

NEW HOPE · SOLEBURY · LAHASKA

NEWTOWN · WASHINGTON CROSSING · YARDLEY

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Bucks

the Artist's County

COOKS

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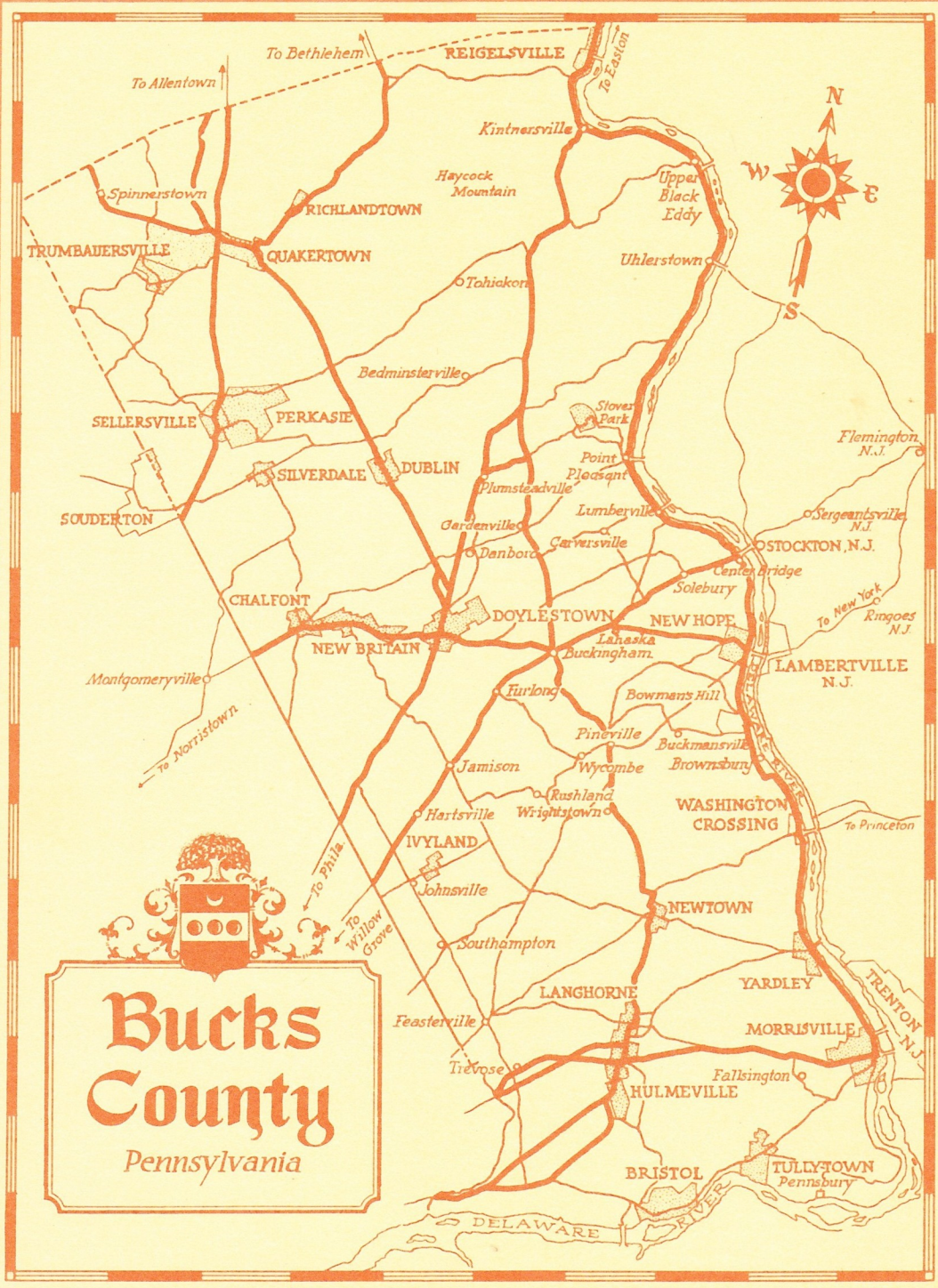


Joseph E. Sandford

*A Gourmet's Guide to Estimable
Comestibles with Pictures*

©

BUCKINGHAM · DOYLESTOWN



To Allentown

To Bethlehem

REIGELSVILLE

To Easton

Kintnersville

Haycock Mountain

Upper Black Eddy

RICHLANDTOWN

QUAKERTOWN

Uhlertown

Spinnerstown

Trumbauersville

Tohiokon

Bedminsterville

Stover Park

Point Pleasant

Flemington, N.J.

SELLERSVILLE

PERKASIE

Silverdale

DUBLIN

Plumsteadville

Lumberville

Sergeantsville, N.J.

SOUDERTON

Gardenville

Carversville

Ostockton, N.J.

Center Bridge

To New York

To Ringoes, N.J.

Chalfont

Danboro

New Hope

Lambertville, N.J.

Center Bridge

DOYLESTOWN

Lahaska

Buckingham

To Princeton

NEW BRITAIN

Furlong

Bowmans Hill

Washington Crossing

To Philadelphia

To Willow Grove

Jamison

Pineville

Buckmansville

Brownshury

IVYLAND

Rushland

Wrightstown

Newtown

To Trenton, N.J.

Hartsville

Johnsville

Southampton

Langhorne

Yardley

LANGHORNE

Feasterville

Morrisville

NEWTOWN

Trevose

Hulmeville

Fallsington

LANGHORNE

YARDLEY

MORRISVILLE

HULMEVILLE

BRISTOL

TULLYTOWN
Pennsbury

DELAWARE RIVER



**Bucks
County**
Pennsylvania

Bucks Cooks

400 Recipes For -

Mock Terropin Soup
Quick Lobster Bisque
Aunt Sallies Pepper Cake
Fairy Gingerbread
Never Fail Nut Bread
Know-Nothing Breakfast Cake
Heavenly Pancakes
Neptune's Eyes
Ham + Pineapple Souffle
Porcupine Cones

Pheasant
Barbecued Lima Beans
Pennsylvania Dutch Dressing
Avacado Ice Cream
Marshmallow Mousse
Food for the Gods
Old German Cheese Cake
\$ 300 Cake
Mrs. Appleyard's Conserve
Whipped Sillabubs

Recipes By -

Pearl Buck
Ezra Stone
Paul Whiteman
Mrs Oscar Hammerstein

"Stella Dallas"
Mrs. Horace M. Mann
James A. Michener
St. John Terrell

George Nakashima

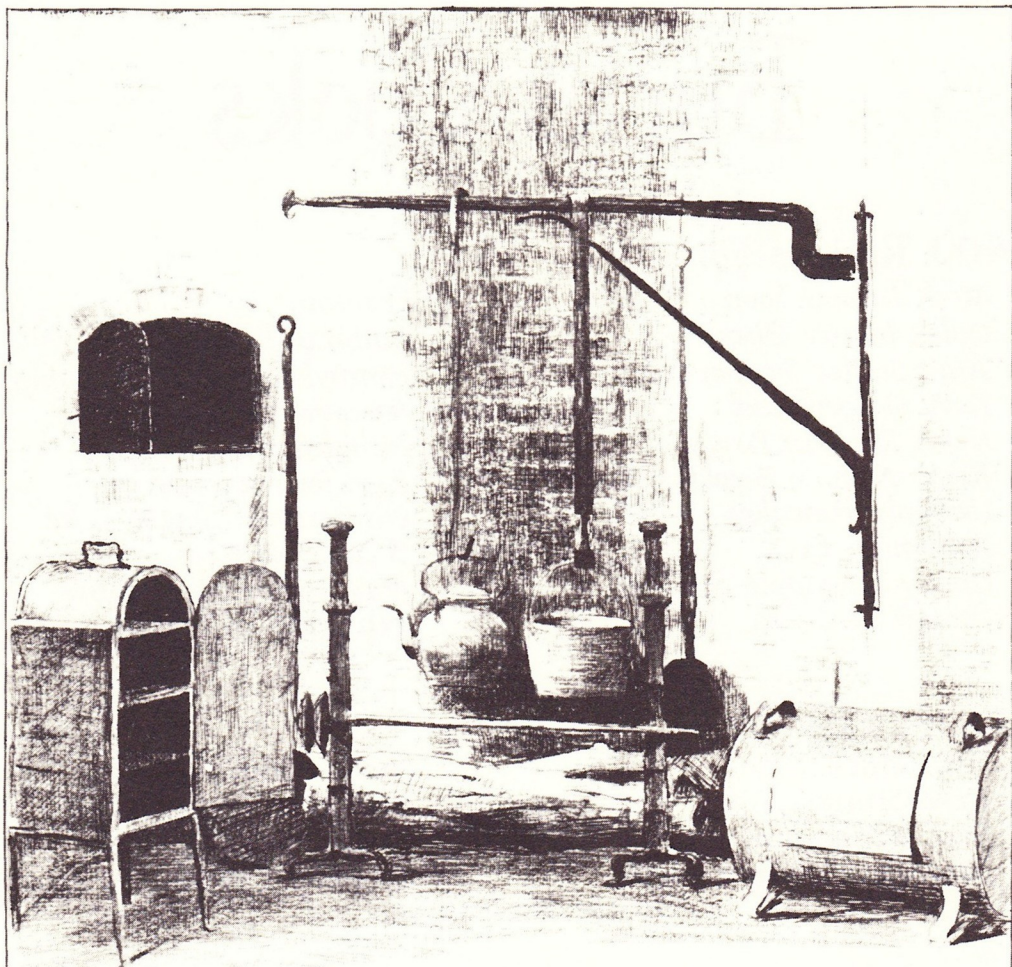
Pictures of Old Bucks County stone farmhouses, inns,
mills and antiques.

Illustrated by the New Hope School of painters -

Daniel Garber
Frank Godwin
Ranulph Bye
Harry Leith-Ross

Charles Hargens
John Follinsbee
Charles Child
William F. Taylor

Entire Book Hand-lettered

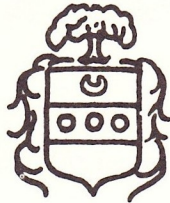


Restoration of
William Penn's Kitchen
Pennsbury

Daniel Garber

Bucks
the Artists' County
COOKS

*A Gourmet's Guide to
Estimable Comestibles
with Pictures*



SOLEBURY, PA.
*The Woman's Auxiliary of
Trinity Chapel*

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all the illustrations in this Book
and the Covers
are Copyrighted 1950
by the Woman's Auxiliary
of Trinity Chapel,
Solebury, Pa.*

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Wimmer Brother's Fine Printing
Memphis, TN 38118
"Cookbooks of Distinction"



The Book

Here is a collection of favorite recipes, such as one would expect of folks who know good living as we have it in BUCKS COUNTY. ~ This is a cookbook, sufficiently attractive to display on your library table, practical enough to be at home in your kitchen. You will find it of genuine value as a gift which tells the story of an unusual locale as nothing else could.

The story of how this book came to be begins with a little Chapel in Solebury that needed to be enlarged. We decided to publish a cookbook, and asked our friends and neighbors for their favorite recipes. Their generous response afforded us a wide selection of good things to eat.

Our illustrations were all contributed by artists who love (and live in) this county, and each was done especially for BUCKS COOKS. We were fortunate to have among our friends, men with a profess-

ional knowledge of Book Design, Lettering and Promotion who guided us with infinite patience. The cover design and format were determined, and a "dummy" made. Armed with this material our solicitors succeeded in interesting advertisers.

As for the rest, it was work "hard but rewarding." To present the recipes in a setting worthy of their contributors and to harmonize with the art work, we decided to hand letter in the style shown. Typists had to set the pages very carefully, editors had to check and check again. Endless meetings.

Our gardens have grown a bit ragged, but enthusiasm for the book has thrived as its charm has become apparent.

We hope you will like it~ and when you're in Solebury will visit us. We should love to welcome you.

The Woman's Auxiliary
Trinity Chapel
Solebury
September, 1950

The County

BUCKS County, Pennsylvania, is a rich farming country. Fairly level in the South, it is rolling and even hilly in the North. The County Seat, Doylestown, contains the world-famous MERCER MUSEUM of early industries.

BUCKS is one of the three Original Counties founded by WILLIAM PENN in 1682, & was first called Buckingham from the English Shire of that name.

Penn built a Manor house at Pennsbury where he kept Open House.

English Quakers settled the Lower part of the County. Germans, the North. The Settlers lived in log-houses until c. 1700, when houses of stone were built.

The "Dutch" love decoration, & their ornamented red barns liven the landscape of upper Bucks. They introduced the iron Stove, which was to evolve into the Cook-stove & replace open-fire cooking by 1850.

WASHINGTON'S Delaware crossing to break up British festivities at Trenton Christmas night 1776, is our Big Date. No pitched battles were fought in Bucks.

Three Signers of the Declaration of Independence made their Homes here.

The CANAL, opened in 1831-1834, carried coal from Easton to Bristol for nearly one hundred years.

That our tranquil Country-side attracts those of Good Will whose greatest joy is Building, is a fact as old as our history. The Leni-Lenape indians, the first inhabitants, were friendly folk.

"Salem" means Peace - and the Utopia "Ben Salem" of Bacon's "NEW ATLANTIS" gave its name to that Township. Our first Artist EDWARD HICKS (1780-1849) painted many "Peaceable Kingdoms."

In 1798, the first Am. novelist Charles Brockden Brown made Solebury Twp. the scene of one of his tales. Whittier, the poet, lived there from 1837 to 1840.

The NEW HOPE ART COLONY was started about 1900. The Landscapists were followed by Craftsmen, Writers & Actors. Fugitives from the Urban Turmoil of New York (2hrs.) & Philadelphia (1hr) really LIVE in BUCKS COUNTY.

Each May, NEW HOPE OPEN-HOUSE DAY gives the visitor an opportunity of viewing a representative group of Studios and Homes of that area.

NATURAL WONDERS - The Great Spring Route 202 - 2½ mi. South of New Hope has a daily flow of 3 million gals. & Ringing (like anvils) Rocks, Upper Black Eddy.

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Grace Before Meat

Give us grateful hearts, our Father, for all
thy mercies, and make us mindful of the needs
of others; through Jesus Christ our Lord.

from the Book of Common Prayer

A Poem

Now here's a guide to health, for tempting food
That joys the eye and sense of smell and taste
Is first among our needs; from it is brewed
Red wine of blood on which all strength is based.
And here's a guide to flavor which incites
The gastric flow that welcomes what we eat;
Transforming such as serves our appetites
Into the means for making life complete.



Kidney Soup

Soak kidney in cold, slightly salted, water for ½ hr. Make stock with celery, onion and beef, salt and pepper. Cut kidney into small pieces and roll in the flour. Put 2 tbsp. dripping into a pan & brown kidney. Add this to stock together with the grated carrots and cook until tender. Remove beef stock and celery.

If a thicker soup is desired, mix some flour into water, add to soup. A little Kitchen Bouquet improves color.

James H. Craig

1 beef kidney
1 lb. beef for stock
flour
pepper
salt
1 large onion
2 stalks celery
2 carrots
2 qts. water

Potato Soup

Cook potatoes until tender & reserve 2 cups liquor. Melt butter in the top of double boiler over direct heat. Add onion, celery, green pepper, & cook covered for 10 minutes. Put potatoes through sieve and add onion mixture. Place top of double boiler on boiling water and add potato liquor & milk. Season with salt, pepper and thyme; Cook for twenty minutes; then add bacon for last five minutes of cooking.

4 medium sized potatoes
2 tbsp. butter
1 medium sized onion
¼ c. chopped celery
¼ c. chopped green pepper
2 c. potato liquor
2 c. milk
1 tsp. salt
dash of pepper
dash of thyme
½ c. diced cooked bacon

Wattie Beiger

Puree Mongole

1 c. split peas
5 c. water
2 c. tomato juice
2 tbsp. butter or
margarine
1 onion
1 c. cream
salt and pepper

Soak split peas overnight in plenty of water to cover. Drain in morning. Combine the five cups of water with peas, tomato juice, salt and pepper to taste. Fry onion which has been minced in two tbsp. butter or margarine until onion is soft and yellow. Add to first mixture. Bring all to boil and simmer about 45 min. or until peas are soft. Add more seasoning if desired. Strain soup to remove pea husks. Add cream and bring to boil again. Place a dash of paprika on top before serving.

Helen E. Frankenhield

Vichysoise Soup (Cold Potato Soup)

1 medium sized onion
2 leeks or green onions
2 tbsp. butter
2 tbsp flour
4 medium sized potatoes
2 qts. chicken broth
1 cup heavy cream
¼ cup chopped chives
Nutmeg
Salt

Peel and slice onions and leeks very thin; saute in butter 'til faintly brown. Blend in flour, but do not brown. Add pared potatoes and broth and cook 40 minutes or until the potatoes are very soft. Force through sieve & cool. Add cream and cool to room temperature, sprinkle with chopped chives, salt, and nutmeg. Yields six portions.

Betty Maddock Scudder

Quick Lobster Bisque

Blend soups and milk in top of double boiler. Flake lobster or crab into small bowl. Pour sherry over this to cover and let stand until just before time to serve the bisque, then add to soup & heat. Add a dash of freshly ground black pepper; 1 tsp. of whipped cream, & a dash of paprika to each serving. Makes a delicious "main" dish for luncheon or supper. This quantity serves six.

Mary Stuart Jennings

2 cans condensed
green pea soup
1 can condensed
tomato soup
3 cans (equal amount)
rich milk
1 6-oz. can lobster
or crabmeat
sherry

Simmer onion & green pepper in 3 tbsp. fat until tender & slightly brown. Add beef, cook 2 or 3 min. Add flour, blend with fat, add milk. Bring to boil, stirring constantly. Add tomato and cheese. Let stand on low heat for short time. Two hard boiled eggs may be sliced into this when ready to serve or two slightly beaten eggs may be stirred into mixture and poured immediately into serving dish.

Mock Terrapin

1 lb. chipped beef
2 c. canned tomatoes
 $\frac{1}{4}$ or $\frac{1}{2}$ c. cheese to taste
2 tbsp. minced onion
2 tbsp. minced green
pepper
1 tbsp. flour (heaping)
2 hard boiled eggs

Dorothy E. Keller.

Water Cress Soup

4 medium sized potatoes
lump of butter
salt
pepper
mace if desired
top milk
1 large bunch watercress

Boil mealy potatoes in jackets, then skin & beat well with lump of butter & seasoning. Add top milk and beat until smooth & the consistency of heavy cream. Chop fine the watercress without mashing. It must remain crisp. Now heat soup. Just before serving throw in watercress. Stir a moment until it is very hot but do not cook the watercress. Whatever is left over may be served cold in cups with a spoonful of sour cream on top.

This soup is very nourishing and particularly good for invalids.

Ethel Wallace

Leek Soup (Old Scottish Recipe)

2 medium sized potatoes
thinly sliced
4 good sized leeks
cut in 1-inch pieces
1 stalk celery, diced
2 pts. stock
2 oz. butter

Melt 2 ozs. butter or dripping in pan. Add potatoes, leek & celery and stir thoroughly for a few minutes, but do not brown. Add two pints stock and simmer for one hour. Serve soup with grated cheese.

Canned bouillon may be used instead of stock.

