

AN ODD VOLUME



OF COOKERY

*Louise Lane Morrissey* AND  
*Marion Lane Sweeney*



\$2.50

Cookery books  
club 1847

# An Odd Volume of Cookery

*Louise Lane Morrisey  
and  
Marion Lane Sweeney*

**T**his is a cookbook which contains everything from canapes to coffee and liqueurs. It is, however, special in that it originated in the kitchens of one of Boston's most unusual clubs, and contains many private recipes and anecdotes from a distinguished membership.

Mt. Vernon Street slopes down Beacon Hill to the Charles River Basin. At its top, behind the gilt dome of the State House, is an old brick house, the home of the famous Club of Odd Volumes. Here, every Saturday noon and Wednesday evening, book lovers sit down to a private feast. At other times they bring guests who later spread abroad the Club's culinary distinction.

From 1910 to 1947 the people in charge of this hospitable cuisine were Mr. and Mrs. John Morrisey. Famous for her chowders and Boston Baked Beans, Mrs. Morrisey not only excelled in delicacies of her own, but was al-

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*by*

*Louise Lane Morrisey  
Marion Lane Sweeney*



*Decorations by John V. Morris*

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HOUGHTON MIFFLIN COMPANY BOSTON

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Dedicated to  
John  
*and*  
The Members of the Club of Odd Volumes

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MARION LANE SWEENEY



## FOREWORD

THE CLUB OF ODD VOLUMES — a group of collectors interested in promoting literary and artistic tastes by arranging exhibitions and publishing rare books and prints — was formed in Boston in 1887, and was incorporated three years later in 1890. During the next twenty years it remained simply a dinner club without quarters of its own, but in March, 1910, a small house at 50 Mount Vernon Street was procured. At that time Mr. and Mrs. John Morrissey took charge of the Club house and presided over it jointly until Mr. Morrissey's death in the summer of 1947. In 1916 additional space was obtained by leasing the adjoining property at 52 Mount Vernon Street, and in 1936 the Club moved across the street to its present more spacious quarters at Number 77.

After thirty-eight years, during which she and her husband had become very much a part of the Club, Mrs. Morrissey is now retiring. This is a sad affair for the members of the Club who will never forget her expert and tender care of their gastronomical welfare. Her ministrations in this regard were probably unique among clubs. She did no catering. She served

rather as a custom cook of particularly choice viands which were the property of members. This practice prevailed for the Saturday luncheons and Wednesday suppers and for special entertainments by members who have the use of the Club as if it were their own house, provided the building is not being used for Club purposes or for the exhibition of books, etc. Members planned their menus with Mrs. Morrisey based upon a duck or a special leg of mutton, a haunch of venison or some other special delicacy they happened to have. Or, if the member were not thus fortunately equipped, Mrs. Morrisey would purchase whatever he desired and cook it for him. During her many years at the Club she acquired a wealth of recipes.

Many of these recipes have never been published, and are appearing for the first time in this book. In this she has been ably assisted by her daughter, Mrs. Sweeney, who is no mean cook herself, and who has not only presided over the table of her husband, Colonel Francis R. Sweeney, at Fort Leavenworth and Washington, while he was in the service, but has broadcasted recipes for one of the large chain stores.

Mrs. Morrisey and her husband presided over the

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culinary destinies of the Club of Odd Volumes from the time it acquired a Club house at 50 Mt. Vernon Street, Boston, in March, 1910, until shortly after Mr. Morrisey's death on July 25, 1947. For a few months thereafter Mrs. Morrisey continued to take care of the comfort of the members and then finally decided to retire. At the time of her retirement she had collected the various recipes which she had used for many years in catering to the gastronomic needs of the members of the Club. As a matter of fact, during this period both Mr. and Mrs. Morrisey became so integrated with the life of the Club that it was hard to think of it without them — he with his genial welcome to all who came within its doors and Mrs. Morrisey presiding in the kitchen over the sumptuous meals she prepared. Although at times there were more who appeared at functions than were expected, no member ever went away hungry.

Mrs. Morrisey's baked beans and chowders, with other characteristic dishes, have been features of the Club of Odd Volumes for many years, and as no meeting would be complete without them she has very generously given her notebooks and recipes to the Club for the use of her successors. They are her own recipes.



It seems fitting that she should close her service to the Club by giving to the public at large the recipes that she has developed for the comfort of the members. Many cooks let their secrets die with them.

AUGUSTUS P. LORING, JR.

*President, The Club of Odd Volumes*

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Among the recipes you will find some of the stories about members of the Club. They are as full of flavor as the food.





## INTRODUCTION

ALTHOUGH APPRECIATED by the gourmet, this book is practical for both the beginner and the experienced cook. Recipes have been tried, experimented with, and improved. Many, collected abroad, have been adapted for use in the American kitchen. All measurements are standard and level. Instruction is easy to follow and at no time is anything left to chance with the advice to "first catch a rabbit."

While not a textbook, in any sense of the word, and therefore compiled with the assumption that the user has a knowledge of basic cooking, this book may be used as a guide to everyday living, or as a supplement to the encyclopedic text to which one is devoted.

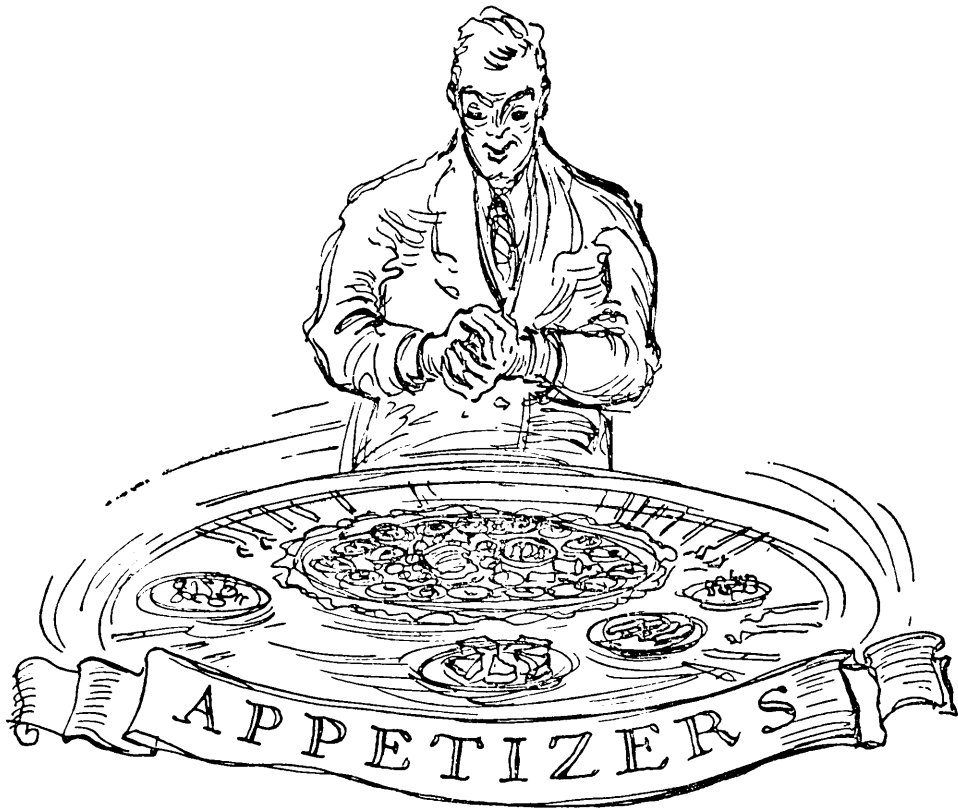
The recipes contained herein are not all expensive to prepare, for included are many that are easy on the budget, while stimulating to the taste. Some of the recipes are dinner-party style, while others are lusty, everyday fare.

The following selection of recipes are the favorites of the Members of the Club of Odd Volumes.



# AN ODD VOLUME OF COOKERY





*Which he ate up all, he  
Found them so appetising.*

— RABELAIS

JOHN WOODBURY used to work up an appetite pruning the roses that grew in the yard of his home on Bay State Road. One day a caller, not recognizing him, asked:

“Have you worked for the Woodbury’s long?”

“Twenty years or so, ma’am,” he replied respectfully, but with a twinkle in his eye.

“I suppose they pay you well,” she went on.

“Well, I’m sure of my food and my clothes,” replied Mr. Woodbury, hiding a grin.

“Come and work for me,” wheedled the lady, “and I’ll pay you real wages, and give you food and clothing too.”

“Sorry, ma’am,” said Mr. Woodbury swallowing a chuckle, “you see I’m with Mrs. Woodbury for life.”

“Oh you poor man! That’s nothing short of bondage. I’m going to report it to the authorities.”

Mr. Woodbury let out the chuckle: “Well, some might call it bondage but Mrs. Woodbury and I call it marriage.”

\*      \*      \*

Hors d’oeuvres, as we serve them at the Club of Odd Volumes, are meant to be just a promise of what is to come, so the more substantial fare of the smörgåsbord, the hors d’oeuvre, and the antipasto, as served abroad, are not the practice here.

An hors d’oeuvre platter here usually consists of small filled sandwiches, either cut in fancy shapes or rolled; canapes, which are tiny open-faced sandwiches made on hot toasted bread; little patty cases, or small cream-puff shells, filled with a tempter; diminutive croquettes; small-sized codfish cakes, hot from the deep-fat kettle and speared with toothpick.

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Hors d'oeuvres permit the imagination to run free, and anything desired may be served, from Russian caviar, in a nest of ice, to a simple tray of assorted crisp crackers, or a dish of potato chips.

Men notice taste, texture, and temperature of hors d'oeuvres, so we keep to the old favorites, and serve piping hot those things that should be hot, and ice cold, those things that should be cold.

The hors d'oeuvre platter, with its assortment of savory canapes, should be arranged with an eye to variety, color, and garnish.

Since it is the purpose of this book to suggest the unusual, and not to include the obvious, we give you the prime favorites at the Club.

#### FOR THE HORS D'OEUVRE PLATTER

Black Russian caviar, with a little grated onion and a suggestion of lemon juice, nested in ice. This is first on the list, since it is the most popular.

Black or red caviar, spread on hot toast rounds, the edges garnished with sieved egg yolk or chopped egg white.

Juicy prunes, stuffed with a sliver of blanched almond, or crisp celery, or a pecan nut.

Mushrooms, sautéed in butter, then spread on hot toast points. Serve very hot.



Garlic olives, the imported ones, or make them at home by adding a clove of garlic to a bottle of ripe olives. Remove garlic after twenty-four hours.

Brown anchovy coils (or paste), nested on hot toast, garnished with a diamond-shaped bit of pimiento.

Sizzling-hot tiny codfish balls, fried clams, oysters, or french-fried shrimp or onion rings.

Small sausages or frankfurters. Scoop out the inside of a grapefruit to sufficient depth to insert a small can of Sterno. Let the guests cook their own, pop it into a small roll, and choose a topping of mustard, piccalilli, chopped onion, or chili sauce.

Peanut butter, spread on oblongs of toast, sprinkled with chopped bacon, and served as soon as removed from the broiler.

Pâté de foie gras, spread on crisp crackers.

Rye Crisps, spread with cottage cheese and chives.

Little chicken, lobster, or crabmeat croquettes.

Small brown meatballs, to be dipped in highly seasoned tomato sauce, or catsup.

Boston common crackers, spread with cream cheese, and toasted in the oven until crackers are brown and cheese is melted. A dash of paprika. Good with the salad course, too.

Rounds of toast, heaped with creamed lobster, to which a whiff of sherry and brandy has been added. Top with a bit of mayonnaise dressing and brown

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under the broiler. Crabmeat or shrimp may be used instead of lobster.

A tray of cold sea foods, accompanied with a bowl of Russian dressing.

French-fried parsley. Separate sprigs, dip in batter and fry in deep fat.

Boston brown bread, cut wafer thin for sandwich, filled with cream cheese and horseradish spread.

Oysters on the half-shell, or cherry stone clams, to be dipped in horseradish or catsup. Set these on ice, to surround the bowl of horseradish.

Crispy brown rolls, hollowed out and filled with salmon salad. Garnish with watercress.

One-bite baking powder biscuits, filled with American cheese and cooked bacon. Broil until cheese is melted. Good for several rounds.

Orange wedges, coated in shredded coconut.

Slivers of cantaloupe, served crisp and cold.

Sticks of carrots, crisp and crunchy.

Pink Louisiana shrimps, on their own couch of cracked ice. Serve with a tangy cocktail sauce. Be sure to have plenty of the shrimps and the sauce!

Lobster Newburg, served in small patty cases.

Red radish roses, crisp and cold.

Red smoked herring, on toast strips. No red herring was ever more trailed!

Tomatoes, skinned, then sliced and placed on

toast rounds. Garnish with a bit of mayonnaise and some black caviar. Very effective, and easy on the budget!

Smoked salmon, cushioned on toast by tangy mustard.

Pickled eggs. Put hard-cooked eggs in jar with pickled beets for a day. Halve eggs and serve.

Silver sardines, on toast triangles, dressed with lemon and garnished with pimiento.

Slices of Smithfield ham, spread with cottage cheese and chopped sweet pickle. Roll and secure with a toothpick.

White Bermuda onions, the sweet kind, cut into slices and separate rings. Soak for 24 hours in half a cup of milk, to which 2 tablespoons of sugar have been added. (No salt at any time — unless you want to see the rings wilt!) Good with broiled hamburgers or fried egg sandwiches, too.

White and dark meat of turkey, thinly sliced and arranged in alternate layers on a platter. Have slices of Pullman loaf of bread, butter, mustard, and mayonnaise within easy reach.

Pickled onions.

Celery, in curls, or stuffed with Roquefort cheese.

Green parsley. Use an abundance of it for garnish.

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Watercress perks up whatever it accompanies. Good in rolled sandwiches, the ends protruding for plumes. Remember those wonderful watercress sandwiches always served at teatime in England?

Asparagus spears, rolled in freshly sliced bread which has been moistened by spreading with mayonnaise.

Sweet pickle slices. Hollow out the center of a sweet pickle with an apple corer. Stuff with cream cheese. Chill. Then slice.

Guacamole (avocado spread). Put the pulp of two avocados through the purée strainer. Add to this, salt, pepper, and garlic vinegar and thin to the desired consistency. (Do not use oil, as the pear provides its own.) Place in a bowl. Serve with potato chips, which are used to dip the mixture from the bowl.

Hard-boiled eggs, halved, stuffed with the yolks which have been mashed and seasoned with salt, pepper, and chili powder to taste. Keep eggs that are to be stuffed away from refrigeration. It is easier to work with them at room temperature.

Small patty cases stuffed with chicken or lobster salad. Top with a bit of mayonnaise and a caper.

Cubes of bread, coated with grated yellow cheese. Wrap with a slice of bacon, secure with a toothpick,

broil until cheese is melted and bacon is crisp.

A tray of salted nuts, crisp crackers, pretzels, potato chips, olives, ripe or green, cheese spreads, and cubes of cheese on toothpicks is a simple and satisfying accompaniment.

Balls of cream cheese, rolled in chopped mint, are quick to prepare, and a delicious tidbit.

Mix cream cheese with Roquefort cheese and sandwich between pecan halves.

Spiced watermelon rind, wrapped in bacon, and fastened with a toothpick and broiled.

Tiny pickled beets, or pickled onions, secured on toothpicks.

Small triangles of puff paste, filled with *pâté de foie gras*, sausage meat, or any chopped mixture. Bake and serve piping hot.

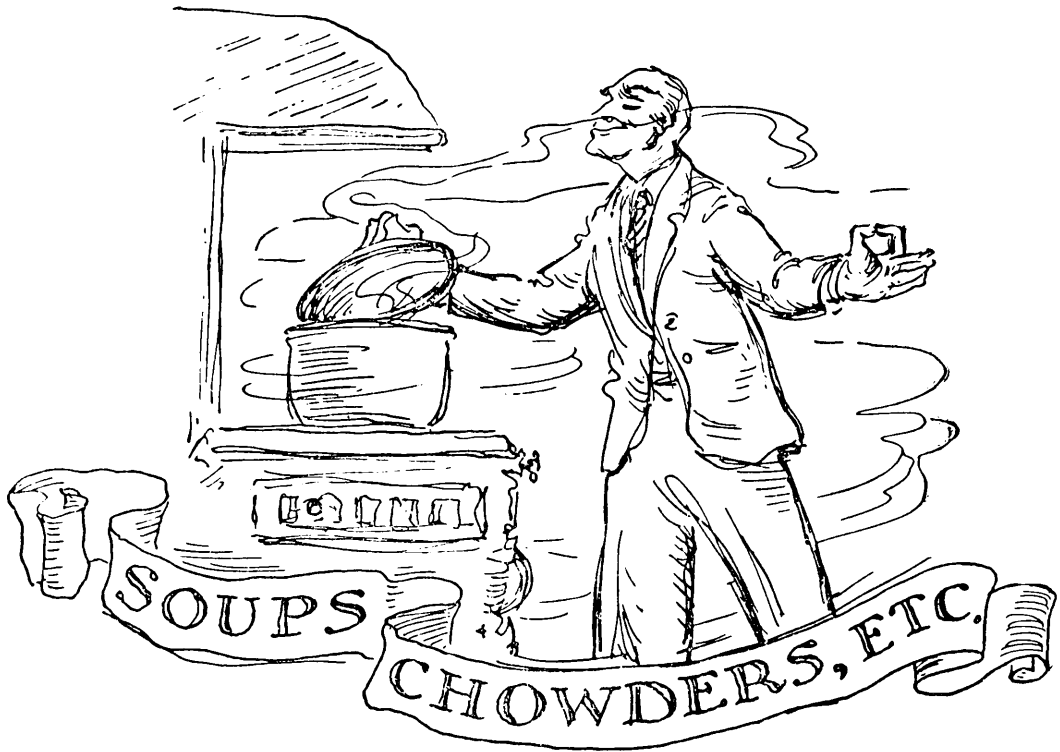
Hard-cooked eggs, cut in halves, garnished with a bit of caviar.

This story is as crisp as crackers.

Arthur B. Kinsolving, Rector of St. Paul's in Baltimore, once asked his Sunday School class:

"Can you tell me what we must do to expect forgiveness of sin from the Lord?"

"Yes, indeed," one of the boys replied. "Sin."



*Then made they ready store of Carbonadoes  
... and good fat soupes or brewis with sippets.*

— RABELAIS

A FAVORITE STORY with the members had to do with Charles H. Taylor of the *Boston Globe*, who sent one of his reporters to cover a revival that was being held in a tent on Huntington Avenue. At the close of the meeting, when the reporter seemed more intent on getting his interview than in being "saved," the evangelist admonished him:

“No business is as important as God’s.”

“Maybe not,” agreed the reporter, “but I’ll bet you don’t know Charles H. Taylor!”

Crisp crackers, melba toast, croutons, toast, or bread sticks may be served as an accompaniment to the Soup Course.

Soups are made with or without stock (the liquid into which the juices, flavors, and vitamins have been drawn in the process of cooking fish, meat, or vegetables). Stock soups are either white or brown; white soups being made from white stock, and bouillon and brown-colored soups being made from brown stock. Cream soups are made from a milk or cream sauce base, and include vegetable cream soups, chowders, and stews made from shellfish. Bouillon cubes may be used to make a quick soup, or to enrich the flavor of meat or vegetable stock.

Bouillon is clear soup, made from beef or chicken stock.

Broth is meat stock (or vegetable stock) that has been strained, but not seasoned as highly nor clarified as much as bouillon.

Consommé is clear soup made from beef, veal, or chicken stock.

Commercially canned soups may be used as di-

rected, seasoned to one's individual taste, or in combination with one another. For soups that require long preparation or a variety of condiments, it is more economical, in time and money, to use a good commercial brand of soup.

Remember to keep what the French call "Pot-au-Feu" to use up leftover pieces of meat, vegetables, and fish.

#### SOUPS WITH STOCK

##### *Jellied Bouillon*

Use a good brand of commercial canned bouillon, consommé, or Madrilène. Most brands will "jell" if left in a mechanical refrigerator for 24 hours. Serve with a garnish of lemon. Pass grated snappy cheese.

##### *Jellied Tomato Bouillon*

Heat one #2 can of tomato juice, but do not boil. Soak 1 tablespoon of gelatine in  $\frac{1}{4}$  cup of cold water, for five minutes. Dissolve gelatine by adding hot tomato juice. Season to taste, and chill well. Serve with lemon garnish.

##### *Onion Soup*

Wipe and peel one pound of onions. Slice thinly and sauté in butter until brown. Add 1 tablespoon



of flour and 1 teaspoon of Worcestershire sauce and mix until smooth. Add slowly to 1½ qts. chicken stock, stirring until smooth. Salt and pepper to taste. Simmer, covered, for ½ hour. Place soup in soup tureen. Cut 8 slices of French bread and place these on top of soup. Sprinkle bread with Parmesan cheese and place under the broiler to melt cheese. Serve at once, and pass additional grated Parmesan cheese.

This soup acquires flavor by standing, so we suggest making it in the morning and allowing it to stand all day; reheating before topping with the bread.

#### *Mt. Vernon Mushroom Soup*

Wash, peel, and chop ½ pound of mushrooms. Sauté in butter until brown. Heat 4 cups of chicken stock with 1 slice onion in top of double boiler. Add mushrooms to stock and cook over hot water 20 minutes. Remove and rub through purée strainer. Reheat. Blend ¼ cup of butter and ¼ cup of flour, then add ¼ cup of cream and ¼ cup of top milk. Add this to stock and mushroom mixture. Cook until slightly thickened. Add salt, pepper and a suggestion of lemon juice, to taste. If desired, 2 tablespoons of sherry may be added; or, if preferred, 2 tablespoons of Sauterne.

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*Cream of Spinach Soup*

Cook 1 package of quick-frozen spinach, as directed on package, adding  $\frac{1}{4}$  teaspoon of powdered sugar and  $\frac{1}{8}$  teaspoon of soda. Drain and chop spinach, and rub through purée strainer; add 4 cups of chicken stock and heat to a boil. Blend  $\frac{1}{4}$  cup of flour with  $\frac{1}{4}$  cup of butter, and add 2 cups of milk. Add this to spinach mixture, cook until slightly thickened, season with salt and pepper to taste.

*Avocado Soup*

To one small bottle of commercial clam broth (pint size), add 4 cups of chicken stock, one slice of onion and cook 20 minutes. Remove onion. Blend  $\frac{1}{4}$  cup of butter with  $\frac{1}{4}$  cup of flour, and add 4 cups of thin cream. Cook until slightly thickened, and add to clam broth mixture. Salt and pepper to taste, and continue cooking until slightly thickened. Serve in soup tureen, sprinkling on the top, just before serving, one ripe avocado, diced.

Good for a ladies' luncheon, followed by a salad and a dessert!

*Oyster Soup*

Clean and pick over 1 quart of oysters, reserving liquor. Chop oysters slightly, add to liquor and

heat slowly to a boil. Simmer 20 minutes. Strain through cheesecloth. Reheat. Thicken with  $\frac{1}{3}$  cup of butter and  $\frac{1}{3}$  cup of flour blended together. Scald 4 cups of milk to which have been added 1 slice of onion, 2 stalks of celery, bit of bay leaf, dash of Worcestershire sauce. Remove seasonings and add oyster liquor. Salt and pepper to taste.

#### *Green Turtle Soup*

Heat one can of green turtle soup. Pour into heated soup tureen and add  $\frac{1}{2}$  cup of sherry and 6 slices of lemon. Serve at once.

Canned green turtle soup may be placed in refrigerator for several hours to jell, and served cold. Add  $\frac{1}{2}$  cup sherry.

#### *Clam Bisque*

Follow recipe for oyster soup, substituting clams for oysters.

### SOUPS WITHOUT STOCK

#### *Cream of Potato Soup*

Rice cold boiled potatoes to equal  $2\frac{1}{4}$  cupfuls. Scald 4 cups of milk to which has been added 2 slices of onion. Blend 3 tablespoons of butter and 2 tablespoons of flour. Remove onion and add milk mixture to butter and flour. Add riced potatoes

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and stir until very hot. Melt 1 tablespoon of butter, add  $1\frac{1}{2}$  teaspoons of salt,  $\frac{1}{4}$  teaspoon of celery salt,  $\frac{1}{8}$  teaspoon of pepper, and a few grains of cayenne. Add this to hot soup. Serve in heated soup tureen, sprinkling chopped chives or parsley over soup just before serving.

### *Vichyssoise Soup*

Cut in very thin slices one bunch of leeks and four stalks of celery and cook in  $2\frac{1}{2}$  tablespoons of butter, stirring constantly, for 10 minutes. Add this to 4 cups of chicken stock, and cook in top of double boiler for 40 minutes. Cut potatoes in small pieces, to make  $2\frac{1}{2}$  cupfuls, and cook these in boiling salted water for 10 minutes. Blend 2 tablespoons of butter and 2 tablespoons of flour; add to chicken stock mixture. Add potatoes and cook until potatoes are soft. Put through sieve. Add 1 cup of cream and salt and pepper to taste. May be served hot or cold. Garnish with a topping of whipped cream and a sprinkling of chopped chives.

### *Cream of Tomato Soup*

Heat one can of Campbell's tomato soup to which has been added 1 can of water. Season to taste. Serve topped with 1 tablespoon of whipped cream, or 2 tablespoons of plain cream.

*Southern Bisque*

Heat one can of tomato soup and add 1 cup of corn and 1 cup of milk. Season with salt and pepper, to taste, and add 1 tablespoon of butter. Serve very hot, topped with whipped cream.

*The Saturday Lunch Club's Favorite Soup*

Heat one can mock turtle soup and 1 can pea soup, combined. Add 1 cup thin cream. When very hot, salt and pepper to taste, pour into heated soup tureen, and top with whipped cream. Do not permit soup to boil after addition of cream.

## CHOWDERS

*Down East Fish Chowder*

Put a 4-pound haddock in a saucepan; add cold water to cover. Bring to a boil and cook 20 minutes. Dice potatoes to yield 6 cupfuls and cook in boiling salted water until soft. Cut 1½-inch piece of fat salt pork into very small cubes. (If salt pork is not available substitute 4 tablespoons of butter.) Put salt pork in frying pan and "try out" until pork is crisp and brown and fat is extracted. Remove cubes of salt pork and reserve for garnish. Add 1 sliced onion to extracted fat and cook 5 minutes. Heat in

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a double boiler 4 cups of milk until scalded. Add 4 cups of fish stock. Flake fish and remove bones. Add to milk mixture. Blend 3 tablespoons of butter and 3 tablespoons of flour and add to mixture. Add the cooked potatoes; then strain the pork and onion into the chowder and stir well. Add 1 cup of cream. Salt and pepper to taste. Serve from a heated soup tureen, topped with halved Boston common crackers and the bits of crisp pork.

*Cape Cod Clam Chowder*

Clean and pick over 1 quart of clams, using a cup of cold water. Drain, reserving liquor, and heat to a boil and strain. Chop finely the hard part of the clams, reserving the soft parts. Cut 1¼-inch cube of fat salt pork into very small cubes, and try out in frying pan; add 1 sliced onion and fry for 5 minutes. Remove crisp pieces of pork and reserve for garnish. Strain pork fat and onion into stewpan. Parboil 4 cups of diced potatoes in boiling salted water for 5 minutes. Drain, and put a layer of potatoes in bottom of stewpan; add chopped clams, sprinkle with salt and pepper, and dredge with flour (generously). Add remaining potatoes, again salt and pepper, and dredge with flour. Add 2½ cups boiling water. Cook 10 minutes and add 4 cups scalded milk, the soft

part of the clams, and 4 tablespoons of butter. Boil 3 minutes. Reheat reserved clam water to a boil, thicken it with 1 tablespoon of butter and 1 tablespoon of flour blended together. Add to chowder just before serving, to prevent chowder separating. Serve topped with halved Boston common crackers and the crisp pork scraps.

### *Bouillabaisse*

Put one can tomato soup and one can pea soup in top of double boiler and heat. Add 1 large can of lobster meat, or 1 fresh lobster, diced. Add 4 cups of cream, 2 tablespoons of sherry, and salt and pepper to taste. Serve over toasted French bread, in soup plates.

### *Sherry Oyster Cocktail*

Pour over 6 small oysters 2 tablespoons sherry, and add a few grains of salt and cayenne pepper. Chill 15 minutes or more before serving.

### *Cocktail Sauce for Shrimps*

Whip until stiff 1 cup of heavy cream. Fold into this  $\frac{1}{2}$  cup of tomato soup, 1 teaspoon of salt,  $\frac{1}{2}$  teaspoon of paprika,  $\frac{1}{8}$  teaspoon of ground cloves, a few drops of onion juice,  $\frac{1}{4}$  teaspoon of dried basil,

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a few drops of Worcestershire sauce. Place sauce in bowl and surround with shrimps.

*Rum Butter Grapefruit*

Halve grapefruit and cut in sections. Remove membrane. Dot half grapefruit with butter, add 2 tablespoons rum, and sprinkle with brown sugar. Broil until brown. Serve immediately.





*Bread and cheese be  
the two targets against death.*

— MOUFFET AND BENN

## YEAST, BAKING POWDER, AND BATTERS

### *Club of Odd Volumes Rolls*

CRUMBLE 2 yeast cakes into  $\frac{1}{2}$  cup of lukewarm water. Scald 2 cups of milk. Measure into a mixing bowl  $\frac{1}{4}$  cup of sugar, 3 tablespoons of butter, 1 tablespoon of lard, and 2 teaspoons of salt. Pour

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scalded milk into the mixing bowl to melt fat, and stir until dissolved. When lukewarm, add dissolved yeast cakes. Add, a little at a time, stirring after each addition, about 6 cups of all-purpose flour. (Because of the difference in texture of various flours, the exact amount to use will have to be judged by each bag of flour purchased.) Make dough slightly softer than for bread; turn out on floured board and knead until smooth and elastic, adding flour as necessary. Place dough in greased bowl and brush with melted butter; cover and let rise in warm place, without draughts, until doubled in bulk (for 2 to 4 hours). Knead, shape as desired, cover and let rise in warm place until very light (1 to 2 hours). Bake 15 to 20 minutes in 400° to 425° oven. Yield: 3 to 4 dozen rolls, depending upon shape and size.

#### *Clover Leaf Rolls*

Use Club of Odd Volumes roll mixture. Pinch off small pieces and roll into balls the size of a large marble. Place 3 balls in each greased muffin tin. Let rise. Bake 12 to 15 minutes in 425° oven.

