

Lower falls of the  
Yellowstone River

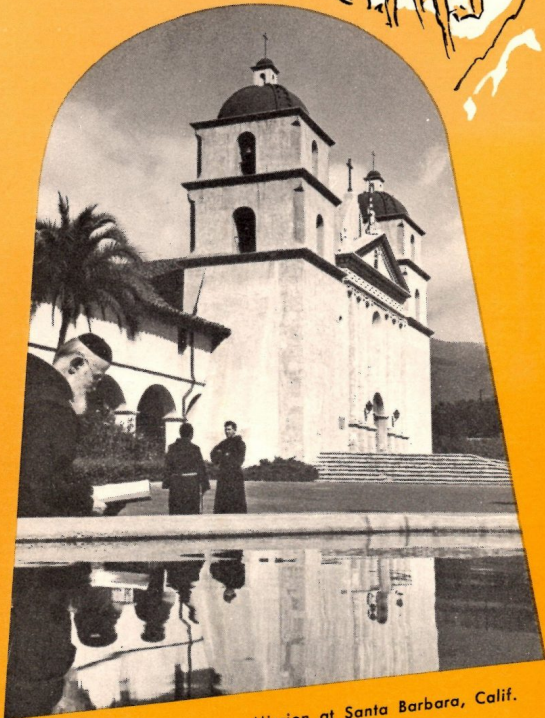


Cruising Seattle's Elliot Bay

# THE MILWAUKEE ROAD

RECIPES FROM THE DINING CAR

*Route of the Super Dome HIAWATHAS  
and Western "CITIES" Streamliners*



Mission at Santa Barbara, Calif.



Reflection Lake, Mt. Rainier



## The Milwaukee Road – Recipes from the Dining Car

Compiled by  
Joel Long & Timothy O. Stuy

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International Standard Book Number 978-1-7321191-5-4

About this book: This book was originally produced by the Milwaukee Road Sleeping and Dining Car Department in June of 1960. It was the standard recipe book used by chefs on all of the dining cars of the Chicago, Milwaukee, St. Paul & Pacific Railroad. It is reproduced exactly as the original mimeographed pages appeared. In addition to the recipes you will find cooking tips and plating instructions. Some of these recipes might not meet today's culinary tastes, but they are still interesting to read and even to try making a few!



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A la carte items, sandwiches and salads are available at all meals.

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Our service is continuous. We also have your favorite beverages, cigars and cigarettes.

**YOUR DINING CAR STAFF,  
THE MILWAUKEE ROAD**

THE MILWAUKEE ROAD RECIPE BOOK

JUNE, 1960

DINING CAR EMPLOYEES:

The recipes contained herein are being furnished you as a guide and standard in preparation of practically all items and specialties used in our service and appearing on our menus.

Considerable time, effort and material has been utilized in compiling it, and it should, therefore, be handled carefully to preserve its condition for your use now and in the future.

These instructions will not be issued more often than it is absolutely necessary, and your co-operation to preserve this book is, therefore, important.

M. P. Ayars - Superintendent

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BREAKFASTFRUITS:BAKED APPLE:

Use a 64 size Roman Beauty apple when available for baking. Wash apple and core out center. Remove peel to about quarter of distance from top and score peeled portion with a fork. Place in pan. Fill core and top of apple with granulated sugar. Enough water to cover bottom of pan. Place in oven. It is important to baste apples often during this procedure. In basting, remove pan from oven and place on work bench, which will permit the liquid to jell slightly while basting. When thoroughly basted return pan to oven. It should be understood that while cooking, the apple should not lose its shape or be permitted to become too dark, which is caused by cooking too fast. Place peelings and cores in sauce pan with two cups of water to each cup of sugar and boil down to proper consistency. When done strain and keep this sauce in jar in ice box for pouring over apple at time of serving.

PRUNES:

Three pounds. Wash prunes; and leave soak for three or four hours. Add two cinnamon sticks, quartered orange, and one lemon, half cup sugar, and place on range to simmer until tender. Remove from range to cool and serve. Be careful not to keep prunes too long, so as not to sour.

CEREALS:OATMEAL:

Half water and half milk, boil rapidly add salt. Slowly add oatmeal so that water does not quit boiling. Cook thoroughly, do not stir while cooking, as this will produce a gummy and flavor spoiled product.

CREAM OF WHEAT:

Have water and milk boiling rapidly and salted, slowly add cream of wheat, stir with whip. Finished product must be free from lumps and not too thick.

TOASTS:BUTTERED TOAST:

Two slices on the breakfast to be served on No. 2 plate, covered with a hot cake cover.

CINNAMON TOAST:

Three slices buttered, ala carte; tab meal, two slices - sprinkled with a mixture of three parts granulated sugar and one part cinnamon. Covered with a hot cake cover.

DRY TOAST:

Two slices on the breakfast,; three slices, ala-carte; cooked to order and trimmed to be served on a No. 2 plate.

FRENCH TOAST:

The preparation and service of French Toast will be as follows: Use two slices of Solid Bread - Cut 3/4" thick - Trim and Cut Diagonally. This will make four (4) pieces. Serve 3 triangular pieces to tab order, on service plate.

FRENCH TOAST (CONCLD'D)

Use 2 Eggs  
1/4 Cup Cream  
Beat Eggs in Cream  
Dip bread in this mixture  
Remove when thoroughly moistened  
Fry in shallow grease  
When serving, sprinkle with a small amount  
of powdered sugar.  
French Toast must be cooked to order.

MUFFINS:

CORN AND BRAN MUFFINS:

Order prepared mix from Commissary.

CORN BREAD:

One and half pounds corn meal, three fourths pounds white flour, three-fourths cup bacon grease, three-fourths cup granulated sugar, one and quarter quarts milk, four eggs, three teaspoons baking powder, and one teaspoon salt. Mix together dry; adding milk, in which eggs have been beaten and bacon grease. Mix thoroughly. Pour into well greased baking sheet, bakin in medium oven; have mixture half inch thick in baking sheet. Two per order on No. 2 plate.

BRAN BREAD:

Using the same ingredients as corn bread, using bran flour in place of corn meal, and adding half cup mollasses, quarter cup raisins. 2 per order.

HOT GINGER BREAD:

One cup shortening, one cup sugar, one cup molasses, four whole eggs, four cups flour, four teaspoons ginger, two teaspoons cinnamon, two heaping teaspoons baking soda, one teaspoon salt, and one cut hot water. Cream shortening and sugar together, adding eggs one at a time, then molasses; add sifted dry ingredients, and the hot water last. Mix thoroughly; place in well greased baking sheet and bake in medium oven 45 minutes. 2 per Order on #2 plate.

HOT BLUEBERRY MUFFINS:

Same as wheat muffins; adding one and half cups drained canned blueberries. Serve two per order on No. 2 plate.

HOT DATE MUFFINS:

Same as wheat muffins, adding one cup chopped dates. Two per order on No. 2 plate.

HOT GINGER MUFFINS:

Prepare same as ginger bread; filling greased muffin tins two-thirds full. Two per order on No. 2 plate.

MUFFINS: (Conclud'd.)

HOT PINEAPPLE MUFFINS:

Same as wheat muffins, adding one cup well drained crushed pineapple.  
Two per order on No. 2 plate.

WHEAT MUFFINS:

Two pounds white flour, half cup melted shortening, half cup granulated sugar, one quart milk, three teaspoonsful baking powder, one teaspoon salt, and four whole eggs. Mix together dry; adding milk to which four eggs have been beaten, half cup shortening, mix thoroughly. Grease muffin tins and bake in hot oven. Fill tins two-thirds full of mixture. Two per order on No. 2 plate.

DELUXE MUFFINS:

Order Pettijohns rolled wheat cereal from Chicago Commissary.

- 1 cup Sifted enriched flour
- 1/2 Teaspoon Salt
- 3 Teaspoons Baking Powder
- 1/4 Cup Brown Sugar
- 1/4 Cup Shortening (Olco or Butter or half and half)
- 1 Cup Uncooked Pettijohn Cereal
- 1 Egg (whole) Beaten
- 1 Cup Milk

Sift flour - salt and baking powder. Stir in brown sugar. Cut in shortening until mixture resembles corn meal. Add Pettijohn, blend thoroughly - add eggs, milk, and stir lightly. Also add raisins or dates or slivered almonds. Put in muffin tin. Cook 425 degrees - 20 minutes.

FRIED CORN MEAL MUSH:

Corn meal for this purpose to be cooked the night before and placed in a buttered container to set, when cooled to be kept in ice box. Three nice slices dipped into flour and egg wash and fried to a nice golden brown color.

CAKE MIXTURES:

WHEAT CAKE MIXTURE:

ONE GALLON

- 6 egg yolks
- 2 quarts milk
- 1 1/2 bean pots melted shortening
- 1 bean pot maple syrup
- 2 quarts flour
- 1/2 level basting spoon salt
- 2 level basting spoons baking powder

METHOD

Whip egg yolks, then add milk slowly, then maple syrup. Sift flour, baking powder and salt. Add to mixture, adding shortening last. Stir ingredients gently, do not beat. When mixture is poured on griddle, cakes must be turned but once.

GRIDDLE CAKES WITH SAUSAGE:

Serve cakes on #3 plate with cake cover, covering. No butter on cakes. Serve 2 patties of butter in usual manner, also honey or syrup. When apples are available, serve sausage links or patties between fried apple rings, cut in half, in place of toast.

BACON AND EGGS:

Three strips of bacon on the breakfast and cook bacon as closely to order as possible, according to your business.