May C. Johnston

Fish Chowder (Plymouth Style)

Cover fish with water, season, let come to boil. Remove from fire and strain, saving liquor. Fry out pork in skillet, drain, cut pork in cubes. Pare & slice thin, potatoes and onions, add these to the fish liquor bring to boil. Cook 10 minutes. Remove skin and bones without mashing fish, add to liquor. Boil 2 minutes only. Add butter and milk. Bring to boil, cover & remove from fire. Have toasted crackers or pilot crackers to add to chowder when it is served. Serves eight.

4 lb. cod or haddock
in one piece
4 slices lean salt pork
4 white potatoes
2 large white onions
lump of butter
1 pt. rich milk
salt & pepper

Lequana Brown Harbeson

Clean shrimp & chop fine. Cook celery and onion in the butter gently for about 5 min. Add flour and blend. Gradually add the milk & cook stirring constantly until thick. Add shrimp, mushrooms, cream, wine and seasonings.

The 1 c. of cream may be substituted for 1 c. of milk, then garnish with some whipped cream and a dash of paprika.

Shrimp Bisque

2 c. fresh cooked shrimp
1 c. Shays, Hock Sauterne
or any other white wine
2 tbsp onion, minced
¼ c. celery chopped fine
2 c. milk
2 tbsp. flour
¼ c. butter
1 c. cream
½ c. mushrooms
chopped, cooked
salt & pepper

Mrs. W. W. Greene

Leek and Potato Soup

4 leeks (white parts)
 minced
1 small onion minced
2 tbsp. butter
1 qt. water
2 tsp. salt
4 potatoes minced
2 cups hot milk

Cook leeks & onion slowly with 1 tbsp. butter in a saucepan until they are soft. Do not brown. Add water, salt & potatoes. Continue cooking slowly for about 40 min. Add milk & tbsp. butter. Serve with a piece of french bread, which has been dried in oven, floating on top.

*Shel Bass Hotel
Heckert E. Ward*

Cream of Mushroom Soup

½ lb. mushrooms
2 cups water
salt & pepper
1 tbsp. butter
3 cups milk
1 cup cream
flour to thicken

Peel & put mushrooms thru food chopper. Put in double boiler & cover with 2 cups water. Add salt & pepper & simmer 1 hr. then add rest of ingredients & thicken with flour and water. Boil until creamy. Add dash of paprika and serve.

Barbara F. McArthur

Corn Noodle Chowder

1 (2oz.) package noodle-
 soup mix
2 cups boiling water
1 cup canned cream-
 style corn
1 tbsp. onion, minced
½ tsp. salt
1 cup milk

Combine noodle soup with the corn, onion and salt. Add this to boiling water. Cook gently 7 min., stir in milk and let heat long enough to blend flavors. A quick and nourishing main dish to serve for lunch on those busy days.

Mr. Mel Pyle



*Black Bass Hotel, River Road, Lumberville
Here on a railed porch overlooking the Delaware River, you may
dine on American cooking after the Creole style.*

Snapper Soup

10 lb. snapper
½ pt. sherry
2 medium onions
2 stalks celery
2 carrots diced
whole black pepper
cloves
½ lb. flour
½ gal. stewed tomatoes
½ gal stock

Chop off head of snapper. Allow to bleed day and night in pan with slowly running water. Scald with boiling water to remove skin, then boil 2½ to 3 hrs. Allow to cool. Remove shell and bones, handle liver very carefully and remove gall without breaking. Dice all meat and liver; cover with ½ pint of sherry & allow to come to boil. Remove from fire.

Sauce: Take two medium onions, two stalks of celery, two carrots diced, whole black pepper and cloves. Sauté with a little stock and ½ lb flour until brown. Remove from fire & add ½ gal. stewed tomatoes & ½ gal. stock & boil together for three hours. Strain with fine sieve then mix sauce with snapper. More sherry can be added when served.

Jenny H. Greig

Mushroom Soup

2 lbs. knuckle of veal
with meat on
½ lb. mushrooms
½ onion
1 pt. cream

Cover veal with water and simmer the day before using until water boils down to one quart of liquid. Remove bone and meat while hot. Next day chop mushrooms and onions sliced very fine. Simmer in stock and add cream before serving.

Irene E. Blanchard.

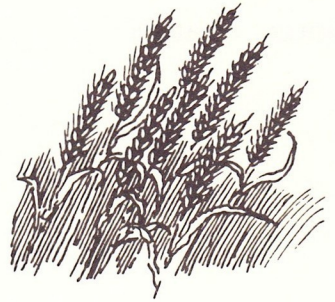
Wheat Germ Meal (Porridge)

This excellent breakfast cereal is particularly good when boiled in milk and water in equal quantities. Wet up a cupful of the "Germ Meal" in cold water to a thick mush, thin to a gruel like consistency with hot milk, and cook fifteen minutes in a double boiler, after the water in the outer vessel reaches a boil. Salt to taste and eat with cream.

Wheat Germ Meal, one of the richest sources of vitamin B1 - 2 oz. equal 90% minimum daily requirement - can be purchased for 29 cents a jar. It may also be added to soups, salads, baked goods, breaded meats and in poultry stuffings.

Janet Parre Laws

Wheat Germ Meal
milk
Salt



Puree Mongole

Cook celery and carrot in $\frac{1}{2}$ pint water until tender, then add the soups which have been thoroughly mixed. Add curry powder & bring all to a boil.

May P. Johnston

1 can concentrated
pea soup
1 can concentrated
tomato soup
2 stalks celery diced
2 carrots shredded
 $\frac{1}{2}$ tsp. curry powder

Cold Borsht

1 bunch beets
1 onion
salt
sugar
citric acid
cucumber
radishes
cauliflower
scallion
sour cream

Boil one average size bunch of beets until able to fork easily. Remove beets & save water they were cooked in. ~ Peel & grate beets on large part of grater. Grate one onion about the size of an apple. Put grated beets & onion back in water in which beets were cooked. Add more water, if necessary & bring to a simmer. Add salt to taste, add sugar to taste and then add citric acid to taste. Simmer ten minutes, cool and keep ~ in refrigerator in glass jar. Will keep a week or ten days.

To serve: Dice cucumber, radishes, raw cauliflower & scallion tops. Mix well with sour cream. Add cold borsht. Mix until sour cream is dissolved and serve very cold for first course.

Gra Stone

Onion Soup

4 medium onions
3 tbsp. celery chopped
2 tbsp. butter
2 tbsp. flour
1 tsp. salt, $\frac{1}{8}$ tsp. pepper
2 c. hot milk
2 c. hot chicken stock
1 tbsp. parsley chopped

Cook onions & celery until tender. Drain & sieve. Melt fat add flour & seasoning then stock & milk, stirring constantly. Cook until smooth, about 5 min. Add onion & parsley. Beat with egg beater & serve.

Chie D. Coan

Melt butter, blend flour (using the double boiler). Add the scalded milk slowly to keep smooth.

Heat oysters in juice and skim off froth. Add to milk mixture. Just when ready to serve, add the salt, pepper and beaten yolk of egg.

Helen Henk Goulding

Oyster Bisque

1 pt. chopped oysters
2 tbsp. butter
2 tbsp. flour
4 cups scalded milk
½ cup oyster juice
1 egg yolk

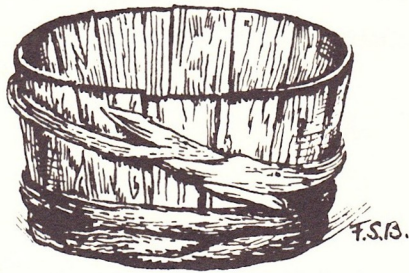
Lily's Clam Chowder

Chop clams, keep cold 'til needed. Strain juice carefully to avoid sand. Simmer pork and onion together until fat is melted. Add flour enough to absorb fat. Add clam juice and crushed crackers. This may be set aside on stove if desired.

One-half hour before serving, add clams and stir until cooked. Add cream. Serve at once.


1 qt. quahog or cherry
stone clams shelled
1 medium onion, juice
or chopped
4 small slices fat pork
2 tbsp. flour
4 saltine crackers
½ pt. heavy cream
½ pt. coffee cream

Marion B. Moreton



*This Mess Bowl belonged to
a Revolutionary Soldier who died and was
buried on the Rolling Green Farm*

Bread & Cookies

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*Great Valley Mills, R.F.D. Ivyland, EST. 1710
where Water-ground Flours & Meals are sold by Mail Order
also other Pennsylvania Dutch specialties*

Beginners Luck Bread Recipe

Dissolve yeast cake in $\frac{1}{4}$ cup lukewarm milk. Heat balance of milk to scalding, add butter or margarine and sugar and let cool to lukewarm. Add milk and yeast mixture. Add egg well beaten & salt. Sift in flour and mix thoroughly after each addition until smooth. Knead for at least 10 minutes. Place in a greased bowl, cover with a towel and set in a warm place away from drafts until it has risen double in bulk. Cut down and shape into loaves (approximately three) and let rise again. Bake in medium oven 375° , about fifty minutes.

Edward Rebo

2 cups whole milk
1 egg beaten light
 $\frac{1}{2}$ c. butter
 $\frac{1}{2}$ c. sugar or honey
6 c. hard unbleached white flour
1 tsp. salt
1 yeast cake or package
Note: Potato, whole wheat, or soya flour may be substituted in place of 1 c. of hard, unbleached white flour, for interesting variations. For good rye bread substitute 3 c. G.V.M. rye flour and add caraway seeds.

Potato Doughnuts

Cook and mash potatoes while hot, stir in butter, sugar, milk, sifted baking powder and nutmeg. Then add enough flour to make a dough stiff enough to roll. Roll out to $\frac{1}{4}$ inch thick. Cut & fry in deep fat.

1 cup mashed potatoes
2 tbsp. butter
 $1\frac{1}{2}$ cup sugar
 $1\frac{1}{2}$ cup milk
2 tsp. baking powder
Nutmeg
Flour

Peggie Hendrichs

Southern Corn Bread

2 c. corn meal
1 tsp. salt
1 tsp. soda
1 beaten egg
2 c. buttermilk
4 tbsp. melted butter

Sift together corn meal, salt and soda. Stir in egg and buttermilk. Fold in melted butter. Pour into greased baking pan or cast iron cornstick molds which have been heated in the oven. Bake in hot oven 475°, 20 to 25 minutes. Serve piping hot with butter.

Hilda M. Holder

Date and Nut Bread

1 c. chopped dates
1 level tsp. soda
¾ c. boiling water
1 egg
¾ c. light brown sugar
1 scant tsp. salt
1 tsp. vanilla
1½ c. flour
1 tsp. baking powder
¾ c. chopped walnuts
¼ c. melted butter

Stone and cut dates, place in a bowl and add soda, pour over boiling water. Mix well and let stand until cool. Beat egg until light, add sugar, gradually beating between additions. Add salt and vanilla. Combine with date mixture. Add sifted dry ingredients, and floured nuts. Add melted, but not hot, butter. Mix well. Pour into well greased bread pan and bake in moderately slow oven, 300°, for 1 to 1¼ hours.

Nyinnie Griffiths

Grape Nuts Bread

1 pt. milk
1 c. Grapenuts
1 egg
¾ c. sugar
3 c. flour
4 tsp. baking powder
1 tsp. salt

Scald milk. While hot add Grapenuts. When cool add egg and sugar. Sift flour, baking powder and salt and add. Let stand half hour. Bake at 350° one hour.

Marian Fisher Vansant

Butter-milk Muffins

Cream sugar and egg, add milk. Sift together flour, salt and soda three times and add. Beat very hard, (preferably with electric beater) one minute. Bake in a hot oven 400° for 20 minutes. Makes 8 muffins

1 c. buttermilk
1 egg
1 tbsp. sugar
1 c. flour
¼ tsp. salt
¼ tsp. soda

Dorothy E. Koller

Never Fail Nut Bread

Sift flour, salt and baking powder. Beat egg & sugar together until creamy consistency. Add dry ingredients alternately with milk. Add nuts ground very fine through food chopper. Pour batter in a loaf pan and bake in slow oven 300° for 50 minutes or until done.

1 egg
1 c. sugar
2 c. flour
2 tsp. baking powder
1 c. milk
1 c. nuts
¼ tsp. salt

This is a delicious bread to serve for afternoon tea.

James S. Aitmond

Steamed Boston Brown Bread

Mix dry ingredients, add molasses & milk stir until well mixed. Steam in one pound cans (filled half full) tightly covered for three hours.

1 c. rye flour
1 c. graham flour
1 c. corn meal
1 ½ tsp. baking powder
1 tsp. soda
1 tsp. salt
¾ c. molasses
2 c. sour cream

Mrs. Hawey Franks

Fattigmand

3 eggs
3 tsp. light cream
3 tbsp. sugar
flour

Beat eggs well, add sugar and cream. Add enough flour to roll paper thin, cut in diamond shapes and make two slits in each shape. Cook in hot fat until delicate brown. Sprinkle with sugar while hot.

Minette S. Taylor

Easy Graham Bread

3 tbsp. shortening
2 scant tbsp. salt
 $\frac{1}{2}$ c. molasses
 $2\frac{1}{2}$ c. water
1 yeast cake
3 c. whole wheat flour
 $3\frac{1}{2}$ c. white flour

Place in a mixing bowl shortening, salt and molasses. Pour over this, water hot enough to melt shortening. When cool add yeast cake and whole wheat flour. Stir well, add white flour and stir until thoroughly mixed. Dough should be very stiff. Let rise until double in bulk. Shape into two loaves and let rise about one hour. Bake one hour in 350° oven.

Minette S. Taylor

Waffles

3 egg whites beaten stiff
3 egg yolks well beaten
 $2\frac{1}{2}$ c. flour
4 tsp. baking powder
1 tbsp. sugar
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ c. melted butter
2 c. milk

Mix milk and well beaten egg yolks, add to blended sifted dry ingredients. Add the melted butter (do not skimp the amount), fold in well beaten egg whites. Bake in waffle iron until brown.

Anna Fell

Ice Box Rolls

Dissolve yeast, sugar and salt in water, add egg and melted shortening. Let stand a few minutes. Add flour and let rise in a warm place. Knead down and place in refrigerator. When rolls are desired pinch off bits of dough, place on greased pan and let double in size. Bake in moderate oven.

Lelah McDonald

1 cake or pkg. yeast
½ c. sugar
1 tsp. salt
2 c. lukewarm water
1 egg beaten light
7 c. flour
3 or 4 tbsp. shortening

Scotch Scones

Sift flour, salt, baking soda, cream of tartar. Add butter size of a walnut, syrup and enough milk to roll out on board without sticking. Cut to shape. Bake on floured cookie sheet in a moderate oven, at 350°. Can be baked on griddle if desired.

Betty Glover McArthur

4 c. flour
1 tsp. salt
1 tsp. heavy syrup
butter
1 tsp. baking soda
1½ tsp. cream of tartar
milk

Comforts

Beat eggs, add sugar and butter. Sift flour, salt and baking powder alternating with milk, mix all together. Flavor with rind or nutmeg. This makes a stiff batter. Drop with teaspoon into hot fat.

Bertha Melcher

2 eggs
1 c. sugar
1 tbsp. melted butter
1 c. milk
3½ c. flour
½ tsp salt
2 tsp. baking powder
rind or nutmeg

Oatmeal Bread

1c. rolled oats
2c. boiling water
1 yeast package
½c. lukewarm water
1½ tsp. salt
½c. molasses
1tbsp. melted shortening
sifted flour

Combine oats and boiling water, cover and let stand one hour. Soften yeast in lukewarm water. Add to cooled oats with molasses, salt and melted shortening. Add flour and knead until the dough does not stick to the board and until a depression with the finger springs back and leaves the dough smooth. Allow it to double in size in a greased bowl. Shape into three loaves and allow it to rise again until it is just a little higher than the pan. If a crisp crust is desired grease the top of the dough very lightly. Grease after baking for a soft crust. Bake at 375°, 35 min.

Margaret K. Smith

Crumb Cake

2 c. brown sugar
2 c. flour
½ c. butter
2 tsp. cinnamon
2 tsp. baking powder
pinch of salt
2 eggs
½ c. milk

Mix sugar, flour, butter, cinnamon baking powder and salt like pie crust. Take out two tbsp. of these crumbs and into the rest add two beaten eggs and milk. Mix and put in greased and floured pan with extra crumbs on top. Bake in 375° oven ½ hour.

May C. Johnston

Doughnuts

Cream butter with half the sugar. Add remaining sugar to beaten eggs & combine mixtures. Add milk, then flour sifted with baking powder, salt and spices. Add enough flour to make dough stiff enough to roll. Roll small portions of dough on floured board till a third or half inch thick. Cut with floured doughnut cutter. Drop into deep hot fat. When cooled sprinkle with powdered sugar.

1 c. sugar
2 ½ tbsp. butter
3 eggs well beaten
4 tsp. baking powder
¼ c. milk
¼ tsp. cinnamon
¼ tsp. nutmeg
1 tsp. salt
3 ½ c. flour

Mrs. Theresa Vargo

Nantucket Ginger Bread

Cream sugar and butter. Add molasses, hot water, well beaten eggs, soda dissolved in a little hot water and, last, well sifted flour. Bake in shallow greased pans in 350° oven about half an hour. Serve with chocolate sauce:

½ c. sugar
½ c. butter
1 c. molasses
1 c. hot water
2 tsp. soda
2 ½ c. flour
1 or 2 eggs

CHOCOLATE SAUCE

Melt chocolate, add water, slowly add sugar and syrup. Boil till it forms a soft ball in water. Remove from fire, add milk and vanilla.

4 squares chocolate
¼ c. water
1 c. sugar
½ c. white corn syrup
1 c. evaporated milk
1 tsp. vanilla

Elaine H. Paxson.

Irish Bread

3 c. flour
1½ c. bran flour
2 tsp. salt
1 tsp. baking soda
1 tsp. baking powder
2 c. buttermilk or
sour milk

Mix dry ingredients, add milk to make a fairly stiff dough, knead for about a minute. Shape into a round cake and bake on a flat greased pan or cookie sheet in a 350° oven, one hour.

Phyllis H. Glasby

Brown Bread

1 quart warm water
1 yeast cake
1 tbsp. salt
1-½ c. molasses
4 c. whole wheat or
graham flour
2 c. white flour

Dissolve yeast in water. Mix remaining ingredients, making a stiff batter. Set to rise overnight.

Pour into well greased baking pans without kneading, and put into a slow oven at once. Bake about 50 minutes.

She used to say "If you make home made bread your husband will always love you."

Mrs. William Lathrop

Snow Ball

1 tbsp. melted butter
½ c. sugar
2 eggs
1 c. milk
1 tsp. vanilla
2½ c. flour
½ tsp. salt
2 tsp. baking powder

Beat eggs until light, add sugar, butter, then milk and vanilla. Add flour, baking powder and salt sifted together. Drop by half teaspoons into hot Crisco or lard.

Josephine Keis

Orange Bread

Boil orange and lemon rind until tender. Strain and put through chopper. Add sugar beaten egg, milk, flour and baking powder. Mix together and let stand one hour. Fill greased loaf pan $\frac{3}{4}$ full. Bake one hour in 350° oven. Let stand one day before cutting.

Catherine Hill Hamby

Rind of 3 oranges
rind of 1 lemon
1 c. sugar
1 egg
1 c. milk
3 c. flour
4 tsp baking powder

Orange Biscuits

Mix dry ingredients, sift, and cut shortening into flour. Add enough milk to form a soft dough. Turn out on a heavily floured board, roll to $\frac{1}{2}$ inch thickness, cut out and put into greased baking pan. Brush with melted butter. Dip a sugar cube in orange juice for several seconds, then place in center of biscuit. Bake at 450° about 15 min. Put a piece of butter on each biscuit. Serve immediately.

