean kitchen towel. Tie and place in cold water with salt, two onions, two carrots and three outside stalks of celery. Boil slowly until done. Remove and plunge into cold water to bleach, leave in the water until cold. Strain broth through a clean towel into a jar and use as directed. Save the fat.

THE FOLLOWING DISHES ARE SERVED A LA CARTE, TABLE D'HOTE, OR SPECIAL MEAL IN CASSEROLE UNDERLINED WITH TEAPLATE.

INDIVIDUAL CHICKEN PIE, PENNSYLVANIA:

One boiled fowl (approximate weight four pounds) will make four pies, using breast, first and second joints; all skin and bones removed.) **DO NOT USE WINGS.**

INGREDIENTS (FOR FOUR PIES)

$\frac{1}{2}$ cup butter

1 cup flour

1 $\frac{1}{2}$ quarts strong, well seasoned chicken broth (boiling)

4 pieces white meat (each side of breast cut in two)

8 pieces of dark meat two first joints cut in four pieces)—(Two second joints cut in four pieces).

1 Pint of Parisienne potatoes (cooked in salted water; four potatoes in each pie)

$\frac{1}{4}$ pound of **cooked salt pork (cut in quarter inch dice—no larger—six pieces to each pie)**

Mix a roux of butter and flour in saucepan. Let cook about ten minutes, then add boiling chicken broth slowly, beating all the time with egg whip to prevent sauce being lumpy. Season with salt to taste, allow to boil for not less than twenty minutes, strain very carefully into China crock and use as follows:

Place two pieces of dark meat in bottom of each casserole and one piece of white meat on top of dark meat. Place six **quarter inch dice** of pork and four Parisienne potatoes on top of chicken; add sufficient sauce to cover ingredients and up to within a quarter inch of top of casserole. Cover with short pie crust in which two or three cut have been made to allow steam to escape, brush with mixture of beaten egg and water, and bake until crust is of nice golden brown color and well done.

POULTRY ENTREES (Continued)

SERVE PIPING HOT

THE FOLLOWING POINTS ARE OF THE UTMOST IMPORTANCE:

- (1) Crust must be browned, crisp, well done and not soggy.
- (2) The chicken must be properly cooked and cut.
- (3) **Cooked salt pork must be cut not over quarter of an inch in size.**
- (4) **The sauce must be made strictly in accordance with instruction.**
- (5) Potatoes must be cut and cooked properly.
- (6) Chicken Pie must be served piping hot.

CHICKEN PIE WITH FRESH MUSHROOMS:

Follow the recipe for chicken pie above, then add to the other ingredients 12 (3 for each pie) sauted fresh mushrooms.

CHICKEN A LA KING:

Ingredients for five orders (one slice of toast cut in half served with each order).

INGREDIENTS:

- 1 kitchen spoon melted butter
- 1 boiled fowl (skinned and boned. Use breast, first and second joints)
- 2 green peppers (cut into one inch pieces, then blanched)
- ½ can of mushrooms (or six fresh mushrooms, washed and sliced)
- 1½ pimento (drained, dried and cut into one inch pieces)
- 2 cups of medium thick cream sauce
- ½ cup of sweet cream)
- 2 egg yolks) Beaten together.
- ½ kitchen spoon of sherry wine)

PREPARATION:

Saute mushrooms and green peppers in butter for five minutes, add chicken cut into one-half inch dice, then the cream sauce and let simmer until well heated. Season with salt, now add the cream, eggs and wine and lastly the pimentos. Shake well until properly mixed and bring to boiling point **only**, or sauce will curdle.

SLICED MILK FED CHICKEN WITH ASPARAGUS TIPS IN CASSEROLE AU GRATIN INSTRUCTIONS FOR FIVE (5) PORTIONS

INGREDIENTS:

- 1- 4 pound roasting chicken boiled and breast, and legs thinly sliced)
- 30 asparagus tips (canned) six to each portion.
- 1 quart of chicken fricassee sauce well seasoned and very hot.
- 2½ kitchen spoonfuls of grated cheese.
- Melted Butter
- Paprika

PREPARATION:

Heat the sliced chicken in a little well seasoned chicken broth and when very hot drain off the broth and divide the chicken into five portions each one having an equal amount of both white and dark meat. Place in the five casseroles; on top of the chicken put six asparagus tips. Pour over each portion enough of the fricassee sauce so as to come up to within half an inch of the top of the casserole. Sprinkle generously with grated cheese and a few breadcrumbs, a few drops of melted butter and lastly a dash of paprika; then bake in a moderately hot oven until of nice golden brown color and very hot.

CREAMED CHICKEN, WALDORF: Preparation same as for Chicken a la King, except leave out the pimentos, and add for each order half kitchen spoon of blanched diced celery.

CREAMED CHICKEN AND SWEETBREADS A LA KING: 6 portions: Preparation same as for Chicken a la King except add 1 pair of blanched sweetbreads, cut into ½ inch dice.

POULTRY ENTREES (Continued)

CHICKEN LIVERS AND MUSHROOMS, FORESTIERE: 1 portion:

INGREDIENTS:

- 1 piece of butter
- 6 chicken livers (cleaned, washed, blanched and cut in half)
- 2 medium size fresh mushrooms (washed, sliced)
- 2 kitchenspoons of Espagnole
- 1 tablespoon of sherry wine

PREPARATION: Saute the sliced mushrooms first in a little butter, then add the chicken livers, fry a few minutes more, until livers are brown, add the Espagnole, let simmer for 5 minutes and lastly add the sherry wine.

DUCK LIVERS, SAUTE, CREOLE: 1 portion.

INGREDIENTS:

- 4 duck livers (cleaned, washed, blanched and cut in halves)
- 2 kitchenspoons of creole sauce
- 1 piece of table butter

PREPARATION: Saute the duck livers in butter about 5 minutes, then add creole sauce and bring to a boil.

TURKEY LIVERS SAUTE WITH FRESH MUSHROOMS: 1 portion

INGREDIENTS:

- 1 piece of table butter
- 2 turkey livers (cleaned, blanched and cut in half)
- 2 medium size fresh mushrooms (washed and sliced)
- 2 kitchenspoons of Espagnole
- 1 tablespoon of Sherry wine.

PREPARATION: Saute the sliced mushrooms in butter, then add turkey liver and fry together a few minutes more until livers are brown, add the Espagnole, let simmer 5 minutes and lastly add the sherry wine.

THE FOLLOWING CHICKEN ENTREES ARE SERVED:

A LA CARTE: On 10 inch platter.

TABLE D'HOTE: On large ten inch plate.

SPECIAL MEAL: On large ten inch plate.

CHICKEN CROQUETTES: Ingredients for 6 portions (2 croquettes to each order):

1 cooked chicken (skinned, boned and cut into small dice)

½ cup of chicken fat, shortening or butter

1 cup of flour

2 cups of chicken broth

2 egg yolks

Salt and pepper.

PREPARATION: Melt, fat, shortening or butter, add flour and make a roux. Then add boiling chicken broth and cook until sauce is thick. Now add the cut up chicken, mix well and let cook slowly for about ten minutes. Lastly stir in the egg yolks. Season with salt and pepper, turn mixture into a shallow pan, smooth with palette knife and cover with greased paper. When mixture is cold form into 12 cork shapes. Bread and fry in deep fat. When brown remove, and drain well on clean towel.

CHICKEN CUTLETS: 6 portions (2 cutlets to each order).

PREPARATION: Same as for Chicken Croquettes except shape mixture into cutlet shape.

CHICKEN CROMESKIES: 6 portions (2 cromeskies to each order).

PREPARATION: Same as for Croquettes, then dip into batter and fry. Recipe for batter (see page 90), but leave out the sugar.

CHICKEN FRICASSEE, SUPREME: INGREDIENTS FOR 4 PORTIONS:

- 1 boiled fowl (skinned and boned, use breast, first and second joints)
(cut into 8 pieces)

POULTRY ENTREES (Continued)

½ cup chicken fat, shortening or butter
1 cup of flour)
1½ qt. chicken broth)
1 cup of cream) beaten together)
2 egg yolks)

Makes ½ gallon of sauce

PREPARATION: Make sauce as instructed under Chicken Pie, when ready add the cream with the beaten egg yolks and let come to boiling point only. Then strain and use as directed. Place 1 piece of breast and 1 piece of dark meat on dish and cover with sufficient sauce.

CHICKEN STEWED, WITH DUMPLINGS:

PREPARATION: Same as for Chicken Fricassee. Place a dumpling on each end of dish and sprinkle with parsley.

DUMPLINGS FOR CHICKEN STEW, POT PIE, FRICASSEE OF LAMB, VEAL ETC.:

INGREDIENTS:

2½ cups sifted flour
2 teaspoons baking powder
½ teaspoon salt
About 1 cup milk
2 eggs

PREPARATION: Mix dry ingredients, add beaten egg and milk, drop pieces of mixture from tip of spoon into flour sieve and steam over large saucepan of boiling water, covering with lid.

CHICKEN, CURRY OF: Ingredients for 4 portions:

1 boiled fowl (skinned and boned, use breast, first and second joints) (cut into 8 pieces)

½ cup chicken fat, shortening or butter)
1 cup of flour)
1 cup full of finely chopped onions) Makes ½ gallon of sauce
1 cup cream)
1 tablespoon curry powder)
1½ qts. chicken broth)

PREPARATION: Saute onions and curry powder in the fat then add flour to make a roux, let cook 10 minutes, then add the boiling chicken broth, beating all the time with egg whip, to prevent lumps. Season with salt and pepper and lastly add the cream. Bring to boil, then strain and use as directed. Place one piece of breast and one piece of dark meat on dish cover with sufficient sauce, and serve with demi cup of steamed rice.

NOTE: DURING MEALS, PRECEDING ENTREES MUST BE KEPT AS FOLLOWS: KEEP CHICKEN HOT IN SMALL PAN ON STEAM TABLE COVERED WITH CHICKEN BROTH AND SAUCE IN A WHITE JAR, IN BAIN MARIE COVERED. UNDER NO CIRCUMSTANCES SHOULD CHICKEN AND SAUCE BE KEPT TOGETHER IN SAME JAR, PAN OR CROCK.

CHICKEN PATTY A LA KING: Serve one patty, filled to overflowing, with chicken a la King (See recipe on page 24), and cover with top of patty.

CHICKEN AND FRESH MUSHROOM PATTY: Preparation same as for Chicken Patty a la King, except leave out the green peppers and pimentoes

POULTRY ENTREES (Continued)

FRICASSEE OF WINGS: (CHICKEN—Serve 6 to one order.
(TURKEY—Serve 3 to one order.

PREPARATION: Singe and clean wings, remove pinfeathers and with a very sharp knife cut off the rough piece of skin, where the wing feathers have grown. Set to boil with the usual vegetable garnish and cook until done. Remove wings to a pan and pour a little of the strained broth over to keep warm. Strain broth in which the wings were cooked and make a fricassee sauce, the same way as for Chicken Pie (see page 30).

Keep wings hot in a pan on steam table, covered with chicken broth. Sauce in a white jar, in Bain Marie covered. Under no circumstances should chicken or turkey wings and sauce be kept in same jar, pan or crock.

THE FOLLOWING CHICKEN ENTREES ARE SERVED:

A LA CARTE — ON 10 INCH PLATTER

TABLE D'HOTE OR SPECIAL MEAL — Always on 9 inch platter

CHICKEN, SPRING, BRAISED: PREPARATION FOR TWO ORDERS:

Singe, draw and wash chicken, tie properly, **but do not stuff**. Place chicken seasoned with salt and pepper on bed of vegetables (carrots, onions, celery), in roasting pan, sprinkle with clean fat, then roast until done and of good brown color. Split chicken in half and remove back bone place the halved chicken into a saute pan. Set roasting pan on top of range and brown vegetables properly. Add ½ kitchenspoon of flour and make a roux, now add ½ cup of stewed tomatoes mix thoroughly, let simmer a few minutes and then add 3 cups of stock; the backbone cut into 3 pieces, let come to boil and cook gravy not less than 25 minutes. When done, taste for seasoning, then strain through China cap over the chicken, place lid on saute pan and simmer chicken not more than 5 minutes in the gravy. Chicken is now ready. Serve unjointed, in 2 pieces, leg and breast, frill leg bone, sauce over.

CHICKEN, SPRING, BRAISED, WITH MUSHROOMS: Preparation for 2 orders. Same as Braised Spring Chicken (preceding recipe) but add to the gravy after straining, ½ cup of sauted mushrooms.

CHICKEN, SPRING, BRAISED, BOURGEOISE: Preparation for 2 orders.

INGREDIENTS:

1 kitchenspoon carrots) boiled in salt water until)	
1 kitchenspoon white turnips) done.)	Mixed together.
) cut into ½ inch dice and)	

1 kitchenspoon green peas
½ cup of sauteed mushrooms

Prepare chicken as for braised spring chicken. Add mushrooms to sauce, place ½ chicken, unjointed, on platter, pour sauce over chicken, sprinkle with the mixed vegetables, also with a little chopped parsley.

CHICKEN SPRING, SAUTE, MARENGO: Instruction for 2 orders.

INGREDIENTS:

1 Spring chicken (singed, split, washed and unjointed)
1 onion (thinly sliced)
2 fresh mushrooms (thinly sliced)
1½ cups of stewed tomatoes
1 piece of garlic
1 kitchenspoon olive oil

PREPARATION: Heat oil in saute pan, add the garlic and fry until brown, then throw garlic away. Place the chicken in the hot oil and fry quickly until brown, remove chicken, add onions and mushrooms to oil in saute pan and cook until soft, add tomatoes. Let come to boil, then place chicken back into the sauce, put lid on pan and let braise until done. No thickening is necessary as this sauce, if too thin, can be left on range and reduced to proper consistency. Serve chicken on dish with sauce over. Leg bone frilled. Sprinkle with parsley.

POULTRY ENTREES (Continued)

CHICKEN, SPRING, FRIED COUNTRY STYLE: Two orders.

Singe, wash and split chicken in half; unjoint; season the four pieces with salt and pepper, then roll in flour. Now fry the chicken in very little fat until done and of good brown color. Remove chicken and keep hot. Now add to grease a little flour, mix well and cook for about 5 minutes. Add sufficient hot milk to make sauce of proper consistency. Place unjointed fried chicken back in the sauce and cook for about 10 minutes so that sauce will absorb chicken flavor. Place half chicken (1 breast and leg) on dish cover with sauce and serve very hot. Paper frill on leg bone.

CHICKEN, SPRING, MARYLAND: Two orders.

Singe, wash and split chicken in half, disjoint. Season the four pieces with salt and pepper then roll in flour, egg wash and bread crumbs. Now fry the chicken in sufficient fat, on top of range, until even brown, but not done. Remove chicken from the frying pan, to a small baking pan sprinkle with a little butter then set pan into oven and finish cooking. When ready to serve, cover bottom of dish with plain cream sauce, set the half chicken in the sauce, garnish one end of platter with one corn fritter and lay a slice of bacon over chicken. Frill leg bone.

MILK FED CHICKEN, COMBINATION GRILL:

One-half Spring Chicken, broiled, unjointed (2 pieces), served with paper frill at leg bone. Garnish with one slice of bacon (over chicken); 2 slices of broiled tomato and one glazed pineapple ring. Garnish with parsley. Serve on 9 inch platter.

SPRING CHICKEN SAUTE WITH PINEAPPLE RINGS: (8 Orders.)

INGREDIENTS:

4 - 2 lb. Spring Chickens (Singed, drawn, split, well washed and dried).
16 slices of pineapple
2 cups pineapple juice
Salt and pepper
Dry bread crumbs
Egg wash
Shortening

PREPARATION: Cut chicken in halves, remove leg from breast and season with salt and pepper. Dip in egg wash and then in flour until chicken is well floured. Heat fat in frying pan. Add chicken and fry until of a nice brown color. Take chicken from pan and place in a saucepan. Pour over one (1) cup of pineapple juice and cook, covered, over slow fire 30 minutes. Remove cover and add the remainder of the pineapple juice and cook 10 minutes longer. Dry pineapple rings well and coat them with the bread crumbs. Place in a pie tin. Sprinkle with melted butter, a dash of paprika and brown in hot oven. Serve on 9 inch platter, garnish each end of platter with a slice of pineapple. Paper frill on leg bone.

CHICKEN, SPRING, BREAST OF, KENTUCKY STYLE: Preparation and cooking same as for Chicken, Maryland, using the breast only.

CREAM SAUCE: See instruction under "Sauces".

CORN FRITTERS: See instruction under "Vegetables".

POTATO CROQUETTES: See instruction under "Potatoes".

BRAISED DUCK: Four orders.

1 duck (singed, cleaned and washed), (tie properly, do not stuff)
3 outside stalks celery)
2 carrots) Cleaned and sliced *
1 onion)
1 cup of stewed tomatoes
½ kitchenspoon of flour

PREPARATION: Place the duck, seasoned with salt and pepper, on bed of vegetables, in roasting pan. Then roast until done. Remove duck and cut into 4 portions. Then lay pieces into a saute pan. Set roasting pan on top of stove, pour off some of the fat. Then brown the vegetables. Now add flour and make

POULTRY ENTREES (Continued)

a roux. Let cook 5 minutes, add the tomatoes and stock. Make gravy, let cook 20 minutes, then strain over duck and let it simmer in the sauce for 15 minutes. If listed on menu as Braised Duck with Olives, use stuffed olives. Remove the pimento stuffing and slice olives. Then add 1 tablespoon of sliced olives to the sauce for each order. When ready to serve, place order neatly on dish, pour gravy with the olives over duck.

ENTREES

THE FOLLOWING DISHES ARE SERVED:

A LA CARTE: On 10 inch platter

TABLE D'HOTE: On large dinner plate

SPECIAL MEAL

BEEF, POT ROAST OF: (Use butt or flank) (10 portions)

INGREDIENTS:

½ cup of fat

5 lbs. of beef

Salt, pepper

1 cup of carrots)

1 cup of onions) Sliced

1 cup of celery)

1 cup of flour

1 cup of tomatoes

1 bayleaf

4 allspice

2 quarts of stock

PREPARATION: Place fat into saute or saucepan and heat well. Add the piece of meat, properly seasoned with salt, pepper. Sear and brown all over. When brown remove meat and add vegetables (carrots, onions and celery) and braise for at least ten minutes. Add flour, make a roux, then add the tomatoes, bayleaf, allspice, also stock. Let come to boil stirring well, now place the meat back into the sauce. Cover pan with lid and braise over a slow fire until meat is done. Remove meat to a deep saucepan strain gravy over meat and keep hot, for service.

BEEF, FLANK OF POTTED OR BRAISED: Preparation same as for Beef Pot Roast.

POTTED FLANK OF BEEF, TRINIDAD: (Instructions for four services).

INGREDIENTS:

2 ounces of clean melted fat (bacon or ham grease will do)

1 piece of Flank of Beef (about 2 lbs.)

Seasoning of salt, pepper and paprika (about ¼ teaspoon of each)

¼ cup of carrots)

2 white onions) Peeled or scraped, well washed, and then thinly sliced.

¼ cup celery)

¼ cup flour

½ cup canned tomatoes

1 Bayleaf

4 whole allspice

1½ cups of beef stock or water

1 teaspoon of Angostura Bitters

PREPARATION: Place fat in pot and heat well. Season the meat with salt, pepper and paprika. Place meat in hot grease and sear thoroughly, turning it several times until all surfaces are well browned. Remove the meat and add sliced vegetables to pot in which the meat was browned. Turn the vegetables constantly until all are a nice golden brown color. Add flour, mix well and cook slowly for about ten minutes until entire mixture is well browned. Next add tomatoes, bayleaf, allspice and stock or water, stirring well until it comes

ENTREES (Continued)

to a boil. Place meat back in this sauce, cover pot and allow to cook over slow fire until tender (about 1½ to 2 hours). Remove meat, strain gravy very carefully, add Angostura Bitters, bring to a boil once more and serve slices of the Potted Beef with some of the sauce poured over. Send to table very hot.

BEEF, BOILED BRISKET OF, FRESH: 10 portions

INGREDIENTS: 5 lbs. of beef
2 onions)
2 carrots) Peeled and washed.
2 outside stalks of celery)
Seasoning of salt

PREPARATION: Put brisket into boiling salted water with onions, carrots and celery. Let cook until done and tender. Strain broth for further use.

BEEF, BOILED BRISKET OF CORNED, WITH CABBAGE: Wash off the brine, place meat into cold water (no salt is necessary) and cook slowly until tender.

CABBAGE: Remove the dry outside leaves, cut head into 4 to 6 pieces, remove the core and wash well. Place the pieces into clean cloth and cook in the broth until done.

CALF'S LIVER, SAUTE, RISOTTO ITALIENNE, TOMATO SAUCE:

INGREDIENTS: (Sufficient for 10 order of Risotto)
2 Medium size white onions (peeled, washed and finely chopped)
2 Medium size green peppers (Cleaned and finely chopped)
10 Medium size fresh mushrooms and stems (cleaned, well washed and finely chopped)
2 Cupfuls raw rice (well washed and drained)
4 Cupfuls Beef or Chicken stock.
4 Pieces butter (cut as for table use).

PREPARATION: Saute the onion in 3 pieces of butter in sauce pan for about 5 minutes, WITHOUT browning; add the peppers, mushrooms and again saute slowly for another 5 minutes. Next add the rice, mix well and again saute for a few minutes. Now pour in stock or broth, season with salt and a very little pepper. Place cover on sauce pan and cook in oven for 20 minutes. Do not stir during cooking. Before serving, add remaining piece of butter and mix well with fork.

SERVICE: One (1) kitchen-spoonful of Risotto on dish, two (2) thin slices of sauted calf's liver, on top of Risotto; and a little well seasoned hot tomato sauce around it. A little chopped parsley at moment of serving.

NEW ENGLAND BOILED DINNER:

INSTRUCTION FOR 15 PORTIONS TABLE D'HOTE OR SPECIAL MEAL.

INGREDIENTS:

5 lbs. brisket of corned beef
4 lbs. salt pork (cooked slowly until well done)
3 heads of cabbage (quartered, cores removed, and boiled)
15 Irish potatoes (peeled, uniformly shaped and cooked in cold salted water)
1 can of beets
30 small white onions (peeled, washed and cooked in cold salted water)
15 carrots (peeled, each one cut in 3, shaped Rissolee and cooked in beef broth)
15 white turnips (peeled, each one cut in 3, shapel rissolee and cooked in beef broth)
1 bunch of parsley (chopped very fine and washed)

INSTRUCTION FOR SERVICE OF TABLE D'HOTE PORTION
OR SPECIAL MEAL

Place 1 kitchen-spoon of cabbage on dish, lay 2 thin slices of cooked corned beef (surplus fat trimmed off) and 1 thin slice of cooked salt pork (rind removed) on top of cabbage and arrange vegetables around. Just before serving, sprinkle a very little chopped washed parsley over potatoes.

ENTREES (Continued)

THE PREPARATION, COOKING AND DISHING UP OF THE "NEW ENGLAND BOILED DINNER" SHOULD BE DONE ONLY BY THE CHEF ON EACH DINING CAR AND STEWARDS SHOULD PERSONALLY SEE THAT THE INSTRUCTION AS OUTLINED ABOVE BE CARRIED OUT IN EVERY DETAIL.

SALISBURY STEAK: Make 4 portions.

INGREDIENTS:

2 cup of finely ground beef
½ cup of fresh bread crumbs
½ cup of cream
1 egg
1 small onion minced, washed and sauteed

Salt and pepper

PREPARATION: Mix ingredients well together and form into oblong steaks, fry in pan on both sides nice and brown for about 10 minutes.

SALISBURY STEAK WITH TOMATO OR MUSHROOM SAUCE: Steak prepared as above. See sauces in standard instructions.

SALISBURY STEAK, STANLEY: Steak as prepared above. Cover the bottom of dish with Horseradish sauce (See "Sauces") steak set in sauce, top garnished with 2 halves of glazed banana. A little tomato sauce poured around.

OX TONGUE, BOILED: Put to boil in cold water and cook until done, then plunge into cold water and peel. Leave in the water until cool, to retain the juices.

BOILED HAM HOCK WITH NEW SPINACH: Instruction for 6 orders.

INGREDIENTS:

3 ham hocks
1 peck of fresh spinach (all leaves picked from the stems and washed at least 3 times in cold water)

PREPARATION: Put ham hocks in saucepan, cover with water and put on fire. Allow to come to a boil slowly and simmer until very well done. While ham hocks are boiling, pick and wash spinach and cook in a very little boiling salted water with no lid on the saucepan. The spinach should not require more than 15 to 20 minutes. When ham hocks are done, pull the bones from them, take off the skin, trim off surplus fat and slice thinly. Serve 2 slices on bed of spinach.

BROILED SUGAR CURED HAM STEAK: Broil in large wire broiler over a clear slow fire until.

GRILLED HAM STEAK WITH APPLE FRITTERS: Prepare as above.

APPLE FRITTERS: Peel and core apples and cut them in ½ inch slices. Place them in a crock, sprinkle with powdered sugar and a little lemon juice and keep them covered for 30 minutes. Then dip them in batter (See page 92 and fry in deep hot fat until done and of a nice color. Remove from fat, place them on a towel to drain and sprinkle with powdered sugar.

LAMB BOILED LEG OF: Remove frontal bone, tie properly, then place into boiling salted water with 2 carrots, 2 onions, 2 outside stalks of celery Then boil until done, strain the broth and use as directed either for sauce or soup.

LAMB RACK, BRAISED:

1 lamb rack (chine bone removed, rib bones Frenched, outer skin pulled off)
Vegetable garnish
½ cup of stewed tomatoes
2 cups of stock
1 bay leaf

PREPARATION: Place the rack, seasoned with salt and pepper and chopped up chine bone, on bed of vegetables, add the bay leaf, set pan in oven and cook until medium done, about 30 to 40 minutes. Then remove the meat, pour off some of the fat, set pan on top of stove, brown vegetables, dust with flour, make a roux. Add the tomatoes and stock and let cook for at least 30 minutes. Then strain the gravy through a China cap and keep in a white jar in Bain Marie.

ENTREES (Continued)

LAMB SHOULDER, BRAISED: INGREDIENTS FOR 7 PORTIONS

1 shoulder
1 tablespoon fat
Salt and pepper
2 onions)
2 carrots)
2 outside stalks celery) Sliced
1 bayleaf
3 whole allspice
1 tablespoon flour
1 cup tomatoes
1 quart of stock

PREPARATION: Split underpart of shoulder from blade bone to end of second joint and carefully remove the blade and second joint bone. Then roll and tie together, season shoulder with salt and pepper. Place shoulder into saucepan, sear and brown, in the hot fat. Remove, add onions, carrots outside stalks of celery, the bayleaf, allspice and braise vegetables for about 10 minutes. Add flour make a roux, add tomatoes and stock, let sauce come to boil. Place the shoulder back in this sauce, cover and braise over a slow fire until done. Remove meat and strain the gravy.

LAMB SADDLE, BONED, BRAISE: Cook same as Lamb Shoulder. Bone saddle as instructed for Roast Loin of Lamb.

LAMB, SADDLE CHOP, WITH KIDNEY (English Lamb Chop): Serve (Skewer removed) with 2 slices of bacon across.

PREPARATION: Use whole saddle, do not split. Remove suet, kidneys and the outer skin. Bone, taking care not to cut so deep that the saddle will be separated. Trim, skin and cut kidneys in half lengthwise, place them inside of saddle, under the tenderloin. Now roll saddle tightly and cut into 8 even size chops. Fasten each chop with skewer. Season with salt and pepper, place into large wire broiler and grill over a clear fire, medium done,

LAMB STEAK: Remove frontal bone from leg, cut off the piece of meat on which the frontal bone rested, right close behind the round knuckle. Now cut 5 steaks from leg, regardless of weight. Season with salt and pepper and broil in wire broiler over a clear charcoal fire. If listed on menu as "Broiled". If listed "Fried" or "Sauteed", fry in a little clean fat, in black frying pan.

LAMB KIDNEYS, BROILED:

PREPARATION: Remove fat, then skin kidneys, split but do not separate them. Lay kidneys in an oyster broiler, season with salt and pepper, sprinkle with a little melted butter, then broil over clear fire, until done. Serve on slice of trimmed toast, on dish, garnished with branch of parsley.

SERVED WITH MUSHROOMS: Place 3 whole sauteed mushrooms on kidney.

SERVED WITH BACON: Place 2 slices broiled bacon over kidneys.

IRISH LAMB PIE WITH BISCUIT CRUST, 'HOME STYLE': Refer to recipe for "LAMB STEW, IRLANDAISE" on Page 43 and follow this in every particular. Instead of Pie Paste being used to cover each casserole, thinly rolled out biscuit crust prepared as for TEA BISCUIT recipe on Page 101 is to be used.

IRISH LAMB PIE, BISCUIT CRUST, HOME STYLE:

IMPORTANT POINTS TO REMEMBER:

- (1) Meat (shoulder of Lamb) must be cut properly, free from all gristle and surplus fat.
- (2) All vegetables (as listed in recipe) must be cut properly and shaped
- (3) The sauce must not, under any circumstances, be thickened with flour.
- (4) Each pie must be served PIPING HOT.

ENTREES (Continued)

BOILED SUGAR CURED BACON, BAVARIAN CABBAGE:

One-half a slab of our regular bacon. It should be cooked in one piece, removing the rind after cooking process has been completed.

The Bavarian Cabbage is to be prepared as instructed on page 70 and the service calls for three medium thick slices of boiled bacon laid across the top of two kitchenspoons of Bavarian Cabbage on nine inch platter.

