# FAVORITE DISHES of the D.A.R.

Digitized by Google
Original from
UNIVERSITY OF MICHIGAN

The
WILLIAM L.
CLEMENTS
LIBRARY
University of Michigan

Gift of

RUTH LINEL
SCHUBERT

Digitized by Google

Original from
UNIVERSITY OF MICHIGAN

Digitized by Google

Original from
UNIVERSITY OF MICHIGAN

Digitized by Google

Original from
UNIVERSITY OF MICHIGAN

# FAVORITE DISHES

Contributed by the

# Daughters of the American Revolution

COMPILED BY THE
CLINTON CHAPTER
CLINTON, IOWA
1922



Digitized by Google
Original from
UNIVERSITY OF MICHIGAN

ALLEN
PRINTING
COMPANY
CLINTON
IOWA

Digitized by Google
Original from
UNIVERSITY OF MICHIGAN

# Favorite Dishes

*In presenting Favorite Dishes to the women of America, we do not claim that it is a complete compendium of the art of cooking. As a bee in a garden of sweets, flits here and there, culling the choicest, so have our white winged messengers entered the homes of many daughters, and "Favorite Dishes" is the result. We take this opportunity of acknowledging our obligation to all "Daughters of the American Revolution" who have assisted in making our book a success, and in the name of the Clinton Chapter we tender our sincerest thanks.*

*MRS. A. R. OLNEY*
*MRS. F. B. HEMMINGWAY*
*MRS. H. W. SEAMAN*
*MRS. A. C. SMITH*
*Compiling Committee*

Digitized by Google
Original from UNIVERSITY OF MICHIGAN

PEOPLES TRUST & SAVINGS BANK
CLINTON, IOWA.

# Directed by Men You Know

DIRECTORS

C. F. ALDEN
J. C. LANGAN
W. W. COOK
T. M. GOBBLE
L. C. EASTMAN
OTTO KORN
D. S. STONE
F. J. WARD
J. A. HAUGH
J. Q. JEFFERIES
J. McG. LESLIE

"The Bank of Friendly Service"

Digitized by Google
Original from UNIVERSITY OF MICHIGAN

# The City National Bank

## 226-228 Fifth Avenue
## Clinton, Iowa

*ESTABLISHED 1870*

### Directors and Officers

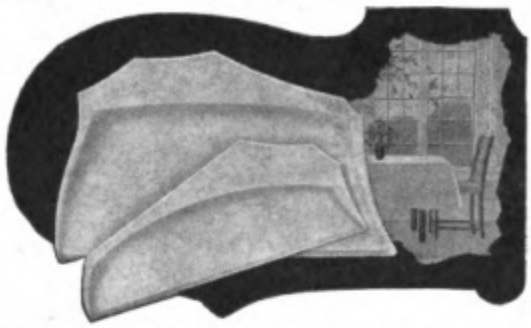
A. G. SMITH, Chairman — A. C. SMITH, President
H. W. SEAMAN, Vice President — G. L. CURTIS, Vice President

| | | |
|---|---|---|
| G. W. DULANY, JR. | J. PETERSON | M. J. GABRIEL |
| J. O. SHAFF | L. P. ALLEN | B. M. JACOBSEN |
| E. J. CURTIS | C. A. ARMSTRONG | W. R. SMITH |

O. P. PETTY, Cashier
J. H. NISSEN and H. G. KRAMER, Ass't Cashiers

***Only a generation ago it was a rare thing for a woman to have a bank account of her own. Nowadays, the wife, the mother, and even the girl in school usually has her own bank account. Your checking and savings accounts are invited at this bank.***


Digitized by Google
Original from UNIVERSITY OF MICHIGAN



***Crumb Trays***
to match
***THE TABLE LINEN***
also for decorative purposes.
***WHITE BEAUTY***
Made by
**THE PATENT NOVELTY CO.,**
FULTON, ILL.
and for sale at a very moderate price by
***ALL DEALERS***

MYRON C. ROGERS
Attorney at Law
Over 1006 Lincoln Way FULTON, ILL.
Telephone No. R164

*AUTHORIZED*
***FORD and LINCOLN***
***Sales Service***
***PARKER BROTHERS***
***FULTON, ILL.*** ***MORRISON, ILL.***

*It is always proper to*
*"Say It With Flowers"*
*ANDREW BATHER CO.*
*210 Sixth Avenue, CLINTON, IOWA*
*Member Florists Telegraph Delivery Association.*

Digitized by Google
Original from UNIVERSITY OF MICHIGAN

READY
TO
SERVE YOU
IN FULTON

4 % on
Savings

Safe Deposit
Boxes

The Fulton Bank
A STATE BANK
FULTON, ILLINOIS
Resources Over One Million Dollars

*Clinton Wire Cloth Company*
*Of Clinton, Iowa*

***Manufacturers of Screen and***
***Special Wire Cloth***

Digitized by Google
Original from
UNIVERSITY OF MICHIGAN

Digitized by Google

Original from UNIVERSITY OF MICHIGAN


# CLINTON CORN SYRUP REFINING CO.,

CLINTON, IOWA

MANUFACTURERS OF

## CLINTON CORN SYRUP

This syrup is made from the starch of sound, thoroughly cleaned corn, and the process is under the most scientific control from beginning to end. The syrup is used chiefly in the manufacture of candy, mixed syrups, and preserves, in which products it finds its way to consumers in all parts of the country.

A CURTIS DINING ALCOVE

Will make it possible to enjoy, to the fullest extent, the attractive luncheon and breakfast dishes described in this book.

Next to the proper preparation, the successful serving of these recipes will depend on the surroundings in which they are to be eaten.