#### *Parker House Rolls*

Why this purse-shaped roll received the name of "Parker House" roll is something that is obscured by antiquity. But certainly these rolls are being

featured at the Parker House, in Boston.

Use Club of Odd Volumes roll mixture. Shape in small biscuits and arrange in rows on floured board. Cover and let rise well. When well puffed, flour handle of wooden spoon, make a deep crease in middle of each biscuit, brush with melted butter, take up biscuit and press edges tightly together. Cover and let rise until double in bulk. Bake 10 to 15 minutes in 425° oven. Brush with butter immediately after biscuits are taken from oven.

*Butterscotch Pecan Rolls*

Use Club of Odd Volumes roll mixture. Roll dough  $\frac{1}{8}$  inch thick, and cut into wide strips. Spread generously with softened butter, sprinkle freely with brown sugar and chopped pecans. Roll as for Jelly Roll. Cut into strips  $\frac{3}{4}$  inch wide. Place, cut side up, in buttered pan. Cover and let rise until doubled in bulk. Bake 15 minutes in 425° oven.

*Poppy Seed Twists*

Roll Club of Odd Volumes roll mixture  $\frac{1}{8}$  inch thick. Cut into strips about  $\frac{3}{4}$  inch wide and 3 inches long. Place one on top of the other, and braid. Brush top with melted butter and sprinkle with poppy seeds. Let rise and bake 15 minutes in 425° oven.

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*Boston Brown Bread*

Mix and sift 1 cup of rye meal, 1 cup of corn meal, 1 cup of Graham flour,  $\frac{3}{4}$  tablespoon of soda, and 1 teaspoon of salt. Add  $1\frac{3}{4}$  cups of sweet milk and  $\frac{3}{4}$  cup of molasses. Stir well. Fill buttered steaming molds  $\frac{2}{3}$  full and steam  $3\frac{1}{2}$  hours. Remove immediately from molds.

With raisins: Add 1 cup of seedless raisins.

*Banana Bread*

Cream  $\frac{1}{3}$  cup of butter and 1 cup of sugar together in a mixing bowl. Add three medium bananas which have been mashed with a fork. Add  $\frac{1}{2}$  teaspoon of soda, 2 cups of flour, 2 eggs well beaten, and stir well. Add  $\frac{1}{2}$  cup of chopped nut meats. Bake in a buttered bread pan 70 minutes, in a  $325^{\circ}$  oven.

Excellent for tea, sliced thin and made into sandwiches spread with cream cheese filling.

*Our Own Southern Spoon Bread*

Pour into a saucepan 2 cups of boiling water, add  $\frac{1}{2}$  teaspoon of salt and  $\frac{1}{2}$  cup of corn meal. Boil, stirring vigorously, until thickened. Add 1 tablespoon of butter, and when melted add 4 eggs, one at a time, stirring each egg into corn meal mixture

vigorously. Add 2 cups of milk. Pour into buttered casserole and bake 1 hour in 350° oven. When done, top and sides should be brown, and the spoon bread should look like a soufflé. Rush to table!

### *Blueberry Muffins*

These muffins are truly full of blueberries. The person that gave us this recipe said that a friend asked her why the blueberries did not fall to the bottom of the muffins, and her reply was “why, there are too many blueberries, I guess.”

Sift together 2 cups flour,  $\frac{1}{2}$  teaspoon salt,  $2\frac{1}{2}$  teaspoons baking powder, and  $\frac{1}{2}$  cup sugar into a mixing bowl. Add 1 egg, unbeaten,  $\frac{3}{4}$  cup milk,  $\frac{1}{4}$  cup melted butter, and 2 cups blueberries which have been washed, and drained thoroughly. Stir, but do not beat, until mixed. Pour into buttered muffin tins and bake in 400° oven for 30 minutes, if muffin tins are large, or, if muffin tins are small, bake in 425° oven for 20 minutes. Yield, 8 large or 16 small muffins.

### *White Mountains*

Put  $\frac{1}{4}$  cup of sugar and  $\frac{1}{2}$  teaspoon of salt in a mixing bowl. Add 1 egg, well beaten. Add alternately 2 cups of all-purpose flour sifted with 5 tea-

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spoons of baking powder, and 1 cup of milk. Mix thoroughly and add  $\frac{1}{4}$  cup of melted butter. Stir well. Bake in buttered muffin tins 25 minutes in 400° oven.

### *Shortcakes*

Sift 2 cups of all-purpose flour and 5 teaspoons of baking powder, 1 teaspoon of salt, and 2 tablespoons of sugar. Sift again into a mixing bowl. Add to this  $\frac{3}{4}$  cup of sweet milk and mix with knife to soft dough. Add 2 tablespoons of melted butter and mix. Toss onto a floured board, roll lightly until  $\frac{3}{4}$  inch thick. Shape with biscuit cutter and place on greased cookie sheet. Bake 10 to 15 minutes in 450° oven.

### *Popovers*

Put 2 unbeaten eggs in mixing bowl. Add 1 cup of sweet milk. Sift  $\frac{1}{4}$  teaspoon of salt and 1 cup of all-purpose flour lightly over the milk and eggs and beat with a rotary egg beater until batter is free from lumps. Fill buttered muffin pans half full. Place pans in unheated oven and bake at 450° for 30 minutes. If popovers have browned at the end of 30 minutes, reduce heat to 350° and continue baking 15 minutes longer. When popovers are

taken from the oven make a small slit in the side to permit escape of steam. Serve immediately.

*Sunday Morning Coffee Cake*

Cream together in a mixing bowl  $\frac{1}{4}$  cup of butter and 1 cup of sugar. Add well-beaten yolks of 2 eggs. Sift  $1\frac{1}{4}$  cups of cake flour, 2 teaspoons of baking powder, and  $\frac{1}{2}$  teaspoon of salt. Add alternately with  $\frac{1}{2}$  cup of sweet milk to egg mixture. Fold in stiffly beaten whites of 2 eggs. Pour into a well-greased pan and sprinkle the top with  $\frac{1}{4}$  cup of sugar and  $\frac{1}{2}$  teaspoon of cinnamon, mixed. Top with pecan meats. Bake 30 minutes in  $375^{\circ}$  oven.

Grand for Morning Coffee, or Afternoon Tea.

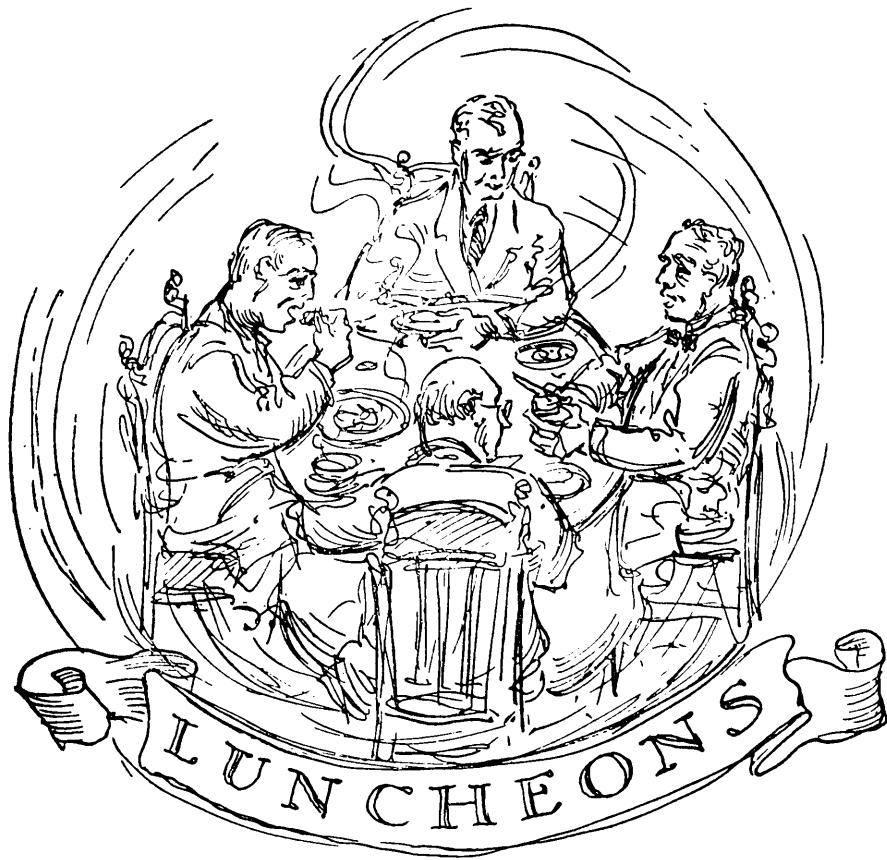
*The Best Doughnuts in the World!*

Cream together in a mixing bowl  $\frac{1}{2}$  cup of sugar and  $2\frac{1}{2}$  tablespoons of butter. In another bowl add  $\frac{1}{2}$  cup of sugar to 3 eggs and beat until light. Combine mixtures. Add 1 cup of sweet milk, and  $3\frac{1}{2}$  cups of all-purpose flour, mixed and sifted with 4 teaspoons of baking powder,  $\frac{1}{4}$  teaspoon of cinnamon,  $\frac{1}{4}$  teaspoon of grated nutmeg, and  $1\frac{1}{2}$  teaspoons of salt; then add enough flour to make dough stiff enough to roll. Put  $\frac{1}{3}$  of mixture on floured board, knead slightly, pat and roll out

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$\frac{1}{4}$  inch thick. Shape with doughnut cutter, fry in deep fat. Fat must be kept at  $370^{\circ}$ . If too cold, doughnuts will absorb fat. If too hot, doughnuts will brown before sufficiently risen. Take up on skewer, and drain on paper towel. Add trimmings to remaining mixture, roll, shape, and fry as before. Doughnuts should come quickly to top of fat, brown on one side, then be turned to brown on the other side. Do not turn more than once. Cool doughnuts and sprinkle with powdered sugar, if desired.





*No little scraps of bounty . . . but large  
Luncheons of Munificence.*

— H. MOORE, 1685

ARTHUR LORD, of Plymouth, a popular member of the Saturday Luncheon Club, was frequently called upon for a story. Here is one of his favorites:

It seems that the little daughter of a friend of his had just had her first experience with Sunday School.

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“What did they talk about?” her mother asked her.

“Oh, just Jesus Christ and Arthur Lord and those other fellows!”

### *Baked Haddock*

Wipe a 4-pound haddock, sprinkle with salt and pepper and lemon juice. Stuff cavity left after the fish was cleaned with fish stuffing, and skewer. Put in baking pan and place three half-inch strips of fat salt pork on top of fish. Bake 45 minutes in 350° oven.

### *Fish Stuffing*

Mix  $\frac{1}{2}$  cup of cracker crumbs (we use Boston common crackers),  $\frac{1}{2}$  cup of melted butter,  $\frac{1}{2}$  teaspoon of salt,  $\frac{1}{4}$  teaspoon of pepper, a few drops of onion juice, 1 teaspoon each of finely chopped parsley, capers, dill pickles. Add  $\frac{1}{4}$  cup of boiling water. Serve with:

### *Egg Sauce*

Blend 3 tablespoons of flour with 3 tablespoons of butter in top of double boiler. Add 1 cup of cold water, and stir constantly until thickened. Add 2 hard-boiled eggs, which have been diced, 1 teaspoon of salt, and a few grains of pepper. Serves 8.

*Swampscott Halibut*

Put 6 thin slices of salt pork in bottom of baking pan. Wipe a 2-pound slice of halibut and place over pork. Cream 3 tablespoons of butter and mix with 3 tablespoons of flour. Spread over top of slice of fish. Cover with  $\frac{3}{4}$  cup of buttered cracker crumbs, and top with thin slices of salt pork. Bake 50 minutes in 350° oven. Garnish with slices of lemon and sprigs of watercress. Serves 6 to 8.

*Cape Cod Turkey*

Wipe 2 haddock filets. Sprinkle with 1 cup of salt, cover, and let remain overnight. Remove salt, rinse fish thoroughly, and cook in boiling water until tender. Drain and put on hot platter. Garnish with small boiled potatoes and little boiled beets. Blend 4 tablespoons of butter and 4 tablespoons flour in top of double boiler. Add 2 cups of milk, 1 teaspoon of salt, and a few grains of pepper. Stir until thickened. Pour over fish.

“Rush to the table,” was the sage advice of the “native” of Cape Cod who gave us this recipe.

Salt codfish, freshened, may be used instead of the salted haddock. Serves 8.

*Boston Scrod*

Scrod is a haddock, or cod, with the bone removed. Sprinkle scrod with salt and pepper and lemon juice and dip in melted butter. Again salt and pepper and dip in bread crumbs. Broil 20 minutes. Put on hot platter, brush with melted butter, garnish with parsley and lemon slices. Allow 1 filet per person.

*Broiled Shad or Mackerel Roe*

Wipe roe, sprinkle with salt, pepper, and lemon juice. Place on greased broiler and broil under a high flame, or over charcoal 8 to 10 minutes, turning frequently, to brown evenly. Brush generously with melted butter. Garnish with bacon curls and wedges of lemon. One roe will serve 2 people.

*Pan-Broiled Mackerel*

Wipe, split, and remove all bones from a tinker mackerel. Sprinkle with salt, pepper, and lemon juice. Put heavy frying pan over high heat and melt 6 tablespoons butter. Fry mackerel over high heat, 8 to 10 minutes, turning twice. Allow the outside to become crispy. Remove to hot platter,

garnish with lemon slices and watercress. One mackerel will serve 2 persons.

#### *Filet of Sole*

Thin haddock filets and filets of flounder are sold in our markets as "filet of sole."

Wipe filets and sprinkle with salt, pepper, and lemon juice. Dip in flour, egg, and bread crumbs. Fry in deep 370° fat and drain on paper towel.

Allow one filet to a person, if large filets; if small allow two filets per person. Serve with:

#### *Tartare Sauce*

To one cup of mayonnaise dressing, add 1½ tablespoons of vinegar, ½ tablespoon each of chopped capers, pickles, olives, and parsley. Stir until well mixed, then add 1 tablespoon of tarragon vinegar and stir again.

#### *Filet of Sole with Sherry Wine*

Wipe filets and sprinkle with salt, pepper, and lemon juice. Put in baking pan and dot with butter. Pour ½ cup of sherry over filets, and bake in 400° oven 8 to 10 minutes. Arrange on hot platter, pour 2 tablespoons of sherry over each filet. Garnish with lemon slices and parsley.

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Allow half a filet per person, if large filets; 1 filet, if small.

*Baked Finnan Haddie*

Finnan Haddie is haddock, dried, smoked, and salted.

Put fish in baking pan, cover with milk, and let stand over low heat for 25 minutes, to freshen. Arrange fish on pyrex platter. Blend 4 tablespoons of butter with 4 tablespoons of flour, in top of double boiler. Add 2 cups of milk, 1 teaspoon of salt and a few grains of pepper. Stir until thickened. Pour over fish. Bake 30 minutes in 350° oven. Garnish with boiled potatoes and parsley.

*Baked Shad*

Wipe a 3-pound shad which has been cleaned and split. Put in greased dripping pan, sprinkle with salt and pepper and lemon juice, brush over with melted butter. Bake 30 minutes in 400° oven. Serve with:

*Roe Sauce*

Put ½ shad roe in small baking pan. Sprinkle with salt, pepper, lemon juice, cayenne, and ginger. Add 2 tablespoons of butter and 2 tablespoons each

of sherry and white wine. Cover with buttered paper and bake 30 minutes in 400° oven. Remove from oven and separate from membrane. Brown 3 tablespoons of butter, add 4 tablespoons of flour and continue browning. Pour on gradually 1 cup of chicken stock, and  $\frac{1}{4}$  teaspoon of beef extract. Stir constantly. Bring to boiling point, add roe and salt and pepper to taste.

#### *Fried Smelts*

Smelts may be left in natural shape, or skewered like letter "S," or with tails put in mouths. They may be boned.

Sprinkle with salt and pepper and lemon juice, dip in crumbs, egg, and crumbs. Fry in deep fat at 370°, 3 to 5 minutes.

Allow three smelts per person. Serve with:

#### *Sauce*

To 1 cup mayonnaise dressing, add  $\frac{1}{2}$  shallot, finely chopped,  $\frac{1}{2}$  tablespoon of capers,  $\frac{1}{2}$  tablespoon each of finely chopped pickles, olives, parsley. Just before serving, if desired,  $\frac{1}{2}$  cup of tomato purée may be added.

#### *Scallops à la Lois*

Drain 1 quart of scallops, sprinkle with lemon juice, and dip in melted butter. Roll in fine bread crumbs. Place on greased cookie sheet under a pre-

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heated broiler until brown on one side. Turn with spatula and brown other side. Broiling should take about 5 minutes. Serves 6.

### *French-Fried Shrimps*

Cook shrimps. Remove intestinal vein. Dip shrimps in crumbs, egg, and crumbs. Fry in deep fat 375°.

Serve accompanied with peas and carrots which have been tossed in French dressing and heaped on lettuce leaves.

Canned shrimps may be used.

### *Frogs' Legs*

Trim and clean frogs' legs. Sprinkle with salt and pepper and lemon juice. Dip in crumbs, eggs, and crumbs, and place in well-greased baking pan. Bake 30 minutes in 450° oven, basting with melted butter.

### *Oysters Loring*

The oysters are put on a bed of hot rock salt in a pie pan and baked with a sauce put on the oysters. Pound with an apothecary's pestle and mortar (or in top of double boiler with potato masher) the stalks and tips of fresh green onions, fresh tarragon and chervil leaves, mince very fine. Add stale bread crumbs, Tabasco sauce, a dash of absinthe, and fresh



unsalted butter. Pound all together into a well-mixed paste. Force this through a purée strainer. Put about 1 tablespoonful mixture on each oyster and bake in 450° oven until brown. The oysters should rest in their own sauce, therefore a deep oyster shell is preferable. As absinthe is no longer obtainable, substitute Pernod, or absinthe substitute.

#### *Fish Mousse*

Put 1 pound of halibut through foodchopper several times. Pound in mortar and pestle (or in top of double boiler with potato masher). Add gradually 3 unbeaten egg whites. Add 1 cup of heavy cream and season to taste with salt, pepper, and cayenne. Turn into buttered ring. Set in pan of hot water and bake 20 minutes in 325° oven, or until mixture is firm. Turn on heated platter and pour into center of mousse.

#### *Lobster Sauce*

Blend 2 tablespoons of butter and 2 tablespoons of flour in top of double boiler. Add 1 cup of milk and 1/2 teaspoon of salt and 1/4 teaspoon of pepper. Stir constantly until thickened. Add 1/2 cup of diced lobster meat and the coral from one lobster.

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*Lobster Cutlets*

Cut 1 pound of lobster meat into small pieces. Blend 6 tablespoons of butter with 6 tablespoons of flour in top of double boiler. Add 2 cups of milk, and cook over hot water until thickened, stirring constantly. Add lobster meat,  $\frac{1}{4}$  cup of sherry, 1 teaspoon of salt, and a few grains of pepper and cayenne. Let cool. Shape into cutlets and dip in crumbs, egg, and crumbs, and fry in deep fat. Serve with:

*Newburg Sauce*

Blend 1 tablespoon of butter with 1 tablespoon of flour in top of double boiler. Add  $\frac{1}{2}$  cup of cream and cook over boiling water until thickened. Just before serving add 2 egg yolks, slightly beaten, and 2 tablespoons of sherry. Salt and pepper to taste. Return to heat until thickened, and serve at once.

*Boiled Salmon*

Fresh eastern salmon runs from the middle of May until early July. This salmon is in the market but a short time, but is a delicacy.

Plunge whole salmon (in a square of cheesecloth) into kettle of boiling water to which has been added salt and lemon juice. Boil 5 minutes and reduce

temperature to a simmer. Then allow 10 minutes to the pound for cooking. Serve with:

*Drawn-Butter Sauce*

Blend 2 tablespoons of butter and 2 tablespoons of flour in top of double boiler. Add 1 cup of cold water and cook over boiling water, stirring constantly, until sauce is thickened. Add 2 tablespoons of butter and when melted, put sauce in bowl for service.

*Cold Salmon*

Cool boiled salmon and remove the skin. Put fish on platter. Remove to refrigerator for several hours. Serve garnished with parsley and lemon wedges. Pass with:

*Lib's Hollandaise Sauce*

Divide  $\frac{3}{4}$  cup margarine or butter into 3 pieces; put 1 piece in top of small double boiler, add  $1\frac{1}{2}$  tablespoons lemon juice, and three egg yolks, well beaten. Place over hot water (not boiling) and cook slowly, beating constantly with wire whisk. When butter is melted, add second piece of butter, and, as mixture thickens, add the third piece and cook until thickened, stirring constantly. Remove

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double boiler from heat immediately. Serve at once. Makes  $\frac{3}{4}$  cup sauce.

### *Haddock Métropole*

Separate a 4-pound cooked haddock from skin and bones. Flake the fish. Put flaked fish in center of a hot platter, surround with a border of elbow macaroni, and pour over all:

### *Cheese Sauce*

Blend in top of double boiler 4 tablespoons of butter and 4 tablespoons of flour. Add 2 cups of milk and cook over boiling water, stirring constantly, until thickened. Add 1 cup grated American cheese, reserving 2 tablespoons and stir mixture over hot water until cheese is melted. Pour over flaked fish and macaroni, sprinkle the 2 tablespoons of reserved cheese onto the top, and put under preheated broiler until cheese is melted.

Tuna or salmon may be substituted for haddock.

### *Escalloped Halibut*

Wipe  $1\frac{1}{2}$  pound tail piece of halibut, and plunge in kettle with sufficient boiling water to cover fish. Bring to boiling point, boil 5 minutes, then simmer

for 1 hour. Remove fish and skin and bone it. Separate into large flakes.

Blend in the top of a double boiler 4 tablespoons of butter and 4 tablespoons of flour. Add 2 cups of milk and cook over hot water, stirring constantly, until thickened. Add 1 teaspoon of salt and  $\frac{1}{4}$  teaspoon of pepper. Grate Parmesan cheese, and measure 1 cupful.

Put layer of flaked halibut in bottom of casserole. Sprinkle with salt and pepper and half cup of Parmesan cheese. Cover with sauce, repeat, and cover with cheese and buttered crumbs. Bake 20 minutes in 450° oven.

This is a very popular dish and is served for suppers and as an entrée at dinners, as well as at luncheons.

*Pollo con Arroz Good Neighbor*  
(Chicken and Rice)

Chop 1 onion and 1 green pepper. Put 2 tablespoons of olive oil in frying pan over direct heat. Add chopped onion and green pepper and cook 2 minutes. Pour into casserole, or Dutch oven, and add  $\frac{1}{4}$  can (or small can) of tomato paste and 1 chicken which has been cooked and dissected. Add 1 cup of washed rice and 3 cups of hot water. Cover

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and boil very slowly until rice is cooked. Serve garnished with watercress.

### *Ham Soufflé*

Scald 1 cup of milk in top of double boiler; add 1 cup of soft bread crumbs, 1 cup chopped ham, 1 tablespoon of butter,  $\frac{1}{2}$  teaspoon of salt, a few grains of pepper,  $\frac{1}{4}$  pound of grated snappy cheese, and a dash of Worcestershire sauce. Beat the yolks of 3 eggs until lemon-colored, and add to first mixture. Beat the whites of 3 eggs until stiff and cut and fold into mixture. Pour into a greased ring mold and bake 30 to 45 minutes in a  $350^{\circ}$  oven. When done, mixture will not adhere to the tip of a knife inserted into the soufflé. Turn onto a hot platter, fill center of ring with mashed potato, and serve with:

### *Quick Tomato Sauce*

Remove contents of 1 can of Campbell's tomato soup. Do not dilute. Heat. Pour into bowl and pass with ham soufflé.

### *Baked Ham in Milk*

Have slice of ham cut 2 inches thick. Wipe and place in baking pan. Top with 1 cup of brown sugar and 2 tablespoons of prepared mustard (if mustard

is desired). Pour sufficient milk around ham to come to the edge of the slice, but do not cover slice. Bake 3 hours in a 350° oven. Add hot milk during the cooking, if necessary. Remove to a hot platter and garnish with parsley.

### *Creamed Chicken*

Blend 4 tablespoons of butter and 4 tablespoons of flour in top of double boiler. Add 2 cups of chicken stock and cook until thickened, stirring constantly. Add  $\frac{1}{4}$  cup of heavy cream, 1 teaspoon of salt, a few grains of pepper and celery salt. Add 2 cups of cooked chicken, cut in strips with scissors. Strips should be fairly large pieces. Heat thoroughly, and serve in:

### *Rice Ring*

Wash 1 cup of rice. Place in heavy kettle over direct heat  $1\frac{1}{2}$  cups of boiling water and 1 teaspoon salt. Add rice and cook about 40 minutes, or until all liquid is absorbed. Pack in well greased ring mold and set mold in pan of hot water. Bake about 30 minutes in 350° oven.

### *Veal Cutlets*

Have veal sliced from the leg, about  $\frac{1}{2}$  inch thick. Wipe, cut into pieces for serving. Sprinkle with

salt and pepper, dip in flour, egg, and crumbs. Fry slowly until well browned in fat salt pork which has been tried out. Remove to stewpan and pour brown sauce over veal. Place over low heat and simmer for 2 hours. Arrange on platter, garnish with parsley, and pour sauce remaining in pan over veal. Serve with:

*Brown Sauce*

Blend 4 tablespoons of flour and 2 tablespoons of butter in top of double boiler. Add 1 can of consommé and 1 can of water. Cook over hot water until thickened, stirring constantly. Add 1 teaspoon of salt and a few grains of pepper.

*Boiled Leg of Mutton*

Wipe leg of mutton and place in kettle, cover with boiling water. Bring to boil quickly and boil 5 minutes. Skim. Set over low heat and simmer until meat is tender. Add 1 tablespoon of salt. Serve with:

*Caper Sauce*

Blend 4 tablespoons of butter and 4 tablespoons of flour in top of double boiler. Add 2 cups of cold water and cook over hot water until thickened, stirring constantly. Add ½ cup of capers, just before serving.



*Broiled Hamburg Steak*

Shape 1 pound of bottom of round steak, ground, into shape of rump steak, handling as lightly and as little as possible. Grease broiler and place steak on broiler. Broil 8 minutes on one side. Turn and broil 8 minutes on the other side. Serve with:

*Horseradish Sauce*

Brown 3 tablespoons of flour in heavy frying pan. Add 2 tablespoons of butter, and blend well. Add 1 can of consommé and 1 can of water. Stir over low heat until thickened, stirring constantly. Add  $\frac{1}{2}$  teaspoon of salt,  $\frac{1}{8}$  teaspoon pepper, and a few drops of Worcestershire sauce. Shortly before serving add 2 tablespoons of grated horseradish.

*Swiss Steak De Luxe*

Order  $1\frac{1}{2}$  pounds of round steak cut 2 inches thick. Mix  $\frac{1}{2}$  cup of flour,  $\frac{1}{2}$  teaspoon of pepper,  $1\frac{1}{2}$  teaspoons of salt and spread half the mixture on a molding board. Place the steak on the board, sprinkle with half the remaining flour, and pound this into the steak with the edge of a plate or saucer. Turn steak over. Pound in all directions, so that tough fibers will be macerated. When all the flour has been taken up, add the rest of the flour and repeat pounding. Turn meat so that it will be floured evenly.

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Heat 3 tablespoons of butter in a frying pan. Sauté the steak in the butter until brown. Put in covered casserole or Dutch oven, add  $1\frac{1}{2}$  cups of hot water and bake  $2\frac{1}{2}$  hours in  $350^{\circ}$  oven. The flour from meat should thicken the liquid, making a sauce which may be poured over the meat. Meat may be left in one slice, to be carved at the table, or may be cut into individual servings. Serves 4. This is a good buffet supper dish, and an inexpensive one, if served with:

*Mushroom Sauce*

Wash  $\frac{1}{2}$  pound of mushrooms, remove stems, and peel. Put stems and peel into a saucepan, add 1 cup of cold water, bring to boiling point quickly, then simmer for  $\frac{1}{2}$  an hour. Strain. Chop half the mushroom caps, and slice the remaining. Sauté in butter for 5 minutes.

Blend 3 tablespoons of butter and 3 tablespoons of flour in top of double boiler. Add 1 cup of strained mushroom stock and 1 cup of chicken stock. Cook over boiling water, stirring constantly, until thickened. Add sautéed mushrooms. Pour over Swiss steak.

*Broiled Steak*

Have a Porterhouse steak cut  $2\frac{1}{2}$  inches thick. The butcher will remonstrate and protest, and then cut it! Wipe steak and put in greased broiler and

broil, preferably over charcoal. Turn every 10 seconds for the first minute, to sear steak and retain juices. For rare steak, broil 12 minutes, turning several times to cook evenly; for well-done steak, broil 20 minutes, turning several times, to cook evenly. Remove to a hot platter, spread with butter, sprinkle generously with salt and pepper. Garnish with watercress. Serve immediately. One steak will serve 6.

*Pan-Fried Sweetbreads with Apricots*

Wipe 3 pair of sweetbreads and plunge into 3 quarts of rapidly boiling water, to which has been added 3 teaspoons of salt and 3 tablespoons of vinegar. Reduce heat to a simmer, cover, and cook 20 minutes. Drain and cover with cold water, to whiten. Put under a weight until cold. When cold, remove membrane and tubes.

Split, sprinkle with salt and pepper, coat with crumbs, egg, and crumbs. Pan fry in butter until delicately browned.

Drain 12 canned apricot halves. Pan fry these in butter. Place sweetbreads on platter, top with apricot halves, garnish with watercress, and serve at once. Serves 6. Serve with:

*Wild Rice Croquettes*

Soak overnight  $\frac{1}{2}$  cup wild rice in cold water to cover.

