

RECIPE: *Plain Plum Pudding*

FROM THE KITCHEN OF: Historical and Cultural Affairs

INGREDIENTS:

1/2 lb of suet chopped fine

1/2 lb of raisins

1 cup of brown sugar

1 cup of molasses

2 cups of milk

1/2 lb of currants

1/2 lb of citron

2 Tbps of baking powder

DIRECTIONS:

Make a stiff batter of flour or bread-crumbs; spice to taste. Tie in a bag and boil three hours.

Sauce--Two eggs, two lemons, one cup of sugar, quarter of a pound of butter, one cup of water.



RECIPE: *Chicken Croquettes*

FROM THE KITCHEN OF: Historical and Cultural Affairs

INGREDIENTS:

2 Tbps butter, 1 cup milk

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

$\frac{1}{4}$ tsp. celery salt

1 tsp. lemon juice

few drops onion juice

$1\frac{3}{4}$ cups cooked fowl

1 tsp. chopped parsley

salt, pepper, eggs, crums

DIRECTIONS:

Make a white sauce with the fat, flour and milk. Add fowl, seasoned with celery salt, lemon-juice, onion-juice, parsley, and salt and pepper.

Cool, shape, dip in flour or fine crums, egg and crums, and fry in deep fat.



RECIPE: *Raspberry Fritters*

FROM THE KITCHEN OF: Historical and Cultural Affairs

INGREDIENTS:

3 eggs

1 tsp. baking powder

1/2 cup of water

1 tsp. salt

1 cup flour

2 cups raspberries

DIRECTIONS:

Add beaten egg-yolks and water to flour sifted with baking-powder and salt. Beat raspberries with egg-beater. Beat egg-whites to a stiff froth, fold into batter, then fold in the fruit. Drop by spoonfuls into deep fat. When golden brown, drain and dredge with powdered sugar.



RECIPE: *Egg Toast*

FROM THE KITCHEN OF: Historical and Cultural Affairs

INGREDIENTS:

6 slices of bread

6 eggs

butter

salt

black pepper

DIRECTIONS:

Moisten the edges of the toast with hot water & spread it with butter. Separate the yolks & whites of the eggs. Poach the yolks in salted water until soft cooked, and place one on each slice of toast, being careful not to break it. Beat the whites until very stiff, spread in circles around the yolks, season with salt & pepper, & brown in the oven.



RECIPE: *Baked Macaroni or Spaghetti with Cheese*

FROM THE KITCHEN OF: Historical and Cultural Affairs

INGREDIENTS:

2 cups macaroni or
spaghetti broken
into short lengths
2 Tbls butter
1 1/2 cups of milk
1/4 lb grated cheese
salt
black pepper

DIRECTIONS:

Boil & drain the pasta. Arrange a layer
in the bottom of a pudding-dish. Over it
sprinkle some of the cheese & scatter over
this bits of butter. Add a sprinkling of salt
& pepper. Fill the dish in this order, having
pasta on top, well oiled with butter, but
without cheese. Add milk enough to just
cover & bake 1 1/2 hours until golden brown.



RECIPE: *Little Chocolate Cakes*

FROM THE KITCHEN OF: Historical and Cultural Affairs

INGREDIENTS:

1/4 cup butter

2 sq. melted chocolate

1 cup sugar

1 cup pastry flour

1/2 cup milk

1 tsp. baking powder

2 eggs

1 tsp vanilla

DIRECTIONS:

Cream butter, add the sugar slowly, then the beaten egg-yolks. Melt the chocolate and add. Add flour and baking-powder sifted together, alternating with milk, and add vanilla and fold in stiffly beaten egg-whites. Baked in greased muffin-pans.



RECIPE: *Popcorn Balls*

FROM THE KITCHEN OF: Historical and Cultural Affairs

INGREDIENTS:

6 qt popped corn

1 cup water

1 cup sugar

$\frac{1}{4}$ tsp. salt

$\frac{1}{3}$ cup white

corn sirup

1 tsp. lemon or

vanilla

DIRECTIONS:

Discard all imperfect kernels of corn. Put

the corn into a large pan. Cook sugar,

sirup & water to the crack stage, or 270

F. Add flavoring & salt. Pour slowly over

the corn, stirring with a spoon so that

all kernels will be evenly coated. Shape

the corn into balls & lay on waxed paper.

