

COOKING RECIPES
WEST HIGH SCHOOL
ROCHESTER, N. Y.

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WEST HIGH SCHOOL FACULTY

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TOMATO BISQUE.

- 1/2 can tomatoes
- 2 teaspoonfuls sugar
- 1/4 teaspoonful soda
- 1 qt. milk
- 1 slice onion
- 4 tablespoonfuls flour
- 1 teaspoonful salt
- 1/8 teaspoonful pepper
- 1/3 cup butter

Scald the milk with the onion, then remove the onion. Cook the tomato with the sugar for fifteen minutes, then rub thro a sieve. Thicken both milk and tomato with the flour and butter cooked together. Add the soda to the tomato and combine the two mixtures.

CLAM BISQUE.

- 1 doz. clams.
- 2 cups boiling water.
- 1 quart sweet milk
- 2 crackers rolled fine

Mrs. Wetmore.

2-2-44-16-7

VEAL LOAF.

3 lbs. veal
1/3 lb. fat pork
Rub through the grinder, and add
7 large crackers, powdered
2 eggs beaten
Mix all together, then add
1/2 cup butter
1/2 cup water
Season to taste. Bake two hours.

Miss Bryan.

SALMON RAGOUT.

Make a thick white sauce of one
tablespoonful butter and one of flour,
thin with milk, add a dash of onion,
mace and parsley. Mix with boiled
salmon. Bake quickly in individual
dishes with dry bread crumbs, grated
cheese, and butter over the top.

Chicken may be prepared in the
same way.

Miss Felsing.

HASENPFEFFER.

For two rabbits: Clean rabbits thoroughly and cut in pieces. Lay these pieces in a crock and add

1 large onion sliced

1 handful salt

Cover with vinegar and leave for two or three days. Then remove thin skin from pieces of rabbit. Drop a heaping tbsp. butter into a kettle and in it fry a large onion sliced until the onion is slightly browned. In this fry the pieces on both sides, requiring about five minutes. Then add $\frac{3}{4}$ of the vinegar. Boil slowly for about one hour.

To make the gravy: Take

1 heaping tbsp. butter

1 tablespoonful gr. sugar

Stir constantly till brown. Add

2 tbsp. flour

and let this mixture become as brown as chocolate. Then add the remaining vinegar, stirring till smooth.

Serve with rabbit.

Miss Lotz.

CORN A LA SOUTHERN.

To 1 can chopped corn add
2 eggs slightly beaten
1 teaspoonful salt
1/8 teaspoonful pepper
1-1/2 tablespoonful melted butter
1 pt. scalded milk

Turn into a buttered pudding dish
and bake in a slow oven till firm.

Mr. O'Hern

BOSTON BAKED BEANS.

a la

NEW ENGLAND.

1 quart dry beans, picked over, and
soaked over night. Drain off the water
then put in cold water with half a
teaspoonful of saleratus to parboil;
drain, and put in bean pot. Add

1 tablespoonful molasses
1 teaspoonful salt
1/2 lb. mixed salt pork, scored, on
top of beans. Fill up with boiling
water and bake six hours, adding boil-
ing water as needed till baked.

Miss Sarle.

MUFFINS.

1 egg
4 tablespoonfuls butter
1 cup milk
2 heaping teaspoonfuls baking powder
1-1/2 or 2 cups flour
1 tablespoonful sugar
Bake in a hot oven.

Miss Clackner.

POP OVERS.

1 cup pastry flour
1/4 teaspoonful salt
7/8 cup milk
2 eggs
1/2 tablespoonful melted butter

Mix the flour and salt and stir in the milk to make a smooth batter. Add the eggs beaten very light and then the butter. Bake for half an hour in a hot oven.

Miss Dunsford.

WHEAT MUFFINS.

1 cup sour milk
1/2 teaspoonful soda (scant)
1 egg, beaten into milk
1 tablespoonful lard
1 teaspoonful baking powder
1/4 teaspoonful salt

Flour enough to make the consistency of drop cakes.