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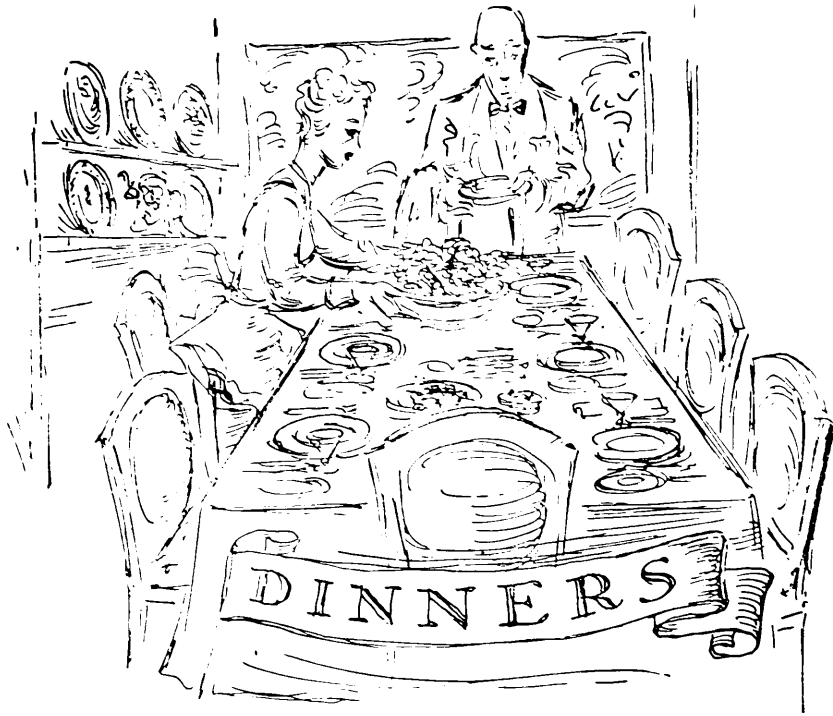
Melt 1 tablespoon of butter in frying pan and add 2 tablespoons of chopped onions. Cook until onion is yellow, and put into top of double boiler. To this add rice,  $\frac{1}{2}$  cup of chicken stock,  $\frac{1}{2}$  teaspoon of salt, and a dash of pepper. Cook 10 minutes.

Melt 1 tablespoon of butter in top of another double boiler. Add  $1\frac{1}{2}$  teaspoons of flour and mix well. Add  $\frac{1}{2}$  cup of chicken stock,  $\frac{1}{3}$  cup of cream and cook until thickened. Add this mixture to rice and cook over boiling water 1 hour. Remove, add 1 egg yolk, slightly beaten, and more seasoning if desired. Chill. Shape in croquette form, roll in crumbs, egg, and crumbs. Fry in deep fat for 2 minutes. Drain on brown paper.

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On April 1, 1949, Winston Churchill was given a luncheon at the Club by his publishers, Houghton Mifflin Company, on the occasion of the publication of the second volume of his memoirs, *Their Finest Hour*. In acknowledging the introduction made by the firm's president, Mr. Churchill, with the characteristic twinkle in his eye, said:

“It is very kind of my American publishers to give this luncheon for me, and I trust that the date on which it occurs is purely coincidental. However, I am told that a Boston lunch party is greatly to be preferred to a Boston Tea Party.”



*She prayed hym to take a lytyl morsel to dyne.*

— MALORY, ff. 1470.

AT A VESTRY DINNER at the Club, one of the rectors quoted a remark made by his seven-year-old niece:

He had been telling her a story before he came to the Dinner and when he reached the end, she piped up:

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“Is that a true story, Uncle, or is it just one of your sermons?”

Perhaps it was a fish story.

### *Broiled Live Lobsters*

Split a live lobster and remove stomach and intestinal vein. Place in buttered broiler, removing small claws. Boil small claws in a saucepan of boiling water for 5 minutes. This prevents curling.

Mix 1 cup of stale bread crumbs with  $\frac{1}{2}$  cup of melted butter and the liver (green part) and coral (red part) of lobster. Add 1 teaspoon of salt, a few grains of pepper, and a dash of cayenne. Fill cavity left by removal of stomach with crumb mixture. Broil 15 minutes. Serve with melted butter. Garnish with claws that have been boiled, wedges of lemon, and watercress.

*Splitting Lobsters.* Lobsters may be split at the market, but must be used immediately. It is better to split them at home. Place on back, cross large claws, and hold firmly with left hand. With sharp pointed knife, begin at the mouth and make a deep incision and, with a sharp cut, draw knife quickly through body and entire length of tail. Open lobster, remove stomach and intestinal vein and crack claws with hammer.

Broil large lobsters 25 to 30 minutes. Allow one lobster to a person.

*Lobster Thermidor*

Remove lobster meat from a 2½-pound boiled lobster, taking care to keep the shell intact. Clean shell. Slip the tail into the upper part of the body, making a container for the Thermidor. Discard stomach and intestinal vein.

Cut lobster meat into large pieces with scissors, in about ¾-inch cubes. Blend 4 tablespoons of flour and 4 tablespoons of butter in the top of double boiler. Add 2 cups of light cream and cook over boiling water, stirring constantly, until thickened. Remove from heat, add 1 teaspoon of salt, a few grains of pepper, a dash of cayenne, and lobster coral, (if any) or ½ teaspoon of paprika, and 2 tablespoons of sherry. Whip ½ cup of unsweetened cream, and to this add a pinch of salt, a dash of pepper, and ¼ cup of grated Parmesan cheese. Put lobster mixture into shell case, mask with whipped cream, and bake 15 minutes in 450° oven, or until lobster is very hot and cream has browned. Allow 1 lobster per person. Garnish with lemon wedges and watercress.

*Saddle of Mutton*

Order a loin of mutton weighing 6 pounds. Have it dressed at market. Wipe with damp cloth, sprinkle generously with salt and pepper, and rub well with flour. Place on rack in open pan, skin side down. Roast for 30 minutes in 480° oven. Reduce heat of over to 300° and cook 1 hour longer, or until meat thermometer reads 170°. Turn skin side up for last half-hour, to brown. Serve with mint or red currant jelly.

To carve saddle of mutton. Cut along backbone on either side, to loosen meat. Slice at right angles to bone and free from rib bones by slipping knife underneath.

*Crown of Lamb*

Order crown prepared at market. Place cubes of bread and cubes of salt pork on alternate bones. Sprinkle generously with salt and pepper and dredge with flour. Cover with oiled paper. Put in 450° oven for 30 minutes, then reduce heat in oven to 350° and roast 45 minutes longer. Remove paper and center from crown, put chop frill on each bone. Fill center with mashed potato, garnish with parsley.



*One-Temperature Method to Roast Meat*

There are 2 schools of thought on roasting meats. One is to roast it at 2 temperatures, first searing in hot oven, to fix the juices, and then reducing the heat, to finish cooking. Basting is an important feature of this method of roasting.

The other method is cooking at one temperature as follows:

Place roast in 325° oven and roast until thermometer registers the desired internal temperature for preferred doneness of the meat — 25 to 30 minutes per pound for meat on the rare side, and 30 to 35 minutes per pound for well-done roasts.

We prefer and always use the 2-temperature method, believing that the meat is more juicy. It is heresy, but we cook with this method even in an electric range preheating the oven.

Those preferring the 1-temperature method argue that there is less shrinkage in the meat, and no basting required.

We give you both methods.

To carve crown of lamb. Cut 2 chops per serving.

*Roast Leg of Lamb*

Order leg of lamb, weighing 4 to 5 pounds. Wipe with damp cloth, sprinkle generously with salt, pepper, and dredge with flour. Place on rack in

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open dripping pan, skin side down. Roast in 450° oven for 30 minutes, then reduce oven to 300° and continue roasting 1 hour and 15 minutes longer. Do not put any water in pan, at any time. Baste with fat in pan every 15 minutes during roasting. Meat thermometer will register 175° when meat is slightly on the rare side, and 182° when lamb is well done.

To carve leg of lamb: Cut in thin slices at right angle to bone, beginning at center.

Serve with mint jelly and:

#### *Brown Gravy*

Pour fat from roasting pan, reserving 4 tablespoons in pan. Add 5 tablespoons of flour and blend well, allowing flour to brown as it is blended. Add 1½ cups of cold water. Set pan on top of high heat and stir constantly, reducing heat as needed, until gravy has thickened. Add water to make gravy of desired thickness. Add 1 teaspoon of salt and a few grains of pepper. Cook 5 minutes. Strain.

#### *Shepherd Pie*

Order 2 pounds of lamb flank. Remove bones and fat. Cut meat into small pieces and put in kettle, together with the bones. Cover with cold water. Bring to boiling point and cook until tender. During the last half-hour of cooking add 1 onion, sliced, three potatoes, diced, and 1 carrot, diced. Cook

until lamb and vegetables are done and thicken liquid with 2 tablespoons of flour and water enough to make a thin paste. Add to mixture in kettle. Season to taste with salt and pepper and a dash of Worcestershire sauce. Turn into casserole. Cover with plain paste, baking-powder-biscuit mixture, or hot mashed potato. Bake until well browned in 450° oven.

#### *Veal Birds*

Order one slice of veal steak. Wipe with damp cloth. Remove fat and bones and cut into pieces about 2 x 4, each piece to make a "bird." Dredge with flour and pound with edge of plate or saucer until very thin. Stuff, roll tightly, dredge with flour, season with salt and pepper, and secure, if necessary, with a toothpick. Sauté in hot butter until golden brown. Remove to stewpan and pour over "birds" the butter in which they were sautéed. Half surround with cream, cover and cook 2 hours in 325° oven, or until tender. Serve with hot cream gravy, made by adding 1 cup cream to fat in pan, thickening it if necessary. Sliced sautéed mushrooms may be added, if desired.

A 1½-pound slice of veal, cut ½ inch thick, will yield 12 birds. Allow 2 birds per person.

Serve with currant jelly.

*Stuffing*

Mix 2 cups of dry bread crumbs with 2 cups of common cracker crumbs, and add  $\frac{1}{2}$  cup of melted butter. Mix lightly with a fork. Add 1 teaspoon of salt, a few grains of pepper, a tablespoon of poultry dressing, and a dash of mace. Moisten with boiling water to a compact consistency.

*Larded Fillet of Beef*

There are two fillets under the loin and rump of beef, the long and the short fillet. When the long fillet is cut, there can be no Porterhouse steaks cut, therefore the long fillet demands a much higher price than the short fillet. Two short fillets may be skewered together, if economy is desired.

Order fillet larded at market. Wipe with damp cloth. Put small pieces of fat salt pork in bottom of roasting pan. Place fillet on rack in pan, sprinkle with salt and pepper and dredge with flour. Bake 20 to 30 minutes in 425° oven, basting every 15 minutes with fat in pan. Do not add water at any time. Serve with:

*Brown Mushroom Sauce*

Blend 4 tablespoons of butter and 4 tablespoons of flour in top of double boiler. Add 1 can of bouillon

and 1 can of water, 1 teaspoon of salt, a few grains of pepper. Cook over hot water, stirring constantly, until thickened. Wash and remove stems and skins from 1 pound of mushrooms. Chop mushrooms and sauté 5 minutes in 2 tablespoons of butter. Add mushrooms and butter to sauce, and serve.

### *Roast Beef*

For a roast beef we prefer the first two ribs of prime beef, as it has a flavor all its own. If the first two ribs are not sufficient to serve the number we are cooking for, we order an additional roast of the first two ribs, rather than taking the third and fourth ribs. Tip of the sirloin is also flavorful, tender, and expensive. A back of the rump roast, when cut from a "Boston Hip," is excellent in flavor, very tender, and less expensive than the other cuts mentioned.

Wipe roast, rub generously with salt, sprinkle with pepper, and dredge with flour. Place, fat side up in an open pan, without water. Put meat in 500° oven for 20 minutes, to sear until lightly browned. Reduce heat to 375° and continue roasting. Allow 16 minutes to the pound for rare roast beef, 22 minutes to the pound for medium roast beef, and 30 minutes to the pound for well-done roast beef. A meat thermometer will register 140° for rare roast

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beef; 160° for medium roast beef; 180° for well-done roast beef.

Remove to platter, garnish, and serve with:

*Yorkshire Pudding*

Mix  $\frac{1}{2}$  teaspoon of salt, and 1 cup of flour in a bowl. Add gradually 1 cup of milk, to form a thin paste. Beat 2 eggs for 5 minutes with a rotary egg beater. Continue beating and add the milk mixture. Beat until well mixed. Put  $\frac{1}{2}$  tablespoon of fat from roast in medium muffin tins. Heat tins in 450° oven for 5 minutes. Remove from oven and fill with Yorkshire Pudding mixture. Return to oven and bake 10 minutes. Reduce heat to 350° and bake 10 or 15 minutes more, depending on size of muffin tins.

and:

*Brown Gravy*

Remove fat from pan, reserving 4 tablespoonfuls. Set pan over a high heat and add 5 tablespoons of flour; brown the flour while blending thoroughly with the fat. Reduce heat. Add 1 teaspoon of salt, a few grains of pepper and, slowly,  $1\frac{1}{2}$  cups of cold water. Add water to make gravy the desired thickness. Cook 5 minutes, to thicken, stirring constantly. Strain.

*Roast Loin of Pork*

Wipe a 6-pound loin of pork. Sprinkle generously with salt, pepper, and dredge with flour. Place fat side up in open roasting pan. Add no water, at any time. Roast 15 minutes in 500° oven, to sear, then reduce heat to 300° and cook 4 hours. Allow 50 minutes to the pound for roast pork. Meat thermometer will register 185°. Serve with:

*Applesauce*

Cook 1 cup of water and 1 cup of sugar and a few shavings of lemon rind together in a saucepan for 7 minutes. Remove lemon rind. Wipe, quarter, core, and peel 8 tart apples. Cook in syrup, a few at a time, until soft, but still holding shape. Strain remaining syrup over applesauce.

and:

*Brown Gravy*

Remove fat from roasting pan, reserving 4 tablespoons. Set pan over high heat and add 5 tablespoons of flour. Brown flour thoroughly in fat while blending. Add gradually 1½ cups of cold water. Cook 5 minutes, stirring constantly, until gravy thickens, reducing heat as necessary. Add water to make gravy the desired thickness. Strain. Add 1 teaspoon of salt and a few grains of pepper.

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*Roast Suckling Pig*

Choose a pig about 10 pounds in weight.

Clean, stuff, truss, and skewer a suckling pig. Make 4 parallel gashes 3 inches long through skin on each side of backbone. Put pig on rack in roasting pan, brush with melted butter, sprinkle with salt, pepper, pour 2 cups of boiling water around it, and cover with buttered paper. Roast uncovered in a 500° oven for 30 minutes, then reduce heat to 350°. Baste every 15 minutes with fat from pan. Remove paper after cooking 2½ hours and brush over with heavy cream. Allow 3½ hours for cooking. Remove pig from pan, and place in a kneeling position on platter that has a bed of watercress. Put a small red apple in the mouth, cranberries in the eyes, and a laurel wreath around neck.

Meat thermometer will register 185° when pig is done.

Stuff pig with:

*Onion Stuffing*

Pour 2 cups of hot water over 6 cups of stale bread crumbs; add 1 tablespoon of butter, 1 teaspoon of salt, a few grains of pepper, ½ teaspoon of nutmeg, 2 eggs, well beaten, 4 teaspoons of sage, and 2 teaspoons of poultry dressing. Sauté 4 medium-



sized onions, sliced, in  $\frac{1}{2}$  cup of butter and add to mixture. Add  $\frac{1}{2}$  cup of chopped parsley and  $\frac{1}{2}$  cup of raisins. Mix thoroughly. Stuffing is sufficient for a 10 pound suckling pig.

#### *To Carve Pig*

Cut at right angles to backbone, down to the bone, making cuts about 1 inch apart. Run knife along the backbone and under meat, to loosen, then lift out each piece. Serves 10.

#### *Roast Crown of Pork*

Order a 16-rib crown of pork prepared at the market. Sprinkle with salt, pepper, and dredge with flour. Place on rack in open roasting pan. Place a few pieces of fat from trimmings in pan. Place in a 500° oven for 15 minutes, to sear, then reduce heat to 300° and continue cooking for 4 hours. Baste every 15 minutes with fat in pan. Meat thermometer will register 185°. Remove center of crown 1 hour before done, so that center will brown.

Remove to silver platter. Fill center with mashed potato. Top ends of bones with paper frills. Garnish with watercress.

#### *Guinea Hen Supreme*

Separate 2 guinea chickens into 4 pieces each, for serving. Skin and remove flesh from bones of the

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breasts. Sprinkle with salt and pepper. Dip in flour, egg which has been beaten thoroughly with 2 tablespoons of cold water, and dry bread crumbs. Place in a well-buttered open baking pan. Dot with butter. Bake 30 minutes in 425° oven, basting after the first 5 minutes with  $\frac{1}{3}$  cup melted butter. Serve with:

#### *Nut-Brown Sauce*

Blend 4 tablespoons of butter, 4 tablespoons of peanut butter, and 4 tablespoons of flour in top of double boiler. Add  $1\frac{1}{2}$  cups of chicken stock,  $\frac{1}{2}$  teaspoon of salt, a few grains of pepper, and cook over hot water, stirring constantly, until thickened.

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A mirth-provoking introduction at one of the winter Wednesday night suppers:

“Gentlemen, you have given your attention to a turkey stuffed with sage. Now please transfer your attention to a sage stuffed with turkey.”

#### *Roast Turkey*

Order a young turkey, weighing 10 to 15 pounds.

Dress, clean, stuff, and truss. Place breast side up in an open roasting pan, rub entire surface with salt, and spread breast, legs, and wings with  $\frac{1}{3}$  cup of butter creamed with  $\frac{1}{4}$  cup of flour. Dredge bottom of pan with flour. Place in 450° oven. When

turkey begins to brown, reduce heat to 350°. Baste every 15 minutes, using ½ cup of butter melted in ½ cup of boiling water, and after this is used, baste with fat in the pan. If needed, pour water into pan, to prevent flour from burning. Turn frequently during cooking, to brown evenly. If bird is browning too fast, cover with buttered paper. Remove skewers before serving. Garnish with watercress and cranberries.

Allow 18 to 25 minutes per pound, according to age and size of turkey; the smaller the bird, the longer the time required per pound. A 10-pound turkey will cook in 3 hours.

For stuffing use:

#### *Oyster Stuffing*

Pour 4 cups of Boston cracker crumbs into a mixing bowl and add 1 pint of oysters, with the tough muscle removed, 4 teaspoons of lemon juice, 4 tablespoons of finely chopped parsley, 1 teaspoon of salt, a few grains of pepper, and ½ cup of melted butter. Moisten with oyster liquor. It takes about 10 cups of stuffing for a 10-pound turkey.

and:

#### *Giblet Gravy*

Remove fat from pan, reserving 6 tablespoonfuls. Put pan over high heat and add 5 tablespoons of

flour and brown well. Reduce heat and pour on gradually  $1\frac{1}{2}$  cups of stock made by boiling the wings, tips, and giblets. Add 1 teaspoon of salt and a few grains of pepper. Cook, stirring constantly, until mixture thickens. Strain. Add cooked giblets, chopped fine.

and:

#### *Cranberry Sauce*

Pick over and wash 3 cups of cranberries. Put cranberries in saucepan and add  $1\frac{1}{4}$  cups of sugar and 1 cup of boiling water. Cook 10 minutes. Watch to prevent boiling over. Skim and chill.

or:

#### *Cranberry Jelly*

Pick over and wash 4 cups of cranberries. Put in saucepan and add 2 cups of boiling water. Boil 20 minutes. Rub through sieve and cook 3 minutes. Add 2 cups of sugar and cook 2 minutes. Turn into a mold and chill.

#### *To Carve a Turkey*

Insert fork just back of tip of breast bone. The drumstick and wing on one side are severed at the joints close to the body, and then the leg is dis-jointed. Then thin slices of white meat are cut from

the breast. Serve both breast and dark meat, together with dressing, on each plate, unless a preference is indicated.

### *Roast Capon*

Order a young capon, 7 or 8 pounds in weight.

Dress, clean, stuff, and truss. Place breast up on a rack in an open roasting pan, rub entire surface with salt and pepper. Spread breast, wings, and legs with 3 tablespoons of butter creamed with 2 tablespoons of flour. Dredge bottom of pan with flour. Place in 450° oven, and when flour is well browned, reduce heat to 350°. Continue basting every 10 minutes with  $\frac{1}{2}$  cup of butter melted in  $\frac{2}{3}$  cup of boiling water, using fat in pan after butter and water are gone. When necessary, add boiling water to prevent flour in pan from burning. Turn capon frequently during cooking to brown evenly. Turn breast side down the last 30 minutes of roasting. Allow 22 to 25 minutes per pound for roasting.

An 8 pound capon serves 8 persons.

Stuff with:

### *Club of Odd Volumes Stuffing*

Mix 4 cups Boston cracker crumbs with  $\frac{1}{2}$  cup butter, 1 teaspoon salt,  $\frac{1}{4}$  teaspoon pepper, and 1

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tablespoon poultry dressing. Moisten with  $1\frac{1}{2}$  cups boiling water.

Serve with:

#### *Capon Gravy*

Remove fat from pan, reserving 4 tablespoons in pan. Put over high heat and add 4 tablespoons flour. Brown flour well. Add 2 cups cold water and cook, stirring constantly, reducing heat as necessary until gravy is thickened. Season to taste.

#### *Chicken Maryland*

Order two chickens about  $2\frac{1}{2}$  or 3 pounds in weight. Have them split in two at market.

Cut each chicken in 4 pieces, for serving. Skin. Bone the breasts. Sprinkle with salt and pepper and dip in flour, egg which has been beaten thoroughly with 2 tablespoons of cold water, and crumbs. Place in well buttered open baking pan, and bake 30 minutes in  $425^{\circ}$  oven, basting after the first 5 minutes with  $\frac{1}{2}$  cup of melted butter. Arrange on platter, garnish with parsley, and pour over all:

#### *Cream Gravy*

Remove fat from pan and reserve 4 tablespoonfuls in pan. Put over low heat. Add 4 tablespoons of flour and blend, but do not brown. Add 2 cups of

thin cream. Cook, stirring constantly, reducing heat as necessary until thickened. Season to taste. Surround with:

#### *Corn Fritters*

Drain and chop 1 can of cream-style corn. Add  $1\frac{1}{4}$  cups of flour, 2 teaspoons of baking powder, 2 teaspoons of salt,  $\frac{1}{4}$  teaspoon of paprika, a dash of pepper, and the beaten yolks of 2 eggs. Fold in the beaten whites of 2 eggs. Fry in deep fat  $365^{\circ}$ . Drain on brown paper.

#### *Southern Fried Chicken*

Order 2 frying chickens and cut into pieces for serving. Wash and dry thoroughly. Roll in seasoned flour and fry in hot deep fat,  $365^{\circ}$  about 10 minutes, or until brown. Remove to covered frying pan and cook or bake slowly 20 to 25 minutes, turning frequently. Serve with:

#### *Velouté Sauce*

Blend 4 tablespoons of butter and 4 tablespoons of flour in top of double boiler. Add gradually 2 cups chicken stock, and cook over hot water, stirring constantly, until thickened. Add 1 teaspoon of salt and a few grains of pepper.

*Roast Duckling*

Wash and dry young duckling for roasting. Stuff with quartered apples. Sprinkle with salt and pepper and rub outside with cooking oil. Bake in open roasting pan in 450° oven, allowing 12 to 15 minutes to the pound. Baste every 15 minutes with fat in pan, or orange juice. Serves 4 to 6.

Remove to platter, garnish with orange slices and parsley, and serve with:

*Orange Sauce*

Brown in saucepan  $\frac{1}{4}$  cup of butter and blend with  $\frac{1}{4}$  cup of flour. Add  $1\frac{1}{3}$  cups of canned consommé and cook stirring constantly, until thickened. Add 1 teaspoonful of salt, a few grains of pepper, and  $\frac{2}{3}$  cup of orange juice. Just before serving add 2 tablespoons of port and the rind of one orange cut in fancy shapes.

*Roast Goose*

Order a young goose, 8 to 10 pounds in weight.

Wash and dry well. Rub inside with salt and stuff with savory stuffing. Truss and place on rack in open roasting pan. Salt and pepper generously and lay 6 thin strips of salt pork over breast. Place in 400° oven and bake 2 hours. Prick skin well with



sharp knife, so fat will run out. Baste every 15 minutes with fat in pan. Remove pork last half-hour of cooking. Place on goose platter, remove skewers. Garnish with watercress and cranberries.

*Savory Stuffing*

Mix 4 cups of bread crumbs and  $\frac{1}{2}$  cup of melted butter in mixing bowl. Stir lightly with fork. Season highly with chopped onion, poultry dressing, chopped parsley, chopped chives, celery salt, and marjoram. Pass:

*Fried Apple Rings*

Core and pare 4 tart apples. Cut in  $\frac{1}{3}$ -inch rings. Sauté in bacon or sausage fat until tender but not broken. Turn carefully once while cooking.

Mrs. Jack Gardner, who was not a Bostonian by birth, often delighted in shocking her Boston friends by her startling evening clothes, and one night when she was the guest of one of the members and his wife, she appeared in a dress cut shockingly low. Her hostess, as quick-witted as she was distressed, thoughtfully slipped a chiffon scarf around Mrs. Gardner's shoulder's murmuring as she did so:

“My dear, I am afraid I have placed you in a draft.”



*When beasts most graze, birds best pecke, and  
men sit downe to that nourishment called  
supper.*

— LOVE'S LABOUR'S LOST

AT A WEDNESDAY evening reading, the speaker was a bit of a disappointment and rather long-winded. Arthur Lord leaned over and whispered to Bruce Rogers:

“Hasn't he finished yet?”

“Yes, long ago,” replied the celebrated typographer, “but he hasn't stopped talking.”

*“The Beans That Made This Club Famous”*

Pick over 1 quart of California pea beans, cover with cold water, and soak overnight. Drain, cover with fresh water, heat slowly, keeping below boiling, and cook until skins will burst when tested by removing a few on the tip of a spoon and blowing gently on them. Drain beans. Scald  $\frac{3}{4}$  pound of fat salt pork and scrape. Cut  $\frac{1}{4}$  inch slice and put in bottom of bean pot. Cut through the rind of remaining pork every  $\frac{1}{2}$  inch, making cuts 1 inch deep. Put beans in pot and bury slashed pork in beans, leaving the rind exposed. Mix 1 tablespoon of salt, 3 tablespoons of sugar,  $1\frac{1}{2}$  tablespoons of molasses, and  $\frac{1}{2}$  teaspoon of dry mustard. Dissolve in 1 cup of boiling water and pour over beans in beanpot. Then add enough more boiling water to cover beans. Cover beanpot and bake 8 hours in a 250° oven, uncovering the last hour of cooking, so that rind may be browned and crisped. Add water as needed during cooking. Care should be taken towards the end of the cooking not to add too much water to the beans.

*Baked Ham*

Wipe a high-grade smoked ham and place fat side up in an uncovered roasting pan. Insert

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meat thermometer so that bulb is in center of the thickest part of ham. Bake, uncovered, in a 300° oven, until thermometer registers 160°, or allow 20 to 30 minutes per pound, according to size and part of ham baked: large hams require 20 to 25 minutes per pound; 10- or 12-pound hams, 25 to 30 minutes to the pound; half hams 30 minutes to the pound. Shank ends and picnic butts require from 40 to 45 minutes per pound.

About 1 hour before meat is done remove from oven and skin rind from ham, stick whole cloves into surface 1 inch apart, score with a knife to make diamond-shaped markings, cover with 1 cup of brown sugar. Return to 450° oven and baste with beer every 10 minutes until ham is done. This may be served cold, thinly sliced, or served hot with:

#### *Raisin Sauce*

Cook 1 cup of sugar and 1/2 cup of water for 5 minutes. Add 1 cup of raisins, seedless or cut in pieces, 2 tablespoons of butter, 3 tablespoons of vinegar, 1/2 tablespoon of Worcestershire sauce, 1/2 teaspoon of salt, a few grains of pepper, 1/4 teaspoon of ground clove, a few grains of mace. Cook until well mixed. Then add 1 glass of currant jelly and cook until jelly dissolves.

*Tender Hams*

Hams graded "tender" by the packer are baked in an open roasting pan. Warm ham to room temperature before cooking, and bake in a 300° oven until meat thermometer registers to 160°, or, if ham weighs 15 pounds or over, allow 15 minutes to the pound; 12 to 15 pounds, allow 17 minutes per pound; 10 to 12 pounds, allow 18 minutes per pound; under 10 pounds, allow 20 minutes per pound. Allow  $\frac{1}{3}$  to  $\frac{1}{2}$  pound per serving. The last hour of cooking, proceed as for Baked Ham.

*Baked Southern Ham*

Ham may be Smithfield, Virginia, or any other ham cured in like manner. These hams are aged longer than others and need especially careful soaking and scrubbing. If very moldy we have scrubbed them with a scrubbing brush and strong yellow soap, then soaked as long as three days, changing water frequently. Rinse well. Place ham in kettle, cover with water which has been heated, but is not boiling, and simmer until tender, about 30 minutes to the pound — although we have boiled a very large ham as long as 10 hours before judging it was tender! Remove rind and proceed as for Baked Ham. Members and guests have often remarked that Southern Ham is more tender served at the Club

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of Odd Volumes than that eaten elsewhere. We attribute this to the long soaking and slow cooking.

*Westphalian Ham*

These hams come from Germany and are fully cooked. Carve in very thin slices, for serving.

*Canadian Bacon*

Wipe a 2-pound piece of Canadian bacon and place it in an uncovered roasting pan. Stick with whole cloves about 1 inch apart. Mix  $\frac{1}{2}$  cup of brown sugar with enough sherry to make a paste. Spread this over the bacon. Cook, uncovered, for 1 hour in a  $325^{\circ}$  oven. Baste every 15 minutes with sherry. Slice thin and serve hot or cold.

*Escalloped Oysters*

Mix 1 cup of Boston common cracker crumbs and  $\frac{1}{2}$  cup of stale bread crumbs and stir in  $\frac{1}{2}$  cup of melted butter. Put a thin layer of buttered crumbs in the bottom of a shallow, buttered baking dish, cover with oysters, removing the hard piece and discarding it, sprinkle generously with salt and pepper, add 2 tablespoons of oyster liquor and 1 tablespoon of cream, cover with a layer of butter crumbs, put another layer of oysters, sprinkle generously with salt and pepper, and add 2 tablespoons of oyster liquor and 1 tablespoon of cream. Cover

top with remaining crumbs. Bake 30 minutes in 450° oven. Two layers will take 1 pint of oysters. Never allow more than 2 layers of oysters for escalloped oysters; if 3 layers are used, the top and bottom will be cooked perfectly, but the middle layer will not be done through. Serves 4.

*Lobster à la Newburg*

Cut up 2 pounds of lobster meat, using scissors, into generous pieces. Cook lobster meat in  $\frac{1}{4}$  cup melted butter for 3 minutes. Add 2 tablespoons of sherry and 2 tablespoons of brandy, and cook 1 minute. Add  $\frac{1}{3}$  cup of cream. Season to taste with salt, pepper, cayenne, and add 2 egg yolks, slightly beaten. Stir until thickened. Serve with toast or in patty cases. Do not add egg yolks until just before serving, as Newburg will curdle if left over heat too long after egg yolks are added. A double boiler is an excellent utensil to make lobster Newburg in, as it eliminates the constant watching that is necessary if direct heat is applied.