James R. Hopper

2 c. flour
1 tsp. salt
1 tbsp. sugar
4 tsp. baking powder
4 rounded tbsp. shortening
approx. $\frac{1}{2}$ c. milk
juice of 1 orange
sugar cubes
butter

Baking Powder Biscuits

Sift dry ingredients, mix in shortening, add milk. Bake at 450° for 12 minutes.

Mrs. Theresa Vargo

2 c. flour
1 tbsp. baking powder
 $\frac{3}{4}$ tsp. salt
4 tbsp. shortening
(butter & lard)
 $\frac{2}{3}$ c. milk (approx)

Cinnamon Buns

1 pt. milk (lukewarm)
3 tbsp. melted butter
1 yeast cake
pinch salt
2 eggs
¼ c. lukewarm water
1 c. sugar
flour to make soft dough
butter
brown sugar
cinnamon
raisins
nuts (optional)

Mix ingredients same as for bread. Let rise overnight or double its bulk. ~ Roll out ½ inch thick and spread with soft butter, brown sugar, cinnamon and raisins, and nuts, - if you like them. ~ Roll and cut to set in gem pans. ~ Let rise ½ their size this time and bake until done. ~ Makes about 25 medium sized buns.

Kathleen E. Kenney

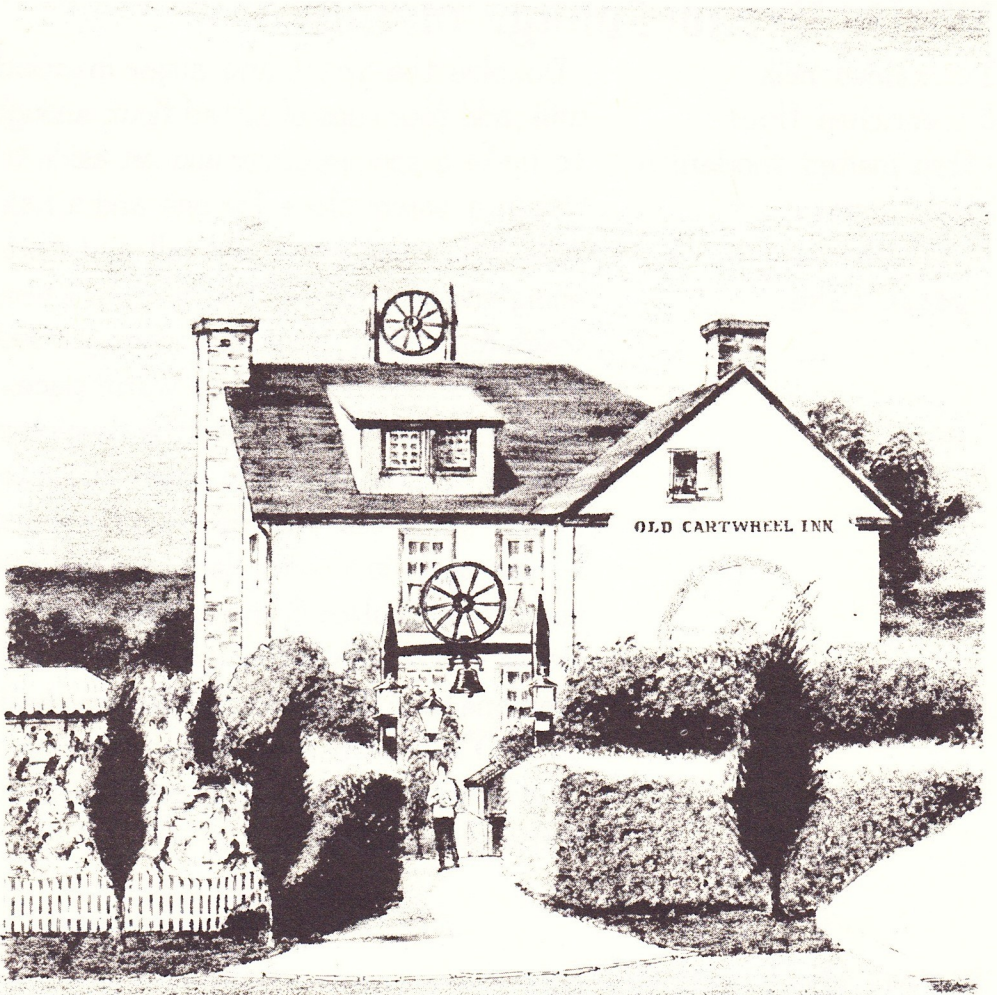
Turnovers

1 lb. flour
1 tsp. salt
½ lb. shortening
2 eggs
1 yeast cake
lemon rind
2-4 tbsp. milk

sugar
jam

Mix flour, salt and shortening as for pie crust. Beat eggs, - add dissolved yeast and lemon rind, mix all with dry ingredients. Add enough milk to make smooth, easily handled dough. ~ Use sugar instead of flour on board when you roll dough about ¼ in. thick. Cut rounds with large teacup & put jam in center. Wet edges with water, fold over and press down with fork. ~ Let rise until double in size. ~ Bake in oven 375° about thirty minutes.

Marian Klett



Wm. F. Taylor

OLD CARTWHEEL INN
Overlooking New Hope, Pa. Route 202

White Bread (Sponge method)

2 c. scalded milk
6 c. enriched flour
1 tbsp. melted shortening
1 tbsp. sugar
1 tsp. salt
1 yeast cake

Dissolve the yeast and sugar in cooled milk, add four cups of sifted flour, enough to make a sponge. Cover and set aside to rise in a warm place for one and a half hours. When well risen, add salt and shortening and remainder of flour to make a firm dough. Knead well, place in a warm, greased bowl, cover and let rise in a warm place for one to two hours. When the dough has doubled its size, mold into loaves and place in two well greased baking pans. Cover and let rise again in a warm place for about one hour. When doubled in size, grease top of loaves lightly with butter and bake in hot oven one hour. Have oven 375° reducing heat to 350° after the first fifteen minutes. Use only the best flour. In cold weather warm flour slightly.

Bertha M. Michener

Easy Bran Biscuit

1 c. flour
2 c. bran
1 c. milk
 $\frac{3}{4}$ c. molasses
1 tsp. soda

Mix milk and molasses, then add sifted dry ingredients. Bake in greased gem-pans, twenty to twenty-five minutes. Yield about twelve.

Ethel Davenport

Know-Nothing Breakfast Cake

Dissolve soda in 1 cup of milk. Mix flour and shortening, add dry ingredients, then add dissolved soda and remaining milk.

To this may be added raisins, nuts, citron or marmalade.

Press into 3 small greased pans and bake in a moderate oven.

This cake was supposed to be originated by Mrs. H. C. Feger, mother of Mrs. Mary F. Maxwell. She named it "Know-nothing Cake" for the American Political Party, which came into prominence in 1853, a secret, oath-bound fraternity which professed ignorance in regard to it. So the members received the name of Know-nothings.

4 c. flour
¾ c. shortening
1 tbsp. cinnamon
1 tbsp. nutmeg
1 tsp. cloves
1 tsp. cream of tartar
1 tsp. soda
2 ½ c. granulated sugar
(part brown may be used)
2 ½ c. thick milk

Letitia M. Ely

Idlab Rice Muffins

Mix together rice, egg, butter, milk and sugar. Sift together flour, baking powder, and salt, and add to above mixture. Beat well.

This should be a rather stiff batter, and more flour may be added if necessary.

Bake in a hot oven, 425°, 15 to 20 minutes.

1 ½ c. boiled rice
1 egg
1 tbsp. butter
1 ½ c. flour
4 tsp. baking powder
2 tbsp. sugar
1 c. milk
salt

Mrs. Frederick S. Baldi

Potato Biscuits

3 c. mashed potato
½ c. melted shortening
2 tbsp. sugar
1 tsp. salt
2 eggs
1 yeast cake

Boil potatoes, mash while hot, and add sugar, shortening and salt. When luke warm, add dissolved yeast, mix well and set in a warm place for three or four hours.

When light add beaten eggs, and knead in as much flour as possible. Let rise again, shape into biscuits, and when light again, bake in a hot oven 425°.

It seems strange but no more liquid is needed than stated above, and the results are delicious.

Anna Mary Smith

Yankee Puffs

1 qt. milk
6 eggs
1 c. flour
pinch of salt

Beat eggs (without separating) until very light, add milk and salt, then pour mixture over the flour, stirring constantly.

Do not add too rapidly, or batter will be so liquid it cannot be beaten smooth. Must be beaten several hundred times as for old-fashioned Popovers. Bake in hot greased cups in a hot oven. (Fill cups only half full to allow for expansion.)

To be eaten with cream and sugar.

Isabel F. Rodger

Crumb Pie

Sift together dry ingredients. Add butter and crumb all together. Set aside a small amount for topping. Add two unbeat-en eggs and beat until blended, adding just enough milk to make a soft cake batter. Spread batter in a pie crust and sprinkle reserved crumbs over top. Bake appr. one hour at 375°. Cool before serving. This is a special for Sunday breakfasts.

Grace E. Miller

1½ c. flour
¾ c. medium brown sugar
¾ c. granulated sugar
1 tsp. salt
1 ¾ tsp. baking powder
½ tsp. nutmeg
1 tsp. cinnamon
½ c. (small) butter
2 eggs
milk

Streusel Filled Coffee Cake

Mix the first ingredients together with a fork before mixing cake.

Pour half of the cake batter in buttered 6x10 pan and sprinkle with half of the filling. Pour in remaining batter and top with remainder of the filling. Bake 25 to 30 minutes in 375° oven.

Gene Skeddle

½ c. brown sugar
2 tsp. cinnamon
2 tbsp. flour
2 tbsp. melted butter
½ c. ground nuts
1½ c. sifted flour
3 tsp. baking powder
¼ tsp. salt
¾ c. sugar
¼ c. shortening
1 egg
½ c. milk

Boter Koekjes

1½ cups flour (not sifted)
½ lb. butter
⅓ cup granulated sugar
pinch of salt
powdered sugar (sifted
for top).

With a fork mix flour, butter, sugar and salt in pan in which it is to be baked (size of pan 10½" × 6¾" × 1¼"). Flatten the batter, bake in oven 350° for twenty-five minutes. When mixture is light brown take baking out of oven, let stand about one minute. Cut into size cookies you like, sprinkle with powdered sugar, let stand another minute then remove from pan.

Recipe from Holland.

Flora Staal

Christmas Fruit Cookies

1½ cups sugar
⅔ cup shortening
3 eggs
3 cups flour
1 tsp. salt
1 tsp. soda
1 tsp. cinnamon
1 tsp. cloves
½ tsp. nutmeg
1 cup sour milk or cream
1 pkg. seedless raisins
1 pkg. currants
½ to 1 cup mixed candied
fruit
1 cup walnuts or pecans

Cream sugar and shortening, add eggs - one at a time.

Sift dry ingredients, add to sugar mixture alternately with sour milk. Add finely cut fruits and nuts.

Mix thoroughly, drop by teaspoonfuls on greased cookie sheet and bake 10 to 15 minutes in 375° oven.

Makes over 100.

Margaret H. Pierce

Scotch Cakes

Cream butter and sugar, add eggs, beat well. Sift cinnamon and ginger with flour, mix all together. Roll thin, cut and place on floured cookie sheet.

Bake in moderate oven, 350°.

Mary J. Frost

½ lb. butter
1 lb. brown sugar
1 lb. flour
2 eggs
Cinnamon or ginger
or both

Norwegian Drop Cookies

Cream sugar, shortening and egg till fluffy. Sift flour and spices, combine with egg mixture then add raisins and nuts.

Drop by ½ teaspoonfuls on greased baking sheet, allowing space as they triple in size.

Bake 12 minutes in moderate oven 350°.

Mrs. Fannie T. Moss

⅓ cup shortening
⅔ cup brown sugar
1 egg
⅔ cup flour
1 tsp. cinnamon
1 tsp. cloves
1 tsp. nutmeg
⅓ cup seedless raisins
½ cup chopped walnuts

Chinese Chews (Rich Cookies)

Mix like piecrust. Put in an 8 by 10 pan and pat into thin layer. Bake until light brown in a 375° oven.

Beat eggs and add other ingredients. Spread on the first mixture and return to oven and bake for half an hour or until topping is nicely browned.

Allen J. Baird

Mixture 1
1 cup flour
2 tbsps. sugar
½ cup butter
Mixture 2
2 eggs
1½ cups brown sugar
1 cup nuts
½ cup cocoanut
few grains salt

Lace Cookies

2 eggs
1 cup sugar
1 tbsp. melted butter
1 tsp. vanilla
 $\frac{3}{4}$ tsp. salt
2 tsps. baking powder
 $2\frac{1}{2}$ cups rolled oats

Beat eggs, add sugar, butter & vanilla. Sift together baking powder and salt, add, together with rolled oats to the sugar mixture. Mix well, and drop on greased cookie sheet.

Bake 10 minutes in oven 350°.

Laura Mae Sine

Rich Cookies

$\frac{1}{2}$ cup butter
 $\frac{1}{3}$ cup sugar
1 egg
 $\frac{3}{4}$ cup flour
 $\frac{1}{2}$ tsp. vanilla

Cream butter and sugar, add egg well-beaten then flour and vanilla. Drop from tip of teaspoon small portion on buttered sheet about 2 inches apart. Take knife first dipped in ice water and spread as thin as possible.

Bake in oven 275° to 300°, 10 to 12 mins.

Martha L. Fell

Date Bars

2 eggs
 $\frac{3}{4}$ cup sugar
3 tsps. flour
1 tsp. baking powder
1 tsp. vanilla
1 cup. chopped nuts
1 cup. chopped dates

Beat eggs, add sugar and vanilla. Sift baking powder with flour, and mix all ingredients.

Bake in moderate oven 350° until brown

Ellerie H. Paxson

Fairy Gingerbread

Mix baking powder with flour. Blend in other ingredients to make consistency that will spread on greased baking sheets. Spread very thin on greased sheets of tin and bake. Cut in oblong pieces and remove while hot.

Bake in oven about 300°.

Quoted out of B over

1 cup butter
2 cups light brown sugar
1 cup milk
1 tsp. baking powder
1 tsp. ginger
Salt
2 cups flour

Delicious Oatmeal Cookies

Cream butter, and sugar, add eggs, beat well and add oatmeal and grated rind of lemon. Drop on floured baking sheet.

Bake in 350° oven until brown.

Laura Blinn Atkinson

1 cup butter
1 cup sugar
2 eggs
grated rind of lemon
2 cups quick oatmeal

Hunt Sallies Pepper Cakes

Cream butter, and sugar, add molasses and soda dissolved in vinegar. Sift spices with flour, and add.

Mix all together, roll thin, cut & place on floured baking sheet.

Bake in moderate oven, 350°.

Marion Rice Ely

½ lb. butter
½ lb. sugar
1 pint molasses
¼ tsp. pepper
½ tsp. cinnamon
½ tsp. cloves
½ tsp. ginger
1 tsp soda dissolved in
a little vinegar
2¼ lbs. flour

Jumbles

½ lb. butter
¾ lb. flour
½ lb. granulated sugar
2 eggs
Nutmeg to flavor

Cream butter and sugar, add eggs well-beaten, then flour with grated nutmeg. Take small bits in the hands and roll gently, place in circle on well-buttered pan leaving sufficient space between each circle so they will not run together. Bake in a moderate oven 350°.

Very rich and if placed in a tight jar will keep a long time.

Mary J. Frost

Cocoons (a Danish Recipe)

½ lb. butter
½ cup powdered sugar
2 cups flour
2 cups chopped walnuts
or pecans

Blend all ingredients together. Roll in balls about size of walnut. Bake slowly one half hour in oven 250° to 300°. Roll in extra powdered sugar while still hot.

Margaret H. Pierce

Dream Cake

½ cup butter
2 cups flour
2 tbsp. sugar

3 cups brown sugar
1 cup cocoanut
1 cup chopped walnuts
3 eggs well-beaten
1 tbsp. flour
1 tsp. baking powder

Crumble butter, flour and sugar together with fingers - then pat into good-sized buttered pan and bake slowly five minutes.

Next mix together the other ingredients. Spread this mixture over the first partially cooked mixture and bake until well set, in 325° oven. When cool cut in squares.

Christine Brooks

Ice Cream Wafers

Blend sugar and shortening thoroughly. Add egg beaten until velvety. Then add flour which has been sifted with salt. Beat vigorously. Add flavoring and drop on greased cookie sheet like small marbles, well apart. Bake 10-15 minutes in a hot 400° oven. The finished product is a crisp, rich wafer about the color of French vanilla ice-cream.

½ cup butter
½ cup sugar
1 egg well-beaten
¾ cup flour
½ tsp. salt
½ tsp. flavoring
(I use vanilla).

Madeline V. Foray 16.

Scotch Shortbread

Cream butter and add sugar slowly, next add egg then flour. Press on cookie sheet. Bake in moderate oven 350°, one half hour. Cut into fingers.

1 lb. butter
½ lb. confectioner's sugar
1 egg
6 cups flour

Rudolph Glover McArthur

Sand Tarts

Cream butter and sugar, add egg well-beaten, then flour and baking powder. Chill. Toss mixture on floured board, roll thin. Cut with cookie cutter. brush with white of egg and sprinkle with sugar and cinnamon mixture.

½ cup butter
1 cup sugar
1 egg
1¾ cups flour
2 tsps. baking powder

1 egg white
2 tbsps. sugar
½ tsp. cinnamon

Francis & W. rights

Cinnamon Cookies

4 cups flour
1 cup sugar
1 cup old-fashioned
molasses
1 large tbsp. lard
Pinch of salt
1 tbsp. soda
 $\frac{1}{3}$ cup boiling water
2 eggs
Cinnamon
Sugar

Combine flour, sugar, molasses, lard and salt; add soda dissolved in water and mixed with well-beaten eggs. Drop by small spoonfuls into a mixture of sugar and cinnamon. Bake in hot oven about 400°, for fifteen min.

If you have a family of children wanting a little refreshment, these soft cinnamon ones are very much to the point. Good with butter, cheese or even cream, also to grab and run and play.

Emma Nell Timmon

Lemon Squares

$\frac{1}{4}$ cup rolled cracker crumbs
 $\frac{3}{4}$ cup flour
 $\frac{1}{2}$ cup white sugar
 $\frac{1}{2}$ cup cocoanut
 $\frac{3}{4}$ cup butter
2 tbsp. milk
1 tsp. baking powder
FILLING
1 cup water
1 egg
1 cup white sugar
1 lemon (juice and rind)
2 tbsp. flour

Mix all dry ingredients, work in butter and milk.

Combine filling ingredients and cook over hot water until thick (I use 2 yolks instead of whole eggs). Sprinkle one half of the crumb mixture in a fair-sized oblong tin, cover with filling and spread, sprinkle remaining crumb mixture over top. Bake until a delicate brown in a slow oven 250°.

When cool cut in squares.

Christine Brooks

Tea Squares

Sift flour once, measure; add salt and cinnamon, sift again. Cream butter, add sugar and beat well. Add egg yolk, beat again. Add dry ingredients and mix well. Spread in 10 x 15 x 1 inch shallow loaf pan.

STEP 2.

Combine egg white and water. Spread over surface of dough. Sprinkle combined sugar, cinnamon and nut meats evenly over the top. Bake in moderate oven 350° about thirty minutes. Cut in 2 x 1 inch pieces while hot.