BROILED HAM AND EGGS:

A horseshoe cut of ham, about 7 ounces. Use enough grease in pan to keep eggs from sticking. Serve on hot service plate.

A LA CARTE HAM OR BACON AND EGGS:

Serve four slices of bacon or eight ounce horseshoe cut of ham on platter with eggs. Garnish with parsley. Serve hot with hot service plate.

SAUSAGE:

When sausage is featured on the menus, any party wishing to have sausage in place of ham or bacon with their eggs can do so, charging the same price as stated on the menus for ham or bacon and eggs.

N O T E S

Any fruit which contains juice or where cream is being used will be served in a No. 2 sauce dish with a No. 1 plate underline.

Oatmeal and cream of wheat and other hot cereals. To be served in a cereal bowl; a la carte to be served in oatmeal bowl. No. 2 plate.

Cold Cereals, Corn Flakes, Grape-Nuts, Bran Flakes, etc: - Package to be cut in half, place on No. 1 plate; cereal bowl underlined with a No. 1 plate for service.

RASHER OF BACON: - - Consists of two strips.

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APPETIZERS

STUFFED CELERY #1:

Separate a head of celery into stalks and cut the tops off. Do not cut the stalks too short. Celery is good up to the branches. Wash, trim and clean carefully. Cut stalks about three or four inches long, stuff with pimento cheese. Order pimento cheese from commissary.

DEVILED EGGS

Boil eggs for 12 minutes to maintain best color. Slice eggs lengthwise and run egg yolks through sieve to have a creamy mixture, and fill egg whites.

12 EGG YOLKS

3 tablespoons prepared mustard  
6 tablespoons Hellman's mayonnaise  
1 teaspoon sugar  
4 dashes Lea & Perrin sauce



CONSOMMEA'L ANGLAISE CONSOMME:

Diced white meat of chicken, green peas, half hour before serving.

A'LA MACE'DOINE CONSOMME:

Finely diced carrots, turnips, and celery, half hour before serving.

A'LA PRINTANIERE CONSOMME:

Finely diced carrots, turnips, and asparagus heads, green peas, ten minutes before serving.

A'L ITALIENNE CONSOMME:

Finely cut, washed cooked macaroni, peas ten minutes before serving.

AUX NAVETS CONSOMME:

Diced turnips, sauted brown in butter, drain well and add to consomme half hour before serving.

AUX PEARLS CONSOMME:

Cooked pearl tapioca, before serving.

BRUNOISE CONSOMME:

Carrots, turnips, celery, cabbage, and leeks, cut in small squares, vegetable flavor, adding all half hour before serving.

CONSOMME:

Consomme ordered from Commissary.

JULIENNE CONSOMME:

Finely sliced carrots and turnips, vegetable flavor, half hour before serving.

MADRILENE CONSOMME:

Peeled fresh tomatoes, diced, half hour before serving.

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BROTHSBEEF BROTH:

Plain.

BEEF BROTH - BARLEY:

Cooked barley, adding half hour before serving.

CHICKEN BROTH:

Plain

CHICKEN NOODLE:

Adding noodles half hour before serving.

CHICKEN RICE:

Adding rice half hour before serving.

BROTHS (CONCLD'D)CLAM BROTH:

Order from Commissary.

SCOTCH BROTH:

Use lamb trimmings and bones incorporate, carrots, celery, onions and season for stock, cook four or five hours, strain, and add diced celery, carrots and turnips. Cook barley in salted water and add. Serve with a little chopped parsley and diced cooked lamb.

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SOUPSA'LA PRINCESS:

This is the same as Cream of Asparagus, using chopped asparagus for garnish.

BISQUE OF CRAB CARDINAL:

Two bean pots finely minced mushrooms, one and half beanpots finely minced onion and celery, one and quarter beanpots shortening, five to six basting spoons of flour. Saute these ingredients until soft, but do not brown. Add half teaspoon of white pepper and three teaspoons paprika. BRING TO BOIL; five quarts standard stock, three cans of strained clam bouillon, one and half pints canned tomato juice, two small cans crabmeat. Remove the tissue from the crabmeat before putting into the mixture. When soup is cooked, strain through china cap. Save one-half of the amount of crabmeat for garniture. Then season to taste with salt. This mixture produces a cardinal color and a predominate crab flavor.

BISQUE OF FRESH SHRIMP WITH VERMICELLI:

Equivalent of, or if canned is used, two cans of cleaned shrimp (save the liquid), two bottles strained clam bouillon, two and half quarts of standard stock, one beanpot of crisco, four heaping basting spoons flour. Take one medium-sized onion and same amount of young celery, both being finely minced, and saute slowly in the crisco until done, without browning. Add the flour and cook well. Add quarter teaspoon of white pepper and one teaspoon of paprika; thoroughly stir. When roux is positively cooked, add strained shrimp liquid, clam bouillon and stock which has already been brought to a boil. Must be smooth. Now take shrimp and cut in very small pieces, adding to soup with the juice of half lemon. This to be simmered slowly, constantly stirring. When finished, season to taste with salt and add an egg-cup of well cooked vermicelli which has been cut in inch lengths. No guesswork in measuring ingredients. Is the consistency of double cream. Note stocks must be strained through a cloth.

BISQUE OF TOMATOES:

Eight quarts puree tomato, good strong stock, half pound butter, one and half pounds dry salt pork, three basting spoons flour, two beanpots chopped celery, two beanpots chopped onions, two beanpots chopped carrots, salt and white pepper, half beanpot sugar. Take chopped cel-

SOUPSBISQUE OF TOMATOES: (CONCLD'D)

ery, onions and carrots, dice salt pork, saute all in butter. Do not let vegetables brown. Add flour to make roux and thoroughly cook. Thin out with the stock, add puree of tomato, sugar, salt and white pepper. Simmer three hours. Strain, add cream and a pinch of baking soda at time of service.

BOSTON CLAM CHOWDER:

Dice salt pork and simmer in pot, adding diced onions, celery. Do not Brown. Add flour, to make roux, add clam broth and fish stock, to right consistency, par boil green peppers, add diced raw potatoes and cook until almost done, season with thyme, salt and pepper, adding chopped clams and cooked peppers. Before serving, sprinkle copped parsley.

CHICKEN A LA CREME:

Cream of chicken soup, adding mace, bay leaves, and ham hock, while cooking. Strain and serve plain, adding cream before serving.

CHICKEN A LA PRINTINERE:

Cream of chicken soup, using finely diced carrots, celery, peas, diced chicken.

PUREE OF CARROT:

Cream of carrot soup, using a nice strong stock and finely sliced carrots, cooked in milk for garnish.

PUREE OF JACKSON:

Cream of potato soup. Saute in margarine, onions, leeks, celery, raw chopped potatoes. Use flour to dissolve fat. Add a strong beef stock and simmer. Season and strain.

PUREE MONGOLE:

The same method and vegetables and seasoning as split pea, only use half split pea and half potato puree.

PUREE OF NAVY BEAN:

Same as old-fashioned navy bean, only put through a china cap.

THICK OX TAIL SOUP:

Ox joints cut up in one-inch lengths. Place in roasting pan with some carrots, celery, onions, and a few blades of bay leaves, salt and pepper. NO PAPRIKA. Place in oven and brown. Add water and tomatoes and remove to stock pot to simmer, until ox joints are done. Then strain through china cap and pick all meat off bones and chop fine, adding to soup with cooked barley and printinere vegetables. This soup must have a nice brown color.

SOUPSSOUTHERN VEGETABLE:

The following ingredients; carrots, onions, celery, leeks, cabbage, stewed tomatoes and green peppers. Saute in margarine and add to strong beef stock and season. Parboil green **peppers** and add to soup with stewed tomatoes. To be served with chopped parsley as garnish. Use beef shank for stock.

JULIENNE VEGETABLE SOUP:

Prepared as southern vegetable, omit green peppers and cut vegetables julienne.

SPRING VEGETABLE SOUP:

Same as southern vegetable soup, only eliminate tomatoes and green peppers.

THICK SPRING VEGETABLE SOUP:

Take five quarts of stock that is well seasoned with vegetables, add one quart of consomme and one cup of tomato juice. Add together and bring to a boil. Now braise in margarine the following vegetables; (1/4 inch diced) half beanpot white turnips, half beanpot carrots, half beanpot celery, half beanpot green cabbage, half beanpot tomato meat, half beanpot ringed leeks, half beanpot diamond cut string beans. Now after braising lightly, add stock and simmer until vegetables are done, add peas before serving chopped parsley.

BEEF BROTH ANGALAISE SOUP

Take 5 quarts of beef stock that has been well seasoned with vegetables, 1 quart of tomato puree and 1 quart of brown sauce. Add together and bring to boil.

Dice into small pieces, cube shape, 1 pound of raw beef, trimmed and free from fat.

Now braise into butter the following vegetables:

- 1 cup of fine diced carrots
- 1 cup pf fine diced celery
- 1 cup of fine diced onions

After braising lightly, add stock and simmer until vegetables are done.

Add 1 cup of pearl barley into stock. Season with salt and pepper to taste. Add 1 teaspoon thyme for added seasoning.

Mix chopped parsley into soup before serving.

Soup should have a smooth creamy thickness, rich in flavor and free from grease.

SOUPBEEF STOCK - 4 GALLON STOCK

Beef shank for stock: To be cracked or sawed; place in stock pot, adding onions, celery, carrots, seasonings. After stock has come to boil, reduce boiling point to low. Simmer for about 3 to 4 hours.