PORK, BRAISED SMOKED LOIN OF: 10 portions.

INGREDIENTS:

½ smoked loin (5 lbs.) (chine bone and surplus fat removed)

½ cup of fat

2 onions)

2 carrots)

2 stalks celery)

3 apples) Sliced

1 cup of flour

1 cup of stewed tomatoes

1 bayleaf

4 allspice

2 quarts of stock

PREPARATION: Bring pork loin to boil in cold water and cook about 30 minutes. This will remove the excess salt in the meat. Place fat into saute pan and heat well. Add the loin, sear and brown well all over. When brown remove meat, add vegetables (carrot, onions, celery, apples) and braise for 10 minutes. Add flour, make roux, add tomatoes, bayleaf, allspice and stock. Let come to boil, stirring well. Now place the meat back into the sauce, cover pan and braise over a slow fire until meat is done. Remove meat to a clean saucepan, strain gravy over and keep hot for service.

PORK CHOP: Serve two chops, prepared as listed on menu.

For the different sauces listed with Pork Chop, See "Sauces".

For the different garnitures listed with Pork Chop, See "Garntures".

PORK CHOP, DEVILLED, PENNSYLVANIA: Instruction for 6 orders.

INGREDIENTS: 12 pork chops

4 egg yolks

1 tablespoon dry mustard

1 tablespoon Worcestershire sauce

1 glass orange marmalade (individual)

Fresh breadcrumbs

PREPARATION: Season chops with salt and pepper, pass lightly in flour and saute in frying pan until done, without coloring. Remove chops from pan, place them on a clean towel to drain and cool. Mix egg yolks, dry mustard, Worcestershire sauce and marmalade together well. Spread both sides of each chop with this mixture, and roll in plenty of soft fresh bread crumbs. Place in large size wire broiler. Sprinkle with a little clean melted fat and broil over a clear fire until of a nice color.

SAUSAGE:

PORTIONS: Four links each—or if sausage meat is used one-third of a pound in two cakes of equal size — whether meals of fixed price or a la carte.

SWEETBREADS, CALF'S: Blanching (For braising, broiling, frying, and creamed): Soak sweetbreads in cold salted water, to remove the blood, then set to boil in cold water, with 2 onions, 2 carrots, 2 outside celery, 2 bayleaves, 4 allspice and 1 lemon sliced. When boiling point is reached cook 1 more minute, then remove sweetbreads to a white jar and strain the broth in which they have been blanched over, and set away to cool.

ENTREES (Continued)

SWEETBREADS, CALF'S, BRAISED: Remove skin and gristle from blanched sweetbreads, season with salt, pepper and paprika. Put some chopped vegetables (carrots, onions and celery) into a buttered baking pan, place sweetbreads on top of vegetables, sprinkle them with melted butter and set into hot oven. After 15 minutes add (to a small baking pan full) 1 quart of Espagnole and baste sweetbreads with the sauce until they are done. Now remove sweetbreads and if sauce should be too heavy thin out with a little stock, let come to boil, then strain through China cap.

SWEETBREADS, CALF'S, BROILED: Remove skin and gristle, from blanched sweetbreads, then cut in half lengthwise, or if large into 3 slices; season with salt, pepper and paprika. Sprinkle with melted butter and fresh breadcrumbs. Broil over a clear fire until of good brown color.

SWEETBREADS, CALF'S, FRIED OR SAUTE: Remove skin and gristle from blanched sweetbreads, then cut in half lengthwise, or if large, into 3 slices, season with salt and pepper, dust lightly with flour and fry in clean grease until done. **If listed "Breaded":** Bread with fresh bread crumbs, then fry to a golden brown.

SWEETBREADS, CALF'S, CREAMED: Remove skin and gristle from blanched sweetbreads, then cut into ½ inch dice (not any smaller or they will fall to pieces in the cooking). Melt a little butter in saucepan, add the sweetbreads, saute about 5 minutes, then add sufficient cream sauce to cover and let simmer until hot.

CALF'S LIVER, SAUTE OR FRIED: Cut into slices of uniform thickness, starting from the thin end, pass lightly in flour and saute in black frying pan in clean grease until done.

NOTE: Be careful of not cooking liver too fast and over too hot a fire or it will become tough. Season with salt and pepper after liver has been cooked.

VEAL CUTLET, PLAIN: Divide leg of veal into 3 cushions, cut each cushion against the grain into cutlets, about ½ inch thick, shape with cleaver, season with salt and pepper. Fry in very little clean hot fat in black frying pan until of good color and well done.

VEAL CUTLET, BREADED: Divide a leg of veal into 3 cushions, then cut each cushion against the grain into cutlets, about ½ inch thick. Shape lightly with cleaver, season with salt and pepper. Dip into flour, egg wash and breadcrumbs. fry in black frying pan, in fat until done. Then remove, place in towel to remove surplus fat. Now lay cutlets into baking pan, sprinkle with a little melted butter, set into hot oven, and leave until cutlets are well done.

VEAL CUTLETS, PAPRIKA SAUCE, OR HUNGARIAN STYLE: Prepare cutlets as for plain Veal Cutlets, then lay them into a clean saucepan, cover with the paprika sauce and let simmer for about 15 minutes.

SAUCE: 1 quart: Saute together in a saucepan in a little butter, ½ cup of minced raw ham, 1 medium size onion, 2 outside stalks of celery minced fine and 3 teaspoons of paprika, for at least 10 minutes, then add 3 cups of cream sauce and let simmer over slow fire for 20 minutes. Add one cup of cream, season with salt, then strain over the cutlets.

GRILLED VEAL PORTERHOUSE, OR GRILLED LOIN VEAL CHOP WITH KIDNEY,

Six Orders from Veal Loin

Service on a hot ten inch platter. Parsley butter over at moment of serving.

Both of these specialties are identical.

Season Loin Veal Chops or Veal Porterhouse with salt and pepper and broil over clear fire until well done.

ENTREES (continued)

VEAL, CURRY: Use shoulder or trimmings of leg.

INGREDIENTS FOR 10 PORTIONS:

5 lbs. of meat cut into 1 inch pieces
½ cup, of fat
Salt
1 tablespoon curry powder
3 onions)
3 outside stalks of celery) Sliced
½ cup of flour
1 quart of stock

PREPARATION: Season meat with salt and curry powder. Heat fat in sauced pan, sear and brown meat. Remove meat and add onions and celery. Braise 10 minutes, add flour, make roux, cook 10 minutes and add stock. Bring to boil, add heat and cook slowly until tender. Remove meat to a clean jar and strain gravy over.

VEAL, BRAISED FRICANDEAU OF: Divide leg of veal into 3 cushions, season with salt and pepper. Place a half cup of fat into saute pan and heat well. Add the meat, sear and brown all over. When brown remove meat and add vegetables (carrots, onions, celery) about a cup of each, cut into small pieces. Let vegetables braise for at least 10 minutes. **Add not more than ½ cup of flour;** make a roux, add 1 cup of stewed tomatoes, 1 bayleaf, 4 allspice and 2 quarts of stock, let come to boil, stirring well; place the meat back into the sauce cover pan and braise over a slow fire until meat is done. Remove meat, then strain gravy. NOTE: THE GRAVY (OR DEMI GLACE) SHOULD NOT BE THICK.

VEAL CHOP: Plain, saute, serve 1 rib chop.

PREPARATION: Same as for veal cutlet, plain.

VEAL CHOP, PAPRIKA SAUCE OR HUNGARIAN STYLE: Same as for veal cutlet, paprika sauce.

VEAL CHOP OR CUTLET, MILANAISE: Same as for Veal cutlet breaded, then set chop or cutlet into tomato sauce and garnish one end of dish with kitchen spoon full of spaghetti, Milanaise (See "Miscellaneous Entrees").

THE FOLLOWING DISHES ARE ALWAYS SERVED IN CASSEROLE UNDERLINED WITH TEA PLATE.

A LA CARTE — SPECIAL MEAL — TABLE D'HOTE.

BEEFSTEAK AND MUSHROOM PIE (Use butt or flank) 10 portions:

INGREDIENTS:

5 lbs. of meat (cut in 1 inch pieces)
½ cup of fat
3 onions)
3 carrots)
3 outside stalks celery) Sliced
1 cup of flour
2 cups of stewed tomatoes
1 bay leaf
4 allspice
2 quarts of stock

PREPARATION: Trim surplus fat off meat, season with salt, pepper. Heat the fat in saute pan. Add the meat, sear and brown well. When properly browned, remove meat. Let meat juice which has cooked out of meat reduce, until fat is clear, then add onions, carrots and outside stalks of celery. Braise vegetables until of good color, dust with the flour, add stock. Let come to boil stirring well, now place the meat back into the sauce, cover pan and braise over a slow fire until meat is done. Remove meat only, to a clean saucepan, add the sauteed mushrooms, strain the gravy over, mix well and let come once more to a boil.

ENTREES (Continued)

PREPARATION OF MUSHROOMS: (½ lbs. fresh stems and heads sliced
(or
(2 cans, drained.

Melt 2 tablespoons of butter, add mushrooms and saute 10 minutes. Place 6 pieces of meat in casserole, add sufficient mushrooms and sauce. Cover with pie paste in which 2 to 3 cuts have been made to let steam escape, brush with egg wash and bake in oven until crust is done and brown.

POTTED OXTAIL (4 Oxtails, 12 Orders)

½ cup fat
4 oxtails, cut in pieces
1 cup carrots
1 “ onions
1 “ celery
1 “ flour
1 “ tomatoes
1 bayleaf
4 allspice
2 quarts of stock

PREPARATION: Season Oxtail, heat fat in pan, add the meat, sear and brown well. Place in a saucepan, saute vegetables and spices in same fat for 10 minutes, add flour and brown lightly. Then place vegetables in same saucepan with meat, add the tomatoes and stock. Season with salt, mix well and cook until meat is tender. Then remove meat, place in a white crock and strain gravy over. Serve 3 pieces of oxtail in casserole, sauce over and sprinkle with chopped parsley.

CARBONADES PRR: (Braised Flank of Beef with Carrots Julienne en Casserole):

INSTRUCTIONS FOR 12 PORTIONS

INGREDIENTS:

6 lbs. beef butt or flank
12 medium size white onions (peeled and sliced)
½ teaspoon nutmeg
2 bayleaves
5 ounces butter
1 half inch slice white bread
2 tablespoons prepared mustard

PREPARATION OF MEAT: Cut meat as for steaks (½ pound each). Season with salt and pepper and fry quickly in clean grease until well browned. Smother sliced onions in butter in covered pot until of nice brown color. Add meat, nutmeg, bayleaves and enough water to almost cover. Cook over slow fire until tender. Spread both sides of the slice of bread with mustard, add to the meat and cook 5 minutes longer.

PREPARATION OF CARROTS:

INGREDIENTS:

6 large or 12 medium size carrots (well scraped, washed and cut in very fine julienne).
4 pieces of butter (cut table size)
2 tablespoons of sugar
Pinch of nutmeg
Seasoning of salt and pepper

Melt butter and add carrots; stir well, add sugar, salt, pepper and nutmeg. Cook covered over slow fire, stirring occasionally to keep from burning.

SERVICE OF CARBONADES: Place one piece of braised meat in bottom of hot casserole, add sufficient sauce — about a kitchen spoonful. Place about a kitchen spoonful of the carrots on top of meat; cover with casserole lid. Place on top of range to get very hot. Just before serving, sprinkle with finely chopped well washed parsley. **SERVE PIPING HOT.**

ENTREES (Continued)

BRAISED HAM SHANK, CREOLE: Instruction for 6 portions.

3 ham shanks

1 pint creole sauce

PREPARATION: Boil shanks until well done. Remove all bones, skin and quite a little of the fat, divide into portions. Put two pieces of ham into dish, cover with creole sauce and cover with lid. Just before serving place dish on range and allow contents to become boiling hot.

SWEETBREADS, CALF'S A LA KING: Use blanched sweetbreads cut in ½ inch dice. Proceed as for Chicken a la King See page 24).

VEAL BLANQUETTE OR FRICASSEE: (Use breast, shoulder or trimmings of leg).

INGREDIENTS FOR 10 PORTIONS:

5 lbs. of meat, boned and cut in 1 inch pieces

2 onions

2 carrots

2 outside stalks celery

1 bayleaf

Seasoning of salt in one cup cream

Juice of 1 lemon and 2 egg yolks

PREPARATION: Place meat into saucepan, cover with boiling water and bring to boil, then remove to colander and rinse. Place meat back into saucepan, cover with boiling salted water. Add carrots, onions, outside stalks of celery, bayleaf and cook over slow fire until done. Remove meat to a clean jar and add some of the strained veal broth, then keep hot for service.

PREPARATION OF SAUCE: (Makes ½ gallon of sauce).

Make a roux from a half cup of fat and 1 cup of flour, let roux cook for 10 minutes. Add the strained boiling veal broth (1 ½ quarts) beating all the time to prevent lumps. Cook sauce at least 15 minutes, then add 1 cup of cream, and egg yolks well heated, bring to boil once more and strain through china cap into white jar and add lemon juice and egg yolks. Place 6 pieces of meat into casserole, cover with sauce and sprinkle with chopped parsley.

VEAL AND HAM PIE:

REPARATION OF VEAL: The same as for Blanquette or Fricassee.

PREPARATION OF HAM: Cut cold boiled lean ham into ½ inch dice and heat in a little stock.

VEGETABLES FOR PIE: Carrots scooped out with Parisienne cutter and boiled in salted water.

ONIONS: Very small boiling onions, cooked whole in salted water.

POTATOES: Scooped out with Parisienne cutter and boiled in salted water.

SAUCE: Same as for Blanquette or Fricassee; when ready, add for each quart of sauce, 1 tablespoon of chopped parsley.

INGREDIENTS FOR ONE PIE: Place 3 pieces of veal and 3 pieces of ham into dish, add 3 onions, 3 Parisienne carrots, 6 Parisienne potatoes, plenty of sauce. Cover with pie paste in which 2 or 3 cuts have been made to allow steam to escape. Brush with egg wash and bake until crust is done and of good brown color.

VEAL RAGOUT OF, WITH MUSHROOMS: Use shoulder, breast or trimmings of leg.

INGREDIENTS FOR 10 PORTIONS:

5 lbs of meat (cut in 1 inch pieces)

½ cup of olive oil

2 outside celery)

2 carrots) sliced

2 onions)

1 clove garlic

2 cups of stewed tomatoes

2 quarts of stock

1 bayleaf

ENTREES (Continued)

PREPARATION: Season meat with salt and pepper. Heat the olive, oil in saute pan, fry garlic until brown, then remove. Add meat, to oil and saute until well browned. Remove meat and add vegetables (carrots, onions, celery and bayleaf. Braise vegetables for 10 minutes, dust with the flour, make a roux and brown. Add stewed tomatoes, the meat and stock. Cover and braise over a slow fire until done. When done remove the meat only and strain the gravy over.

PREPARATION OF MUSHROOMS:

1½ lbs. fresh mushrooms (stems and heads, sliced)
or

2 cans, well drained

PREPARATION: Melt 2 tablespoons of butter and saute mushrooms for 10 minutes. Add prepared mushrooms to gravy.

BEEF, GOULASH: Use flank or butt.

INGREDIENTS FOR 10 ORDERS:

5 lbs. of meat cut in 1 inch dice

Salt and pepper

2 kitchenspoon of paprika

5 lbs. of onions, sliced (peeled)

½ cup of fat

PREPARATION: Season meat with salt, pepper and paprika. Add to the meat the thinly sliced onions. Mix well, then fry in saute pan in the fat until the meat and onions are brown. Add sufficient stock, cover and braise over a slow fire until done and a natural, lightly thick gravy is obtained.

NOTE: NO FLOUR MUST BE USED FOR THE THICKENING.

BEEF, RAGOUT OF, WITH MUSHROOMS:

Preparation and cooking same as for Beef and Mushroom Pie, pages 36 and 37, except that no pie crust is used.

CREAMED HAM WITH FRESH MUSHROOMS, A LA KING:

Follow instructions for Chicken a La King, using boiled diced ham in place of chicken.

IRISH LAMB STEW:

INGREDIENTS: 7 Portions.

1 lamb shoulder cut in 1 inch pieces

1 quart jar full of small boiling onions, peeled

1½ cup of carrots, peeled, cut in ½ inch dice

1½ cup of celery, scraped, cut in ½ inch pieces

2 cups of raw potatoes, cut in ½ inch dice

½ cup of finely chopped washed parsley

Seasoning of pepper

1 cup of flour mixed with cold water

PREPARATION: Place meat into cold water, let come to boil, remove from fire, pour into colander and rinse. Place meat back into sauce pan, cover with boiling water. season with salt and pepper. Add boiling onions, carrots and celery and cook over a slow fire until nearly done. Add raw potatoes and finish cooking. When meat and vegetables are well done add strained mixture of flour and water, stirring, so that sauce will not be lumpy. Allow to cook for about ten minutes. In the casserole place 6 pieces of meat, 3 onions and sufficient of the rest of the vegetables with plenty of fine sauce. Sprinkle with parsley. Then serve boiling hot.

LAMB STEW, FAMILY STYLE: Preparations same as above.

RAGOUT OF LAMB:

INGREDIENTS: 7 Portions.

1 lamb shoulder (Boned and cut into 1½ inch pieces)

5 outside stalks of celery) Cut

3 onions) into

2 carrots) large

2 cloves of garlic) pieces

ENTREES (Continued)

1 No. 3 can of tomatoes
2 kitchenspoons of flour
2 bayleaves
3 allspice

FOR THE GARNISH:

1 cup white turnips) Neatly shaped, parboiled,
1 cup carrots) then sauteed.
1 cup of peas

1½ cup of Parisienne potatoes (French Fried, then sauteed in a little butter)

Keep this garnish, in separate jars, in steam table.

PREPARATION: Season meat with salt, pepper and paprika and saute in clean hot fat, in black frying pan until well brown. Then place into saute pan. Repeat with the vegetables. Now add flour and saute together until flour is brown. Then add the tomatoes and the seasoning, also sufficient stock to barely cover the meat. Bring to boil, place cover on pot and braise over a slow fire until done. Now remove the meat carefully to a white crock and strain the gravy thru a china cap, over the meat and keep hot. Place about 6 pieces of the meat in casserole with three pieces each of carrots, turnips, potatoes over meat. Half a kitchenspoon of new green peas, enough sauce to cover; place casserole on range covered as soon as contents have reached boiling point, raise cover sprinkle with finely chopped well washed parsley, replace cover and serve piping hot.

LAMB PIE: Prepare same as Ragout of Lamb, place in dish and cover with pie crust in which 2 or 3 vents have been made to allow steam to escape.

LAMB, CURRY: Use shoulder only.

INGREDIENTS FOR 7 PORTIONS:

5 lbs. of meat cut in 1 inch pieces
½ cup of fat
Salt and Pepper
1 tablespoon curry powder
2 onions
3 outside stalks of celery (Sliced)
½ cup of flour
1 quart of stock

PREPARATIONS: Season meat with salt and pepper and curry powder. Heat fat in saute pan. Sear and brown meat; remove meat and add onions and celery. Braise 10 minutes; add flour, make roux, cook for 10 minutes and add stock. Bring to boil, add meat and cook slowly until tender. Remove meat to a clean jar and strain gravy over.

MISCELLANEOUS ENTRIES

A LA CARTE AND SPECIAL MEAL In casserole underlined with teaplate. Hot dinner plate for service.

BEANS, BAKED, HOME STYLE

INGREDIENTS:

2 lbs. of Navy Beans
2 lbs. of salt pork
2 tablespoons of dry mustard
½ cup of molasses
1 cup of ketchup
½ cup sugar

PREPARATION: Pick over and wash beans. Place into saucepan, add salt pork. Cover with plenty of cold water. Bring to boil only, then place into white crock, let cool and set into chillbox, and let soak overnight. The next morning place beans and pork on fire in the same water and cook very slowly until done. Remove meat, place beans into small baking pan and mix well with mustard, molasses and ketchup. Cut pork into small pieces, lay evenly over top and bake in oven until beans are done. Then fill casseroles, place 2 pieces of baked pork on top. Sprinkle with a little sugar and glaze quickly in hot oven and serve.

MISCELLANEOUS ENTREES (Continued)

A CASSEROLE OF BAKED NAVY BEANS WITH

GLAZED SALT PORK AND GINGER BREAD: The preparation is the same as for "A Casserole of Baked Navy Beans with Ham" with thin slices of cooked salt pork laid over the beans in casserole before baking.

The preparation of Ginger Bread is the same as that outlined on Page 103 and serve 1 piece - three inches square - on hot teaplate with each each Casserole of Beans with Pork.

MACARONI OR SPAGHETTI: Fill saucepan $\frac{3}{4}$ full of water, bring to a brisk boil, add salt and macaroni or spaghetti and cook until done. Then pour into colander and rinse well under faucet. Then place in a white jar, cover with cold water and set in chill box.

CARUSO: 1 order: Saute in a small sauce pan with a little butter, 3 blanched chicken livers (cut in half) and 2 fresh mushrooms, sliced, for about 5 minutes. Add well drained macaroni or spaghetti, also enough tomato sauce to cover and a little grated cheese. Mix well and simmer until hot. Fill into dish, sprinkle with cheese.

WITH HAM AND CHEESE: 1 order: Saute, in a small saucepan, with a little butter, one kitchen spoon of diced boiled ham for 3 minutes, add well drained macaroni or spaghetti, also enough cream sauce to cover and a little grated cheese. Mix well and let simmer until hot. Fill into dish. Sprinkle with cheese.

WITH HAM AND CHEESE AU GRATIN: 1 order: Prepare as above, then fill into dish, sprinkle with cheese, bread crumbs and paprika (mixed well together) also a little butter. Place into oven and brown.

ITALIENNE: Saute drained macaroni or spaghetti in a little butter, add enough tomato sauce to cover, also a little grated cheese. Simmer until hot. Fill into dishes, sprinkle with cheese.

MILANAISE: Saute in small saucepan with a little butter, Juliene of cold boiled ham, tongue and mushrooms. Add well drained macaroni or spaghetti, also enough tomato sauce to cover and a little grated cheese. Let simmer until hot. Fill into dishes and sprinkle with cheese.

A CASSEROLE OF SPAGHETTI, MILANAISE, WITH SLICED CHICKEN

Spaghetti, Milanaise, should be prepared as above. Fill casseroles: place 1 thin slice of white and dark meat of boiled chicken on top of spaghetti; then sprinkle with grated Parmesan Cheese and serve very hot.

A CASSEROLE OF BUTTERED FRESH SPINACH, POACHED EGGS AND GARNITURE OF GRILLED BACON:

PREPARATION:

2 kitchen spoonfuls of freshly cooked, well drained spinach, made very hot in a little butter and then placed in casserole.

One poached egg (well drained) on top of spinach;

Three strips of freshly grilled bacon, each cut in two pieces (after being grilled) and placed around poached egg. Pour over egg a few drops of hot melted butter and sprinkle with a little paprika; cover with lid of casserole, place on top of range for a moment or so to get very hot.

A CASSEROLE OF CREAMED MACARONI

WITH HAM AND CHEESE, AU GRATIN

(Sufficient For Six Portions)

INGREDXENTS:

$\frac{1}{2}$ pound of macaroni (cooked in boiling salt water, well drained, and then cut in two inch pieces)

1 pint of well seasoned cream sauce. Sufficient thinly sliced boiled ham to cover macaroni in six round casseroles

4 kitchen spoonfuls of grated cheese

PREPARATION AND SERVICE: Combine, macaroni, two kitchen spoonfuls of cheese and cream sauce; mix well; place on range until very hot; fill round casseroles with prepared macaroni; place on top enough of the thinly sliced ham to completely cover, sprinkle liberally with the grated cheese; add a dash of paprika, a few drops of melted butter and then place. in hot oven until of nice golden brown color and very hot.

MISCELLANEOUS ENTREES (Continued)

A CASSEROLE OF CREAMED NOODLES AND SAUTED FRESH MUSHROOMS WITH BACON AND CHEESE, AU GRATIN

(Sufficient for Three Portions.)

INGREDIENTS:

- 1 package (5 ounces) noodles cooked in boiling salted water and then well drained
- 6 good size fresh mushrooms and stems (peeled, washed, sliced and sauted in butter)
- 2 kitchen-spoonfuls of grated cheese
- 9 slices of freshly broiled bacon
- $\frac{3}{4}$ of a pint of well seasoned cream sauce

PREPARATION AND SERVICE:

Combine noodles, sauted mushrooms, one kitchen spoonful of cheese and cream sauce. Mix well and place on range until very hot. Fill casseroles with prepared noodles, place on top of each one, three slices of the broiled bacon, sprinkle liberally with the grated cheese; add a dash of paprika and a few drops of melted butter and then put in hot oven until of golden brown color, and very hot.

ROASTS — MEATS

SERVE A LA CARTE: On 10 inch platter.

SERVE SPECIAL MEAL OR TABLE D'HOTE: On large dinner plate.

SERVE ROAST PRIME RIBS AND SIRLOIN OF BEEF ON 10 inch platter always, regardless, if a la carte, special meat or table d'Hote.

BEEF, PRIME RIBS OF, NATURAL: Saw off chine bone and short ribs, also remove the shoulder blade (a part of which is found in every rib roast). Tie carefully, season with salt, place roast into roasting pan, fat side, down. Add the chine bone chopped into small pieces, then place in very hot oven. Roast for at least 1½ hours before turning over; during the cooking process, baste frequently with the fat that cooks out of roast. Then turn roast over to the rib side and cook until done.

NOTE: Use no vegetable garniture when roasting a rib roast.

AU JUS (OR JUICE) FOR ROAST BEEF: After roast has been removed rib roast one quart (for a 3 rib roast, 1 pint) of water, let come to boil. Cook meat until the residue has been loosened from the pan. Then strain through a clean white towel (which has been wrung out in cold water) into a quart jar and keep hot. Pour a tablespoonful of the jus over each order of roast beef.

SIRLOIN OF BEEF: (28 portions to the loin)

PREPARATION: Remove flank and all the bones from sirloin, trim off part of the fat and about two inches of the thick sinew with a sharp knife. Season with salt and pepper. Place into a roasting pan with a little of the fat and some of the beef bones (chopped), cook in a very hot oven for about 30 minutes, then add 2 sliced carrots, 2 onions and 3 outside stalks of celery. Put back in medium hot oven and roast for 30 minutes more or until medium done, taking care not to burn vegetables. Then remove the meat from the pan, place on large platter and keep warm, but not too hot. For the preparation Brown Sauce to be used with Roast Sirloin of Beef see first paragraph of Mushroom Sauce instruction.

SIRLOIN OF BEEF, NATURAL: Preparation same as for Sirloin of beef, serve 1 tablespoon of au Jus, poured over meat.

AU JUS: Preparation same as for Prime Ribs of Beef.

ROASTS — MEATS (Continued)

SIRLOIN OF BEEF, FORESTIERE: (Same as with Mushroom Sauce):

PREPARATION: Same as for Sirloin of Beef, Natural, except serve a mushroom sauce around.

MUSHROOM SAUCE: After meat has been removed, place roasting pan on top of range. Pour off part of the fat. Dust vegetables and bones with kitchen spoon of flour. Brown well, then add 1 cup of stewed tomatoes and 1½ quarts of stock. Let come to boil and cook at least 30 minutes. Then strain over the sauteed mushrooms and let simmer 15 minutes more.

MUSHROOM PREPARATION: (Use 1 lb. of fresh mushrooms or 1½ cans of canned). Cut off the stems of fresh mushrooms, flush to the heads, then wash them carefully to remove all the sand. If mushrooms are small (button size) leave whole, if large, cut stems and heads into even ½ inch dice. Place in a saucepan with a piece of butter. Season with salt and cook slowly for about 10 minutes in a covered pan. Now add the beef gravy and simmer 15 minutes more.

BEEF, TENDERLOIN: Remove all the fat and with a sharp knife, trim off the blue outside skin, season with salt and pepper, pour a little clean grease over the meat; put in a very hot oven and roast for 40 minutes or until medium rare. Baste during roasting process. If properly roasted, the center slices should be pink and juicy.

IF LISTED ON MENU "NATURAL", Serve 2 slices with au Jus.

IF LISTED ON MENU "MUSHROOM SAUCE", Serve 2 slices with sauce poured around.

AU JUS: Same as for Sirloin of Beef.

MUSHROOM SAUCE: Same as for Sirloin of Beef.

HAM, SMOKED, ROAST OR BAKED: Put ham to boil in plenty of cold water, when boiling move pot over slow fire and let ham simmer until done. (Ham is done when the frontal bone can be removed). Now pull off the skin, score ham fat, criss cross with a sharp knife. Sprinkle with sugar, trim off surplus fat then set ham into baking pan, pour about a cupful of water into pan and bake until well glazed.

NOTE: When carving ham, be sure and start to slice from the small end, that is, where the hock is attached. Gradually moving toward the thick or butt end, slicing all the way around bone.

LAMB, LEG OF: Remove chine bone, then tie, season with salt and pepper. Place on bed of vegetables (2 onions, 2 carrots, 2 celery) in roasting pan. Pour a little clean grease over. Set in oven and roast, basting frequently, until done.

LAMB, SHOULDER OF: Split underpart of shoulder from blade bone, to end of second joint, remove carefully the blade and second joint bone. Then roll and tie together. Season with salt and pepper, place on bed of vegetables (2 carrots, 2 onions, 2 outside stalks of celery) in roasting pan. Pour a little clean grease over shoulder, set in oven and roast, basting frequently, until done.

LAMB, RACK OF (2 rib chops, to each order). 4 orders from rack.