If desired add one half cup strained honey in Step 2. Decrease sugar to one quarter cup. Important-always sift flour once before measuring.

Violet McLeod

1½ cups sifted flour
¼ tsp. salt
½ tsp. cinnamon
1 cup butter
1 cup sugar
1 egg yolk
2 tsp. baking powder

¼ tsp. vanilla
1 egg white (slightly
beaten)
1 tbsp. water
⅓ cup sugar
½ tsp. cinnamon
⅓ cup chopped walnuts
or nut meats

Cocoanut Oatmeal Cookies

Cream butter and sugar; add eggs and flavoring. Mix thoroughly. Sift into above mixture flour and salt, add oatmeal and cocoanut and mix well. Drop from teaspoon onto greased cookie sheet and bake in oven 350°, ten to fifteen minutes.

Margaret H. Pierce

2 tbsps. butter
1 cup sugar
2 eggs
1 tsp. vanilla or almond
2 tbsps. flour
½ tsp. salt
1 cup uncooked quick
oatmeal
1 cup shredded cocoanut

Rose's Pastry

¼ lb. butter
¼ lb. cream cheese
1 cup flour
preserves

Mix sifted flour, butter and cheese together then roll very thin, cut in two inch squares drop preserve in center and fold. Place on baking sheet in hot oven and bake until a light brown.

Rose Brooks

Oatmeal Cookies

¾ cup butter
1 cup sugar
2 eggs
¾ tsp. baking soda
2 cups flour
½ tsp. salt
1 tsp. cinnamon
2 c. uncooked rolled oats
1 c. chopped raisins

Blend butter, sugar and well-beaten eggs. Sift dry ingredients, except rolled oats, add with milk to other mixture, then soda is dissolved in 1 tsp. of hot water; next rolled oats and raisins. Mix well. Drop by spoon on greased cookie sheet. Bake until golden brown in oven 375° to 400° F.

Achsah Hurley

Trilbys

1 cup brown sugar
1 cup butter
1 tsp. soda
½ cup sour milk
3 cups ground oatmeal
flour enough to roll
1 lb. ground raisins, (dates)
½ cup water
1 cup sugar

Cream butter and sugar, dissolve soda in sour milk and add to creamed mixture alternately with oatmeal and flour. Roll and cut in cookies.

FILLING.

Boil raisins, sugar and water together. Cool. Put filling between cookies, pinch edges down and bake in a quick oven.

Therese G. Taylor

Mix all ingredients together. After rolling in flour, cut with cookie cutter and bake in 350° oven for 15 to 20 minutes.

Grandmother Short

Ginger Cookies

1 cup molasses
½ cup lard
½ cup granulated sugar
1 tsp. soda dissolved in
½ cup boiling water
1 tsp. ginger & cinnamon
Flour to roll.

Mix butter, sugar & vanilla. Beat until soft. Add pecans & flour, mix well. Roll into soft balls the size of large marble. Place on cookie sheet. Bake in oven 300°, 45 min. When done roll each in powdered sugar.

Cedric E. Petrie

Pecan Cookies

½ cup butter
2 tbs. granulated sugar
1 tsp. vanilla
1 cup pecans (ground)
1 cup sifted cake flour

Cream shortening and sugar until light and add eggs separately beating well after each addition. Add water and sifted dry ingredients, then vanilla and nuts. Bake ten to fifteen minutes in 375° oven.

Arthur Misher MD

Swedish Cookies

¾ cup butter
¾ cup vegetable fat
1 cup brown sugar
1 cup white sugar
1 tsp. salt
1 tsp. soda
2 tps. water
2 eggs
3½ cups sifted cake flour
2 tps. vanilla
1 cup nuts

Easter Cakes (Italian)

6 eggs
1½ cups sugar
½ cup milk
1 cup oil
1 tsp. vanilla
flour
1 tsp. baking powder to
each cup of flour
Powdered sugar
Water
Almond extract

Beat eggs, add sugar, blend; add milk & oil and vanilla then gradually add flour and baking powder until dough is stiff enough, roll out on floured board one quarter of inch thick. Cut with cookie cutter, bake on greased cookie sheet in moderate oven. When cold, ice lightly with powdered sugar mixed with a little cold water and almond flavoring.

Jennie Zilli

Spiced Squares

1lb. brown sugar
1 tbsp. shortening
4 eggs
1½ cups flour
1½ tsp. baking powder
1 tsp. cinnamon
1 tsp. allspice
Pinch of salt
1 cup walnuts (chopped)
ICING
1 cup confectioner's sugar
Lemon juice

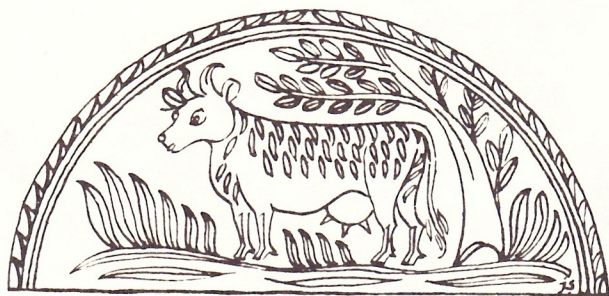
Cream sugar and shortening, add eggs one at a time and beat well. Sift dry ingredients and add to first mixture. Add walnuts and bake in a greased shallow pan 8 by 10 inches in a slow oven about forty minutes.

Remove from oven and cover immediately with a thin icing made with confectioner's sugar thinned with lemon juice and water.

Cut in squares while warm. These keep well if kept in a tin can.

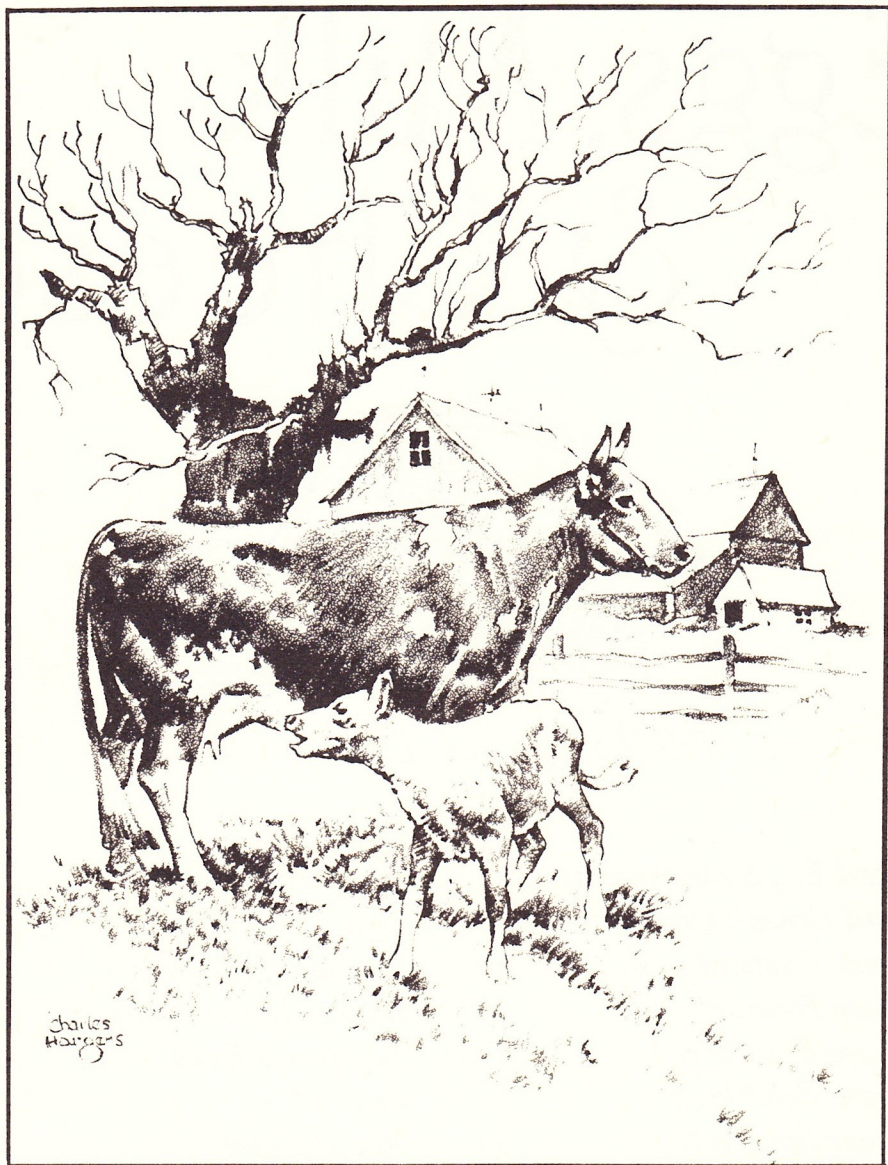
Bessie H. Etna

Eggs, Milk & Cheese



Bucks County Butter-print

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Gardenville Farm Dairies, Doylestown

Bucks County Produced Milk and Cream

Golden Guernsey Milk, Raw, Pasteurized & Homogenized

English Pancakes

Mix all ingredients together and beat *thoroughly* with rotary egg beater. Allow to stand at least one hour, & beat again before using.

Melt shortening in frying pan. When smoking hot, pour in a very thin layer of batter. Brown lightly on both sides, turning only once. Turn out on sugared paper, sprinkle with lemon juice, roll up and serve at once.

Margaret H. Perual

1 pint milk

2 eggs

4 tbsp. flour

Salt

Shortening

Lemon juice

Sugar

Cheese Souffle'

Butter bread and cut in squares. Grate or shave cheese. Place layers of bread & cheese alternately in dish. Pour over this 2 cups of milk mixed with eggs, a little salt and pepper which have been mixed together. Allow to stand for one hour. Bake in 325° oven for ½ hour. Rush to the table.

Simple, easy and delicious if eaten promptly.

Helen M. C. Henderson

6 slices white bread

½ pound cheese

2 cups milk

4 eggs

Roe Omelet

Shad roe
½ c. drawn butter
6 eggs
1 t bsp. butter
1 t bsp. parsley
Cayenne pepper

Boil roe in hot water with a little salt for 20 minutes. Take out and plunge into ice cold water until cold and firm. Wipe, and break into a granulated mass, removing all the skin & strings. Mix this with butter & minced parsley. Season cautiously with salt & cayenne. Have ready in a saucepan drawn butter. Beat roe into it & set in boiling water while you make an omelet of eggs whipped light, whites and yolks together. Add a little salt, pour eggs into frying pan where butter is simmering; shake steadily until omelet thickens, spread the roe mixture on half of it, double other part over it and turn out dexterously on hot dish. Garnish with parsley.

Nathyn B. Parke

Rarebit

1 lb. sharp cheese
1 heaping tsp. cornstarch
½ c. top milk or light cream
1 egg
½ to ⅔ small bottle beer
½ tsp. Worcestershire sauce
½ tsp. salt
shake pepper & paprika

Melt cut up pieces of cheese in double boiler, add cornstarch mixed with milk, then lightly beaten egg. ~ Stir constantly until it thickens, then add remaining ingredients. When cooked & blended smoothly, beat with Dover egg beater. Serves six.

Helan G. Felton

Egg Cutlets

Chop eggs rather coarsely and add the parsley. Make a thick white sauce. ~ Season to taste with onion juice, paprika & salt. Take from stove, - add the eggs and parsley. Spread out on a buttered dish, ~ set aside until cool. Dust hands lightly with flour and shape spoonfuls of mixture into cutlets, being careful to pat them out until an even thickness. Use as little flour as possible, or the creamy consistency will be lost. When all are shaped, dip each cutlet into slightly beaten egg, then in fine, dried bread crumbs & immerse in hot, deep fat until a golden brown. Drain on unglazed paper & serve with either a cream or a tomato sauce.

Gerena E. Gorth

Bread Crumb Omelet

Beat separately, then together, whites & yolks of four eggs, ~ fold in bread crumbs. Pour in hot buttered pan and cook over slow fire. Finish in oven at low heat for a few minutes. Serve with mushroom sauce.

6 hard boiled eggs
1 raw egg
1 c. thick white sauce
½ tsp. paprika
1 tsp. onion juice
1 tbsp. chopped parsley
salt and pepper

½ c. soft bread crumbs
½ c. milk
salt
pepper
4 eggs

Sue Sanson

Egg and Cheese Casserole

butter
sharp cheese
dry mustard
cream
eggs

Butter well a square casserole dish. Line completely (very important) with sliced sharp cheese. Cover cheese with mustard. Fill casserole with cream. Crack eggs and drop whole into cream, ~ two or three for each serving. Bake in very slow oven 250° for one and one half hours or until well set.

Hermilla Cunningham

Eggs and Mushrooms

1 doz. eggs
2 doz. mushrooms
2 cups milk
1 cup cream
2 tbsp. flour
2 tbsp. butter

Hard-boil eggs. Cook 6 mushrooms in two cups milk slowly, add cream, thicken with blended flour and butter. Cook to consistency of heavy cream. ~ Sauté remaining mushrooms in a little butter, add to sauce. Add the eggs halved lengthwise and season. Serve on toast or crackers. ~ Allow about 2 eggs & 3 mushrooms per person.

Inez P. Crooks

Scalloped Eggs and Shrimp

6 hard-boiled eggs
2 c. medium white
sauce
1 can shrimp
buttered bread crumbs

Alternate layers of sliced egg, shrimp, bread crumbs and white sauce, finishing with a generous layer of crumbs. Bake in oven of 350° for about one half an hour, or until bubbling and brown.

Inez P. Crooks



Tow-path House, Mechanic Street, New Hope
Open year 'round, this picturesque dining spot has become nationally famous
for its Good Food. The Terraced Garden Restaurant is unique

Cheese Souffle'

4 tbsp. butter
4½ tbsp. flour
2 cups milk
2 cups cheese
6 eggs

Make white sauce with butter, flour & milk. Season to taste with cayenne and salt. Add grated cheese & cook until melted. Cool slightly and add well-beaten yolks of eggs. Then fold in beaten whites ~ pour into buttered baking dish ~ put in a pan of water and bake 45 minutes at 350°.

Yvonne Griffith

Cheese Custard

3 thick slices bread (cubed)
1 c. mouse cheese (grated)
3 c. milk
3 eggs (beaten)
1 tsp. salt
1 tsp. dry mustard

Butter pudding dish, put in condiments, bread & cheese. Pour milk & eggs over it & let soak, - the longer, the better. Bake 30 minutes. Should not brown, but should be firm. May be prepared in the morning for evening meal and allowed to stand. Good hot or cold with salad.

Mrs. Anne R. Ramsey

Heavenly Pancakes

1 c. sour cream
1 c. cottage cheese
4 eggs
¾ c. flour
1 tbsp. sugar
¼ tsp. salt

Mix cream and cheese, - stir in flour and well-beaten egg yolks. ~ Beat until smooth, add salt and sugar. Fold in stiffly beaten egg whites. Cook on hot, greased griddle.

Delicious served with creamed chicken.

Edna J Harwood Bangs Lee

Dinner Omelet

Make two cups of white sauce with milk, flour, butter, salt, paprika and prepared mustard. Keep sauce hot. Beat egg yolks and add three-fourths cup of white sauce. Beat egg whites until stiff but not dry; ~ fold into yolk sauce. Turn into heavy buttered pan, allow ten minutes on top of range. Finish in preheated oven (350°) for fifteen minutes. Add remaining sauce to one cup of drained peas, sprinkle grated cheese over omelet, - then fold in half. Serve topped with rest of sauce and peas.

6 eggs
4 tbsp. butter
5 tbsp. flour
2 cups milk
1 tsp. salt
¼ tsp. paprika
¼ tsp. prepared mustard
1 cup peas
½ cup grated cheese

Mrs Harold Fisher

Baked Eggs with Mushrooms

Sauté mushrooms in butter with lemon juice, salt & pepper. Cover pan. Simmer ten minutes. Add thickened stock, ~ cook slowly ten minutes longer. Remove from stove. Stir in well-beaten eggs. Turn into buttered bake dish, ~ cover with bread crumbs, sliced olives and chopped parsley. Bake in hot oven about five minutes or until eggs are set. Serve at once.

1 doz. mushrooms
butter
lemon juice
1 c. chicken or veal stock
6 eggs
olives
parsley
bread crumbs

Sydney E. Hughes

Welsh Rare-Bit

1 lb. American cheese
½ pt. cream
1 oz. butter
2 raw eggs
1 tsp. dry mustard
1 tsp. black pepper
1 tsp. paprika
1 tsp. salt

Place butter in chafing-dish, melt and add cream. Cut cheese as fine as possible and put in chafing-dish with butter and cream, stirring constantly until mass is well cooked and perfectly smooth. ~ Add mustard, salt, pepper and paprika & cook a minute longer. ~ Place the whites and yolks in separate dishes, whipping until light. ~ Add yolks, - then whites in small portions (having turned down the flame) beating rapidly until smooth. Pour over hot biscuit or toast. ~ Will serve six.

G. E. Clouston

Neptune's Eyes

4 hard boiled eggs (hot)
1 c. white sauce
green coloring
4 slices toast
White Sauce
1 c. milk
1 tbsp. butter
1 tbsp. flour
salt & pepper to taste

Prepare white sauce by melting butter & rubbing in flour; - add milk gradually over heat and stir until it thickens. Boil slowly for three minutes, then add a few drops of coloring to make a pale green. ~ Slice a bit off the ends of the hot eggs so they will stand other end up on toast. Pour the sauce over the eggs and toast, - garnish with chopped parsley.

May J. Rye

Melt butter in saucepan; mix smoothly with flour & milk. Simmer mixture gently over fire, stirring constantly until it is as thick as melted butter. Stir into it salt, pepper, paprika to taste. Add cheese & keep on fire one more minute. Take off fire and stir into it well beaten egg yolks and let cool. Beat whites of eggs to a stiff froth, mix everything together and pour mixture into a baking dish; ~ it should be only half full, as soufflé will rise very high. Bake in pre-heated oven 350°. After 20 minutes increase heat to 375° & allow 10 or 15 more minutes. Serve at once.

Cecile V. Bourquin

Cut the bread in one-third inch slices - trim crust and cut bread in finger strips. Arrange in a buttered baking dish. Combine ingredients & pour over the bread. Set in pan of hot water & bake in a slow oven (325°) for about thirty minutes or until set. Cottage cheese may be substituted for grated, if desired.

Bertha G. Wilson

Cheese Souffle

2 tbsp. butter
2 tbsp. flour
1 c. milk
 $\frac{3}{4}$ c. grated Parmesan
or any good cheese
3 eggs
salt - pepper - paprika

Cheese Fondue

6 slices stale bread
2 eggs - beaten
1 cup milk
 $\frac{1}{4}$ teaspoon salt
few grains cayenne
1 cup grated cheese
 $\frac{1}{4}$ teaspoon mustard
 $\frac{1}{8}$ teaspoon paprika

Cornmeal Eggs

½ cup butter
4 eggs
cornmeal

Melt in frying pan enough butter to be ½ to ¾ inches deep when it's melted. Sprinkle into this enough yellow granulated cornmeal to cover bottom of pan. Pepper and salt to taste. When cornmeal begins to brown, break eggs into pan. When edges of eggs become well browned, turn and brown the other side with lid on pan so eggs will puff up. Serve as soon as possible.

Eggs cooked this way make an excellent hot Sunday supper or luncheon dish in no way resembling the customary breakfast eggs.

Grace E. Miller

Scrambled Eggs with Mustard (a la Herman)

Eggs
Butter
Mustard

.... Break a few eggs into a buttered frying pan. Add a dab or so of mustard. Beat up everything with a fork. That's it.