*Ask your lumber dealer about a Curtis Dining Alcove*

1866 CURTIS WOODWORK
"The Permanent Furniture for Your Home"

CURTIS BROS. & CO.
CLINTON, IOWA

Digitized by Google
Original from UNIVERSITY OF MICHIGAN

# Appetizers

*"Dine well and wisely, and the cares of life will slip from you, its vexations and annoyances, will dwindle into nothingness."*

### Fruit Cocktail

Cut into small pieces and combine the following fruits: Pineapple (Hawaiian or fresh), Grape Fruit, Orange and Cherries (fresh or Maraschino). Season well with sugar and lemon juice. Thoroughly chill or partly freeze it and serve in cocktail glasses. Fruit in season may be added.

—Helen V. Seaman, Clinton Chapter.

### Frozen Clam Cocktail

1 pint clam juice.
½ cup tomato catsup.
1 teaspoon horse-radish.
1 teaspoon Worchestershire sauce.
Juice 1 lemon.
4 drops tabasco sauce.

Freeze to soft mush. Serve in lemon cups set in chipped ice.—Jennie Smith Bevier, Clinton Chapter.

### Crab Flake Cocktail

Chop exceedingly fine the inner stalks of a head of celery, a small green pepper, from which seeds have been taken and the flesh of six green olives. Mix with this two-thirds cup of mayonnaise dressing and one-third cup of tomato catsup. Have ready a little more than an equal bulk of crab meat flaked. Put small amount of cocktail sauce in cocktail glasses, then a layer of crab-meat; continue layers, having crab meat at top. Let stand an hour or more before serving and serve very cold.

—Ella May Olney, Clinton Chapter.

### **Appetizer,** (For Luncheon)

Cut round pieces of bread, toast on one side, turn toasted side down, and butter top side. Take boneless and skinless sardines, split and place on buttered side. Put slice of fresh hot house tomatoes on sardines. Cover

Digitized by Google
Original from UNIVERSITY OF MICHIGAN

tomato with grated American cheese about one inch thick. Bake in medium oven until cheese is melted.

—Luzett R. Farnsworth, Clinton Chapter.

### Hot Tomato Appetizer, (Luncheon)

Skin medium tomatoes. Scoop out about rounded teaspoon from tomatoes, set in pan of hot water three-fourths inch deep to keep from burning. Place in oven 10 minutes to heat but not to cook. Take out and fill cavities with equal parts chopped onion and chopped green sweet peppers, about a teaspoon in each. Pour over whole hot sauce made as follows:

1 cup white vinegar.
½ cup sugar.
Salt and pepper.

Boil to rather thick syrup. Serve each on round piece of toast, size of the tomato. Dip edges of toast in melted butter.—Luzett R. Farnsworth, Clinton Chapter.

### Caviar Canape

Cut bread in small rounds with biscuit cutter, and toast. Cover with caviar, putting a few drops of lemon juice over the caviar. Chop the yolk of a hard boiled egg fine and put a thin layer of that over all.

—Lydia W. H. Liquin, Wilsall, Montana.

### Caviar Slices

2 ounces Russian Caviar..
12 slices brown bread.
1 hard boiled egg.
½ teaspoon parsley.
¼ teaspoon prepared mustard.
1 tablespoon lemon juice.
¼ teaspoon paprika.
1 teaspoon onion juice.
1 teaspoon tomato juice.
¼ teaspoon grated onion.

Spread thin round slices of bread with butter. Mix caviar, lemon juice, paprika and onion juice and spread on prepared bread. Mix together the grated yolk of egg, parsley, tomato juice which has been reduced to a thick paste, and grated onion. Fold in mustard, one rounding teaspoon mayonnaise and pipe above the caviar. Set in cold place until time to serve.

—Ella May Olney, Clinton Chapter.

Digitized by Google
Original from UNIVERSITY OF MICHIGAN

## Sardine Canape

Circle of bread.
Slice of tomato.
Slice of Bermuda onion.
Sardines.
⅓ Roquefort cheese.
⅔ Neuchatel cheese.
Chopped pecans.
Pimola.

Slice of onion should be allowed to stand in tart French dressing for at least an hour. Place on circle of bread, then tomato. Cover with paste made of cheese and pecans blended with little of sardine oil and cream. Place sardine on top; garnish with olive.

Helen V. Seaman, Clinton Chapter.

## Tomato Canape

Cut bread in rounds and toast. Put caviar on toast and then one slice of fresh tomato. Cover with grated cream cheese, put in oven long enough to melt cheese well. This is also very good without the caviar.

—Ella May Olney, Clinton Chapter.

## Ham Canape

1 cup chopped ham.
2 tablespoons cream.
Dash of cayenne pepper.
2 tablespoons grated American cheese.

Mix well. Cut white bread into rounds. Fry them lightly in butter, spread with the ham mixture. Sift some grated cheese on top and brown lightly in oven. Garnish each with a stuffed olive.

—Byrd Vosburgh Chase, Clinton Chapter.

## Mushroom Sandwiches

Cut bread in rounds and toast on one side only. Cut the mushrooms in one inch pieces and cook in butter until tender. Season to taste, add sherry, if desired, last. Cover one piece of toast on the untoasted side, with the mushrooms; cover with another round, toasted side up. Place in oven until hot. Serve at once.

—Mary Pomeroy Ware, Clinton Chapter.

Digitized by Google
Original from UNIVERSITY OF MICHIGAN

## Cheese Relish

Take thin slices of bread and toast on one side. Butter freely the side not toasted and cover with cheese which has previously been melted with a tablespoon of cream and a half teaspoon of dry mustard over which put another thin slice of buttered bread and let toast under gas broiler. After taking from oven, lay a sardine on top and garnish with a slice of lemon and cress.

—Byrd B. Marquis, Clinton Chapter.

Digitized by Google
Original from UNIVERSITY OF MICHIGAN

# Soups

*"The Frenchman's Darling."*
*Cowper.*

## Soup Stock, No. I.

1 shin of beef.
1 knuckle of veal.
½ pound beef liver.
1 soup bunch.
1 small carrot.
Stalk of Celery.
1 leek.
1 sprig of parsley.
1 clove.
Salt and pepper.