SUGGESTION: Egg shells to be used in clarifying Beef Stock in preparation. Stock should then be strained through fine cloth into containers.

SOUPGREEN SPLIT PEA SOUP :

The following ingredients; dry green peas (soaked in cold water), onions, celery, bay leaves, and pepper corns. Saute in margarine, onions, peas, celery, and ham hock. Add a beef stock. Seasoning and cook until peas are done. Strain and add cream to be smooth and tasty.

MINESTRONE:

The following ingredients; potatoes, onions, celery, leeks, carrots, lima beans, vermicelli, and stewed tomatoes. Saute in margarine, but do not brown. Add to a good meat stock and season. Add stewed tomatoes and lima beans, cooked macaroni. Sprinkle with parmesan cheese when serving. Use beef shank for stock.

OLD-FASHIONED NAVY BEAN SOUP:

Soak beans over night, carefully cleaned. Cook slowly some diced ham, carrots, and onions without browning, add to water with beans and cook together, boiling rapidly. Season with salt, white pepper and a small amount of thyme. Just before soup is ready, add a small amount of stewed tomatoes. Be sure beans are well cooked. NOT MASHED.

ONION SOUP. AU GRATIN:

Cook a fair amount of onions, finely sliced, to a nice golden brown. Add half consomme and half chicken broth. Cook together for about half an hour. cut thinly slices of french rolls, toast lightly. Cover with parmesan cheese and brown in oven to a golden color. In serving fill consomme cup with onion soup placing on top a slice of parmesan cheese toast. Use toast bread if no rolls on hand.

PHILADELPHIA PEPPER POT (TRIBE SOUP):

Three pounds tripe (bring tripe to a boil three times in fresh water is important), two beanpots diced onion, two beanpots diced celery, one beanpot diced green peppers, one-third pounds margarine, half teaspoon pepper corns (finely pounded), two beanpots diced potatoes, chicken stock, and salt to season. Saute ingredients in margarine, adding enough flour to dissolve margarine. Add chicken stock to make medium thick soup. Season with salt. Add diced potatoes and let simmer. (NOTE) Tripe should be boiled in water after bringing to boil, drain water and wash good, this should be repeated three times, so as to remove odor, and cooked until tender. Then dice into strips half inch long, add to soup.

POTAGE PARMENTIER:

Slice onions and leeks and cook in chicken fat. Add sliced potatoes, season with salt, cover with water, cook together for about two hours. Strain through fine sieve and just before serving, add some cream. Serve with small croutons previously cooked in butter.

CREAM OF MUSHROOM:

The following ingredients; two pounds fresh mushrooms, two gallons strong stock, three onions, one stalk celery, flour, seasoning, lemon juice or nutmeg. Soak mushrooms in cold salty water for fifteen minutes; dice onion, celery, and mushrooms. Saute in margarine, add flour to make roux, add stock and mushrooms. Seasoning. Cook for one hour, strain, add chopped sauted mushrooms and cream before serving.

CREAM OF PIMENTO:

Saute celery, onions in margarine, adding flour to make a roux. Use beef stock and add pimentos. Let simmer and strain. Season well, add diced pimentos for garnish. Add cream before serving.

CREAM OF SPINACH:

Saute onions and celery in margarine, flour to absorb shortening. Use beef stock, add chopped spinach, let simmer until flour is well cooked. Season, strain, adding chopped spinach for garnish, add cream before serving.

CREAM OF TOMATO:

Use one pound of ham hock, braised with half beanpot of chopped celery, half beanpot of onions, half beanpot of carrots, saute all, using one cup of erisco. Do not let vegetables brown. Add flour to make a roux and thoroughly cook. Add slowly stock and puree of tomato, sugar, salt and pepper. Let simmer three hours and strain. Add a pinch of baking soda. This soup is to be made on car.

CREME CHICKEN A LA REINE:

Same as cream of chicken, using boiled rice and diced white meat of chicken.

CREME LONG CHAMPS (Bisque of St. Germain):

The following ingredients; one gallon standard stock, two cans deep green peas, three-fourths beanpots shortening, three bastingpoons full flour, one beanpot diced celery, one beanpot diced onions, salt and white pepper for seasoning. After this soup is made, force through fine china cap. Add one cup of hot cream to each gallon at time of service. Garnish with vermicelli and sliced lettuce previously cooked.

FISH STOCK:

Use fish bones, especially halibut, clean and wash thoroughly, place in stock pot. Add some sliced onions, bay leaves, cloves, parsley and a small quantity of salt. Cover with water, and cook slowly. Strain through a cloth or a fine sieve. DO NOT USE SALMON BONES.

CHICKEN BROTH WITH RICE:

If chicken stock is weak use some chicken base, which is available in the commissary. Add cooked rice when serving.

CHICKEN GUMBO:

One beanpot diced celery, half beanpot diced pepper, one beanpot sliced onions. Saute lightly in two thirds cup shortening. Add three quarts of standard stock; simmer gently for thirty minutes. Add half beanpot diced pimentos, half beanpot thoroughly cooked rice, one beanpot diced white chicken meat, one beanpot peeled diced tomato meat. Season well. Remove from range. DO NOT STRAIN. This makes one gallon soup. Fresh okra and chopped parsley added at time of service.

CHICKEN MULLIGATAWANY:

Two beanpots sliced onions, apples, carrots, and celery. Combined. Three-fourths cup of erisco, four quarts chicken stock, one level teaspoon full curry powder, three bastingpoons flour. Saute the vegetables in the erisco until a light brown; add the flour and curry powder, cooking roux well;

SOUPCHICKEN MULLIGATAWANY: (CONCL'D)

add the stock slowly, smoothing well and simmer gently. While simmering, add three slices of lemon and season to taste with salt and white pepper. At the end of forty minutes strain carefully thru fine strainer and add one beanpot full of diced chicken meat. This soup must not be boiled but kept and served hot.

CREAM OF ASPARAGUS:

Saute in margarine, minced onions, and celery, adding some green asparagus and let simmer, season nicely, strain, add chopped green asparagus for garnish and some cream ten minutes before serving.

CREAM OF CELERY SOUP - 2 GALLONS

Boil the tops of celery, about 4 stalks, 2 onions and 2 carrots for 2 hours. Strain through China cup. Add one (1) gallon of rich Chicken stock.

4 cups diced celery sauted in butter or Chicken fat. Make roux adding flour. Pour in celery and chicken stock. Season with salt and pepper and celery. Salt to taste. Let simmer for one hour. Stir in slowly one quart of hot cream.

CREAM OF CHICKEN:

Same procedure as cream of pimento, using a strong chicken stock, and let simmer until flour is cooked. Strain and use diced chicken for garnish. Add cream before serving.

CREAM OF CORN:

Saute in margarine, some finely minced onions and celery. DO NOT BROWN. Add flour to make roux, beef stock, creamed corn for flavor. Let simmer for an hour or so and strain through china cap. Adding another can of creamed corn for garnish.

CORN AND TOMATO CHOWDER:

3	#2 Cans Niblet Corn
2	#2 Cans Solid Pack Tomatoes
4	Med. Sized Onions
8	Med. Sized Potatoes
3	oz. Salt Pork
2 $\frac{1}{2}$	Pts. Chicken Stock
2 $\frac{1}{2}$	Teaspoons Salt
2 $\frac{1}{2}$	Teaspoons Pepper
3	Tablespoons Flour
3	Oz. Butter

Pare and slice potatoes, soak in plenty of cold water. Dice Pork and slice onions, fry together. Use water from canned corn and add to fat strained from onion and pork -- add this liquid and chicken stock to potatoes, corn, tomatoes and seasoning. Cook until potatoes are tender. Cook butter and flour together without browning. Stir well. Add to soup and cook until thickens.

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EGGSCODDLED EGGS:

Have these eggs room temperature; place in boiling water and cover closely. Remove from heat, let stand from four to eight minutes for soft to medium

EGGS FOR HARD BOILED AND GARNISH:

Place in boiling water and cook for twelve minutes to attain the best color, drain and place in ice water to cool.

EGGS A LA REINE:

Cover bottom of shirred egg dish with two bastingspoons of diced creamed chicken. Place on top of chicken two medium soft poached eggs. Cover with au Gratin sauce. Set in hot oven and brown to a nice golden color. Garnish with parsley.

GLAZED FRUIT OMELET:

Use apricot or strawberry preserves. Top omelet with granulated sugar and criss cross with a red hot iron.

HAM AND EGGS AND BACON AND EGGS (on Lunch and Dinner Menu):

When featured on a la carte menu, serve on a platter with a service plate. Serve four strips of bacon with bacon and eggs. A horseshoe cut of ham about eight ounces for ham and eggs. Garnish nicely. Service hot with hot service plate.

POACHED EGGS:

Have a large, shallow pan two-thirds full of boiling salted water. Break eggs into shallow dish and slip carefully into water, which should not be allowed to boil while eggs are cooking. The eggs should be covered with water. Cook until white is firm and there is a film over top; remove with skimmer to pieces of buttered toast.

POACHED EGGS A LA RUSSE:

Poached eggs served on circles of toast, placing a smooth supreme sauce with mushrooms over top.

POACHED EGGS AU GRATIN:

Pour some cream sauce on bottom of shirred egg dish. Place poached eggs on top. Cover with more cream sauce. Sprinkle over some grated cheese and brown in oven to a nice golden color.

POACHED EGGS RENEDICT:

Poach two eggs medium, place on three inch rounds of toast. (made by cutting the four corners off the slices of toast) or English muffin, on which has been placed a slice of fried ham the size of the toast. Pour Hollandaise sauce over all.