P.S. Very important. Make sure you've got a flame under that frying pan.

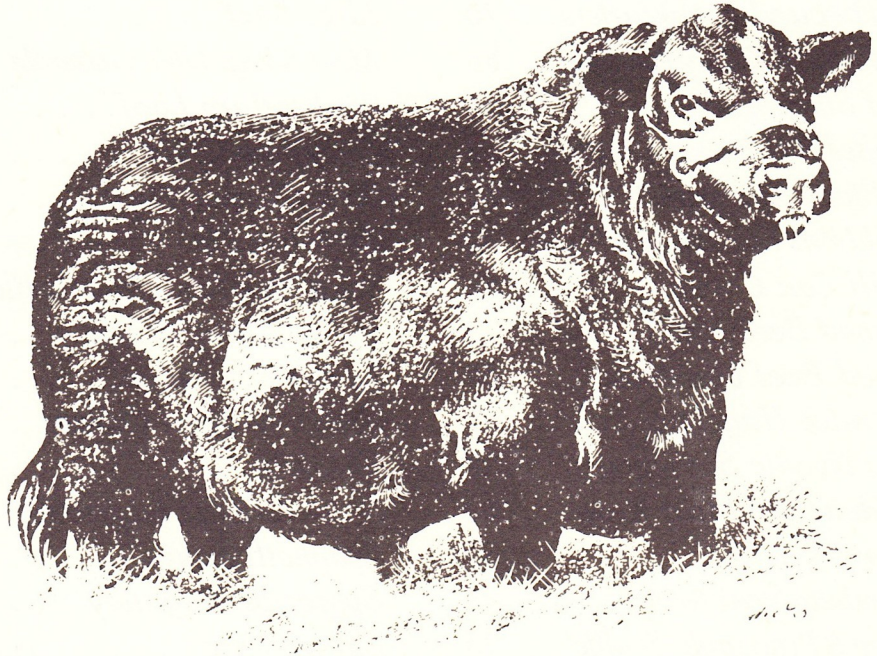
John Herman

"I never ask if a meal is well cooked. I'm interested in only one thing: Is there enough of it?"

James A. Michener

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MILLARDEN ENCHANTRIN NO 7
ASH GROVE FARM NEW MOPE, PA.
PURE BRED ABERDEEN ANGUS
FINEST OF BEEF CATTLE.

Yorkshire Pudding (Serve with Roast Beef)

Remove partially cooked roast 45 min. before done. Pour off enough fat for gravy. With remaining fat, thoroughly grease sides of roaster. Pour in batter, made as follows: Mix dry ingredients, add milk & well-beaten eggs. Beat vigorously.

Pour batter in pan. about $\frac{1}{2}$ " thick. Put roast on rack over pudding, so juice will drip into pudding. Bake 15 min. at 425°. Reduce heat to 375° for 30 min. more. In meantime make gravy. Yorkshire pudding should be served immediately.

The success of the pudding is in the beating; the amount of air in the mixture determines lightness of pudding.

Mrs. Leonard Wells

Rolled Flank Steak

Mix dressing, spread over steak & roll as for jelly roll. Tie roll with string. Bake in moderate oven (350°) about one and one half hours.

Annie C. Ansley

Serve with Roast Beef

Batter:

1 cup flour
 $\frac{1}{4}$ tsp. salt
1 cup milk
3 eggs

2 lb. flank steak

Dressing:

3 cups bread crumbs

3 tbsp. butter

Salt, pepper, sage and
onion to taste

2 tbsp. water

Golden Corn Meal Ring with Meat Sauce

1 c. enriched cornmeal
3 1/2 c. cold water
Salt
1 c. sharp cheese, grated
1/2 tsp. Worcestershire sauce

Sauce:
2 tbs. cooking oil
1 small clove garlic, minced
1/2 c. chopped onion
1/2 c. chopped green pepper
1 c. diced celery
3/4 lb. ground beef
2 1/2 c. tomatoes
1 tsp. salt
1 bay leaf.

Mix cornmeal with 1 cup cold water. Bring 2 1/2 cups water to a boil, salt. Add cornmeal mixture to boiling water, stirring constantly. Cook over low heat 10 minutes, or in double boiler 20 minutes. Add cheese and Worcestershire sauce, stirring until cheese is melted. Pour into 8 in. ring mold (greased). Keep in warm place until ready to serve.

Sauce: Heat cooking oil in large skillet. Add garlic, onion, green pepper, celery. Brown slightly, then add 3/4 lb. ground beef and cook only enough to assure the meat being tender. Add tomatoes, salt & bay leaf. Cook slowly until the mixture is sauce-like in consistency (about 20 minutes). Serve ring on platter and fill center with sauce.

Ruth B. Williams

Pretense Pie

Ground meat
Raw rice (generous hand-
ful or more)
Seasoning as desired
Tomato puree

Mix meat, rice, and seasoning. Shape into balls, cover with tomato puree and bake (covered) in 400° oven until meat is brown.

Wary Bayard Nichols

Lamb Ramekins

Brown the cubed lamb in bacon fat, lightly. Add the beer, bay leaf, sliced onion, sprig of parsley and salt. Simmer 30 minutes.

Drain, reserving a half-cup cooking liquid. Divide meat evenly among four ramekins. Blend a can of condensed mushroom soup (undiluted) with the liquid and pour over lamb. Top with cooked mushrooms and bake in a moderate oven (350°) 15 minutes. Yield: four portions.

The entire recipe may be placed in a large casserole and baked in the same manner.

Florence Grant Harris

3 cups cubed cooked lamb
1 tbspc bacon fat
12 oz. bottle beer
Bay leaf
Sliced onion
Sprig of parsley
¼ tsp. salt
1 can condensed mushroom soup.
1 - 6 oz. can mushrooms
(or ½ lb. fresh, sliced
and sauted in butter.

Liver Loaf

Cook liver in a little boiling water for a few minutes. When cool, grind liver & cooked bacon. Cook onion in bacon fat. Pour milk over bread crumbs. Combine with liquor left from cooking liver. Line sides and bottom of loaf pan with bacon. Bake for about 1 hr. When done, let stand a few minutes. Then the loaf will turn out nicely.

Margaret F. Smith

1 lb. pork liver
1 c. milk
8 slices bread (about 2
c. crumbled)
4 long slices bacon fried
2 eggs
1 ½ tsp. salt
¼ tsp. pepper
2 tbspc. chopped onion
Bacon for lining pan

Beefsteak and Kidney Pudding (English)

1 lb. stewing beef
¼ lb. beef kidney
1 large onion
Salt and pepper

Crust:

8 oz. flour
¼ lb. shortening (lard)

Line fairly large basin with pastry ¼ inch thick, saving enough for top cover. Cut beef into pieces size of walnut and kidney much smaller, flour well, add thinly sliced onion, put all in lined basin, sprinkle top with salt & pour water over meat to an inch from top of basin. Cover with layer of pastry. Seal edges and tie greaseproof paper over edges so water will not get in, and steam or boil steadily for 2 or 3 hours. If boiled, keep water below edge of basin and do not lift lid of pan more than necessary. Serves 6. Hot water may be added to make more gravy.

Serve with mashed or boiled potatoes and any kind of green vegetable.

Mrs. Wilson Stephenson

Beef Strogeneuff

2 lb. top of beef round
1 large onion
1 pt. sour cream
1 medium sized can of mushrooms
3 tbsp. soy sauce
6 tbsp. catsup
Paprika
Salt and pepper

Cook onion in small amount of butter until transparent, add meat (from which all fat & gristle has been removed), and brown. Add seasonings & cream. Cook until tender, then if necessary thicken with flour. Serve with rice and salad. Serves 8.

Constance D Paulding

Stir the skimmed & strained gravy into soaked oatmeal, season, and cook in a double boiler for 1 hour before adding the milk (in which the breadcrumbs must have been soaked); cook $\frac{1}{2}$ hour, stirring often, and turn the mixture into a bowl to get perfectly cold; then beat in the butter, melted, the chopped meat, the beaten eggs and mix thoroughly; pour into a buttered mold, and boil or steam for $1\frac{1}{2}$ hours. If you have the giblets of poultry, or part of a calf's or lamb's liver, you may substitute these for the minced meat. Turn out and eat hot.

Jane Parke Law

Dundee Haggis

1 qt. milk
 1 c. oatmeal, soaked overnight in cold water
 1 heaping cupful cold veal, mutton or poultry
 1 c. broth from stewed meat (above)
 $\frac{1}{2}$ c. crumbled bread
 1 tbsp. butter
 3 beaten eggs
 Salt and pepper

California Casserole

Saute onions & green peppers in olive oil until golden brown. Add beef and stir until separated and browned. Mix rice into mixture and add tomatoes & seasonings. Simmer 10 minutes. Pour into casserole & bake 45 minutes in moderate oven, stirring once or twice and adding tomato juice or water if mixture seems too dry. Serves 6.

Mary Stuart Jennings

1 pound ground beef
 $\frac{1}{2}$ cup raw rice
 1 No. 2 can tomatoes
 1 green pepper cut small
 2 medium onions sliced
 2 tbsp. olive oil
 $1\frac{1}{2}$ tsp. salt
 2 tsp. chili powder (or to taste)
 Ground black pepper

Braised Sweetbreads a la Buck

1 pair sweetbreads
1 qt. water
½ tsp. salt
1 slice onion
½ tsp. allspice
1 tbsp. cider vinegar
2 tbsp. melted butter
8 heads mushrooms
2 tbsp. sherry

Parboil sweetbreads in water with salt, onion, allspice, and cider vinegar for 8 minutes. Remove, drain and slice in half. Put halves in casserole with melted butter. Peel mushroom heads, add to sweetbreads, and place casserole in 400° oven for 10 minutes. Remove and add sherry, let simmer on top of stove for 2 minutes. Serve on toast. Serves 2 people.

Best of all, try the Buck's salad, made from a recipe handed down in the family for years, and one secret which cannot be divulged.

John Gonzales.
Buck Hotel

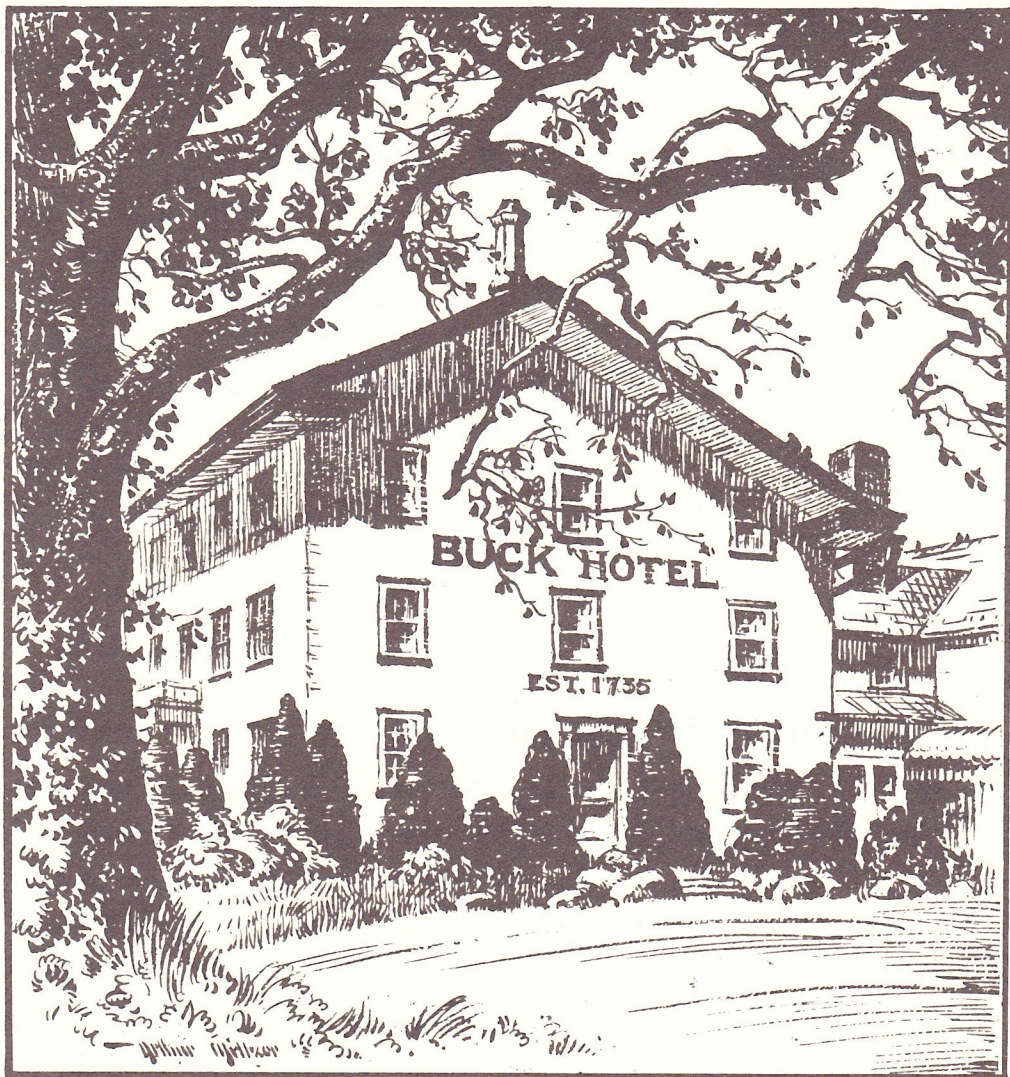
Egg Noodle Supreme

1 pkg. wide noodles
Cooked meat
Onion
Tomatoes
Salt, pepper, nutmeg
1 c. stock
Bread crumbs
Grated cheese

Cook noodles until tender, drain, arrange in layers with meat in greased casserole. Cover with sliced onion & tomato. Sprinkle with salt, pepper & nutmeg. Pour stock over all and sprinkle with bread crumbs and grated cheese.

Bake 45 minutes in moderate oven.

Helen R. Kiel



*Buck Hotel, Est. 1735 Feasterville
Known as "The Sign of the Buck" in days long gone, and a
Stagecoach stop on the road to Philadelphia, it
holds to its old tradition of good eating.*

Sukiyaki

1 lb. rump steak (sliced
very thin)
2 bunches green onions,
or 1 bunch leeks
Several stalks celery
½ lb. green beans sliced
2 dried onions sliced
Soy sauce and sugar

Start dried onions in suet or butter over a fair heat in a cast iron skillet, and add beans shortly after. In about 5 minutes, add celery & green onions. Lay the thinly sliced meat over vegetables and let it steam. Add about 4 tbsp. Soy sauce & about 1 tbsp. sugar. Let simmer until the vegetables are done but on the crisp side. More sugar or more soy sauce can be added to taste. This dish should be eaten with steamed rice. This should serve about four people.

George Wakarusa

Barbecued Frankfurters

1 med.-sized onion chopped
3 tbsp. salad oil (scant)
1 tbsp. sugar
1 level tsp. dry mustard
¼ tsp. salt
Dash of pepper
1 tsp. paprika
½ cup catsup
½ cup water
¼ cup vinegar
1 tsp. Worcestershire sauce
12 frankfurters

Lightly brown onion in oil, add combined remaining ingredients. Simmer 10 minutes. Split frankfurters, place in shallow glass dish. Pour over barbecue sauce. Bake in a moderate oven about 20 minutes, basting several times.

Virginia L. Whitehead

Spare Ribs Burgundy

Wipe spareribs with a damp cloth, sprinkle with salt & pepper, and lay in large roaster. Cover with onion. Pare and core apples, cut in half lengthwise & place around the meat. Mix chili sauce with $\frac{1}{2}$ cup Burgundy and spread it over apples & meat. Dot apples with brown sugar. Cover and bake in hot oven 450° for one hour; then uncover, pour another $\frac{1}{2}$ cup Burgundy over all, and bake until brown (about 15 minutes) basting occasionally.

3 lbs. fresh spareribs
Salt and pepper
 $\frac{1}{2}$ cup chopped onion
3 apples
 $\frac{1}{2}$ cup chili sauce
1 cup Burgundy
3 tbsp. brown sugar

B. G. Wilson

Veal and Spaghetti

Saute veal (cut in 2 inch pieces) until brown, add onion and cook until onion is yellow. Sift in flour and salt and stir until meat is covered. Add parsley and rosemary leaves with wine and water. Put toothpick through clove of garlic and remove after cooking $\frac{1}{2}$ hr. Simmer slowly for $1\frac{1}{4}$ hours, or 18 minutes at 10 lb. pressure, after adding liquid, in pressure sauce pan. If gravy is too thick, add more water. Serve over cooked fine spaghetti.

$\frac{1}{4}$ pound veal
1 tbsp. butter
3 tbsp. olive oil
 $1\frac{1}{2}$ tsp. salt
3 tbsp. flour
1 clove garlic
 $\frac{1}{4}$ cup chopped onion
1 tbsp. chopped parsley
 $\frac{1}{2}$ tsp. chopped rosemary
 $\frac{1}{3}$ cup dry white wine
 $1\frac{1}{2}$ cup water

Josephine A. Lintemeyer

Porcupine Cones

1½ lb. ground beef
½ c. rice
1 large onion
1 can No. 2 tomatoes
Seasoning

Cook rice. Mix beef, rice and onion together, season. Make in the shape of a cone, put into roasting pan and pour can of tomatoes over cones. Bake 45 minutes at 350°.

Mrs. Jennie Malone

Hamburg Steak Baked with Grape Nuts

1½ c. Grape Nuts Flakes
1 c. milk
2 eggs
1 lb. hamburger steak
Seasoning
1 tsp. baking powder

Dissolve grape nuts in milk, add this to eggs, well beaten. Blend this with steak, salt, pepper and other seasoning & baking powder. Heat a little fat in baking dish before putting in meat; sprinkle with breadcrumbs. Bake 15 minutes at 400° then reduce heat to 375° and cook for 45 minutes. Pour off extra fat and garnish with parsley before serving.

Mrs. Walker's

Scotch Mince Collops

1 lb. lean hamburger
2 c. water
2 tsp. salt
1 tsp. pepper
Kitchen Bouquet
Oatmeal

Bring salted water and hamburger to boil, stirring all the time (very important to get it smooth). Add salt, pepper and Kitchen Bouquet, thicken with oatmeal stirring until smooth. Simmer 1 hour.

Elizabeth Miller Bagg

Corned Beef Hash

Put peeled, raw potatoes and onions through the medium knife of food chopper. Mix with chopped meat and enough milk to moisten. Bake in moderate oven 350° until potatoes are done, (about 2 hrs.)

3 c. cooked corned beef
6 medium-size potatoes
1 medium onion
1 tsp. salt
Milk to moisten.

Lila M. Donald

Ham and Pineapple Souffle

Melt butter, add flour and stir until smooth, add milk and cook until thick. Add beaten yolks to ground ham & pineapple. Add this to creamed sauce. Fold in stiffly beaten egg whites. Pour in greased baking dish and bake in 350° oven 20 to 25 minutes.

1 tbsp. flour
1 tbsp. melted butter
1 cup milk
2 eggs separated
1 c. ground boiled ham
3/4 c. crushed pineapple

Mrs. H. M. J. Cooke

Meat and Vegetable Casserole

Grease casserole with butter and cut in thin slices the meat & vegetables and place in layers in casserole. Fill casserole half-full of water, salt & pepper to taste, add a few chunks of butter on top. Place lid on top. Bake 1 hr. in 425° oven.