Have muffin pan well greased and hot. Drop batter into the pan and bake about twenty minutes.

Miss Underhill.

WEST HIGH CREAM WAFFLES.

Materials to make six waffles of
four helpings each:

- 4 eggs
- 1/2 cup butter
- 1/2 pint cream
- 1/2 pint milk
- 1 pint flour, sifted
- 1/2 teaspoonful salt

Method: Rub the butter to a cream and add the yolks of the eggs beaten thoroughly and stir. Then add the cream or milk and flour alternately, a little of each at a time mixing all the while. The salt should be mixed with the flour by sifting. After the cream, milk and flour have been thoroughly mixed add the whites of the eggs beaten stiff. Do not stir in the whites but "cut" them in to insure lightness. Bake in very hot irons till each side is a rich brown. Serve hot with butter and maple syrup.

Note: This is an expensive receipt but well repays if directions are followed.

This is the receipt used for the waffles on sale at West High Stand.

Mr. Carpenter.

BOSTON BROWN BREAD.
New England Recipe.

3 cups graham flour sifted, then
pour back siftings and mix.

1 cup Indian meal

1/2 cup molasses

1 cup raisins

1 teaspoonful saleratus dissolved
in hot water

1 teaspoonful salt

Sour milk enough to make batter
not too stiff.

Put in kettle and steam six hours.

(Sweet milk with a teaspoonful of
vinegar will take the place of sour
milk.)

Miss Sarle.

GRAHAM BREAD.

1 egg
2 tablespoonfuls molasses
1 tablespoonful lard
2 tablespoonfuls sugar
A pinch of salt
2 cups sour milk
2 teaspoonfuls soda
1 cup wheat flour
2-1/2 cups graham flour
Bake slowly.

Miss Milliman.

MUFFINS.

1/4 cup butter
1/4 cup sugar
1 egg
3/4 cup milk
2 cups flour
3 teaspoonfuls baking powder
Cream the butter; add sugar and
egg well beaten; sift baking powder
with flour and add to first mixture,
alternating with milk.

Bake in buttered tin gem pans for
twenty five minutes.

Mr. F. E. Weet.

SALLY LUNN.

1 qt. flour
1 tablespoonful sugar
1 teaspoonful salt
3 teaspoonfuls baking powder
2 eggs
1-1/4 pint milk
2 tablespoonfuls butter

Cream sugar and butter together,
add beaten eggs, then flour with the
baking powder and salt sifted together.
Should make a stiff batter with a spoon.
Bake in gem tins.

Miss Sarle.

JONNY CAKE.

2 cups sour milk
1/2 cup butter
1 teaspoonful soda
1 egg
2/3 cup brown sugar
1 teaspoonful nutmeg
1 cup flour
2 cups corn meal
Bake one hour.

Mr. Fisher.

THOUSAND ISLAND CORN CAKES.

2 eggs
1 cup sugar
1/2 cup butter
1-1/2 cups corn meal
1-1/2 cups flour
3 small teaspoonfuls baking powder
1-1/2 cups sweet milk

Mix sugar, eggs and shortening, then meal, flour, powder and teaspoonful of salt.

Mr. Donnett.

WHEAT PANCAKES.

2 cups wheat flour sifted with
1 teaspoonful baking powder
1 egg
1 tablespoonful brown sugar

Add sweet milk sufficient to form a batter, and bake in a hot griddle.

Mr. Holmes.

MAY BREAKFAST PANCAKES.

1 quart sour milk or buttermilk
1 cup white flour
1 cup graham flour
1 cup oatflake
1 cup buckwheat
1/2 cup yeast foam
A little salt
Mix at night, and add
1 teaspoonful soda in the morning.
Add a little water if too thick.

Mr. Stowell.

CORN MUSH.