*Chicken à la King*

Blend 2 tablespoons of butter and 2 tablespoons of flour in top of double boiler. Slowly, stirring constantly, add  $\frac{1}{2}$  cup of hot chicken stock and  $\frac{1}{2}$  cup of cream. Cook over boiling water until thickened. Add 1 teaspoon of salt, 2 tablespoons of butter bit

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by bit, 1 cup of boiled fowl cut in strips with scissors,  $\frac{1}{2}$  cup of sliced mushrooms which have been sautéed in 2 tablespoons of butter, and  $\frac{1}{4}$  cup of pimientos cut in strips. Cook 2 minutes and add 1 egg yolk, slightly beaten. Cook 2 minutes. Serve on toast, in patty cases, or in a vol au vent. Serves 6.

### *Chicken Croquettes*

Blend 4 tablespoons of butter and  $\frac{1}{3}$  cup of flour in top of double boiler. Add 1 cup of milk and cook over boiling water, stirring constantly, until thickened. Add  $\frac{1}{2}$  teaspoon of salt and cook 2 minutes. This mixture will be very stiff. Add 2 cups of boiled fowl which has been cut in generous pieces with scissors,  $\frac{1}{2}$  teaspoon of salt,  $\frac{1}{4}$  teaspoon of celery salt, a few grains of cayenne, 1 teaspoon of lemon juice, a few drops of onion juice, and 1 teaspoon finely chopped parsley. Chill. Shape into croquettes and roll in crumbs, egg (to which 2 tablespoons of cold water has been added, then beaten with a fork to blend) and crumbs. Fry in deep fat 390°.

### *Ten-Boy Curry* (Curried Chicken)

In the Orient, the number of boys passing a curry determines the name of the dish.

Blend 3 tablespoons of butter and 3 tablespoons



of flour in top of double boiler. Add 1 cup of milk and cook over boiling water until thickened, stirring constantly. Add  $\frac{1}{2}$  teaspoon of salt, a few grains of pepper, a dash of cayenne, and 1 teaspoon of curry powder, and cook 1 minute. Add 2 tablespoons of cream and 1 cup of boiled chicken which has been cut in generous pieces with scissors. Serve in the following manner:

Pass:

Bowl of light, fluffy rice.

Bowl of curried chicken.

Dish of chopped egg white.

Dish of egg yolk, put through sieve.

Dish of shredded coconut.

Dish of crisp, diced bacon.

Dish of chutney.

Dish of chopped peanuts.

Dish of "Bombay Duck" (smoked herring) .

Plate of French-fried onion rings.

Canned French-fried onion rings are to be had, or:

#### *French-fried Onion Rings*

Peel Spanish onions and cut in  $\frac{1}{4}$ -inch slices and separate into rings. Dip rings in milk, drain, and dip in flour. Fry in deep fat. Drain on paper and sprinkle with salt.

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*Curried Shrimp Donnelly*

Blend 4 tablespoons of butter, 4 tablespoons of flour, and 1 teaspoon of curry powder in top of double boiler. Add 1 can of Mock Turtle soup, 1 can of water, and cook over boiling water until thickened, stirring constantly. Add 1 pound of fresh-cooked shrimp,  $\frac{1}{2}$  teaspoon of salt, a few grains of cayenne, a dash of Worcestershire sauce. Cook 1 minute. Serve in the same manner as Ten-Boy Curry.

*Fish Balls*

Wash 1 cup of salt codfish in cold water, and cut in very small pieces with scissors. Wash, pare, and cut in small pieces sufficient potatoes to yield  $2\frac{1}{2}$  cupfuls. Cook fish and potatoes in boiling water to cover until potatoes are nearly soft. Drain, return to kettle, and shake over heat to dry. Mash well, add  $\frac{1}{2}$  tablespoon of butter, a few grains of pepper, and 1 egg, well beaten. Beat with fork 2 minutes. Taste to determine whether or not salt is to be added to mixture. Take up in spoonfuls and drop in smoking-hot deep fat. Fry 1 minute. Drain on brown paper. Keep fat at  $385^{\circ}$  during frying. If small fish balls are desired, for hors d'oeuvres, drop mixture from teaspoon into hot fat and fry  $\frac{1}{2}$  minute, or until brown.

*Baked Sausage*

Wipe 1 pound of Jones or Newport sausage. Prick sausages with fork, at intervals, to prevent bursting during cooking. Place in uncovered baking pan and cook 30 minutes in 450° oven. Sausages should be crisp and brown. Serve with:

*Roosevelt Scrambled Eggs*

(These were a favorite dish of Franklin Delano Roosevelt, who was one of the members, and always served when he was present at a Club Supper.)

Mash 1 Philadelphia cream cheese with a fork into a frying pan. Add ½ cup cream or top milk, and heat until cheese has melted and cream is bubbling. Break 6 eggs into a bowl and beat lightly with a fork. Add 1 teaspoon of salt and a few grains of pepper and mix all ingredients with the cream cheese mixture. Cook over a low heat, stirring constantly and scraping bottom of pan, using long, folding strokes. Remove from heat when the consistency is creamy and serve at once. Do not overcook. Serves 4.

It is told that Franklin Delano Roosevelt urged one of the Club members — who of course was a Republican — to vote for him for a second term.

“I’d rather vote for the Devil,” was the unexpected reply.

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“But if your friend doesn’t run?” countered the President.

### *Lobster Salad*

Remove intestinal vein from 2 lbs. lobster meat and cut meat in pieces with scissors. Do not cut into too small pieces. Marinate in French dressing for 1 hour. Drain. Add  $\frac{1}{2}$  cup of mayonnaise and mix well with lobster. Arrange crisp lettuce leaves on silver tray. Pile lobster mixture in center and mask with mayonnaise. Garnish with capers, small lobster claws, radish roses and watercress. Serves 4.

### *Chicken Salad*

Remove skin, bones, and fat from cold boiled chicken. Be sure to remove all hard bits from meat. Cut in generous pieces with scissors sufficient chicken to fill 2 cups. Mix chicken with 1 cup of diced celery. Marinate in French dressing for 1 hour. Drain. Arrange lettuce cups on silver platter. Fill with chicken salad and mask with mayonnaise, making individual salads. Garnish with capers, hard-boiled eggs, halved, and parsley.

### *Molded Chicken*

Soak 2 tablespoons granulated gelatine in  $\frac{1}{2}$  cup of cold water for 5 minutes. Add 2 cups of boiling

chicken stock, 1 teaspoon of salt, and  $\frac{1}{4}$  teaspoon of pepper. Cool and then chill. When beginning to coagulate, pour a thin layer of jellied stock into a melon mold. Set mold in ice water. When firm garnish with truffle slices and add another thin layer of jellied stock. When this has set, add thick slices of cold boiled chicken. Cover with remaining stock. Chill until firm. Turn out of molds onto arranged lettuce leaves. Pass mayonnaise dressing. An excellent dish for a very hot night.

#### *Jellied Chicken Salad*

Soak 2 tablespoons of granulated gelatine in  $\frac{1}{2}$  cup of cold water for 5 minutes. Add 2 cups of boiling chicken stock, 1 teaspoon of salt, and  $\frac{1}{4}$  teaspoon of pepper. Cool and chill. When beginning to coagulate, put a thin layer of jellied stock in bottom of a ring mold. Set in ice water. When firm add 2 cups of diced cold boiled chicken which has been mixed with 1 cup diced celery. Cover with remaining jellied chicken stock. Chill until firm. Arrange lettuce leaves on round silver platter. Turn out molds. Fill center with mayonnaise dressing. Garnish with radish roses, capers, and crisp watercress.

This is an admirable dish for a wedding buffet on a very hot night.

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*Ham Mousse*

Soften 1 tablespoon gelatine in  $\frac{1}{4}$  cup of cold water and dissolve in 1 cup of boiling chicken stock. Cut with scissors, cooked ham in  $\frac{1}{2}$ -inch cubes, to yield 3 cupfuls. Add  $\frac{1}{2}$  teaspoon of dry mustard,  $\frac{1}{2}$  teaspoon of paprika, and a pinch of salt. Chill jellied stock, and when mixture begins to coagulate fold in 1 cup unsweetened whipped cream. Fold in ham. Pour into wet molds. Chill until firm. Unmold onto a bed of crisp lettuce leaves. Garnish with ripe olives and watercress.

*Macaroni au Gratin*

Cook  $\frac{3}{4}$  cup of macaroni, broken into pieces, in 2 quarts of boiling water to which has been added 1 tablespoon of salt, for 20 minutes. Drain. Pour cold water over macaroni, to rinse. Blend 4 tablespoons of butter and 4 tablespoons of flour in top of double boiler. Add 3 cups of milk, 1 teaspoon of salt,  $\frac{1}{4}$  teaspoon of pepper. Cook over boiling water, stirring constantly, until thickened. This mixture will be fairly thin, as starch in macaroni will add thickening. Put a layer of macaroni in the bottom of a buttered baking dish. Pour over it a layer of cream sauce. Sprinkle with  $\frac{1}{4}$  cup of grated Parmesan cheese. Put another layer of macaroni

in dish, pour over it the remaining sauce and sprinkle the top with  $\frac{1}{4}$  cup of grated Parmesan cheese. Cover with buttered crumbs and bake in  $375^{\circ}$  oven until crumbs are brown and macaroni mixture is bubbling hot.

### *Spaghetti Neapolitan*

Order from the butcher 1 pound of beef, bottom of round, cut in pieces or ground into Hamburg. If meat is in pieces, remove fat. Chop 1 onion, 1 whole green pepper, very fine. Put chopped onion, pepper in stewpan and add 1 can of tomatoes and 1 can of Italian tomato paste. Add salt, pepper, and brown sugar to taste. Dip pieces of meat in olive oil, or if Hamburg is used, shape into patties and dip in olive oil. Broil meat until brown under a high flame. Add meat to sauce and let simmer 8 hours. Serves 4 to 6. Pass grated Parmesan cheese. Serve with:

### *Spaghetti*

Take  $\frac{1}{2}$  pound of spaghetti in hand and dip ends in boiling water. As spaghetti becomes moistened it will bend easily, when it may be coiled under the boiling water. Add 1 tablespoon of salt. Let boil 20 minutes, until soft. Drain. Arrange on a hot

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platter, pour over spaghetti 1 tablespoon of olive oil. Put Neapolitan mixture over the spaghetti.

### *Chicken Pie*

Cover a 4-pound fowl with boiling water, cook slowly until tender, adding  $\frac{1}{2}$  tablespoon of salt, a few grains of pepper, and a bit of bay leaf while cooking.

Blend 6 tablespoons of butter and 6 tablespoons of flour in top of double boiler. Add 3 cups of chicken stock,  $\frac{1}{2}$  teaspoon of salt, a few grains of pepper and cook over boiling water, stirring constantly, until thickened.

Remove meat from the boiled chicken, in fairly large pieces. Put pieces of chicken in casserole, pour sauce over it. Cover with pastry, in which several gashes have been made to allow steam and gases to escape. Bake 10 minutes in 450° oven. Reduce heat to 350° and cook for 35 minutes longer. Pie may be topped with baking-powder-biscuit recipe if preferred.

### *Chicken and Mushrooms*

Blend 6 tablespoons of butter with 6 tablespoons of flour in top of double boiler. Add 2 cups of thin cream, 1 teaspoon of salt, a few grains of pepper,



and a dash of cayenne. Cook over boiling water, stirring constantly, until thickened. Remove stems from  $\frac{1}{2}$  pound of mushrooms, and skin mushroom caps. Reserve mushroom stems and skins for stock, which may be used for soup at a later meal. Slice mushroom caps and sauté in 2 tablespoons of butter for 5 minutes. Add mushrooms, and butter they were cooked in, to the first mixture.

Cut cold boiled chicken in rather large pieces, with scissors, to yield 2 cupfuls. Add this to mixture. Then add 1 cup of chicken stock and cook 10 minutes; 1 egg yolk, slightly beaten, and cook 2 minutes. Add a few grains of nutmeg, 2 tablespoons of sherry, and mix well. Serves 6. Turn into:

#### *Cornbread Ring*

Mix  $\frac{3}{4}$  cup of corn meal, 1 cup of flour,  $\frac{1}{3}$  cup of sugar, 3 teaspoons of baking powder, 1 teaspoon of salt. Add 1 cup of milk, 1 egg, well beaten, and 2 tablespoons of melted butter. Mix well. Pour into well-buttered ring mold and bake 20 minutes in 425° oven.

#### *The Country Captain*

This is the beloved dish of the Army Wives, and is served at least once while one is stationed on any Army Post.

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Cut and skin one young chicken, roll in flour, salt and pepper, and paprika. Fry in butter in frying pan until chicken is brown but not cooked through.

Put 1 can tomatoes,  $\frac{1}{2}$  teaspoon of whole cloves, 1 teaspoon of chopped parsley, 1 teaspoon of paprika,  $\frac{1}{2}$  teaspoon of prepared mustard,  $\frac{1}{2}$  teaspoon of curry powder, and  $\frac{1}{2}$  teaspoon of thyme in Dutch oven, or stewpan which has cover, and heat. Add 1 large onion and 1 green pepper which have been ground together. When this sauce is hot, immerse chicken in it. Sprinkle  $\frac{1}{2}$  cup of currants over all. Put cover on pan and place in  $325^{\circ}$  oven.

Wash 1 cup of rice and boil in 2 quarts of salted water 20 minutes, until rice is soft. Drain in coarse strainer and pour 1 quart of hot water over rice. Return to kettle in which it was cooked, cover, and let stand in a warm place until kernels separate.

Place rice in center of large platter, place chicken around rice, and pour over all the remaining sauce. Sprinkle with 1 cup of shredded blanched almonds. Serve at once. Serves 6 to 8.

#### RELISHES

##### *Spiced Watermelon Rind*

Remove outer skin from rind of watermelon and cut in thin slices. Weigh and soak overnight in

weak brine (2 tablespoons of salt to 1 quart of water). Drain and cook rind in fresh water until tender. For each 2 pounds of prepared rind use  $4\frac{1}{2}$  cups of sugar, 2 cups of water, 1 lemon, thinly sliced, 2 cups of vinegar, 1 stick of cinnamon, 1 teaspoon of whole cloves, and 1 teaspoon of whole allspice. Boil together 5 minutes, add rind and cook until clear. Pack in sterilized jars, fill with syrup, and seal at once. Two pounds prepared rind fills a quart jar.

*Aunt Aggie's Piccalilli*

Wash 1 peck of green tomatoes, 2 quarts of green peppers (and 1 red pepper). Peel 2 quarts of onions and chop well. Mix  $1\frac{1}{2}$  pounds of brown sugar with 3 pints of vinegar and bring to boil. Add 1 package of mixed spices (tied in bag). Add chopped vegetables and boil until tender, being very careful not to burn. Remove spice bag, fill glass jars with mixture, and adjust covers.



*“What good dinners you have — game every day . . . and no end of fish from London.”*

— VANITY FAIR

WE ARE no less adept at cooking game than are the cooks of England and Europe, but we do not hang our meat as long as they do. In England and on the Continent a guest knows that game is to be served as soon as he enters his host's house! Here, we like it “rich and rare,” but not “high.”

Once when Mr. Bemis was shooting in Scotland

he sent a brace of pheasants back to the Saturday Luncheon Club. This was long before the days of air mail and refrigeration and the gift was decidedly "ripe" by the time it arrived. The kitchen staff went promptly into action, and at the Luncheon, the President announced that it was just seven days since Mr. Bemis had bagged the birds.

"Humph, another day and it would have been just too late," muttered Rear Admiral Bowles, after an appraising sniff.

Our manner of cooking and serving game is truly native, the Indian having taught the white man many of his ways. The combination of the original European methods and those of the Indian has resulted in our own distinctive American style of game cookery.

Ice, in America, has always been available, the shrewd Yankee trader bringing it to the warmer climates, for profit. Refrigeration has improved to a point where the hunter's "bag" can be kept for months, permitting the connoisseur to sample delicacies from other lands.

Game includes rabbit, moose, elk, as well as deer meats, wild duck and the smaller game birds from our own woods, and that imported from other parts of the globe. Game birds are cooked in the manner

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of domestic birds, but with a difference in the slaughtering, a time allowed for "hanging," and a shorter cooking time.

We do not dress game at the Club, but have it dressed by our butcher. Any standard cook book may be consulted for ways of dressing game.

### *Roast Wild Duck*

Have duck at room temperature. Wipe, sprinkle inside with salt, rub with a clove of garlic, stuff with peeled onions, and truss. Place on rack in open roasting pan; bake 12 minutes to the pound, in 450° oven. Baste every 5 minutes with orange juice. If ducks are very fat, steam for one hour before roasting. The stuffing is not to be served.

For very rare wild duck, bake in 500° oven for 15 or 20 minutes, basting every 5 minutes with orange juice.

### *Roast Wild Goose*

Have goose at room temperature. Wipe, sprinkle inside with salt, and rub with clove of garlic. Stuff with quartered apples, generously sprinkled with ginger. Place on rack in open roasting pan. Lay 6 thin slices of fat salt pork over breast. Bake in 400° oven 2 hours. Remove pork last half-hour of cooking. If goose is young and tender, roast 1½ hours.

We scrub a wild goose in hot soapsuds. Then rinse well with cold water before stuffing.

### *Roast Grouse*

Have grouse at room temperature. Wipe and truss. Place on rack in small, shallow roasting pan. Sprinkle with salt and pepper, and dredge with flour. Place thin slices of salt pork over the breast. Bake in 450° oven 20 minutes, basting 3 times with fat in pan. Arrange on platter, remove skewers, serve with:

### *Panada* (Bread Sauce)

Scald 2 cups of milk in double boiler 30 minutes, together with  $\frac{1}{2}$  cup of stale bread crumbs and 1 onion, stuck with 6 cloves. Remove onion at end of 30 minutes, add  $\frac{1}{2}$  teaspoon of salt, a few grains of cayenne, a dash of Worcestershire sauce, 2 tablespoons of butter. Pour around grouse. Sprinkle  $\frac{1}{2}$  cup of stale bread crumbs, browned in 1 tablespoon of butter, over the bird and the sauce. Garnish with parsley.

A bird serves 3 or 4 persons.

### *Roast Pheasant*

Have pheasant at room temperature. Wipe, sprinkle inside with salt and pepper. Stuff and truss. Put a piece of bacon fat over breast and secure

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it. Place bird in open baking pan, on a rack, and bake 40 minutes in 350° oven, basting frequently while cooking, with fat in pan. Pour the unthickened drippings over bird and add 1/2 cup of port over all. Stuff with:

*Wild Rice Stuffing*

To 2 cups of cooked wild rice add 1 chopped onion, 1 teaspoon of chopped parsley, 1 tablespoon of butter, 1 teaspoon of salt, and a few grains of pepper.

*Roast Quail*

Wipe thoroughly with damp cloth. Sprinkle inside with salt and brush inside with butter. Stuff with a truffle and truss. Place on rack in small open roasting pan, brush over with melted butter, dredge with flour, and put strips of fat salt pork over birds. Bake in 400° oven 15 minutes, basting every 5 minutes with fat in pan. Serve with quince jelly. Allow 1 quail per person. Garnish with watercress.

*Potted Pigeons (Squabs)*

Wipe, stuff, and truss 6 squabs and place upright in stewpan. Boil 6 stalks of celery in 4 cups of water and remove celery. Pour water around squabs, cover, and cook slowly until tender, about 3 hours.



Remove birds from water and cool. Sprinkle with salt and pepper and dredge with flour. Brown in salt pork which has been tried out in frying pan. Blend  $\frac{1}{4}$  cup of butter and  $\frac{1}{4}$  cup of flour to stock remaining in pan. Cook until gravy is thickened. Place birds on toast points and pour gravy over all. Allow 1 bird per person.

### *Stuffing*

To 1 cup of hot riced potatoes, add  $\frac{1}{2}$  teaspoon of salt,  $\frac{1}{4}$  teaspoon of pepper,  $\frac{1}{4}$  teaspoon of marjoram, a few drops of onion juice, 1 tablespoon of butter,  $\frac{1}{4}$  cup of soft stale bread crumbs, soaked in boiling water and wrung in cheesecloth, and the well-beaten yolk of 1 egg.

### *Broiled Plover*

Have butcher dress plover for broiling and split in half. It should be at room temperature. Sprinkle with salt and pepper and brush with butter. Broil 10 minutes under high flame. Turn, to brown evenly. Have inside of breasts next to flame longest part of cooking, as the skin side will cook more quickly. Remove to platter, sprinkle with salt and pepper, and pour melted butter over plover. Garnish with watercress.

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*Larded English Partridge*

Have 3 partridges dressed to roast and larded. Wipe, sprinkle with salt and pepper. Put in casserole and add several thin slices of fat salt pork. Cook uncovered 15 minutes, in 375° oven, basting every 5 minutes with melted butter. Pour over birds 1 cup of sherry and cook, covered, 25 minutes in 325° degree oven. Serves 6. Serve with:

*Sherry Currant Sauce*

Whip 1 glass of red currant jelly with 4 tablespoons of orange juice, beating with fork for 5 minutes. Add 4 tablespoons of sherry, grated rind of 2 oranges, and season with salt and pepper and a dash of Worcestershire sauce. Mix well.

*English Partridge Pie*

Have 3 birds dressed as for broilers, split in two. Order 1 pound veal chops. Remove fat and bones from chops, sprinkle veal and birds well with salt and pepper, and sauté in  $\frac{1}{4}$  cup of olive oil until browned. Put partridges in casserole, cover with veal, and lay 6 slices of bacon on top.

Stir 4 tablespoons of flour into drippings in pan birds were sautéed in, and blend well. Add 2 bouillon cubes and 2 cups of water, and cook over heat

until thickened. Add 2 whole cloves, a few grains of powdered ginger, and pour over birds in casserole. Bake, covered, 1 hour, in 350° oven.

Sauté 1 cup of sliced mushrooms in 2 tablespoons of butter for 5 minutes. Add mushrooms and butter they were cooked in to mixture in casserole. Sprinkle with chopped parsley and pour over all 1 cup of sherry. Cover with plain paste, bake 15 minutes in 450° oven. Serves 6.

#### *Hasenpfeffer Viennese*

Have rabbit dressed and cut in pieces. Put in crock. Cover with sour white wine. Add 1 clove of garlic, 1 onion sliced, 1 teaspoon of salt, 1 tablespoon of brown sugar, a dash of Worcestershire sauce, 1 bay leaf, and 8 peppercorns. Cover crock. After first few hours, remove clove of garlic. Allow to remain in crock 24 hours. Remove meat after it has soaked 24 hours, and reserve and strain liquor. Dredge meat with flour mixed with salt and pepper, and sauté in 4 tablespoons of butter, until brown. Remove to casserole. Pour over meat in casserole 4 cups of the liquor reserved, and add 1 onion chopped with 4 sprigs of parsley and 3 stalks of celery. Cover and simmer under the boiling point 1½ hours. Mix 5 tablespoons of flour to a paste in ½ cup sour cream. Add to mixture and thicken. Serves 6 to 8.

*Saddle of Venison*

Have butcher dress saddle to weigh about 6 pounds. Be sure it is at room temperature before cooking. Wipe with damp cloth. Place saddle in open pan, on a rack, skin side up. Sprinkle with salt and pepper generously and dredge well with flour. Put in 450° oven for 15 minutes. Reduce oven temperature to 300° and cook 1 hour more, or until meat thermometer reads 170°. The last half-hour of cooking, turn smooth side up, to brown. Serve with currant jelly.

*Venison Cutlets*

Have cutlets at room temperature. Wipe and cut 1 slice venison  $\frac{1}{2}$  inch thick into cutlets. Season with salt and pepper and cook 3 minutes in 2 tablespoons of butter. Melt 2 tablespoons of butter and add 2 tablespoons of flour,  $\frac{1}{2}$  cup of currant jelly, and  $\frac{1}{2}$  cup of port. Thicken and pour over cutlets. Simmer 2 minutes. Garnish with parsley.

*Roast Venison*

Lard a portion of a leg of venison, season with salt and pepper, rub with 2 tablespoons of oil and 1 tablespoon of vinegar, and sprinkle with flour. Roast in a hot, 480° oven until flour is browned. Reduce heat to 350°. Then add 1 $\frac{1}{2}$  cups of boiling

water, a sprig of parsley,  $\frac{1}{4}$  bay leaf, 2 slices of onion, and 2 slices of carrot. Cover closely and cook until tender. Serve with Baked Sweet Potato Balls and:

*Brown Cherry Sauce*

Melt and brown 2 tablespoons of butter, add 3 tablespoons of flour, and when brown add 1 cup of stock strained from roasting pan and stir until sauce boils. Add 1 cup of currant jelly and  $\frac{1}{3}$  cup of candied cherries, soaked  $\frac{1}{2}$  hour in boiling water and cut in pieces. Salt and cayenne to taste.

*Broiled Elk Steak*

Have steaks at room temperature. Wipe, salt and pepper, and brush with  $\frac{1}{2}$  cup of butter in which has been crushed 1 clove of garlic. Place on greased rack under high heat and broil 8 minutes on each side, if steak is about 1 inch thick; 10 minutes to each side if steak is thicker. Remove to plate and garnish with parsley. Pour garlic butter over steaks. Allow  $\frac{1}{2}$  pound per person.

Snakes don't, perhaps, belong with game, but this is a nice story:

Life in the Agassiz household was full of surprises, according to the son of the great naturalist. One morning his mother awoke to find a snake in

her slipper. With appropriate shrieks she woke her husband whose concern was of a different order:

“Dear, dear,” he muttered sleepily, “only one? Whatever has become of the other?”

Mr. Agassiz had put a snake in *each* slipper — not to frighten his wife but merely to keep the snakes warm during the night.



*All thynges created of God under the moon  
... ben elemented vegetables and sensytyves.*

— DU WES, 1532

ONE OF OUR FRIENDS in Washington advertised for a cook in a daily newspaper. She was being interviewed by the only applicant! Size of family, the questions of hours and remuneration and duties, were discussed, and then the potential cook announced: "They's one mo' question, ma'am, that I mus' ask — does yo' birdseyes, or does yo'hs peels?"

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Frankly, with some exceptions, we “Birdseyes,” at the Club of Odd Volumes, because the quality of fresh vegetables procurable during the winter months is not always dependable, and the quick-frozen products are always uniformly excellent. The exceptions are the root vegetables — potatoes, parsnips, carrots, turnips, and squash, because these are best in the fall and winter months. We use few canned vegetables, these being tomatoes, cream-style corn, and beets, all of which retain their vitamins in the canning process.

#### *Asparagus*

Wash 1 bunch of fresh asparagus, or use 1 package of quick-frozen asparagus. Cook in boiling salted water until stalks are just tender. Do not overcook. Remove from water onto toast points, on serving platter. Pour over all 4 tablespoons of melted butter. Serves 4.

#### *Green Beans Odd Volumes*

Cook 1 pound of string beans, washed and cut in pieces lengthwise, or 1 package of Frenched quick-frozen string beans, in boiling salted water until just tender. Do not overcook. Drain. Remove to serving dish. Sprinkle over the string beans 2 pimientos, thinly sliced, and 4 tablespoons of melted butter. Add 1 teaspoon of salt, a few grains of pepper,



and  $\frac{1}{2}$  cup of grated Parmesan cheese. Mix thoroughly.

### *Baby Lima Beans*

Cook 1 package of quick-frozen baby lima beans in boiling salted water until just done. Drain. Remove to serving dish and cover with 4 tablespoons of melted butter. Add 1 teaspoon of salt and a few grains of pepper. Mix well.

### *Harvard Beets*

Dice 1 can of small beets, or 12 cooked beets.

Put in saucepan 1 cup of sugar and 1 tablespoon of cornstarch. Add 1 cup of water and  $\frac{1}{2}$  cup of vinegar and boil 5 minutes. Add beets and let stand 1 hour. Just before serving heat and add 4 tablespoons of butter. Serves 6.

### *Brussels Sprouts and Bacon*

Remove dry leaves and gash crosswise the stems of 1 box of Brussels sprouts; soak 15 minutes in cold water. Or use 1 box of quick-frozen Brussels sprouts. Cook in boiling water to which 1 teaspoon of salt has been added the last few minutes of cooking, until sprouts are just tender. Drain. Fry 4 slices of bacon until crisp. Remove sprouts to serving dish and crumble bacon over sprouts. Mix thoroughly. Serves four.

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*Minted Carrots and Peas*

Cook 1 box quick-frozen carrots and peas in boiling salted water, until just done. Remove to warm serving dish. Add  $\frac{1}{2}$  cup of melted butter, 1 teaspoon of salt, and a few grains of pepper. Sprinkle with 1 tablespoon of chopped mint leaves. Mix well. Good with lamb or game.

*Cauliflower with Mushrooms*

Select a firm, white head of cauliflower. Remove outer leaves and soak, head down, in cold water for  $\frac{1}{2}$  hour. Boil, head up, in salted water, for  $\frac{1}{2}$  hour. Drain. Separate into flowerets and put in baking dish.

Remove stems and skins from 1 pound of mushrooms. Wash well and put in saucepan. Cover with cold water, bring to a boil, then simmer for  $\frac{1}{2}$  hour. Strain. Chop mushroom caps and sauté in 4 tablespoons of butter for 5 minutes.

Blend 4 tablespoons of butter and 4 tablespoons of flour in top of double boiler. Add  $\frac{1}{2}$  cup of cream, the stock from the boiled mushroom stems, and 1 teaspoon of salt. Cook over boiling water until thickened, stirring constantly. Add a dash of pepper and a dash of cayenne, and the sautéed chopped mushrooms. Pour over flowerets. Bake 10 minutes in 425° oven.

*Cauliflower Odd Volumes*

Soak head of cauliflower, head down, in cold water for  $\frac{1}{2}$  hour. Cook, head up, in boiling salted water  $\frac{1}{2}$  hour. Drain. Remove to baking dish, keeping head intact.

Blend 4 tablespoons of butter and 4 tablespoons of flour in top of double boiler. Add 2 cups of rich chicken stock and cook over boiling water, stirring constantly, until thickened. Pour over cauliflower, sprinkle with  $\frac{1}{2}$  cup of grated Parmesan cheese and  $\frac{1}{2}$  cup of buttered crumbs. Bake in  $450^{\circ}$  oven until cheese has melted and crumbs have browned.