PREPARATION: Place the rack (chine bone removed, rib bones, Frenched) outer, skin pulled loose and wrapped around rib bones. Season with salt and pepper. place on bed of vegetables (2 carrots, 2 onions, 2 celery) in a roasting pan, pour a little clean fat over rack, and roast basting frequently until medium done, for about 30 minutes.

NOTE: Roast rack of lamb should never be cooked well done, but the center of each chop when carved should have a pink color.

LAMB, SADDLE, BONELESS: Use whole saddle, do not split. Remove suet, and the outer skin. Bone, taking care not to cut so deep that the saddle will be separated. Roll the saddle tightly and tie properly. Season with salt and pepper, place on bed of vegetables (2 carrots, 2 onions, 2 celery) in roasting pan, pour a little clean fat over meat and roast, basting frequently, until done.

LAMB, LOIN, BONELESS: Preparation same as for saddle except split saddle into two loins.

ROASTS — MEATS (Continued)

LAMB, SPRING (MINT SAUCE): The cuts of Spring Lamb which will be issued to cars will consist of:

Racks (chine bone removed, rib bones Frenched)

Legs (chine bone removed and legs tied)

Saddles (split, boned, rolled, tied)

Shoulders (boned, rolled, tied)

PREPARATION: Season with salt and pepper, place the different pieces on bed of vegetables (2 carrots, 2 onions, 2 celery) in roasting pan, pour a little clean fat over meat and roast, basting frequently, until done.

NOTE: When mint sauce is listed with any of the above lamb roasts, only a plain au Jus must be served, otherwise thickened gravy only slightly.

PORK, LOIN OF: Cut loin in half, remove chine bone. Season pork with salt and pepper; place in roasting pan, on bed of vegetables (2 carrots, 2 onions, 2 celery) with the chopped chine bone and roast, basting frequently, until done. Remove meat, pour most of the fat out of pan, set pan on top of range, dust vegetables with $\frac{1}{2}$ cup of flour, mix well, When properly browned, add 1 cup of stewed tomatoes and $1\frac{1}{2}$ quarts of stock, bring to boil and cook at least 30 minutes. Then strain gravy through china cap.

PORK, FRESH HAM: Scrape ham clean, with a sharp knife. See that all bristles are removed. Then score the skinside neatly that it will resemble a checker board. Season with salt and pepper; then proceed and finish cooking, as for pork loin.

PORK, DRESSING FOR LOIN OR HAM: From a 2 pound loaf of stale toast-bread, cut off all the crust. Break up and soak in cold water. Mince 2 onions, 2 outside stalks of celery very fine, wash, then fry in a little clean fat until onions are soft but not browned. Next squeeze bread dry, add onions and celery, 1 teaspoonful of ground sage, salt, pepper, 2 teaspoons of chopped parsley and 2 eggs. Mix well, then bake in baking pan, basting a few times with some of the drippings cooking out of the pork.

VEAL, LOIN OF: Remove suet and kidney from loin, then bone. Remove skin from kidney, cut in half lengthwise. Lay the 2 pieces under the tenderloin, roll and tie meat properly. Season with salt and pepper. Place into roasting pan on bed of vegetables (2 onions, 2 carrots, 2 celery) and the bones chopped up. Pour a little clean fat over meat, and roast basting frequently, until well done.

GRAVY FOR LOIN OF VEAL:

Remove meat, place pan on top of range, dust with $\frac{1}{2}$ cup of flour, mix and brown well. Add 1 cup of stewed tomatoes, $1\frac{1}{2}$ quarts of stock, bring to boil and cook at least 30 minutes, then strain through china cap.

VEAL, STUFFED BREAST OF: Bone breast, prepare stuffing same as for pork, with the addition of $\frac{1}{2}$ lb, sausage meat; stuff pocket with this forcemeat and close with a skewer. Season with salt, pepper and place breast in roasting pan, on bed of vegetables (meat side down). Pour a little clean fat over meat and vegetables and roast, basting frequently, until done. (As veal breast is very dry, add during the last half hour of roasting, a cupful of stock). When meat is done, remove; add $\frac{1}{2}$ cup full of flour, make a roux and brown well; then add 1 cup of tomatoes and $1\frac{1}{2}$ quart of stock. Let gravy come to boil and cook at least 30 minutes. then strain.

ROASTS — POULTRY

SERVE A LA CARTE: On 10 inch platter.

SPECIAL MEAL OR TABLE D'HOTE: On 9 inch platter or large dinner plate, cooked any style.

Spring Chicken Must Always Be Served On 9 Inch Platter For Special Meal And Table D'Hote.

CHICKEN, ROAST STUFFED: Singe, draw (be sure to remove lungs) wash well and dry. Stuff chicken with the dressing, not too full, or dressing will cook out. Then tie chicken. Season with salt and pepper. Place on bed of vegetables (2 onions, 2 carrots, 2 celery), in roasting pan, pour a little clean fat over chickens, and roast (basting frequently, turning over, so they will brown evenly,) until done.

CHICKEN SQUAB ROAST STUFFED

CAPON, ROAST STUFFED

DUCK, ROAST STUFFED

GUINEA HEN, ROAST STUFFED

GOOSE, ROAST STUFFED

SQUAB (PIGEON), ROAST STUFFED

TURKEY, ROAST STUFFED

The preparation and cooking for all poultry is the same as for roast stuffed young chicken, except with larger fowls, such as turkey, goose, capon, add after 15 minutes of roasting, a little stock to the pan, in order to prevent burning of vegetables.

GRAVY: Remove poultry from pan pour off surplus fat, place pan on top of range, dust the vegetables with $\frac{1}{2}$ cup of flour, mix and brown well. Add 1 cup of stewed tomatoes and $1\frac{1}{2}$ quart of chicken stock, let come to boil and cook for at least 30 minutes and strain.

GIBLET SAUCE: To the above gravy, add the giblets (cooked until well done in salt water and then chopped very fine).

CHESTNUT STUFFING FOR TURKEY: Turkey about 11 to 14 pounds.

INGREDIENTS: 1 loaf of bread (about 36 hours old. Crust trimmed off; bread sliced to a quarter of an inch in thickness and then slices cut up into small cubes)
2 White onions (washed, peeled, chopped very fine and then washed again in towel)

2 outside stalks of celery (washed, scraped and cut in small dice)

2 tablespoons of finely chopped, well washed parsley

$\frac{1}{2}$ teaspoon of powdered thyme

Turkey liver, finely chopped.

$\frac{1}{4}$ cup finely chopped raw bacon

1 egg

1 pound of chestnuts

Seasoning of salt and pepper

PREPARATION OF CHESTNUTS: Make incision in each chestnut with sharp knife, then put them in pan and bake for fifteen minutes in fairly hot oven. The skin can then be easily removed and the chestnuts can then be mixed with other ingredients, but under no circumstances must chestnuts be chopped.

PREPARATION OF STUFFING: Fry bacon until fat is well cooked out. Add in the order named the chopped onions, chopped celery, parsley, thyme and turkey liver and fry all of this mixture in the bacon until of fairly good brown color. Next add cubed bread, which must not be soaked in water. Last of all egg, season to taste with salt and pepper and mix thoroughly.

Stuff turkey carefully, tie or sew up, so that the dressing will not ooze out. Turkey is now ready for roasting.

ROASTS — POULTRY (Continued)

DRESSING FOR ALL POULTRY: (To be used at all times, unless some other dressing is specified).

INGREDIENTS:

- 1 loaf stale toast bread (trimmed, cut in pieces, soaked in cold water, then squeezed dry)
- 2 onions (chopped fine and washed)
- 3 outside stalks of celery (chopped fine)
- ¼ bunch of parsley (chopped fine and washed)
- ¼ teaspoon of powdered thyme
- 4 - 5 of the poultry livers (chopped very fine) (gall bladder removed)
- Salt and pepper - 2 eggs

1 cup of finely minced raw ham or bacon trimmings

PREPARATION: Fry the ham or bacon trimmings in black frying pan until fat is well rendered out, then add the onions and celery and saute until onions become soft but not brown. Now add livers and fry a few minutes more until livers are dry. Add this mixture to the squeezed bread, season with salt, pepper and thyme. Add the parsley and eggs and mix well. The stuffing should be smooth and no pieces of bread must show. When properly mixed, either place stuffing in baking pan (covered with greased paper) and bake until done or fry at least 15 minutes in black frying pan until cooked through. After dressing has been prepared as outlined above, stuff poultry and roast until well done.

APPLE STUFFING: (Generally used with Geese and Duck) : Follow instruction for regular poultry stuffing, then add for each duck or goose, 2 small apples, peeled, cored and diced, mix well.

OYSTER STUFFING: Follow instructions for regular poultry stuffing, then add for each loaf of bread, 18 blanched oysters, each one cut into 4 pieces.

Do not stuff Turkeys and Capons. Put stuffing in baking pan and cook separately, warming up Turkeys and Capons that have been roasted the previous day.

GARNITURES

CORN FRITTERS:

INGREDIENTS:

- 1 cup of canned corn
- 1 cup of flour
- 1 egg
- 2 teaspoons baking powder
- ½ teaspoon salt
- 1 kitchen spoon of melted shortening

PREPARATION: Sift together flour, baking powder and salt. Then add the corn and egg. Lastly stir in the melted shortening. Fry fritters of uniform size (about 2½ inches in diameter) in clean shallow fat until done and of good color.

CROUTONS FOR SOUPS: Trim and slice sandwich bread. Cut into ¼ inch even size dice. Melt butter, add croutons and fry until crisp and brown. Then drain on clean towel.

DUMPLINGS, FLOUR:

INGREDIENTS:

- 2½ cups of flour
- 2 teaspoons baking powder
- ½ teaspoon salt
- 2 eggs

About 1 cup of milk

PREPARATIONS: Sift flour, baking powder and salt together into a mixing bowl. Break eggs into center, add milk gradually and stir until a stiff batter is obtained.

METHOD OF COOKING: Place flour sieve over a large saucepan ½ filled with boiling water. Drop ½ tablespoon of batter evenly over surface of sieve. Cover and steam about 5 minutes.

GARNITURES (Continued)

DUMPLINGS, POTATO:

INGREDIENTS:

1 quart of plain mashed potatoes

5 egg yolks

2 kitchenspoons of flour

Pinch of nutmeg

½ teaspoon salt

Buttered croutons (made as for soup)

PREPARATION: Mix potatoes, flour, egg yolks and seasonings well together. Form dumplings about the size of a golf ball. Press a few croutons into the center; close opening. Drop dumplings into fast boiling salted water and boil about 10 minutes, then remove and serve as directed.

NOODLES: Boil noodles in briskly boiling salted water. When done drain in colander and rinse under faucet. Melt butter in a black frying pan. Add the noodles, season with salt and pepper, then saute until they are well buttered, and dry.

NOODLES POLONAISE: Prepare as above, before serving sprinkle with Polonaise bread crumbs, see page 62.

RICE, BOILED: Cook 1 package of rice for 15 minutes in plenty of boiling water. Pour into china cap and wash under faucet, until water runs clear; place rice in buttered pan. Cover with buttered paper, then set in oven and steam until done. Stir with fork only.

COLD MEATS AND HOT WEATHER SUGGESTIONS:

ALL DISHES INCIDENTAL TO THE SERVICE OF ANY OF THE FOLLOWING SPECIALTIES MUST BE VERY COLD.

SERVE A LA CARTE SPECIAL MEAL AND TABLE D'HOTE ORDERS NEATLY ARRANGED ON 10 INCH PLATTER. GARNISH EACH END WITH CRISP LETTUCE LEAF.

A DEMI CUPFUL OF POTATO SALAD IS TO BE SERVED ON THE SAME WISH WITH ALL COLD MEATS AND HOT WEATHER SUGGESTIONS UNLESS OTHERWISE SPECIFIED. GARNISH WITH A HALF DILL PICKLE CUT FANSHAPE AND A BRANCH OF WELL WASHED PARSLEY.

ASSORTED COLD MEATS: Serve 3 kinds of sliced meat including poultry. If Roast Beef is served it must be cut very thin.

"HOLLAND" PLATTER

INGREDIENTS:

Sliced Ham, Gruyere Cheese, Sardines Hard Boiled Egg,

Creamed Slaw and Potato Salad

One individual portion of Gruyere Cheese (wrapper removed) and cheese cut in two (2) pieces of equal size.

Place two (2) slices of ham in center of 10 inch platter, one kitchenspoon of creamed slaw on leaf of lettuce at one end, one kitchenspoon of Potato Salad at other end of platter. One sardine on a piece of toastbread at each side of ham, ½ hard boiled egg at one side, one piece of Gruyere Cheese at other side of each sardine. Garnish with parsley.

DEVILLED CHICKEN LEG:

INGREDIENTS FOR 6 PORTIONS:

6 chicken legs (cut from frying chickens)

½ loaf toast bread (crust trimmed off and bread made into fresh bread crumbs)

1 tablespoon of Worcestershire Sauce

1 tablespoon of dry mustard

3 egg yolks

1 glass (individual) strained honey

COLD MEATS (Continued)

PREPARATION: Season the chicken legs with salt and pepper and pass lightly in flour, Fry in a small amount of grease in a very clean pan until done but not brown. Place the chicken legs to drain on a clean towel and allow them to cool in ice box. Mix the Worcestershire sauce and egg yolks with the dry mustard and then add the glass of strained honey. Spread each chicken leg with this mixture and then roll each one in plenty of the fresh bread crumbs. Sprinkle with a little melted crisco, place in a large wire broiler and cook over a clear fire until of nice color. As this specialty is served cold, place the chicken legs, after being broiled, in the ice box, serve one to the order with frill on leg bone,

COLD FRIED SPRING CHICKEN WITH ASPARAGUS TIPS, CHIFFONADE:

INGREDIENTS FOR 4 PORTIONS:

2 spring chickens (singed, split, drawn, washed, unjointed and dried on towel)

1 can asparagus tips

2 medium sized cooked beets (chopped fine)

2 hard boiled eggs (yolks chopped fine and whites chopped fine)

4 heart leaves of lettuce

4 half dill pickles cut fanshape

4 branches of well washed crisp parsley

PREPARATIONS: Season each portion of chicken (drumstick, second joint and breast) with salt and pepper, pass lightly in flour and fry in black pan in very hot shallow grease until of nice color and well done. Set in ice box to cool. Dress half a chicken (unjointed) with frill on leg bone. Garnish one end of dish with 6 asparagus tips (drained) on heart leaf of lettuce and the other end of dish with half a dill pickle cut fanshape and a branch of well washed crisp parsley. At moment of serving, place on top of asparagus tips a teaspoonful each of chopped beets, chopped egg yolks and egg whites so arranged that colors of the Chiffonade garnishing will contrast effectively.

HAM (BOILED OR BAKED): Serve 2 slices if large, or three if small.

LAMB: Serve 3 slices.

OX TONGUE: Serve 4 slices.

PICKLED PIGS FEET: Contents of individual jar cut in 3 round pieces.

ROAST BEEF: Serve full a la carte portion.

ROAST DUCKLING: Serve a la carte or Special Meal, 4 portions from each duck. Serve table d'Hote also 4 portions from each duck. One piece of the breast and 1 piece of the leg.

ROAST SIRLOIN OF BEEF: Serve 1 slice.

COLD CHINOOK SALMON: Serve one slice.

PREPARATION: (See under "Fish", and garnish as instructed)

KIPPERED HERRING: Serve contents of can on lettuce leaves.

JELLIED HAM AND VEAL, POTATO SALAD, SLICED TOMATO:

INGREDIENTS FOR 8 PORTIONS

1 veal shank

1 ham shank

1 onion (sliced)

1 bayleaf

3 peppercorns (crushed)

4 cloves

8 slices lemon

16 slices of hard boiled egg

½ cup of vinegar

Salt and pepper

COLD MEATS (Continued)

PREPARATION: Put veal shank and ham shank in saucepan covered with two quarts of cold water, add sliced onion, bayleaf, peppercorns, cloves and simmer until meat falls off the bone. Next remove all meat from bones, cut in small pieces and put in consomme cups with a thin slice of lemon at bottom and 2 slices of hard boiled eggs placed against side of cup, opposite each other. Boil down (reduce) the liquor to 1 quart and then strain. Add vinegar, salt and pepper to taste, pour it over meat and chill.

EGGS, TARTAR: On bed of shredded lettuce, place 2 large slices tomato. On top of tomato arrange 4 half hard boiled eggs, cover with Tartar sauce. Garnish with branch of well washed crisp, parsley.

COLD EGGS, PENNSYLVANIA

INGREDIENTS FOR 6 PORTIONS:

2 medium sized, firm, ripe tomatoes (peeled and each tomato cut into three slices)

6 slices cold boiled ham (each slice to just cover slice of tomato)

3 hard boiled eggs

6 crisp lettuce leaves

2 tablespoonfulls of chopped, well washed parsley

¼ cup mayonnaise dressing

1 hard boiled egg (yolk and white separated and finely chopped)

PREPARATION: Arrange tomatoes on lettuce leaves, place rounds of ham on top of tomatoes and half hard boiled egg on top of ham, cover with mayonnaise. Garnish each portion with chopped egg yolk, parsley and egg white and serve very cold.

EGGS, FIGARO: Arrange 3 slices of tomato on lettuce leaves, place a slice of cold tongue on each slice of tomato and ½ hard boiled egg on top of tongue, cover all with Figaro sauce, sprinkle with capers and chopped parsley.

POACHED EGGS, MANHATTAN: On bed of lettuce place a cold slice of boiled ham and 1 slice of tongue. On top of ham, 1 slice of tomato, also on top of tongue 1 slice of tomato. Arrange a cold poached egg on each slice tomato, cover eggs with mayonnaise and strip with pimento. Garnish with parsley.

HALF BREAST OF COLD CHICKEN, VEGETABLE SALAD: On bed of lettuce place a kitchen spoon of mixed vegetable salad. On top of vegetable salad lay ½ breast (whole) of cold chicken. Cover with mayonnaise, strip with pimento. Garnish with parsley.

COLD ROAST CHICKEN (HALF), ASPARAGUS TIPS: On bed of lettuce, place ½ cold chicken (unjointed) frill on leg bone, garnish each end of platter with 5 asparagus tips. Cover end of tips with a little Thousand Island Dressing. Garnish with parsley.

THE FOLLOWING DISHES TO BE SERVED IN GRAPEFRUIT DISH, A LA CARTE OR SPECIAL MEAL.

CHICKEN SALAD: INGREDIENTS FOR 5 PORTIONS:

1 cooked fowl (breasts, first and second joints)

10 single stalks of celery (thoroughly washed)

5 hard boiled eggs

2 kitchen spoons vinegar

¼ cup of mayonnaise

10 crisp heart lettuce leaves

Extra mayonnaise for spreading on salad when turned out in oatmeal bowl

PREPARATION: Cut celery and chicken meat in even ½ inch dice. Season with salt and a very little pepper. Mix well together and moisten with vinegar. After celery and chicken meat have remained in vinegar for about 5 minutes, pour off the vinegar. Next add mayonnaise, mixing again thoroughly. Fill consomme cup full and unmould on 2 or 3 crisp heart lettuce leaves. Cover salad with mayonnaise, (using a palette knife) and decorate each salad with one hard boiled egg, cut in quarters, also strips of green peppers and sprinkle a few capers on top.

COLD MEATS (Continued)

CHILLED TOMATO FILLED WITH CHICKEN SALAD:

4 PORTIONS

4 large firm tomatoes, not too ripe (peeled and scooped out)

1 coffee cup of chicken salad (chicken and celery cut very fine, seasoned with salt and pepper and mixed with mayonnaise)

4 heart leaves of crisp lettuce

2 hard boiled eggs (whites and yolks, chopped very fine, separately)

CHILLED TOMATO FILLED WITH CHICKEN SALAD:

PREPARATION: Stuff tomatoes very carefully, Spread a little mayonnaise over top of tomato after it has been stuffed and garnish attractively, half with the chopped egg whites and half with the yolks.

SANDWICHES

SERVE ALL SANDWICHES ON 10 INCH PLATTER, EXCEPT WHEN OTHERWISE SPECIFIED. GARNISH WITH ½ DILL PICKLE CUT FANSHAPE AND BRANCH OF PARSLEY.

BROILED TENDERLOIN STEAK SANDWICH ON TOAST: This sandwich is of the open variety. The broiled tenderloin steak—about few ounces trimmed weight—being placed on one slice of toast and the garniture consisting of two slices of peeled tomato and a thin slice of raw Bermuda onion in lettuce leaf on the second slice of toast; additional garniture of five pieces of freshly cooked French Fried Potatoes are to be placed alongside each sandwich, which is to be served on a hot nine inch platter; half a dill pickle cut fan shape and a branch of well washed, crisp parsley completes the service. A hot dinner plate, of course, should be brought along with the sandwich.

TOASTED SANDWICHES

CLUB SANDWICH, PENNSYLVANIA:

INGREDIENTS: 3 half inch slices freshly made toast (not trimmed)
(not buttered)

2 slices freshly broiled bacon

4 well washed heart leaves of crisp lettuce

Sliced breast of chicken (enough chicken for 4 Club sandwiches from the breast of 1 roasting chicken)

Mayonnaise (enough to spread thinly 2 lettuce leaves)

½ dill pickle (cut fanshape)

¼ of a firm ripe tomato

1 large queen olive

1 branch of well washed crisp parsley

PREPARATION: Spread a lettuce leaf very thinly with mayonnaise; lay the 2 slices of broiled bacon on the lettuce, cover with another lettuce leaf and place on the bottom slice of toast. Put the second piece of toast on top and cover with another lettuce leaf thinly spread with mayonnaise. Next put the slices of white meat of chicken on the lettuce and cover with the last leaf of lettuce and then the third slice of toast. Trim very carefully and cut diagonally, Garnish the one side of the sandwich with the half dill pickle and the quartered tomato and the opposite side of the sandwich with the branch of well washed crisp parsley and the olive.

DEVILLED SMITHFIELD HAM SANDWICH: Approximately seven (7) portions should be gotten from the contents of each seven (7) ounce jar, i.e. an ounce of Devilled Ham should be used for the preparation. It will be necessary, however, when preparing the sandwich to mix a small amount of Mayonnaise Dressing with the ham before spreading it on toast as the ham by itself will be difficult to spread. If the Mayonnaise is not used the sandwich will not present a good appearance.

TOASTED SANDWICHES (Continued)

CHICKEN SALAD SANDWICH, WITH SLICED TOMATO (Open Sandwich):

- 2 half inch slices of toasted trimmed sandwich bread (not buttered)
- 1 kitchenspoon chicken salad (cut very fine)
- 3 quarter inch slices of tomato
- 2 washed crisp leaves of lettuce
- ½ dill pickle (cut fanshape)

Branch of well washed crisp parsley

PREPARATION: Place chicken salad on lettuce leaf on one slice of toast and the slices of tomato on lettuce leaf on the other piece of toast. Leave sandwich open. Garnish with dill pickle and parsley. (This special sandwich must not be confused with our regular chicken salad sandwich).

COMBINATION SANDWICH (SLICED CHICKEN BREAST, BAKED HAM, CREAMED SLAW) ON TOAST (Open Sandwich):

- 2 slices of large size sandwich bread (½ inch thick, toasted not buttered)
- 2 heart leaves of lettuce (well washed and crisp)
- 1 thin slice of baked ham
- 2 slices of white meat of chicken
- 1 demi cup of creamed slaw
- 2 thin strips of green peppers
- ½ dill pickles (cut fanshape)

Branch of well washed crisp parsley

PREPARATION: Place the ham on lettuce leaf on 1 piece of toast and the slices of chicken on top of ham. Place the creamed slaw in lettuce leaf on the other piece of toast. Strip the creamed slaw with green peppers. Garnish with the pickle and branch of parsley.

CHICKEN SALAD SANDWICH WITH BEEF CHIFFONADE (Open Sandwich):

- 2 half inch slices of toasted trimmed sandwich bread (not buttered)
- 1 kitchenspoon chicken salad (cut very fine)
- 3 quarter-inch slices of cold beets
- 2 washed crisp leaves of lettuce
- ½ dill pickle (cut fanshape)

Place chicken salad on lettuce leaf on 1 piece of toast and the slices of beet in lettuce leaf on the other piece of toast, sprinkled with chiffonade dressing (but omitting the chopped beet).

SANDWICHES, PLAIN

CHICKEN SALAD SANDWICH:

- 2 quarter inch slices sandwich bread (not trimmed) (not buttered)
- 2 well washed leaves of crisp lettuce
- Minced Chicken Salad
- ½ dill pickle cut fanshape
- 1 branch of well washed crisp parsley

On the one slice of bread, lay a lettuce leaf, on top of lettuce place the minced chicken salad, then the other lettuce leaf and the second slice of bread. Trim very carefully and cut diagonally. Garnish sandwich with the half dill pickle and the branch of parsley.

IMPORTANT: Please note that as Mayonnaise is put in this sandwich, no separate service of mayonnaise (unless on request) will be made.

CHICKEN SANDWICH, MAYONNAISE:

- 2 quarter inch slices of sandwich bread (not trimmed) (not buttered)
- 2 well washed leaves of crisp lettuce
- Mayonnaise (enough to thinly spread one of the lettuce leaves)
- Sliced breast of chicken (enough chicken for 4 chicken sandwiches from one chicken)
- ½ dill pickle cut fanshape
- 1 branch of well washed crisp parsley

SANDWICHES, PLAIN (Continued)

On the one slice of bread, lay a lettuce leaf. Spread the lettuce thinly with mayonnaise, place the sliced breast of chicken on the lettuce, season with salt and then lay the other lettuce leaf on top of the chicken. Cover with second slice of bread, Trim the sandwich very carefully and cut diagonally, place the sandwich points to the end, Garnish with half dill pickle and the branch of parsley.

IMPORTANT: Please note that as mayonnaise is put in this sandwich, no separate service of mayonnaise (unless on request) will be made.

HOT ROAST BEEF SANDWICH: Gravy must always be thick and each sandwich garnished with a kitchen spoon of very hot freshly Mashed Potatoes.

THIS IS TO BE AN OPEN SANDWICH: A regular full size cut of roast beef, with fat left on, is to be placed on top of two trimmed half-inch slices of white bread on a very hot No. 2 or 10 inch platter; just at moment of serving, some boiling hot thick brown gravy should be poured over the meat; a kitchen spoon of mashed potatoes at one end of platter; a very hot dinner plate for service.

HAM AND EGG SANDWICH:

1 horseshoe slice of freshly broiled ham (as served for half portion)
1 egg, fried and turned over, but yolk not broken, but cooked enough not to run
2 well washed leaves of, crisp lettuce
2 quarter-inch slices of sandwich bread (not trimmed)
½ dill pickle cut fanshape ,
1 branch of well washed crisp parsley

Spread both slices of bread with soft butter. On the one slice lay a lettuce leaf, next put the slice of broiled ham and place the fried egg on top of the ham. Cover the egg with the other lettuce leaf and lastly place the second slice of bread on top of the lettuce. Trim the sandwich very carefully and cut diagonally, place the sandwich with the points to the end. Garnish with the half dill pickle and the branch of parsley.

BROILED HAM AND FRIED EGG SANDWICH ON TOAST: (OPEN SANDWICH)

PREPARATION AND SERVICE: Make two thin (about 3/8ths of an inch) slices of white sandwich, bread toast. Spread one side of each slice with soft (not melted) table butter. Trim carefully, removing the crust only; place toast on hot nine inch platter; lay on one slice of toast a half order of freshly broiled ham; on the other side, one freshly fried egg (yolk not broken; garnish this sandwich with a half of dill pickle cut fan shape and a branch of well washed, crisp parsley. Serve at once with hot dinner plate.

BACON AND SLICED TOMATO SANDWICH ON TOAST: (OPEN SANDWICH)

Prepare two slices of toast 3/8ths of an inch thick.
PREPARATION AND SERVICE: Spread one side of each slice with soft (not melted) table butter. Trim carefully removing the crust only; place toast on hot nine inch platter; lay on the one slice of buttered toast a half order of freshly broiled bacon; on the other slice, place lettuce leaf and three or four slices of peeled tomato. Garnish sandwich with a half a dill pickle cut fan shape and a branch of well washed crisp parsley. Serve at once with dinner plate.

BOTH OF THE ABOVE ARE OPEN SANDWICHES

IMPORTANT: If either of above sandwiches are ordered on wholewheat or rye bread, the preparation and service are exactly the same as above except that sandwiches are not to be trimmed.

SAUCES

The making of sauces to perfection is the greatest art in cooking. It requires a thorough knowledge of all elements used, a practical and trained experience and great delicacy of taste.

A Good stock or foundation must be prepared with care.

The Three sauces listed below, Cream, Espagnole and Tomato are the foundation sauces, and are used daily in many of our recipes. Therefore every chef should have at least ½ gallon of each, on hand at all times.

CREAM: INGREDIENTS:

1 cup of flour)
½ cup butter) Makes a
2 quarts boiling milk) half gallon
Salt)

PREPARATION: Melt butter in saucepan, then add flour and make a roux. Let roux cook at least 10 minutes. Add the boiling milk gradually, stirring constantly with egg whip to prevent sauce from getting lumpy. Cook for 30 minutes. Season with salt only. Strain into a white jar and place small bits of butter on top of sauce to prevent crust from forming on top.