Two quarts of boiling water; one tablespoonful of salt; into this stir slowly, a little at a time, one quart of corn meal. Boil slowly one hour. This, with plenty of rich, sweet milk, makes a nice supper dish for the little folks.

For breakfast, cut the mush in inch-thick slices and fry in hot meat-drippings or butter.

For a dyspeptic, dip the slices in flour and fry in a buttered skillet till a light brown on both sides. Serve hot.

Mr. Silsby.

LEMON PIE.

Line a pie tin with a crust made of:

1/4 cup butter

1/4 cup water

1 cup flour

Sprinkle with salt, perforate with fork, and bake crust first.

Filling:

Beat well -

A grated rind of one lemon and juice

1 cup sugar

2 eggs (yolks)

1 large teaspoonful corn starch

Then add -

2 cups boiling water

Cook in a steam cooker till clear, and then put in the crust.

When cool, make a meringe of whites of the eggs well beaten, with sugar and lemon extract to taste.

Miss Orennell.

ROYAL ARCANUM APPLE PIE.

Line a deep pie plate with pastry. Core, pare, and quarter some small, good cooking apples. Put a row around the edge of the plate and work toward the center until the pastry is covered. Mix with $1/2$ cup sugar, a rounding tablespoonful of flour and a saltspoon of cinnamon, and sprinkle over fruit, then pour in sufficient rich, sweet cream to cover, and bake in a moderate oven till apples are tender.

Mr. Miller.

BANBERRY TARTS.

1 lemon, juice, and grated rind.
1 cup raisins chopped fine
1 cup sugar
2 dessertspoonfuls water
1 teaspoonful flour

Mix and allow to boil well. Cool.

Make small cases of pie crust as for turnovers. Place about a table-spoonful of filling in each.

This will make sixteen or eighteen.

Mr. Stowell.

FRUIT CAKE.

2 small teacups butter
3 cups brown sugar
6 eggs, whites and yolks beaten
separately

1-1/2 lbs. seeded raisins
1 lb. currents, washed and dried
1/2 lb. figs, chopped fine
1/2 pint molasses
1/2 cup sour milk

Stir the butter and sugar to a cream,
and add:

Nutmeg
2 tablespoonfuls cinnamon
1 teaspoonful cloves
1/2 teaspoonful mace

Add molasses and sour milk. Stir
well. Put in yolks of eggs, and
2 cups sifted flour, alternately
with the whites of eggs.

Dissolve and stir in
1/2 teaspoonful soda.

Lastly stir in fruit after having
mixed with it one tablespoonful flour.

Miss Byran.

FRUIT CAKE

3 cups sugar
1 cup butter
1-1/2 cups cream
1 cup milk
4 cups flour
1 teaspoonful soda
Spices to taste
Citron
Raisins
Currants
Will make two loaves.

Miss Munson.

BLACKBERRY JAM CAKE.

1-1/4 cups sugar
1/2 cup butter
4 eggs
4 tablespoonfuls sour milk
1 small tablespoonful soda
2 cups flour
1 teaspoonful cinnamon
A little nutmeg
1 cup jam - last.
Bake in layers and put together
with white frosting.

Miss Milliman.

SPONGE CAKE

3 eggs
2/3 cup sugar
4 tablespoonfuls hot water
1 cup flour
2 teaspoons baking powder
1 desertspoonful vinegar- last.
Salt and flour.

Mr. Coen.

SPONGE CAKE.

3 eggs
1 cup sugar
1 cup flour
1 teaspoonful baking powder
1/3 cup boiling water- last
1 teaspoonful vanilla

Mr. Sumner.

QUICK CAKE.

1/3 cup soft butter
1-1/3 cups brown sugar
2 eggs
1/2 cup milk
1-3/4 cups flour
3 teaspoonfuls baking powder
1/2 teaspoonful cinnamon
1/2 teaspoonful nutmeg
1/2 lb. dates stoned and cut fine
Bake 35 or 40 minutes in moderate oven.

Miss Dunsford.