Wash soup bones, place in bottom of kettle with liver on top (to avoid burning liver). Cover with cold water and boil. Skim, then add soup bunch. Boil slowly about two hours. When meat slips from bones, strain and place to cool and stand over night. In the morning skim off all fat and heat as needed.

—Mary Pomeroy Ware, Clinton Chapter.

## Soup Stock, No. II.

6 pounds lean beef.
5 quarts water.
2 carrots.
2 turnips.
1 bunch celery.
1 onion.
½ teaspoon whole peppers.

Let simmer until vegetables are cooked, then strain and add:

1 pound beef chopped fine.
1 pound veal chooped fine.
Whites of 4 eggs.

Let come slowly to a boil, and skim. Add salt and pepper and bottle for use when needed.—Lillian K. Mack, Mary Melrose Chapter, Waterloo, Iowa.

## Clear Soup

2 pounds shin of beef.
3 pounds knuckle of veal.
5 quarts of water.

Bring quickly to boiling point and skim. Simmer (180 degrees) for five hours. One hour before stock is finished add the following: one onion cut, one carrot cut, celery chopped fine. 12 cloves, 2 or 3 whole peppercorns, and salt.

Digitized by Google
Original from UNIVERSITY OF MICHIGAN

At end of cooking strain and set aside to cool. When cold remove fat.

Add half pound raw beef and a few bits of lemon peel, the beaten white and shell of one egg, to each quart of jelly stock.

Mix well, bring to a boil as quickly as possible stirring very often. Strain through a thick napkin once or twice.

Should be clear and a light brown color. May be served hot, or iced in jelly form.

—Jennie Wines Ingwersen, Clinton Chapter.

### Vegetable Soup

4 pounds rich boiling beef.
1 onion.
1 can tomatoes.
1 quart diced raw potatoes.
1 can corn.
Noodles.

Put meat into a kettle with three quarts of cold water and one onion diced. Let boil two hours, then add a can of tomatoes. Let boil another hour and add diced potatoes. After boiling a half hour, add corn and watch closely to avoid burning. Twenty minutes before serving, add the noodles which have been cut very fine. Salt and pepper to taste, after tomatoes have been added.

### Noodles

2 eggs well beaten. 1 teaspoon of salt.
Flour enough to roll very thin.

Let dry thoroughly and cut into short thin strips.

—Ruby Chase Hemingway, Clinton Chapter.

### Tomato Bouillon With Oysters

1 can tomatoes.
1½ quarts bouillon.
1 teaspoon chopped onion.
½ bay-leaf.
6 cloves.
½ teaspoon celery seed.
½ teaspoon peppercorns.
1 pint oysters.

Mix all ingredients except oysters, and boil 20 minutes. Strain, cool, and clear. Add parboiled oysters, and serve in cups with small croutons.—Helen A. Sedgwick, Mary Melrose Chapter, Waterloo, Iowa.

Digitized by Google
Original from UNIVERSITY OF MICHIGAN

## Thin Soup

Strain the vegetable soup. Have ready meat balls prepared as follows:

1 cup ground meat. 1 egg.
½ cup ground bread.

Make into balls, fry in hot lard, and drain on paper. Drop into strained hot soup just before serving. From this soup the noodles are omitted.

—Ruby Chase Hemingway, Clinton Chapter.

## Onion Soup, No. I.

Smother two large onions for five minutes. Strain into chicken stock. When ready to serve pour over the beaten yolks of four eggs and one cup of cream.—Genevieve Philips Keedick, Cedar Rapids, Iowa, Clinton Chapter.

## Onion Soup, No. II.

The foundation for this soup is a stock made from a six pound shin soup bone. Have the bone cracked and make gashes in the meat. Put in soup kettle and add three quarts of cold water and cover; heat slowly to boiling point and simmer for six or seven hours. At the end of that time, strain, and when cold, remove fat. Slice thin six small onions and cook in two tablespoons butter until soft, stirring frequently that they may not burn, and add to six cupfuls of the boiling stock. Add salt, pepper and a very little celery salt. Have ready as many slices of toast as there are persons to serve, place a piece in each plate, sprinkle with grated Parmesan cheese, pour soup over and serve at once.

—Elizabeth Gardiner Eastman, Clinton Chapter.

## Chicken Gumbo

Cut up a chicken and fry in pot in which Gumbo is to be made. Use 1 tablespoon of lard. When nice and brown add 1 heaping tablespoon flour and stir constantly until brown. Add 1 pt. boiling water, 1 onion (egg size) and several stalks of celery, chopped, ½ can tomatoes. Let simmer until chicken drops from bone. Then add two

Digitized by Google
Original from UNIVERSITY OF MICHIGAN

quarts boiling water, seasoning all highly with red and black pepper and salt. Just before serving, thicken with File (sassafras powder) using about 1 tablespoon. Stir in slowly. Do not boil after roping. Should you want oysters, crabs or shrimps, add them to this mixture.

—Mary Benson Bacon, Nahoula Chapter, Laurel, Miss.

## Asparagus Soup

1 can asparagus or 1 bunch fresh asparagus.
2 cups cold water.
3 cups chicken stock.
1 slice of onion.
1 pint milk.
¼ cup butter.
¼ cup flour.
Salt and pepper to taste.

Reserve tips to add last. If canned asparagus is used, boil stalks five minutes. Drain and add stock and slice of onion. Strain, pressing through as much as possible of the vegetable. Melt butter, add flour, then stock. When it reaches boiling point, add hot milk and lastly asparagus tips.—Elizabeth Perrin Scott, Clinton Chapter.

## Oyster Soup

1 quart sweet milk.
50 oysters and liquor.
1 tablespoon each of chopped celery, onion and parsley.
2 tablespoons butter.
2 heaping tablespoons flour.

Fry the chopped seasonings in the butter to a light brown, then stir in flour. When smooth and bubbling add oysters and liquor. Have the milk boiling and when the oysters have curled on the edges, pour the milk over them, season with salt and pepper and serve with toasted crackers.—Mary Benson Bacon, Nahoula Chapter, Laurel, Mississippi.