ESPAÑOLE: INGREDIENTS:

3 veal bones (meat cut into small pieces, bones cracked)
1 quart jar sliced carrots
1 quart jar sliced onions
1 quart jar sliced celery
2 No. 3 cans stewed tomatoes
3 bayleaves
1 teaspoon thyme
8 whole allspice
4 whole cloves
2 pieces of garlic (chopped fine)
4 cups of flour
Salt, pepper and paprika

PREPARATION: Place meat and bones into roasting pan, dust with paprika. Pour some clean fat over bones and meat, set pan into hot oven and brown well, which will take about 1 hour. Then add the dry vegetables and spices and braise together for at least 45 minutes more. Now dust everything with the flour and leave in oven until flour is well browned. Remove and place in a stock pot. Add the tomatoes and fill pot full of cold water, bring to boil, then simmer for 10 to 12 hours, season with salt and strain.

NOTE: It is very important that the meat and bones, also the flour are properly browned. If not, sauce will be of very poor color.

TOMATO: INGREDIENTS:

1 ham bone (meat cut into pieces, bones cracked)
2 kitchenspoons fat
1 teaspoon paprika
1 cup of flour
2 cups of celery)
2 cups of onions) Chopped Small
2 cups of carrots)
6 allspice)
3 bayleaves)
4 cans whole tomatoes (No. 3))
2 level kitchenspoons sugar)
gallon water) Makes 1½ gallons sauce
Salt and pepper)

PREPARATION: Melt the fat in large sauce pan, add the meat bones, vegetables and paprika, then saute together until onions begin to get soft. Add the flour and make a roux. Cook roux for 15 minutes. Add tomatoes, water, sugar and spices. Bring to boil, then simmer until meat is soft and sauce is reduced to 1 ½ gallon. Season with salt and pepper, then strain.

SAUCES, VARIOUS

APPLE: Peel and core 12 apples, cut them into quarters, put in saucepan with $\frac{1}{2}$ cup of water, cover and boil until soft. Then force through colander. Sweeten last, or sauce will be too thin. **Do not use artificial seasoning of any kind.**

APPLE AND RAISIN COMPOTE: INGREDIENTS:

$\frac{1}{2}$ peck of apples (peeled, cored and cut into sections)

$\frac{1}{2}$ package of raisins (washed)

1 $\frac{1}{2}$ cups of sugar

1 cup of water

PREPARATION: Make a syrup, from sugar and water, when clear add apples. When apples come to boil, add the raisins and simmer until done.

NOTE: It is important that apples, when cooking is finished, remain in sections, Therefore, slow cooking is absolutely necessary.

BORDILAISE: 4 shallots, minced fine and sauted in butter, add 2 cups of Espagnole, $\frac{1}{2}$ teaspoon chopped parsley, $\frac{1}{2}$ cup claret wine. Bring to boil, remove, then add and stir in 1 tablespoon of raw butter.

BEARNAISE: REDUCTION:

INGREDIENTS:

12 white onions (minced)

$\frac{1}{2}$ kitchenspoon whole pepper (crushed)

1 bottle Taragon vinegar

1 bottle of water

PREPARATION: Place all the ingredients in a saucepan and cook until onions have cooked to mush. Then pound through china cap and fill bottle. (It should fill vinegar bottle to top, if there is more, reduce). Keep in chill box. When ordered, add $\frac{1}{2}$ teaspoon of the reduction to 1 sauceboat full of Hollandaise, also a little chopped parsley and mix well.

BIGARADE: INGREDIENTS:

1 quart of Espagnole)

$\frac{1}{2}$ jar of currant jelly)

Juice of $\frac{1}{2}$ orange) When sauce is poured over the
meat, dish is decorated

Juice of $\frac{1}{2}$ lemon) with 4 sections of orange and
lemon.

Sections of orange)

Sections of lemon)

Rind of 1 orange (pulp removed, cut in fine julienne, then blanched)

PREPARATION Place orange and lemon juice into saucepan, heat, add jelly and dissolve. Then add Espagnole and orange rind and bring to boil.

CAPER: Make a roux with $\frac{1}{2}$ cup of flour, 1 kitchenspoon of butter. Let cook 10 minutes then add 1 quart of boiling strained broth, stirring constantly, and $\frac{1}{2}$ cup of cream. Cook 20 minutes, then strain in jar, add $\frac{1}{2}$ bottle of capers and juice of $\frac{1}{2}$ lemon (season to taste).

CREOLE OR SPANISH: Saute together with butter, $\frac{1}{2}$ teaspoon paprika, 1 cup each of sliced onions, green peppers and mushrooms, until soft. Then add 3 cups of canned stewed tomatoes. Season with salt, 1 teaspoon of sugar, cover and let simmer until thick.

No flour must be used to thicken this sauce, but reduce to proper consistency.

CUMBERLAND: Same as Bigarade, with the addition of s teaspoon of English Mustard.

DIABLE: Saute in a little butter 1 finely minced onion (washed), until soft. Add 1 cup of vinegar, and let boil until reduced and nearly dry. Now add 1 finely chopped dill pickle, 1 quart of Espagnole, 1 teaspoon of chopped parsley, 1 teaspoon of dry mustard dissolved in a teaspoon of Worcestershire sauce and let come to boil.

SAUCES, VARIOUS (Continued)

EGG: INGREDIENTS:

1 quart of fish stock (seasoned and strained)
1 cup of cream
¼ cup butter
½ cup flour
3 hard boiled eggs (whites and yolks chopped fine)

PREPARATION: Make a roux and cook for 10 minutes then add boiling fish stock, stirring constantly and the cream; boil slowly 25 minutes. Season with salt and the lemon juice. Then strain into jar. When ready to serve, pour sauce over fish and sprinkle eggs on top of sauce.

FINE HERBS: Saute 1 finely minced onion (washed) in a little butter. When soft, add 1 pint of Espagnole and bring to boil. Finish with 1 tablespoon of chopped parsley and 1 tablespoon of finely cut chives.

FIGARO: INGREDIENTS FOR 1 PINT:

1½ cup of mayonnaise
½ teaspoon anchovy paste
½ cup of tomato catsup

PREPARATION: Mix ingredients together in mixing bowl until smooth. This sauce must always be served very cold.

FLAMANDE: Into a cup of hot melted butter, stir 1 teaspoon of French (prepared) mustard, ½ teaspoon of chopped parsley.

CRANBERRY SAUCE:

INGREDIENTS:
1 quart of cranberries
2 cups of sugar:
2 cups of water

PREPARATION: Make a syrup from sugar and water, add cranberries and cook them until they stop popping, about 12 minutes. **Then pound through clean china cap.**

CRANBERRY COMPOTE: Ingredients and preparation same as for sauce, **except, do not pass them through china cap.**

GASTRONOME: Same as Bordelaise, with the addition of ½ cup of finely chopped and sauteed mushrooms.

HOLLANDAISE: In a double boiler work together ¼ cup of water and 3 egg yolks, beat constantly with egg whip until emulsion is formed. Then take off fire, place on working table and stir in ½ lb. of warm melted butter (like you work oil into mayonnaise). Lastly add juice of half a lemon and season with salt. Larger quantities in proportion.

HORSERADISH: Prepare foundation same as caper sauce, then add 1 kitchen spoon of grated horseradish (if bottled horseradish is used, squeeze dry).

ITALIENNE: Saute in a little butter ½ cup of fine chopped ham, 1 minced onion and ½ cup of finely chopped mushrooms. Then add 1 pint of Espagnole. Let come to boil, simmer 10 minutes and finish with a teaspoon of chopped parsley.

MINT: Pick leaves from a bunch of fresh mint. Wash, then chop very fine. Boil together for 15 minutes 1 cup water, 1 cup sugar, 1 cup vinegar and the mint stems. Then strain through a clean cloth into a white jar. Let cool, then add the chopped mint leaves. Do not cook the mint leaves.

MORNAY: INGREDIENTS:

1 pint of plain cream sauce
4 egg yolks
½ cup of cold water
1 kitchen spoon of grated cheese
½ teaspoon salt

SAUCES, VARIOUS (Continued)

PREPARATION: Into a double boiler, place the egg yolks and water. Bring to boil, stirring constantly with egg whip until emulsion is formed, then add the cream sauce. Beat well, lastly the cheese and salt. Keep in white jar in Bain Marie. When ready to use, cover fish with sauce and brown quickly in hot oven. **It is not necessary to sprinkle additional cheese over sauce.**

MUSHROOM: Saute in a little butter, 1 cup of sliced mushrooms (canned or fresh) then add 1 pint of Espagnole and simmer for 15 minutes. Remove from fire and add 1 tablespoon of Sherry wine seasoning.

MUSTARD: Saute in a little butter 1 finely chopped onion, until soft. Add ½ cup of vinegar, let boil and reduce until nearly dry. Now mix into the onion, 1 teaspoon of English mustard and 1 pint of Espagnole. Season with salt and pepper; simmer 15 minutes and strain. Finish with 1 piece of table butter and ½ teaspoon of chopped parsley.

PAPRIKA SAUCE: INGREDIENTS:

½ cup of minced raw ham
1 onion (chopped fine)
2 outside stalks of celery (chopped fine)
3 teaspoons of paprika
3 cups of cream sauce
1 cup of cream
Salt

PREPARATION: Saute the ham and paprika in a little butter for about 5 minutes, then add the onion and celery. Cover and braise 10 minutes more. Finally add the cream sauce and cream and simmer for 30 minutes. Season with salt, then strain into jar.

PARSLEY: To 1 pint of sauce made from fish stock, add 1 tablespoon of finely chopped washed parsley and juice of ¼ lemon. Season with salt.

PIQUANTE: Same as diable, except leave out the mustard and Worcestershire sauce.

PINEAPPLE: Pour juice of 1 individual can of pineapple into saucepan. Also the pineapple rings chopped fine. Bring to boil, then let the juice reduce half. Finally add 1 quart of Espagnole. Bring to boil, simmer 5 minutes.

RAISIN: To 1 quart of Espagnole, add 1 cup of blanched raisins, 1 teaspoon sugar, juice of ½ lemon and let come to boil. Then simmer for 10 minutes.

REMOULADE: INGREDIENTS:

1 quart of mayonnaise
3 dill pickles (chopped very fine, well drained)
½ bunch of parsley (chopped very fine, washed)
2 onions (chopped very fine, washed)
3 hard boiled eggs (whites and yolks, chopped fine, separately)

PREPARATION: Mix the pickles, onions and parsley well together in bowl. Then add the mayonnaise and stir well. Lastly add the chopped eggs.

ROBERT: Same as Diable, except leave out the Worcestershire sauce only.

SOUBISE: Place 4 medium sliced onions into saucepan, cover with cold water and cook until very soft. Then pound onions through china cap into a saucepan. Add 1 pint of cream sauce to the puree. Season with salt and simmer for 5 minutes.

SHRIMP: INGREDIENTS:

1 quart of sauce (made from fish stock),
½ cup of cream
3 egg yolks
1 cup of cooked shrimps (shelled, cleaned and cut into small pieces)

PREPARATION: Saute shrimps, dusted with paprika, in a little butter. Add cream sauce and simmer for 15 minutes. Lastly add the egg yolks beaten in the cream. Mix well, bring to boiling point only, then remove from fire and pour into white jar.

SAUCES, VARIOUS (Continued)

TARTAR: Same as Remoulade.

VINAIGRETTE: INGREDIENTS:

- 1 onion (chopped fine and washed)
- 1 dill pickle (chopped very fine)
- 1 tablespoon of parsley (chopped fine and washed)
- 1 hard boiled egg (white and yolk, chopped fine separately)
- 1 cup vinegar
- 2 cups oil
- Salt and pepper

PREPARATIONS: Mix all the ingredients well together, then use as directed.

ZINGARA: INGREDIENTS

- 2 slices of boiled tongue) All cut into
- 1 slice of boiled ham) a very fine
- 3 fresh mushrooms) Julienne
- 1½ pint of espagnole
- 1½ pint of tomato sauce

PREPARATION: Saute the ham, tongue and mushrooms in a little butter for a few minutes, then add the Espagnole and tomato sauce. Let simmer ten minutes.

SWEET SAUCES

CHOCOLATE SYRUP: INGREDIENTS:

- 2 individual packages of chocolate
- ½ cup granulated sugar
- ½ cup water

PREPARATION: Place ingredients into small saucepan, mix well, then bring to boil and simmer 1 minute. Set in ice to cool. Then pour into ½ pint milk bottle. Cover and set in ice box, and use as directed.

FRUIT: INGREDIENTS:

- 1 Ind. can of pineapple (cut into ¼ inch pieces)
- 1 orange cut into sections, each section in 3 pieces
- 1 banana (cut into ¼ inch pieces)
- 1 apple (peeled, cut into ¼ inch pieces)
- Juice of 1 lemon
- 1 cup of sugar
- 1½ cups of water

PREPARATION: Pour juice of pineapple into saucepan, add water, sugar and lemon juice. Bring to boil, then add the fruit and simmer for 10 minutes.

HARD: INGREDIENTS:

- ½ lb. butter
- ¾ cup of powdered sugar
- 2 egg yolks
- 1 tablespoon of cream
- 2 teaspoons of vanilla

PREPARATION: Cream butter and sugar together in bowl. When smooth, add egg yolks, then cream and vanilla. Beat well, roll in clean towel which has been dusted with powdered sugar, set into ice box and use as directed.

LEMON: Bring to a boil, 1 pint of water with 1 cup of sugar and the grated rind of 1 lemon. When boiling add a little cornstarch diluted with cold water and bring to a boil. Remove from fire and add the juice of a lemon.

PINEAPPLE: To 1 cup of pineapple juice, add 1 cup of water, then juice of one orange, 1 lemon and 2 cups of sugar. Cook 15 minutes, then thicken slightly with a little cornstarch. Bring to a boil and add chopped pineapple. Pour over pudding when served.

SWEET SAUCES (Continued)

RASPBERRY: Mix 1 quart of washed raspberries with 1 cup of sugar. Place into saucepan. Then bring to boil only. Remove and pour into a jar.

STRAWBERRY: Mix together 1 quart of washed hulled strawberries and 1 cup of sugar. Place into saucepan, then bring to boil only. Remove and pour into a jar.

SABA??: INGREDIENTS:

4 egg yolks
¾ cup of sugar
Juice of 1 lemon
½ cup of sherry wine

PREPARATION: Beat egg yolks, sugar and lemon juice well together and cook, stirring constantly with egg whip, until of proper consistency, then remove from fire and gradually stir in the sherry wine. When used with pineapple pudding, substitute the same amount of pineapple juice for the Sherry wine.

VANILLA: INGREDIENTS:

2 cups of milk
½ cup of sugar
2 egg yolks
1 level kitchenspoon of flour
1 tablespoon vanilla

PREPARATION: Mix together in bowl, egg yolks, sugar and vanilla, then add flour and lastly the milk, also a pinch of salt. Beat all the ingredients well for a few minutes. Then strain through china cap, into a saucepan. Place on range and bring to boil, beating constantly with egg whip.

BUTTERS

THESE ARE USED IN ALMOST EVERY CASE WITH FISH, AND ALSO OCCASIONALLY FOR BROILED MEATS, SUCH AS LAMB, VEAL OR MINUTE STEAKS. IN MAKING THESE BUTTERS, USE AS A BASE, ½ LB. BUTTER WHICH MUST BE CREAMED BY BEATING, NEVER MELTED. MIX ALL INGREDIENTS WELL AND CHILL.

ANCHOVY BUTTER:

½ lb. butter
3 teaspoons Anchovy paste

BERCY BUTTER: I

½ lb. butter
1½ teaspoons each chopped chives and parsley

BATELIERE:

½ lb. butter
3 teaspoons chives, 1 of paprika

LEMON BUTTER:

½ lb. butter
juice of 1 lemon

HOTELIER BUTTER:

½ lb. butter
Same as Maitre d'Hotel

MAITRE D'HOTEL:

½ lb. butter
3 teaspoons chopped parsley
Juice of 1 lemon
½ teaspoon Worcestershire Sauce

BUTTERS (Continued)

PARSLEY BUTTER:

½ lb. butter
3 teaspoons chopped parsley

CRESS BUTTER:

½ lb. butter
3 teaspoons chopped watercress
Juice of ¼ lemon

TO CREAM BUTTER: Cut in small pieces and let stand at kitchen temperature for a few minutes, then crush with a wooden spoon and stir until soft. After creaming keep in ice box for use as needed.

POLONAISE BUTTER: Melt butter in black frying pan and add enough fresh breadcrumbs as butter will absorb, then stir with spoon until crumbs are brown and crisp.

P O T A T O E S

POTATOES (BOTH IRISH AND SWEET) BEING A VEGETABLE USED DURING THE ENTIRE YEAR, ATTENTION IS CALLED TO THE GENERAL INSTRUCTION FOR THEIR COOKING, AND BEING A VEGETABLE WHICH GROWS BELOW THE GROUND, THEY MUST ALWAYS BE COOKED IN COLD SALTED WATER WITH A LID ON THE SAUCEPAN.

THE FOLLOWING POTATOES ARE SERVED:

A LA CARTE: In baker.

SPECIAL MEAL OR TABLE D'HOTE: On same plate with Entrees. If 9 inch platter is used for Entrees, place potato at 1 end of platter.

BOILED: Peel potatoes, trim and shape them "Rissolee". Drop into cold water, then wash well. Now place potatoes in saucepan, cover with cold water, add sufficient salt and boil covered until done. When done drain off water. Cover with clean cloth and place on back of range to dry for a few minutes.

NOTE: In order to keep the potatoes hot, and in good condition, during meal service, pour ½ cup of boiling water into a 1 gallon jar, place a grape fruit dish upside down then line inside with a clean towel. Place the potatoes into the towel, cover, lay a plate on top of jar and set into "Bain Marie".

BROWNEED: Even sized potatoes, peeled, neatly rounded (about the size of a golf ball). Then parboiled, drained, placed into baking pan, clean grease poured over, then finished in hot oven, until of good brown color.

CHATEAU: A large olive shaped potato, blanched, then placed into baking pan, greased and baked in oven until done and brown all over.

PERSILLEE: Boiled potatoes, rolled in parsley butter.

PARISIENNE: Small potato balls, scooped out of large raw potatoes with Parisienne cutter, then prepared as listed.

RISSOLEES: Raw peeled potatoes, trimmed and shaped, like a large, slender olive then parboiled, drained. Place in baking pan, pour some hot melted fat over them. Sprinkle with paprika, then bake in hot oven until done, and brown.

THE FOLLOWING POTATOES ARE SERVED:

A LA CARTE: On 9 inch platter.

SPECIAL MEAL OR TABLE D'HOTE: On same plate with Entree, if 9 inch platter is used for Entree, serve potatoes on 7 inch platter.

POTATOES (Continued)

COTTAGE FRIED: Slice raw potatoes into even sized thin slices, fry in black frying pan covered for a few minutes, then season with salt. Now fry them until done and brown on both sides, pour off surplus fat.

CROQUETTES: Freshly boiled potatoes, mashed, then add for each quart of potatoes 2 egg yolks, 1 table piece of butter, salt and a little nutmeg, beat well with wooden spoon until light and fluffy. Now let mixture get cool, then form into cork shapes; bread and fry in deep hot grease.

DUCHESS: Prepare potatoes as for Croquettes: Then fill into clean paper cornets with large star tube attached, squeeze out stars (2½ inch diameter) on buttered baking pan, brush with egg wash, then brown quickly in hot oven.

FRENCH FRIED: Cut large peeled raw potatoes into long sticks (½ inch thick, cut off uneven ends) wash and place them into cold water. Take out in about 1 hour, let drain and dry. Now blanch potatoes in deep grease. When partly soft, remove them. Drain off the fat and keep in baking pan, lined with kitchen towel. When order is received take sufficient blanched potatoes and fry them in very hot grease until dry and of good golden color. When done remove from fat, drain surplus fat on towel and season with salt.

HASHED BROWNE: Cold boiled potatoes, hashed fine, seasoned with salt and pepper, then browned in beef suet or in butter, until well heated through and brown. Form them into shape of an omelet.

O'BRIEN: Cut peeled raw potatoes into ¼ inch dice. Then blanch like for French Fried and brown lightly. In a black frying pan, saute in butter, green pepper, cut into ¼ inch dice. When peppers are frying, add the potatoes, then fry together, for at least 5 minutes. Then add some well drained pimientos, also cut into ¼ inch dice and fry 1 minute more. Sprinkle with a little chopped parsley when serving.

O'BRIEN, HASHED BROWNE: Saute blanched green pepper, cut into ¼ inch dice, in butter for 3 minutes then add cold hashed potatoes, which have been mixed with pimientos, cut into ¼ inch dice. Then finish like hashed browned potatoes in very hot beef suet.

PANCAKES: Serve 3 cakes to order. (2½ inches in diameter)

PREPARATION: Grate 5 large raw potatoes and 1 medium size onion, then add 1 egg, 1 kitchen spoon flour, salt, pepper and 1 tablespoon chopped parsley, mix well. Take half spoonful of mixture, place in hot greased pan and fry until of a nice color on both sides.

JULIENNE: Finely shredded potatoes, the thickness of a match, fried in deep grease, the same as French Fried.

NOTE: Do not use a wire basket when frying Julienne Potatoes, but sprinkle them into the hot fat or otherwise they will stick and cake together.

LONG BRANCH: Cut large peeled potatoes into long sticks (¾ inch thick) fried in deep grease the same as French Fried.

LYONNAISE: For each order, add 1 tablespoon of minced sauteed onions to hashed browned or sauteed potatoes, as directed.

MASHED: Cut peeled potatoes into even size pieces, cover with cold water, add salt and cook them covered until done. Then drain well, set pot back on range, let steam until dry. Now force them through a colander into a bowl, add butter and boiling hot milk. Then stir and beat well until they are light and fluffy.

NOTE: Use a wooden spoon and do not mix and beat them in an aluminum pot, as it tends to make them dark.

SAUTE: Cut cold boiled potatoes into even size thin slices, then fry them in butter in black frying pan until well browned. Sprinkle with chopped parsley, when serving.

POTATOES (Continued)

SARATOGA CHIPS: Potatoes cut into round slices as thin as paper, then fried in deep beef suet grease until very crisp and brown.

CAUTION: Chip potatoes must not be fried in wire basket but must be sprinkled into the hot fat, or otherwise they will stick together and make a poor appearance.

SWEET POTATOES, CANDIED OR GLAZED: Wash, boil and peel sweet potatoes, cut to size according to portion and brown to a nice color in deep fat. Make a plain unflavored syrup from 2 cups of sugar and 1 cup of water. Pour syrup over potatoes and let braise for a few minutes.

SWEET POTATOES, FRIED: Wash, boil and peel potatoes, cut into size and follow directions for French Fried Potatoes.

THE FOLLOWING POTATOES ARE SERVED:

A LA CARTE

SPECIAL MEAL OR TABLE D'HOTE: Always on 9 inch platter.

BAKED: Use baking potatoes. Wash and scrub them very clean. Cut off a thin slice from one end, then lay potatoes in baking pan and bake in hot oven until done. To insure freshness, potatoes must be baked at intervals during length of meal.

NOTE: Do not grease the skin of baking potatoes.

BAKED SPECIAL: (for 6 portions): Prepare potatoes as for Baked, when done, take off a thin slice lengthwise, scoop out the contents into a bowl. Then mash. Add salt, pepper, 3 pieces of table butter, 1 tablespoon of chopped parsley, and tablespoon of chopped chives, also $\frac{1}{2}$ cup of cream. Mix well, then fill potatoes with the mixture, smooth the top. Sprinkle with butter, return to oven and brown.

THE FOLLOWING POTATOES ARE SERVED: ,

A LA CARTE: In shirred egg dish, underlined with teaplate.

SPECIAL MEAL OR TABLE D'HOTE: In ramekin underlined with B & B plate.

AU GRATIN: 1 quart of cold boiled, finely chopped potatoes, seasoned with salt only. Place in small saucepan, cover with cream. Add 2 pieces of table butter, bring to boil, then simmer until of creamy consistency.

PREPARATION: Now place potatoes in ramekin or shirred egg dish, sprinkle evenly with grated cheese and fresh bread crumbs mixed together, dust with paprika, a few drops of melted butter on top and brown evenly in hot oven.

NOTE: Do not chop the potatoes with a can or biscuit cutter, as this tends to smash them, use a French knife at all times.

DELMONICO: Potatoes Hashed in Cream filled into ramekins or shirred egg dish, sprinkled with fresh breadcrumbs, a little melted butter and paprika, then browned in hot oven. No grated cheese should be used at any time.

HASHED IN CREAM: Preparation is the same as for au Gratin potatoes, except do not brown them.

MAITRE D'HOTEL: Cold boiled potatoes cut into even thin slices, simmered in a very thin cream sauce. When hot add finely chopped washed parsley and mix well. Season with salt only.

O'BRIEN AU GRATIN: Same as au Gratin with the addition of blanched green pepper and pimento, cut into $\frac{1}{4}$ inch dice.

VEGETABLES (CANNED)

ASPARAGUS TIPS: Serve 10 tips with butt ends of asparagus tips on half slice of trimmed toast. Butter in sauceboat for a la carte. Butter poured over tip ends of asparagus for table d'Hote, or special meal. Serve a la carte orders on 9 inch plate and special meal or table d'Hote on 7 inch platter.

THE FOLLOWING CANNED VEGETABLES ARE SERVED:

A LA CARTE, SPECIAL MEAL AND TABLE D'HOTE, in baker.

BEANS, STRING, LIMA, WAX: Pour off water, put contents of can in saucepan, season with salt and pepper add a small piece of butter. Cook covered until thoroughly heated.

BEANS, KIDNEY: Put contents of can in small saucepan, season with salt, pepper, add a small piece of butter and cook covered until well heated.

CORN, STEWED: Pour contents of can into small saucepan, season with salt, pepper and butter. Cook covered until well heated.

CORN AND TOMATOES: Equal parts of drained canned corn and canned tomatoes, seasoned with salt, pepper and butter, cook until of the proper consistency.

GREEN PEAS: Pour water from can and put peas in saucepan, season with salt and pepper, add a piece of butter and cook covered until well heated.

SUCCOTASH: Equal parts of lima beans and corn, seasoned with salt, pepper and butter. Cook covered for 10 minutes.

TOMATOES, STEWED: Pour contents of can into colander to drain off part of the juice. Put tomatoes in saucepan, season with salt, pepper, sugar and butter and cook for 10 to 15 minutes.

TOMATOES AND CORN CREOLE: Same as for tomatoes and corn, except that for every No. 2 can of corn and No. 3 can of tomatoes used, there must be one green pepper, cut in dice, blanched and sauteed for 5 minutes, added to corn and tomatoes.

THE FOLLOWING CANNED VEGETABLES ARE SERVED:

A LA CARTE: In shirred egg dish underlined with tea plate.

SPECIAL MEAL AND TABLE D'HOTE: Serve in ramekin underlined with B & B plate.

CARROTS AND PEAS, AU GRATIN: Same as for Creamed Carrots and Peas; fill into dish. Sprinkle with breadcrumbs mixed with grated cheese, a few drops of melted butter and a very little paprika and brown in hot oven until of a good color.

TOMATOES AU GRATIN: Fill dish with seasoned stewed tomatoes, sprinkle with breadcrumbs, grated cheese and melted butter, set in baking pan and brown quickly in hot oven.

TOMATOES, ESCALLOPED: Pour contents of can of tomatoes into colander and drain well. Season tomatoes with salt and pepper and a little sugar. Pour about a teaspoon of melted butter in each dish and cover the bottom of dish with fresh bread crumbs, then tomatoes, then some more bread crumbs and so on until dish is full. Sprinkle some bread crumbs and a little melted butter over top and bake in oven until of a good color.

VEGETABLES, FRESH STORING OF FRESH VEGETABLES

GREEN VEGETABLES: Such as spinach, peas, cauliflower, etc., must be placed in a cloth, and in order to retain their freshness, be stored immediately in the left ice well (formerly used for milk).

ROOT VEGETABLES: Must be stored in the four vegetable bins, provided for this purpose, and close attention given to prevent sprouting or decay.

Vegetables must be cooked fresh for every meal. Cars using and serving the same kind of vegetables for luncheon and dinner, must prepare only sufficient to last them through 1 meal; under no circumstances shall cooked vegetables be carried over from 1 meal to another.

Our instruction for cooking fresh vegetables is viz: All vegetables grown above the ground (peas, beans, cauliflower, cabbage, brussels sprouts, spinach; asparagus; etc.) must be cooked in boiling salted water without any lid on the saucepan. All vegetables grown below the ground (onions, potatoes, carrots, turnips; beets; rutabagas, etc.) must be cooked in cold salted water with lid on the saucepan. It is difficult to give a definite time for cooking of either root or green vegetables as it depends largely on their age and freshness.

FRESH VEGETABLE LUNCHEON OR DINNER WITH POACHED EGG: Serve on 10 inch platter.

PREPARATION: A poached egg, lightly sprinkled with paprika on round of toast in center of platter with ½ inch slice breaded and fried tomato tilted at 2 sides of toast. Neatly arrange around sides and ends of platter, alternating colors, about 4 freshly cooked and thoroughly drained vegetables, such as beets, cauliflower, carrots, cut lengthwise into small cylinder shapes, green peas, boiled or creamed onions, string beans or any other vegetable on car provided they are of good quality and freshly cooked. With each vegetarian platter, serve Hashed in Cream Potatoes in baker.

THE FOLLOWING FRESH VEGETABLES ARE SERVED:

A LA CARTE: On 9 inch platter.

SPECIAL MEAL OR TABLE D'HOTE: On 7 inch platter.

ASPARAGUS, DRAWN BUTTER OR HOLLANDAISE: Peel, wash and cut stalks of equal length (do not cut too short), dividing into portions of equal size and tie each portion with string. Put into boiling salted water and cook until tender.

BROCCOLI, DRAWN BUTTER OR HOLLANDAISE: Prepare and cook as directed for Cauliflower. Serve head and stalk only, no outside leaves.