CHOCOLATE CAKE.

2 oz. chocolate
4 eggs
1/2 cup milk
1 teaspoonful vanilla
1/2 cup butter
1-1/2 cups powdered sugar
1 heaping teaspoonful baking powder
1-3/4 cups flour

Dissolve chocolate in five tablespoonfuls of boiling water. Beat the butter to a cream, add gradually the sugar, the yolks, the milk, then the melted chocolate and flour. Give the whole a vigorous beating. Beat the whites to a stiff froth, and stir them carefully into the mixture; add the vanilla and baking powder. Mix quickly and lightly, turn into a greased cake pan and bake in a moderate oven for forty five minutes.

Miss Young.



CHOCOLATE CAKE.

1/4 cup butter
1 cup sugar
2 eggs, beaten together
1/2 cup milk
1-3/4 cups flour
2-1/2 teaspoonfuls baking powder
Flavor with grated orange peel
Bake in two layers.

Frosting: Melt

2 squares of unsweetened chocolate
and add
1/2 teaspoonful butter
1/3 cup scalded cream.

Remove from the fire and stir in
confectionary sugar till of a consistency to spread. Walnut meats may be
added just before spreading.

Miss Caring.

FRUIT FILLING FOR CAKE.

To be prepared in Fall, as canned
fruit.

3 lbs. firm pears chopped
3 lbs. sugar
1 lb. figs chopped

Cook all very slowly and can like
ordinary fruit.

Miss Wright.

GRANDMOTHER'S DOUGHNUTS.

3 eggs
1 cup sugar
1 cup milk
1-1/2 teaspoonfuls salt
4 tablespoonfuls melted lard
3 tablespoonfuls baking powder
Flour to make very soft dough
Nutmeg or cinnamon
Flavor with vanilla.

GRANDMOTHER'S CRULLERS.

1 egg
1 tablespoonful melted butter
1 tablospoonful sugar
Mix with flour very soft till
very thin.
Cut three inch squares, and slit
three times, leaving a strip of uncut
dough at each end.

Miss Wetmore.

V. M. C. CRULLERS.

2 eggs beaten creamy
1 cup sugar
1 tablespoonful melted butter
1 level teaspoonful salt
1 level teaspoonful cinnamon
1 tablespoonful melted bitter chocolate.

Mix well. Then add

1 cup sweet milk
3 cups flour sifted with
two teaspoonfuls baking powder

Roll out $\frac{1}{4}$ inch thick on a floured board, cut and drop into smoking hot fat to cook a golden brown.

The success of making these rests in mixing as soft as can be handled.

Mr. Silsby.

BROWNIES.

1/2 cup butter
1 cup sugar
2 eggs
1/2 cup flour
2 oz. melted chocolate
1/2 cup walnuts
Vanilla
Salt

A little baking powder

Spread mixture out thin in flat
pans, and cut in strips while hot.
Let cool before taking out of pan.

Miss Grippen.

BROWN COOKIES.

2 cups brown sugar
1 cup molasses
1-1/2 cups boiling water
3 tablespoonfuls vinegar
2 tablespoonfuls soda
1 tablespoonful ginger
Salt and Mix soft.

Miss Templeton.

GINGER COOKIES.

2 cups molasses
1 cup sugar
1 cup butter
1 cup boiling water
1 tablespoonful ginger
A pinch of salt

Stir as thick as possible and set it away to cool. Roll out a half inch in thickness.

Mr. Cook.

GINGER COOKIES.

1 cup sugar
1 cup molasses
1 cup lard
2 teaspoonfuls ginger
2 teaspoonfuls soda dissolved in
1 cup hot water

Flour enough to make stiff dough
Roll out, cut into cakes and bake.

Miss Klein.

NUT COOKIES.

- 1 egg - white only
- 1 cup brown sugar
- 1 cup chopped nuts

Beat the white stiff, and add slowly, stirring constantly, the sugar and nuts. Drop from a teaspoon into buttered pans and bake in a moderate oven.