EGGSPOACHED EGGS CREOLE:

Slice onions, green peppers, celery, and diced ham cooked in fat. Add some stewed tomatoes and stock, chopped parsley and cook until done. when serving, pour sauce over poached eggs. Serve eggs on a piece of toast in a shirred egg dish.

POACHED EGGS FLORENTINE:

Place the poached eggs on a bed of spinach. Florentine sauce over.

POACHED EGGS SPANISH SAUCE:

To be served in shirred egg dish covered with spanish sauce.

ASPARAGUS OMELET:

Cook omelet shaped crescent. Using four asparagus tips pre heated in butter and layed over top.

CHICKEN LIVER OMELET:

Chicken livers to be cleaned and washed thoroughly. Sliced and sauted in butter, mixed with a nice brown gravy. Insert some livers on each end of omelet.

CHIPPED BEEF OMELET:

Saute some chopped (blanched) chipped beef in butter, place in pan and cook omelet together.

CREAMED CHIPPED BEEF OMELET:

Cook chipped beef in boiling water for about five minutes, so as to remove some of the salt. Incorporate chipped beef into a nice cream sauce and place on each end of omelet.

OMELET ITALIENNE:

Chicken livers, cooked ham, and mushrooms, cut in small dices and heated in tomato sauce. Garnish each end of omelet with basting spoon of mixture.

MUSHROOM OMELET:

Saute sliced mushrooms in butter. Incorporate beaten eggs and turn out crescent on plate. Mushroom sauce on each end. Garnish triangle piece toast. Bouquet of parsley.

SAVORY OMELET:

Mix egg mixture with chopped parsley and chives. Do not brown.

SPANISH OMELET:

3 Eggs  
1 Tablespoon Cream

Beat Eggs and Cream till fluffy. Put in frying pan, fry lightly on both sides. Place one tablespoon Spanish Sauce in center and roll into a smooth omelet. Do not brown.

EGGSSPANISH OMELET (CONCL'D)GARNISH:

2 Ri-pe Olives	1 Strip Green Pepper
2 Green Olives	2 Strips Pimento

## Triangle of Trimmed Toast

Make long strips of ripe and green olives by cutting olives the long way from end to end.

Garnish Omelet from left spaced equally to right with strips of olives, pimento and pepper as follows: Ripe Olive, Pimento, Green Olive, Green Pepper (center) Green Olive, Pimento and finally Ripe Olive.

Put a tablespoon of Spanish Sauce at each end. Place triangle of toast on one side, sprig of parsley on the other. A little chopped parsley over Spanish Sauce.

OMELET WITH BACON:

Cook omelet shaped crescent. Rasher bacon, cooked, on top, two strips.

OMELET WITH CHEESE:

Make a plain omelet. When cooked roll lightly and place on top three thin slices of American cheese and place in oven until melted.

OMELET WITH CHOPPED CHIVES:

Mix finely chopped chives with eggs. Do not brown. Fold crescent shape. Serve very hot. Garnish.

OMELET WITH GREEN PEPPERS:

Chop green peppers very fine. Mix with egg mixture. Fold omelet, and place on each end some cooked green peppers which have been mixed into a nice brown sauce.

OMELET WITH ORANGE MARMALADE:

Do not brown the omelet, Place marmalade across center, fold to a crescent shape. Criss cross the top of omelet with hot iron. Serve very hot, garnish with springs of parsley.

OMELET WITH SHRIMPS CREOLE:

Saute eight shrimps, cut into halves, in a little butter, then add two bastingspoons of creole sauce and let simmer for five minutes. Garnish each end of omelet with shrimp creole.

OMELET WITH FRESH TOMATOES:

Scald and peel tomatoes. Dice small, season with a little butter, salt and pepper, let this mixture marinate over fire. Place a nice portion across center, fold to a crescent shape, a teaspoonful of tomato on each end of omelet. Serve very hot, garnish with springs of parsley.

EGGSSHIRRED EGGS BERCY:

Cook eggs in a shirred egg dish in oven. When serving arrange neatly around the edges of dish, four pieces of link sausages, previously cooked, pouring a small amount of tomato sauce around the edge of shirred egg dish.

SCRAMBLED EGGS WITH ASPARAGUS TIPS:

When serving scrambled eggs, garnish with three or four asparagus tips (fresh asparagus previously warmed up) and placed on top of eggs. Serve very hot in shirred egg dish.

SCRAMBLED EGGS WITH KIPPERED HERRING:

Underline eggs with a diamond piece of toast. Kippered herring, previously cooked, two nice pieces diagonol across eggs. Garnish.

SCRAMBLED EGGS WITH MINCED HAM:

Do not skimp on the ham. Serve a generous portion and keep from over cooking the eggs. Underline the eggs with a diamond of toast. Garnish nicely.

SCRAMBLED EGGS WITH MUSHROOMS:

Slice mushrooms and saute in fat. Add beaten eggs and cook together. When serving, place small amount of cooked mushrooms on top of eggs; sprinkle some chopped parsley over mushrooms. Serve in shirred egg dish. Serve hot.

NOTE:

Cook all Omelets in butter. Garnish all Omelets with a triangle piece of toast and crisp parsley.

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FISHCRABFLAKES AND MUSHROOMS EN CASSEROLE:

Cook well one and half cups butter or margarine, two cups flour and add two quarts milk, one quart cream, salt and pepper to taste. To this sauce, add four cups mushrooms sauted in half cup butter. Add three cans crabflake carefully picked over and washed. Combine; and fill casseroles three-fourths full, put crumbs on top and brown in oven. (Makes 18 portions.)

SAUTED FILLETS OF FISH:

Saute means to fry in a shallow grease. Filet means to bone and skin fish and cut into proper portions.

BAKED FISH:

Flounder, Haddock, Halibut, Mackerel, Perch, Pike, Red Snapper, and Salmon Trout. Cut fish to about eight ounces. Dip in milk and finely sifted crumbs. Place in greased pan and cover with greased parchment paper (to be had in commissary) bake in oven, covering fish. Will tend to keep fish juicy.

BROILED FRESH FISH:

Lake Trout; Salmon and White Fish are to be split lengthwise with rib bones and backbone removed. White fish must be scaled. Skin should not be taken off. On Salmon and Lake Trout it is permissible to remove the skin.

To broil fish, first sprinkle with salt and dip into melted fat, placing the belly-side of the fish on the broiler. When fish is about cooked then turn with the skin side down on the broiler and finish cooking.

POACHED FISH:

Make a "court bouillon" as follows: sliced carrots, celery, and onions, one bay leaf, salt and white pepper, and one tablespoon of vinegar added to a pint of water. Cook for about half an hour then add fish and cook until done.

COLORADO MOUNTAIN TROUT:

Mountain Trout, Saute Meuniere: Trout to be washed, clean and dried on towel. Care should be taken to remove insides of fish along backbone. Season with salt and white pepper. Roll in potato meal, fry in a mixture of 1/2 lard, 1/2 clarified butter. Fry slowly to a golden brown on each side, care being taken to avoid burning the butter.

Broiled Mountain Trout served only on request. After cleaning and seasoning, fish to be felled in oil or clarified butter only, not using potato meal. Place on hand broiler. Dress with melted butter.

SAUCE MEUNIERE, prepared as follows: Remove fish from pan in which it was cooked, and add to the browned butter left in pan, the juice of 1/2 lemon, and 1/2 teaspoon chopped parsley. Pour over fish while hot.

FISH

FISH N'CHIPS: Portion - 4 fish sticks as issued.

Service - neatly arrange on hot dinner plate a mound of slaw on lettuce leaf at side of plate and a liberal portion of potato chips on other side of fish sticks. Garnish with segment of lemon and spring of parsley.

COLD SARDINES:

Serve contents of individual can on bed of lettuce on cold dinner plate. Garnish with 2 slices of dill pickle, 2 slices of tomato, spring of parsley and 1 segment of lemon. Crackers and butter service to accompany.

LOBSTER NEWBURGH ON TOAST POINTS

Use frozen Lobster tail, order on requisition as each.

Thaw out tails in cold water. Use poultry shears and remove all membrane underneath tail. Make incision on back from end to tail. Place in oblong pan. Season with Salt. Dot with butter and sprinkle with paprika and lemon juice. Put a small amount of water in pan and bake 10 to 15 minutes.

Sauce: Order shrimp soup from Commissary in 10-oz cans and use as directed below for Shrimp Newburgh. Steward will furnish Sherry Wine.

Newburgh Sauce: Thaw out as many cans of shrimp soup as needed, bring to a boil, adding enough cream for desired consistency.

Add sherry wine last. One individual bottle per 4 cans of soup.

Service: To be served in shirred egg dish, triangle toast. Use one cooked lobster tail split in half. Place both halves on toast points. Cover with sauce, sprinkle lightly with paprika. Serve very hot. Underline shirred egg dish. Hot service plate and service spoon to accompany.

NOTICE: Bake off all tails that have been thawed and if not used, place into deep freeze for next use.

BAKED SALMON LOAF:

1 - 1 lb. Can Salmon	1 Egg, Well Beaten
2 - Cups Soft Bread Crumbs	1 Tablespoon Minced Parsley
1/2 Cup Milk	2 Tablespoons Malted Butter or Margarine

Drain Salmon, remove skin, flake and combine with above ingredients and shape into a loaf. Bake in oven about forty minutes.

When serving place two slices, cut one half inch thick, on plate and pour over center of each slice a rich cream sauce. Sprinkle lightly with finely chopped parsley.