*Corn Fritters*

Drain  $\frac{1}{2}$  can of cream-style corn. Put in bowl and add  $\frac{1}{2}$  cup of flour,  $\frac{1}{2}$  teaspoon of baking powder, 1 teaspoon of salt, a speck of paprika, and the well-beaten yolk of an egg. Fold in the stiffly-beaten white. Drop by teaspoonfuls into hot, fresh lard,  $380^{\circ}$ , until golden brown. Drain on brown paper. Accompaniment for Chicken Maryland, Club of Odd Volumes. Yield, 12 small fritters.

*Escalloped Eggplant*

Cook  $\frac{1}{2}$  small onion, 1 green pepper, shredded, and 4 tablespoons of butter in frying pan until onions are yellow. Add 2 cups of canned tomatoes, 1 tea-

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spoon of salt, and a dash of nutmeg. Cook until blended.

Pare an eggplant and cut into inch cubes. Soak for 15 minutes in salted water. Drain. Add to tomato mixture and cook until eggplant is tender and sauce has thickened, about 30 minutes. Turn into baking dish, cover with buttered crumbs, and bake until crumbs are brown.

#### *French Fried Onion Rings*

Break 1 egg into a mixing bowl, add 1 cup of milk, 1 cup of sifted flour, and 1 teaspoon of salt. Beat with rotary or electric beater until batter is smooth.

Peel 6 Bermuda onions and cut into rings. Dip rings separately into batter with a fork. Drain for a few seconds over bowl to let excess drip off. Fry in hot fat (385°) until golden brown. Drain on paper towel. Sprinkle with salt. Keep hot until serving time. Excellent with any curried dish. For the inexperienced cook, or for those in small apartments, we recommend the canned fried onion rings which are on the market; these are most satisfactory.

#### *Raw Onion Rings*

Cut in rings 1 or 2 sweet Bermuda onions. Soak overnight in refrigerator in mixture of 1 pint of milk

and 1/2 cup of sugar. (Caution: do not add salt, as this is one recipe where salt just doesn't appear!)

Grand as an accompaniment to fried egg sandwiches, or Hamburger buns. Crisp and delicious.

### *Parsnip Fritters*

Wash 6 or 8 parsnips and cook in boiling salted water for 45 minutes, or until tender. Drain, plunge into cold water, to facilitate removing skins. Skin, mash, season to taste with butter, salt, pepper, and paprika. Shape in small, round, flat cakes, roll in flour, and sauté in butter until golden brown.

This was a favorite of the late George Arliss, who was a vegetarian.

### *Peas Mt. Vernon*

Remove stems and skins from 1/2 pound of mushrooms. (Stems and skins may be boiled together to yield stock for future use.) Dice mushroom caps into 1/2-inch pieces. Melt 2 tablespoons of butter in frying pan, and add diced mushrooms. Sauté until mushrooms are brown, about 5 minutes.

Cook 1 package quick-frozen peas in boiling salted water until just done. Drain. Remove to warm serving dish and pour mushrooms and butter over peas. Mix lightly. Serves 4.

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**POTATOES***American Potatoes*

Add 1 cup of grated American cheese to whipped potatoes before beating.

*Potato Balls*

Wash and pare 4 large potatoes. Shape in balls, using potato cutter. Take care to make the balls uniform in size. Remaining potato not used as balls may be boiled and mashed. These potato balls may be fried in deep fat or boiled. If boiled, place in boiling salted water and cook until soft. Remove to a heated serving dish and pour over balls 2 tablespoons of melted butter. Sprinkle top with 1 tablespoon of finely chopped parsley.

*Club Potatoes*

Pile 3 cups of whipped potatoes on baking dish. To  $\frac{1}{2}$  cup of whipping cream add  $\frac{1}{4}$  teaspoon of pepper and  $\frac{1}{2}$  teaspoon of salt. Whip cream until stiff, fold in  $\frac{1}{2}$  cup of grated Parmesan cheese. Spread over whipped potatoes and bake in moderate ( $350^{\circ}$ ) oven until delicately browned.

*Potato Croquettes*

In a bowl mix 2 cups of hot riced potatoes, 3 tablespoons of butter, 1 teaspoon of salt, a few grains

of pepper,  $\frac{1}{4}$  teaspoon of celery salt, a few drops of onion juice, and 1 tablespoon of finely chopped parsley. Shape into croquettes, roll in dry bread crumbs, dip in egg to which 2 tablespoons of cold water have been added and beaten well with fork, and roll in crumbs again. Fry in deep fat, 400°.

### *Delmonico Potatoes*

Wash, pare, and cut into very small cubes enough potatoes to make 2 cupfuls. Boil in salted water until tender. Put layer of potato cubes in buttered baking dish.

Blend together in top of double boiler 3 tablespoons of butter and 3 tablespoons of flour. Add 2 cups of milk and cook over boiling water until thickened. Season with 1 teaspoon of salt, a few grains of pepper, and  $\frac{1}{2}$  teaspoon of celery salt. Pour half of this mixture over layer of potatoes. Sprinkle with  $\frac{1}{2}$  cup of grated Parmesan cheese, add another layer of potatoes, the rest of the sauce, and  $\frac{1}{2}$  cup of grated Parmesan cheese. Dust top with paprika and sprinkle generously with buttered crumbs. Bake in 400° oven until sauce bubbles and crumbs are browned.

### *Potatoes Español*

Rub 2 pimientos through a sieve and add to hot riced potatoes. Proceed as for Whipped Potatoes,

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reducing amount of liquid, if necessary. Very fine accompaniment for fish!

#### *Franconia Potatoes*

Wash and pare 6 potatoes of medium size. Parboil in salted water 10 minutes. Drain. Place in pan in which meat is roasting and bake until soft, basting every 10 minutes with fat in pan. Potatoes may be roasted in 2 tablespoons of melted butter, instead of dripping fat, in the same manner, basting until potatoes are soft.

#### *Hashed Browned Potatoes*

Chop enough boiled potatoes to make 2 cupfuls. Cut a 2-inch slice of fat salt pork into dice and try out in frying pan. When fat is tried out, remove scraps of pork and discard. Add potatoes to fat in pan, 1 teaspoon of salt, a few grains of pepper, and a dash of cayenne. Mix thoroughly. When well mixed, smooth potatoes on top and cook until bottom is browned and potatoes are soft. Fold, as an omelet, onto warm platter.

Especially recommended to accompany steaks, saddle of mutton, or venison. Always a favorite whenever it appears at the table.

#### *Whipped Potato*

Put 6 large boiled hot potatoes through ricer, or



mash with electric beater. Add 3 tablespoons of butter, 1 teaspoon of salt, a few grains of pepper, and about  $\frac{1}{2}$  cup of hot milk. Beat or whip until very light and fluffy. We felt the recipe for mashed whipped potatoes should be included because too many cooks do not use sufficient liquid. To whip potatoes to a creamy, fluffy consistency, plenty of liquid must be added. Another word about mashed whipped potatoes — be sure to get all the lumps out! For this reason, a ricer is used at the Club of Odd Volumes, even though the potatoes are whipped with an electric beater.

#### *Candied Sweet Potatoes*

Wash, boil, and skin 6 or 8 large sweet potatoes. Split in slices, lengthwise. Arrange in buttered baking dish and sprinkle lightly with salt and pepper and  $\frac{1}{2}$  cup of brown sugar. Repeat, making another layer, and sprinkle with salt, pepper, and  $\frac{1}{2}$  cup of brown sugar. Pour over all  $\frac{2}{3}$  cup of melted butter. Bake 2 hours in 325° oven.

#### *Sweet Potato Croquettes*

Wash, boil, and skin 6 or 8 large sweet potatoes. Drain. Rice or mash with electric beater. Add 2 tablespoons of butter, 1 teaspoon of salt, a few grains

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of pepper, and 2 tablespoons or more of cream. Shape into croquettes. Roll in dry bread crumbs, dip in egg to which 2 tablespoons of cold water have been added and beaten well with a fork, and roll in crumbs again. Fry in 400° deep fat.

*Sweet Potatoes à la Julie*

Pile mashed sweet potatoes into casserole, top with halved marshmallows. Heat in 400° oven, until marshmallows are browned.

*Mashed Sweet Potatoes*

Wash, boil, and skin 6 or 8 large sweet potatoes. Rice, or mash with electric beater. Add ½ cup of orange juice (about), 1 teaspoon of salt, 3 tablespoons of butter, and beat until light and fluffy.

*Sherried Sweet Potatoes*

Put 2 cups hot riced sweet potatoes in mixing bowl. Add 3 tablespoons of butter, 1 teaspoon of salt, a few grains of pepper, a dash of cinnamon, 4 tablespoons or more of cream. Drop by drop, add up to ¼ cup of sherry, stopping when potatoes have absorbed all the liquid necessary. Beat thoroughly.

*Club Spinach*

Unlike the little boy who was urged by his nurse to eat his spinach because so many other little boys

in the world who loved spinach couldn't have any, to which the little boy replied, "just name two," the members at the Club of Odd Volumes enjoy this recipe for Club spinach.

Wash well, pick over, and cook in boiling salted water 1 peck of spinach, or 1 package of quick-frozen spinach. Drain and chop finely. Heat 4 tablespoons of butter in frying pan and add chopped spinach. Dredge with 4 tablespoons of flour and stir well. Add  $\frac{1}{2}$  cup of heavy cream, 1 teaspoon of powdered sugar, and a dash of nutmeg. Heat until bubbling. Serve at once.

### *Spinach Ring*

Sauté 1 small onion, chopped, in 2 tablespoons of butter for 2 minutes; remove from heat and add 3 cups of chopped cooked spinach,  $\frac{1}{2}$  cup of soft bread crumbs.

Blend 4 tablespoons of butter and 4 tablespoons of flour in top of double boiler. Add 1 cup of light cream stirring constantly, until thickened. Remove from heat, add 2 egg yolks, slightly beaten, and fold in 2 egg whites, beaten until stiff. Season with salt, pepper, and paprika to taste. Add spinach mixture and turn into greased ring mold, set in pan of hot water and bake in moderately hot oven (350°)

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for 30 minutes, or until firm. Unmold on warm platter, fill center with creamed chicken, ham, or tuna. Serve at once.

*Squash Specialty of the House*

Wash, pare, remove seeds and stringy pieces from 5 pounds of Hubbard or Delicious squash. Cut in pieces. Place pieces in steamer and cook over boiling water until squash is tender, about 30 minutes. Mash squash, being careful to handle as little as possible so that squash will not become watery. Season with salt, pepper, butter, and a dash of nutmeg. Put squash in baking dish. Pour over top  $\frac{1}{2}$  cup of heavy cream. Top with 2 slices of bacon and buttered crumbs. Heat in 450° oven until bacon is crisp and crumbs are browned.

*Escalloped Tomatoes*

Remove contents of can of tomatoes and drain off some of the liquid. Cover bottom of buttered baking dish with buttered common cracker crumbs. Add tomatoes, season generously with salt and pepper. Cover top generously with mixture of common cracker crumbs and soft bread crumbs, well buttered. Bake in 450° oven until tomatoes are very hot and crumbs are brown. Good with fish or veal cutlets.

*Club Tomatoes De Luxe*

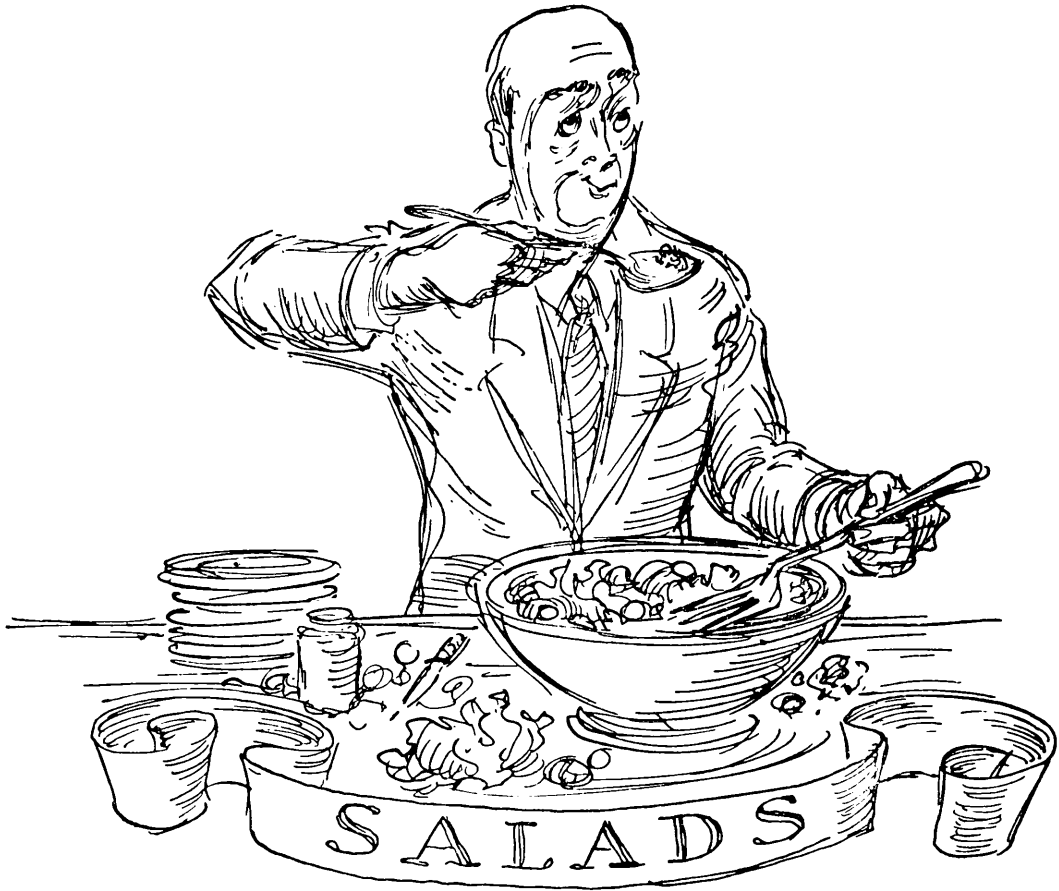
Select 6 firm tomatoes. Cut off blossom end, scoop out seeds and pulp, sprinkle inside with salt, invert, and let stand  $\frac{1}{2}$  hour. Add equal quantity of bread crumbs to pulp, season well with salt, pepper, and a dash of Tabasco sauce. Refill tomatoes, top with buttered crumbs. Bake 2 minutes in  $450^{\circ}$  oven, until tomatoes are soft and crumbs are browned.

*Fried Tomatoes*

Select 6 firm tomatoes. Immerse in boiling water for a few seconds to facilitate skinning. Skin and slice in  $\frac{1}{3}$ -inch slices. Sprinkle with salt and pepper, dip in flour, and pan fry in butter until brown. Serve immediately.

*Mashed Turnip*

Wash, pare, and cut in slices a large yellow turnip and cook in boiling salted water until soft. Drain, mash, and season with butter, salt, and pepper. Serve at once.



*She turned away one servant for putting too much oil in her salad.*

— ARBUTHNOT, 1712

A. LAWRENCE LOWELL, President of Harvard University, was a regular member of the Saturday Luncheon group. Now Mr. Lowell did not eat salads, but a substitute waitress did not know of this aversion, and set a plate of tossed lettuce, appetizingly dressed, beside him.

“Young lady,” he called out, “how well do you know your Bible?”

“Not too well, I’m afraid, sir,” she stammered.

“Do you recall Nebuchadnezzar? ‘Am I an animal of the field that I should eat grass?’ Take it away! Take it away!”

The recipes for Lobster salad and Chicken salad are given under the Club Suppers.

Always dress the salad at the last moment before serving.

#### *Asparagus Salad*

Cook one package of quick-frozen asparagus in boiling water which has been salted, until just done. Drain and chill thoroughly. Arrange 3 or 4 stalks on crisp lettuce leaves. Cut strips of pimiento in  $\frac{1}{3}$ -inch strips and “tie” bunches of asparagus with the strips. Serve with:

#### *Flora May French Dressing*

Mix together  $\frac{1}{2}$  cup of sugar,  $\frac{1}{2}$  teaspoon of pepper, 1 teaspoon of dry mustard, 1 teaspoon of salt,  $\frac{1}{2}$  teaspoon of paprika, 1 tablespoon of Worcestershire sauce,  $\frac{3}{4}$  cup of vinegar,  $\frac{1}{2}$  cup of olive oil, and 1 can of Campbell’s tomato soup. Beat until well mixed.

This dressing keeps well, and can be stored for future use.

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*Molded Asparagus Salad*

Dissolve 1 package of Lime Jello in 1 cup of boiling water. Stir until dissolved. Add 1 cup of cold water.

Cook 1 package of quick-frozen asparagus in boiling salted water until just done. Drain and chill well.

Arrange asparagus stalks in ring mold, pour jelly over asparagus. Chill until firm. Unmold on crisp lettuce leaves. Garnish with watercress. Dress with:

*French Mayonnaise Dressing*

Use 1 cup of mayonnaise, of good commercial brand.

Mix 1 teaspoon of salt,  $\frac{1}{2}$  teaspoon of pepper, and a dash of Worcestershire sauce; add  $\frac{1}{2}$  cup vinegar, 1 cup olive oil, and beat well.

Dilute mayonnaise with French dressing until mixture is somewhat thinned but not runny. Pile the French mayonnaise dressing in the center of the unmolded asparagus.

Remaining French mayonnaise dressing may be stored, and used as needed.

*Avocado Salad Hawaiian*

Cut ripe avocado in half and remove seed. Brush lightly with lime juice, to prevent discoloration.



Place half avocado on crisp lettuce bed. Fill center with tomato catsup. Serve very cold. Serves 2.

*Jellied Avocado Salad*

Skin and remove seed of 1½ ripe avocados. Put through purée strainer.

Dissolve 1 package of Lemon Jello in 1 cup of boiling water. Stir until dissolved. Add ⅔ cup of cold water. Chill until thickening. Whip until stiff 1 cup of heavy cream and mix with ½ cup of mayonnaise dressing.

Stir cream into thickened jelly mixture and add the strained avocado. Add 2 tablespoons of lemon juice and taste to make sure jelly is tart enough. Chill. Dress with:

*Mayonnaise Hawaiian*

Use 1 cup of commercial mayonnaise. Add 2 tablespoons of tomato catsup. Stir well.

*Avocado Halves with Crabmeat Salad*

Cut ripe avocado in half and remove seed. Brush well with lime juice. Chill. Just before serving fill center of avocado with:

*Crabmeat Salad*

Mix 2 cups of fresh crabmeat with 1 cup of diced celery. Add mayonnaise to taste. Season well with salt and pepper.

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Fill avocado halves with crabmeat mixture, top with mayonnaise, and garnish with chopped hard-cooked eggs and capers.

### *Mayonnaise Dressing*

Mix  $\frac{1}{2}$  teaspoon of mustard,  $\frac{1}{2}$  teaspoon of salt,  $\frac{1}{2}$  teaspoon of sugar, a few grains of cayenne in a bowl. Add 2 egg yolks, slightly beaten. Add  $1\frac{1}{2}$  tablespoons of cold water. Beat in olive oil a few drops at a time, until thick, then add alternately 1 tablespoon vinegar and olive oil. (Approximately 1 to  $1\frac{1}{2}$  cups olive oil will be required.) Or a good brand of commercial mayonnaise may be used.

### *Tossed Green Salad*

Select all the fresh greens procurable — chicory, endive, watercress, celery, lettuce. Wash and chill well. Cut greens into large pieces and put into large wooden bowl. (If desired, quartered tomatoes and sliced cucumbers may be added.) Just before serving toss well with:

### *French Dressing Odd Volumes*

(This stores excellently, and should be made at least three days before it is desired for use.)

Mix 2 cups of olive oil with  $\frac{1}{2}$  cup of vinegar. Stir well. Mix  $\frac{1}{2}$  teaspoon of dry mustard with  $\frac{3}{4}$  tablespoon of paprika,  $\frac{3}{4}$  tablespoon of salt, and

$\frac{3}{4}$  tablespoon of powdered sugar; add  $\frac{1}{2}$  tablespoon of Worcestershire sauce; add dry ingredients to oil and vinegar, beating well. Add juice of  $1\frac{1}{2}$  lemons and  $1\frac{1}{2}$  oranges, and  $\frac{1}{2}$  clove garlic. Beat well and store in glass jar. After the third day, remove garlic.

#### *Fresh Shrimp Salad*

Shrimp may be bought either cooked or alive. If purchased alive they may be cooked by boiling in salted water (to which a small bit of bay leaf has been added), until the shells turn pink — about 20 minutes. Cool in the water in which shrimp are boiled.

To 1 cup of fresh cooked, shelled and cleaned shrimp add 1 teaspoon of lemon juice, 1 cup of diced celery,  $\frac{1}{2}$  cup of mayonnaise, 1 teaspoon of salt,  $\frac{1}{2}$  teaspoon of pepper, a dash of Worcestershire sauce. Arrange on crisp lettuce leaves, mask with mayonnaise, garnish with hard-cooked eggs, quartered, and with capers. (Canned shrimp may be used if fresh shrimp are not available.) Serves 4.

#### *Jellied Beet and Celery Salad*

Fresh cooked or canned beets may be used.

Drain 1 No. 2 tin of sliced or Julienne canned beets, or peel 8 small cooked beets. Dice to yield 2 cupfuls. Add 1 cup of diced celery and mix well.

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Dissolve 1 package of Lemon Jello in 1 cup of boiling water, and stir well. Add 1 cup of cold water. Place diced beets and celery in bottom of ring mold. Pour the jelly mixture over the beets. Chill until firm.

Unmold on crisp lettuce bed. Fill center with cottage cheese. Garnish lavishly with thick avocado wedges. Pass mayonnaise dressing.

#### *Fresh Fruit Salad*

Make a bed of crisp lettuce leaves on a silver platter. Starting from one end of the platter, arrange a row of orange slices, another row of grapefruit segments, a row of pineapple sticks, either fresh or canned, a row of bananas, cut in slices, a row of fresh strawberries or raspberries, or both (when available), a row of pitted black cherries, fresh or canned; finishing with a row of avocado slices. Garnish with stewed prunes stuffed with cream cheese. Sprinkle fruit with 2 tablespoons of lemon juice, to prevent discoloration. Pass mayonnaise or French dressing, or both.

#### *Jellied Fruit Salad*

Remove skin and cut in sections 6 oranges and 3 grapefruit. Skin and cut in slices 3 bananas. Add  $\frac{1}{2}$  cup of white grapes, skinned and seeded, and

1/2 cup of diced pineapple, fresh or canned. If tart, add sugar as needed. Sprinkle with 2 tablespoons of lemon juice. (A No. 2 tin of whole fruits may be used, but does not make as delicious a salad.)

Dissolve 1 package of Strawberry-Flavor Jello. Add 1 cup of boiling water and mix well. Add 1 cup of cold water, and stir again. Put fruit in bottom of ring mold. Pour jelly mixture over fruit. Chill until firm.

Unmold onto bed of crisp lettuce leaves. Garnish with watercress and fresh hulled strawberries. Serve with:

*Cream Mayonnaise Dressing*

Fold into 2 cups of mayonnaise 1 cup of whipped cream to which 1/2 teaspoon salt has been added. Pile into center of jellied fruit salad ring.

*Jellied Vegetable Salad*

Mix together 1 cup of peas; 1 cup of carrots, diced; 1 cup of string beans, cut in pieces. (These may be fresh-cooked vegetables, or canned.)

Dissolve 1 package of Lime Jello in 1 cup of boiling water. Stir well. Add 1 cup of cold water, and stir again. Put mixed vegetables in bottom of melon mold. Pour jelly mixture over vegetables. Chill until firm. Unmold on bed of crisp lettuce. Garnish

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with watercress, tomato quarters, and cucumber slices. Pass French dressing. Serves 6 to 8.

### *Waldorf Salad*

Mix 2 cups of cubed tart apples, peeled and cored, with 2 cups of diced celery. Marinate with French dressing, and chill well. Drain and pile in center of bed of crisp lettuce leaves. Mask with mayonnaise dressing and cover with finely chopped nuts. Garnish with watercress.

### *Cucumber Salad*

Peel 1 cucumber and score the outside with a fork. Slice in thin slices. Arrange on a bed of crisp lettuce leaves and serve with:

### *Transparent Dressing*

Mix  $\frac{1}{2}$  cup of sugar,  $\frac{1}{2}$  teaspoon of dry mustard, 2 teaspoons of cornstarch in saucepan. Stir in  $\frac{1}{4}$  cup of lemon juice,  $\frac{1}{4}$  cup of vinegar, and  $\frac{1}{2}$  cup of water. Add 1 tablespoon of minced onion. Cook until mixture comes to a boil, and continue cooking until it is clear and slightly thickened. Strain out onion. Cool.

### *Roosevelt Salad*

Halve, peel, and core two ripe pears, and brush with lemon juice. Put in a bowl and cover with 1

tablespoon of anise. Chill until very cold. Arrange on bed of crisp lettuce leaves and mask each half pear with whipped cream. Garnish with watercress.

#### *Minted Pears*

Chill 8 halves of pears, either fresh pears, peeled, cored, and halved or canned pears. Fill cavities with mint jelly just before serving. Place on bed of crisp lettuce leaves. Garnish with watercress. Pass French dressing. Good accompaniment to lamb.

#### *Potato Salad*

Cut into  $\frac{1}{2}$ -inch cubes enough potatoes to yield 4 cupfuls. Sprinkle with  $\frac{1}{2}$  tablespoon of salt, and  $\frac{1}{4}$  teaspoon of pepper. Add 4 tablespoons of olive oil and mix well. Add 2 tablespoons of vinegar, and mix again. Add a few drops of onion juice. Chill.

Pile onto a bed of crisp lettuce leaves, garnish with hard-cooked eggs, quartered, red beets, and parsley. Mask with:

#### *Boiled Dressing*

Put  $\frac{1}{4}$  tablespoon of salt, 1 teaspoon of dry mustard,  $1\frac{1}{2}$  tablespoons of sugar, a few grains of cayenne, and 2 tablespoons of flour in top of double

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boiler. Add 2 egg yolks, slightly beaten,  $1\frac{1}{2}$  table-  
spoons of melted butter,  $\frac{3}{4}$  cup of milk, and stir  
well. Add, very slowly,  $\frac{1}{4}$  cup of vinegar. Cook  
over boiling water, stirring constantly, until mix-  
ture thickens. Strain, cool, then chill.

#### *Tomato Aspic Salad*

Mix  $\frac{1}{2}$  cup of tomato juice (or strained stewed  
tomatoes) with  $2\frac{1}{2}$  teaspoons of gelatine. Let stand  
5 minutes.

Heat 2 cups of tomato juice with  $\frac{1}{4}$  teaspoon of  
salt, a few grains of pepper, 1 slice of onion and 1  
stalk of celery. Strain boiling juice into gelatine,  
and stir until gelatine is dissolved. Pour into in-  
dividual molds, or a ring mold. Chill until firm.  
Unmold on a bed of crisp lettuce leaves. Pass French  
dressing.

#### *Frozen Tomato Salad*

Mix  $\frac{1}{3}$  cup of tomato juice with 1 teaspoon of  
gelatine; let stand 5 minutes. Heat 1 cup of tomato  
juice to which has been added  $\frac{1}{4}$  teaspoon of salt,  
a few grains of pepper, 2 cloves, 3 peppercorns, and  
half a bay leaf. Dissolve the gelatine in the hot juice,  
strain, and cool. Pour into individual molds and  
freeze in tray of mechanical refrigerator. Unmold



on crisp lettuce leaves and serve with French dressing.

*Christmas Cranberry Salad*

Put through food chopper  $1\frac{1}{8}$  cups of cranberries, 1 orange, with skin and seeds remaining, but cut in quarters to facilitate chopping. Add  $\frac{1}{2}$  teaspoon of salt and  $\frac{3}{4}$  cup of sugar and let stand 1 hour.

Dissolve 1 package of Lemon Jello in 1 cup of boiling water. Stir well. Add  $\frac{1}{2}$  cup of cold water and stir again. Add jelly to cranberry mixture. Mold and chill until firm. Unmold on bed of crisp lettuce leaves. Pass mayonnaise dressing.

*Supreme Salad*

Soak 2 tablespoons of gelatine in  $\frac{1}{2}$  cup of cold water. Let stand 5 minutes. Bring to a boil 1 cup of pineapple juice and dissolve gelatine in the boiling juice. Stir in 2 pounds of cottage cheese. Mold and chill. Unmold on bed of crisp lettuce leaves. Garnish with apricot halves and pineapple fingers. Serve with:

*Supreme Dressing*

Melt 1 tablespoon of butter in top of double boiler. Add 2 tablespoons of lemon juice,  $\frac{1}{3}$  cup of

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orange juice,  $\frac{1}{4}$  cup of sugar, and 2 egg yolks, slightly beaten. Stir over hot water until thickened. Cool. Fold in  $\frac{1}{2}$  cup of whipped cream.

*Minted Tomato Salad*

Mix 2 tablespoons of gelatine with  $\frac{1}{2}$  cup of cold water; let stand 5 minutes. Heat 1 can of Campbell's tomato soup until boiling. Dissolve gelatine in hot soup. Mash 2 Philadelphia cream cheeses and add to the gelatine mixture. Garnish bottom of ring mold with mint leaves. Pour on tomato-jelly mixture. Chill. Unmold on crisp lettuce leaves and serve with French dressing. Very attractive and especially good with lamb.



*My hand was in the  
Pie, my lord, I confess it.*

— DEKKER, 1604

PIE is a prime favorite here.

*Mrs. Morrisey's Plain Paste*

Put 4 cups of pastry flour and 4 heaping table-  
spoons of lard into a mixing bowl and work with  
two knives, scissors fashion, until of mealy consist-  
ency. Add 1 heaping teaspoon of salt and enough

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cold water to bind. Toss on floured board, pat and roll out. Paste for pies should be  $\frac{1}{4}$  inch thick and rolled in a piece a little larger than the plate, to allow for shrinkage. Always allow a little more paste for the upper crust, so that steam may escape. When making pie shell, prick paste before baking; to prevent warping. Never grease a pie plate — good paste greases its own tin.

Pies should be well baked, and require 25 to 45 minutes, being started on the bottom shelf of the oven at  $450^{\circ}$  for 10 to 15 minutes; then put on the middle shelf and the heat reduced to  $350^{\circ}$  to finish baking.

This recipe makes 2 2-crust pies.