CHOCOLATE FOAM COOKIES.

- 4 eggs - whites only
- 1/2 lb. sugar
- 1/4 lb. chopped almonds
- 2 oz. cocoa
- Vanilla

Beat egg very stiff and add sugar; Heat in a double boiler. Then add the almonds, cocoa, and vanilla. Drop from a teaspoon on buttered pan and let stand for half hour. Bake in a moderate oven.

Mr. Wile.

LACE COOKIES.

2 cups rolled oats mixed with
2 teaspoonfuls baking powder
1 teaspoonful melted butter
2 eggs, well beaten
1 cup sugar

Flavor with vanilla and add a little
Cocoanut.

Drop a very little at a time on a
flat pan.

Miss Wight.

MARGUERITES.

2 eggs - whites
1/2 cup powdered sugar
1-1/2 cups nuts
Spread on crackers and brown in oven.

Miss Felsingor.

ROCK CAKES.

1 large cup brown sugar
2/3 cup butter
1-1/2 cups flour
2 eggs
1/2 pound chopped walnuts
1/2 pound dates
1/2 pound raisins
1 teaspoonful cinnamon
1 teaspoonful cloves
1 teaspoonful soda dissolved in
1/4 cup hot water

Mix all thoroughly, drop on buttered
tins one small teaspoonful at a time,
bake as any other cookies.

Mr. Waugh.

MY MOTHER'S HERMITS.

3 cups brown sugar
1 cup melted butter
Cream these and then add
2 eggs, well beaten
1 teaspoonful cinnamon
1/2 teaspoonful cloves
1/2 teaspoonful nutmeg
1 cup sweet milk in which
1/2 teaspoonful of soda has been
dissolved. Then stir in
4-1/2 cups flour
1 cup chopped raisins
1/2 cup currants
1/4 lb. chopped walnut meats
Figs
Dates
Drop from a spoon on a greased pan,
and bake in a quick oven.

Mr. Bryan.

PLUM PUDDING.

1 lb. raisins .
1 lb. English currants
1 lb. suet
1 lb. sugar
4 eggs
1 teaspoonful cinnamon
1/2 teaspoonful cloves
1 teaspoonful salt
1 nutmeg
8 cups flour

Chop suet and raisins. Mix all ingredients and add enough water to make a stiff batter. Dip pudding cloth in boiling water and dredge with flour. Tie pudding in cloth and place in boiling water. Boil for six hours.

Mr. H. S. Weet.

CRANBERRY SAUCE.

Look over fruit carefully discarding all soft berries.

Four boiling water over the fruit, and let it remain on the fire two minutes. Drain off this water.

To 1 qt. fruit add
1 pt. boiling water
3/4 qt. sugar

Boil slowly without stirring till the fruit is soft.

Mrs. Ellis.

APPLE PORCUPINE.

1-1/2 cups sugar
1-1/2 cups water
6 apples

Core and pare apples. Boil sugar and water three minutes. Simmer apples in this syrup until tender, turn apples often to keep them wadle. Set apples in a buttered baking dish; press into them blanched and shredded almonds. Dredge with powdered sugar, and set in oven to brown. Serve hot or cold with whipped cream.

Mr. Fultz.

ORANGE PUDDING.

2 oranges sliced and sprinkled with sugar. Heat 1 pint milk and stir in yolks of two eggs, 1/2 cup sugar, less than 1/2 cup flour, and just bring to a boil. When cool, pour over sliced oranges. Beat whites of eggs, add a little sugar and spread lightly over top of pudding.

Miss Clacknor.

ORANGE PUDDING.

$\frac{2}{3}$ cup orange juice
 $\frac{1}{3}$ cup water
1 cup sugar
1 egg
1 level tablespoonful cornstarch
A pinch of salt
 $\frac{2}{3}$ cup milk

Mix the cornstarch, salt, and $\frac{2}{3}$ cup sugar, dissolve in orange juice and water, and boil in a double boiler till thick; beat white of egg and whip into the mixture. Set aside to cool.