## Bean Soup

One pint of beans to three quarts of water. Cover tightly and boil slowly eight to twelve hours. Strain through colander. Make a thin batter of one tablespoon of flour and a pint of rich milk. Pour this into beans and let come to a boil. Salt to taste. Make the soup thick or thin as desired.—Lydia B. H. Liquin, Wilsall Montana, Clinton Chapter.



Digitized by Google
Original from UNIVERSITY OF MICHIGAN

## Carrot Soup, No. I.

1 quart of grated carrot.
2 quarts of stock.
2 tablespoons butter.
2 tablespoons flour.
1 tablespoon salt.
½ teaspoon pepper.
1 onion.
1 pint of milk or cream.

Wash, scrape and grate enough carrots to fill a quart measure. Add to the stock, onion, salt and pepper. Heat to a boiling point; set back where the soup will simmer for one hour. Then melt the butter, mix in the flour, stir until smooth, add this to the contents of the soup. Boil ten minutes. Pour through a fine sieve, and after removing the onion, rub as much of the carrot as possible through the sieve, then add milk or cream. Boil up once and serve.

—Grace Lee May, Regent, Clinton Chapter.

## Carrot Soup, No. II.

Carrots.
2 slices onion.
Sprig parsley.
¼ cup rice.
4 tablespoons butter.
1½ teaspoons salt.
Few grains cayenne.
2 cups water.
2 cups scalded milk.
2 tablespoons flour.

Chop enough carrots to make two cups. Cook in water until tender. Press through sieve, reserving liquor. Cook rice in milk in double boiler. Cook onion in butter, add flour and seasonings. Mix carrot mixture with rice and milk and pour into butter and flour; bring to the boiling point, steam and serve. Garnish with chopped parsley. If this soup seems too thick, thin with milk or cream.

—Mary Alice Welles Coan, Clinton Chapter.

## Celery Soup

1 large head of celery.
1 pint of cold water.
1 slice of Onion.
Pinch of Mace.
1 pint milk.
1 tablespoon flour.
2 tablespoons milk.
1 tablespoon butter.
Celery salt.
Cayenne pepper.

Chop celery and boil in the water until tender. Boil together mace, onion and milk, add flour mixed with cold milk, pepper and salt to taste and cook ten minutes. Mash

Digitized by Google
Original from UNIVERSITY OF MICHIGAN

celery in the water in which it was boiled and stir into the boiling milk. Cook five minutes. Strain, add butter and, when ready to serve, add one cup of whipped cream.

—Ida Whalen Armstrong, Clinton Chapter.
Past State Regent of Iowa.

### Cheese Soup

2 cups chicken stock.
2 cups cream.
2 tablespoons butter.
2 tablespoons flour.

Make a regular white soup and add one cup of grated cheese at the last moment.

—Etta Lewis Curtis, Clinton Chapter.

### Corn Soup, No. I.

1 can corn.
1 pint milk or cream.
1 teaspoon. salt.
1 tablespoon butter.
⅛ teaspoon white pepper.
1 teaspoon sugar.
1 tablespoon flour.

Boil corn and cup of water half an hour, then strain and add other ingredients. Pop corn and serve about five or six kernels on top each plate of soup.—Del Cotton Easterly, Stanley, Wisconsin, Marshfield Chapter.

### Corn Soup, No. II.

Split the grains of a dozen ears of corn and scrape from the cob; boil the cobs for ten minutes in plenty of water to cover them. Strain this water and add one quart of cream stirred in slowly and follow with the corn. Cook for fifteen minutes and season to taste. If milk is used instead of cream it should be thickened with one tablespoon of flour and butter.—Minnie Olds Fay, Clinton Chapter.

### Cream of Potato Soup

Use mashed potatoes, a tablespoon of flour creamed with 1 tablespoon of butter, an onion, or two, minced fine. Then thin with all milk, or milk and stock, to the right consistency. Season with pepper, salt, celery salt and a tablespoon of minced parsley.

—Grace Lee May, Regent, Clinton Chapter.

Digitized by Google
Original from UNIVERSITY OF MICHIGAN

## Cream of Rice Soup

Three pints of stock, with one-half cup rice and put on with stock to cook. Put three tablespoons butter into pan and put into it when hot, three tablespoons each of chopped carrot, celery and onion. Let them cook slowly twenty minutes then remove the vegetables to the soup; stir two tablespoons flour into the butter left from vegetables; add that to the soup with a bit of mace, three cloves, one-half teaspoon pepper and two teaspoons of salt. Let them all simmer gently two hours, strain soup, add quart rich milk heated, in double boiler, boil up once and serve.

—Letitia Shoecraft, Clinton Chapter.

## Cream Satin Soup

1 quart strong stock. 1 cup cream, season to taste.

Pour boiling hot on the beaten yolks of four eggs. Dilute with cream if too thick. Serve in bouillon cups, whipped cream on top of each, with a dash of pepper.

—Anna M. Pursell, Past State Regent of Idaho.

## Mushroom Soup

1 pound of fresh mushrooms.
3 pints milk.
2 tablespoons butter.
1 tablespoon flour.
Salt and pepper to taste.

Chop six mushrooms (of good size) and cook in butter, add flour and milk, salt and pepper. Cook remainder of mushrooms until tender in water to cover well. Strain through sieve and just before serving add this water to milk and chopped mushrooms. Put teaspoon of whipped cream in each plate when served.

—Ella M. Olney, Clinton Chapter.

## Oyster Plant Soup

3 Bunches of Oyster Plant.

As each piece is cleaned, cut into slices one-fourth inch thick and drop into a bowl of cold water and vinegar (in proportion of one tablespoon of vinegar to each quart of water). When all are prepared, drain and cover with boiling water, salted, and boil one hour. When Oyster

Digitized by Google
Original from UNIVERSITY OF MICHIGAN

plant can be pierced with a broom straw, add to liquid remaining in kettle, if any, one cup of cream in which one tablespoon of flour has been mixed. When ready to serve, scald one quart of milk, add butter, pepper, salt to taste, and Oyster plant.—Ida Whalen Armstrong, Clinton Chapter. Past State Regent of Iowa.