CORN ON COB: Shuck corn, cut off butts and remove all corn silk wash well, cook in boiling salted water with a little milk added for about 15 minutes or until done.

EGG PLANT, FRIED: Peel and cut egg plant into ¼ inch slices. Lay on platter and sprinkle with salt. Allow slices of egg plant to remain on platter for about 15 minutes as the salt sprinkled over will extract all the water. Dry slices on clean towel. Bread as usual in flour, egg wash and bread crumbs, fry in hot grease until crisp, well done and of a nice golden brown color.

PARSNIPS, FRIED: Boiled parsnips cut lengthwise in half, then in pieces 2 to 3 inches long, season with salt, roll in flour and fried in deep hot fat until they become a golden brown.

SQUASH, HUBBARD, BAKED: Wash and scrub outside, cut into pieces about 4 inches square. Remove seeds and fibre. Then cut off the hard green skin. Place pieces into boiling salted water and cook about from 10 to 15 minutes. Remove and lay pieces into baking pan. Sprinkle with melted butter, a little salt and pepper and bake until well done.

VEGETABLES, FRESH (Continued)

TOMATOES, BROILED: If tomatoes are large cut in slices, if small cut in half. Season with salt and pepper, sprinkle with fresh bread crumbs and a little butter. Arrange on flat pan, place in hot oven until brown.

TOMATOES, STUFFED: INGREDIENTS:

12 medium sized tomatoes (cut a thin slice off top and scoop out)
1 cup of ground boiled ham)
1 medium onion) Ground through meat chopper.
1 can of mushrooms)
½ kitchenspoon of chopped parsley
3 cups of boiled rice

PREPARATION: Saute in butter, the ham, onions, mushrooms and parsley until ingredients get dry. Now add half of the scooped out tomato and the rice and mix well. Season with salt and pepper, then moisten with Espagnole and simmer for about 10 minutes. Stuff tomatoes with this filling and bake in oven until done.

FOLLOWING FRESH VEGETABLES ARE SERVED:

A LA CARTE: In baker.

SPECIAL MEAL: In baker.

TABLE D'HOTE: In baker, or Limited Line cars will use the divided silver vegetable dish.

BAVARIAN CABBAGE: Shred one large head cabbage very fine, place in saute pan with 2 spoonfuls of fat and saute for 10 minutes. Now add ½ cup maple syrup, 1 cup vinegar and 1 pint of stock, cover and let cabbage braise until done. Season with salt and pepper.

BEETS, BUTTERED: Beets boiled. When done placed into cold water and outer skin removed, then sliced and buttered, seasoned with salt and pepper and a little sugar.

BRUSSELS SPROUTS, BOILED: Take off all outside or discolored leaves, wash thoroughly in two waters. Put to cook in boiling salted water until tender. Care must be taken not to overcook sprouts. Drain carefully, season with a little pepper. Melted butter over.

BRUSSELS SPROUTS, SAUTE: Boiled Brussel Sprouts sauteed in butter for five minutes.

BEANS, LIMA: Cook in boiling salted water until soft. Drain carefully, add butter and a little pepper, simmer for a few minutes.

BEANS, STRING: INSTRUCTIONS FOR PREPARATION:

Cut the ends off each bean and also a narrow strip from each side being sure that every shred of string is removed, and split in two length-wise. Wash beans well, but do not break or cut in half. Do not pull string off beans by hand. Cook in boiling water until tender, season with a little pepper. Pour melted butter over.

BEANS, WAX: INSTRUCTION FOR PREPARATION:

Cut the ends off each bean and remove the strings the same way as for string beans. Wash beans well, but do not break or cut in half.

INSTRUCTION FOR COOKING: Same as for String beans, which appears above.

CARROTS, CREAMED: Sliced boiled carrots simmered in cream sauce.

CARROTS, JULIENNE: Cut raw carrots into a fine julienne. Melt a half cup of butter in a saute pan; then add 1 medium sized minced onion, 1 kitchenspoon of chopped parsley, the julienne of carrots, 1 tablespoon of sugar. Saute all together. Then add ½ cup of water. Cover and braise until done. When done, season with salt.

Note: The whole cooking process should not take longer than 15 minutes.

VEGETABLES, FRESH (Continued)

- CARROTS, VICHY:** Cut raw carrots in very thin slices and prepare as for Carrots, Julienne.
- CELERY, CREAMED:** Celery cut into ½ inch pieces, boiled and drained, then mixed with cream sauce.
- CAULIFLOWER, BOILED:** Trim cauliflower, wash well, drain, cook head down in boiling salted water for about 20 minutes or until done, but be careful not to overcook.
- CAULIFLOWER, POLONAISE:** Freshly boiled cauliflower; break into large pieces (1 piece to each order). Sprinkle lightly with a little Polonaise (fresh bread crumbs browned in butter).
- CORN, SAUTE:** Cooked corn off from cob and sauteed in butter. Season with salt and pepper and butter.
- CORN AND GREEN PEPPER, SAUTE:** Cooked corn cut off cob, mixed with diced sauteed green pepper, season with salt but no pepper.
- ONIONS, BOILED:** Peel and wash carefully; set to boil in cold salted water with a little milk added to keep onions white, cook until done. Serve with butter sauce, or as directed.
- ONIONS, BRAISED:** Parboil onions about 15 minutes, then remove them from the water and place in baking pan, pour some melted butter over them, sprinkle with pulverized sugar and bake them until done and well glazed.
- PEAS:** Peas cooked in boiling salted water, drained and seasoned with salt and butter. **They must be served dry,** not swimming in water.
- PEAS, PAYSANNE: INGREDIENTS:**
2 white onions (sliced very thinly)
¼ cup butter
½ head lettuce (trimmed, washed, shredded and blanched)
2 pecks shelled washed new peas
Salt seasoning
¼ cup flour
PREPARATION: Saute onions in butter in saucepan, without coloring. Add flour to make roux, cook new peas in briskly boiling salted water and after they are cooked strain 1 quart of the water they have been cooked in into the roux. Bring to a boil, add cooked peas and shredded lettuce; serve as directed.
- PARSNIPS, CREAMED:** Cut boiled parsnips in half lengthwise and then in pieces 2 inches long, put in saucepan with cream sauce, season with salt. Serve very hot.
- SPINACH: INSTRUCTION FOR PREPARATION:** Pick spinach over very carefully, removing roots, all tough stems and discolored leaves. Wash in at least 4 changes of cold water.
INSTRUCTION FOR COOKING: For each peck of spinach to be cooked use 1 pint of boiling water. Cook spinach uncovered until tender. When done, drain. Season with salt and pepper, add 2 pieces of table butter and place in white China jar, cover and set in Bain Marie where it will keep hot.
- SQUASH, SUMMER:** Pare, cut in sections and remove the seeds. Cook uncovered in boiling salted water until done. Drain, place into white jar and set in Bain Marie, season with lump of butter, pepper and salt.
- TURNIPS, MASHED YELLOW:** Peel and slice turnips and set to boil in cold salted water until done. Drain turnips in colander, Put back in saucepan on fire until dry. Mash through colander. Season with salt and pepper. Add butter and mix well.
- TURNIPS, MASHED WHITE:** Prepare as above.

VEGETABLES, FRESH (Continued)

THE FOLLOWING FRESH VEGETABLES ARE SERVED:

A LA CARTE: In shirred egg dish underlined with teaplate.

SPECIAL MEAL OR TABLE D'HOTE: In ramekin underlined with B & B plate.

CORN AU GRATIN: Cooked corn cut off cob, mixed with seasoned medium thick cream sauce, put in dish, sprinkled with bread crumbs and grated cheese, paprika and melted butter and baked until of a nice color.

SQUASH, HUBBARD, GRATINE: Wash carefully, cut in pieces and peel. Cook in boiling salted water until soft. Drain well. Mash through colander. Season with butter and pepper. Fill dish, sprinkle with grated cheese and breadcrumbs and a little melted butter. Bake until brown.

S A L A D S

THE FOLLOWING SALADS ARE SERVED:

A LA CARTE: Serve in grapefruit dish underlined with tea plate, dressing in sauce boat.

SPECIAL MEAL OR TABLE D'HOTE: Serve on salad plate, dressing over.

Tomatoes are to be peeled for service of all salads and cold specialities.

In order to peel tomatoes properly, the following method must be observed:

1. Select firm ripe tomatoes.
2. Prepare in advance of meal.
3. Place them in strictly boiling water for about $\frac{3}{4}$ of a minute **not longer**.
4. Peel very carefully loosening the skin with point of paring knife.
5. Wipe with clean dry towel.
6. Place in chill boxes until needed.

ASPARAGUS TIPS (CANNED), CHIFFONADE, VINAIGRETTE, OR MAYONNAISE: For a la carte serve 15 tips on lettuce leaf. For table d'Hote or special meal serve 8 tips on lettuce, with a couple of short strips of pimento over each serving.

BEET SALAD: A la Carte serve 3 beets.

Special Meal or Table d'Hote: Serve 2 beets.

Cut medium size boiled beets into thin slices, arrange slices overlapping each other (like sliced orange) on crisp lettuce leaf.

BEETS AND WATERCRESS: A la Carte serve $\frac{1}{2}$ bunch cress, 3 sliced beets.

Special Meal or Table d'Hote serve $\frac{1}{3}$ bunch of cress, 2 sliced beets.

Place well washed crisp watercress on dish. Then put on top the thin slices of beets, overlapping each other.

BON TON OR PRINCESSE: Special Meal: Place a half inch slice of tomato on a half inch slice of lettuce, 3 asparagus tips on top. Decorate with 1 thin strip of green pepper and pimento.

A LA CARTE: Double the above order.

CANTALOUPE AND RASPBERRY: Equal parts of whole washed raspberries and cantaloupe balls, marinated in Citrus dressing and served on lettuce leaf.

CELERY ROOT: Cut off green stalks, wash celery roots well and put them in cold water with salt, bring to boil and cook until done. When soft, drain well and let cool. When properly cold, peel, cut into quarters and slice thin. Place in bowl, add some finely chopped onions and parsley. Then mix with dressing consisting of 1 cup of French dressing to which 2 tablespoons of mayonnaise have been added. Salad should be ready at least 1 hour before dinner is called in order that celery root will have a chance to absorb some of the dressing. Serve on lettuce leaf.

NOTE: Do not overcook the celery roots. French Dressing for this salad should be prepared as on recipe page 75.

SALADS (Continued)

CUCUMBER AND STRING BEAN: Peel cucumber, cut in half lengthwise and scrape out the seeds, cut halves into very thin slices, place in bowl, add salt and let steep 10 minutes. Now squeeze dry through clean towel. Add 1 can of drained string beans cut into 1 inch pieces, 1 medium onion, minced fine, 1 kitchen spoon of finely chopped parsley and 3 kitchen spoons of French dressing. Mix well and let steep, about 15 minutes. Serve on lettuce leaf.

CHICKEN: See hot weather suggestions, page 51.

CHICKEN, HAWAIIAN: Preparation same as for plain chicken salad; when turned out, garnish with 4 half slices of pineapple and place a Maraschino cherry in center of each half pineapple slice.

COMBINATION (A LA CARTE):

INGREDIENTS:

¼ head lettuce (Special meal or table d'Hote, 1/8 head of lettuce)

2 quarter inch slices of tomato (peeled)

4 very thin slices of scored cucumber

2 very thin slices of green pepper

6 julienne cut strips of beet

6 julienne cut strips of celery

ARRANGEMENT: Place lettuce leaves on dish with the head lettuce in center; tomato, green pepper and 2 slices of the cucumber against each side of the lettuce. Garnish with the beets and celery.

CRABMEAT: Mix equal parts of crabmeat and celery cut in ½ inch pieces. Place into bowl, season with salt and pepper. Moisten lightly with a little vinegar, then let steep for a few minutes. Now add enough mayonnaise to bind. Fill consomme cup full of the salad, turn out on lettuce leaf. Garnish with 1 hard boiled egg, cut in quarters and decorate with strips of pimento and green peppers.

DOCTOR: SPECIAL MEAL: Place ½ inch slice of tomato on lettuce leaf. On top of tomato, 1 tablespoon of Cottage cheese. Then sprinkle some finely cut chives on top of cheese and garnish each side with a very small bunch of crisp watercress.

A LA CARTE: Double above order.

FRENCH ENDIVE: Serve a la carte (2 stalks).

Special Meal and table d'Hote (1 stalk).

PREPARATION: Cut endive in half lengthwise, then separate and wash carefully. Dry on towel.

FRENCH ENDIVE AND BEET: Serve a la carte (1 stalk).

Special meal and table d'Hote (½ stalk).

Prepare as above, then place 4 thin slices of beets, overlapping on top of Endive (a la carte, 8 slices).

FRENCH ENDIVE AND GRAPEFRUIT OR ORANGE: Serve a la carte (1 stalk)

—Serve Special meal and table d'Hote (½ stalk). Prepare as above, place 3 sections of the fruit on top of Endive (a la carte 5 sections),

FRUIT SALAD: INGREDIENTS:

Lettuce leaves

2 slices of pineapple

½ orange (sliced)

4 sections of grapefruit (use peach sections when grapefruit is not available)

10 slices of banana

1 Maraschino cherry.

PREPARATION: Line grapefruit dish with 2 crisp leaves of lettuce. Place pineapple in center overlapping. Set sliced orange in center on top of pineapple; lay 2 sections of grapefruit opposite each other. Arrange 5 slices of banana between the grapefruit sections opposite each other and garnish banana slices with ½ Maraschino cherry.

SALADS (Continued)

GRAPE FRUIT AND ORANGE: A LA CARTE: Line dish with crisp lettuce leaves. Place $\frac{1}{2}$ inch slice of lettuce in center, then place 4 grapefruit and 4 orange sections on top. Maraschino cherry in center.

TABLE D'HOTE: Place slice of lettuce on salad plate with 2 grapefruit and 2 orange sections.

GRAPEFRUIT, PLAIN: Same as for Grapefruit and orange, except using grapefruit sections only. A la carte, 8, table d'Hote 4.

HEAD LETTUCE: A la carte: $\frac{1}{4}$ head cut into 2 sections, placed on lettuce leaf in dish. Table d'Hote: $\frac{1}{8}$ head.

LETTUCE AND CALAVO SALAD, FRENCH DRESSING:

INSTRUCTION FOR FOUR (4) TABLE D'HOTE PORTIONS:

INGREDIENTS: Four $\frac{1}{2}$ inch slices of lettuce.

One Calavo pear (peeled, pit removed and each half of pear cut lengthwise into about ten thin slices).

PREPARATION: Place slices of lettuce on cold teaplate and arrange four to five slices of Calavo on top of lettuce. Just at moment of serving pour over about a tablespoonful of French Dressing.

Should you receive a la carte orders for this salad the amount of lettuce used will be the same as for a table d'hote portion but half of a pear sliced is to be arranged on top of the lettuce instead of the reduced portion used for table d'hote orders.

LETTUCE AND EGG: Slice of lettuce $\frac{1}{2}$ inch thick. Garnish a la carte order with one hard boiled egg (sliced).

TABLE D'HOTE: $\frac{1}{2}$ inch slice of lettuce, garnish with half hard boiled egg sliced.

LETTUCE AND ORANGE: A LA CARTE: Line dish with lettuce leaves, place a half inch slice of lettuce in center, then place 2 halves of orange, sliced, on top and flatten down with knife.

TABLE D'HOTE: Half inch slice of lettuce; half sliced orange on top, and flatten out.

LETTUCE AND TOMATO: A LA CARTE: $\frac{1}{4}$ head cut into 2 sections, placed on lettuce leaves and 3 sections of tomato between lettuce sections, also 1 tomato section in center of lettuce.

TABLE D'HOTE: One $\frac{1}{8}$ head of lettuce, 1 section of tomato on each side of lettuce.

LOBSTER: Follow instruction for Crabmeat Salad.

"P. R. R. SALAD BOWL" French Mixed Salad

INGREDIENTS: (Service for 5 persons)

$\frac{1}{2}$ Head Crisp Lettuce (core removed, leaves pulled apart)

2 Good-size Tomatoes (peeled), each one cut into 8 sections

4 Green onions, or scallions, (finely sliced)

$\frac{1}{2}$ large cucumber (peeled, cut into half lengthwise, seeds scraped out and cucumber finely sliced).

5 Radishes (finely sliced)

2 Outside stalks of celery, (finely sliced)

1 $\frac{1}{2}$ ounces Roquefort Cheese

6 tablespoons of PRR Salad Bowl Dressing.

PREPARATION: Wash the leaves of lettuce carefully, then dry in clean towel. This is very important and if not done, the dressing will not adhere. Clean, wash and dry well other vegetables. Place all the ingredient in a bowl, break Roquefort Cheese into small pieces and sprinkle over salad. Then add dressing and mix well with salad spoon and fork.

SALADS (Continued)

PINEAPPLE AND ORANGE OR GRAPEFRUITS: A LA CARTE: Line dish with crisp lettuce leaves. Place in center 2 slices of pineapple; on top of pineapple 8 sections of orange (or grapefruit) neatly arranged in circle, garnish center with Maraschino cherry.

TABLE D'HOTE: Crisp lettuce leaf; 1 ring of pineapple on lettuce. On top of pineapple 4 sections of orange (or grapefruit) Maraschino cherry in center.

PINEAPPLE AND COTTAGE CHEESE:

A LA CARTE: Line dish with crisp lettuce leaves, place 2 rings of pineapple in center overlapping, then set 1 A. D. cup full of cottage cheese in center, garnish cheese with Maraschino cherry.

SPECIAL MEAL OR TABLE D'HOTE: Place 1 slice of pineapple on crisp lettuce leaf, 1 heaping tablespoon of Cottage cheese in center. Garnish cheese with half Maraschino cherry.

PINEAPPLE AND STRAWBERRY: A LA CARTE: Line dish with crisp lettuce leaves; place in center of pineapple and garnish with halved strawberries in star shape. Place 1 whole berry in center.

TABLE D'HOTE: Place 1 ring of pineapple on lettuce leaf, and garnish same as for a la carte.

POTATO SALAD: INGREDIENTS:

Instruction for 24 special meal or 12 a la carte portions:

½ gallon thinly sliced, freshly cooked potatoes

(boiled in their jackets and peeled when cool.)

¾ cup finely chopped, well washed white onions

¾ cup finely chopped, well washed parsley

¾ cup finely chopped dill pickle

Seasoning of salt and pepper

1 cup finely chopped, well washed celery

1 cup finely chopped, well cleaned and washed green peppers

1½ cup mayonnaise

¾ cup vinegar boiled until reduced to ½ cup and added to mayonnaise while still warm.

Combine all ingredients carefully—mix well—keep well chilled. Serve a la carte portions in lettuce leaf in cold dish underlined with cold teaplate; cold teaplate for service. Serve special meal portions on same cold plate or platter with cold meats as reflected on menus.

COLE SLAW: INGREDIENTS:

Instruction for 12 special meal or 6 a la carte portions:

1 quart finely shredded, well cleaned and dried white cabbage

¾ cup of Tartar Sauce (made as per recipe page 60)

Combine ingredients carefully and mix well. Keep well chilled. Serve a la carte portions in lettuce leaf in cold dish underlined with cold teaplate; cold teaplate for service. Serve special meal portions on same plate or platter with cold meat as reflected on menu.

In the event that smaller quantities are needed, divide all ingredients in half.

PRINCESSE: Same as Bon Ton.

RAISIN AND CELERY SALAD, MAYONNAISE: INGREDIENTS:

1 cup of raisins, well cleaned and then boiled for at least ten minutes.

1 stalk of celery (cleaned, well washed and cut in quarter inch dice)

½ cup of mayonnaise

PREPARATION: Season raisins and celery with a very little salt and after adding a small quantity of mayonnaise, mix well. Serve salad on a crisp leaf of lettuce; spread a little mayonnaise over, and garnish with two thin strips of pimento and two or three raisins.

ROMAINE: A LA CARTE: Serve ½ head, cut off root and part of the top. Remove the coarse outside leaves. Wash well and drain.

TABLE D'HOTE: Place 5 to 6 leaves neatly on plate

SALADS (Continued)

ROMAINE AND ENDIVE: A LA CARTE: Line dish with Romaine leaves, then place 1 head of Endive cut in half length-wise and loosened up, on top of Romaine, garnish with 1 strip of pimento and green pepper.

TABLE D'HOTE: Place $\frac{1}{2}$ head of Endive, loosened up, on Romaine leaves, then strip with pimento and green pepper.

ROMAINE AND BEET, A LA CARTE: Cut off root and part of top of $\frac{1}{2}$ head, then arrange, neatly, in dish with 8 slices of beets, overlapping.

TABLE D'HOTE: Arrange $\frac{1}{4}$ head of Romaine on plate and place 4 slices of beets overlapping on top. l

STRING BEAN: A LA CARTE: Use either fresh or canned beans (cut 1 inch long). Place into bowl and add for each order a teaspoon of finely minced onion. Moisten with French dressing and add enough mayonnaise to bind. Mix well and arrange $\frac{3}{4}$ of consomme cup full on lettuce leaf in dish. Sprinkle with parsley (chopped).

TABLE D'HOTE: Arrange neatly a half consomme cup full of salad on lettuce leaf on plate. Sprinkle with chopped parsley,

SHRIMP: Equal parts of cooked cleaned shrimps and celery cut into $\frac{1}{4}$ inch pieces. Then follow instruction for crabmeat salad.

TOMATO, WHOLE, MAYONNAISE: Line dish with crisp lettuce leaves. Place a whole peeled tomato, cut into quarters almost through, spread apart and fill center with mayonnaise.

TOMATO AND WATERCRESS: A LA CARTE: Line dish with crisp well washed watercress. Place 3 slices of tomato overlapping in center.

TABLE D'HOTE: Arrange 2 slices of tomato, on plate. Garnish each side with a small bunch of crisp watercress.

TOMATO, PENNSYLVANIA: Preparation same as for Whole Tomato, Mayonnaise, except use Pennsylvania Dressing.

WALDORF: A LA CARTE: Place equal parts of peeled apples and celery (cut into $\frac{1}{4}$ inch dice), into bowl. Add for each order, a tablespoon of broken up walnuts and enough mayonnaise to bind; mix well. Fill consomme cup full of salad, turn out on lettuce leaf in dish. Place a half teaspoon of mayonnaise on top. Garnish each side with a half walnut and set a whole Maraschino cherry on top.

TABLE D'HOTE: Arrange a demi cup full of the salad on lettuce leaf on plate and garnish with Maraschino cherry.

CALAVO — AVOCADO — ALLIGATOR PEAR: A LA CARTE: Wipe outside of pears clean. Then cut into half lengthwise. Remove the hard pit. Place a half pear on shredded lettuce in dish.

CALAVO AND ORANGE: Cut Calavo pear in half lengthwise. Remove the hard pit. Cut around the skin as for Grapefruit. Fill center with sections of orange. Moisten with Citrus dressing. Garnish with Maraschino cherry. Serve on lettuce leaf in dish.

SALAD DRESSINGS

THE FOLLOWING SALAD DRESSING ARE SERVED:

A LA CARTE: In sauce boat.

SPECIAL MEAL AND TABLE D'HOTE: Over salad.

SALAD DRESSING (Continued)

CHIFFONADE: Ingredients for 1 quart:

3½ cups of French dressing (made according to standard recipe)
2 large green peppers (chopped very fine)
2 pimentos (chopped fine)
1 bunch or pot of chives or 1 bunch of green onion tops (chopped very fine)
6 hard boiled eggs (yolks and whites separated and chopped very fine)
3 medium size beets (cooked, peeled, washed and chopped very fine)

Preparation of Dressing and Its Service in Connection with Various Salads:

Mix the chopped green peppers, the chopped pimentos, the chopped chives or onion tops and the French Dressing well together. When serving asparagus tips, French Endive or other salad with which this dressing is to be used, (in connection with Special Meal or Table d'Hote) pour about a tablespoon of the above mixture over the salad and garnish the top of the salad with a half teaspoon each of the chopped beets, chopped egg yolks and chopped egg whites, arranging this garnishing so that colors will contrast effectively.

CITRUS: Ingredients for 1 quart:

2½ tablespoons powdered sugar
1 tablespoon dry English mustard
1 tablespoon paprika
1 tablespoon salt
2½ cups olive oil
½ cup vinegar
Juice of 2 lemons
1 tablespoon Worcestershire sauce
1 clove of garlic

PREPARATION: Mix dry ingredients well together in a mixing bowl; gradually add the olive oil and vinegar; beat with an egg whip until smooth; add the lemon juice, orange juice, Worcestershire sauce and the clove of garlic; briskly mix again and transfer into a quart glass jar; tightly cover; keep in chill box. Shake well before serving. The clove of garlic should be left in the bottle of dressing.

CREAM MAYONNAISE: Blend together 2 parts mayonnaise and 1 part whipped cream.

FRENCH: INGREDIENTS FOR 1 QUART:

1½ teaspoons salt
1 teaspoon white pepper
1 teaspoon paprika
3 cups olive oil
1 cup malt vinegar

PREPARATION: Mix dry ingredients well together in a mixing bowl, add oil and mix again, then add vinegar; a few drops at a time; beat with egg, whip until an emulsion is formed. Keep in glass jar.

HORSERADISH MAYONNAISE: Into 2/3 quart mayonnaise, stir and mix well 1 small bottle of grated, well drained, horseradish.

LOUIS: INGREDIENTS FOR 1 QUART:

½ teaspoon dry mustard
½ teaspoon paprika
1 teaspoon salt
½ teaspoon white pepper
1 cup tomato catsup
3 tablespoons grated horseradish
2 cups olive oil
½ cup malt vinegar

PREPARATION: Mix dry ingredients well together in a mixing bowl; add the catsup and horseradish; then gradually add the oil and vinegar and lastly the Worcestershire sauce; beat with an egg whip, transfer into a quart glass jar; keep in chill box. Shake well before using.

SALAD DRESSING (Continued)

MATAVO DRESSING: Ingredients for 1 quart:

4 teaspoons powdered sugar
1 teaspoon salt
1 teaspoon paprika
1 teaspoon dry English mustard
4 teaspoons Worcestershire sauce
1 teaspoon Tabasco sauce
 $\frac{3}{4}$ of a demi cup chili sauce

Mix the above ingredients thoroughly with an egg whip and add, stirring constantly:

$1\frac{1}{4}$ cups olive oil
 $\frac{3}{4}$ cup vinegar

Lastly add very gradually:
1 cup of cream

Transfer into a quart glass jar and keep thoroughly chilled.

MAYONNAISE: Ingredients for 1 quart:

4 raw egg yolks
 $\frac{1}{2}$ teaspoon dry mustard
1 teaspoon salt
3 cups olive oil
 $\frac{3}{4}$ cup of vinegar
Juice of 2 lemons (strained)

PREPARATION: Place a bowl in a keeler of ice, put the egg yolks, mustard and salt in the bowl, add the vinegar and mix well with an egg whip; pour in the oil gradually, then the lemon juice, a few drops at a time, constantly stir with the egg whip until the mixture is thick; transfer into a quart glass jar, cover tightly and keep in chill box. If mayonnaise is intended for fruit salad omit the mustard.

MONTAUK: Ingredients for 1 quart:

2 raw eggs
1 teaspoon mustard
 $1\frac{1}{2}$ teaspoons paprika
1 teaspoon pepper
 $1\frac{1}{2}$ teaspoons salt
3 tablespoons sugar (soft)
3 tablespoons Worcestershire sauce
2 cups olive oil
1 cup malt vinegar
 $\frac{1}{2}$ lemon juice

PREPARATION: Place a bowl in a keeler of ice; put the eggs (whites and yolks) with the dry ingredients, except sugar, in bowl. Mix well with an egg whip, add the oil gradually then the vinegar; last of all add sugar, Worcestershire sauce and lemon juice, constantly stirring with the egg whip until emulsified. Transfer into a quart glass jar; cover tightly and keep in chill box for use as needed. Shake well before using.

PENNSYLVANIA: Ingredients for 1 quart:

Yolks of 4 hard boiled eggs made into a smooth paste with Tarragon Vinegar
2 level teaspoons paprika
2 level teaspoons celery salt
2 teaspoons powdered sugar
2 green peppers chopped medium fine
12 small young onion tops or chives, cut very fine
2 sprigs parsley, chopped fine
Whites of 4 hard boiled eggs (chopped)
Juice of 1 lemon (strained)
 $\frac{1}{2}$ cup olive oil
 $1\frac{1}{2}$ cups mayonnaise

PREPARATION: Mix ingredients well together in a bowl in the order given; beat with an egg whip; transfer into a quart jar; cover tightly; keep in chill box.

SALAD DRESSING (Continued)

ROQUEFORT: Ingredients for 1 quart:

12 ounces of Roquefort cheese
3½ cups French Dressing (see recipe for French Dressing page 75).
1 tablespoon Worcestershire sauce

PREPARATION: Break cheese into small pieces; put it into a mixing bowl and mash with a fork. Add gradually the French dressing. When of a creamy consistency, stir in the Worcestershire sauce; transfer into a quart glass jar; tightly cover and keep in chill box.

RUSSIAN: Add to 1 quart of Thousand Island dressing, 2 teaspoons of finely cut chives

THOUSAND ISLAND: Ingredients for 1 quart:

2 hard boiled eggs (yolks and whites) chopped fine
2 green peppers, chopped not too fine
2 pimentos, chopped not too fine
1½ cups mayonnaise
1 cup chili sauce

PREPARATION: With an egg whip mix all ingredients well together in a bowl, then transfer into a quart glass jar; cover tightly and keep in chill box.