Wrap in waxed paper, if desirable.



RECIPE: *Scalloped Celery with Cheese*

FROM THE KITCHEN OF: Historical and Cultural Affairs

INGREDIENTS:

2 cups cooked celery cut
into inch-long pieces
onion salt & black pepper
2 Tbls butter
1 to 2 Tbls grated cheese
2 Tbls flour
Bread cryms
1 cup milk

DIRECTIONS:

Make a sauce of the flour, fat,
milk & seasonings. Put the
celery into this & turn it into
a greased ramekin or earthen
pudding-dish. Sprinkle with
cheese & bread-crums, mixed
with a little butter, & bake
until a golden brown.



RECIPE: *Cottage-Cheese and Peanut Loaf*

FROM THE KITCHEN OF: Historical and Cultural Affairs

INGREDIENTS:

1/2 cup peanuts, 1 Tbls Butter

1/2 tsp. salt & dash pepper

1 cup cottage cheese

1 cup cold, cooked rolled oats

1 tsp. poultry seasoning

1 cup milk, 1 egg beaten

few drops Worcestershire sauce

1 Tbls chopped onion

DIRECTIONS:

Chop peanuts and add to other ingredients in order given. When thoroughly combined, place in a well-oiled bread-tin. Bake in a moderate oven (350 degrees F) until brown.

Serve hot with tomato sauce.



RECIPE: *Peanut Butter and Pickle Sandwiches*

FROM THE KITCHEN OF: Historical and Cultural Affairs

INGREDIENTS:

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

$\frac{1}{4}$ cup hot water

$\frac{1}{2}$ cup chopped pickle

DIRECTIONS:

Cream peanut butter and water together and add chopped pickle.



RECIPE: *Frozen Fruit Salad*

FROM THE KITCHEN OF: Historical and Cultural Affairs

INGREDIENTS:

1 pint cream

1 tsp. instant gelatin

1 1/2 cups fruit cut fine

2 Tbls cold water

1 tsp. powdered sugar

3/4 cup mayonnaise

lettuce

DIRECTIONS:

Soak the gelatin in the cold water, melt

in over steam, & stir it into the mayo.

Add the sugar to the cream & whip it,

then combine with the mayonnaise.

Stir in the cut-up fruit. Pack in ice

& freeze as for a mousse. The mayo

may be omitted from the mixture to

be frozen & served separately.



RECIPE: *Miscellaneous Combinations for Salads*

FROM THE KITCHEN OF: Historical and Cultural Affairs

SALAD COMBINATIONS:

Asparagus and tomato

Cabbage, pineapple & coconut

Pea, cheese and pickle

Mashed potatoes, pimento, green

pepper & hard-cooked egg

Pineapple, marshmallow & nuts

Rice and carrots

Molded fruit gelatin

Orange, prune and nut

Prune stuffed with cottage-cheese

Carrot and shredded lettuce

Beet and cabbage salad

Beet and egg salad

Cabbage, celery and watercress

Mixed vegetables

Orange and Bermuda onion

Tomato, cucumber and onion



RECIPE: *Toast Melba*

FROM THE KITCHEN OF: Historical and Cultural Affairs

INGREDIENTS:

bread

DIRECTIONS:

Cut bread in one-eighth-inch slices and toast until crisp.



RECIPE: *Potato Cream Soup*

FROM THE KITCHEN OF: Historical and Cultural Affairs

DIRECTIONS:

Peel & boil six large potatoes. Mash them through a colander, add one quart of milk and one pint of cream, salt & white pepper to taste, & a piece of butter the size of an egg. Strain through a fine sieve. Pour into the tureen and sprinkle with very fine chopped parsley. Slice bread about half an inch thick, cut into strips about $\frac{1}{2}$ inch wide & 3 inches long. Arrange in frying basket, plunge in hot fat, and fry until light brown. Drain on brown paper, arrange on separate dish, & serve with the above.