### Pea Soup

1 can peas.
2 teaspoons sugar.
2 tablespoons butter.
2 tablespoons flour.
⅛ teaspoon pepper.
1 slice onion.
1 pint cold water.
1 pint milk.
1 teaspoon salt.

Drain peas from their liquor, add sugar and cold water and simmer twenty minutes. Rub through a sieve. Cook butter and flour until smooth. Add the milk in which onion has been scalded, and the peas lastly.

—Grace Huston Smith, Clinton Chapter.

### Tomato Soup

1 can tomatoes.
1 pint water.
12 peppercorns.
Bit of bay-leaf.
4 cloves.
2 teaspoons sugar.
1 teaspoon salt.
⅛ teaspoon soda.
2 tablespoons butter.
3 tablespoons flour.
1 slice onion.

Cook tomatoes, water, peppercorns, bay-leaf, cloves, onion, and sugar twenty minutes. Rub butter and flour together, thin with a little cold water, and add soup. Strain and add salt and soda.

—Grace Huston Smith, Clinton Chapter.

### Clam Soup

1 pint clams.
1 quart milk.
1 tablespoon butter.
1 heaping teaspoon flour or corn starch.
Salt and pepper to taste.

Make white sauce with butter, flour and milk. Chop clams and put through meat chopper. Add to white sauce. Do not cook too long as clams will toughen. Add milk. Beat one egg very light. Place in tureen and pour soup over it.—Genevieve Allen Lubbers, Clinton Chapter.

Digitized by Google
Original from UNIVERSITY OF MICHIGAN

## Clam and Tomato Bisque

1 quart clams.
1½ cups cold water.
⅓ cup butter.
⅓ cup flour.
½ onion.
2 cups cream.
1 cup stewed and strained tomatoes.
⅛ teaspoon soda.
Salt.
Cayenne.

Pour water over clams, and drain. To water add hard part of clams finely chopped. Heat slowly to boiling point. Cook 20 minutes, then strain. Cook butter with onion five minutes; remove onion, add flour, and gradually clam water. Add cream, soft part of clams and as soon as boiling point is reached tomatoes to which soda has been added. Season with salt and cayenne, and serve at once.

—Grace Huston Smith, Clinton Chapter.

## Tomato Bisque

1 quart can tomatoes.
Salt, pepper, and ½ teaspoon sugar.
1 tablespoon cornstarch.
1 tablespoon butter.
1 quart hot milk.

Stew the tomatoes one-half hour with the salt, pepper and sugar. Strain and heat to boiling. Rub together the corn starch and butter, and add the quart of hot milk, to which has been added a pinch of soda. Stir until thickened, then add to the tomatoes, and bring to quick boil and serve.—Helen A. Sedgwick, Mary Melrose Chapter, Waterloo, Iowa.

## Holland Soup

1 pound salt pork (not too salt) or 2 pigs feet or a marrow bone.
1 pound fresh sausage (in skins).
1 quart dried green peas.
4 quarts water.
4 onions.
Several stalks of celery with the leaves.
1 quart of diced potatoes.

Wash the peas, soak over night, and cook until soft in the same water. Strain through fine sieve. In this mixture, with added water, cook the salt pork or other meat one hour, the pricked sausage one-half hour. Take

Digitized by Google
Original from UNIVERSITY OF MICHIGAN

the sausage out until the soup is served, then return for warming only. Add the chopped onion and celery and let all cook gently. Add water from time to time. The last 15 minutes add the diced potatoes. The sausage and pork may be served whole and separately or cut into small pieces and stirred through soup. The longer the soup cooks, the better, the shortest time 6 hours.

Note: This soup is so nourishing and satisfying that it is enough for a whole meal, and is served at small Dutch Inns and Hotels to skating parties. It is a winter dish.—Abbie Cadle Mahin, Organizing Regent of Clinton Chapter, American Consulate, Amsterdam, Holland.

**Pepper Pot** (An old Creole Recipe)

1 pound plain tripe.
1 pound honeycomb tripe.
1 knuckle of veal.
2 potatoes.
Sprig of parsley.
3 quarts cold water.
1 herb bouquet.
1 onion.
2 teaspoons flour.
2 tablespoons butter.
Cayenne to suit the taste.
Salt and pepper.

The knuckle of veal is best for this. Wash and put into the soup kettle, covering with water and bring it to a slow boil. Carefully skim. Simmer gently for three hours. The tripe should be prepared the day before. Wash it thoroughly in cold water and boil for about seven hours. Put in ice box until needed. Chop the parsley and herbs fine and one-half of the red pepper pod, and add to the boiling knuckle of veal, and also the potatoes which have been cut in dice. Cut the tripe into one inch squares. Take out the knuckle of veal and cut up the meat into small pieces, and add all with the tripe, to the soup. At the boiling point, season with salt and pepper. The Creoles serve this soup with croutons.—Emma Gregory Hull, Mary Washington Chapter, Washington, D. C. Past Vice President General, N. S. D. A. R. from Iowa.

**Codfish Chowder**

Soak one-half pound of codfish for two hours, then pick apart into small pieces. Have ready five good sized potatoes peeled and sliced, and ten soda crackers that have soaked in milk for five minutes.

Digitized by Google
Original from UNIVERSITY OF MICHIGAN

Place four slices of pork in a kettle and let it fry slowly until the fat is all out. On the fat and pork, place a layer of potatoes, a layer of fish, and a layer of crackers, seasoning with salt and pepper, then another layer of potatoes, fish and crackers. Cover all with milk and allow the chowder to simmer very slowly until the potatoes are thoroughly done. Remove from the kettle with a ladle.

Time required for cooking is from two to three hours.

—Adaline S. Moffett, Clinton Chapter.