Sauce: Boil the milk, into which the yellow of the egg and $\frac{1}{3}$ cup of sugar have been beaten, for four minutes. Add a drop of vanilla. Serve very cold.

Miss McMahon.

FIG PUDDING.

$\frac{1}{4}$ lb. figs chopped and steamed
Soak 1 tablespoonful gelatine in enough milk to cover.
 $\frac{1}{4}$ cup pulverized sugar
Whip 1 pint cream.
Mix all together and put in a mould.

Miss Felsing.

FRUIT FLUFF.

Soft custard:

- 1 egg - yolk
- 1 teaspoonful cornstarch
- 1 cup milk
- 1/2 teaspoonful vanilla

Beat to a stiff froth:

- 1 egg - white
- 1/2 cup sugar
- 1 apple or peach grated
- 1 tablespoonful chopped walnuts

Pour custard over the white fruit
and serve ice cold.

Miss Wells.

PEACH PUDDING.

Drain the juice from a can of peaches,
and put juice in the ice chest.

Fill a buttered pudding dish with
peaches and cover with a rich biscuit
crust. Bake until crust is a delicate
brown.

Serve with fruit juice as a sauce.

Mr. Ford.

PRUNE COMPOTE.

3/4 lbs. French prunes

Cover them with cold water and cook soft; remove pits and cut into small pieces. Replace on stove with

3/4 lbs. sugar and cook till thick.

Thoroughly cool mixture and afterwards beat it into the whites of

3 eggs, beaten to a stiff froth.

1/2 teaspoonful vanilla

Place in a pudding dish and bake 20 minutes. Put away to cool and just before serving whip 1/2 pint of cream and pour over the compote.

Serve with a dressing of sweet cream flavored with vanilla.

Mrs. Wetmore.

RED RASPBERRY SHERBET.

For 2 qt. freezer.

Scald freezer and attachments just before using.

1 qt. stewed red raspberries, sweetened to taste, carefully mashed through a fine strainer to remove all seeds; add

1 pt. water to the juice and pulp already prepared.

1 lemon - juice

1/2 cup sugar

Stir thoroughly and freeze to such a constituency that it can still be stirred with a heavy spoon. Then add

2 eggs - whites beaten stiff

2 tablespoons confectionery sugar

Stir smooth, and pack to stand for an hour.

In preparing the ice for freezing crush very fine, and make proportions of salt and ice, one to four.

Mr. Sias.

CORN SALAD PICKLES.

- 12 ears corn
- 1 small head cabbage
- 1 large bunch celery
- 2 red peppers, seeded
- 4 onions
- 1/4 lb. mustard
- 3 pt. vinegar
- 1 tablespoonful tumerick
- 1 tablespoonful flour

Cut corn off cob, and cook till soft. Chop cabbage; let it lie in salt water while chopping onions, celery and pepper fine; put 2 cups vinegar, and sugar to taste, on the stove to boil. Blend mustard, tumerick and flour with cold water and stir into the vinegar. Cook altogeth'er till quite soft.

Miss Wright.

CABBAGE SALAD.

- 1 egg
- 2 teaspoonfuls mustard
- 1 teaspoonful salt
- 1/3 cup sugar
- 1/2 cup vinegar
- 1/2 cup sweet cream

Let vinegar and piece of butter the size of a walnut come to a boil, then stir in other ingredients after beating them well. Boil till thick. Slice cabbage and mix with dressing.

Miss See.

FOR THE CHAFING DISH.

CREAMED OYSTERS.

1 tablespoonful butter

1 tablespoonful flour

Rub together and add slowly

1/2 pint rich milk

Add

1 dozen oysters, and cook until
the oysters are thoroughly scalded,
or until the edges curl up.

Serve upon toast.

Miss Allis.