CREAMED ROQUEFORT: Ingredients for 1 quart:

9 ounces Roquefort cheese
4 cakes Philadelphia Cream Cheese (table d'Hote size)
Juice of 2 lemons (strained)
1 pint Sweet Cream

PREPARATION: Mash the Roquefort and Cream cheese well together with a fork; then add the lemon juice and gradually the cream, stirring until dressing is perfectly smooth; season with salt to taste; transfer into a glass jar; cover tightly and keep in refrigerator.

P I E S

Fillings Must Not Be Lower Than the Top of Pie Tin

A LA CARTE AND SPECIAL MEAL OR TABLE D'HOTE: Serve 1/6 of a pie on tea plate.

PIE PASTE FOR 4 PIES (Top and Bottom Crust):

6 cups of flour
1 tablespoon salt
2½ cups shortening
Ice Water (about 1½ cup)

PREPARATION: Sift flour and salt together in mixing bowl, cut in the shortening and work until well mixed and of a coarse grain. Add ice water and mix well together with wooden spoon. Pat dough together into a solid lump, cover with damp towel. Place on platter and set in chill box.

APPLE: Ingredients for 2 Pies:

5 quarts of peeled apples (cut into ¾ inch pieces)
1½ cup of sugar
4 table pieces of butter

PREPARATION: Mix apples and sugar together. Line 2 tins with paste, fill with the apples. Dot the apples in each pie with 2 pieces of butter. Moisten edges of bottom crust with a little water and cover pie with top crust in which 2 or 3 holes have been made to allow steam to escape. Brush with egg wash, then bake until done and brown (about 45-50 minutes).

Note: Do not under any circumstances use any artificial seasoning, nothing but apples, sugar and butter.

PIES (Continued)

APRICOT: Ingredients for 2 Pies (Open):

10 individual cans of apricots

1½ cup of sugar

PREPARATION: Put apricots, syrup and sugar on fire and let boil 10 minutes. Take from fire immediately and allow to cool. Line 2 pie tins with paste; with a skimmer remove the fruit from the syrup and fill both pies to within ½ inch of the top. Pour 2 kitchenspoons of the syrup over each pie. Then cross the top of each pie with narrow strips of pie paste (lattice shape), drawn through egg wash, Fasten ends to edge of pie. Sprinkle with a little sugar and bake until done and well browned (about 30 minutes).

APRICOT, FRESH: Ingredients for 2 Pies:

2 baskets of apricots (washed, cut in halves, pits removed, but not peeled)

1½ cups of sugar

¼ cup of water

PREPARATION: Put water and sugar in saucepan on fire and when hot, add halved apricots. Let come to boil and cook 10 to 15 minutes until apricots are soft. Then pour into colander. Drain and cool. Line 2 tins with paste, fill equal quantity of apricots in each pie. Pour 2 kitchenspoons of the syrup over each pie. Moisten edges of bottom crust with a little water and cover pie with top crust in which 2 or 3 holes have been made to allow steam to escape, brush with egg wash and bake until of good color and well done (about 35-40 minutes).

BLUEBERRY: Ingredients for 2 Pies:

3 quarts blueberries (stemmed, washed and drained)

2 cups of sugar

1 kitchen spoon of flour

Juice of 1 lemon

PREPARATION: Put blueberries, sugar, flour in saucepan. Mix well, then bring to boil. Cook 10 minutes, then add lemon juice. Pour into crock and let cool. Line tins with paste, pour in the cooled berries with not too much of the juice. Then cross the top of each pie with narrow strips pie paste (lattice shape). drawn through egg wash. Fasten ends to edge of pie. Sprinkle with a little sugar and bake until done and well browned (about 30 minutes).

BLACKBERRY, FRESH: Instruction for 2 Pies:

INGREDIENTS:

3 quarts fresh blackberries (stems removed and berries washed carefully and drained)

2 cups of granulated sugar

1 kitchen spoon of flour

Top and bottom pie crusts (made from, standard recipe)

PREPARATION: Mix flour and sugar and berries well together. Line pie tin with bottom crust, place the prepared berries in. Moisten the edges of bottom crust with water, cover with top crust in which 1 or 2 cuts have been made in order to allow steam to escape. Fasten the edges of pie well together, brush with egg wash and bake in moderate oven until well done and of nice color (35-40 minutes).

CHERRY: Ingredients for 2 Pies:

1 No. 10 can of cherries

4 cups of sugar

¾ cup of cornstarch (dissolved in half cup of water)

PREPARATION: Empty can of cherries into colander placed over saucepan and drain well. Add the sugar to the juice. Bring to boil, then cook until juice is reduced to half. Add the cherries; cook them in the syrup for about 10 minutes. Add the cornstarch, stir well and boil 5 minutes more. Remove from fire, pour into crock and cool. Line 2 tins with paste. Add the cooled cherries with not too much juice. Moisten the edges of bottom crust with a little water and cover pie with top crust in which 2 or 3 holes have been cut to allow steam to escape; brush with egg wash and bake until well done and brown, (about 35-40 minutes.)

PIES (Continued)

CHERRY, FRESH: Ingredients for 2 Pies:

1 gallon jar full of pitted sour cherries
4 cups of sugar
 $\frac{3}{4}$ cup of cornstarch

PREPARATION: Mix sugar and cherries together. Place into saucepan, bring to boil and cook about 10 minutes. Now add the cornstarch and cook 5 minutes more. Pour cherries into a crock and let cool. Line 2 tins with paste; add the cooled cherries with not too much juice. Moisten the edges of bottom crust with a little water and cover pie with top crust in which 2 or 3 holes have been cut to allow steam to escape; brush with egg wash and bake until well done and browned (about 35-40 minutes).

CHERRY TART: Open cherry pie, stripped lattice shape, can be made either from fresh or canned cherries. See recipe for cherry pie.

COCOANUT CREAM: Ingredients for 2 Pies:

2 baked pie shells
1 quart of milk
6 egg yolks
 $1\frac{1}{2}$ cups of sugar
 $\frac{3}{4}$ cup of cornstarch
1 cup of cocoanut
1 teaspoon vanilla
6 egg whites (beaten stiff and dry)
1 kitchen spoon pulverized sugar

PREPARATION: Boil the milk and half the cocoanut together for about 10 minutes. Add to the well beaten egg yolks and sugar. Mix well, stir in the vanilla, also the cornstarch dissolved in a little water. Place back in saucepan. Bring once more to boil and remove from fire and pour into the baked pie shells. When cooled, cover with meringue made from the 6 egg whites and sugar. Sprinkle with the rest of the cocoanut and brown, about 5 minutes.

CRANBERRY: Ingredients for 2 Pies:

10 cups of cranberries
3 cups of water
4 cups of sugar

PREPARATION: Prepare a syrup from sugar and water, then add the cranberries and cook until they stop popping. Remove from fire and let cool. Line tin with pie paste, fill with the cooled cranberries, then cross the top with narrow strips of paste (lattice shape) drawn through egg wash. Fasten ends to edges of pie. Sprinkle with a little sugar and bake until well done and brown (about 25-30 minutes).

DEEP DISH PIES: BAKED AND SERVED IN RAMEKINS, UNDERLINED WITH B & B PLATE.

APPLE)
APRICOT) Preparation of fruit is the same as for regular pies, **Except no thick-CHERRY**) **ening must be added.** Dishes are filled up to within $\frac{1}{2}$ inch of top,
PEACH) covered with pie paste, in which 2 or 3 holes have been cut to allow
PLUM) steam to escape. Brush with egg wash and bake until crust is done
RHUBARB) and well browned (about 20 minutes).

PIES (Continued)

LEMON, MERINGUE: INGREDIENTS FOR 2 PIES:

2 baked pie shells
2 cups of water
1 cup of sugar
6 lemons (juice and rinds)
6 egg yolks
1 piece of butter (table size)
1 pinch of salt
 $\frac{3}{4}$ cup cornstarch (dissolved in $\frac{1}{2}$ cup cold water)
6 egg whites beaten stiff and dry
2 kitchen spoons pulverized sugar

PREPARATION: Place into saucepan, the water, sugar, lemon juice and rind, salt and butter. Boil for 10 minutes. Strain this syrup through a clean towel. Beat up the egg yolks, add the lemon syrup, place back on the fire. When mixture comes to boiling point add the cornstarch, stir well and bring to a boil. Now fill immediately into pie shells; let cool and cover pie with the meringue made from egg whites and sugar and brown in medium oven.

BUTTERSOTCH PIE: Instructions for One Large pie (10 inch)

INGREDIENTS:
1 $\frac{1}{2}$ cups light brown sugar
3 tablespoons butter
 $\frac{1}{8}$ teaspoon salt
3 eggs
1 $\frac{1}{2}$ cups milk
4 $\frac{1}{2}$ tablespoons flour
4 tablespoons Water
6 tablespoons granulated sugar
1 teaspoon vanilla
1 pie shell (baked)

PREPARATION: Mix brown sugar, salt and flour well together. Add butter and water and mix to a smooth paste. Add milk and cook for about 10 minutes. Add well beaten egg yolks. Cook for another five minutes. Last of all add Vanilla. Cool slightly and pour into pastry shell. When set, cover with meringue made of egg whites and granulated sugar. Brown in hot oven until of good color.

MINCE: INGREDIENTS FOR 3 PIES:

1 gallon can of mince meat will be sufficient for 3 pies.

NOTE: Under no circumstances must chopped apples be added or any other kind of filling to the mince meat. Use as it comes from the can.

PEACH, FRESH: INGREDIENTS FOR ONE PIE:

$\frac{2}{3}$ till peaches
1 cup of sugar
3 tablespoons cornstarch

PREPARATION: Peel and slice peaches and place in lined pie plate. Mix sugar and cornstarch thoroughly and sprinkle over peaches. Cover with top crust. Brush with Egg wash and bake in hot oven about 45 minutes.

For 3 pies use 2 tills of fresh peaches and other ingredients in proportion.

PEACH, CANNED: Ingredients for 2 Pies:

1 No. 10 can of peaches
3 $\frac{1}{2}$ cups of sugar
 $\frac{1}{2}$ cup of cornstarch

PIES (Continued)

PREPARATION: Empty contents can into saucepan, add sugar, let come to boil. Then simmer for about 10 minutes. Remove peaches from fire, pour into colander and drain over a crock. When dry pour syrup back into saucepan. Let come to boil, then thicken lightly with cornstarch, remove syrup and let cool. Now fill pies with the cooled peaches and pour 3 to 4 kitchenspoons of the thickened syrup over the peaches. Moisten the edges of bottom crust with a little water and cover pie with top crust in which 2 to 3 holes have been cut to allow steam to escape. Brush with egg wash and bake in hot oven until well done and browned, about 35-40 minutes.

PLUM, FRESH: Ingredients for 2 Pies:

1 gallon jar of plums (cut in halves and stems removed)

4 cups of sugar

$\frac{3}{4}$ cup of cornstarch

Place plums with the sugar into saucepan, let come to boil, and simmer 5 minutes. Add the cornstarch, dissolved in a little water and cook a few minutes more. Pour into jar and let fruit get cold. Fill pies with cold fruit. Moisten the edges of bottom crust with a little water and cover pie with top crust in which 2 to 3 holes have been cut to allow steam to escape. Brush with egg wash and bake in hot oven until well done and browned, about 35-40 minutes.

PLUM TART: Same as above, except strip pie (lattice shape).

PENNEPICURE PIE: Instructions for the making of 1 pie.

INGREDIENTS:

1 Bottom Crust (made from recipe for Pie Crust, Page 83 of Cook Book).

1 heaping kitchen spoonful of granulated sugar

$\frac{1}{4}$ teaspoonful ground cinnamon

$\frac{1}{4}$ teaspoonful ground nutmeg

$\frac{1}{4}$ teaspoonful ground cloves

$\frac{1}{4}$ teaspoonful salt

3 egg yolks

1 whole egg

$1\frac{1}{2}$ cups of boiling cream

$\frac{1}{2}$ cup of seedless raisins, well washed and very finely chopped

For Meringue (3 Egg Whites (beaten dry and stiff)

(1 level kitchen spoon of powdered sugar)

PREPARATION: Mix sugar and spices (cloves, cinnamon, nutmeg) and salt well together and add to egg yolks and beat until perfectly smooth. Add cream slowly and last of all the chopped raisins, beating mixture well during this process. Pour mixture into unbaked bottom crust in pie tin and bake in moderate oven until of nice color and well done.

Allow to Cool

Add sugar to beaten egg whites and cover pie. Bake on top shelf of moderately hot oven until meringue is delicately colored. Cut pie as usual but it will be found helpful if the blade of the knife, used for this purpose, is dipped in boiling hot water before each portion of pie is cut.

PUMPKIN: INGREDIENTS FOR 2 PIES:

3 cups mashed pumpkin (canned or fresh)

6 eggs

2 cups granulated sugar

1 teaspoon salt

1 teaspoon ground nutmeg

1 teaspoon ground ginger

1 teaspoon ground cinnamon

1 cup hot milk

1 cup hot cream

1 kitchen spoon melted butter

PIES (Continued)

Beat eggs and sugar well together for at least 5 minutes. Mix spices in a very little of the milk and cream until smooth. Add balance of milk and cream and stir this mixture of spices and milk into the first mixture of eggs and sugar. Now place pumpkin puree in bowl and gradually add the liquid mixture to it. Fill pie to within $\frac{1}{4}$ inch of the top and before placing pie in oven, sprinkle each pie with $\frac{1}{2}$ kitchen spoon of melted butter. Bake until well done and of good color, about 35-40 minutes.

PUMPKIN, PECAN: Ingredients and preparation same as for plain Pumpkin Pie, except before placing pumpkin mixture into pie, sprinkle bottom of each pie with 2 tablespoons of chopped pecan meats and 1 tablespoon of melted butter. Then fill pie to within $\frac{1}{4}$ inch of top. Set in oven and bake until $\frac{3}{4}$ done. Now sprinkle again 2 tablespoons of chopped pecan meats and 1 tablespoon of melted butter over each pie. Then finish baking until done and of good color, about 35-40 minutes.

ALMOND PUMPKIN PIE:

Use same method and ingredients as for Pecan Pumpkin Pie, except, that chopped unsalted almonds are used instead of pecans.

PUMPKIN CUSTARD PIE: (Instruction for 2 Pies):

INGREDIENTS:

1½ cups mashed pumpkin (canned or fresh)
6 eggs
2 cups granulated sugar
1 teaspoon salt
1 teaspoon ground nutmeg
1 teaspoon ground cinnamon
1 teaspoon ground ginger
1½ cups hot milk
1½ cups hot cream
1 kitchen spoon melted butter

PREPARATION: Beat eggs and sugar well together for at least 5 minutes. Mix spices in a very little of the milk and cream until smooth. Add balance of milk and cream and stir this mixture of spices and milk into the first mixture of eggs and sugar. Now place pumpkin puree in bowl and gradually add the liquid mixture to it. Fill pie to within $\frac{1}{4}$ inch of the top and before placing pie in oven, sprinkle each pie with $\frac{1}{2}$ kitchen spoon of melted butter. Bake until well done and of good color, about 35 - 40 minutes.

ORANGE CHIFFON PIE: (Instruction for One Pie):

INGREDIENTS:

1 Tablespoonful of Granulated Gelatine
 $\frac{1}{4}$ Cup cold water
4 Eggs
1 Cup Sugar
 $\frac{1}{2}$ Cup Orange Juice
1 Tablespoonful Lemon Juice
 $\frac{1}{2}$ Teaspoonful Salt
1 Tablespoonful Grated Orange Rind

PREPARATION: Add Orange Juice, Lemon Juice, Salt and half the Sugar to beaten Egg Yolks and cook in double boiler until of custard consistency stirring mixture during this process. Pour cold water in bowl and sprinkle gelatine on top of water. Add to hot custard and stir until dissolved. Add grated orange rind. COOL. When mixture begins to thicken, fold in stiffly beaten egg whites to which the balance of sugar has been added. Fill a baked pie shell and chill. Just before serving, spread over pie a thin layer of whipped cream.

LEMON CHIFFON PIE:

Use same method and ingredients as for Orange Chiffon Pie except, that $\frac{1}{2}$ cup of lemon juice and 1 tablespoonful of grated lemon rind are used instead of orange juice and orange peel.

PIES (Continued)

RAISIN: INGREDIENTS FOR 2 PIES:

3 cups of raisins
3 cups of water
Grated rind and juice of 1 lemon
2 tablespoons flour
1 cup sugar
2 tablespoons butter

Cook raisins in the water until soft. Mix flour and sugar and add to raisins, stirring until well mixed. Add lemon and butter. Let cool. Then fill pies. Moisten the edges of bottom crust with a little water and cover pie with top crust in which 2 to 3 holes have been cut to allow steam to escape. Brush with egg wash and bake in hot oven until well done and brown, about 35-40 minutes.

RHUBARB: INGREDIENTS FOR 2 PIES:

5 lbs. of rhubarb
2½ cups sugar
½ cup of water
½ cup of cornstarch

PREPARATION: Wash and cut rhubarb into 2 inch pieces. Make a syrup from the water and sugar, add the rhubarb, let come to boil and simmer about 3 minutes, now pour in the cornstarch dissolved in a little water. Stir well, bring to boil once more, then pour into a jar and let cool. Line tin with pie paste, fill with the cold rhubarb. Then cross the top with narrow strips of paste (lattice shape) drawn through egg wash. Fasten ends to edge of pie. Sprinkle with a little sugar and bake quickly until done and well brown, about 25-30 minutes.

RASPBERRY, RED, CHANTILLY: INSTRUCTION FOR 4 PIES:

4 cups of flour
1 cup of butter
1 cup of shortening
½ teaspoon salt
Iced water

Mix the flour and salt together and chop in the shortening and the butter. Lastly add just enough iced water to bind until compact. Line 4 ten inch pie tins with crust and pierce crust with fork before baking. Take from the oven after being baked, allow to cool. Fill with sugared raspberries and cover with whipped cream, preparation of which is shown below.

Above recipe must not be confused with method for making pie crust as embodied in standard instructions. Recipe as above must only be used for fresh berry or fruit pies where the bottom crust is only used and the fruit is not cooked.

PREPARATION OF RASPBERRIES:

4 quarts of raspberries (washed)
3 coffee cups of powdered sugar
Mix berries and sugar well together about 10 minutes before they are to be used. Fill into baked crusts.

PREPARATION OF THE WHIPPED CREAM:

1 quart of double or whipping cream
½ cup of powdered sugar
1 teaspoon of vanilla extract

Whip the cream until of proper consistency and gradually work in the sugar and lastly the vanilla extract. Spread over the top of the berries and serve as directed.

It is a good plan to cut the pies in portions leaving them in the pie tins before spreading the whipped cream over them. This will be found a great help in dishing them up so that they will present a good appearance.

STRAWBERRY, FRESH, CHANTILLY:

PREPARATION: Same as for Red Raspberry, Chantilly

4 quarts strawberries (stemmed and washed)
3 cups of Pulverized sugar.

PIES (Continued)

STRAWBERRY, FRESH, MERINGUE: Make as instructed for "Fresh Strawberry Pie, Chantilly", except cover with Meringue instead of whipped cream.

VANILLA CREAM: INGREDIENTS FOR 2 PIES:

1 quart milk
6 eggs
1½ cups sugar
¼ cup cornstarch
2 teaspoons vanilla

Bring milk to boiling point, add egg yolks which have been beaten up with the sugar and vanilla, stir well together, then add cornstarch dissolved with a little water, return mixture to range and keep stirring until proper thickness. Fill well baked bottom crust with the cream. Allow to cool, cover with a stilly beaten, sweetened and flavored meringue and brown in oven until of a nice color, about 5 minutes.

CHOCOLATE CREAM PIE: Use same method and ingredients as for Vanilla Cream Pie except two individual packages of chocolate are to be added to mixture of egg yolks and sugar.

DESSERTS

(TARTS, COBLERS, FRITTERS, DUMPLINGS, SHORTCAKES, APRICOT TART, CHANTILLY: Instruction for 15 tarts. Serve on teaplate.

INGREDIENTS:

10 small cans preserved apricots
1½ cups granulated sugar
15 tart shells

PREPARATION: Put apricots and sugar on fire in pot. Let come to boil, remove from fire and allow to cool. Fill tart shells with about 6 or 7 half apricots and cover well with some of the syrup. Just at moment of serving put ¼ kitchen-spoon of whipped cream on top of each tartlet.

THE FOLLOWING DESSERTS ARE SERVED IN PUDDING DISH UNDERLINED WITH TEAPLATE FOR BOTH A LA CARTE, SPECIAL MEAL OR TABLE D'HOTE.

BAKED APPLE COBLER:

PREPARATION: Line small baking pan with short pie crust, fill with sliced apples (either fresh or canned), sprinkle with sugar and dot with small pieces of table butter, cover with crust and bake until done and of good color.

BAKED APPLE DUMPLING:

INSTRUCTION FOR 12 DUMPLINGS:

INGREDIENTS: 12 small cooking apples

1 quart sugar syrup (made from 3 cups sugar, 2 cups water)

Pie crust (made from standard recipe)

PREPARATION: Peel apples carefully. Remove core and seeds. Cook apples in syrup until almost done. Take up with skimmer and drain well. Roll out pie crust on board and cut in pieces to fit cooked apple. Place 1 cooked apple on each piece of pie crust, sprinkle with a little granulated sugar and a very little melted butter. Fold so as apple is completely enclosed in pie crust, pressing edges together so that it will bake without falling apart. Wash with egg wash and bake in moderate oven until of good color.

DESSERTS (Continued)

BAKED MINCE MEAT ROLL, PENNSYLVANIA:

INGREDIENTS: For 14 portions.

2½ cups flour)
1 cup shortening)
½ cup butter) Prepare pie dough
¼ teaspoonful salt) as usual.
Enough Ice Water to bind)
3½ cups mince meat)

PREPARATION: Place a clean kitchen towel on pastry board and dust towel with flour and roll pie paste as usual very thin into a square. Brush edge on three sides with egg wash and spread 1¼ cups of mince meat on rolled out paste as for Marmalade Roll, lifting towel as you roll thereby preventing roll from breaking, close ends thoroughly. Place roll in baking pan, brush with egg wash and bake in moderate oven until of a nice brown color.

BAKED ORANGE MARMALADE ROLL:

INGREDIENTS FOR 14 PORTIONS:

2½ cups flour
1 cup snowdrift
½ cup crisco
½ teaspoon salt
Enough iced water to bind

8 individual glasses of orange marmalade

PREPARATION: Make short pie crust from ingredients as listed above. Roll out on board very thin. Spread with orange marmalade and roll as you would a jelly roll. Fasten ends so that no liquid will escape. Place in clean floured baking pan, brush with egg wash and bake in moderate oven until done and of a nice color (30 to 40 minutes). Cut into portions and serve as above.

FRESH PEACH ROLL: 12 Orders or Two Rolls:

INGREDIENTS:

16 peaches (weighing about 4 lbs.)
1¼ cup granulated sugar
1 kitchen spoonful of water
2 table spoonfuls of cornstarch

PREPARATION:

Peel peaches and cut in thin slices. Place peaches, sugar and water in a saucepan and let come to a boil over a slow fire. Thicken with cornstarch, diluted in cold water and boil five minutes. Remove peaches from fire and cool.

INGREDIENTS FOR ROLLS:

2 cups of flour
½ teaspoonful salt
1 teaspoonful baking powder
¼ lb. butter
½ cup shortening.

Sufficient milk to bind

PREPARATION: Sift and mix dry ingredients. Add butter and shortening and chop until thoroughly blended. Add the milk and mix in same manner as for tea biscuits. Roll half of this dough out on pastry board, but not too thin. Brush edge of rolled out dough with water. Spread half of peaches on rolled out dough and roll evenly. Close up both ends, place peach roll in floured baking pan, brush with egg wash and bake in oven about 35 minutes, or until thoroughly baked. Cut in slices and serve in pudding dish with sauce as featured on menu. Underline with teaplate. Do not prepare more than one peach roll unless necessary.

BAKED BLACK CURRANT ROLL, ANGOSTURA: Instructions for 10 services:

INGREDIENTS:

2 cups flour
1 cup shortening (butter or lard)
4 table spoons of powdered sugar

DESSERTS (Continued)

Slight seasoning of salt
Enough ice water to bind
10 tablespoons of black currant jam or preserve
2 teaspoons Angostura Bitters

PREPARATION: Mix flour, sugar and salt well together and sift twice. Chop in the shortening, add just enough water to bind and then make a short crust. Roll out to a thickness of a quarter inch on a well flowered board. Mix currant jam and bitters well together and spread over crust. Dot with about two ounces of butter broken into small pieces. Roll as you would a jelly roll. Fasten side and ends so that no liquid will escape. Place in clean floured baking pan, brush with yolk of egg, mixed with water, and bake in moderate oven until well done and of nice color. Slice when cool and serve. Sweetened whipped cream, flavored with Angostura Bitters or any other pudding sauce may accompany this dessert which will be found delicious.

CHERRY ROLL: Sufficient for 10 Portions:

INGREDIENTS:

3 cups of canned cherries (no juice should be used except what clings to cherries)
¾ cup granulated sugar
2 tablespoonfuls of cornstarch

PREPARATION: Chop cherries slightly, place in saucepan, add sugar and boil, then thicken with cornstarch, diluted in cold water, and boil slowly five minutes. Remove cherries from fire and cool.

INGREDIENTS FOR ROLL:

2½ cups flour
½ teaspoonful salt
1 tablespoonful baking powder
¼ lb. butter
½ cup shortening

Sufficient milk to bind

PREPARATION: Sift and mix the dry ingredients, add butter and shortening and chop until thoroughly blended. Add the milk and mix in same manner as for tea biscuits. Place dough on floured pastry board and roll out, but not too thin. Brush edge of rolled out dough with water. Spread cold cherries on rolled out dough and roll evenly. lose up both ends, place roll in floured baking pan, brush with egg wash and bake in oven about forty (40) minutes or until well done.

INGREDIENTS FOR SAUCE:

Place in a saucepan and boil:
1 cup of cherry juice
½ cup of water
½ cup of granulated sugar

PREPARATION: Thicken with one and one-half tablespoonful of cornstarch diluted in cold water. Boil slowly five minutes, when serving pour a kitchen-spoonful of this sauce around cherry roll.

FRESH HUCKLEBERRY ROLL: Sufficient for 10 Portions:

One slice of hard sauce on top of portion and juice of berries around.

INGREDIENTS:

1 quart of huckleberries
1 cupful of granulated sugar
2 cups of flour
½ teaspoonful of salt
1 tablespoonful of baking powder
¼ lb. of butter
¼ lb. of shortening

Three-quarters cup of milk

PREPARATION: Sift and mix the dry ingredients, add butter and shortening and chop until thoroughly blended. Add the milk and mix in the same manner as for tea biscuits. Pick and rinse berries in cold water and drain well. Place dough on floured pastry board and roll out but not too thin. Place berries evenly on rolled out dough, and sweeten them with sugar, dot with small pieces of butter and roll evenly. Close up both ends, place roll in floured baking pan, brush with

DESSERTS (Continued)

egg wash and bake in oven, about thirty-five (35) minutes, or until well done. If there is not enough juice, cook three-quarters of a cup of berries, one-half cup of water, and one-quarter of a cup of sugar for 10 minutes.

BAKED FRESH CRANBERRY ROLL WITH SAUCE

INGREDIENTS: (12 portions—enough for 2 rolls)

3 cups of Fresh Cranberries

1½ cups granulated sugar

1 cup water

Prepare cranberries as for cranberry sauce and cool well before using.

Ingredients for two (2) rolls:

2½ cups flour

½ teaspoonful salt

1 teaspoonful baking powder

¼ lb. butter

½ cup shortening

Sufficient milk to bind

PREPARATION AND SERVICE:

Sift and mix the dry ingredients, add butter and shortening and chop until thoroughly blended. Add the milk and mix as for tea biscuits. Place half of this dough on floured pastry board and roll out to about half an inch in thickness. Brush edges of rolled out dough with water. Spread half of cooked, cold cranberries on rolled out dough and spread evenly, roll and close up both ends, place roll in floured baking pan, brush with egg wash and bake in oven about 35 minutes or until of nice color and well baked,

When serving, pour a kitchenspoonful of vanilla cream sauce around cranberry roll. The recipe for Vanilla Cream Sauce will be found on page 62.

PEACH COBBLER:

PREPARATION OF PEACHES: (8 Orders):

½ till of peaches

1½ cups sugar

1½ cups water

Peel peaches, cut in halves and remove stones. Add sugar to water and boil until clear. Add peaches to syrup and cook until tender.

PREPARATION OF BATTER:

2 tablespoons butter

¼ cup granulated sugar

1 egg

1 cup flour

1 teaspoon salt

½ cup milk

1 teaspoon baking powder

Cream butter and sugar together, add egg and beat well, then add sifted flour, baking powder and salt, alternating with milk, beat thoroughly.

Drain peaches and place in a baking pan. Put pan in oven to heat peaches, then pour the batter over and bake in a moderate oven 30 to 40 minutes.

APPLE COBBLER:

Same method and preparation as Peach Cobbler. Use three (3) cups of sliced cooked apples in place of peaches.

CARAMEL CUSTARD, PENNSYLVANIA: Serve turned out in pudding dish underlined with teaplate.