FISHSALMON CUTLETS SAUTE, SPANISH SAUCE:

- 1 lb. Canned Salmon, Bone & Skin removed
- 1/2 Cup Chopped Minced Cooked Potatoes
- 1/4 Cup Minced Green Peppers
- 2 Raw Eggs
- 1 Tablespoon Potato Flour

Season with salt, pepper and add chopped parsley to taste.  
 Saute onions and green peppers until tender.  
 Beat 2 eggs, mixed thoroughly with rest of ingredients.  
 Form in shape of cutlets.

Dip cutlets in flour, egg wash and potato flour and saute in frying pan to nice golden brown color.

When serving place two cutlets on service plate, pour over one side of cutlets a good Spanish Sauce.

COLD SALMON PLATE:

Serve contents of individual can or 1/5th of #2 tall can on bed of lettuce on cold dinner plate. Garnish with 1/2 hard cooked egg cut in two wedge shaped pieces, one segment of lemon, two slices of dill pickle and onetaspoon of mayonnaise on lettuce leaf. Cracker and butter service to accompany.

PAN FRIED DEEP SEA SCALLOPS:

Scallops are supplied from Chicago frozen and in 12-oz. packages. Unless very large, scallops are furnished, in which case they should be cut crosswise against the grain; portion is 8 scallops to the order.

Roll in flour, then eggwash then into potato flour. Heat lard in frying pan very hot. Drop scallops in hot fat. Brown quickly and reduce heat and cook until thoroughly done.

Garnish - Dress with melted butter on triangle cut toast.  
 1/4 lemon cut from blossom end to stem end.

FILLET OF SOLE OR FLOUNDER:

Thin filets of sole or flounder (three pieces per order), one cup egg wash, one cut bread crumbs, salt and pepper, parsley for garnish. Dip each slice of fish into egg wash; then into bread crumbs. Shallow fry in hot shortening quarter inch deep in pan until golden brown. Serve hot. Garnish with parsley.

SUPREME OF SOLE SAUTE RAVIGOTE:

Use Halibut for this dish, and cut the fish giving it the shape of a "Filet." Dip fish in milk, then in flour and cook, saute in a pan to a nice golden color. Serve three pieces by portion. Serve on the side, on a piece of lettuce, a sauce made as follows: Mayonnaise dressing mixed well with a small quantity of Anchovy paste and finely chopped chives and parsley.

FISHCREAMED TUNA FISH ON TOAST:

Extreme care should be taken in handling this entree, because of it's high percentage value and cost. The following outline will be used in preparation of this item; make sure the cream sauce is a pure white by using milk only, as stock. Keep enough Tuna hot as may be needed as the meal progresses. This to be kept in a jar with the liquid of the tuna. Do not incorporate the tuna into the cream sauce until ready for service. Underline with diamond of Toast on Service plate. Make sure all ingredients are properly seasoned and nicely garnished. Eye appeal is a must for this entree.

CHESAPEAKE BAY FRIED OYSTERS:

Season with salt and pepper. Dip in flour then in beaten egg wash and in cracker crumbs. French fry to a nice golden brown color. Serve with tartar sauce on leaf of lettuce. Oysters and scallops must be left in original containers, which should be kept buried in ice. Do not carry either of these items on car more than one week and watch very closely so as to prevent spoilage.

SHRIMP FOR COCKTAIL:

Bring water to boil, with the following ingredients: Celery tops, carrots, onions and paprika, salt, pepper, bay leaf, and cook for one hour. Place shrimp in mixture and cook until shrimp are tender. Remove from range and cool. Shrimp, when peeled, should be kept and served very cold.

FRENCH FRIED SHRIMP - HOT CHILI SAUCE

Order 10 oz. package of Shrimps from Commissary - Chili sauce to be served hot in sauce boat. Shrimps to be cooked in a hot deep fat approximately 2 to 2½ minutes, 5 shrimps per order.

STUFFED AND BREADED SHRIMP:

5 Shrimp to an order, shrimp to be kept frozen at all times. Saute frozen shrimp in a medium hot deep fat in frying pan. Cook to a golden brown. Serve on a hot dinner plate, with a ramekin of Tartar Sauce, wedge of lemon, slice of tomato on a leaf of lettuce and a bouquet of parsley.

SHRIMPS A LA NEWBURG:

Order shrimps from Commissary frozen in 5-lb cans ready for use. They are cooked, de-vened and dry packed. Order frozen shrimp soup from Commissary in 10-oz cans to be used for newburg sauce. Steward will furnish the sherry wine.

NEWBURG SAUCE: Thaw out as many cans of shrimp soup as needed, bring to a boil, adding enough cream for desired consistency.

Add sherry wine last. One individual bottle per 4 cans of soup. Shrimps are thawed out by placing in cold salted water and remain in salt water until all are used. Do not re-freeze shrimp after they are thawed.

These shrimp will keep in salt water for two weeks and must be kept in chill box.

FISH:SHRIMPS A LA NEWBURG:

SERVICE: Shrimp newburg should be served in a Shirred egg dish with triangle toast points. Place 7 shrimp on top of toast points and cover with newburg sauce. Serve hot. Sprinkle lightly with paprika before serving. Service plate and spoon to accompany.

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BEEFBOILED CORNED BEEF AND CABBAGE:

Let corned beef soak in cold water for three or four hours. Place corned beef in sauce pan, cover with cold water and bring to boiling point and cook until tender. When serving, place two or three slices of corned beef on a bed of white cabbage previously cooked in boiling water (salt.) Do not over-cook cabbage. Decorate with parsley.

METHOD FOR BAKING COOKED KOSHER CORNED BEEF:

2 cups of brown sugar  
1/2 cup of dry English Mustard

Mix ingredients together and sprinkle over corned beef, which has been previously boiled; add a little water in bottom of roast pan.

When mixture begins to brown, baste often until a glaze has been formed. Remove from oven and leave set. This item to be sliced and served by Chef.

BOILED BRISKET OF BEEF - HORSERADISH SAUCE:

Place beef in stock pot, cover with water. Add sliced onions, celery, and carrots, also one bay leaf, cook until done. Order horseradish sauce from Commissary and mix with a thick cream sauce, using beef stock. When serving, place slices of boiled beef on plate, horseradish beside meat. Garnish with a bouquet of parsley.

NEW ENGLAND BOILED DINNER:

This entree, cooks must be very particular, so as to serve hot, and look attractive. The vegetables should be cooked in the same water the corned beef has been cooked in. Cabbage, medium sized onion, carrots, boiled potato, turnip. Place cabbage in center of plate, slice of corned beef and slice of salt pork over top, one carrot, turnip, onion, potato around, also beets. Garnish with bouquet of parsley.

CORNED OR ROAST BEEF HASH (DRY):

Using meat grinder, grind as follows: One pound corned or roast beef, one and half pound cold boiled potatoes, two green peppers and one onion to taste. Season. Mix well in mixing bowl. To brown off, place in hot frying pan with a little butter and brown on both sides, turn over on service plate, shaped like an omelet. For garnish, place two thin strip of pimento over top, and bouquet of parsley.



BEEFBRAISED TENDERLOIN TIPS:

Place in pan, tips cut about one and half inches square, adding diced carrots, turnips, celery, onions, and seasoning. Sprinkle with shortening; cook in fast oven, bring to a nice brown, sprinkle with flour to absorb shortening, cover with water and let simmer. Remove meat and strain gravy. Serve in au Gratin dishes, at least five pieces of meat with some diced vegetables previously cooked in salted water. Place over meat, generous amount of gravy and serve very hot. Chopped parsley over top; Service plate.

SALISBURY STEAK:

Do not prepare more of the mixture than required for immediate use. This mixture must not be carried over night.

3 Eggs  
2 lbs Hamburger  
Salt & Pepper, 1 Teaspoon of Accent

Combine ingredients and mix thoroughly. No more than 2 lbs of hamburger to be mixed at any one time. Hamburger steaks should be fried on top of range only.

Hamburger steak baked off or reheated in ovens will not be permitted. Steaks to be cooked as close to order as possible. Hamburger steak will be approximately 8-oz in size.

CHOPPED BEEF PATTIES:

Use ground beef. Season with salt and pepper, add a few beaten eggs and mix well. Make patties about four ounces each. Two to an order. Roll lightly in flour and cook, saute in pan. Serve hot. Garnish.

SPANISH MEAT BALLS AND SPAGHETTI:

Cooked spaghetti to be mixed in with a nice spanish sauce, and meat balls, made as follows: use ground beef, minced onion, green peppers, seasoning, and stale bread soaked in beef stock, or consomme. Roll into small balls, about three ounces each and bake in oven. Serve in au Gratin dish. Spaggetti on bottom and two meat balls placed on top. Sprinkle with a little grated cheese before serving.

MEAT BALLS WITH SPAGHETTI, ITALIENNE:

Finely dice 3 green peppers, 2 medium onions, 1 stalk celery and one clove garlic and saute in pot, add one pound hamburger and some paprika. Continue to saute until brown, hamburger separated and not to be in lumps. Add one 2½ can tomato puree, cook 45 minutes to one hour. Add one quart beef stock and bring to boil.

Mix some flour and cold water to make a thin paste, add to sauce and continue to stir. This sauce should be thick enough to remain on top of the spaghetti, not running. Season with salt, pepper and Worcester-shire sauce and cook for one hour more. This will make one gallon meat sauce..