Leftover meat
2 medium-sized potatoes
4 medium-sized carrots
4 med. or 2 large onions
2 stalks celery
Any leftover vegetables

Betty Kling

Swedish Meat Balls

- 2 lb. round steak ground
- 4 slices bread broken in small pieces and soaked in milk
- 1 small onion chopped fine
- ¼ tsp. nutmeg
- ¼ tsp. mustard
- Salt and pepper

Sauce:

- 1 tbsp. butter
- 3 tbsp. potato flour
- 1 c. beef broth
- 1 pt. sour cream

Saute onion in butter, add to other ingredients and blend well. Roll in small balls and lightly brown in cooking oil. Sauce: Combine butter, flour, and broth. To this sauce add 1 pt. sour cream slowly. Put meat balls back in sauce & simmer 15 minutes. Serve over buttered noodles.

Amada K. Colligan

Pork Chops and Rice en Casserole

- 4 thick loin pork chops
- ¼ c. uncooked rice
- 4 thick slices Bermuda onion
- 4 thick slices fresh tomato
- 4 thick slices green pepper without seeds
- 2 ½ c. beef bouillon (1 can)
- ¼ tsp. thyme
- ½ tsp. marjoram
- Salt and pepper

Saute chops on both sides. Place chops in low buttered casserole and place 1 tbsp dry rice on each chop, 1 slice of onion, 1 slice of pepper, 1 slice of tomato. Pour bouillon over all and sprinkle with herbs, salt and pepper. Cover and simmer in a slow oven (350°) about 1 hour. Serves 4.

Ellen Brown



*Cuttalossa Inn, River Road near Lumberville
Delicious Food served to the cool music of an old mill stream
is its recipe for Enchanted Dining*

Stuffed Pork Chops

6 pork chops $\frac{3}{4}$ inch thick
1 cup bread crumbs
 $\frac{1}{4}$ cup chopped celery
 $\frac{1}{4}$ cup chopped onions
 $\frac{1}{2}$ tsp. salt
Pepper
 $\frac{1}{2}$ tsp. rosemary (sage
may be used instead)
1 cup light cream or milk

Prepare a dressing of the dry ingredients. Trim excess fat off the chops and make a deep gash along this side. Fill the chops with dressing and sew up opening. Brown in a hot skillet, then place in a pan or casserole, add 1 cup of light cream or milk. Cover and bake in oven at 350° for 1 hour.

Dor Walker

Veal Loaf

3 lb. ground lean veal
1 lb. ground lean pork
 $\frac{1}{2}$ lb. ground salt pork
1 tbsp. chopped onion
 $\frac{1}{2}$ cup chopped parsley
1 cup. tomato catsup
6 plain crackers rolled fine
1 heaping tbsp. salt
 $\frac{1}{2}$ tbsp. white pepper
3 red or green chopped
peppers

White Sauce:

1 cup milk
3 tbsp. butter
1 tbsp. flour
3 eggs

Mix meat mixture thoroughly. Make white sauce by blending milk, butter & flour. Cook until it thickens, remove from fire, add well beaten eggs. When cool, add to meat mixture, mold into loaf & bake 3 hours in moderate oven, basting with mixture of 1 cup catsup and 1 cup boiling water. This divides nicely and is good hot or cold.

Frances Watson

Shashlik

Remove the skin carefully. With a single slice of a sharp knife open the meat on the inner flank side. Remove bone & lay meat on a wooden cutting board. Cut meat clear through down the length to make 8 or 10 strips. Cut these strips across to make cubes $1\frac{1}{2}$ inches square. Chop onion and lay over lamb, add salt and pepper to taste, squeeze onion into meat with your hands until it is well bruised. Juice of lemon may be added. Put cubes on spit and broil over live coals (not flame) until done.

George Papashvily

Lancashire Hot Pot

Brown meat in a little butter. Slice onions and brown. Put meat in bottom of casserole, cover with onions, add mushrooms, kidneys & oysters. Pour hot stock over all. Shingle with sliced raw potatoes well seasoned with salt & pepper. Bake 2 hours in a covered casserole in a medium hot oven (350°). Take cover off for the last 20 minutes. Serves 6.

Mrs. M. C. Conall

5 to 7 pound leg of lamb
1 med. onion per lb. meat
Salt and pepper to taste
Juice of 1 lemon

2 lbs. best neck of lamb
3 lambs kidneys, split
 $\frac{1}{2}$ pound mushrooms,
(caps whole, stems cut up)
 $1\frac{1}{2}$ dozen oysters
 $\frac{1}{2}$ lb. onions
 $\frac{3}{4}$ pint soup stock
6 medium potatoes
Salt and pepper
2 tbsp. butter

Hasen Pfeffer

Rabbit
Vinegar
1 large onion, sliced
Salt and pepper
Cloves
Bay leaves
Butter
1 cup thick sour cream

Place rabbit in earthenware jar and cover with equal parts of vinegar & water. Add sliced onion, salt & pepper to taste, cloves & bay leaves. Let meat soak in solution two days - then remove meat & brown in hot butter, turning it often. Gradually add some of the sauce in which the meat was pickled. Let it simmer until the meat is tender, (about 30 minutes). Just before serving, stir sour cream into the sauce, or if you prefer, thicken with a little flour and serve with noodles.

Ellen J. Fromm.

Squirrel Pie

4 squirrels
5 medium potatoes
6 medium onions
Seasoning
Cornstarch

Boil squirrels in salted water until tender. Remove meat from bones. Dice and boil potatoes & onions in just enough water to cover. Combine with squirrel, season and thicken to medium consistency with cornstarch. Boil a few minutes.

Pour mixture into casserole lined with plain pastry, and cover with crust. Bake in 425° oven for 10 minutes, reduce heat to 375° for 30 minutes.

Mrs William P. Goner

Kidney Supreme

Clean the kidneys, leaving them as whole as possible. Fry them lightly in a little fat, turning frequently. Chop onion, parsley, marjoram & garlic and add, with 1 cup of stock or water, to the kidneys and simmer for 1 hour. By this time dinner is nearly ready, so let's mix two cocktails; take three of gin & two of dry vermouth, but use one vermouth for the kidneys instead of the drink; this will improve both considerably. Now season the kidneys with salt, pepper & Worcestershire sauce and thicken with just a wee bit of cornstarch. Serve on toast, and I hope you like it. I do.

Valentine d'Orvies

4 veal or pork kidneys
1 medium onion
Parsley
Marjoram
Small kernel of garlic
1 tbsp. Worcestershire
sauce
Little cornstarch
Dry vermouth
Salt and pepper

Shish Kebab (barbecue) Armenian

Marinate the ingredients with combined liquids. Allow to stand in closed container approximately 24 hours, (refrigerated).

Broil over charcoal fire, using wire mesh.

Levon S. Gazizian

Leg of lamb, cubed
Onions, quartered
Green peppers, sectioned
Sprigs parsley
Salt and pepper
Olive oil & vinegar, or
dry wine
1/2 cup tomato juice

Hungarian Veal

3 lbs. veal
1 lb. onions
3 green peppers
A little garlic
1 can tomato soup
1 can water
Salt and pepper to taste

Cut veal in pieces about 2 in. square, roll in flour and brown in fat in a pan. Saute onions, peppers & garlic. Add veal with 1 can tomato soup and 1 can water.

Bake in 300° oven about 1½ hours or until tender. Serve with noodles or rice.

Louis G. Johnson

Children's Favorite Meat Loaf

1½ lb. ground beef
⅔ c. bread crumbs
1 c. milk
1 tsp. salt
⅛ tsp. pepper
¼ tsp. poultry seasoning
2 eggs

Sauce:

4 tbsp. catsup
3 tbsp. brown sugar
1 tsp. dry mustard
½ tsp. nutmeg

Mix all ingredients and put in oiled loaf pan or baking dish. Cover with sauce, made by combining catsup, sugar, mustard and nutmeg. Bake in 350° oven for forty five minutes.

Dorothy M. Schuster.



Logan Inn, Est. 1734, South Main Street, New Hope. The hospitality and charm which made it so popular in Washington's day have been retained. The Murals are notable.

Sausage Squares

- 1 lb. bulk sausage
- 2 eggs
- 1/4 c. evaporated milk
- 3/4 c. water
- 1 c. salted cracker crumbs

Break up sausage while browning in a skillet, pour off most of the fat. Beat the eggs slightly and add to the cooled sausage. Add the milk, water & cracker crumbs and pour into a greased 8x8x2" baking dish. Bake in moderate oven (350°) about 45 minutes or until firm.

Margaretta Pickard

Pantry Ham Loaf

- 2 lb. finely ground ham
butt end (all meat)
- 1 lb. finely ground fresh
pork
- 2 c. bread crumbs (fine)
- 3/4 c. milk
- 2 eggs
- 3/4 tsp. salt
- 1 1/2 tsp. sugar
- 1 c. canned tomatoes

Mustard Sauce:

- 1 egg
- 1 tbsp. flour
- 1/2 tbsp. dry mustard
- 1/2 c. brown sugar
- 1/2 c. vinegar
- 1/2 c. consomme
(canned is all right)

Mix ham & pork with crumbs, add milk & eggs and mix well. Mold into loaf form and place in baking pan. Add salt & sugar to tomatoes & cook 10 minutes. Pour half of tomatoes over loaf and bake uncovered at 350° 30 min., basting with other half of tomatoes. Cover & bake 1 hour longer. Serve with Hot Mustard sauce. Serves 8.

Mustard Sauce:

Combine all ingredients listed and cook in double boiler until thick.

Suggestion: Sauce recipe may be doubled - delicious with cold cuts, etc.

Mrs. Raymond A. Frisbie

—Roast Pork Tenderloin Patties (in Cornflakes)

Take pork tenderloin patties, smashed with butcher's cleaver to one quarter or one half inch thick. Wrap each patty in cornflakes until well covered. Place in small roasting pan generously greased with butter. Pour a tbsp. of cream over each patty, dot each with butter, add salt and pepper to taste. Roast in slow oven (350°) for an hour, removing cover of pan for last fifteen minutes. If patties become too dry while cooking, add a little more cream, or a small amount of water to roasting pan. Serve with candied sweet potatoes and tart applesauce.

This is a favorite dinner of mine when winter comes, but I have no kitchen experience or skill and the "dish" is completely the product of Mrs. Ernst's skill.

Paul Ernst

6 or 8 pork tenderloin
patties
Cornflakes
6 or 8 tbsp. cream
Butter
Salt and pepper to taste

Pan broil sliced liver slightly; place in baking pan. cover slices with sliced bananas and seasoning. Top with buttered bread crumbs & bake brown, about 15 min.

Trumascita

Liver Carmen

Calves liver
Bananas
Bread crumbs (buttered)
Salt and pepper

Baked Rabbit

2 rabbits
Egg
Cracker crumbs
Butter
Vegetable shortening
Water
2 medium onions

Clean rabbit and use all but the back or rib pieces. Roll in egg and cracker crumbs and brown in half butter & half vegetable shortening. Place in shallow pan or roaster, adding water to almost cover. Bake at 350° until tender, add your favorite dumplings and serve with baked apples. I always add 2 medium onions with one gash almost through, and remove before adding dumplings.

Mr. William P. Cosner

Spaghetti Sauce

1 clove garlic
1 medium onion
1/3 lb. ground beef
1 green pepper
1 No. 2 can tomatoes
1-10 1/2 oz. can tomato
puree
1-8 oz. can tomato paste
1 1/2 tbsp. olive oil
1 1/2 tsp. sweet basil
2" pepperoni (Italian
sausage)
Salt and pepper
Crushed red pepper
Mushrooms

Mince finely garlic and onion. Add to ground beef. Saute in olive oil. Slice thinly 2 inches of pepperoni & saute in separate pan. Add pepperoni to ground beef. Chop pepper and add to meat, then add tomatoes, stirring well. Next add tomato paste, puree, salt, pepper & sweet basil. Sprinkle lightly with crushed red pepper and add mushrooms, if desired. Stir well, cover tightly, and let simmer 1 1/2 or 2 hours. Serves 4.

Catherine Pilley

Cut up the onions & pepper in a skillet and add tomato soup and 2 cans of water, simmering for 15 minutes. Add the meat, salt, pepper & chili powder, cover and simmer 1 hour, stirring occasionally to prevent sticking. Add kidney beans. Cook for 5 minutes and serve.

Mabel Engle

Chili Con Carne

1 lb. ground beef
2 medium onions
1 green pepper
1 can tomato soup
1 can kidney beans
2 tsp. chili powder
Salt and pepper to taste

Place ham in small, deep, iron frying pan with 1 wineglass of water and 1 of sherry. Cook over low heat until liquid is almost gone, then add the other glass of sherry & cloves. Cook until very tender, turning occasionally. Serve hot, with or without your favorite sauce.

Penelope Smith

Ham

Slice of ham 1½" thick
1 wine glass water
2 wine glasses of sherry
6 cloves

Dried Beef Casserole

Cook & drain macaroni. Frizzle meat & pepper, add flour and blend. Add milk and cook until thick, stirring constantly. Add ¾ c. cheese, combine sauce & macaroni. Pour into greased pan, top with remaining cheese. Bake in moderate oven 30 to 40 min.

1 6-oz. pkg. macaroni
¼ lb. dried beef
¼ c. chopped pepper
3 tbsp. butter
3 tbsp. flour
1½ c. milk
1 c. grated cheese

Frances B. Walton

Italian Spaghetti

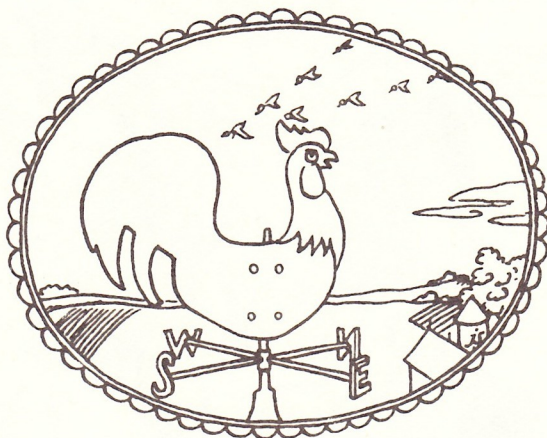
- 2 large onions
- ½ c. imported olive oil
- 1 lb. ground beef
- 2 cloves garlic
- 2 cans tomato paste
- 2 cans tomato sauce
- 2 chili peppers
- 1 lb. Linguini spaghetti
(thin spaghetti)

"Suzy's speciality is Italian Spaghetti, and she can make a marvelous meat sauce! Here goes." Partially cook chopped onions and garlic in olive oil in a large skillet. Add meat and let it break up, cooking about 20 minutes. In a separate pan combine tomato paste & sauce, and let simmer for about 10 minutes. Then add tomato mixture to the onions, garlic and meat. Continue cooking over a low flame for at least two hours, possibly three. The important factor in preparing the sauce is cooking it long enough for the meat to be thoroughly assimilated. The more concentrated the sauce is, the better. Remember you can always add water if it's extremely thick. Boil spaghetti ten or twelve minutes. About ten minutes before you are ready to serve add the peppers to the sauce, but be sure you don't leave them in too long.

Serves 5 or 6.

Suzanna Fort Evans

Fowl



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*Dark Hollow Farm, Windy Bush Road, New Hope
where the specialty is White Guineas, fresh dressed and frozen.*

Roast Guinea Hen

Select a young bird, clean for roasting. Wipe with damp cloth. In the opening, place a peeled small orange and 2 or 3 slices of onion. Truss. Roast in a moderate oven 375°. Place breast down in a roasting rack & roast about 25 to 30 minutes. Then turn and finish roasting about 25 to 30 minutes longer. Baste frequently with port wine and butter in equal parts.

When roasted, it may be carved, or split for individual servings. A very nice accompaniment is wild rice, or green beans with almonds, and currant jelly.

Margaret S. Whitehead

Guinea hen
1 orange
2 or 3 slices of onion
Port wine
Butter

Chicken Curry

Fry onions in butter until crisp. Remove & add curry powder to butter in the pan. Simmer until very dark brown. Place chicken in mixture, add salt and fry until chicken is brown. Add water and onions, cover & simmer slowly until meat is tender & gravy is reduced to one half. Serve with rice.

Left over meats may be used instead of the chicken, or fresh veal or lamb.

Charlotte E. Odell

3 tbsp. butter
12 onions, sliced thin
1½ tsp. salt
6 tbsp. curry powder (use good Bombay or Madras mixture)
1 cup water
1 tart apple
1 stewing chicken cut in pieces.

Chicken Casserole

1 frying chicken
Salt and pepper
3 tbsp. parsley chopped
1 onion chopped
3 tbsp. olive oil
1 clove garlic
½ c. lemon juice

Cut fryer into small pieces. Place in buttered casserole, season with salt and pepper, chopped parsley and onion, olive oil, and garlic. Then pour lemon juice over all. Cover, and bake in moderate oven 1 hour, or until tender.

Alice Harvey

Roast Guinea Hen

Guinea hen
3 tbsp. butter
3 tbsp. flour
¼ c. shortening
⅔ c. boiling water

Clean guinea hen, stuff with raisin filling, place on its back in roasting pan. Cover surface with salt and spread mixture of combined butter & flour on legs, dredge with flour. Put in pre-heated oven; when flour is browned baste with mixture of boiling water and dripping every 10 minutes until guinea is tender. Turn occasionally in order to brown evenly. Serve with brown gravy made from fat in pan. Temp. 425° for 15 minutes, then reduce heat to 375° for about ¾ hour.

Raisin Stuffing:

4 c. soft bread crumbs
¾ c. fat
Salt
Pepper
1 c. seedless raisins

Stuffing: Combine and stuff lightly, allowing for expansion.

Chf. Ferdinand Hirt

- Paprika Chicken with Sour Cream Gravy

Brown chicken until golden on all sides in hot fat in heavy large saucepan. Remove. Cook chopped onion & pepper in the hot fat until yellowed, stir in paprika. Add browned chicken, salt, water, carrot & celery for flavor & simmer slowly from 1 to 2 hours or until tender. Remove carrot and celery. Place chicken on hot platter surrounded with hot fluffy rice. Add sour cream to paprika gravy in pan, bring to a boil and pour over chicken.

Mrs. John Papernek

1 to 3 lb. frying chicken or young stewer cut up
3 tbsp. fat
1 med. onion chopped fine
1 small green pepper seeded and chopped
1 tbsp. salt
1 tsp. paprika
2 c. hot water
½ c. sour cream
1 carrot
1 stalk celery

Roast Wild Duck

Mix the bread crumbs, onions, celery, raisins and salt; add milk & eggs. Fill the duck with the stuffing. Place in a roasting pan and cover duck with strips of bacon. Roast uncovered in a moderate oven 1 to 1½ hours. Combine the catsup and sauces and baste duck frequently with them during the last half hour.

Emil Hawthorn

4 cups bread crumbs
½ cup chopped onion
½ cup chopped celery
1 cup raisins
½ tsp. salt
½ cup milk
2 eggs beaten
2 wild ducks
Strips of bacon
1 cup catsup
¼ c. Worcestershire sauce
¼ cup A.1 sauce
½ cup chili sauce

Chicken and Cheese Noodle Casserole

4 lb. chicken
1 lb. broad noodles
3 egg yolks
 $\frac{1}{2}$ c. grated Swiss cheese
 $\frac{1}{2}$ c. grated Parmesan
cheese
 $\frac{1}{2}$ c. cream

Boil chicken in 2 quarts of water seasoned with salt, pepper & celery. Cool chicken and remove skin and bones. Cut chicken in pieces 2 and 3" long and 1" wide. Set aside while you boil noodles in 1 qt. of salted water. Drain, season with salt and pepper, $\frac{1}{4}$ cup of the Swiss cheese and all the Parmesan cheese. Place noodles in a buttered casserole, and place pieces of chicken on top. Make a rich cream sauce with bouillon of the chicken and cream and egg yolks. Pour over chicken & noodles. Sprinkle top with balance of Swiss cheese and put in hot oven (400°) and brown for 30 minutes.