INGREDIENTS FOR 10 PORTIONS:

6 eggs

¾ cup sugar

2 teaspoons vanilla

Pinch of salt

DESSERTS (Continued)

1 quart of boiling milk

1 teaspoon Caramel Syrup for each custard

PREPARATION: Put 1 teaspoon caramel syrup in the bottom of each ramekin. Set in ice box to get thoroughly chilled. Beat eggs and sugar well together, add vanilla extract and salt. Have ready boiling milk, pour into mixture of sugar and eggs, beating well and then very carefully fill each ramekin to within 1/8 inch from the top. Place ramekins in baking pan filled half full of hot water or to half the depth of the ramekins. Bake in moderate oven for 35 minutes or until set. At time of serving turn out into pudding dish.

CARAMEL SYRUP: Put 2 cups of granulated sugar and a quarter cup of water in a saucepan. Place on slow fire and cook sugar to a dark golden brown, but be extremely careful not to burn sugar. Stir constantly during the cooking process. After sugar is of a nice color add 1 cup of water, allow to boil for 15 minutes and strain carefully through cloth. Set aside to be used as directed in recipe for caramel custard.

CUP CUSTARD: Serve in ramekin on tea plate.

INGREDIENTS FOR 10 PORTIONS:

6 eggs

¼ cup sugar

1 quart milk (boiling)

2 teaspoons vanilla

½ teaspoon salt

PREPARATION: Beat eggs, sugar and salt well together. Add milk slowly beating egg mixture all the time. Lastly add vanilla. Fill ramekins right up to the top, place in large baking pan filled half full of boiling water. Bake in moderate oven for about 35 minutes or until set. To be served cool.

COCOANUT CUSTARD: Prepare as for cup custard, except cook ½ cup of shredded cocoanut in the milk for 5 minutes. Then add the milk and cocoanut to the beaten eggs, etc.

AMERICAN FRUIT CAKE:

INGREDIENTS:

1 pound granulated sugar

1 pound of butter

1 pound of flour

8 eggs

¼ pint molasses

¼ pint brandy

2 pounds of currants

1 pound of seeded raisins

1 pound Sultana raisins

6 ounces citron peel

2 ounces orange peel

2 ounces lemon peel

½ ounce ground all spice

½ ounce ground cinnamon

¼ ounce ginger

¼ ounce cloves

¼ ounce mace

PREPARATION: Soak prepared fruit mixed with spices in brandy and molasses over night. Cream butter and sugar well together; add eggs one at a time, beating well during this process. Mix in half the flour, then the prepared fruit with the shredded fruit peel and last of all balance of flour. Mix well, bake in slow oven (200 degrees) for about two to two and one-half hours or until well done. Cakes should be allowed to cool in tins in which they are baked.

DESSERTS (Continued)

OLD FASHIONED STRAWBERRY SHORTCAKE WITH WHIPPED CREAM:

Serve in pudding dish underlined with teaplate.

INGREDIENTS: (FOR 12 SHORTCAKES):

3 coffee cups of flour

3 teaspoons of baking powder

½ teaspoon of salt

½ kitchenspoon granulated sugar

½ lb. of table butter

Enough milk to make soft dough

¼ cup of powdered sugar

4 pieces butter (table size)

3 quarts of strawberries

1½ cups of granulated sugar

1 pint double or whipping cream

2 tablespoons of powdered sugar

½ teaspoon of vanilla extract

) This butter and sugar to be mixed well and a little of it to be spread on top of each shortcake just before they are baked.

) Stem, wash all of the berries, save 12 large berries from each quart and leave them whole, cut all the rest of the berries in half and put in mixing bowl, pour over them the cup and a half of granulated sugar. Put in ice box until needed. These berries must be prepared at least 1 hour before they are to be used. Use as directed.

) Whip cream in a clean cold mixing bowl until of the proper consistency, add the powdered sugar and the vanilla extract and use as directed for service.

PREPARATION OF SHORTCAKE: Mix the dry ingredients (flour, salt, baking powder and sugar) well together, chop in the butter and when mixture is smooth, pour in the milk very gradually. Roll out on a well floured baking board to a thickness of half an inch. Cut out with a 3 inch biscuit cutter, spread each shortcake with a little of the creamed butter and sugar, as instructed above and bake in hot oven for about 20 minutes or until of a nice color and done.

SERVICE OF STRAWBERRY SHORTCAKE: Serve in a pudding shell, underlined with a teaplate. Split each shortcake and spread the lower half of each cake with a little soft table butter. Put a generous kitchenspoon of the halved sugared strawberries with some of the juice over the buttered half of each shortcake, place the other half on top. Put about a tablespoon of the sweetened, flavored whipped cream on top of the second half of shortcake and decorate with 3 whole strawberries, placed on top of the whipped cream. Plain cream in pitcher on side.

NOTE: It is very important that above instruction for the service of Strawberry Shortcake be followed in every particular, otherwise the proper results will not be obtained.

OLD FASHIONED RASPBERRY SHORTCAKE WITH WHIPPED CREAM:

Preparation and service same as for Strawberry Shortcake.

PREPARATION OF RASPBERRIES:

2 quarts of raspberries

1 cup granulated sugar

) Wash all of the berries and leave whole, pour over them the cup of granulated sugar. Put in ice box until needed. These berries must be prepared at least 1 hour before they are to be used. Use as directed.

OLD FASHIONED PEACH SHORTCAKE: Preparation and service same as for Strawberry Shortcake except 1½ baskets of peaches (peeled, sliced and sugared), are used instead of Strawberries.

OLD FASHIONED BANANA SHORTCAKE: Use same method and ingredients as for Strawberry Shortcake except that 12 bananas (peeled, sliced and sugared), are to be used instead of strawberries.

FRITTERS: INGREDIENTS FOR 1 ORDER: Serve on 9 inch platter.

FRITTERS: APPLE: 3 (½ inch slices) cored and peeled, steeped in sugar and lemon juice.

DESSERTS (Continued)

FRITTERS: BANANA: 1 split lengthwise and cut each half in two.

FRITTERS: PEACH: 2 cut in half, remove stone.

FRITTERS: PINEAPPLE: 3 half slices, well drained.

BATTER FOR FRITTERS:

INGREDIENTS: 2 cups flour

2 teaspoons baking powder

½ teaspoon salt

2 eggs

1 tablespoon sugar

Milk

1 tablespoon melted butter

Sift dry ingredients together into bowl, break eggs into center, add some milk, then stir and gradually add enough milk, until a fairly thick batter is obtained. Then beat until all lumps have been removed. Lastly stir in the melted butter. Dip fruit into batter until well coated and fry in deep hot grease until done.

Drain fritters on clean towel. Sprinkle with pulverized sugar and set in sauce as listed.

PANCAKES, FRENCH: Serve on 10 inch platter, dusted with powdered sugar.

INGREDIENTS FOR 6 ORDERS (3 cakes to the order) :

2 cups of flour

Pinch of salt

4 egg yolks

1 grated lemon rind

5 pieces of table butter (melted)

2 cups of milk

1 cup of cream

4 egg whites beaten stiff

PREPARATION: Sift flour and salt, add lemon rind, then egg yolks and gradually stir in the milk and cream. When properly mixed, fold in the egg whites, and lastly stir in without beating, the melted butter.

METHOD: Take omelet pan and place spoonful very clean frying grease in it. After grease is melted, pour almost all of it out, taking care that entire bottom and sides of pan are greased as you would cake griddle. Have pan very hot and pour in batter, taking care that it is evenly spread over bottom of pan. Cook 1 minute on 1 side and insert palette knife and turn quickly over. Turn pancakes out on clean board and spread with currant jelly or marmalade or preserves as specified on menus, then roll.

PANCAKES, FRENCH, WITH HONEY AND LEMON: Mix together 1 individual jar of strained honey and juice of 1 lemon. Dip 1 side of each cake into this mixture, roll up quickly. Dust with sugar and serve.

P U D D I N G S

serve, turned out of ramekin on pudding dish, sauce as listed on menu, poured over pudding, underline with teaplate.

ALL FRUIT PUDDINGS WILL HAVE THE SAME STANDARD CUSTARD BASE:

INGREDIENTS FOR 12 PUDDINGS:

3 cups of fresh breadcrumbs

1 quart of milk (boiling)

6 eggs

1 cup of sugar

¼ teaspoon salt

2 teaspoons vanilla

PUDDINGS (Continued)

Beat eggs, sugar and salt together, add milk, beating mixture all the time, lastly add the vanilla, add, breadcrumbs, then the fruit and mix well. Butter ramekins on the inside with melted butter, then sprinkle lightly with soft sugar and fill with pudding mixture. Set into baking pan, filled $\frac{1}{2}$ full of water and bake in moderate oven until done.

ADD THE FOLLOWING AMOUNT OF FRUIT TO THE ABOVE LISTED CUSTARD BASE.

APPLE: $2\frac{1}{2}$ cups of stewed apples cut into $\frac{1}{2}$ inch dice.

APRICOTS: $2\frac{1}{2}$ cups of apricots cut into $\frac{1}{2}$ inch dice.

BANANA: $2\frac{1}{2}$ cups of $\frac{1}{4}$ inch diced raw banana.

BERRIES: Strawberries— $2\frac{1}{2}$ cups of stemmed, washed, then cut in.

Blackberries— $2\frac{1}{2}$ cups lightly sugared.

Blueberries— $2\frac{1}{2}$ cups of (washed, drained), then lightly sugared

Raspberries— $2\frac{1}{2}$ cups lightly sugared.

CHERRY: $2\frac{1}{2}$ cups of stewed sweetened cherries (drained).

PEACHES: $2\frac{1}{2}$ cups of stewed fresh peaches cut into $\frac{1}{2}$ inch dice (drained).

PINEAPPLE: $2\frac{1}{2}$ cups of pineapple drained and cut into $\frac{1}{4}$ inch dice.

BREAD AND BUTTER, INDIVIDUAL: Serve in ramekin underlined with teaplate.

INSTRUCTION FOR 12 PORTIONS:

5 eggs

$\frac{1}{4}$ cup sugar

1 quart boiling milk

12 round slices white bread ($\frac{1}{2}$ inch thick, cut out with $2\frac{1}{2}$ inch cutter)

2 teaspoons vanilla

$\frac{1}{2}$ teaspoon salt

Melted butter.

PREPARATION: Prepare custard as above (see Fruit Pudding), soak rounds of bread in melted butter. Place custard in ramekins. Cover with the buttered bread; set into baking pan in water. Then bake in moderate oven until done and bread is brown and crisp.

FARINA PUDDING: INGREDIENTS FOR 12 PUDDINGS:

3 cups water

1 cup farina (cream of wheat)

$\frac{1}{4}$ teaspoon salt

$\frac{1}{2}$ cup of granulated sugar

PREPARATION OF MUSH FOR PUDDING: Put water, salt and sugar in small saucepan on fire, bring to boil and slowly add farina, stirring all the time. Cook for at least 30 minutes and turn out of saucepan while hot into mixing bowl. Slowly add a custard made from the following ingredients:

6 eggs

$\frac{3}{4}$ cup of sugar

2 teaspoons of vanilla extract

5 cups of milk

PREPARATION OF CUSTARD: Beat eggs and sugar well together, gradually add milk and last of all vanilla extract. After custard and mush have been well mixed fill this mixture into buttered ramekins up to within $\frac{1}{4}$ inch of the top. Place in baking pan half filled with hot water and bake in oven until set.

GRAPENUT PUDDING: INGREDIENTS FOR 10 PUDDINGS:

1 quart of boiling milk

1 teaspoon vanilla

1 cup of sugar

Pinch of salt

4 packages of grapenuts

PUDDINGS (Continued)

PREPARATION: In a bowl, beat together eggs, sugar, salt; vanilla. Add the milk and lastly the grapenuts. Let steep for 5 minutes, then fill ramekins with this mixture. Set cups into baking pan half filled with hot water, then bake in moderate oven until done.

RICE PUDDING, INGREDIENTS FOR 10 TO 12 PUDDINGS:

5 eggs
1 cup of rice
5 cups of milk
1 cup of sugar
3 eggs
½ cup of cream
2 teaspoons vanilla
½ teaspoon salt

PREPARATION: Place washed rice into boiling water and cook 10 minutes, then drain and rinse. Now set the blanched rice to boil in the milk. Add sugar and cook until soft (about 45 minutes). Now beat eggs, vanilla and salt with the half cup cream. Then add to the boiled rice. Mix well, fill into buttered ramekins. Set cups in pan half filled with water, then bake in medium oven until done.

RICE PUDDING SOUFFLE: 12 ORDERS:

INGREDIENTS:
1 cup raw rice
1½ cups sugar
2 pinches salt
6 eggs
5 cups milk
1 cup cream
2 teaspoons vanilla extract

PREPARATION: Let milk come to a boil. Add rice, salt and sugar and cook slowly until tender, stirring occasionally. Remove from range and cool a few minutes. Beat the egg yolks and the cream together and stir slowly into cooked rice, add the vanilla extract and mix well. Beat the egg whites until stiff and fold them into rice. Place mixture into ramekins, set in pan half filled with water, and bake until of a nice color.

RICE AND RAISIN PUDDINGS: Preparation same as above; after being mixed properly add ¾ cup of soaked seedless raisins.

RICE FLAKE PUDDING: Ingredients for 10 Portions.

1 quart boiling milk
5 eggs
1 teaspoon vanilla
1 cup of sugar
Pinch of salt
10 tablespoons of rice flakes

PREPARATION: In a bowl, beat together eggs, sugar, salt, vanilla. Add the milk and lastly the rice flakes. Let steep for 5 minutes, then fill ramekins with this mixture. Set cups into baking pan half filled with hot water, then bake in moderate oven until done.

SHREDDED WHEAT PUDDING:

Refer to recipe for grapenut pudding, and make the Shredded Wheat Pudding using one whole package of Shredded Wheat in place of the specified amount of Grapenuts as outlined. The Shredded Wheat, before being used for the pudding, should be well crumbled, that is, into small particles and should not under any circumstances be left in large pieces as this will tend to make the pudding very lumpy and unattractive.

PUDDINGS (Continued)

TAPIOCA PUDDING: 12 ORDERS:

INGREDIENTS:

¼ pound pearl tapioca

1 quart milk

8 eggs

½ lb. sugar

4 ounces butter

2 teaspoons lemon extract

PREPARATION: Wash tapioca and soak in cold water one hour, then drain. Add butter to the milk and bring to a boil. Stir in the tapioca and let simmer until thoroughly soft and of a transparent appearance. Remove from range and allow to cool a while. Beat eggs, sugar and lemon extract well together and stir into tapioca. Place mixture in buttered ramekins, set in pan half filled with water and bake until firm.

Serve with cream or any other sweet sauce.

C H E E S E

A LA CARTE: On teaplate with 4 toasted saltine wafers on separate teaplate.

SPECIAL MEAL OR TABLE D'HOTE: On teaplate, with two toasted saltines on same plate.

CREAM: Wrapper removed.

CAMBERT: Wrapper removed and cheese scraped.

LIEDERKRANZ: Wrapper removed and cheese scraped.

PETIT GRUYERE: Wrapper removed.

ROQUEFORT: Wrapper removed.

PIE CHEESE: Wrapper removed.

FRUIT SERVICE

OCCASIONALLY SOME OF THE FOLLOWING COOKED FRUIT IS REPRESENTED ON MENUS AS A RELISH OR IN CONNECTION WITH ENTREES. IN SUCH CASES IT SHOULD BE SERVED IN RELISH DISH.

PORTION FOR A LA CARTE AND SPECIAL MEAL IS THE SAME.

APPLE, RAW: On teaplate. Fingerbowl.

APPLE, BAKED: In grapefruit dish underlined with teaplate. Pudding dish underlined with teaplate.

APPLE, STEWED: In pudding dish underlined with teaplate.

STEWED FRESH APPLES WITH COCOANUT:

PREPARATION: Prepare stewed apples as outlined on page 95, and just at moment of serving sprinkle over each portion about one-half a teaspoon of shredded cocoanut. Serve in pudding dish underlined with teaplate.

APPLE, SAUCE: In pudding dish underlined with teaplate.

APRICOTS, STEWED FRESH:

In grapefruit dish underlined with teaplate, pudding dish underlined with teaplate.

APRICOTS, STEWED CANNED:

In pudding dish underlined with teaplate.

FRUIT SERVICE (continued)

BERRIES, FRESH:

ALL KINDS (3 orders to a quart)

In grapefruit dish underlined with teaplate. Pudding dish underlined with teaplate.

BANANA: (1): SLICED; In pudding dish underlined with teaplate.

CANTALOUPE (½): In grapefruit dish underlined with teaplate Fingerbowl.

CRANBERRIES, STEWED: In pudding dish underlined with teaplate.

CHILLED PRUNE JUICE

The Prune Juice is to be served well chilled in orange juice glass underlined with B & B plate.

Bottles must be kept capped and in refrigerator as the Prune Juice is subject to deterioration if not kept well chilled.

FRESH DATES WITH CREAM

(About 8 dates for Special Breakfast or 10 to 12 for a la carte order).

SERVICE: In grapefruit dish underlined with teaplate. Pudding dish underlined with teaplate for service.

Do not remove seeds from dates when served as fruit or dessert.

FIGS IN SYRUP: Glass jar with lid removed on teaplate, pudding dish underlined with teaplate for service.

GRAPEFRUIT (HALF): In grapefruit dish underlined with teaplate—Fingerbowl.

JUICE, CLAM (COLD)) In orange juice glass

JUICE, ORANGE) underlined with

JUICE, GRAPEFRUIT) B & B plate.

MELON, CASABA: On teaplate — fingerbowl)

MELON, HONEYDEW: On teaplate — fingerbowl.) Lemon on Request.

MELON, PERSIAN: On teaplate — fingerbowl.)

MELON, WATER: For each order cut a slice two inches thick, remove rind. Service in soup plate underlined with dinner plate.

ORANGE, WHOLE: On teaplate—Fingerbowl.

ORANGE, SLICED: On teaplate.

PRUNES, STEWED: In pudding dish underlined with teaplate.

PEARS, STEWED: (3 halves) : In pudding dish underlined with teaplate.

PEACHES (SLICED): In pudding dish underlined with teaplate.

PEACHES, STEWED: In pudding dish underlined with teaplate.

PINEAPPLE (FRESH): (4 half slices) : In pudding dish underlined with teaplate.

PINEAPPLE (. Individual can): Pudding dish underlined with teaplate.

PRESERVES: Top removed, on B & B plate, with A. D. spoon.

FRUIT AND CEREAL SERVICE

STEWED RHUBARB)

STEWED RASINS) Pudding dish underlined with teaplate.

CEREAL:

COLD: With glassine wrapper removed, package neatly sliced open at one end, on teaplate. Grapefruit dish underlined with teaplate for service. Cream in pitcher. "Place package in oven for a few moments before serving."

HOT: In hot grapefruit dish underlined with teaplate. Hot pudding dish underlined with teaplate for service. Cream in pitcher.

FRUITS — PREPARATION

APPLE, BAKED: Core apples carefully, then peel apples down to about ½ inch from top. Set them into a baking pan, add the peeling and the cores. Now sprinkle sugar over the apples, being careful that the coreholes are filled with sugar. Add ½ cup of water. Place pan in medium hot oven and bake. After about 15 minutes remove and baste with the syrup formed in the pan. Baste from time to time until apples are soft. Remove from oven, let cool slightly and baste until the syrup will adhere to the apples, which gives that appetizing glaze. Now remove apples to a clean pan; into the pan in which apples were baked add ½ cup water to make a syrup, let boil about 10 minutes, then strain. Serve apple with 1 kitchen spoon of syrup poured over.

APPLE RINGS: Core large baking or cooking apples carefully, cut apples into ½ inch slices. Place slices into a buttered baking pan. Sprinkle with melted butter, pulverized sugar and dust lightly with paprika. Place pan in oven and bake until done.

APPLES, STEWED: Peel and core apples, then cut them into about ½ inch thick sections. Make a syrup from 2 cups of sugar, 2 cups of water. When clear add the apples, let come to boil and cook them until they are transparent. Then pour carefully into a jar and let cool.

APPLE SAUCE: Peel and core 12 apples, cut them into quarters, put in saucepan with ½ cup of water, cover and boil until soft. Then force through a colander. Sweeten last or sauce will be too thin. **Do not use artificial seasoning of any kind.**

APRICOTS (1 BASKET): Cut apricots in halves. Remove pits. Make a plain syrup from 2 cups of sugar and 1 cup of water. When clear add the apricots, cover, let come to boil and cook about 4 to 5 minutes. Do not cook them any longer because after they are placed in a jar and covered they will draw until they are soft.

BERRIES, FRESH: Stems removed and berries properly washed.

BANANAS, GLAZED: Cut in half lengthwise, place halves on buttered baking pan, sprinkle with melted butter, a little powdered sugar and paprika, then bake in hot oven until glazed.

GLAZED BANANAS ANGOSTURA: Use same method as for Glazed Bananas, except that after baking sprinkle over each half banana a few drops of Angostura Bitters.

CRANBERRY, STEWED OR COMPOTE: See instruction for "Sauces".

CRANBERRY SAUCE: See instruction for "Sauces".

BAKED GRAPEFRUIT P. R. R.:

Place half grapefruit in pan, sprinkle each one with one teaspoonful granulated sugar, one ounce cooking Sherry and one piece of butter (table size). Bake ten minutes in a good hot oven. Place in grapefruit dish underlined with teaplate or supreme dish without underlining.

FRUITS — PREPARATION (Continued)

PEARS, STEWED: Peel pears neatly, cut in half, then remove core with Parisian cutter. Prepare a syrup from 2 cups of sugar and 2 cups of water. When clear add the pears. Let come to boil and cook them until they are transparent, then pour carefully into a jar and let cool.

PEACHES, STEWED: (1 basket): Peel and cut peaches in half, remove the pit. Prepare a clear syrup from 2 cups of sugar, 1 cup of water. When clear, add the peaches, cover and cook them about 12 minutes. If cooked longer they will fall to pieces. Remove to jar, and let cool,

PINEAPPLE, FRESH: Peel, and with a pointed sharp knife remove the eyes, then cut in half lengthwise. Remove the center core and cut each half into $\frac{1}{2}$ inch slices. Place slices in jar, sprinkle with pulverized sugar, set jar into chill box and let steep. Prepare at least 1 hour before serving.

RHUBARB: Wash one 5 lb. box of rhubarb. Remove the leaves. Place stalks on meet board and cut into even 2 inch pieces. Place pieces into 4 rows, evenly, into small baking pan. Sprinkle with 3 cups of sugar, also 1 cup of water. Place pan in medium hot oven and bake until nearly soft. Remove pan, place on table, cover and let cool. When cool, rhubarb will be done and soft, also pieces will be whole and not cooked to mush.

RAISINS, STEWED: Wash 1 package of raisins, then place them into a saucepan. Add 4 cups of cold water, 3 pieces of lemon or orange rind. Bring to boil, then remove to a slow fire and let simmer for 30 minutes. Do not add any sugar.

STRAWBERRIES, FRESH, STEWED: To each quart of hulled and washed strawberries add 1 cup of sugar, mix well. Then place into saucepan and let come to boil only. Remove and cool.

STRAWBERRIES AND FRESH PINEAPPLES: Prepare pineapple as for "Fresh Pineapple" cut slices into $\frac{1}{2}$ inch pieces. Add equal parts of fresh strawberries properly cleaned and cut in half, sprinkle with pulverized sugar. Mix together be cut to small pieces) and steep for at least 1 hour, before using, in order to properly by tossing contents in mixing bowl (do not use a spoon, or fruit will extract the juices.

SPECIALITIES FEATURED ON BREAKFAST MENUS

SERVE A LA CARTE: On 10 inch platter, garnished with branch of parsley.

SERVE SPECIAL BREAKFAST: On 9 inch platter or large dinner plate.

CODFISH CAKES: Empty contents of 1 glass of codfish into a china cap, pour 1 cup of boiling water over it. Place codfish in bowl, add 2 glasses of Duchesse potatoes and mix with. Form the amount into 4 even size cakes. Dust lightly with flour, then fry in clean fat until of a good golden color.

CODFISH CAKES, CREAM SAUCE:

A LA CARTE: 2 cakes set in cream sauce

SPECIAL BREAKFAST: Same as a la carte

CODFISH CAKES, TOMATO SAUCE:

A LA CARTE: 2 cakes set in tomato sauce

SPECIAL BREAKFAST: Same as a la carte

CODFISH CAKES, 2 SLICES BACON:

A LA CARTE: 2 cakes set in cream sauce, 1 slice of bacon over each cake.

SPECIAL BREAKFAST: 2 cakes set in cream sauce, 1 slice bacon over each cake.

SPECIALTIES ON BREAKFAST MENUS (Continued)

KIPPERED HERRING: Place contents of can on pie tin. Sprinkle with melted butter and set in hot oven. Leave until well heated.

KIPPERED HERRING ON TOAST:

A LA CARTE: Place contents of 1 can on 1 slice of toast, neatly trimmed. Sprinkle with Maitre d'Hotel butter.

SPECIAL BREAKFAST: Same as a la carte.

KIPPERED HERRING WITH SCRAMBLED EGGS:

A LA CARTE: Place 2 scrambled eggs in center of dish, 2 herring on 1 slice of toast. Trim, cut diagonally and place the 2 triangles against the eggs.

SPECIAL BREAKFAST: Same as a la carte

KIPPERED HERRING WITH POACHED EGGS:

A LA CARTE: Prepare and arrange herring as above, then place 1 poached egg on each triangle.

SPECIAL BREAKFAST: Same as a la carte.

BACON AND FRIED MUSH:

A LA CARTE: 3 slices of fried mush and 3 slices bacon.

SPECIAL BREAKFAST: 2 slices of mush and 2 slices of bacon.

BACON AND GLAZED APPLE RINGS:

A LA CARTE: 3 apple rings and 3 slices of bacon.

SPECIAL BREAKFAST: 2 apple rings and 3 slices of bacon.

BACON AND EGGS, COUNTRY STYLE:

Fry 4 slices of bacon in small black frying pan. When medium done, pour some of the fat off. Break 2 eggs over the bacon, let fry 1 minute, then set pan in oven until eggs are set.

SMOKED LOIN OF PORK AND FRIED EGGS: Country Style:

Same as for Bacon and Eggs except use two half inch slices of Smoked Pork Loin.

CANADIAN STYLE BACON AND FRIED EGGS: Fermiere:

Same as Smoked Loin of Pork and Fried Eggs, Country Style.

EGGS AND OMELETS: See instruction for "Eggs and Omelets".

HASH, BROWN ROASTBEEF)

HASH, BROWNEED HAM) Instruction for three orders:

HASH, BROWNEED LAMB) A la carte and special breakfast.

PREPARATION: Mix together, 4 cups of the ground meat, 2 cups of cold hashed potatoes and 1 tablespoon of finely chopped sauteed onions, season with salt and pepper, place mixture into a saucepan, moisten with ½ cup of consomme, then simmer for 10 minutes. When ready to serve place 1/3 of the amount in a little hot fat, in black frying pan. Shape into omelet form. Brown well on both sides, when done, turn out on dish.

BROWNEED CHICKEN HASH, FRIED EGG

PREPARATION: This is to be prepared exactly as for Browned Roast Beef Hash with the exception, of course, that ground cooked chicken is to be used instead of ground beef. After mixture of potatoes, onions and chicken has been made, portions should be browned in small frying pan as is done in the case of Hashed Browned Potatoes.

HASH, CORNEED BEEF: Preparation same as for Roast Beef Hash, **except do not use any onions.**

HASH, WITH FRIED EGG:

PREPARATION: Place 1 fried egg in center on top of Hash.

SPECIALTIES ON BREAKFAST MENUS (Continued)

HASH, WITH POACHED EGG:

PREPARATION: Place 1 poached egg, neatly trimmed, in center on top of hash.

HASH, CREAMED CHICKEN:

A LA CARTE: In small casserole underlined with teaplate.

SPECIAL BREAKFAST: In Shirred egg dish underlined with teaplate.

PREPARATION: Place 3 coffee cups of finely diced cold cooked chicken into a saucepan, add 1 cup of medium thick cream sauce and $\frac{1}{4}$ cup of coffee cream. Let come to boil, then simmer for about 10 minutes. Season with salt only.

HASH, CREAMED CHICKEN WITH GREEN PEPPERS:

PREPARATION: Same as above. Add 2 green peppers, cut in half inch dice (blanched, sauteed).

MINCED ROAST BEEF WITH GREEN PEPPERS:) Instruction for 3 orders

MINCED LAMB WITH GREEN PEPPERS:) a la carte or special

MINCED VEAL WITH GREEN PEPPERS:) meal.

A LA CARTE: In casserole underlined with teaplate.

SPECIAL BREAKFAST: In Shirred egg dish underlined with teaplate.

PREPARATION: Saute 1 medium size onion (finely chopped and washed) and 2 green peppers (cut in $\frac{1}{2}$ inch dice and blanched) in a little butter, then add 3 cups of lean meat, cut into $\frac{1}{4}$ inch dice, $\frac{1}{2}$ cup of stewed tomatoes and 2 cups of Espagnole, mix well. Then simmer for 10 minutes, until well heated. Season with salt and pepper.

HAM AND EGGS, COUNTRY STYLE:

PREPARATION: Saute 1 horseshoe slice of ham in a small black frying pan. When done, break 2 eggs on top of ham. Let fry 1 minute, then place pan in oven until eggs are set.

MINCED HAM WITH SCRAMBLED EGGS:

PREPARATION: Saute in a little butter, in black frying pan, 1 kitchen spoon of cooked ham (cut in $\frac{1}{4}$ inch dice). When done stir in 2 eggs, prepared as for scrambled eggs, then stir until set.

LIVER AND BACON:

A LA CARTE: 3 slices of liver and 3 slices of bacon.

SPECIAL BREAKFAST: 2 slices of liver and 2 slices bacon.