RECIPE: *Yorkshire Pudding*

FROM THE KITCHEN OF: Historical and Cultural Affairs

DIRECTIONS:

Have at hand 1 1/2 pints of milk, 6 large tablespoonfuls of flour, 3 eggs, & 1 spoonful of salt. Put the flour & salt in a bowl, & stir gradually to this enough milk to make a stiff batter. When this is perfectly smooth & all the lumps are dissolved, add the remainder of the milk & well-beaten egg. Whisk the mixture & pour it into a well-buttered, shallow tin. Bake for an hour. Then for another half hour, place it in the pan underneath the meat, so that it will catch a little of the juice from it. Cut the pudding in small, square pieces to serve.



RECIPE: *Italienne Sauce*

FROM THE KITCHEN OF: Historical and Cultural Affairs

DIRECTIONS:

Put one tablespoon of butter in a saucepan with one
tablespoonful of chopped parsley, one teaspoonful of onion,
chopped very fine, and one tablespoon of chopped mushrooms.
Boil all together for two minutes, then add one tablespoonful
of flour. Boil one minute. Add one cup of white stock and let
all boil five minutes. Then add a small cup of white wine. Boil
quickly until thick. Set aside until ready for use.



RECIPE: *Cheese Sandwich*

FROM THE KITCHEN OF: Historical and Cultural Affairs

DIRECTIONS:

Pound one-quarter of a pound of American cheese in a mortar
with two ounces of butter and one teaspoonful of dry mustard.
When thoroughly blended, add a little tarragon vinegar. Spread
on thin slices of bread and it is ready to serve.

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RECIPE: *Chocolate Pudding*

FROM THE KITCHEN OF: Historical and Cultural Affairs

DIRECTIONS: Soak 1 pint of bread crumbs in 1 quart of milk. See that the bread is thoroughly dissolved. Mix 1 oz. of grated chocolate with 3 Tbls of sugar & 1 Tbls of boiling water. Stir constantly over a brisk fire until it becomes smooth. Remove from the fire, stir in a few spoonfuls of bread & milk. Beat the yolks of 4 eggs & the white of 1 egg together, & mix with $\frac{1}{4}$ of a cup of sugar & 1 tsp. of salt. Stir into the bread mixture. Pour into a pudding dish & bake in slow oven for forty minutes. Beat the whites of 3 eggs to a stiff froth, stir in 3 Tbls of powdered sugar, and flavor with vanilla extract. Spread this over the pudding and bake twenty minutes longer with the oven door open.



RECIPE: *Green Mountain Boys*

FROM THE KITCHEN OF: Historical and Cultural Affairs

DIRECTIONS:

Two pounds of flour, half a pound of butter, half a pound
of brown sugar, a pound and a half of maple syrup, and a
teaspoonful of salt. These cakes should be dropped onto a
greased paper and baked. The thickness of the dough depends
upon the thickness of the syrup; if it is thin, add flour; if too
thick, add maple syrup till of the right consistency.



RECIPE: *Parker House Rolls*

FROM THE KITCHEN OF: Historical and Cultural Affairs

DIRECTIONS:

1 $\frac{1}{2}$ quart of flour, 1 tablespoon of lard, 3 gills of boiled milk cooled, $\frac{1}{2}$ cup of granulated sugar, and $\frac{3}{4}$ of a cake of yeast dissolved in $\frac{1}{4}$ of a cup of water. Make a hole in the centre of the flour & put in the other ingredients. Mix as if making a sponge & let it rise over night, keeping it moderately warm. In the morning knead thoroughly & leave it to rise till noon, then cut with a biscuit cutter. Spread half of each biscuit with butter, & fold over. Place in a pan & leave to rise until nearly time to serve. Bake in hot oven for 20 minutes.



RECIPE:.....

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INGREDIENTS:

DIRECTIONS:

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