This recipe was taken from a famous restaurant, *Ciros*, in Paris.

Mrs. Edward T. Bell

Chicken Loaf

2 c. chopped chicken meat
1 c. bread crumbs
2 eggs

Put meat & bread crumbs together & moisten with stock in which the chicken was cooked. Then add the eggs, well beaten. Form into a loaf and bake 1 hour in a greased pan, in a hot oven.

Lucy Hellyer

Chicken and Olive Casserole

Start your oven 325°. Cut chicken into serving pieces. Mix salt and pepper into flour. Dust chicken lightly (save what is left over). Melt butter in heavy skillet and brown chicken well. Place pieces in a large (2 qt.) casserole. Stir remaining flour in skillet. Add bouillon cubes dissolved in boiling water, a bay leaf and Tarragon. Stir until mixture comes to a boil. Pour this over the chicken and bake 45 minutes. ¶ In the meantime, pit and slice ripe olives and cut pimento into large pieces. Also fry bacon until crisp. Add olives and pimento to chicken 10 minutes before serving. When ready to serve sprinkle with crumbled bacon.

Serves 4.

Suzanne Hughes -

4 pound frying chicken
1 tsp. salt
Dash pepper
3 ½ tbsp. flour
7 tbsp. butter
2 bouillon cubes
1 ½ cup boiling water
1 bay leaf
¼ tsp. dry Tarragon
10 ripe olives
3 pieces pimento
6 slices bacon

Turkey Liver Sauce

Brown bacon slowly in skillet, remove. Add liver, onion, garlic and celery to fat in pan. Simmer slowly until lightly browned. Add remaining ingredients including bacon. Simmer 1 hour, adding more water if needed. Serves five when used as sauce with rice.

Kuise Johnson

½ c. chopped bacon
1 c. turkey (or chic.) livers
¼ cup chopped onion
1 minced clove garlic
½ cup chopped celery
1 can tomato paste
1 can consomme
1 cup water
½ tsp. salt
⅛ tsp. pepper

Homestead Fried Chicken

2 ½ to 2 ¾ pound frying
chicken

Salt

Pepper

Flour

Rendered ham or bacon fat

Quarter chicken, and dip in flour seasoned with salt & pepper. Put in a Dutch Oven in about 1 inch of fat, and turn frequently until a golden brown. Turn fire low for about 15 minutes. Pour off excess fat and put in 1 cup of chicken broth. Let simmer for about 10 minutes.

Grace D. Rooney

Brandied Duck

1 duck (6 lbs.) or 2 wild
ducks

2 large onions, chopped

2 tsp. chopped parsley

1 bay leaf

Pinch of thyme

1 clove garlic

½ lb. mushrooms

¼ c. olive oil

3 jiggers cognac

1 pint claret

Salt and pepper to taste

Have the ducks cleaned & cut into serving pieces. Sprinkle lightly with salt & pepper. Put in deep enamel dish. Add onions, parsley, bay leaf and thyme, garlic, cognac and claret. Marinate for 4 hours at least, overnight is better. Put oil in earthenware casserole & heat over high flame. Brown the pieces of duck in the oil for about 15 minutes, then add the liquid and the sliced mushrooms. Cover tightly and simmer over a very low flame until the duck is done, for about 1 hour. Serve hot.

This is an Italian receipt that our family have adopted as our own because the family as a whole hates overhung, undercooked game. Some like it.

Fredricka Child

* From *The Art of Italian Cooking*, by Maria
lo Pinto and Milo Miloradovich. Copyrighted
1948, by Doubleday & Company, Inc.



The Homestead Restaurant at Lavender Hall. The old part of the house was built prior to 1709, on land purchased from William Penn in 1682.

Chicken Divan

1 5-lb. chicken
Water
2 tsp. salt
2 c. medium white sauce
 $\frac{1}{4}$ tsp. nutmeg
 $\frac{1}{2}$ c. hollandaise sauce
 $\frac{1}{2}$ c. whipped cream
3 tsp. sherry
1 tsp. Worcestershire
sauce
1 large bunch broccoli
1 c. grated Parmesan cheese

Place fowl on a rack in a kettle. Add about 5 cups of boiling water and salt. Simmer about 3 hrs. or until tender. Cool in broth. (In a pressure cooker use 2 cups water and 15 lbs. pressure for 25 minutes) Make white sauce and add nutmeg. Make Hollandaise, combine with W. sauce and sherry, whipped cream and Worcestershire.

Cook broccoli. Put on platter or in large casserole, sprinkle with part of cheese. Remove cooked chicken from broth. Take off skin, carve into serving size pieces and put on broccoli. Cover with sauce and cheese. Broil until brown and bubbly about 5 inches below broiler flame.

Mary Hedger Black

Casserole for Left-Over Fowl

1 c. cubed poultry meat
 $\frac{1}{2}$ c. sautéed, or canned,
mushrooms
 $\frac{1}{2}$ c. grated sharp cheese
3 c. cooked egg noodles
Milk
Salt

Combine the meat, mushrooms, cheese and noodles. Add any left-over gravy and enough milk to make the proper consistency. Salt to taste. Bake in a covered casserole about 1 hour in a slow oven.

Frances B. Walton

Chicken Borbey

For each portion mince $\frac{3}{4}$ cup of cold chicken and 1 tbsp. of mushrooms sautéed in 2 tbsp. of pure cream. Over hot flame, sear in another pan 1 slice of Virginia ham per portion for 2 minutes, having the ham sprinkled well on both sides with paprika. Put in $\frac{3}{4}$ oz. of sherry for each slice of ham, and let simmer, turning the ham constantly until the gravy becomes reduced to a rich sauce. Remove the ham & stir the greased chicken gently into the sauce. Add 1 tsp. of butter per portion. When well mixed, place the slice of ham on a piece of toast and top the mixture with the wine-creamed chicken. Serves 4.

B. G. Wilson

Chicken Supreme

Cook chicken. When cool, cut in pieces. Prepare sauce or thickening: to one can mushroom soup add chicken stock. Add cut up chicken, and mushrooms, also about 4 tbsp. cooking sherry. If not thick enough, thicken with flour. Just before serving add diced celery & pecans. Serve on patty shells.

Sally B. Mueller

3 c. cooked chicken
Butter
4 tbsp. chopped mushrooms
8 tbsp. rich cream
4 slices Virginia ham
Paprika
3 oz. sherry

5 lb. chicken
1 can creamed mushroom soup
1 c. uncooked diced celery
1 c. shelled whole pecans
Chicken stock
Salt and pepper
Cooking sherry

Chicken a la King

4 c. cooked chicken
2 c. cooked fresh mushrooms
1 qt. milk (or part cream,
or $\frac{1}{4}$ chicken broth)
3 rounded tbsp. flour
1 tsp. salt
 $\frac{1}{4}$ tsp. pepper
2 tbsp. green pepper finely
chopped
3 hard boiled eggs
 $\frac{1}{4}$ lb. butter
Parsley

Melt butter; when melted remove from fire, blend flour, stir until smooth, add part of milk and return to fire, adding remainder of cold milk, stirring constantly. Boil 5 minutes, put in top of double boiler. Rub egg yolks through wire strainer and add to sauce. Slice mushrooms, wash thoroughly. Cook in tight covered pan with a little water and $1\frac{1}{2}$ ounces butter until tender & until all moisture has disappeared. Add chicken, mushrooms & seasoning to sauce. Keep uncovered over hot water. Serve on toast, garnished with white of egg rings and parsley.

Helen Frank Goulding

Pheasant

1 pheasant
1 onion
Salt
Pepper
 $1\frac{1}{2}$ c. water

Cut as for fricassee, put fat in pressure cooker, place pheasant in & brown both sides with lid off Cut small onion, add salt, pepper, and $1\frac{1}{2}$ cups water. Cover & cook required time for pressure cooker.

Marian E. Ely

Chicken & Noodle Casserole

Saute chopped onion and sliced mushrooms in butter. Push to side of pan, add flour and curry and blend. Add liquid and stir constantly until thickened. (Any left-over chicken gravy may be added.) Mix with chicken and raisins. Cook noodles in salted water until tender. Drain and add to chicken mixture. Pour into casserole and bake in oven 375° for 20 minutes.

P.S. Canned chicken may be used with G. Washington Golden broth for gravy.

Krischer, Barbara J.

1 ½ c. cooked chicken
1 onion
2 or 3 large mushrooms
3 tbsp. butter or margarine
2 tbsp. flour
1 ¼ tsp. curry
1 cup chicken broth
1 cup cream
2 tbsp. seedless raisins
2 oz. noodles

Roast Goose with Sauerkraut

Put carrot and celery into the bird. Fry onion in fat, add sauerkraut and grated potato. Then add caraway seeds, salt, pepper and water. Turn bird every half hour. After 1 ½ hours, take out of oven. Take out carrot and celery and stuff it with sauerkraut and potato stuffing. Let it roast for another hour dry, without any juice.

Walter King

1 goose (about 12 pounds)
1 c. tomato sauce or juice
⅔ cup sherry
4 sprigs celery
1 large carrot
3 cups water
3 tbsp. salt
½ tsp. pepper
1 tbsp. goose fat
1 large onion
2 lbs. sauerkraut
12 tsp. caraway seeds
1 large potato
½ cup water

Gratine de Poulet

1 chicken

Salt

1 onion

1 carrot

1 stick celery, with top

Bergamot leaves

Stew chicken in slightly salted water, season with onion, carrot, and stick of celery. We add a few bergamot leaves when in season. Peel and slice very thin as many potatoes as would balance the meat on your chicken, or 1 good sized potato per person.

The chicken should not be so well done that the meat begins to come off the bones. This stewing can & should be done ahead—the fat can then be used instead of butter for the sauce.

To make sauce, melt chicken fat and flour in top of double boiler, stirring constantly, and as they thicken, add alternately, in equal parts, milk, and chicken broth. Salt well to take care of unsalted potatoes. To a quart of sauce add 1 c. cheese, and cook in double boiler until smooth and mellow. We add $\frac{1}{2}$ tsp. thyme or oregano but that is optional.

When the sauce is ready, grease

Potatoes

1 tbsp. chicken fat, or butter

1 tbsp. flour

Milk

2 cups sharp grated cheese

$\frac{1}{2}$ tsp. thyme or oregano

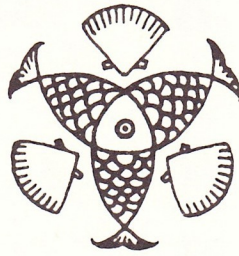
with chicken fat the sides & bottom of a large shallow casserole. Cover bottom with layer of potatoes, & over it spread your chicken, bones & all, and cover with rest of your potatoes. Over all pour the sauce, which should be able to work itself to the bottom. Bake in 350° oven 1 hour, or until the potatoes are done. Then sprinkle on the top 1 cup of cheese and broil until well melted and crusty.

This dish can be made in quantity for a buffet supper.

This recipe used to be the speciality of a little French restaurant called the Comet of 1811. That was in pre-war Paris, the restaurant no longer exists.

Fredricka Child

Sea Food



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The Thompson-Neely House, River Road south of New Hope, Headquarters of General Lord Stirling prior to Battle of Trenton. Central part built 1702, left end 1757, right, 1786.

Fresh Curried Shrimp

Shell shrimp (shrimp must be fresh)
Saute in hot butter until lightly brown.
Remove from pan.

Brown chopped onions with crushed and chopped garlic. Add flour and curry powder. Stir well, add milk gradually or until thickened.

Add lemon juice or sour cream. Stir and add shrimps. Season to taste. Break cinnamon stick and add. Cover tightly and simmer gently for about half hour. Stir occasionally.

Add more milk if needed. Serve with rice. (rice separate)

Harry Rosin

1 lb. shrimp (fresh)
2 medium sized onions
2 cloves garlic
3 tbsp. butter
2 tbsp. flour
1 c. milk
1 tsp. lemon juice (or
2 tbsp. sour cream)
salt (to taste)
pepper (pinch to taste)
2 tsp. curry powder
1 stick cinnamon

Shrimp Jambalaya

Drop shrimps into boiling salted water, cook five minutes. Drain, shell, and clean. Melt butter in heavy skillet and saute onion, garlic, sausage and shrimps five minutes. Add tomatoes, seasoning, chili, pepper and rice. Add hot water or bouillon. Cover and simmer 25 minutes.

1 lb. fresh shrimp
1 onion, minced
3tbsp. butter
1 clove garlic, minced
1 c. canned tomatoes
1 tsp salt & dash cayenne
½ chili pepper minced or
1 tsp. chili powder
1½ cup uncooked rice
½ lb. pork sausage
3 c. bouillon or water

Marjorie Hargens

Red Snapper Creole

Red Snapper (about 3 lbs)

2 doz. Oysters

2 doz. Shrimp (boiled)

1 doz. Crawfish (boiled)

2 large onions.

2 tbsp. butter.

1 cup bread crumbs.

3 large tomatoes.

1 cup mushrooms.

3 sprigs thyme

3 sprigs parsley

2 bay leaves

Allspice

Cloves

½ White Wine

Salt & Pepper

Clean and wash Red Snapper thoroughly. Make "S" cut in back and stuff with finely chopped spices, bay leaves, etc. Rub inside and out with salt and pepper. Stuff fish with stuffing made of 12 oysters, bread crumbs, one onion, salt and pepper. Grease fish, pour bottle of wine over and let bake well in wine.

While fish is baking prepare sauce. Take one tablespoon of butter, one onion. Brown onion in butter (do not burn) add three tomatoes, chopped herbs and a pint of oyster water made from boiling oysters in own water. Put the boiled shrimp, oysters, crawfish and mushrooms around the Snapper in the serving dish, pour the sauce over all and put back in the oven to bake for a few more minutes.

Herbert R. Ward

Tuna and Noodles au Gratin

1 can cream mushroom soup

½ cup milk.

1 - 7½ oz. can Tuna.

1 - 4oz. pkg. Noodles, cooked.

Grated cheese

Add milk to soup and heat. Place layers of tuna and noodles in casserole. Pour soup over this and sprinkle with grated cheese. Bake in 400° oven about 20 minutes or until brown.

Mrs Mel Pyle

Fried Oysters

Take fresh shucked oysters from liquor and dip in cracker meal, coating very lightly. After all are dipped in this manner, mix egg and milk, and, after dipping in egg & milk, lay oyster in cracker meal. Cover oyster. With hand cupped press lightly on oyster. After this has been done, dip again in egg & milk and lay oyster in bread crumbs, pressing in the same manner.

Oysters
Cracker meal
Bread crumbs
Eggs
Milk
Crisco or pure lard

The most important factor in frying oysters: you must have the lard very hot. Test by throwing crumb into grease. When you are satisfied that grease is hot, drop oyster in and allow to brown.

Edward H. Matthews

Sauce for Herring

Mix flour, mustard, sugar together in bowl. Add combined milk & vinegar. Add mixture to melted butter & finely minced onion. Bring to a boil, or cook until thickened. When cooled slightly, add herring and chill until ready to serve.

1 tbsp. flour
1 tsp. dry mustard
 $\frac{1}{2}$ tsp. sugar
 $\frac{3}{4}$ cup milk
2 tbsp. vinegar
1 tbsp. butter
1 tbsp. onion
Herring

Ellen Tronum

Terrapin a la Colligan

1 qt. terrapin meat
1 qt. milk
½ lb. butter
1 tbsp. dry mustard
1 jigger sherry wine
Pinch cayenne pepper
Salt and pepper to taste

Heat terrapin and mustard in pan with a little butter; add milk and let come to a boil. Stir in remaining butter with salt and pepper. Sherry to be added last, and mixture immediately removed from heat and served.

Elizabeth M. Colligan

Fillet of Sole with Tomato & Wine Sauce

4 fillets of sole
¼ cup water
¼ cup white wine
Bay leaf
Salt
Lemon juice

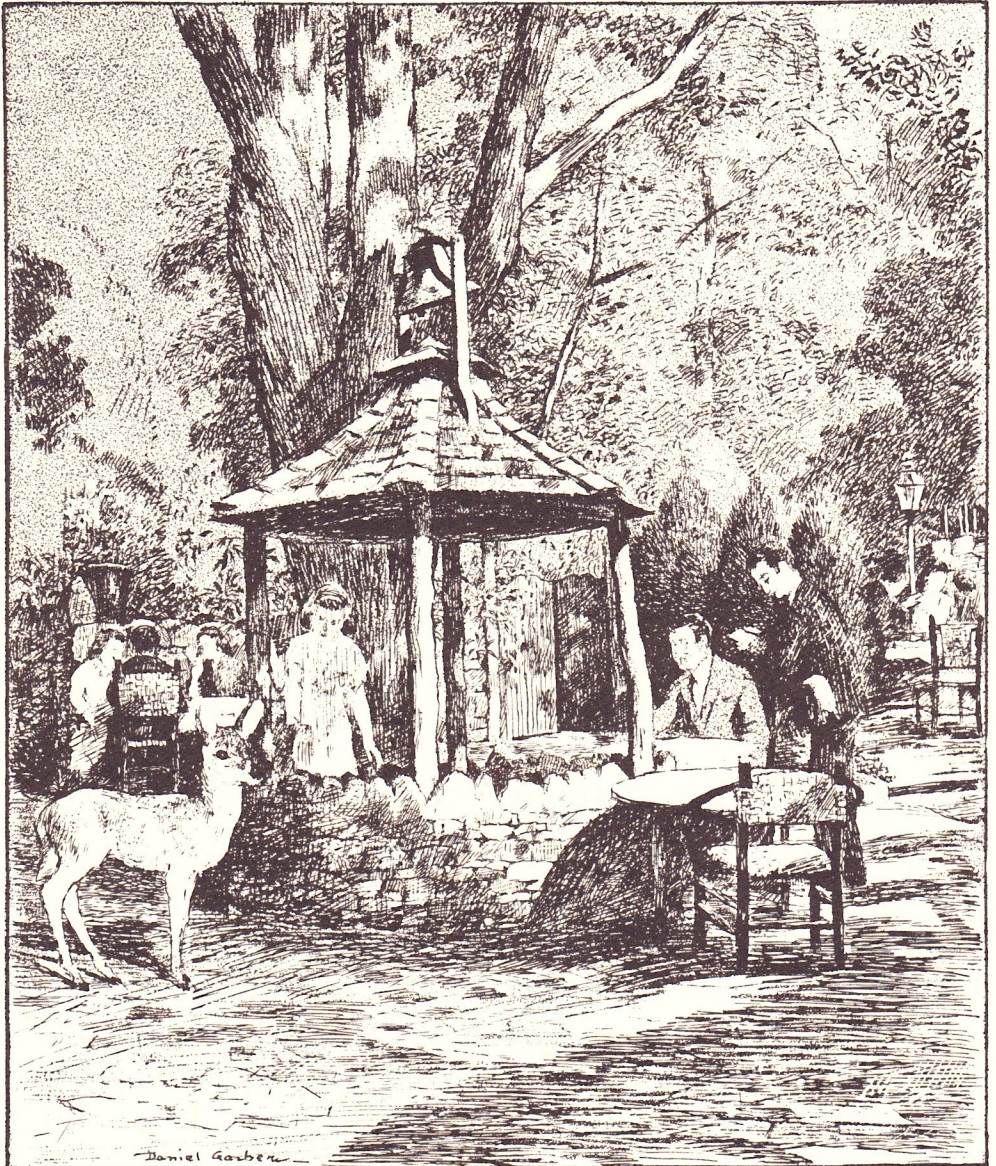
Wash fillets of sole in water and lemon juice, roll up each fillet and arrange on buttered baking dish. Pour over it water and white wine. Add bay leaf and a little salt. Cover with wax paper, tuck in all around the edge. Cook for 20 minutes in 350° oven. Remove and add the following sauce.