## Turkish Soup

5 cups soup stock.
¼ cup rice.
1½ cups stewed and strained tomatoes.
Bit of bay-leaf.
2 slices of onion.
10 peppercorns.
¼ teaspoon celery salt.
2 tablespoons butter.
2 tablespoons flour.

Cook rice in stock until tender. Cook bay-leaf, onion, peppercorns, and celery salt, with tomatoes 30 minutes. Combine mixtures, strain and pour over butter and flour cooked together, stirring constantly. Season if needed. If too thick, thin with stock.

—Grace Huston Smith, Clinton Chapter.

## Clam Chowder, No. I.

2 slices salt pork.
3 medium sized onions.
¾ quart water.
1 quart sliced potatoes.
1 can New England clams.
Milk.
Salt and pepper.
1 teaspoon butter for flavor.

Cut pork in dice (two tablespoons fresh lard may be used instead) slice onions and fry light brown. Add water and potatoes. Pour juice from clams and add milk enough to make one quart then add to chowder when potatoes are done. When boiling add clams and cook five minutes. Add butter.—Gertrude Mansfield Cole, Clinton Chapter.

Digitized by Google
Original from UNIVERSITY OF MICHIGAN

## Clam Chowder, No. II.

1 pound bacon.
6 large onions.
1 large turnip.
2 green peppers.
3 large potatoes.
1 quart clams.
1 quart tomatoes.
1 quart water.
Salt, cayenne, pepper, thyme and bay-leaves.

Dice and fry bacon until brown. Chop onions, add to bacon and fry brown. Chop turnip, potatoes, peppers, clams and tomatoes. Add all to bacon and onions with water and seasoning. Cook all 6 hours. This is nice served with mashed potatoes.—Francis Benson Pool, Port Orange, Florida, Clinton Chapter.

## Corn Chowder

1 quart or 1 can corn.
2 hard boiled eggs.
1 teaspoon salt.
1 pint potatoes diced.
½ teaspoon pepper.
¼ cup butter.
1 pint milk.
2 tablespoons flour.
1 pint croutons.

When potatoes are nearly done add corn and milk. Cook five minutes or longer. Cook flour in hot butter, add one-half of corn liquor, and when thick pour into chowder. Add eggs with whites chopped fine, and put yolks through a sieve, croutons over top.
—Katie E. Skinner, Clinton Chapter.

## Kornlet Chowder

2 slices fat salt pork (about ½ cup).
½ small onion.
1 can Kornlet.
1 cup milk.
3 cups boiling water.
1 cup potatoes diced.
1 teaspoon salt.
½ teaspoon pepper.

Cut slices of pork in tiny cubes. Let these cook in saucepan until light colored and the fat is drawn out. Skim out the bits of pork, add half of small onion cut in thin shreds; let cook until yellowed, add three cups of boiling water and simmer five minutes. Strain over the cup of potatoes, parboiled five minutes and drained. Let

Digitized by Google
Original from UNIVERSITY OF MICHIGAN

cook until potatoes are tender. Add a can of kornlet, a teaspoon of salt, half a teaspoon of pepper and one cup of milk. Boil two minutes and serve.

—Ella May Olney, Clinton Chapter.

## Marrow Balls For Soup.

2 eggs.
3 slices bread soaked.
½ cup dried bread crumbs.
½ cup flour.
1 cup beef marrow.

Squeeze water out of soaked bread. Add eggs, dried bread crumbs and flour. Season to taste and add chopped parsley. Take marrow out of beef bone before boiled, render and strain. Add to above mixture. Make into size of pigeon eggs and drop into hot soup. When done they will come to the top.—Theodora Chase, Cincinnati Chapter, Cincinnati, Ohio.

Digitized by Google
Original from UNIVERSITY OF MICHIGAN

# Fish and Shell Fish

*"I could tell you how Tom cod should be served. There must be a white sauce, coumpounded of cream and wheaten flour, and butter; pork scraps cut in dice and fried of a dainty brown; beets boiled tender but not cut to let out the color and there must be parsnips and turnips and onions; brown bread, white bread, salad oil, and mustard; and above all a good flagon of cider."*

*John Alden.*

## Baked Blue Fish

After buttering a dripping pan, spread over the bottom a light brown paper and butter that. Have fish split open flat. Wash thoroughly and lay on buttered paper. Place four or five thin slices of pork on fish, add a little hot water and bake 1½ hours, not too rapidly. After removing the fish and pork, remove paper, and make a thickened gravy of the remaining liquid.—Lydia B. H. Liquin, Wilsall, Montana. Clinton Chapter.

## Broiled Blue Fish

Have fish split open flat, and wash thoroughly. Broil a rich brown and have hot milk and butter to pour over the fish when thoroughly cooked.—Lydia B. H. Liquin, Wilsall, Montana. Clinton Chapter.

## Baked Halibut Steaks

2 pounds Halibut steaks.
1 cup cream.
1 teaspoon flour.
1 teaspoon salt.
1 small spoon pepper.
Butter.

Place steaks in roasting pan. Dredge with flour, add seasoning and pour over this the cream. Dot with butter and bake fifteen minutes in quick oven.

—Letitia Shoecraft, Clinton Chapter.

## Planked White Fish

Clean and split fish. Put skin side down on an oak plank one inch thick and a little longer and wider than the fish. Sprinkle with salt and pepper, and brush over with melted

Digitized by Google
Original from UNIVERSITY OF MICHIGAN

butter A border of mashed potatoes should be used. Bake 25 minutes in hot oven. Remove from oven spread with butter, and garnish with parsley and lemon. The fish should be sent to the table on plank. Some very thin slices of bacon over the fish before cooking may be used, if desired.—Grace Huston Smith, Clinton Chapter.