TWO CHAFING DISH RECEIPTS.

CHICKEN CROQUETTES.

- 4 cups minced chicken
- 1 cup bread crumbs
- 3 eggs

Roll the chickens, bread crumbs, eggs, and seasoning, with enough melted butter to moisten, into pear-shaped balls. Dip into beaten eggs and bread crumbs, put into chafing dish and fry until a golden brown. Use blazer only.

TOMATOES AND MUSHROOMS.

- 1 pint cooked tomatoes
- 1/2 pint mushrooms
- 1 tablespoonful bread crumbs
- 1 tablespoonful butter
- Pepper and salt.

Heat in chafing dish until mushrooms are cooked, then serve on buttered toast.

Miss Roberts.

OLIVE CHEESE SANDWICHES.

To one small cake of Philadelphia cream cheese add a handful of walnut meats chopped fine. Mix thoroughly.

If it doesn't spread smoothly add a little sweet cream. Spread on the bread and then lay on three or four slices of stuffed olives. Place the other slice of bread on it and press together well.

Miss Otis.

TO PREPARE FROGS LEGS.

Take the frog by the hind legs in the left hand, lay on a board or a log, and with a sharp knife sever the body from the legs.

The skin will then slip back over the legs to the ankle joint where the legs should be cut again.

Fry in a well buttered chafing dish and season to taste.

Mr. R. E. Holmes.

FRENCH CREAMS.

Take as much granulated sugar as you like - pour on boiling water sufficient to melt it nicely - stir until all is thoroughly dissolved - the instant that it begins to boil, drop in a very little cream of tartar - the mixture should be stirred no longer. Let it boil until you can roll a little ball of it between your fingers. A good way of trying it, is by chilling your middle finger in water and putting it into the boiling mixture; a nice bit of it will stay on your finger and if upon putting it again into the water a ball is formed, the candy is boiled enough.

Cool it by putting in a pan of water, or out of doors. When cold enough so you can put your finger to the bottom of the dish, put in the vanilla, and stir with a candy stick until it turns to sugar again.

Then roll on a board - put into balls and all different shapes - place a walnut meat on each piece. Grate chocolate and mix in part of it. Dip some and have chocolate-creams.

Miss F. Paget.

FUDGE.

To make good fudge requires patience. Patience is the first essential. Add to it two pounds of light brown sugar, half a cake of Baker's chocolate, and a cup full of cream or milk, or water. It does not make much difference. It is easily balanced by the amount of butter used.

Put the sugar and chocolate and liquid into a saucepan. Boil until a spoonful dropped in water will make a soft ball. The second that you can hold a soft ball of the paste between your fingers take the saucepan from the stove and put it in cold water. Read a short story. Then add vanilla and butter. The size of a walnut will do for the butter if you used cream; the size of a couple of eggs if you used water.

Be very patient. Wait till the candy is nearly cold.

Then whip it until your arm aches so that you cannot lift your beater again.

Now pour the fudge on a buttered platter

If you had enough patience, you will have to make more candy next day.

H. E. Curtiss.

In buying meats allow $1\frac{1}{2}$ lb. a person in roast meat, and
Broiled $1\frac{1}{3}$ lb. meat.
For poultry 1 lb.

20 lb. soup bone will make sufficient stock for 100 people.

1 gal. soup will serve 22 - for a dinner

There are about 200 oysters (standard) to the gallon.

1 lb. of coffee makes 44 cups, for which use 3 pts. of cream and 2 lbs. loaf sugar allowing 2 lumps to a cup.

For chocolate for 5 gals:

1- $\frac{1}{2}$ lbs. chocolate

2- $\frac{1}{4}$ lbs. sugar

3 tablespoonfuls corn starch

Dissolve the sugar and chocolate in 1 gal. water. Cook in double boiler for 3 hours - then add dissolved corn starch and 3- $\frac{1}{2}$ gals. hot milk.

Mrs. Hotchkin.

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