SPAGHETTI: Put 1 lb. package spaghetti into 2½ or 3 quarts of rapid boiling water to which a tablespoon of salt has been added. Cook easy about 15 to 20 minutes. Do not cook spaghetti too soft. When done, put in colendar and run cold water over. Put spaghetti in jar, pour over hot water with some salt. Keep hot in Bain Marie.

BEEFMEAT BALLS WITH SPAGHETTI, ITALIENNE (CONCL'D)

- .. MEAT BALLS: Soak 2 slices toast 5 minutes in cold water and squeeze all water out. Combine with 1/2 lb. hamburger, 2 tablespoons of chopped parsley, 1 finely chopped small clove garlic, 1 egg, 2 tablespoons of parmesan Cheese, 1 teaspoon of salt, 1/2 teaspoon of black pepper and 1 teaspoon of Worcestershire Sauce and thoroughly blend together and form in balls. Fry slowly until brown on all sides and simmer about 30 minutes in Spaghetti Sauce. This recipe should make 12 meat balls or 6 orders.

ROAST PRIME RIBS OF BEEF:

Remove blade bone from heavy end of roast. Tie rib with twine; season with salt and pepper. Make a bed of carrots, onions and celery, placing this on top. Place meat thermometer on the fat side of rib; between ribs 4 and 5; continue to roast until thermometer reads 120°. If the roast browns too fast on the outside, a piece of aluminum foil should be placed over the top in order for meat to cook evenly. Beef should be cooked to a degree between medium and rare. Place roast in oven sufficiently in advance of time of service, so that it may be completely cooked and allowed to set at least an hour before slicing. Do not attempt to slice beef immediately after removing from the oven. Beef should be sliced to order only. When ready to use, be sure rib is standing evenly, so as not to lose too many cuts when reaching bottom of the roast.

REHEATING PRIME RIBS:

Place cooked rib in poultry bag obtainable from Commissary. If rib is large, place in second bag, and grease bag thoroughly, being careful there are no openings. Place in roast pan and cover with oblong pan. Place in slow oven and reheat for at least an hour to an hour and a half. This process should be completed an hour before starting service of meal. NEVER PLACE A COLD RIB IN STEAM TABLE TO BE REHEATED. The practice of cutting a slice of beef and placing in oven to be reheated is wrong and is not permitted.

POT ROAST OF BEEF:

It is important that pot roast be cooked by the following recipe; braise beef on top of range to a deep brown. Place in roast pan with plenty of carrots, celery, onions, and the desired amount of salt, pepper, bay leaves, and enough shortening to make whatever amount of sauce that is needed. After vegetables have been cooked to a deep brown, add enough flour to absorb the shortening. To this mixture, add stock which consists of beef base, one No. 2½ can tomatoes, meat and juice. The pot roast should not be removed from this mixture until done. Strain sauce through fine china cap and keep pot roast in this sauce so as not to dry out.

BEEFROAST SIRLOIN OF BEEF:

Braise in oven in roasting pan, placing meat on a bed of sliced carrots, celery, and onions, adding two bay leaves and . . . season with salt and pepper. Sprinkle with flour. When meat is well browned on all sides, add some tomato puree and a good stock, basting frequently to tenderize meat. Cook until tender. Make a smooth gravy.

ROAST SIRLOIN OF BEEF, A LA MODE:

Soak ten pounds of beef in red wine, five or six bay leaves, two sliced onions, three sliced carrots, stalk of celery, and two cups of tarragon vinegar, let marinate for at least eight hours. Remove meat and place vegetables in roasting pan and season. Sprinkle with some fat and place in hot oven to get a fast braise. Let vegetables brown, remove to slower oven and add some of the wine beef was soaking in. Baste often and until done. Make a nice brown gravy, using beef drippings and flour to make a roux, adding the juice from roast pan, bring to a boil and strain through fine china cap. This gravy to be on the sweet sour side, adding a little more tarragon if not sour enough. Potato pancakes should accompany.

RAGOUT OF BEEF, VEGETABLES:

Cut beef in pieces about one inch square and brown on all sides. Sprinkle with flour and let cook slowly in oven. Season with salt and pepper, add sliced onion, carrots, and celery, tomato puree, and a good stock. Cook until tender. Garnish with diced carrots and turnips cooked in salt water; also some green peas. Serve in casserole - very hot.

CASSEROLE OF BEEF, VEGETABLES:

Same as Ragout of Beef, Vegetables.

CHIPPED BEEF IN CREAM ON MELBA TOAST:

Par boil chipped beef and mix with a rich cream sauce. When serving place chipped beef on toast. Garnish with a bouquet of parsley. Serve very hot.

BEEF STEW WITH DUMPLINGS:

Make like Ragout of Beef, cutting the meat in smaller pieces. Place small dumplings inside casserole, one on the bottom and one on top. (See dumpling recipe.)

HUNGARIAN STEW:

Cut beef in one and half inch cubes, onion, chopped fine, and place in roasting pan. Sprinkle liberally with paprika seasoning, a large amount of chopped onion and one cup of melted fat. Braise in oven, stirring often/as to have meat browned nicely, sprinkle with flour and stir well, adding two-thirds water and one-third tomato puree. Remove from roast pan and place in stock pot, adding two cloves of garlic on a tooth-pick; just before meat is done, add some cubed raw potatoes about one inch in size, before serving, remove garlic and serve in casserole. Chopped parsley on top.

BEEFBEEF CREOLE:

Diced cold roast beef mixed with a creole sauce and place in an au-Gratin dish with a border of mashed potatoes around, with a pastry bag. Place in oven until potatoes are nice and brown. This entree especially nice for a special plate, when you have left over roast beef.

INDIVIDUAL BEEF POT PIE, HIAWATHA:

Beef to be cut one inch square, one-half inch thick, flattened out thin. Season, dredge in flour. Saute in shortening using a little sliced onion. Be careful not to burn onions.

After a quick brown, place meat and onions in pan with beef or veal stock, if available; finish in oven till meat is tender. See that meat is tender before placing in casserole and gravy is strained.

PIE IS MADE UP AS FOLLOWS: Using individual chicken pie dish, place four pearl onions in bottom of dish. Cover with four pieces of beef, parisienne potatoes and diced carrots. Place pieces of sliced mushrooms on top. Sprinkle generously with chopped parsley. Vegetables are to be seasoned and sauted in butter before placing in pie, gravy to be liberally used.

After being assembled, this dish will be covered with a standard pie dough which should be flaky when cut. Under no circumstances is the pie crust to be cut and baked off before placing on the beef pie. The pie dough must be baked on pie individually.

Parisienne cutters are available in Commissary to all Chefs. Each Chef will be responsible for having one of these parisienne cutters on his car at all times.

BEEF STEAK PIE:

Beef to be cut in one and half inch square, half inch thick, flattened out thin, season. Dip in flour and saute in butter, with a few sliced onions. Be careful not to burn onions. Place meat in oblong pan and add beef stock, finish in oven until tender. Remove meat and strain gravy. Pie is to be made up as follows: Use large round chicken pie dish, place medium sized onion in center, five pieces of beef around, four parisienne potatoes and carrots around beef, three slices of mushrooms on top, chopped parsley. Vegetables are to be seasoned and sauted in butter. Gravy to be liberally used. Pie cover to be baked on casserole.

BRAISED SHORT RIBS OF BEEF, JARDINIERE:

Cut short ribs in medium sized pieces about two inches square and brown them on all sides. Season with salt and pepper, add carrots, onions, turnips, bay leaf, and thyme. Sprinkle some flour over them and add some stock and a small quantity of tomato puree. Cook short ribs slowly in oven, when cooked remove all grease from sauce. Garnish with a few pearl onions, carrots, and turnips cut in small cubes. Serve very hot. Garnish with parsley bouquet, chopped parsley.

BRAISED OX JOINTS, JARDINIERE:

Cut ox joints in pieces about three ounces. Place ox joints in a roasting pan, season with salt and pepper and brown in oven. Add sliced carrots and onions, sprinkle with flour, add tomato puree and a good beef stock. Also a bouquet made as follows: stalk of celery, parsley, thyme, cloves, and a button of garlic. Cook slowly together until tender. When meat is cooked, remove to another pan, strain sauce over it and garnish with diced carrots, turnips, peas, cooked in boiling salt water, also some green peas. Serve very hot. Decorate with crisp parsley. Chopped parsley.

BEEFBAKED MEAT LOAF:

Use ground beef for this entree. Add some minced onions, green peppers, pimentoes and chopped parsley. Season with salt and pepper and Accent; add a few eggs, and mix well together. Mold the same as a "loaf". Place in roasting pan and cook until done.

DUTCH MEAT LOAF:

One and half pounds ground beef, one cup fresh bread crumbs, one medium sized onion, chopped; half can tomato sauce, eight ounce can; one beaten egg, one and half teaspoons salt, and one-fourth teaspoon pepper. Lightly mix ingredients, form into loaf. Place in shallow pan in moderate oven (350°). Meanwhile combine: half can tomato sauce, eight ounce can; one cup water, two tablespoons vinegar, two tablespoons prepared mustard and two tablespoons brown sugar or molasses. Pour over meatloaf in oven, continue baking one and quarter hours, basting very often.

SWISS OR SMOTHERED STEAK:

Use sirloin butt for this entree; cut nice small steaks, and about one and half inches thick. These are not to be pounded flat. Make them thick as possible, season with salt and pepper. Criss cross both sides and dip in flour, saute lightly on top of range. Place in pan, saute sliced onions in remaining fat and cook until brown, adding flour to soak up fat. Add a nice strong beef stock to make a brown gravy. Strain and pour over steaks and let simmer in oven until tender. Saute sliced mushrooms, placing a few on top with gravy. Bouquet of parsley.