Sauce:

1 tbsp. butter
2 tbsp. flour
Salt and pepper
¼ cup fresh tomato pulp
¼ cup cream
2 whole tomatoes
2 tsp. parsley

In double boiler melt butter, add flour, a little salt and a little pepper. Strain the stock in which the fillets were cooked, add & stir over fire until it thickens. Add fresh tomato pulp, cream, 2 whole tomatoes sliced very thin with seeds removed, and finely chopped parsley. Pour over fish.

Elsie Knox Roebuck



Colligan's Stockton Inn. Est. 1832.
•• Old World Gardens ••
Early American Cocktail Bar

Fish Casserole

1½ lbs. cooked, flaked fish
(Cod for choice)
½ lb. cooked fresh shrimp
Sprig parsley
Salt
Peppercorn
Bayleaf
Chopped celery
Onion
Carrot
Milk
Mashed potato
Grated cheese
Butter

Cook the fish in a bouillon made of water, sprig of parsley, salt, peppercorns, bay leaf, chopped celery, onion, and carrot. Save this bouillon as a base for fish soup or chowder and use a little to make the white sauce, together with some milk.

When the sauce is made, add the cooked shrimp and fish, grated cheese if desired, turn into a casserole topped with mashed potatoes. Sprinkle a little cheese over all and dot with butter.

Put under the grill to brown.

Ruth Morris —

Deviled Crab Cakes

¼ lb. butter
2 tbsp. flour
1 cup milk
1 tbsp. Worcestershire
sauce
1 tsp. poultry seasoning
Dash black pepper
¼ tsp. salt
1 lb. crab meat
1 egg
Cracker crumbs

Melt butter, stir in flour, add 1 cup milk slowly over low heat. Break egg over crab meat. Fold in sauce. Put in refrigerator to set. Form crab mixture into cakes using 1 tbsp. for each cake, dip in cracker crumbs and fry in deep fat.

Virginia L. Whithead

Salmon Patties

Hard boil egg, chop fine, add salt and pepper, olives chopped fine, and salmon carefully selected and broken into bits. Fold together and put in little pie crust shells or tiny cups. Sprinkle top with buttered crumbs and bake brown about 15 minutes.

Eumasa

1 cup cream sauce
1 egg
Salt
Pepper
6 olives
½ can salmon
Butter
Bread crumbs

White Clam Sauce

Cook onions and garlic in olive oil until golden brown. Add clams & juice, cover with lid and steam for about 5 minutes. When ready to serve, top with mint leaves. Serves 2.

Wilbur Evans

¼ c. pure imported olive oil
1 doz. chopped clams
5 small slices garlic
½ cup clam juice
½ pkg. Linguini spaghetti
Mint leaves

English Stuffed Baked Fish

Clean fish. Mix together bread crumbs, parsley, grated lemon rind and thinly sliced onion, moisten with a little milk, egg and butter. Stuff fish, sew together to keep stuffing in. Bake in greased pie dish (covered) for an hour or until fish leaves bone. Oven 325°. Serves 6.

Mrs. Wilson Stephenson.

Any kind of large fish or
2 lb. of middle cut cod
Heaping cup bread crumbs
2 heaping tbsp. chopped
parsley
1 large onion
1 egg
Grated rind of 1 lemon
Knob of butter or dripping
Salt and pepper

Crab Delicious

1 c. light cream
1 c. boiled rice
1 c. flaked crabmeat
2 tbsp. melted butter or
margarine
3 tbsp. ketchup
Salt & paprika to taste
Celery or parsley salt
Patty shells or toast

Heat cream & cooked rice together in top of double boiler over hot water. Season to taste, adding celery or parsley salt if preferred to paprika. When well heated and blended, stir in crabmeat and butter. Heat through and just before serving stir in ketchup. Serve at once in patty shells or on crisp toast. Serves 4.

Doris J. Vansant

Salmon Loaf

1 can salmon
1 can peas
2 tbsp. fat
4 tbsp. flour
2 c. milk
1 tsp. salt
2 tbsp. chopped green
pepper
 $\frac{1}{2}$ tsp. pepper
 $\frac{1}{2}$ lemon
 $\frac{1}{2}$ c. crumbs

Break up salmon and remove skin and bones. Melt fat, add flour, salt, pepper & milk. Bring to boiling point, stirring constantly. Add fish, pepper & peas and pour into greased casserole. Squeeze juice of lemon over top. Cover with crumbs and bake until brown.

Violet McLeod

Sole Sebastian

Sprinkle fillets with lemon juice and put in an oiled baking dish or pan. Melt butter, add flour, salt & a little nutmeg and blend thoroughly. Add mushroom soup and sour cream gradually & cook gently for 4 minutes. Pour this sauce over the fish, sprinkle grated Parmesan cheese over all and add a dash of sherry. Bake 20 minutes in a moderate oven (350°).

4 fillets sole or flounder
Lemon juice
1 tbsp. butter
1 tbsp. flour
Salt and nutmeg
1 can mushroom soup
2 tbsp. sour cream
1 tbsp. grated Parmesan
cheese.

Maunty P Long

Shrimp-Corn Pie

Mix corn and shrimp, add eggs, then other ingredients. Pour into buttered baking dish. Bake in slow oven until firm and brown. Serves 8 to 10.

3 c. cooked shrimp cut
in pieces
3 cups corn
1 tbsp. Worcestershire
sauce
1 tbsp. ketchup
1 tbsp. butter
Red pepper
2 eggs
1 1/2 c. milk scalded
Salt and pepper
1 small onion chopped

Sallie Ward

Baked Fish Fillets

Fillets of fish (haddock or perch are nice)

Corn flakes

1 ½ cup milk and cream mixed

1 cup chopped mushrooms

1 cup diced green pepper & cucumber mixed

Sharp cheese

Salt, pepper and paprika

½ tsp. butter

On a shallow baking dish, place a layer of corn flakes. Over this lay fillets of fish, enough to serve four. The fillets should be seasoned with salt and pepper and dabbed with butter. Sprinkle fish with mushrooms, pepper and cucumber. Sprinkle a thin layer of corn flakes over this. Then place thin slices of sharp cheese to cover entire dish. Pour milk and sweet cream (half and half) over all. Bake 20 minutes in oven 370°. Dust with paprika and serve with tossed salad.

Phyllis T. Bamberger

Shrimp Louisiana

6 tsp. butter

3 tsp. chopped onion

2 cups cooked shrimp

2 cups hot boiled rice

2 cups heavy cream

(Top milk may be used)

1 ½ tsp. salt

¾ tsp. celery salt

Few grains cayenne pepper

8 tsp. tomato catsup

(Or use 5 tsp. tomato

paste & ½ c. tomato juice)

Cook butter with onion until onion is tender but not brown. Add shrimps broken in pieces & cream. When thoroughly heated ~ simmered, not boiled ~ add salt, celery salt, cayenne and tomato catsup. Serve in casserole or on toast with parsley. May be reheated adding 1 cup canned mashed tomatoes and juice. Really better the second day.

Mary Hedges Black



Bucks County Playhouse

*The best summer theater in the East – by a dam site
of the New Hope Mills that named the town in 1791*

Shrimps in Garlic Butter

2 lb. cleaned shrimps,
(or 4 lb. if in shell)
1 clove garlic, minced
2 tsp. parsley, finely
chopped
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{4}$ tsp. pepper
 $\frac{1}{4}$ lb. butter

Melt the butter in top of double boiler. Add seasonings and cooked shrimps. Do not overcook them. Allow to blend for at least an hour, keeping hot but not cooking.

Serve on platter around a mound of rice. Serves 6.

Mrs. James Kellum Smith

Oyster Pie

6 tbsp. butter
1 c. sliced mushrooms
 $\frac{3}{4}$ c. finely cut carrots
7 tbsp. flour
 $1\frac{1}{4}$ tsp. salt
 $\frac{1}{4}$ tsp. nutmeg
 $\frac{1}{4}$ tsp. celery salt
 $3\frac{1}{2}$ c. milk
1 pint oysters
Dash of pepper
1 tsp. celery top or parsley (cut fine)

Melt butter, add carrots and mushrooms. Cook 2 minutes. Stir in flour and seasoning, blend well, add milk. Cook over low heat until smooth and thick. Add drained oysters and pour into small baking dishes or casserole. Sprinkle with celery or parsley, cover with ordinary pie crust, make several slits in crust and bake in hot oven 450° for 10 minutes until brown. Serve at once.

Mrs. Leonard Wells

Lobster a la Dewey

Mash the yolks of the hard boiled eggs and gradually work in the flour & butter or margarine to make a smooth paste. Mix in the salt, nutmeg and paprika, and then slowly stir in the rich milk or thin cream. Cook over boiling water stirring constantly for about 8 minutes until thickened, rich and creamy.

Heat the one tablespoon of butter or margarine gently. Let the diced lobster meat saute in it until it sizzles. Give it a generous dash of cayenne & stir into the hot sauce. Put the mushrooms in the pan in which the lobster was sautéed and heat them thoroughly, then add with the parsley to the sauce. Stir in lemon juice or cooking sherry and stir again.

Serve on toasted white bread cut diagonally, or in patty shells, and decorate with parsley or watercress.

3 hard boiled eggs
1½ tbsp. flour
2 tbsp. butter or margarine
½ tsp. salt
Few grains nutmeg
¼ tsp. paprika
Cayenne pepper
1½ cup rich milk or thin cream
1½ cup diced lobster
1 tbsp. butter or margarine
¾ c. sliced mushrooms, fresh or canned
1 tbsp. minced parsley
1 tsp. lemon juice or
1 tbsp. cooking sherry

Cecile V. Bourguin

Creamed Finnan Haddie

2 lbs. finnan haddie
1 tbsp. chopped onion
(heaping)
1 tbsp. chopped green
pepper (heaping)
1 clove garlic, minced
4 tbsp. butter
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ tsp. pepper
Dash of cayenne
4 tbsp. flour
1 c. heavy cream
1 c. milk
1 tsp. chopped parsley
2 hard boiled eggs, sliced
Buttered crumbs

Soak finnan haddie in warm water for $\frac{1}{2}$ hour. Pour off water. Cover the fish with fresh water and poach gently (under boiling point) on top of stove where it can be watched. When it is tender, drain it in a collander, remove any bones, flake it and put it in casserole to keep warm. There should be 2 cups of flakes. IP Cook the chopped onion & green pepper & garlic in the butter for 5 minutes. Add to this the salt, pepper, cayenne and flour (mixed together) and blend well. Then add the cream & milk all at one time. Stir constantly until thickened and at boiling point. Add chopped parsley. Pour sauce over finnan haddie with sliced hard boiled eggs, cover with buttered crumbs & brown in oven. IP Variation: Omit hard boiled eggs and serve finnan haddie with scrambled eggs. Serves 6.

Mrs. James Kellum Smith

Creamed Clams Nantucket

1 qt. clams in juice
3 or 4 onions
Butter
2 tbsp. flour
1 pt. cream
1 pt. milk

Chop onions fine. Fry in butter. Add flour, cream & milk. Cook clams in juice. Combine and serve at once.

Marion B. Moreton.

Sweet-Sour Fish, a Chinese Recipe

Clean the fish & slash the back. Rub in dry flour. Deep fry in 1 inch of fat or oil, at high heat, for 2 minutes on each side. Turn to medium heat & fry for 4 minutes on each side. Then, at high heat again, fry 1 minute on each side. The outside should be crisp & the inside soft. Take the fish out in pieces & put on a plate. Keep warm, but not in a hot oven.

Pour off all the oil from the pan except 1 tbsp. Put in the scallion and ginger, at high heat. Then add other seasonings, the cornstarch mixed in the water, last. When the mixture becomes clear, pour over the fish and serve.

Fresh ginger may be bought in Chinatown, New York. If bought in quantity, 2 pounds or so, in the spring & planted in a shady place, it will grow fine roots, which can be kept in sand in the cellar all winter, and add, thereby, its wonderful flavor, all winter, as used, in meats, gravies, and soups. It is not hardy above Georgia.

1 fish about 3 to 4 lbs.
8 tbsp. sugar
8 tbsp. vinegar
3 tbsp. sherry
4 tbsp. cornstarch
2 c. water
1 tsp. salt
4 tbsp. soy sauce
4 to 5 slices fresh ginger (if possible)
1 scallion, or small onion in pieces about 1 inch

Ray A. Buck



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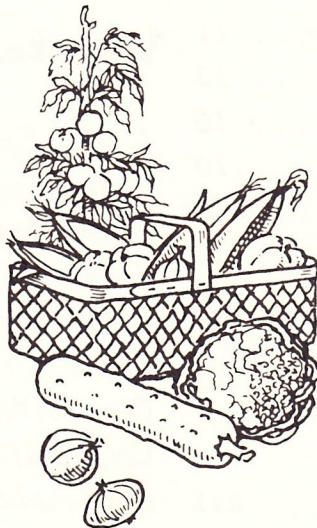
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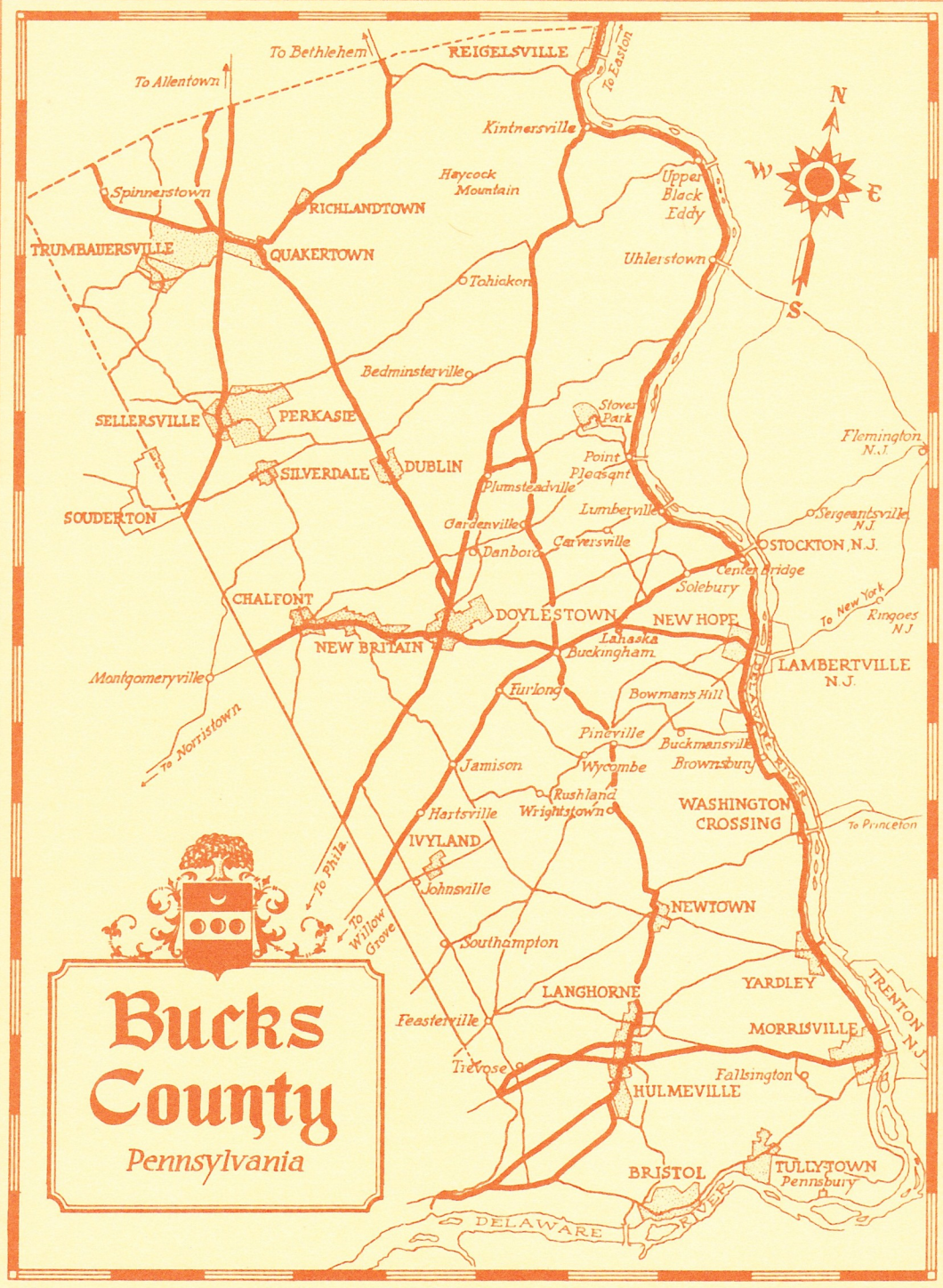
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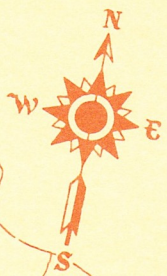
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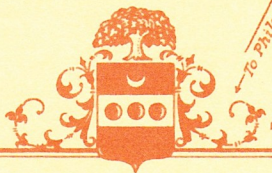
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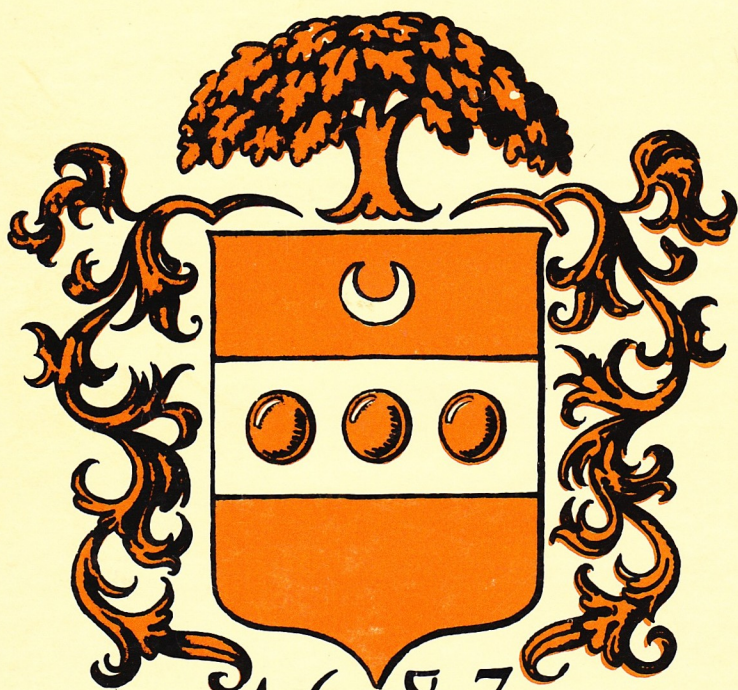
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