MUSH, FRIED CORNMEAL: Serve a la carte 3 slices—Maple Syrup. Place slices into hot clean fat and fry until brown and crisp.

NOTE: DO NOT DUST SLICES WITH FLOUR AND DON'T TRY TO RUSH THE FRYING.

SALT PORK, FRIED, APPLE RINGS: Cut salt pork into slices 4 inches long and $\frac{1}{3}$ of an inch thick. Place into boiling water and parboil for about 3 minutes. Then remove rind and fry salt pork in black frying pan until crisp and done. Core large cooking apples and cut them into $\frac{1}{2}$ inch slices. Place slices on buttered baking pan. Sprinkle with melted butter, sugar and paprika, then bake in oven until done. Place 3 apple rings overlapping on platter and strip apple with 3 slices of salt pork (a la carte and special breakfast).

SAUSAGE CAKES:

A LA CARTE) 1 pound of Sausage makes 3 orders or 2 cakes each.

SPECIAL BREAKFAST)

PREPARATION: Place sausage into frying pan and fry cakes on both sides well done and brown. During the frying, pour off fat, which cooks out of the cakes. When done remove from pan. Pour off all the fat, then add a little consomme. Let come to a boil and cook until residue has dissolved. Pour into a small crock. When sausage is placed on dish and just before serving, pour a teaspoon of the pan gravy over the cakes.

SPECIALTIES ON BREAKFAST MENUS (Continued)

SAUSAGE LINKS:

A LA CARTE) 1 pound Link Sausage makes three orders of 4
SPECIAL BREAKFAST) links each.

PREPARATION: Place link sausage in baking pan and then in hot oven until well browned and done. When serving place half inch strip of dry toast between each two links of sausage.

SAUSAGE AND CAKES: LA CARTE OR SPECIAL BREAKFAST:

4 sausage links or 2 cakes on 9 inch platter.
3 griddle cakes on teaplate, covered with cake cover. Maple syrup in pitcher.

SAUSAGE AND MUSH:

A LA CARTE OR SPECIAL BREAKFAST:
4 sausage links or 2 cakes set on top of 3 slices of mush.

HOT BREADS, CAKES, TOAST, ETC.

It is essential that all the ingredients should be measured to obtain the proper results and no "guess work" should be used. The various hot breads should not be prepared too far in advance, as by doing so, they will become dry and unsatisfactory for service.

BRAN MUFFINS: A LA CARTE: 2 on teaplate, covered with cake cover.

INSTRUCTION FOR 22 OR 2 CAST IRON MUFFIN RING SETS.

INGREDIENTS: 1½ cups of bran flour

2½ cups wheat flour

1 teaspoon salt

1 kitchen spoon sugar

4 teaspoons baking powder

4 eggs

Enough milk to make batter

3 kitchen spoons melted shortening

PREPARATION: Mix flour, salt, baking powder and sugar well together. Add eggs and milk slowly until batter is of the proper consistency and last of all add melted shortening. **BE VERY CAREFUL NOT TO BEAT THE BATTER AFTER SHORTENING HAS BEEN ADDED.** Bake in well greased muffin rings in hot oven until done and of a nice color.

BLUEBERRY MUFFINS: Prepared exactly the same as per our instruction for "Sally Lunn Muffins" on Page 104 except that just before the batter is poured into the hot muffin pans, two (2) kitchen spoonfuls of well washed fresh Blueberries should be added to ingredients.

CANNON ROLLS: To be served out of bread carrier.

INGREDIENTS: 3 cakes yeast

½ kitchen spoon shortening

1 cup of sugar

½ teaspoon of salt

½ pint of milk

¼ cup of water

3 eggs

Enough flour to make medium stiff dough (2 scoops is usually sufficient)

¼ lb. raisins (washed, boiled in a very little water and drained carefully)

Cinnamon butter (made from ¼ lb. butter, ½ cup powdered sugar and 1½ table-
spoons cinnamon)

PREPARATION: Put water, milk, shortening and yeast cakes on fire and just let get warm. Mix flour, sugar and salt well together. Pour in liquid mixture, add eggs and knead well. Turn out on well floured board, work until smooth and set away in very slightly greased mixing bowl to raise. After 45 minutes, work once more and again set away to raise. After dough has been well proofed, roll out very thin on clean baking board, spread with cinnamon

HOT BREADS, CAKES, TOAST, ETC. (Continued)

butter and sprinkle with raisins, roll up as you would for a jelly roll, cut in 1 inch pieces and set on end of clean baking pan, the one roll not touching the other. Set in warm place to proof once more, brush with egg wash and bake in moderate oven until done and of a nice color. Sprinkle with powdered sugar before putting in hot bread carrier.

CORN MUFFINS: Instruction for 2 cast iron muffin ring sets.

CORN BREAD: Instruction for 1 small aluminum baking pan full.

Serve a la carte: 2 muffins on teaplate) covered with

Serve a la carte: 2 pieces 2½ x 2½ on teaplate) cake cover.

INGREDIENTS: 1½ cups cornmeal

2½ cups of flour

4 teaspoons baking powder

1 teaspoon salt

4 eggs

1 kitchen spoon sugar

Enough milk to make the batter

3 kitchen spoons melted shortening

PREPARATION: Mix cornmeal, flour, baking powder, salt and sugar well together. Add eggs and continue beating. Add milk slowly until batter is of proper consistency and last of all add melted shortening **and be very careful not to beat the shortening has been added.**

Bake in greased cast iron muffin rings or small baking pan in hot oven until done and of nice color.

CRANBERRY MUFFINS:

INGREDIENTS:

2 Cups Flour

2 Teaspoons Baking Powder

½ Teaspoon Salt

2 Teaspoons Granulated Sugar

2 eggs

¼ Cup Milk

2 Ounces Melted Butter (warm)

½ Cup Stewed Sweetened Cranberries (served as Cranberry Sauce)

PREPARATION: Mix flour, baking powder, salt and sugar together and sift twice. Beat eggs and milk together and slowly add liquid to mixture of dry ingredients. Now add stewed cranberries beating well during this process. Last of all and very important, add slowly warm melted butter. Do not beat mixture but stir slowly as butter is poured in.

Bake in greased muffin rings in moderately hot oven (350 degrees) until done and of nice color, about 20 to 25 minutes.

DOUGHNUTS: To be served out of bread carrier.

(makes 50 doughnuts)

INGREDIENTS: 2 pieces of butter

1 egg

3 egg yolks

1 cup sugar

4 cups flour

5 teaspoons baking powder

½ cup cream

½ cup milk

1 teaspoon salt

½ teaspoon nutmeg

PREPARATION: Cream butter and sugar together and add egg and the 3 egg yolks one at a time, beating well. Now add milk and cream, also nutmeg. Mix dry ingredients together (flour, baking powder and salt). Sift once, and add to first mixture of sugar, nutmeg, eggs and milk. Roll out on well floured board, cut with doughnut cutter and fry in deep clean hot grease until done and of a nice color. Sprinkle with powdered sugar before putting in hot bread carrier.

HOT BREADS, CAKES, TOAST, ETC. (Continued)

GINGER BREAD: Instruction for 1 small aluminum baking pan full.

GINGER MUFFINS: Instruction for 2 cast iron muffin ring sets.

Serve a la carte: 2 pieces, 2½ x 2½ on teaplate) Cover with cake cover.

Serve a la carte: 2 muffins on teaplate)

INGREDIENTS: ½ cup of butter

½ cup of pulverized sugar

2 eggs

½ cup molasses

2 cups of flour

2 teaspoons ginger

1 teaspoon cinnamon

1 heaping teaspoon soda

½ teaspoon salt

½ cup of hot water

GINGER BREAD)

GINGER MUFFINS)

Continued

PREPARATION: Cream butter and sugar together, add eggs 1 at a time, then molasses. Add dry ingredients sifted together and lastly the hot water. Pour batter into small baking pan lined with greased paper or into a cast iron muffin sets, bake in medium oven for 45 minutes.

SALLY LUNN MUFFINS: Instruction for 22 or 2 cast iron muffin ring sets.

INGREDIENTS: 4 cups flour

4 teaspoons baking powder

1 teaspoon salt

1 kitchen spoon sugar

4 eggs

Enough milk to make batter

4 kitchen spoons melted butter

PLEASE NOTE THAT IN THE PREPARATION OF SALLY LUNN MUFFINS MELTED BUTTER MUST BE USED AND THAT UNDER NO CIRCUMSTANCES MUST ANY OTHER SHORTENING BE SUBSTITUTED.

PREPARATION: Mix flour, baking powder, salt, sugar together. Add eggs and sufficient milk to make batter of proper consistency. Last of all add melted butter, **AND BE VERY CAREFUL NOT TO BEAT THE BATTER AFTER BUTTER HAS BEEN ADDED.**

TEA BISCUITS: Instruction for 28 two-inch tea biscuits (cut with 2 inch cutter).

INGREDIENTS: 5 cups flour

1 teaspoon salt

5 teaspoons baking powder

1 cup shortening

Enough milk to make soft dough

PREPARATION: Sift together the flour, salt and baking powder. Chop in the shortening until very fine, add milk slowly and mix to a soft dough. Place biscuit dough on a well floured pastry board. Knead just enough to give a smooth oval surface, roll out with rolling pin, 1 inch thick. Cut into biscuits with biscuit cutter 2 inches in diameter and lay them, not touching one another on a floured baking pan. Bake in a very hot oven for 15 to 18 minutes or until done, and of a nice golden brown color.

WHEAT RAISIN MUFFINS:

For preparation and service, refer to page 104 and add one and one-half kitchen spoonfuls of well washed blanched raisins to the ingredients for "Sally Lunn Muffins" mixture.

WHEATCAKES: Serve 3 cakes (5 inches in diameter) to each order (whether a la carte or served with sausage) on very hot tea plate, covered with hot cake cover and hot dinner plate for service.

HOT BREADS, CAKES, TOAST, ETC. (Continued)

INGREDIENTS FOR ½ GALLON OF BATTER:

3 cups of flour
3 teaspoons of baking powder
¼ teaspoon of salt
1 kitchen spoon of granulated sugar
4 eggs
2 cups of milk (more or less milk required dependent on dryness of flour)
3 kitchen spoons of melted shortening

WHEATCAKES (Continued) :

PREPARATION: Mix dry ingredients (flour, sugar, baking powder, salt) well together and sift twice. Whip eggs and milk well together adding slowly to mixture of dry ingredients. Beat batter thoroughly with egg whip until perfectly smooth. **Last of all add very slowly the melted shortening, being careful not to beat the batter while this is being done, as it is very important that shortening should be stirred in to mixture and not beaten.**

Bake on clean, hot, well greased griddle, turn cakes only once.

CORN CAKES: Serve 3 cakes (5 inches in diameter) to each order (whether a la carte or served with sausage) on very hot tea plate, covered with hot cake cover and hot dinner plate for service.

INGREDIENTS FOR ½ GALLON OF BATTER:

1½ cups of flour
1½ cup of cornmeal
3 teaspoons of baking powder
¼ teaspoon of salt
1 kitchen spoon of granulated sugar
4 eggs
2 cups of milk (more or less milk required dependent on dryness of flour)
3 kitchen spoons of melted shortening

PREPARATION: Mix dry ingredients (flour, cornmeal, sugar, baking powder, salt) well together and sift twice. Whip eggs and milk well together adding slowly to mixture of dry ingredients. Beat the batter thoroughly with egg whip until perfectly smooth. **Last of all add very slowly the melted shortening, being careful not to beat the batter while this is being done, as it is very important that shortening should be stirred in to mixture and not beaten.** Bake on clean hot well greased griddle and turn cakes only once.

BUCKWHEAT CAKES: Serve 3 cakes (5 inches in diameter) to each order (whether a la carte or served with sausage) on very hot tea plate, covered with hot cake cover and hot dinner plate for service.

RECIPE FOR PREPARATION OR ½ GALLON OF BATTER:

INGREDIENTS: 2 cups buckwheat flour

1 cup wheat flour
3 teaspoons of baking powder
¼ teaspoon of salt
1 kitchen spoon of granulated sugar
4 eggs
2 cups of milk (more or less milk required dependent on dryness of flour)
3 kitchen spoons of melted shortening

PREPARATION: Mix dry ingredients (flour, sugar, baking powder, salt) well together and sift twice. Whip eggs and milk well together adding slowly to mixture of dry ingredients. Beat the batter thoroughly with egg whip until perfectly smooth. **Last of all add very slowly the melted shortening, being careful not to beat the batter while this is being done, as it is very important that shortening should be stirred in to the mixture and not beaten.**

Bake on clean, hot, well greased griddle. Turn cakes over only once.

GRIDDLE CAKES (WHEAT, CORN AND BUCKWHEAT) SHOULD IN EVERY INSTANCE BE WELL DONE, OF GOOD COLOR, UNIFORM IN SIZE AND VERY HOT.

HOT BREADS, CAKES, TOAST, ETC (Continued)

TOAST, FRENCH: Serve on 10 inch platter.

INGREDIENTS: (1 order)

2 eggs

1 demi cup of cream

1 teaspoon powdered sugar

2 half inch slices of trimmed white bread (as least 24 hours old) cut into 4 halves

PREPARATION: Beat eggs, cream and sugar together. Dip the 4 half slices into the egg mixture and soak well. Then fry in clean shallow very hot fat until of nice golden brown color; drain on clean towel, then dust with sugar.

TOAST, MILK: Serve in soup tureen underlined. Soup plate underlined with dinner plate for service. Soup ladle in soup plate.

PREPARATION: 2 cups full of boiling milk, in silver soup tureen. 3 slices of trimmed dry toast placed on tea plate covered with cake cover. Butter on B & B plate.

TOAST, CREAM: Preparation and service same as for Milk Toast, except substituting the same amount of cream, heated to a boil.

TOAST, MELBA: Serve in toastrack, folded in napkin or on teaplate covered with cake cover.

PREPARATION: Cut slices of toast bread 1/8 inch thick, trim off the crust. Toast good and brown. Then place slices on pie tin, set into baking oven and dry out all the moisture.

TOAST, DRY: Serve same as Melba toast.

PREPARATION: Cut slices of toast bread ½ inch thick, trim, then toast until of nice golden brown color.

NOTE: TOAST MUST NEVER BE PREPARED IN ADVANCE OF BREAKFAST SERVICE BUT BE MADE TO ORDER AT ALL TIMES.

TOAST, BUTTERED: Serve on teaplate, covered with cake cover. Prepare dry toast, then spread evenly with soft butter.

NOTE: DO NOT USE MELTED BUTTER.

PORTION AND SERVICE:

Serve three (3) slices of Dry or Buttered Toast on teaplate covered with silver or China cake cover (if cars are equipped with toast racks these, of course, should be used for the service of Dry Toast).

TOAST, CINNAMON: Serve on tea plate and cover with silver cake cover. Extra tea plate for service.

INGREDIENTS FOR 1 PORTION:

3 quarter inch slices toast bread (crust trimmed off and toasted on both sides)

3 pieces of butter (cut as for table)

3 teaspoons of powdered sugar

2 teaspoons of ground cinnamon

PREPARATION: Mix butter, sugar and cinnamon together until creamy, **but under no circumstances must melted butter be used.** Spread each slice of toast evenly with this mixture covering entire surface; place in pie tin and then in very hot oven until well glazed. Cut each slice in half and serve as instructed.

MISCELLANEOUS

MALTED MILK (COLD): Serve in iced tea glass underlined with pudding shell, Iced tea spoon on the side.

INSTRUCTION FOR ONE PORTION:

INGREDIENTS:

1 individual bottle of malted milk

1 table d'Hote portion ice cream (vanilla or chocolate as specified by passenger)

1 A. D. cup of hot water

1 individual bottle of milk

PREPARATION: Empty contents of bottle of malted milk into shaker. Pour A. D. cup of hot water thereover, to make a paste, mixing well with iced tea spoon. Now add ice cream, break up cream with spoon, then the milk and lastly several medium size pieces of ice. Place top on shaker and shake well until smooth. Pour from shaker into iced tea glass and serve as directed.

MALTED MILK (HOT): Serve in hot water pot, underlined with B & B plate, coffee cup and saucer.

INSTRUCTION FOR 1 PORTION:

INGREDIENTS:

1 individual bottle of malted milk

1 A. D. cup of hot water

1 individual bottle of milk

PREPARATION: Empty contents of bottle of malted milk into saucepan. Pour A. D. cup of hot water thereover to make a paste, stirring until smooth, with kitchenspoon. Now add the milk and let come to boiling point. Pour into hot water pot and serve as directed above.

NOTE: IF CHOCOLATE MALTED MILK IS ORDERED ADD TO THE ABOVE INGREDIENTS ONE INDIVIDUAL PACKAGE OF CHOCOLATE, BEING SURE TO MIX IT WITH THE MALTED MILK POWDER, BEFORE ADDING THE LIQUID.

LEMONADE: Serve in iced tea glass with long sippers on side of glass.

INSTRUCTION FOR 1 PORTION:

INGREDIENTS: 2½ ounces lemon juice (orange juice glass ½ full)

3 tablespoons of powdered sugar

3 medium sized pieces of ice (to fit the shaker)

1 orange juice glass full of water

1 slice of lemon (cut round and thin)

with the rind left on) To decorate top of glass

1 whole Maraschino cherry)

PREPARATION: Place lemon juice, sugar, ice and water in shaker. Shake until well chilled. Place 3 medium sized pieces of ice in clean iced tea glass, strain lemonade over ice in glass and decorate top of glass with slice of lemon and whole Maraschino cherry.

ORANGEADE: Serve in iced tea glass with long sippers on side of the glass.

INSTRUCTION FOR ONE (1) PORTION:

INGREDIENTS: 4 ounces orange juice (Orange juice glass 4/5 full)

2 tablespoons powdered sugar

3 medium sized pieces of ice (to fit in shaker)

1 orange juice glass full of water

1 slice of orange (cut round and thin)

with the rind left on) To decorate top of glass

1 whole Maraschino cherry)

PREPARATION: Place orange juice, lemon juice, sugar, ice and water in shaker. Shake until well chilled. Place 3 medium sized pieces of ice in clean iced tea glass, strain orangeade over ice in glass and decorate top of glass with slice of orange and whole Maraschino cherry.

MISCELLANEOUS (Continued)

LIME-ADE: Serve in iced tea glass with long sippers on side of glass.

INSTRUCTION FOR 1 PORTION

INGREDIENTS: Juice of 3 limes

3 tablespoons of powdered sugar

3 medium size pieces of ice

1 orange juice glass full of water

1 thin slice of lime (rind left on)) To decorate glass

1 Maraschino cherry)

PREPARATION: Place lime juice, sugar, ice and water in shaker. Shake until well chilled. Place 3 medium sized pieces of ice in clean iced tea glass and strain lime-ade over ice in glass. Decorate with slice of lime and cherry.

MINT-ADE: Serve in iced tea glass with long sippers on side of glass.

INSTRUCTION FOR 1 PORTION:

INGREDIENTS: Juice of 2 lemons

3 tablespoons of powdered sugar

3 medium size pieces of ice

1 orange juice glass full of water

6 or 7 mint leaves

1 slice of lemon (rind left on))

1 Maraschino cherry) To decorate glass

1 branch of mint)

PREPARATION: Place sugar and mint leaves into shaker and smash leaves with a spoon. Then add the juice, ice and water and shake until well chilled. Place 3 medium sized pieces of ice in clean iced tea glass and strain mint-ade over ice in glass. Decorate with slice of lemon, Maraschino cherry and branch of mint.

RULES FOR MAKING OF COFFEE

Coffee is one of the most important items served.

A poor cup of coffee can be the ruination of an otherwise good meal.

Therefore, it is essential that in the making of coffee, Chefs pay strict attention to the following rules and personally make the coffee.

CARE OF URN: Wash the urn every night in good hot soapy water and finish with clear water. Rinse urn after every meal. When urn is not in actual use, leave the cover off. This allows a circulation of air and tends to keep the urn fresh and sweet. Do not leave any water in urn.

Twice a month use the urn cleaner, provided for this purpose, as follows:

Fill urn nearly full with very hot water, Pour $\frac{1}{4}$ of the contents of 1 package of cleaner (see directions on package) into the water and stir; let stand 10 minutes; then drain and rinse thoroughly. This will remove the discoloration and stain.

CARE OF FAUCET: At least twice a week clean the faucet, thoroughly. Remove, take apart, Place parts into a saucepan, add water and soda. Bring to boil and let simmer or about a half hour. Rinse with clear water.

INSTRUCTIONS FOR MAKING GOOD COFFEE

- (1) Use only **FRESH BRISKLY, BOILING WATER.**
- (2) Use one gallon of fresh, briskly, boiling water to each eight ounce package of ground coffee.
- (3) Measure the water carefully—**DO NOT GUESS.**
- (4) The best results are obtained by pouring fresh, briskly, boiling water over coffee—in urn bag if used—or on filter paper in strainer set on top of urn.

INSTRUCTIONS FOR MAKING GOOD COFFEE (Continued)

- (5) If urn bag is used, allow coffee to seep through, then repour the entire quantity made over grounds in bag; after all of the coffee has gone through the second time, remove bag immediately. This will insure coffee of uniform strength.
- (6) If coffee is made with filter paper in strainer set on top of urn, remove the strainer after all of the coffee has passed through and pour back in the urn half the amount made. This insures coffee of uniform strength.
- (7) Thoroughly wash strainer or bag in clear, warm water and then in cold water, so that either one will always be ready for the second making of coffee.

DO NOT USE SOAP IN WASHING CLOTH URN BAGS.

T E A

The most important thing in brewing tea is **briskly boiling water**.

Therefore, a pot of boiling water must be kept on the range during each meal for the making of tea.

BREWING OF TEA: Rinse teapot with boiling water, insert teabag, fill pot full with boiling water and cover.

Fill hot water pot with boiling water, set both pots on special tray.

“SPECIALS” SLIPS

In order to dispose of surplus material on cars, “Specials” slips should be obtained, reflecting such items and attached to the regular menu. There is on hand at commissaries a complete file of special slips featuring most specialties, that have proven popular with our patrons. Order the slips by number.

I

SUGGESTIONS FOR DISPOSAL OF MATERIAL, WHICH WILL HELP TO ELIMINATE WASTE AND PROMOTE ECONOMICAL CAR OPERATION.

BREAD: Bread on cars, too stale to be used for table services or sandwiches, should be cut into very thin slices, placed into baking pan, toasted on both sides in the oven until thoroughly dry (Melba Toast). Then served with soup or salad. This will cut down the consumption of crackers.

BERRIES:

WHEN BERRIES BEGIN TO GET SOFT THEY SHOULD BE TURNED OVER TO THE CHEF, WHO WILL COOK AND USE THEM AS A GARNISH FOR OMELETTES, FOR PREPARATION OF PIES AND THUS PREVENT THEIR BEING LOST THROUGH CONDEMNATION AT THE END OF THE TRIP.

CELERY: When trinning celery, give outside stalks to the chef to be used for flavoring soup stocks, gravy, etc. Outside stalks also can be used, as a vegetable or garnish, on dishes featured on “Specials” slips.

MEATS: The following cuts and trimmings may be made into palatable dishes, for which special slips are available.

BEEF, LOIN FLANKS: Pot Roast, Salisbury Steak, Ragouts, Pies.

BEEF, SHORTRIBS: Boiled, Braised.

BEEF, ROAST BEEF, COLD: Hash, browned or Southern style, Devilled.

BEEF TONGUE TIPS: Cut julienne use in omelets.

“SPECIALS” SLIPS (Continued)

LAMB: Trimmings for Fricassee or stews.

LAMB: Cold, in cold meats, for hash.

LAMB KIDNEYS: Broiled, stew.

VEAL: Trimmings of leg, in fricassees, stews, salisbury steaks or meat loaf.

HAM HOCKS: Boiled, Braised, with various sauces.

HAM FRONT AND TRIMMINGS: Hash with eggs or in omelets.

POULTRY, WINGS: As Fricassee.

POULTRY, LIVERS: In omelets, sauteed, fried.

POULTRY, GIBLETS: In sauces, fricassee.

VEGETABLES, COLD: Can be made into palatable salads, or used as a garnish with different dishes.

FRENCH TERMS

So great is the number of French words, names and terms in use for culinary purposes, that it would require a large volume to list all of them. However we are listing a limited number of them together with their correct translation.

A la (in style or fashion of)
Albumen (white of egg)
Allemande, Sauce (a white sauce)
Allumette, Potato (thickness of a match)
Aloyau (loin of beef, sirloin)
Anchois (anchovy)
Ancienne (Antique, old style)
Anglaise (English)
Artichaut, Ponds (Artichoke bottoms)
Asperges Pointes d' (asparagus tips)
Aspic (meat jelly)
Assorti (assorted)
Astrakan (city in Russia where caviar is shipped from)
au (singular) (with)
aux (plural) (with)
Aubergine (egg plant)
au four (baked in oven)
Baba (kind of cup cake)
Bagration. Potage (named after a Russian General)
Bain (bath)
Bain-Marie (pan with hot water to keep jars hot in)
Bechamel (white cream sauce, named after the Marquis de Bechamel)
Beignet (fritter)
Beurre (butter)
Beurre d'Anchois (anchovy butter)
Beurre frais (fresh butter)
Beurre fondu (melted butter)
Beurre noir (browned butter)
Bigarade (a bitter Seville orange)
Bisque (cream soup, generally made from shell fish)
Blanche (blanched or parboiled)
Blanquette (meat stew with white sauce)
Bonne Femme (house-wife)
Bordure, (a border)
Bouquet, Garni (bunch of vegetables for soup or roast)

FRENCH TERMS (Continued)

Bourgeoise, a la (in a plain or simple manner)
Braise (something cooked in a closed pot)
Brochette (skewer)
Bruxelles (Brussels, town in Belgium)
Canape (a cushion of toast, etc.)
Caramel (burnt sugar)
Cari (curry)
Casserole (a small earthen stew pan)
Caviar (salted roe of sturgeon)
Cepe (wild mushroom)
Champignon (a cultivated mushroom)
Chasseur, a la (Hunter style)
Chaud-froid (a cold entree made from cooked meat)
Compote (a stew made from fruit)
Cotelette (Cutlet-Chop)
Creme Chantilly (whipped cream)
Cresson (watercress)
Cromesquis (Russian or Polish, croquette)
Croute au Pot (a vegetable soup, served in a pot with bread crust)
Croutons (small toasted bread crusts)
Demi Glace (a brown, light sauce)
D'Uxelles (mixture of chopped mushrooms, parsley, onions
and ham. Used for stuffing)
Emince (meat cut in slices or diced, heated in sauce)
Entree (a made up dish, served generally as the main course)
Escalope (thin slice)
Farci (stuffed)
Filet (tenderloin)
Flamande (Flemish)
Fleuron (small crouton made from puff paste)
Foie-gras (fat goose liver)
Frappe (chilled)
Fricassee (a stew made with white sauce)
Fricandeau (cushion of a leg of veal)
Galantine (a dish of cooked boneless meat, served cold
and decorated)
Gastronome (an epicure, a good eater)
Gelee (jelly)
Glace (glazed)
Glace de Viande (meat glace)
Goulash (Hungarian meat stew)
Gourmand (a big eater)
Gourmet (a good or fine eater)
Gratin, au (prepared with fine crumbs and baked)
Grille (grilled)
Hache (hashed) Haricot (bean)
Hongrois (Hungarian)
Hors d'oeuvres (relishes, served at the commencement
of a dinner)
Irlandaise (Irish)
Jardineire (gardener style)
Julienne (cut in fine small strips)
Jus, au (meat juice)
Legumes (vegetables)
Liaison (thickening, made from egg yolks and Sherry)
Macedoine (mixture of vegetables or fruits)
Maitre d'Hotel (Hotel Steward's style)
Marinade (The brine in which fish, meat or salad is steeped)
Meunier (a miller)
Mirepoix (a mixture of finely chopped ham, vegetables
and seasonings used for soups, sauces and braised meats)

FRENCH TERMS (Continued)

Mulligatawney (Indian curry soup)
Navarin (a brown lamb or mutton stew)
Navet (a turnip)
Noir (black)
Noisette (applied to a small piece of meat, without bones or fat)
Oeufs (eggs)
Pain (bread)
Pamplemousse (grapefruit)
Panure (the bread used for breading fish or meats)
Parmentier (name of French Nobleman who introduced the potato into France in 1785)
Passoire (a strainer)
Pate (a meat pie)
Patisier (pastry cook)
Paupiettes (slices of fish or meat rolled up with forcemeat)
Paysanne (farmer style)
Persillée (with parsley)
Petit fours (small cakes)
Petit pois verts (green peas)
Poisson (fish)
Poivrade (pepper sauce) Polonaise (Polish)
Pomme (apple)
Pomme de terre (potato)
Poulet (young chicken)
Printanière (with spring vegetables)
Puree (a thick soup, also mashed vegetables)
Ragout (a stew)
Risotto (Italian rice dish)
Rissolée (browned)
Riz (rice)
Roti (roast)
Roulade (rolled meat)
Roux (a preparation of butter and flour, used to thicken soups and sauces)
Sabayon (a sweet wine sauce)
Salami (Italian sausage)
Salmi (a ragout made from cooked game fowls)
Sautoire (saucepan)
Sorbet (sherbet)
Soubise (a puree made from onions)
Souffle, Omelet (a puffed omelet)
Supreme (delicate)
Table d'Hôte (a course dinner)
Tournedos (small filet of beef)
Viande (meats)
Vichy (a French watering place)
Vinaigrette (vinegar sauce)
Volaille (poultry)
Vol-au-vent (a puff paste patty)
Zingara (Gypsy style)