BROILED SIRLOIN STEAKS:

These steaks to be ordered from Commissary, and to be watched very closely, so as not to have any spoiled. This steak is not to be flattened out by any means. Garnished nicely.

TENDERLOIN LUNCHEON STEAKS:

Tenderloin luncheon steak (8-oz) should be ordered from Commissary and garnished as follows:

Slice of tomato on piece of lettuce, one piece of stuffed celery, one rosette radish, and a sprig of crisp parsley. Serve toast with this order. Under no circumstances will these steaks be flattened out; the thicker the better.

TOURNEDO OF BEEF TENDERLOIN:

Beef tenderloin only should be used for this dish. "Tournedo" - meaning small tender cuts, permits the use of the smaller ends of the fillet which are difficult to dispose of to advantage. Beef tenderloin is not desirable in the preparation of stews or ragouts, as it cooks quickly and when mixed with meat that requires long cooking, becomes stringy and tasteless.

Portion is two large or three (3) small Tournedos, if cut from the large part of the tenderloin. Tournedo should be 1/2" thick; if cut from the smaller end of the fillet, they should be cut proportionately thicker and flattened to 1/4" before cooking. In a heated frying pan containing some clarified butter, place the cuts of beef tenderloin which have been dipped in seasoned flour mixed with a little paprika, salt and white pepper. Tournedo should be cooked rare - two or three minutes on each side, unless otherwise ordered. Serve immediately piping hot with a portion of mushroom sauce on one side of meat. Never cover the meat with the mushroom sauce.

ROAST LARDED BEEF TENDERLOIN - NATURAL GRAVY:

A larding needle is needed for this entree. Put strip of salted pork on needle and run through the tenderloin from end to end and repeat this procedure so as to have two rows of salt pork in tenderloin. Place in roast pan on bed of vegetables, seasoning, and be sure to cook medium to rare. This entree to be sliced to order, and not roasted too far in advance.

ROAST TENDERLOIN OF BEEF:

Same procedure as Larded Beef Tenderloin, omitting the Salt Pork.

SOUTHERN ROAST BEEF HASH:

Two green peppers and one stalk of celery, one diced onion, saute ingredients in fat, seasoning with salt and pepper and bring to a nice brown, adding flour to absorb shortening. Add a nice strong beef stock and simmer. Dice raw new potatoes (if possible) and add to mixture, adding the diced cooked beef about half inch square, when the potatoes are about two-thirds done. Do not make hash too loose or too tight. Sprinkle with chopped parsley.

STUFFED GREEN PEPPERS:

To every two cups of chopped beef, add one cup well-cooked and dried rice. In preparing the chopped beef, saute lightly in butter (rare). Add well-cooked rice, mix thoroughly, season well. Split green peppers lengthwise removing all seeds. Scald in hot water in which a pinch of soda has been added. Boil for thirty seconds. Drain thoroughly. Stuff the halves of peppers with the above prepared mixture. Place in oblong pan adding a small amount of stock to the pan. A little butter and parmesan cheese over the peppers. Bake until nicely browned. Serve in shirred egg dish on bed of creole sauce. Two croutons of toast dipped in parsley at side.

This dish is to be served very hot. Two halves to the portion. It should be understood that this particular item should not be prepared too far in advance as it has a tendency to become too crusty and dries out very readily. Please be cautioned by these instructions and follow them closely.

BOILED SMOKED TONGUE:

Place tongue in pot, covered with water, and boil until done, remove from range, and let soak in cold water; before placing in ice box remove all skin while warm. This will save time when ready for use.

BRAISED SMOKED TONGUE:

Par boil tongue. When three-fourths done, remove to roast pan and braise in oven, with a good stock and some tomato purées, basting often; and cook until tender.

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PORKROAST LOIN OF PORK - APPLE SAUCE:

When cooking roast pork, place loin in roasting pan on a bed of sliced carrots, celery, and onions and cook in oven slowly, basting very often. When cooked make a gravy. In serving pour some gravy over edge of pork. Serve apple sauce in a large ramekin. Garnish with sprigs of parsley.

PORK TENDERLOIN WITH APPLE FRITTER & CURRANT SAUCE:

Due to the shrinkage of Pork Tenderloin in cooking, it will be necessary to bread it, saute to a nice golden brown. Underline the pork with brown pork sauce, apple fritter between, and a small amount of currant sauce over the fritter. Garnish nicely.

BAKED STUFFED PORK TENDERLOIN:

Trim off outside membrane, split lengthwise almost entirely through. Fold back and flatten with the cleaver lightly. Place the dressing to be used in the center, roll and hold in shape with toothpicks. Place in roast pan with bouquet of vegetables, carrots, onions, and parsley stems; season with salt and pepper. A tablespoon of butter on each tenderloin. Brown quickly, reduce heat and cook slowly until done. Remove tenderloin and prepare gravy in pan by adding flour to roux. Cook 5 minutes and add stock. Taste for seasoning and strain.

SERVICE PORTION - Three cuts of Rolled Tenderloin. Cut crosswise 3/4 inches thick. Place on HOT dinner plate and top with gravy. Remove toothpicks and replace with fancy toothpick frills, triangle slice toast, Sprig parsley as a garnish.

DRESSING FOR PORK TENDERLOIN

1/4 lb. bacon	1	basting spoon parsley
2 green peppers	3	eggs
2 medium onions	1	quart milk
3/4 bunch celery	1/2	caddy saltine crackers
3 medium carrots		Salt, pepper, poultry seasoning.

Dice bacon very fine and saute in heavy stock pot. Do not brown too much. Put all vegetables through meat grinder and add to bacon. Saute vegetables until done. Put crackers through meat grinder and add to mixture. Add milk, eggs and seasonings. Mix well and place in foil and bake for 45 minutes.

PORK MIX GRILL; BROILED:

One broiled pork chop, one pork sausage, half banana sliced lengthwise (sauteed) and one thick tomato slice (sauteed in cracker crumbs).

BOILED SPARE RIBS - SAUER KRAUT:

Cut spare ribs into pieces about 3 to 5 inch squares. Par boil, wash off in cold water. Return to pot and season with salt, pepper, carrot and onion. Boil until tender.

SAUER KRAUT: Place kraut in pot. Season with salt, pepper and finely diced raw onion and finely diced raw potato. Add stock from spare ribs. Let boil at least one hour.

SERVICE: 1 basting spoon of kraut on hot dinner plate. 3 pieces of spare ribs directly on sauer kraut. Parsley potato on same plate. Garnish with sprig of parsley.

PORK :BARBECUED SPARE RIBS:

When receiving ribs from Commissary, cut off heavy end, then cut ribs into pieces of 3 each, the long way, serving 2 pieces or six ribs per order.

COOKING: Place ribs in roast pan on bed of chopped onions and celery. Season with salt. Sprinkle with paprika. Bake off in oven until brown on both sides. When ribs are 3/4 cooked, remove from roast pan, pour off excess drippings, leaving just enough to absorb flour for sauce.

INGREDIENTS FOR BARBECUE SAUCE:

1	basting spoon	grated onion	1½	cups	lemon juice			
2	2½	cans	tomato	puree	Salt to season			
1	46	oz.	tomato	juice	½	teaspoon	cayenne	pepper
1	bottle	chili	sauce	1	basting	spoon	dry	mustard
1	bottle	tomato	ketchup	½	cup	brown	sugar	
1	basting	spoon	A-1	sauce	2	bay	leaves	
9	cups	water	6	whole	all	spice		

Combine all ingredients. Boil 45 minutes. Pour remaining drippings from roast pan to sauce pot. Add 2 basting spoons flour. Brown roux lightly. Add above liquid to roux and simmer 15 minutes. Strain through fine china cap. Pour sauce over ribs and bake in oven until tender.

PORK TENDERLOIN EN BROCHETTE:

Cut tenderloin in one and half inch lengths, flatten with cleaver, trim off rough edges, soak in onion juice at least five to seven minutes, season, then dip in a mixture of flour and cracker crumbs, saute to a golden brown. The following method will be used in assembling this order: Take a skewer and insert with the pork, then one large mushroom, half strip of bacon, pork, mushroom, bacon, pork, mushroom, bacon, then finish with the pork. You should have four pieces of pork, three pieces of bacon on skewer, serve on a diamond toast and pork demi glace. Garnish nicely.

PORK CHOPS SAUTE - APPLE FRITTER:

Do not dip the pork chops in flour. On this entree saute the chop a nice golden brown. The only time chops are to be dipped in flour is on the service of country gravy.

APPLE FRITTER:

Three eggs, well beaten with one basting spoon of sugar, add one bean-pot milk, then sift in enough flour to make a batter, add a pinch of salt, a little grated lemon rind, the juice of one half a lemon, one basting-spoon of melted butter and one-half teaspoon baking powder. Peel and core apples, cut about half inch thick. Dip in batter and fry to a golden brown in french fryer. Currant sauce to be used on service of apple fritter. Bring to a boil one, one pound jar currant jelly. Add juice of one lemon, one spoonful over fritter at time of service.



PORKPORK CHOPS WITH BAKED BEANS:

Place canned baked beans in oblong pan. Arrange pork chops (about 5 oz each) which have been previously grilled to a golden brown, on top of beans. Sprinkle each chop with a pinch of brown sugar and tomato catsup. Bake in oven for twenty minutes, or until nicely browned.

SERVICE: Place pork chops on a mound of beans on a hot dinner plate. Garnish with parsley. Serve very hot.