### Fish a la Creole

Four pounds of fish, trout or red fish; one can tomato paste; three onions; three cloves; garlic; one tablespoon Worchestershire sauce. Salt, pepper, celery, parsley to taste. Sprinkle fish with salt, pepper and flour. In deep pot place one spoon of grease; when hot brown fish on both sides. Add all additional seasonings, cover tight and allow to cook slowly. If necessary add a little water to keep from burning. Maintain the same quantity of sauce. Do not stir but turn fish lightly with paddle or large fork. Do not have too hot fire. Cook about thirty minutes. Keep covered.—Emma B. Wallis, Past State Regent of Louisiana.

### White Fish in Molds with Cream Sauce

2 pounds white fish.
⅓ pint cream.
Beaten whites 2 eggs.
Salt, nutmeg, paprika to taste.

Clean fish and remove bones. Put in chopping bowl and pound to a smooth paste. Cover bones, head and tail with water and simmer. After it is cold, mix liquor with fish. Add cream and beaten whites of eggs. Season with salt, nutmeg and paprika. Put either in individual molds or large ring mold. (Rinse mold with cold water before filling.) Place in shallow pan surrounded by water, cover and bake for half hour. Serve with cream sauce with either oysters or crab meat in it.

—Eleanor Phelps White, Clinton Chapter.

### Mayonnaise of Fish (A good hot weather dish)

1½ pounds cold boiled halibut or salmon.
4 tablespoons olive oil.
2 tablespoons vinegar.
½ teaspoon grated onion.
½ teaspoon salt.
¼ teaspoon pepper.
¾ cup mayonnaise.

Digitized by Google
Original from UNIVERSITY OF MICHIGAN

Separate fish into flakes. Pour over it the oil, vinegar, onion juice, salt and pepper, which have been well blended. Mix very lightly that the fish may not be broken. Place on a serving dish in a mound, and over the top spread the mayonnaise dressing. Garnish with cold sliced beets.
—Ella May Olney, Clinton Chapter.

### Salmon Loaf, No. I.

4 eggs beaten separately.
3 tablespoons melted butter.
1 can salmon without the liquor.
½ teacup bread crumbs.
Dash of red pepper.
A little chopped parsley.
A pinch of mace.

Mix all well together and bake one hour.

### Sauce

1 teacup milk.
1 tablespoon butter.
1 tablespoon cornstarch.
1 egg.
Liquor of salmon.
1 teaspoon tomato catsup.

Boil milk, butter and cornstarch until thick. Beat one raw egg and beat in slowly, adding liquor of salmon, one teaspoon at a time; add one teaspoon of good tomato catsup.—Ella Jordan Wiese, Clinton Chapter.

### Salmon Loaf, No. II.

1 large can salmon.
3 egg yolks.
1 cup milk.
¼ cup vinegar.
1 teaspoon mustard.
2 teaspoons gelatine.
Salt and pepper to taste.

Dissolve the gelatine in a little cold water.

Beat the yolks of the eggs and add the vinegar, mustard and salt.

Heat milk, add gelatine and egg mixture, strain over the salmon which has been mashed fine. Stir thoroughly and pack in a wet mould.—Edna Sleight Barnard, Mary Little Deere Chapter, Moline, Illinois.

Digitized by Google
Original from UNIVERSITY OF MICHIGAN

## Salmon Loaf, No. III.

1 can salmon (25c size).
1 cup stale bread crumbs.
3 beaten eggs.
4 tablespoons melted butter.
½ cup milk.

Season to taste with salt, pepper, parsley and lemon juice. Put in a mold and steam one hour or bake thirty minutes. Turn from the mold and serve with hot Hollandaise sauce.

### Hollandaise Sauce

½ cup butter.
Yolks of two eggs.
¼ teaspoon salt.
1 tablespoon lemon juice.
⅓ cup boiling water.
Cayenne to taste.

Melt the butter with eggs and lemon juice, stirring constantly, add the water, cook one minute, season with salt and cayenne.—Katherine Webb Phelps, Stars and Stripes Chapter, Burlington, Iowa.

### Salmon Mold

2 tablespoons gelatine.
2 tablespoons cold water.
2 eggs yolks.
2 tablespoons salt.
2 tablespoons melted butter.
1 teaspoon dry mustard.
2 tablespoons lemon juice.
¾ cup milk.
1 pound can salmon.
Few grains red pepper.

Soak gelatine in water for five minutes. Beat the yolks of eggs and add salt, mustard and pepper, then melted butter, milk and lemon juice. Cook over boiling water as for salad dressing. When thick add gelatine and then the salmon freed from all bones and shredded. Pour into a mold which has been rinsed in cold water, and set away to harden. When firm dip the mold in hot water to loosen it and turn out on platter. Garnish with parsley, and slices of lemon.—Marie Aylesworth McCoy, John Kendrick Chapter, Wenatchee, Washington.

### Salmon Croquettes

Drain and look over one can salmon. Mix with four soda crackers rolled fine, the juice of one lemon, 2 well

Digitized by Google
Original from UNIVERSITY OF MICHIGAN

beaten eggs, butter the size of an egg, and season with salt and pepper. Make into balls, roll in cracker crumbs and the white of egg. Brown in hot lard.—Mrs. Benjamin F. Spraker, Past State Regent of New York.

## Salmon Cutlets

To one can of salmon add one tablespoon of lemon juice, a little salt and one cup of thick white sauce.

Pick salmon over to remove bones, skin and oil. Mix. all together and shape like cutlets. Beat two eggs, roll the cutlets in them, then in fine cracker or bread crumbs and fry in deep fat until brown. Stick a small piece of macaroni in small end of cutlet when done, garnish with parsley and serve hot.—Emma B. Wallis, Past State Regent of Louisiana.

## Codfish Balls

1 pint fish—picked fine.
2 pints raw potatoes—sliced thin.

Put together in cold water and boil until potatoes are done. Drain off every particle of water and mash with potato masher. Add butter size of an egg, two well beaten eggs, little pepper. Mix thoroughly and place on ice to chill. When ready to use drop, by spoonfuls into deep, boiling lard and fry brown. Success depends upon the frying.—Ida Whalen Armstrong, Clinton Chapter. Past State Regent of Iowa.