#### *Ev's Hot-Water Piecrust*

Cream 1 cup lard with  $\frac{1}{2}$  cup boiling water. Add 1 teaspoon salt. When lard is soft, add 3 cups flour. Mix well and chill for several hours. Toss on floured board, pat and roll.

This makes 2 2-crust pies.

#### *Marion's Plain Paste*

Put 1 cup of all-purpose flour,  $\frac{1}{2}$  teaspoon of salt, 4 tablespoons of Crisco in a mixing bowl and mix the fat with the flour by cutting with two knives held scissors fashion, or with a pastry cutter. Do not overmix. When mixture is mealy, it is sufficiently

mixed. Add cold water gradually (about 4 table-  
spoons) cutting it in with a knife. Use only enough  
water to hold paste together. The paste may be  
used immediately, or wrapped in waxed paper and  
kept for several days in a mechanical refrigerator.

Makes 1 8-inch pie or 6 individual shells. For a  
9-inch pie, make  $1\frac{1}{2}$  times the recipe.

### *Puff Paste*

If Baker's Margarine can be obtained this is ex-  
cellent in place of butter.

Mix  $3\frac{1}{2}$  cups of sifted flour and  $1\frac{1}{2}$  teaspoons of  
salt and put into mixing bowl. Measure and have  
close by, 2 cups of butter and 1 to  $1\frac{1}{2}$  cups of ice  
water. Cut into sifted flour and salt  $\frac{1}{4}$  cup of butter  
until it forms coarse particles; add ice water in small  
amounts until dough is just moist enough to hold  
its shape. Turn on floured board and knead for 5  
minutes; chill. Cream remaining butter until soft,  
and chill. Remove dough from refrigerator when  
thoroughly chilled; divide in half and roll each  
into a rectangle  $\frac{1}{8}$  inch thick. Roll remaining but-  
ter which has been creamed and thoroughly chilled  
on floured board into rectangular shape and place  
between the two strips of dough. Press edges to-  
gether. Make 3 folds by bringing the bottom edge  
up to center of strip and folding the top edge under-

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neath to the center. Press edges together. Roll into rectangle once more and fold again in like manner, making 3 folds. Chill 1 hour. To roll dough, lift, pat, and roll, making a quarter-turn each time. Do not permit butter to break through. Fold again. Chill, repeat rolling, folding, chilling, 3 times more. Paste may be used immediately, or rolled in waxed paper and stored several days in mechanical refrigerator.

Baking puff paste is as much of an art as making it. When ready to use, roll  $\frac{1}{4}$  to  $\frac{1}{3}$  inches thick; cut as desired and place on a baking sheet that has been rinsed in cold water and thoroughly dried. Prick shapes and chill.

Puff paste requires a hot oven, ( $450^{\circ}$  to  $500^{\circ}$ ) for 5 to 8 minutes, so that paste may rise properly. Turn frequently, so that paste may rise evenly. Then reduce heat to  $350^{\circ}$  and continue baking until brown, about 10 or 20 minutes more, turning frequently to ensure even browning. Use trimmings for small pastries or hors d'oeuvres.

Makes  $2\frac{1}{2}$  to 4 dozen pastries.

### *Patty Shells*

Roll puff paste about  $\frac{1}{4}$  inch thick and cut in rounds. Remove centers from half the rounds with small cutter. Brush the rounds that have not had

the centers removed with cold water, and press the other rings on lightly. Press lightly on inside of ring to prevent uneven rising. Chill until paste is stiff. Bake rounds taken out by cutter for tops. Bake as directed for puff paste, in the preceding recipe, turning frequently. Makes 1 to 1½ dozen patty shells. Smaller-size shells are called bouchées. Roll these ⅛ inch thick and use much smaller cutter.

#### *Vol-au-Vents*

Roll puff paste ⅓ inch thick. Cut 2 large ovals, using floured mold or knife. Brush outer edge of one with cold water, make the other into a ring ¾ inch wide, and press on other oval lightly. Then press the inside edge of the ring, to insure even rising. Prick several places with a fork. Roll remaining piece ¼ inch thick and shape for cover. Chill and bake in hot oven (450°) about 12 to 14 minutes, to rise to its full height, then reduce heat to 350° and continue baking for about 25 minutes.

#### *Quick Puff Paste*

Work 1 tablespoon of lard into 1 cup of bread flour with 2 knives, scissors fashion. When mixture is mealy, moisten with cold water to form a dough. Pat and roll out in 2 rectangular pieces. Dot 1 piece of dough with ⅓ cup of butter, dredge with flour, cover with other strip of dough, and fold as for

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puff paste. Pat, roll out, dot one half of dough with  $\frac{1}{3}$  cup butter, dredge with flour, cover with other half of dough, fold, and roll out. Chill. Repeat with another  $\frac{1}{3}$  cup of butter. Chill well. Roll out and bake in hot oven ( $450^{\circ}$ ), reducing heat after first 10 minutes to  $350^{\circ}$ .

### *Apple Pie*

Line a pie plate with paste. Pare, core, and cut into eighths 4 or 5 tart apples. Put a row around plate  $\frac{1}{2}$  inch from edge, and work towards center, piling remainder in the middle. Mix  $\frac{2}{3}$  cup of sugar with  $\frac{1}{4}$  teaspoon of cinnamon and  $\frac{1}{2}$  teaspoon of salt. Sprinkle over apples. Dot with butter. Wet edges of lower crust. Roll out upper crust. Gash the center so that steam may escape, making 6 gashes. Spread  $\frac{1}{4}$  teaspoon of soft butter over the gashes and dredge lightly with flour. Put top crust over apples and press edges together. Brush top crust with cream, to make flakes of butter and flour. Bake in  $450^{\circ}$  oven on lower shelf for 10 minutes; then move to center rack and bake at  $350^{\circ}$  for 30 minutes, or until apples are tender.

### *Blueberry Pie*

Line a deep pie plate with plain paste. Fill with 3 cups of blueberries, which have been picked over carefully and washed well. Sprinkle blueberries with



1/2 cup of sugar, 1/2 teaspoon of salt and dredge with flour. Bake in 450° oven on lower shelf for 10 minutes. Remove to center shelf and continue baking in a 350° oven for 35 minutes longer.

### *Lemon Meringue Pie*

Mix 4 tablespoons of cornstarch, 4 tablespoons of flour, 1 1/2 cups of sugar in top of double boiler. Add 2 cups of boiling water and stir constantly. Add 2 teaspoons of butter, 4 egg yolks, beaten until thick and lemon-colored, and the grated rind and juice of 2 lemons; cook 2 minutes.

Fill baked pie shell with lemon mixture.

Beat 4 egg whites until stiff, and beat in gradually 1/8 teaspoon of cream of tartar and 8 tablespoons of sugar. Spread on top of lemon filling, piling high in center and tapering towards the outside, and bake in moderate oven (350°) until delicately browned. Cool and serve.

### *Uncooked Lemon Pie Shell*

Roll enough vanilla wafers to make 1 cupful. Butter 9-inch pie tin generously. Spread vanilla wafer crumbs on buttered pie plate, to make uncooked shell. Fill with:

### *Uncooked Lemon Meringue Pie*

Put contents of 1 can of sweetened condensed milk

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into a mixing bowl. Add the juice and grated rind of 3 lemons and the unbeaten yolks of 3 eggs. Stir until well mixed.

Pour into unbaked lemon pie shell.

Beat 3 egg whites until stiff, and add while beating, gradually, 6 tablespoons of sugar and  $\frac{1}{8}$  teaspoon of cream of tartar. Spread on lemon filling, and bake in a moderate oven ( $350^{\circ}$ ) until delicately browned. Chill well and serve.

#### *Rhubarb Pie with Egg*

Skin and cut stalks of rhubarb in  $\frac{1}{2}$ -inch pieces, and measure  $1\frac{1}{2}$  cupfuls. Mix 1 cup of sugar, 2 tablespoons of flour, and 1 egg, beat with a spoon to blend. Add to rhubarb. Bake between 2 crusts, starting on lower shelf in a hot oven ( $450^{\circ}$ ) for 10 minutes; then reduce heat to  $350^{\circ}$ , and place the pie on the upper shelf, and continue baking for 40 to 45 minutes longer.

#### *Rhubarb Meringue Pie*

Line a pie plate with plain pastry, and cover with 3 cupfuls skinned, chopped rhubarb. Put  $\frac{1}{2}$  cup of firmly packed brown sugar, 3 tablespoons of flour,  $\frac{1}{8}$  teaspoon of salt, 2 eggs, well beaten, and 3 tablespoons of whipping cream in a mixing bowl. Mix well and spread over rhubarb. Bake in a hot oven ( $450^{\circ}$ ) for 10 minutes, then reduce heat to moderate

(or 350°) and bake 20 to 25 minutes longer, or until rhubarb is tender and custard is set.

Beat until stiff 3 egg whites. Beat in gradually 6 tablespoons of sugar and  $\frac{1}{8}$  teaspoon of cream of tartar. Pile meringue on rhubarb mixture and bake in a moderate oven (350°) until delicately browned. Chill and serve.

#### *Southern Pecan Pie*

Line 2 9-inch pie plates with plain pastry. Cream together in a mixing bowl  $\frac{1}{4}$  cup of butter,  $\frac{2}{3}$  cup of firmly packed brown sugar,  $\frac{1}{2}$  teaspoon of salt; add  $\frac{3}{4}$  cup of dark Karo syrup, 3 eggs, well beaten, 1 cup of pecans, shelled and halved, and 1 teaspoon of vanilla. Pour mixture into pie shells and bake in hot oven (450°) 10 minutes; then reduce heat to moderate (350°) and bake 30 to 35 minutes longer, or until knife inserted into center comes out clean. Cool. Serve with whipped cream.

#### *Squash or Pumpkin Pie*

Line a 9-inch pie plate with plain paste and make a fluted rim. Beat 3 eggs well, add 1 cup of sugar, 1 teaspoon of salt,  $\frac{1}{2}$  teaspoon of cinnamon,  $\frac{1}{2}$  teaspoon of nutmeg,  $\frac{1}{2}$  teaspoon of ginger, and  $\frac{1}{4}$  teaspoon of ground cloves, and mix well. Stir in gradually 2 cups of whipping cream, or top milk, then 2 cups of strained cooked squash or pumpkin.

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Add 4 tablespoons of brandy. Turn into pastry-lined plate and bake in hot oven (450°) for 10 minutes, then reduce heat to moderate (350°) and bake 20 to 25 minutes longer, or until knife comes out clean when inserted in custard. Serve warm or cold. Whipped cream may be piped around pie with pastry tube, for garnish, if desired.

### *Pumpkin Chiffon Pie*

Put in top of double boiler  $\frac{1}{2}$  cup of sugar,  $1\frac{1}{2}$  cups of pumpkin, cooked and strained,  $\frac{2}{3}$  cup of milk,  $\frac{1}{2}$  teaspoon of salt,  $\frac{1}{2}$  teaspoon of ginger,  $\frac{1}{2}$  teaspoon of nutmeg,  $\frac{1}{2}$  teaspoon of cinnamon. Mix well and when hot add 3 egg yolks, slightly beaten. Cook, stirring constantly, until thick (4 or 5 minutes). Meanwhile, soak 1 tablespoon of gelatine in  $\frac{1}{4}$  cup of cold water for 5 minutes. Add to pumpkin mixture and mix well. Cool. When thoroughly cool, fold carefully into mixture 3 egg whites which have been beaten until stiff with  $\frac{1}{2}$  cup sugar. Pour into baked pie shell and chill in refrigerator.

### *Lime Chiffon Pie*

Put 4 egg yolks, slightly beaten,  $\frac{1}{2}$  cup of sugar,  $\frac{1}{2}$  teaspoon of salt, grated rind of 1 lime, 6 tablespoons of juice of fresh limes, and 2 tablespoons of cold water in top of double boiler and cook over

boiling water until mixture thickens, stirring constantly. Soften 1 tablespoon of gelatine in  $\frac{1}{4}$  cup of cold water for 5 minutes. When mixture in double boiler begins to thicken, add softened gelatine, stirring until gelatine dissolves. Remove from heat and cool until mixture begins to thicken. Add a few drops of green vegetable coloring, to make mixture a lime-green color. Beat  $\frac{1}{2}$  cup of sugar into 4 stiffly beaten egg whites, and fold this carefully into lime mixture. Turn into baked pie shell and chill until firm. Serve with whipped cream. Lemon may be used instead of lime.

#### *Cranberry Chiffon Pie*

Put in top of double boiler and beat slightly with a fork 4 egg yolks; add  $\frac{1}{2}$  cup of sugar, 1 tablespoon of lemon juice,  $\frac{2}{3}$  cup of cranberry juice, and  $\frac{1}{2}$  teaspoon of salt. Cook over boiling water until mixture coats spoon slightly. Remove from heat, and cool. Soak 1 tablespoon of gelatine in  $\frac{1}{4}$  cup of cranberry juice for 5 minutes. When custard mixture is cool, add soaked gelatine to it. Beat 4 egg whites until stiff, then beat in  $\frac{1}{2}$  cup of sugar. Fold egg whites carefully into cranberry gelatine mixture. Pour into baked pie shell and chill. Serve with whipped cream.

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*Black Bottom Pie*

Scald 2 cups of milk in top of double boiler. Beat until light and lemon-colored 4 egg yolks. Add  $\frac{1}{2}$  cup of sugar and  $1\frac{1}{4}$  teaspoons of cornstarch to egg yolks and stir in slowly the scalded milk. Return to double boiler and cook, stirring constantly, about 20 minutes, or until custard coats spoon heavily. Take out 1 cup of custard and to it add  $1\frac{1}{2}$  squares of melted chocolate, and stir until chocolate is mixed with custard. Add  $\frac{1}{2}$  teaspoon of vanilla and cool. Cool remaining custard separately. Soak 1 tablespoon of gelatine in  $\frac{1}{4}$  cup of cold water for 5 minutes. Add to the remaining custard while mixture is hot. Let this mixture cool, but not stiffen, and add 3 tablespoons of rum. Beat until stiff 3 egg whites, adding gradually, while beating,  $\frac{1}{2}$  cup of sugar. When rum custard mixture is about ready to coagulate, fold egg whites into it, carefully. Pour chocolate mixture into baked pie shell, top with rum custard. Chill until firm. Beat 1 cup of whipping cream with 2 tablespoons of sugar. Cover pie with whipped cream and sprinkle  $\frac{1}{2}$  square of chocolate, grated, over whipped cream.

*Florida Special Piecrust*

We named this Florida Special, because it was

served as the specialty of the house in a tearoom in southern Florida. The piecrust was unusual, but the recipe was not to be had, as it was a "secret." Upon our return home we experimented, evolved the piecrust, and give it to you here, together with the recipe for the pie, for your "specialty" if you desire!

Roll fine  $\frac{1}{2}$  package of Zwieback and put in mixing bowl. Add to this 1 cup of finely chopped pecans, 1 teaspoon of baking powder, 1 tablespoon of powdered sugar,  $\frac{1}{4}$  teaspoon of almond extract, and  $\frac{1}{4}$  teaspoon of salt. Mix well. Beat 3 egg yolks until light and lemon-colored and add to crumb mixture. Beat 3 egg whites until stiff and gradually beat in  $\frac{1}{2}$  cup of sugar. Fold stiffly beaten egg whites into crumb mixture. Pour into well greased and floured 8-inch pie pan. Bake in a slow oven ( $325^{\circ}$ ) 30 minutes.

Good for any gelatine pie, but not suitable for cream pies.

#### *Florida Special Pie*

Scald 2 cups of milk in top of double boiler. Add  $1\frac{1}{2}$  squares of chocolate, chipped, and melt in milk. Mix  $\frac{3}{4}$  cup of sugar with  $\frac{1}{4}$  teaspoon of salt and  $\frac{1}{2}$  cup of flour, and add to milk. Cook until thickened, stirring constantly. When thick, cover and

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cook 15 minutes longer. Beat 2 eggs slightly, add to chocolate mixture gradually; cook 2 minutes. Remove from fire, cover, cool. Soak 1 tablespoon of gelatine in  $\frac{1}{4}$  cup cold water for 5 minutes. Add to chocolate mixture while hot enough to melt gelatine. Add 1 teaspoon vanilla. When cool, but not coagulated, fold in 1 cup of whipped cream which has been whipped with  $\frac{1}{4}$  cup of sugar. Pour into Florida Special pie shell.

*Strawberries with Devonshire Cream*

This approximates more than any other cream the heavily clotted cream one loves so and gets only in England.

Mash 2 Philadelphia cream cheeses with a fork. Add enough whipping cream to make to the consistency of clotted Devonshire cream.

Hull 1 quart box of strawberries and wash well. Place strawberries in glass bowl and pour over them the "Devonshire Cream." Chill thoroughly. Serves 6.

*Strawberry Dessert Mold*

Dissolve 1 package of Lime Jello in 1 cup of boiling water. Add 1 cup of cold water. Hull and wash 1 quart of strawberries. Leave strawberries whole and put into a ring mold, first rinsed with cold water. Pour Lime Jello over strawberries. Cool and then chill in refrigerator. Serve with whipped cream,



sweetened with  $\frac{1}{4}$  cup sugar, to which 1 tablespoon of sherry has been added. A "must" with this is to serve it accompanied by Chocolate Cake.

### *Strawberry Shortcake*

Mix 2 cups of bread flour and 5 teaspoons of baking powder in a mixing bowl. Add 2 tablespoons of sugar, and, gradually add 1 cup of milk (about) to make a soft dough. Melt 2 tablespoons of butter and add to dough, cutting butter into dough thoroughly. Toss on floured board, pat and roll lightly to  $\frac{1}{2}$ -inch thickness. Cut with biscuit cutter. Place on buttered pan and bake in 450° oven 12 to 15 minutes.

Wash, hull, and cut into small pieces with sharp knife 1 quart of strawberries.

Put strawberries between and on top of shortcakes.

Whip 1 cup of whipping cream with  $\frac{1}{2}$  cup of sugar. Put whipped cream in a silver bowl and place in center of a silver tray. Surround with individual strawberry shortcakes. Served in this manner one may take no whipped cream, or all the whipped cream one wishes with one's shortcake! An attractive and effective service.

### *Baked Custard*

Beat 6 eggs slightly with a fork; add  $\frac{1}{2}$  cup of sugar,  $\frac{1}{4}$  teaspoon of salt, and 4 cups of cold milk.

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Mix well. Strain into custard cups, sprinkle with nutmeg, and set cups in pan of hot water. Bake in slow oven (350°) until firm. To test, insert silver knife in center of custard; if knife comes out clean, custard is done. Do not overcook, or custard will be watery. Custard may be cooked in a mold instead of individual custard cups.

#### *Snow Pudding*

Soak 1 tablespoon of gelatine in  $\frac{1}{4}$  cup of cold water for 5 minutes. Dissolve softened gelatine in 1 cup of boiling water, add 1 cup of sugar and  $\frac{1}{4}$  cup of lemon juice. Cool. Occasionally stir mixture and when quite thick, beat with wire whisk until frothy. Beat the whites of 3 eggs stiff and add to gelatine mixture and continue beating until stiff enough to hold its shape. Mold, or pile into sherbet glasses. Serve with:

#### *Boiled Custard*

Beat yolks of 3 eggs until light and lemon-colored. Add  $\frac{1}{4}$  cup of sugar,  $\frac{1}{4}$  teaspoon of salt and 2 cups of milk. Mix well, put in top of double boiler, and heat over hot water until mixture thickens and a coating is formed on a silver spoon. Strain immediately. Add 1 teaspoon of vanilla and chill well.

*Raspberry Whip*

Beat with an electric beater  $1\frac{1}{2}$  cups of raspberries, 1 cup of powdered sugar, and 1 egg white. This will take 20 to 30 minutes. When done, the whip will stand in peaks when dropped from a spoon. Chill. Serve with whipped cream or boiled custard.

*Pêches Flambées*

Pare 6 peaches and halve them, removing stones. Boil 1 cup of water and  $\frac{1}{2}$  cup of sugar for 5 minutes. Drop peaches into syrup and cook gently until tender. Bring peach halves to table in chafing dish. Pour over each half 1 tablespoon of sugar and 2 tablespoons of Kirsch. Light liquor and let it burn down. Serve immediately.

*Pears Cognac*

Cut 6 ripe pears in halves and core them. Place in chafing dish. Sprinkle with confectioners' sugar and pour 2 tablespoons of brandy in each half. Bring to table and ignite brandy. Serve immediately.

*Crêpes Suzettes*

These are tiny French pancakes and, while they are the pride of every French chef, really are very easily made.

Mix 1 cup of sifted flour and  $\frac{1}{2}$  teaspoon of salt. Combine with 3 eggs well beaten, and 1 cup of

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milk. Melt 2 tablespoons of butter together with 1 teaspoon of grated lemon rind and add to mixture. Cook in a piping hot, very small frying pan, cooking one at a time. Roll while hot. Reheat in:

*Suzette Sauce*

Rub 6 lumps of sugar on outside of an orange and a lemon, for flavoring and color, and squeeze juice from orange. Place  $\frac{1}{4}$  cup of sweet butter in a hot chafing dish, add lumps of sugar, orange juice and reduce heat. Add crêpes and cook until sauce is reduced to a heavy syrup. Fold crêpes and sprinkle with  $\frac{1}{4}$  cup of powdered sugar and pour 1 pony of brandy and 1 pony of Cointreau over them. Ignite and serve 3 crêpes, with sauce, per person. Equal parts of Curaçao and Grand Marnier may be used instead of the brandy and Cointreau if desired. Serves 6.

*Baba au Rhum*

This is another dessert that the French excel in, and that always stimulates conversation when served.

Scald  $\frac{1}{2}$  cup of milk and cool to lukewarm. Add 1 yeast cake and when dissolved, add 2 egg yolks, beaten until light and lemon-colored, mix together  $\frac{1}{3}$  cup of butter,  $\frac{1}{4}$  cup of sugar,  $\frac{1}{4}$  teaspoon of lemon extract, and (about)  $2\frac{1}{3}$  cups of flour. Cut 4 tablespoons each of raisins, seeded, currants and

citron, thinly sliced and previously soaked in rum for 1 hour. Add to Baba mixture. Beat thoroughly for 10 minutes. Let rise 6 hours. Shape in large biscuits and place in buttered muffin pans. Let rise uncovered in warm place for 30 minutes. Bake 25 minutes in moderate oven (375°). Cool. Return to muffin tins, bottom side up. Prepare syrup by boiling for 5 minutes  $\frac{1}{2}$  cup of water and 1 cup of sugar. Cool slightly, and flavor generously with  $\frac{1}{2}$  cup of rum. Half an hour before serving pour syrup slowly onto babas, drop by drop, until they absorb as much of syrup as possible. Scoop a circular piece from top of each Baba and remove a small quantity of inside. Fill centers with apricot marmalade. Replace tops and serve with whipped cream or:

#### *Rhum Sauce*

Cream  $\frac{1}{2}$  cup of butter with 1 cup of powdered sugar and add gradually 3 tablespoons of rum.

#### *Poor Man's Pudding*

This is a delicious and inexpensive pudding. It may be substituted for the more heavy and more expensive English Plum Pudding for either Thanksgiving or Christmas Dinner.

Melt 3 tablespoons of butter and add  $\frac{1}{2}$  cup of molasses,  $\frac{1}{2}$  cup of milk,  $1\frac{7}{8}$  cups of flour,  $\frac{1}{2}$  teaspoon of soda, and 1 teaspoon of salt. Mix well

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and add  $\frac{1}{4}$  teaspoon each of clove, allspice, nutmeg, and  $\frac{1}{2}$  pound of dates, stoned and cut in pieces. Turn into well-buttered mold, cover, and steam  $2\frac{1}{2}$  hours. Serve with:

*Creamy Sauce*

Cream  $\frac{1}{4}$  cup of butter, add gradually  $\frac{3}{4}$  cup of powdered sugar, and, drop by drop, 2 tablespoons of warm milk and 2 tablespoons of brandy. Sauce should be a creamy consistency. If liquids are added too quickly, sauce will have a curdled appearance. If this occurs, warm sauce over hot water, and, by constant watching and careful stirring, the ingredients may be perfectly blended.

*English Plum Pudding*

Soak  $\frac{1}{2}$  pound of stale bread crumbs in 1 cup of scalded milk, and let stand until cool; add  $\frac{1}{4}$  pound of sugar, 4 egg yolks, beaten,  $\frac{1}{2}$  pound of seeded raisins, cut in pieces and floured,  $\frac{1}{4}$  pound of currants,  $\frac{1}{4}$  pound finely chopped figs, and 2 ounces of finely cut citron. Chop  $\frac{1}{2}$  pound suet and work with hands until creamy. Combine mixtures; add  $\frac{1}{4}$  cup of wine,  $\frac{1}{2}$  teaspoon of grated nutmeg,  $\frac{3}{4}$  teaspoon of ground cinnamon,  $\frac{1}{3}$  teaspoon of ground clove,  $\frac{1}{3}$  teaspoon of ground mace, and  $1\frac{1}{2}$  teaspoons of salt. Mix well, and add 4 egg whites, beaten stiff. Pour into buttered molds and

steam for 6 hours. Turn pudding out of mold, garnish with holly, sprinkle with sugar, and pour brandy over pudding. Ignite just before serving. Serve with:

*Brandy Sauce*

Cream  $\frac{1}{4}$  cup of butter and add, gradually, 1 cup of powdered sugar, then 4 tablespoons of brandy, very slowly, and the well beaten yolks of 2 eggs and  $\frac{1}{2}$  cup of cream or top milk. Cook over hot water until mixture thickens and coats spoon thickly. Beat whites of two eggs until stiff, and pour brandy mixture on the egg whites, very slowly, so as not to poach the egg whites.

and:

*Hard Sauce*

Have butter at room temperature, so that it may be easier to cream.

Cream thoroughly  $\frac{1}{3}$  cup of butter and beat in gradually 1 cup of confectioners' sugar. Continue beating until light and fluffy. Add 1 tablespoon of brandy, or 1 teaspoon of vanilla, drop by drop, to keep from separating.

*Peach and Rice Meringue*

Scald 2 cups of milk in double boiler. Add 1 teaspoon of salt and  $\frac{1}{2}$  cup of rice and cook 45

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minutes, or until rice is tender. Add  $\frac{1}{4}$  cup of cream, 1 tablespoon of butter, and  $\frac{1}{4}$  cup of sugar. Mix with fork. Spread rice in glass casserole about an inch deep. Arrange halves of canned peaches on rice. Top with meringue made by beating until stiff the whites of two eggs, and adding slowly, while beating,  $\frac{1}{2}$  cup sugar. Fold in  $\frac{1}{2}$  cup sugar and few grains of salt and  $\frac{1}{4}$  teaspoon of almond flavoring. Dust meringue with powdered sugar and bake in slow oven ( $250^{\circ}$ ) until meringue becomes a delicate brown. Serve hot or cold. Serves 6. Hearty dessert, to follow a light meal.

#### *Chocolate Roll*

Beat 2 eggs until very light and add slowly  $\frac{1}{4}$  cup of sugar and beat again. Fold in 2 tablespoons of flour, sifted with 2 tablespoons of cocoa,  $\frac{1}{4}$  teaspoon of cream of tartar,  $\frac{1}{6}$  teaspoon of soda, and  $\frac{1}{4}$  teaspoon of salt. Turn into greased pan 6 x 9 and bake 10 minutes at  $360^{\circ}$ . Turn out on waxed paper which has been sprinkled with confectioners' sugar. Roll like jelly roll and cool. Spread with whipped cream, and chill in freezing unit of electric refrigerator 1 hour or more; or spread with vanilla ice cream. Serve with:

#### *Hot Fudge Sauce*

Heat  $\frac{1}{2}$  cup of milk, 1 tablespoon of butter, and 1 square unsweetened chocolate in frying pan. Stir



until very thick and add 1 cup sugar. Boil until mixture reaches soft ball stage when tried in cold water, or 234° on candy thermometer. Add 1 teaspoon of vanilla. Beat for 3 minutes and serve hot.

*Milk Sherbet for Mechanical Refrigerator*

Grate the rind and squeeze the juice of 3 lemons. Add 1 cup of sugar and stir well. Add one quart of milk and stir again. Beat 1 cup of whipping cream until stiff, and fold into milk and lemon juice. Pour into freezing unit of mechanical refrigerator and freeze, stirring once during freezing.

*Strawberry Ice Cream for Mechanical Refrigerator*

Wash, hull, and put through purée strainer 1 quart of strawberries. Add 1 cup of powdered sugar and stir well. Whip 1 cup of whipping cream until stiff and fold into strawberry mixture. Freeze in freezing unit of mechanical refrigerator, without stirring.

*Vanilla Ice Cream for Mechanical Refrigerator*

Mix  $\frac{2}{3}$  cup of condensed milk with  $\frac{1}{2}$  cup of water. Add 1 cup of whipping cream, whipped stiff. Combine with condensed milk mixture. Add 2 teaspoons of vanilla. Stir once while freezing in freezing unit of mechanical refrigerator.

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*Manhattan Pudding for Mechanical Refrigerator*

Mix the juice of 2 oranges and 1 lemon and sweeten to taste. Pour into freezing tray of mechanical refrigerator. Whip 1 cup of whipping cream until stiff and fold into whipped cream  $\frac{1}{2}$  cup of chopped walnut meats. Put on top of fruit juices and freeze, without stirring. This may be packed in paper cups and frozen in tray of mechanical refrigerator.

*Biscuit Tortoni*

Soak 1 cup of dried macaroons, finely crushed, in  $\frac{1}{3}$  cup of sherry for 1 hour. Whip 1 cup of whipping cream until stiff, adding  $\frac{1}{2}$  cup of sugar while whipping. Fold in macaroon mixture. Freeze without stirring in freezing tray of mechanical refrigerator, or pack in paper cups and freeze in tray of freezing unit.

*Strawberry Ice Cream*

Wash and hull 2 quarts of strawberries, sprinkle with 2 cups of sugar, cover, and let stand 2 hours. Mash and put through purée strainer. Add  $\frac{1}{2}$  teaspoon of salt. Add 3 pints of chilled thin cream, and freeze in ice cream freezer with salt and ice, using 3 parts of ice to 1 of salt. Mold and pack

in salt and ice. Unmold and serve surrounded by whole strawberries.