## Codfish Foam

Make a white sauce of:—

1 tablespoon flour.
1 tablespoon butter.
1 cup hot milk.

Stir until smooth. Add 2 tablespoons finely picked codfish, freshened, and the beaten whites of two eggs. Use more cod-fish if desired.

—Helen M. Dunbar, Clinton Chapter.

Digitized by Google
Original from UNIVERSITY OF MICHIGAN

## Fish Timbales

1 pound uncooked halibut.
2 tablespoons minced almonds.
2 teaspoons onion juice.
A little paprika.
Unbeaten white of 1 egg.
A little pepper and salt.
½ pint whipped cream.

Mix; put in molds set in water. Bake 10 or 15 minutes. Serve with Hollandaise Sauce.

—Mollie Ankeny Young, Clinton Chapter.

## Fried Soft Crabs

Take off the back of the crab, and remove the dead flesh. Then put some lard in a frying pan, and when perfectly hot, put in the front part of the crab. When done, take out, and rub it with a little butter and a very small quantity of cayenne pepper mixed with it. Then fry the back of the crab. Unite the two parts and serve.

—Mary Chase Hemingway, Clinton Chapter.

## Devilled Crabs

After the crabs are boiled, pick the meat from the shell in as large flakes as possible, and season it with pepper and salt. Wash the shells carefully, put the seasoned crabs into them and strew over them a small quantity of bread crumbs and lumps of butter. Brown them slightly on top just heating them through. If they remain long in the oven, the lime in the shell will unite with the butter and give the crabs a soapy taste.

—Mary Chase Hemingway, Clinton Chapter.

## Crab-Meat Omelet

1, 8-ounce can crab-meat.
3 hard boiled eggs.
2 tablespoons melted butter.
Red pepper, mustard and salt to taste.
1 egg (yolk and white beaten separately.)
½ teacup boiling water.

Rub the yolks of the hard boiled eggs into the butter, add seasoning, egg yolk and white, the chopped hard boiled whites, and the water. Mix with this, the crab-meat previously picked into small pieces. Fry in butter

Digitized by Google
Original from UNIVERSITY OF MICHIGAN

to a delicate brown as with any other omelet. This makes a delicious luncheon dish.

—Fannie Burr Bryant, Clinton Chapter.

## Lobster Chops

½ pound boiled lobster.
1 tablespoon butter.
1 tablespoon flour.
1 cup cream.
Yolks of 3 eggs.
Salt, cayenne, pinch nutmeg.

Put butter and flour in saucepan, stir, and when it bubbles, pour in one cup of cream, stirring constantly, then the lobster cut in small pieces. Stir until scalding hot; take from the fire and when slighly cool, stir in beaten yolks of eggs. Season with salt, cayenne and nutmeg to taste. Return to the fire long enough to set eggs. Butter a dish in which spread the mixture one-half inch thick. When cold, form into shape of chops, roll in egg and cracker crumbs, fry in deep fat, stick a claw of lobster into each chop for a handle. Serve with Sauce Tartare.

## Sauce Tartare

½ teaspoon mustard.
1 teaspoon powdered sugar.
2 yolks of eggs.
¼ teaspoon powdered tarragon.
½ teaspoon salt.
Few grains paprika.
½ cup olive oil.
1½ tablespoons vinegar.
½ teaspoon each: capers, pickles, olives, parsley.
½ shallot chopped fine.

Mix mustard, sugar, salt and paprika. Add beaten yolks and stir until thoroughly mixed. Add oil drop by drop, stirring constantly. As mixture thickens, dilute with vinegar. Put in other ingredients when ready to serve.

—Ella May Olney, Clinton Chapter.

## Lobster a la Newberg

1 good sized lobster or one large can.
2 large spoons butter.
Salt and pepper to taste.
⅓ cup thin cream.
2 eggs, yolks only.
2 tablespoons sherry wine.
1 tablespoon brandy.

Remove the meat from the lobster and cut in small pieces. Melt the butter, add the lobster and cook until



Digitized by Google
Original from UNIVERSITY OF MICHIGAN

thoroughly heated. Season with salt and pepper. Cook one minute. Add the cream and yolks of the eggs beaten slightly, stirring until the sauce has thickened. Then add the sherry and brandy. Serve on saltines.—Irene H. Childs, Bunker Hill Chapter, Boston, Massachusetts.

### Oysters baked in Half Shell

Select large oysters. Cover with tiny bits of sliced bacon—also minced celery, onion and parsley, salt and pepper. Baste with melter butter and lemon juice. May be cooked under the broiler and must be served very hot.
—Helen V. Seaman, Clinton Chapter.

### Oysters a la Duxelles

3 dozen oysters; yolks of 2 eggs.
4 tablespoons chopped mushrooms.
2 large tablespoons flour.
⅛ teaspoon cayenne.
½ teaspoon onion juice.
1 teaspoon lemon juice.
4 tablespoons cold water.
Salt to taste.

Heat the oysters to boiling point in their own liquor; skim and strain, save 1 pint of this liquor. Put the butter in a saucepan, when hot add mushrooms, stirring constantly; add flour and stir until frothy; add the oyster juice gradually stirring steadily; add salt, pepper and onion juice; boil this three minutes, add oysters and cook two minutes, then add yolks of the eggs, which have been beaten thoroughly with the cold water. Take from the fire at once and add lemon juice. Serve immediately.
—Mollie Ankeny Young, Clinton Chapter.

### Escalloped Oysters

2 cups cracker crumbs.
1 pint oysters.
1 pint milk.
½ cup melted butter.

Stir above ingredients together in order given, adding pepper and salt to taste. Put in buttered baking dish. Cover with one-half cup cracker crumbs mixed with one tablespoon of melted butter. Bake slowly one hour or until juice bubbles through top.
—Ella May Olney, Clinton Chapter.

Digitized by Google
Original from UNIVERSITY OF MICHIGAN