### *Frozen Pudding*

Soak 1 cup of candied fruits (cherries, pineapples, pears, apricots), cut in pieces, in brandy to cover for 2 or 3 hours. Put 2½ cups of milk in top of double boiler and add 1 cup of sugar, ½ teaspoon of salt, 2 eggs, slightly beaten, and cook until mixture thickens and coats spoon heavily. Strain and cool. Add 1 cup of heavy cream and ¼ cup of rum. Freeze all except fruit in salt and ice, using 3 parts of ice to 1 of salt. Fill a brick mold with alternate layers of the cream and fruit. Pack in salt and ice and let stand at least 2 hours.

### *Bing Cherry Ice Cream Dessert*

Put in chafing dish 1 quart fresh or canned Bing cherries, pitted. Sprinkle with ½ cup of sugar and pour over cherries ½ cup of brandy and ½ cup of Kirsch. Ignite and let burn down. Pour over Vanilla Ice Cream and serve at once.

### *Chocolate Cake à la Lois*

Cream together 1 cup of sugar and butter the size of an egg. Add 2 eggs, unbeaten, and stir well. Add 1¼ squares of melted unsweetened chocolate. Sift

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1 cup of flour with 1 teaspoon of cream of tartar, add to mixture and stir. Add  $\frac{1}{2}$  teaspoon of soda dissolved in  $\frac{1}{2}$  cup of cold water to mixture. Bake in square pan in moderate ( $350^{\circ}$ ) oven for 30 minutes. Ice with:

#### *Dover Icing*

Melt 2 tablespoons of butter in a mixing bowl. Add 5 dessertspoonfuls of whipping cream, 2 squares of melted chocolate, and beat with Dover egg beater, adding confectioners' sugar while beating, until the desired consistency. Flavor with  $\frac{1}{2}$  teaspoon of vanilla.

When George Lyman Kittredge, the great Shakespearean scholar, was 75 years old, the Saturday Luncheon Club gave a birthday party for him. A beautifully tiered cake was made, and then elaborately iced, and finally a bust of Shakespeare set on top. Around the cake — in the icing — were all the degrees that the Professor had received. The candles were placed and lighted, and the confection carried in. Yet nothing could induce him to cut it and when Mrs. Kittredge called for him later in the evening, he insisted that the cake should go home too, there to remain intact in the Kittredge home, a tribute to the friendship of his fellow Club members.

*The Morrisey Family's Cake*

Beat 2 eggs until light and lemon-colored, add 1 cup of sugar slowly, continuing beating. Fold in 1 cup all-purpose flour sifted 3 times, with  $1\frac{1}{2}$  teaspoons of baking powder and 1 teaspoon salt. Melt 1 heaping teaspoon of butter in  $\frac{1}{2}$  cup of hot milk and add to mixture. Add 1 teaspoon of vanilla. Pour into layer or greased cake tin and bake 30 minutes in  $375^{\circ}$  oven. Recipe may be baked in layer tins or in cupcake tins. Bake cup cakes at  $425^{\circ}$  for 15 to 20 minutes, or until cake will spring back when tested with finger. Ice with:

*Sybil's Chocolate Icing*

Melt 2 squares of chocolate in top of double boiler. Add 1 teaspoon of butter and 5 tablespoons of boiling water. Remove from heat and stir in confectioners' sugar gradually, until mixture is consistency to spread. Add 2 tablespoons of heavy cream and 1 teaspoon of vanilla. Beat and spread on cake.

*Beacon Hill Chocolate Cake*

Scald  $\frac{1}{2}$  cup of milk and then fill cup with butter. Melt 2 squares chocolate. Put yolks of 2 eggs in mixing bowl and beat until light and lemon-colored. Add slowly, while continuing beating, 1 cup of sugar. Fold in  $1\frac{1}{4}$  cups of all-purpose flour sifted

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with 4 (scant) teaspoons of baking powder and  $\frac{1}{2}$  teaspoon of salt. Add slowly, while continuing beating, the scalded milk and chocolate. Beat whites of 2 eggs until stiff and fold into mixture. Add 1 teaspoon of vanilla, pour mixture into 2 well greased layer tins, and bake 15 minutes in  $350^{\circ}$  oven. Mixture will be thin before baking. Ice with:

*Five-Minute Icing*

Put 1 cup of granulated sugar and 1 unbeaten egg white in top of double boiler. Add 3 tablespoons of cold water, a pinch of salt, and a pinch of cream of tartar. Cook, beating with egg beater, over hot water for 5 minutes. Remove from heat, add  $\frac{1}{2}$  teaspoon of salt, and 1 teaspoon of vanilla, and continue beating until of consistency to spread.

*Aunt Aggie's Date Strips*

Stone and cut in pieces 1 pound of dates. Add 1 cup of chopped walnut meats. Beat yolks of 2 eggs until light and lemon-colored, and beat in gradually  $\frac{1}{2}$  cup of sugar. Add  $\frac{1}{2}$  cup of flour sifted twice with 1 teaspoon of baking powder and  $\frac{1}{2}$  teaspoon of salt to egg yolks and sugar. Beat 2 egg whites until stiff and fold into mixture. Lastly, add dates and chopped nut meats. Bake 15 minutes in moderate oven ( $350^{\circ}$ ).

*Scotch Wafers*

Beat 1 egg until light and lemon-colored and beat in gradually  $\frac{1}{2}$  cup of brown sugar. Add  $\frac{1}{2}$  teaspoon of salt, 1 cup of rolled oats (uncooked),  $\frac{2}{3}$  tablespoon of melted butter, and 1 teaspoon of vanilla. Stir well. Drop by  $\frac{1}{2}$  teaspoonfuls far apart on greased cookie sheet. Bake in slow oven ( $325^{\circ}$ ) until delicately browned. Remove at once from cookie sheet. These wafers may be rolled.

*Louise Gordon's Brown-Edged Cookies*

Blend  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup sugar, 1 egg, well beaten, and  $\frac{1}{2}$  teaspoon vanilla. Sift in  $\frac{3}{4}$  cup cake flour, and  $\frac{1}{4}$  teaspoon salt. Drop by  $\frac{1}{2}$  teaspoonfuls on greased and floured baking sheet. (The flouring of the baking sheet makes the edges of the cookies brown.) Bake 10-15 minutes in  $350^{\circ}$  oven. Garnish with pecan or walnut meats in center of cookie.

*Susan's Pecan Fingers*

Cream 1 cup of butter in mixing bowl and add 2 cups of chopped pecan nut meats, 4 tablespoons of confectioners' sugar, 2 teaspoons of vanilla, and  $2\frac{1}{2}$  cups of sifted flour. Mix well. Shape like fingers and bake slowly at  $225^{\circ}$ . Roll in powdered sugar.

*Semi-Sweet Brownies*

Melt 1 7-ounce package of semi-sweet chocolate

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chips and  $\frac{1}{3}$  cup of butter in top of double boiler. Beat 2 eggs until light and lemon-colored and beat in  $\frac{1}{2}$  cup of sugar. Sift  $\frac{1}{2}$  cup of all-purpose flour,  $\frac{1}{2}$  teaspoon of baking powder, and  $\frac{1}{4}$  teaspoon of salt together 3 times. Add to egg mixture. Pour in chocolate and butter and mix well. Add 1 teaspoon of vanilla and 1 cup of chopped walnut meats. Pour into pan 10 x 7 and bake in  $375^{\circ}$  oven 25 to 30 minutes. Makes 2 dozen Brownies.

#### *Chocolate Coconut Drops*

Melt 1 ounce of chocolate in top of double boiler. Remove from heat. Add 1 can of sweetened condensed milk and  $1\frac{1}{2}$  cups of shredded coconut. Mix well. Drop on greased cookie sheet and bake 15 minutes in  $350^{\circ}$  oven.

#### *Butterscotch Icebox Cookies*

Cream 1 cup of brown sugar and  $\frac{1}{2}$  cup of butter, add 1 egg well beaten, 1 teaspoon of vanilla. Sift together 3 times 2 cups of flour, 1 teaspoon of salt,  $\frac{1}{2}$  teaspoon of cream of tartar, and  $\frac{1}{2}$  teaspoon of soda. Add to egg mixture. Add 1 cup of walnut meats, chopped. Form into a roll, wrap in waxed paper, and put in refrigerator overnight. Remove from refrigerator, cut in very thin slices, and place far apart on greased cookie sheet. Bake 10 minutes in hot oven ( $400^{\circ}$ ).



*Marjorie's Chocolate Crispies*

Melt 2 squares of chocolate in top of double boiler. Remove from heat and add 2 eggs, unbeaten,  $\frac{1}{2}$  cup of melted butter and beat well. Add  $\frac{1}{2}$  cup of sifted all-purpose flour, 1 cup of sugar, and 1 teaspoon of vanilla. Add  $\frac{1}{2}$  cup of chopped walnut meats, reserving some to sprinkle over top of crispies. Pour into greased pan and bake 15 minutes in hot oven ( $375^{\circ}$ ). Mark in squares immediately.

*E-Z's Marguerites*

Beat 2 eggs until light and lemon-colored. Add 1 cup of brown sugar,  $\frac{1}{2}$  cup of sifted all-purpose flour,  $\frac{1}{4}$  teaspoon of baking powder,  $\frac{1}{3}$  teaspoon of salt,  $\frac{1}{2}$  cup of chopped walnut meats, and  $\frac{1}{2}$  cup of dates, pitted and cut in pieces. Bake 15 minutes in  $350^{\circ}$  oven.

*Mrs. Shallenberger's Meringue Cookies*

Beat 1 egg white, adding 3 tablespoons of sugar, gradually. When stiff, add  $\frac{1}{4}$  cup of chopped pecans or shredded coconut. Pile on Uneeda Biscuits and bake  $\frac{1}{2}$  an hour in slow oven ( $225^{\circ}$ ).

*Cream Puffs (Choux Paste)*

Put  $\frac{1}{4}$  cup of butter in saucepan, add  $\frac{1}{2}$  cup of boiling water, and put over high heat until butter melts.

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As soon as boiling point is reached add  $\frac{1}{2}$  cup bread flour all at once, and stir vigorously until it forms a ball in center of pan. Remove from heat and add 2 eggs, unbeaten, one at a time, beating after adding each egg. Mixture becomes "slithery" after addition of egg, and after beating becomes very stiff. Makes 6 large puffs, or 18 tiny ones. Shape on greased cookie sheet by dropping from spoon or using pastry bag and tube. Bake until free from beads of moisture, 40 to 45 minutes, in moderately hot oven ( $375^{\circ}$ ). Test for doneness; remove 1 and place in draft. If puff does not fall, others are done.

Puffs may be split and filled with chicken or lobster salad, for hors d'oeuvres; or filled with whipped cream or cream filling. Also may be shaped like *éclairs* and filled with:

#### *Chocolate Cream Filling*

Mix  $\frac{3}{4}$  cup of sugar,  $\frac{1}{3}$  cups of all-purpose flour, and 1 teaspoon of salt. Add 2 cups of scalded milk and  $1\frac{1}{2}$  squares of unsweetened chocolate and cook 15 minutes in top of double boiler, stirring constantly until mixture thickens, and thereafter occasionally. Add 2 egg yolks, slightly beaten with fork, and cook 3 minutes. Cool, add 1 teaspoon of vanilla. Split *éclair* and fill with mixture. Ice with confectioners' frosting.



*Good wine needs no blush.  
Good wine maketh good blood,  
Good blood causeth good humors,  
Good humors cause good thoughts,  
Good thoughts bring forth good works,  
Good works carry a man to heaven:  
Ergo, Good wine carrieth a man to heaven.*

— FROM AN ODD VOLUME

DURING PROHIBITION, a certain law-abiding member who eschewed all spirits unwittingly took a glass of Christmas milk punch.

Draining it, he remarked to his companions: "Thank the Lord for a cow who can give milk like that."

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Fine wines are an accompaniment to good food.

Wines are either dry or sweet, still or sparkling, natural or fortified. A dry wine is not sour; rather, the opposite of sweet. Still wines are the opposite of sparkling, or effervescent wines. Fortified wines have distilled spirits added, usually brandy, during the process of production. Aromatized wines are fortified wines, to which flavorings, such as herbs, spices, and barks, are added to give a characteristic flavor.

Champagne comes from a legally defined area in France — Rheims and — Epernay — and the excellence of the grapes, the favored weather conditions, and the peculiar chalky character of the soil in the Department, plus the secret formulas of blending, all contribute to the remarkable quality of the wine. The crop varies from year to year, yet quality Champagne is made by the blending of the juices of grapes from different vineyards and a method of double fermentation, a process covering a period of 6 or 7 years; the blending requiring such judgment and care that a successful Champagne blend is usually a secret, guarded by the House which developed it. The French Government requires the name “Champagne” borne on label, cork, and case.

Connoisseurs consider dryness a desirable quality

in Champagne served with fish and throughout the meal. The sweeter varieties of Champagne are excellent as dessert wines.

Champagne labels indicate the degree of dryness or sweetness contained in the bottle — the driest being “Brut,” the next driest being “Extra Dry,” then “Dry” or “Sec,” while medium-sweet may be labelled “Demi-Sec.”

The Clarets of Médoc have great delicacy, but those of the Graves have more body. The Clarets of St. Emilion and Pomerol are the fullest-bodied of the clarets.

The white wines of Graves are dry as compared with Sauternes. Their flinty flavor makes them an excellent accompaniment to fish, and a good wine to serve throughout a meal.

Wines are a matter of personal preference. But one wine may be served throughout the family or informal meal. Champagne alone may be served throughout the very formal dinner. If Champagne is served alone throughout a meal, care must be taken to assure use of wine vinegar, or tarragon vinegar, in the salad dressing, since cider or malt vinegar impairs the flavor of the Champagne.

For formal meals, except when Champagne is served throughout the meal, a Sherry or Madeira is served with the soup course; a white wine is

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served with fish and white-fleshed poultry and game; a red wine is served with red meat and dark-fleshed game. Sweet wines are served with dessert. Rarely are more than three wines served at a meal, and the sweet wine never precedes a dry wine.

Traditional wineglasses should be stemmed glasses, of clear crystal, so that the beauty of the wine may be enjoyed. A small, cone-shaped glass is used for Sherry. A slightly larger (four-ounce) one for sweet dessert wines. A five-ounce bell-shaped glass is used for red or white wine, since the glass should be filled but half or two thirds full of the wine, in order that the wine may be mulled around for savoring the bouquet. Port glasses are slightly smaller, about four-ounces, and these glasses may also be used for fortified wines, such as Dubonnet and Madeira, since these wines have a higher alcoholic content and so are usually taken in smaller quantities than natural wines. A small, one-ounce liqueur glass is used to serve cordials. Brandy may be served in a small (pony) glass, or Cognac, or fine old Brandy in large inhalers (snifters), which are just what their name implies — glasses large enough so that the wine may be swirled around, held lovingly in the hands to warm it, and then inhaled before being consumed.

For serving Champagne, one may use flat, saucer-

like glasses, or tall, bell-shaped ones, such as the connoisseurs prefer, or hollow-stemmed glasses which turn the sparkling bubbles into a gay fountain. Although the latter are hard to keep clean, they are by far the most festive of the traditional Champagne glasses.

### CARE OF WINES

Some wines and spirits need to be especially cared for; others need no pampering.

*Spirits* — Rum, Brandy, Liqueurs, Gin, Scotch, Rye, and Bourbon have high alcoholic content. Fortified wines, Sherry, Port, Dubonnet, Madeira, and Vermouth, also have high alcoholic content. These spirits and fortified wines will keep for a time after being opened, but alcohol evaporates, so, if they are to be stored for any length of time after being opened, it is best to decant them carefully into tightly stoppered decanters.

Spirits and fortified wines should be kept stored upright, and at room temperature. Store natural wines and Champagne horizontally, so that the corks may be kept moistened, at an even (68° F.) temperature, in a dark place, free from vibration.

## WINE TEMPERATURES

Preferences in wine temperatures vary in different countries, but these are the temperatures favored at the Club of Odd Volumes, and, except for Scotch and Soda, which the English like at room temperature, connoisseurs acquiesce.

*Cool* — Dubonnet, Dry Sherry, Madeira, or Dry Vermouth. (About half an hour in a mechanical refrigerator.)

*Serve at Room Temperature*—Sauterne, Medium or Sweet Sherry, Port, Medium or Sweet Madeira, Red Table Wine, Tokay, or Liqueurs.

*Chill* — Dry White Table Wines (about 1 hour, near cooling unit, in a mechanical refrigerator).

*Chill Well* — White, Medium, or Sweet Table Wines (about two hours near the cooling unit in a mechanical refrigerator).

*Chill Very Well* — Champagne and Sparkling Wines (two and a half hours or more, close to the cooling unit, in a mechanical refrigerator; or in a champagne bucket, packed in ice, for half an hour). Champagne should be thoroughly iced.

## OPENING BOTTLES

In opening wine bottles, be sure the cork does not become torn. If it does, strain the contents of



the bottle through cheesecloth, to remove the torn bits of cork.

If old red wines have sediment in the bottom of the bottle, stand the bottle upright and keep without agitation for several hours, or use a wine cradle — a wicker basket designed to keep the bottle in a position to settle the sediment at an angle. Pour the wine without agitating it.

Open red wines an hour or more before the meal is served, to improve flavor.

#### SERVICE

In serving wine that is not decanted a napkin may be wrapped around the bottle.

#### VINTAGE YEARS

Vintage years are the years that the wine produced is especially fine in quality. This means perfect climatic conditions, absence of disease in the vineyards, etc. During the past war other factors had their effect. Lack of availability of bottles and corkage, wire, etc., made it necessary to keep much of the wine in wood longer than usual. Whether this will impair or improve the quality of a good vintage year remains to be seen.

## NON-VINTAGE CHAMPAGNE

Non-vintage Champagne is a blend of choice reserve stocks of vintage years, with wines produced in less favored years.

## MOST RENOWNED VINTAGE YEARS ARE:

*Red Bordeaux (Claret)* — 1923, '24, '26, '28, '29, '34, and '37.

*White Bordeaux* — 1924, '26, '28, '29, '33, '34, and '37.

*Burgundy (Red and White)* — 1923, '26, '28, '29, '35, and '37.

*Champagne* — 1926, '28, '33, and '34.

*Alsatian* — 1928, '30, '34, and '37.

*Rhine Wines and Moselles* — 1927, '31, '33, '34, '35, and '37.

The year 1943 will also be a good vintage year for many wines and champagnes, but these will not be available for several years.

In spite of difficulties due to shortages in corkage, wire, bottles, etc., and the additional time in casks or cuves, and despite the thirst of the conqueror, who consumed no little of the wines, there were several good vintage years during the war period, and the pride, courage, and loyalty of many of the famous houses were such that, in spite of risks, many cuves

were hidden from the invaders and are to become available for export.

#### WINE IN AMERICAN COOKING

Wine belongs in American cooking. Our forebears sailed the seven seas and brought back spices from the Orient, rum from Cuba, and wines from Europe. The versatile New England housewife experimented with these, and found that many foods could be improved by the addition of spices and wines and spirits.

In cooking, wine follows the traditional table service, that is, Sherry in soup; dry White Wine with fish and chicken; Red Wine with red meat; Rum, Brandy, or Liqueurs in desserts or with fruits. Highly seasoned foods require more full-bodied wine.

In addition to adding flavor to foods, a marinade of wine and herbs helps to tenderize meat and game.

Because alcohol evaporates quickly, wines and seasonings are added last, and food is never allowed to boil after the addition of wine. Serve as soon as possible after wine is added.

If wine is used in cooking, use tarragon or red wine vinegar in recipes that require vinegar.

## WINES AND SPIRITS

A volume could be written about wines and viticulture. We bring to your attention wines that are most well known.

*Albanello* — from Sicily, is a heavy, white wine, which may be sweet or dry.

*Alsatian wines* — come from the French side of the Rhine. Most Alsatian wines are white, and have a light body and a delicate, fruity flavor. Unlike the practice in other wine regions, these wines are named from the grapes that produce them, rather than from the region where they are grown. Thus we have Riesling, a dry, fresh white wine, with a flowery bouquet; Gewürztraminer, softer and more fruity and aromatic flavored; Sylvaner, a medium-dry, flinty wine; and, although less well known, Vin Rosé, a red or pink wine of excellent quality.

*Asti Spumanti* — is to Italy what Champagne is to France. It is a sweetish, sparkling wine, with the flavor of the muscat grapes from which it comes.

*Barolo and Barbera* — are red wines from the Piedmont area, in Italy, full-bodied, clean and fresh, with a delicate flavor. Barolo is a full-bodied wine with a delicate flavor and bouquet, clean and fresh. Barbera is an excellent table wine.

*Bordeaux* — Bordeaux wine is mostly Château bottled. It comes from several communes of the Department of Gironde, in the Bordeaux area of France. These districts produce both red and white wines. Claret, a term applied loosely to Bordeaux red wines by the English, is used by the Americans as well. The Médoc area is where most of the fine clarets are grown and the Graves area is famous for its red, and, especially, its white wines. St. Emilion and Pomerol are also noted for their full-bodied clarets. The wonderful soil and climate in this Department suits the vines, and to this gift of nature is due the quality of Bordeaux wines. Also from the Gironde Valley come the Barsacs and the Sauternes, the most famous of the Sauternes being the Château Yquem. Among the Graves wines is Château Carbonnieux, distinguished by its agreeable bouquet. Barsac is a medium-sweet wine and is interchangeable with Sauterne. In 1855 the wine brokers of Bordeaux met and selected the sixty Bordeaux wines of grades of merit, supremacy being awarded to four — the Château Lafite, Château Margaux, Château Latour, and Château Haut Brion, the first three being Médoc and the latter being Graves. These lists by Château names are available.

The flinty flavor of white Graves wine makes this

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wine an admirable table wine, and perfect with the fish course.

*Burgundy* — an old French saw says “Burgundy for Kings, Champagne for Duchesses, Claret for Gentlemen and Port for Citizens.”

The very name of the District which produces Burgundy wine — Côte D’or — Golden Hillside — suggests the epitome in wines! Here the great names of Romanée-Conti, Romanée-St. Vivant, Clos de Vougeot, St.-Georges, Chambertin, Le Corton, and Le Montrachet are found. The chain of hills, about forty miles long, is called Côte d’Or. Côte de Nuits is to the north, and Côte de Beaune, to the south. Chablis, north of Côte d’Or, also produces white wine. The famous wines of Côte d’Or differ greatly in strength, finesse, and bouquet, according to the locality in which they are grown, yet the grape is the same! Côte de Nuits is renowned for its full-bodied red Burgundies, while Côte de Beaune is famous for its more delicate red wines and famous white Burgundies, of which Le Montrachet is the most renowned.

Pommard and Volnay are among the oldest vineyards of the Côte d’Or and produce wines of great delicacy and finesse.

Romanée-Conti, a tiny vineyard of but four and

a half acres, favored by position, soil, and years of expert viticulture, produces consistently the finest Burgundies — and the most expensive!

All Burgundies, white and red, are dry.

*Burgundy, Sparkling* — Sparkling Burgundy is made by the same process as Champagne — that is, the expert blending in the cuves and a double fermentation. Although it is usually rose-red in color, there are also pink and white Sparkling Burgundies (Oeil de Perdix). Sparkling Burgundies are favored in America. Although dry, they are somewhat sweeter than some Champagnes.

*Champagne* — Champagne is a blend of the juice of grapes from a government-specified District in France — Rheims and Epernay. It is golden in color and effervescent. From the selection of the grapes in cuvées or vattings through the double fermentation, to the final bottling, several years later, great skill and knowledge is required at every stage of the intricate process. For this reason, each Champagne house guards as secret its formula. In spite of World War I, with its shells and guns, and the destruction of Rheims and Epernay, the deep, well-built cellars were veritable bomb shelters, and not one shell broke through to damage the stocks. In World War II, the courage and ingenuity and honor, not to mention the patriotism of the vintners, kept

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alive the viticulture of France and the tradition of Champagne. New shipments may be received skeptically, but the craftsmanship and quality is still there.

*Non-Vintage Champagne* — is a blend of the choice reserve stocks of the Champagne district, with wines produced in less favored years. Since the blend depends upon the skill of the cuvée-making, a good establishment can blend the wines of poor years with the wines of the years of more acclaim, and in so blending, produce a more excellent product. Such Champagne must bear the label "Non-Vintage," although it may be of excellent quality.

*Champagne, Russian* — from the Caucasus and Crimea, this Champagne is of excellent quality, but not as yet exported in any quantity.

*Chianti* — from Tuscany, in Italy, comes the celebrated Chianti, a robust wine, the color of rubies. Chianti is usually exported in native fiascos, or straw-covered flasks.

*Chilean Wines* — from Chile, South America, come excellent wines, both red and white. They are exported in the names of their growers.

*Dubonnet* — from France, is a fortified wine with a tangy, provocative flavor, not sweet, nor yet dry. The French custom is to take Dubonnet before meals, as an apéritif, or cocktail. Dubonnet may



also be used as an ingredient in a cocktail. If used straight, as an apéritif, the wine should be chilled.

*Hock* — Because the most famous vineyard of German wines is Hochheim, and because it was one of the first to become famous and talked about abroad, its title was shortened to “Hock,” and this has become the accepted designation for Rhine (and Alsatian Rhine) wines. Hock is a sparkling, light, pleasant wine, with the predominance of the fruity flavor of the grapes.

*Lacrima Christi* — produced on the southern slopes of Mt. Vesuvius, in Italy, is a red, luscious wine. There are many stories about how this wine became called “tears of Christ,” but whichever tale may be accepted, the truth is that *Lacrima Christi* is indeed a superb wine.

*Marsala* — from Sicily, is a sweet, heavy wine, of fine flavor and bouquet. An excellent dessert wine.

*Malvasia* — from Sicily, is a golden, sweet wine.

*Malaga* — from Spain, is a sweet dessert wine.

*Malmy* — from the Azores, is similar to Madeira.

*Madeira* — from the island of Madeira, belonging to Portugal, graduates from light amber to dark brown in color. It is a fortified wine and may be either dry or sweet. Madeira is interchangeable with Sherry.

*Moselle Wines* — come from the valley of the

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Moselle River, in Germany, and are light, fresh, dry wines, tangy, and of excellent bouquet. Berncasteler-Docoter, Brauneberger, and Dhroner Hofberg, Pie-spouter, and Zeltinger are the best Moselle wines.

*Moselle, Sparkling* — light and tangy.

*Orvieto* — from Umbria, in Italy, is a dry or slightly sweet wine.

*Rioja* — from the far north of Spain, are robust red wines, and resemble claret.

*Port* — comes from a specified area in Portugal, the Alto Duro region, and Oporto is its port. Port is always fortified by the addition of Brandy. Port is an excellent after-dinner wine and may be served with nuts or cheese. It ranges in color from ruby to tawny, and vintage Port is unblended wine of superior years, aged in the wood, then allowed, after bottling, to remain aging in the bottle for at least fifteen years. It precipitates argol, which forms on the bottle. Therefore, crusted Port is vintage port which has completed its fermentation. Port is as British as the King of England, the Tower of London, and the Crown jewels, but is appreciated by all gourmets.

*Rhine Wines* — see Hock.

*Rhôn Wines* — are rich, full-bodied red wines of the Côte-du-Rhône, the valley of the Rhône as it flows south from Lyon to Avignon, and are ex-

cellent with red meat and dark game. Châteauneuf-du-Pape is the most famous of the Red Rhônes; Hermitage, red and white; Côte-Rôtie, a blend of grapes producing an excellent red wine; Tavel, a clean, light rose-colored wine. White Rhônes are excellent with fish and all forms of crustaceans. Rhônes may be served throughout a meal.

*Sparkling Saumur* — from the valley of the Loire, in France, is a pleasing, sparkling wine of the Champagne type. Dry Sparkling Saumur may be interchanged with Champagne when a less expensive wine is desired. The sweeter Sparkling Saumur is excellent in cocktails and in Champagne punches, where a less expensive Champagne may be used.

*Sherry* — is made from grapes grown in Andalusia, Spain, that romantic, far southern province in the region around Jerez de la Frontera, the land of Don Quixote. Sherry is a fortified wine, Brandy being added after the first fermentation. It is made by the "Solera" system, consisting of a series of casks, placed one above the other, containing wines of particular type, quality, and age. There are Soleras of every type of Sherry — dry, Finos, Amontillados, and the sweeter Amorosos and Olorosos. The casks are stacked in tiers of three or four "butts," the newer wine in the top tiers. Gradually the younger wines replace the older wines drawn from the lowest

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tier. This system permits an exact standard of type and quality in the finished product. A sherry bearing the label "Solera" means a sherry made by this method.

Sherry may be dry or sweet, and has a distinctive nutty flavor. The color ranges from pale golden to very dark brown. The chalky soil around Jerez de la Frontera is responsible for the characteristic flavor of sherry. The name Sherry is probably a corruption in pronunciation of the Spanish name Jerez. The delicate types of this wine are "Fino," pale and very dry; "Vino de Pasto," also pale and dry; Amontillado, pale dry or medium-sweet and with a delicate bouquet; "Amoroso" or "Oloroso" or "Amontillado" are sweet sherries. The golden or brown sherries are heavy and sweet and are excellent dessert wines. "Manzanilla" and "Montilla" are light, natural wines, served in the native taverns, and not usually exported. "Vino Dulce" is made from sweeter grapes.

*Sacr* — in Tudor times, was a generic word for white wines from Spain. Also this may be traced to "saco," or bag of skins, in which wine was exported. Or it may be corruption of the French word for dry, "sec."

*Rhine Wines* — come from Rudesheim, Johannisberg, Nierstein, Oppenheim, Forst, and Deide-

sheim, in the valley of the Rhine and Neckar Rivers in Germany. Liebfraumilch is a good, sound blend of Rheinhessen wines. The most famous vineyard is that of Hochheim, shortened to "Hock," which has been accepted for the designation of Rhine wines generally. "Hock" is softer than Moselle wines, and may be sweeter.

*Tokay* — comes from Tokaj, Hungary. It is expensive, because of the process and the limited production. Tokay is very rich and sweet, golden in color, and heavy in body, with a volume of flavor. The toast of Oxford and Cambridge Universities was a famous toast, called "Bishop"; so the Universities on the Continent toasted the "Cardinal" with old Rhenish wine and the "Pope" with Tokay!

*Valdepeñas* — from the land of Don Quixote, in the middle of Spain, is an excellent white wine.

*Vermouth* — is an aromatized, fortified wine from Italy or France. Vermouth used to be taken as an apéritif, or used as an essential ingredient in cocktails. Italian Vermouth is sweeter and darker than French Vermouth.

*Vodka* — the national spirit of Russia, is distilled from corn. It is very powerful.

*Sake* — the national wine of Japan, is made from fermented rice, and contains very little alcohol. It is linked with the history of the Japanese people, and

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used by all classes. The best Sake is clear and the color of pale Sherry. It is drunk out of tiny, flat porcelain or lacquer cups, and is usually served warm. In the traditional marriage ritual of Japan, Sake is indispensable.

*Domestic Wines* — are known as American Wines, those produced east of the Rocky Mountains, and California Wines, those produced west of the Rocky Mountains. California is the biggest producing area of wines in the United States. It produces splendid all-round table wines and excellent red wines. New York State, especially in the region around the Finger Lakes, produces excellent white wines. American wines, still and sparkling, are considered by many connoisseurs as fine as imported wines, and far less expensive.

#### SPIRITS AND CORDIALS

*Anisette* — from Italy, is made from anise seed.

*Bacardi Ron* — from Cuba, is a rum made from sugar cane by a special method of distillation employed by the house of Bacardi, whose name it bears. It is light-bodied, and has a fragrant bouquet and aroma that distinguishes it from any other rum. By the secret process, the strong taste and odor of ordinary rum is eliminated.

*Rum* — is distilled either from fermented molas-

ses, a product of sugar cane, or from the fermented juice of the sugar cane.

*Benedictine, D. O. M.* — is a liqueur, the product of the Benedictine Monastery on the coast of Normandy in France. It is a secret formula, distilled on the grounds of the Abbey. The initials D. O. M., which are found on every bottle of Benedictine, stand for “Deo Optimo Maximo,” “To God, most good, most great.” This inscription is also found on every Catholic Church, usually over the entrance.

*Brandy* — all Cognac is Brandy, but not all Brandy is Cognac. By decree of the French Government, Brandy may be called Cognac only if produced in the Cognac District. All Brandy is distilled from wine, and Cognac Brandy from wine made from grapes grown and distilled in the legally defined area of the Charente, north of Bordeaux. The quality of good Cognac, like good Champagne, depends upon the skill in growing, blending, and distilling. However, good Brandies are available that are not Cognac Brandies. Domestic Brandy is excellent for cooking.

Charles H. Taylor, who had a lively imagination, used to tell this one on his friend William Vail Kellen. According to Mr. Taylor’s version, he met Mr. Kellen at the wine counter at S. S. Pierce’s, where he overheard the following:

Mr. Kellen: "I want the best bottle of brandy you have."

Clerk: "Yes, sir, that will be seven-ninety-five."

Mr. Kellen: "Oh, I meant your best dollar bottle."

*Chartreuse* — was a liqueur made from Brandy and aromatic plants by a secret formula of the Carthusian monks, at the old French Monastery of that name. Twice, the congregation have been exiled, and after the last eviction the distillery was transferred to Tarragona, in Spain; the liquor made there is sold under the name of "Liqueur des Pères Chartreux." Old Chartreuse is almost extinct and demands a very high price. The only proof of authenticity is the name of the printer "Alier" on the label. The flavor of Chartreuse is that of fen and field — earthy and herby. Chartreuse may be yellow or green.

*Curaçao* — from Holland, is manufactured from an orange of the Dutch West Indies.

*Crème de Cacao* — is a rich liqueur, with a chocolate flavor. The syrup from which it is made comes from Caracas.

*Crème de Cassis* — from France, is a liqueur made from luscious French black currants.

*Cointreau* — from France, is a liqueur made from an orange base and Cognac Brandy.



*Fruit Liqueurs* — are many, Apricot and Peach Brandy being among the most popular.

*Grand Marnier* — a French liqueur, made from oranges and Cognac Brandy.

*Grenadine* — from France, is a non-alcoholic flavoring.

*Kirsch* — a German Liqueur, is made from cherries.

*Kümmel* — from Germany, is a liqueur with a strong caraway flavor.

*Strega* — from Italy, is an orange-flavored liqueur.

#### WINES TO ACCOMPANY DINNER COURSES

<i>Food Service</i>	<i>Wine</i>	<i>Description</i>	<i>Serving Temperature</i>
Appetizers and Cocktails	Vermouth, French	Fortified, pale, dry or aromatized	Chilled
	Vermouth, Italian	Fortified, amber, slightly sweet, aromatized	Chilled
	Sherry	Fortified, amber, slightly sweet	Slightly chilled (½ to 1 hour)
	Dubonnet	Fortified, tangy, bitter-sweet, ruby red	Room Temperature
	Madeira	Fortified, dry, amber, rich delicate flavor, excellent with turtle soup.	Chilled (1 hour)
Oysters, Fish, Crustaceans	Graves	White Bordeaux, dry, fresh, delicate flavor	Chilled (1 hour)
	Chablis	White Burgundy, dry, flinty flavor	Chilled (1 hour)
	Chianti	Red, similar to Claret	Room Temperature

<i>Food Service</i>	<i>Wine</i>	<i>Description</i>	<i>Serving Temperature</i>
	Chianti	White, known as Chianti Bianco	Slightly Chilled (½ hour)
	Madeira	Fortified, dry, amber	Slightly Chilled (½ hour)
	Moselle or Rhine Wine	Clean, white, dry and slightly sweet	Chilled (½ to 1 hour)
Soup	Sherry	Fortified, pale dry, nutty flavor	Slightly Chilled (½ hour)
Ham	Champagne, Brut	Dry, white, sparkling. (Often served throughout dinner from Entrée on.)	Well Chilled (3 hours)
Chicken, Turkey Guinea Hen	Sauterne, or Barsac	White Bordeaux wines, semi-sweet, fine bouquet.	Chilled (2 hours)
	Alsatian Wine	White Alsatian, delicate, fresh, fruity	Chilled (1 hour)
Lamb, Veal, Light-flavored Game	Claret	Red Bordeaux, ruby red, light, delicate bouquet	Room Temperature
Lamb, etc.	Médoc	Red Bordeaux, claret, dry, fruity flavor	Room Temperature
	Chianti	Red Italian wine, dry	Room Temperature
Beef, and Dark Game	Red Burgundy	Dark red, full-bodied, rich bouquet	Room Temperature
Salad	No wine	If vinegar or malt dressing is used	
Desserts and Fruits	Sweet Sauternes and Barsacs	Pale or golden, slightly sweet or sweet	Chilled (1 hour) (2 hours)
	Sparkling Saumur	Slightly sweet or sweet	Chilled (2 hours)

<i>Food Service</i>	<i>Wine</i>	<i>Description</i>	<i>Serving Temperature</i>
	Madeira	Slightly sweet or sweet	Chilled (2 hours)
	Tokay	Sweet Hungarian Wine	Chilled (2 hours)
	Champagne	Sweet, or dry if served throughout the meal	Chilled (3 hours)
Crackers and Cheese	Supplements all wines, especially red wines		
After Dessert (with nuts or cheese)	Port	Ruby to tawny, sweet, rich	Room Temperature
	Sherry	Sweet, full-bodied, nutty	Room Temperature
	Malmy	Dark, amber, sweet	Room Temperature
	Madeira	Full, rich flavor	Room Temperature
	Muscatel, Marsala, Malaga	Sweet in varying degrees, to suit individual tastes	Room Temperature
With Coffee	Brandies and Liqueurs	Pungent, fine bouquet Thick, syrupy, sweet	Room Temperature
	Old Rum	Mellow, fragrant	Room Temperature

### COCKTAILS AND HORS D'OEUVRES

COCKTAILS are "before meal" appetizers and should be served with crackers or hors d'oeuvres. The latter should be simple, a foretaste of the meal to come. The exception is the Cocktail Party, when cocktails

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alone are served and no meal is provided. Then the assortment of hors d'oeuvres may be numerous and of a more substantial sort. Anyone can make fine cocktails by using good ingredients, measuring accurately, and chilling the mixture at least two hours in advance of serving, so that the cocktails will not necessitate the use of much ice, which would dilute the mixture. A large cocktail shaker of silver or glass is used for a number of cocktails, and a small shaker is all that is necessary for a few. Some authorities consider it preferable to gently agitate a Martini with a spoon, or a swizzle stick, than to shake the mixture. Dry sherry, Vermouth, or Dubonnet is preferred by some as an apéritif, instead of a cocktail.

Cocktail glasses should hold two and a half ounces, larger if cocktail onion, olive, or cherry is to be accommodated. A squat tumbler is used for Old-Fashioneds, to accommodate the fruits and juices. A ten-ounce tumbler may be used for highballs and Planters' Punches. Rickeys and Collinses are served in twelve or fourteen-ounce glasses. The standard "jigger" holds one and a half ounces, but a jigger graduated to hold one, one and a half, two, two and a half, or three ounces may be used. A "pony" holds one ounce.

## COCKTAILS

*Whiskey Base*

Stir or shake with cracked ice, strain, and serve.

*Manhattan* — 1 part Vermouth (French and Italian for a dry cocktail), 2 parts rye or Bourbon whiskey, dash of bitters. Serve with maraschino cherry.

*Rob Roy* — 1 part Italian Vermouth, 2 parts Scotch whiskey, dash of bitters. Serve with maraschino cherry.

*Old-Fashioned*

Put  $\frac{1}{2}$  lump sugar in Old-Fashioned glass, add 2 dashes bitters,  $1\frac{1}{2}$  ounces rye whiskey, lump of ice. Muddle with glass rod, to dissolve sugar. Add slice of pineapple, slice of orange, and maraschino cherry and serve.

*Gin Base*

Stir with cracked ice, strain, and serve.

*Martini* — 1 part French Vermouth, 3 parts Gin; add  $\frac{1}{4}$  ounce Grand Marnier and an olive and serve in cocktail glass.

*Orange Blossom* —  $\frac{1}{2}$  orange juice,  $\frac{1}{2}$  gin; add  $\frac{1}{4}$  ounce sherry (dry). Shake and serve in cocktail glass.

*Rum Base*

*Bacardi* — 1 part lime juice, 1 part Grenadine,

---

and 2 parts Bacardi rum. Shake with cracked ice and serve in cocktail glass.

*Champagne Cocktail*

Put cube of sugar and cube of ice in 5½-ounce saucer champagne glass. Add dash of bitters and stir until sugar is dissolved. Fill glass three quarters full with iced champagne and add twist of lemon peel, holding and twisting the peel over the cocktail before dropping it in.

*Inexpensive Rum Punch*

BY A. P. LORING, JR.

- 3 bottles of S. S. Pierce One Star Rum
- 1 bottle of S. S. Pierce Gold Coast Port
- ½ bottle of Bordeaux Superieur Rouge
- ¼ bottle of Dow's Tawny Port
- ¼ glass of Cusenier Grenadine
- ¼ glass of Hay's Five Fruits
- 1 10-ounce jar of Overland guava jelly
- 1 pot of strong tea
- 1 dozen oranges (juice)
- 1½ dozen limes (juice)
- 2 lemons (juice)

Mix liquors together. Squeeze oranges, limes, and lemons, and pour strained juice into the mixed liquors. Dissolve the jar of guava jelly in the hot tea, then pour into brew. Sweeten to taste with the

Cusenier Grenadine and Hay's Five Fruits, using slightly more Five Fruits than Grenadine. Bottle in gallon jugs (makes about 1½ gallons) with cork out overnight. Dilute with two bottles of Canada Dry ginger ale. Chill and serve very cold.

*Planter's Punch*

BY FRANCIS R. HART

- 1 quart orange juice (6 to 8 oranges yield a quart of juice)
- 1 pint lime juice (2½ dozen limes, about)
- 1 cup simple syrup
- 1 quart rum
- 1 quart ginger ale (add just before serving)

Squeeze oranges and limes and add simple syrup. Peel 6 limes carefully, so that skin makes curls. Put curls on outside of glass punch bowl. Put cracked ice in larger bowl, and set punch bowl in ice. Add rum and ginger ale just before serving.

*Christmas Eggnogg*

BY JOHN J. MORRISEY

- 12 eggs
- 1 pound powdered sugar

- 
- 1 quart Bourbon whiskey
  - 1 pint Jamaica rum
  - 1 pint Brandy
  - 1 quart milk
  - 1 quart cream

Beat separately egg whites and yolks. Mix beaten yolks with milk and cream. Add liquors. Pour beaten egg whites over mixture. Serve by dipping out with ladle, and sprinkle grated nutmeg on top of serving.

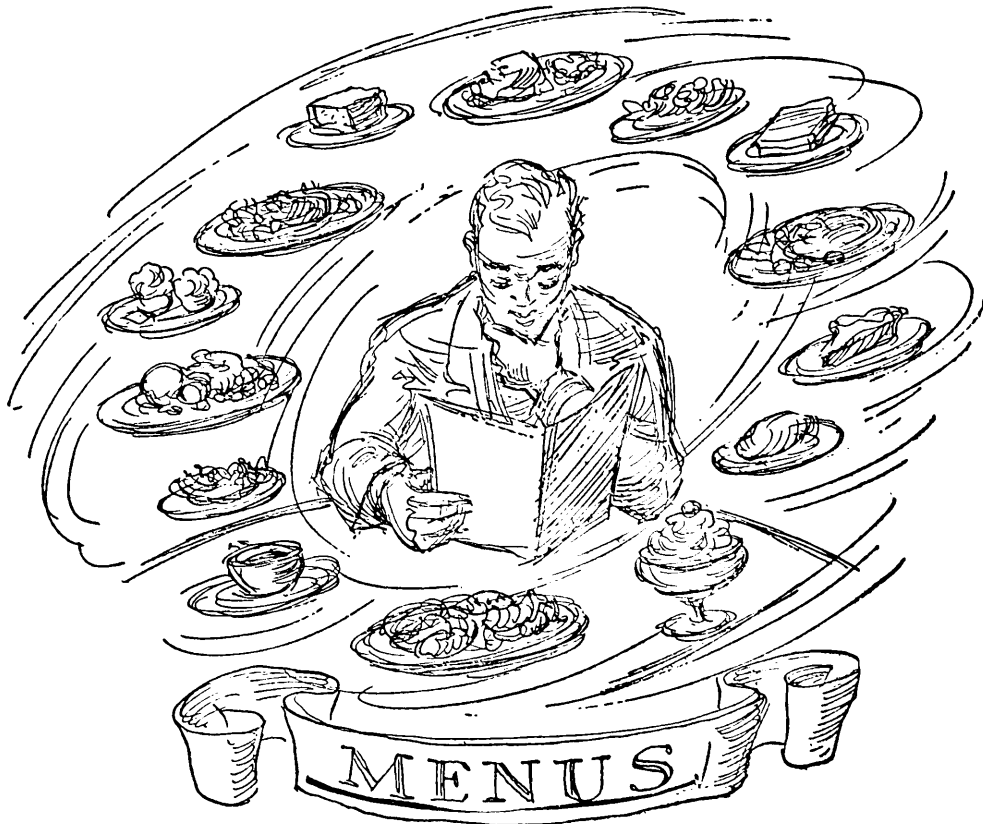
*Champagne Punch* (Inexpensive)

BY JOHN J. MORRISEY

- 2 bottles Hock wine
- 1/2 pint brandy
- 1/2 pound powdered sugar
- 1 pint pineapple juice
- 2 bottles non-vintage champagne

Combine wines, sugar, and pineapple juice, and chill several hours. Chill Champagne several hours. Just before serving place a large cake of ice in punch bowl and pour over it chilled wines and non-vintage champagne.





*Did you not examine the menu?*

— COUNTESS BLESSINGTON, 1837

THESE MENUS are from Mrs. Morrisey's files, and are meals that were typical of the fare served at the Club of Odd Volumes.

LUNCHEONS

Grapefruit  
Creamed Chicken and Mushrooms  
in Rice Ring  
Brussels Sprouts and Bacon                      Hot Rolls  
Tossed Green Salad  
French Dressing Odd Volumes  
Vanilla Ice Cream — Fresh Strawberries  
Cake  
Coffee

---

Onion Soup  
Roast Duck — Orange Sauce  
Sherried Sweet Potatoes                      Harvard Beets  
Baking Powder Biscuits  
Tossed Green Salad  
Crackers and Cheese  
Café Parfait                      Cake  
Coffee

---

Clam Chowder  
Boston Common Crackers  
Fried Filet of Sole  
Tartar Sauce  
Green Beans Odd Volumes

Dressed Tomato and Cucumbers  
Apple and Squash Pies and Cheese  
Hot Rolls  
Coffee

---

Cream of Spinach Soup  
Boiled Leg of Mutton  
Caper Sauce  
American Potatoes      Minted Carrots and Peas  
Hot Rolls  
Asparagus Salad  
Flora May Dressing  
Apple and Mince Pies and Cheese  
Coffee

---

Avocado Soup  
Frogs' Legs  
Tartar Sauce  
Potatoes à la Julie      Cauliflower with Mushrooms  
Hot Rolls  
Cucumber Salad — Transparent Dressing  
Apple and Lemon Meringue Pie  
Cheese and Crackers  
Coffee

Consommé

Roast Turkey — Oyster Stuffing

Sausages

Whipped Potato

Baby Lima Beans

Hot Rolls

Giblet Gravy

Cranberry Sauce

Apple and Mince Pies and Cheese

Coffee

SPECIAL LUNCHEONS

A Ladies' Luncheon

Oyster Soup

Crackers

Pan-Fried Sweetbreads with Apricots

Wild Rice Croquettes

Delmonico Potatoes

Hot Rolls

Jellied Avocado Salad      Crackers and Cheese

Mayonnaise Dressing

Manhattan Pudding

Coffee

Bon-Bons

Olives and Celery

Salted Nuts

EASTER LUNCHEON

Vichyssoise Soup

Crackers

Baked Ham  
Potatoes Espagnole  
Hot Rolls  
Cucumber Salad — Transparent Dressing  
Individual Ices in Lily Shapes  
Spun Sugar  
Sponge Cake  
Coffee

**JUNE WEDDING BREAKFAST**

Jellied Bouillon  
Jellied Chicken Salad  
Peas Mt. Vernon  
Individual Ices in Fruit Shapes or Heart Shapes  
Wedding Cake  
Coffee  
Assorted Mints  
Potato Chips  
Hot Rolls  
Salted Nuts

**AN INEXPENSIVE LUNCHEON**

The Saturday Lunch Club's Favorite Soup  
Fish Cakes  
Club Potato  
Strawberry Shortcake  
Crackers and Cheese  
Coffee  
Tomato Sauce  
Mashed Turnip

TEA

	Assorted Sandwiches	
Small Cakes	Cookies	Brownies
	Tea — Coffee	
Assorted Mints	Chocolates	Salted Nuts

A COCKTAIL PARTY

*Cold*—Caviar Canapes  
 Chicken Salad in Small Cream Puffs  
 Cucumber Sandwiches  
 Watercress Sandwiches  
 Lobster Canapes  
 Anchovy Canapes  
*Hot*—Small Codfish Balls  
 Cocktail Sausages  
 Peanut Butter and Bacon Croustades  
 Lobster Newburg in tiny puff-paste patties  
 French Fried Onion Rings — Pass these often  
 Stuffed Celery — Garlic Olives — Carrot Sticks  
 Nuts

Manhattans	Martinis
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DINNERS

Sea Food Canape  
 Cream of Spinach Soup

Filet of Beef                      Mushroom Sauce  
    Red Currant Jelly  
Sweet Potato Croquettes   Green Beans Odd Volumes  
    Pêches Flambeés  
    Crackers and Cheese  
    Coffee  
Chocolates                      Olives                      Nuts

---

    Clam Bisque  
    Escalloped Halibut  
Dressed Cucumbers and Tomatoes  
    Roast Ducklings — Orange Sauce  
    Port Wine Jelly  
Asparagus on Toast                      Potato Balls  
    Tossed Green Salad  
    French Dressing Odd Volumes  
    Crackers and Cheese  
    Coffee

---

    Oysters  
    Crackers                      Horseradish  
    Consommé  
Charcoal-Broiled Steak   Hashed Browned Potatoes  
    Peas Mt. Vernon                      Cauliflower Odd Volumes

Tomato Aspic Salad  
French Dressing Odd Volumes  
Apple, Squash Pies, and Cheese  
Coffee

---

Mt. Vernon Mushroom Soup  
Veal Cutlet                      Whipped Potato  
Escalloped Tomato  
Molded Avocado Salad          Mayonnaise  
Hot Rolls  
Bing Cherry Ice Cream Dessert  
Macaroons  
Coffee

---

Little Neck Clams  
Crackers                              Horseradish  
Saddle of Mutton  
Red Currant Jelly  
Potatoes Odd Volumes              Brussels Sprouts  
Hot Rolls  
Minted Pear Salad  
French Dressing Odd Volumes  
Crackers and Cheese  
Frozen Pudding Odd Volumes



Icebox Cookies  
Coffee  
Chocolates      Celery and Olives      Salted Nuts

---

Avocado Soup  
Croustards  
Maryland Chicken      White Sauce  
Bacon Curls      Corn Fritters  
Candied Sweet Potatoes      Hot Rolls  
Rice Timbales  
Roosevelt Salad  
Mayonnaise Dressing  
Biscuit Tortoni  
Small Cakes  
Coffee

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Jellied Bouillon      Crackers  
Crown of Lamb  
Mint Jelly  
Whipped Potatoes in Center of the Crown  
Parsnip Fritters      Cauliflower Odd Volumes  
Hot Rolls  
Avocado Salad      Hawaiian Dressing  
Fresh Strawberries with Cream      Sponge Cake  
Coffee

GAME DINNER

Green Turtle Soup with Sherry  
Crackers  
Roast Wild Duck  
Wild Rice Croquettes                      Boiled Onions  
Hot Rolls  
Tossed Green Salad  
French Dressing Odd Volumes  
Baba au Rhum  
Rhum Sauce  
Crackers and Cheese  
Coffee  
Salted Nuts                                      Olives and Celery

INEXPENSIVE DINNER

Pea Soup  
Crackers  
Broiled Hamburg Steak              Horseradish Sauce  
Hashed Browned Potatoes              Escalloped Eggplant  
Hot Rolls  
Tomato Aspic Salad  
French Dressing Odd Volumes  
Crackers and Cheese  
Chocolate Roll              Hot Fudge Sauce  
Coffee  
Assorted Mints      Olives and Celery      Salted Peanuts

CLUB SUPPERS

Cold Sliced Baked Ham  
Boston Baked Beans with Pork          Brown Bread  
Escalloped Oysters  
Waldorf Salad — Mayonnaise Dressing  
Hot Rolls  
Relishes                                  Condiments  
Apple and Squash Pies  
Crackers and Cheese  
Coffee

---

Cold Sliced Roast Turkey  
Boston Baked Beans with Pork  
Lobster Newburg                  Toast Points  
Jellied Fruit Salad                  Cream Mayonnaise  
Hot Rolls  
Plum Pudding  
Hard and Brandy Sauces  
Mince Pie  
Coffee

Relishes                                  Condiments

---

Cold Sliced Southern Ham  
Boston Baked Beans with Pork  
Chicken Croquettes                  Peas

Hot Rolls

Jellied Beet and Celery Salad    Mayonnaise Dressing  
 Apple and Blueberry Pies and Cheese  
 Coffee

Relishes

Condiments

Cold Sliced Canadian Bacon

Boston Baked Beans with Pork    Creamed Halibut  
 Tomato Aspic Salad                  Hot Rolls  
 Flora May Dressing  
 Apple Pie    Rhubarb Pie    Cheese and Crackers  
 Coffee

Relishes

Condiments

Cold Sliced Baked Ham

Boston Baked Beans with Pork  
 Chicken à la King on Toast  
 Jellied Vegetable Salad  
 French Dressing Odd Volumes  
 Hot Rolls

Apple Pie

Lemon Meringue Pie

Crackers and Cheese

Coffee

Relishes

Condiments

Cold Sliced Baked Ham  
Boston Baked Beans with Pork      Lobster Salad  
Hot Rolls  
Apple Pie      Southern Pecan Pie  
Crackers and Cheese  
Coffee  
Relishes      Condiments

*AN INEXPENSIVE BUFFET SUPPER*

Spaghetti Neapolitan  
Tossed Green Salad    French Dressing Odd Volumes  
French Bread, Split lengthwise, buttered  
sprinkled with grated cheese and toasted in oven  
Chocolate Cake à la Lois  
Dover Icing  
Coffee  
Relishes      Condiments

*HELPFUL HINTS*

A perfect cook is the one who is always ready on time; a perfect guest is always on time, too; and a perfect hostess always has dinner served at the appointed hour — neither earlier nor later.

Serve hot things hot and cold things cold.

One reason food is so delicious at the Club is that

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we do not have a steam table. Food is cooked to be served at a certain time, instead of being cooked and held on a steam table until served. The little old lady friend who gave us the recipe for "Southern Spoon Bread" advised "rush to table" when done. We have been "rushing to table" things that should be served immediately, for thirty-eight years!

Keep colors interesting and contrasting. The old saying is, "It looks good enough to eat!" Mr. Loring's comment is, "Find?? a man to whom color in food matters!" We still say intrigue the eye and satisfy the man!

Food consistency is important. Do not serve too many bland, creamy foods together.

We know there is no substitute for real, sweet, creamery butter, and heavy cream. However, fortified margarine and other cooking fats may be used in recipes calling for butter. We had to substitute during World Wars I and II, but hope we will not ever have to again!

We have found that eggs at room temperature make lighter cakes and higher meringues.

A pinch of cream of tartar added to egg whites, before whipping, helps to make a higher meringue.

When beating eggs for egg-and-crumbling food, beat in 2 tablespoons of cold water, 1 tablespoon of

cold water for the yolk and 1 tablespoon for the white!

We have found it is not necessary to wash the salt out of the butter for Hollandaise Sauce!

In your cooking, keep the onions lusty and vigorous, as Nature intended them. Serve them boldly, when you wish to, or subtly, for flavor. But, do not let them dominate every dish you serve!

We have found it is not necessary to scald milk for baked custard!

Cook the seasonings in the food: one teaspoon of salt cooked in the food is worth two that may be added afterwards!

Always taste before serving. Keep tasting until it “sticks in your throat.”

Never be reluctant to give a recipe away. Individual tastes differ and when some flavor “sticks in your throat,” it might not be the same “sticking point” as in mine. Different cooks flavor differently, cook differently. When John Peabody asked for the recipe for Chicken Croquettes and was told by Mrs. Morrisey that the chicken was cut up with scissors, he said, “Stop! stop right there! No cook in our kitchen would ever go to so much trouble!”

Use level measurements, standard measuring cups, controlled heat in the oven, and controlled cold in

the refrigerator. Meat thermometers, fat thermometers, and candy thermometers are added insurance that food will be thoroughly cooked.

Have the plates really hot on which hot food is to be served; and have ice-cold plates for salads and ices.

Garnish lavishly and serve lovingly!





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ways ready to produce a member's favorite personal recipe, from Franklin Roosevelt's scrambled eggs to Francis Hart's Planter's Punch.

When Mr. Morrisey died in 1947, Mrs. Morrisey presented her notebooks and recipes to the Club, where they are still being used. Now, with her daughter, Marion Lane Sweeney, who conducts a successful radio program of marketing and cookery advice, she offers to the public at large this wealth of culinary knowledge accumulated for over a quarter of a century among the Apley gastronomes.

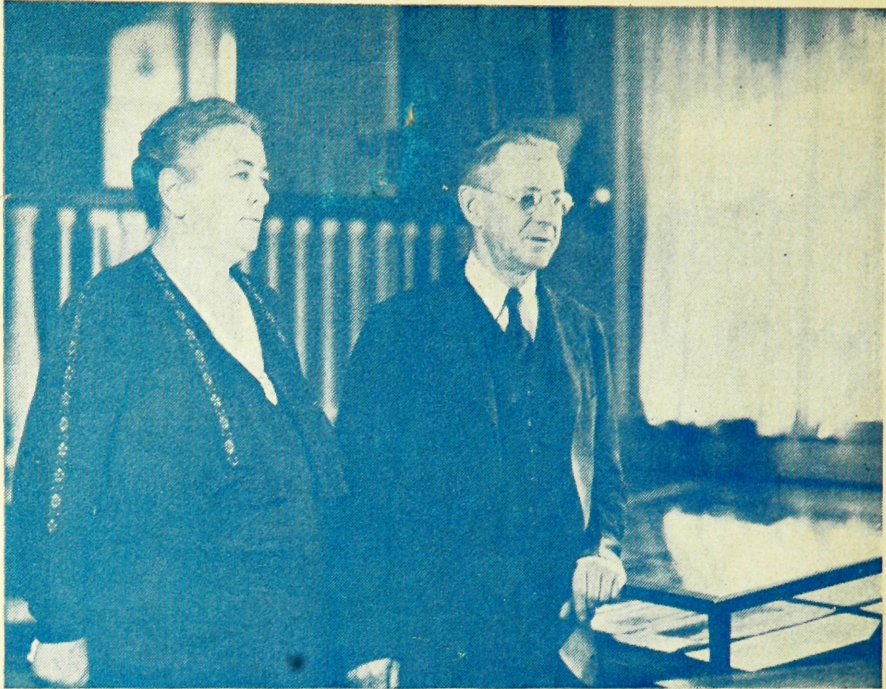


*Photo by Bachrach*

Marion Lane Sweeney, following an early exposure to the art of good food, has turned it into an avocation. She writes and lectures about food, and conducts a daily women's radio program. During the war, she introduced New England chowders and fish dishes to Fort Leavenworth, Kansas, and Washington, D.C., where her husband, Colonel Francis R. Sweeney, was stationed.

*Jacket by John Morris*





Mr. and Mrs. John Morrisey in the Club of Odd Volumes in Boston.

Just over the brow of Beacon Hill in old Boston stands the Club of Odd Volumes where bibliophiles from the world over come to discuss books — and eat. For thirty-eight years, Mr. and Mrs. John Morrisey have presided over the Club's hospitable cuisine. In 1947, when the Morriseys retired, club members urged Louise Lane Morrisey to collect a book of their favorite recipes. She embarked on the project in collaboration with her daughter, Marion Lane Sweeney, a food expert in her own right.

Both Mrs. Morrisey and her daughter were trained at the Boston School of Cooking. Mrs. Morrisey was taught by Fanny Farmer herself, and Mrs. Sweeney by Alice Bradley, who succeeded Fanny Farmer as principal. During her years of association with the Club of Odd Volumes, Mrs. Morrisey supervised the purchasing, cooking, and serving of foods. In the summer she traveled widely searching for new ideas in food, vintages, and service. She later adapted her findings in the Club kitchen for such guests and members as Calvin Coolidge, Franklin D. Roosevelt, Winston Churchill, Amy Lowell, Rafael Sabatini, Mrs. Jack Gardner, and Harvard presidents Charles Eliot and Abbott Lawrence Lowell.