BAKED PORK CHOPS, COUNTRY STYLE:

Brown the pork chops in a frying pan; remove them. Add flour to the drippings in the pan and make a nice roux, then add the milk. Put the pork chops in an oblong pan, pouring the cream gravy over them and bake until done.

BAKED PORK CHOPS - CREOLE:

Cut chops 5 ozs. each. Season lightly with salt and pepper. Dip in flour. Fry to a golden brown on both sides. Place creole sauce in long pan. Put in pork chops and cover completely with creole sauce. Place in oven until chops are well done.

SERVICE:

Two chops to order, neatly arranged on hot dinner plate with a small amount of creole sauce. Garnish with sprig of parsley.

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HAM

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BAKED VIRGINIA HAM SLICE

Nine ounces per order. Place slice of ham in pan and bake in a fast oven until the fat browns, then cover with a paste made of the following: four tablespoons brown sugar, four tablespoons tarragon vinegar, one teaspoon prepared mustard. Cover and bake in slow oven for twenty minutes. Service with one half pear, which has been brushed with butter, rolled in crushed corn flakes and browned in oven. At time of service put one teaspoon currant jelly over.

SUGAR CURED HAM STEAK - GLAZED PINEAPPLE-RING:

Cut a good eight ounce steak for this entree. Do not cook slow as it will dry out. Use sliced pineapple. Dip in sugar, place on broiler iron and brown.

ROAST HAM:

After smoked ham has been boiled, peel off rind, score fat with two pronged fork. Cover fat side of ham with a generous amount of sugar (brown or granulated); insert into fat a generous amount of whole cloves, at least twenty, lay on top of ham three slices of each, lemon, orange; also slice into the pan one onion. Roast in a moderate oven until a golden brown. After the first half hour, remove the fruit from the ham to the pan and baste often so the liquid will penetrate the ham. When canned ham is used, it should be covered with a mixture of brown sugar, dry mustard and vinegar; baste often, bake, at least one hour.

HAMHAM AND CABBAGE:

Cut cabbage in quarters, do not remove the mid-rib as this holds the leaves together. Cabbage should never be cooked over twenty minutes; by using boiling water from the start, this also helps in holding the color. Use a small hock, to help in flavoring. When serving place two medium slices of ham over cabbage, never along side. Minced parsley over.

SMOKED PORK BUTT AND SPINACH:

Boil pork butt in water until done, when serving place two or three slices of pork butt on a bed of spinach. Serve very hot. Garnish with bouquet of parsley.

HAM A LA KING:

Proceed as indicated for chicken a la king, substituting ham for chicken. Garnish with parsley.

HAM CROQUETTES (OR CUTLETS):

Proceed as indicated for chicken croquettes, substituting ham for chicken.

SCALLOPED HAM AND MACARONI:

Two and half pounds macaroni (elbow), two and half quarts white sauce (medium), half cup chopped green pepper, half cup minced onion, two tablespoons worcestershire sauce, two and half cups grated American cheese; one and half quarts (six cups) ground (coarsely) cooked ham. Cook macaroni in boiling salted water, twelve minutes, drain. To medium white sauce, add cooked green pepper and onion, which has been cooked in butter, add minced parsley, blend well. Add ground ham and worcestershire sauce, mix well and turn mix. into a greased pan, top with grated cheese and brown in moderate oven.

BROILED HAM STEAK:

Proceed as indicated for broiled steaks. Marking well. Butter over. Serve hot.

CREAMED HAM WITH MUSHROOMS:

For sauce, make roux of half butter, half shortening and equal parts of ham stock and milk. To each half gallon of this sauce, add half cup of cream and two egg yolks, this to be the consistency of our Standard Cream Sauce. Season with nutmeg and pepper and taste before adding salt to see if there is sufficient already. Slice ham in pieces from one to one-and-half inches square and half the thickness of a lead pencil, add mushrooms; incorporate in sauce. Garnish well, serve very hot.

SAUSAGESSAUSAGE AND MASHED POTATOES WITH PINEAPPLE SLICE:

Commissary will supply you with a pastry bag for this entree, which will become part of the equipment on the car and all Chefs will see to it that this pastry bag and nipples shall be kept in a clean and sanitary condition at all times. The service of this item will be as follows: a row of mashed potatoes (using pastry bag with large flanged nipple) across dinner plate, slightly off center; five sausage links, which have been browned, laying diagonal half on potatoes, half on plate. A good brown demi sauce across the sausage laying on plate. Sauted pineapple slice on opposite side. Garnish with chopped parsley and butter.

STEAMED FRANKFURTERS - SWEET SOUR CABBAGE:

Use medium size tender white cabbage and slice very thin, add one-fourth pound thin sliced apple, previously peeled and cored, season lightly with salt and pepper. Add a small quantity of vinegar and a small quantity of sugar, let marinate together for about two hours, strain juice, place mixture in a pan and cook for about ten minutes. When serving place sweet sour cabbage in center of service plate, placing three frankfurters on top.

THURINGER SAUSAGE:

Should be brought to a boil and drained. Place in oblong pan, sprinkle with butter and adding some beef stock and keep braising in oven until a nice light brown.

PORK SAUSAGE AND SWEET POTATOES:

Wash sweet potatoes thoroughly. Drain and peel, run through ricer, add butter, salt to taste, two whole eggs well beaten and enough heated cream to make light and fluffy when beaten. Place potatoes into buttered au gratin dish. Press four sausages into potatoes and bake until sausages are nicely browned and done. Serve on No. 2 plate and service plate for service.

PORK SAUSAGE PATTIES "HAWAIIAN"

Saute pork patties about three ounces apiece until done. Place on rounds of toast, spread with butter. Sprinkle with heated crushed pineapple over top and a grilled sliced tomato along side. Scoop of mashed potatoes, bouquet of parsley.

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KIDNEYSKIDNEYS:

To prepare kidneys. Wash in cold water, remove skin. If old, soak in cold salted water two or three hours. Do not over-cook kidneys, as they toughen after the first few minutes.

BROILED KIDNEYS:

Trim, split, remove central fat, and sinew. Broil ten minutes or until done. Turn frequently while broiling. Serve on toast and melted butter, seasoned with a little cayenne pepper and lemon juice.

SAUTED KIDNEYS:

Soak in cold salted water thirty minutes, remove and wipe dry. Slice in one-fourth inch thickness, dip in flour and saute in butter, not more than five minutes. Serve on toast, pour on melted butter, seasoned with cayenne and lemon juice.

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LIVERLIVER:

To prepare, wipe with damp cloth, remove outside skin and veins.  
To broil: - cut in half inch thick slice and place in pie tin, which contains salt, pepper and bacon fat; lay on broiler and broil about five minutes. Sprinkle with butter when serving, and a nice bouquet of parsley.

To saute: - Cut in half inch slices, season dip in flour, saute in bacon fat and cook about five minutes (over cooking toughens liver).

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SWEET BREADSSWEET BREADS:

Soak sweet breads in cold water from two to three hours. Drain and place in boiling salted water. Add lemon or vinegar, let simmer for twenty minutes. Drain, and place in ice water to retain the white color.

BROILED OR SAUTED SWEET BREADS:

Parboil; split crosswise, season, brush with butter. Broil five minutes or until nice and brown. Service with lemon butter.

SWEET BREAD CUTLETS:

Parboil; split like cutlets, and dip in flour, egg wash, bread crumbs. Saute in butter, serve with tomato sauce, creamed asparagus or creamed peas.

SWEET BREADS A LA POULETTE:

Add cooked sweet breads to a nice poulet sauce. Seasoned with a grating of nutmeg.

SWEET BREADS (CONCL'D)BRAISED SWEET BREADS - MUSHROOM SAUCE:

Use parboiled sweet breads; cut in slices and lay in buttered pan. Sliced carrots, onions, celery, sprinkled over top. Sprinkle with a little paprika, lemon juice, and butter. Braise in oven until done. Lay on top of triangle toast and cover with mushroom gravy. Nice bouquet of parsley. Chopped parsley when serving.

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VEALVEAL AND HAM SHORTCAKE:

Prepare a fricassee of veal as follows; cut veal in small cubes. Let veal soak in cold water. When cooking the veal, season with salt and white pepper, add carrots, onions, and celery; also clove<sup>garlic</sup> and cover with water. When veal is cooked, make a roux, add the veal stock and cook until done. Add a few egg yolks; strain through fine sieve, and pour sauce over veal. Cation - use garlic sparingly. Adding to the above some diced cooked ham. Shortcake to be the same as a tea biscuit; using the large biscuit cutter. When baked, biscuit should be about one and one-half inches thick. When serving, split biscuit in two, placing some fricassees on bottom half, put top half on and cover all with fricassees and sprinkle with chopped parsley.

BLANQUETTE OF VEAL "HIAWATHA":

Use veal shoulder for this dish. Cut veal in cubes about one inch square. Let veal soak in cold water overnight. When cooking the veal, season with salt and white pepper, add carrots, onions, and celery; also garlic and cover with water. When veal is cooked, make a roux; add the veal stock and cook until done. Add a few egg yolks and a few drops of lemon juice, strain through fine sieve, and pour sauce over veal. Garnish with cooked diced carrots and canned or cooked sliced mushrooms, and some cooked pearl onions.

FRICASSEE OF VEAL - GREEN PEAS:

Use veal shoulder for this dish. Cut veal in cubes about one inch square. Let veal soak in cold water. When cooking the veal, season with salt and white pepper. Add carrots, onions, and celery; also garlic and cover with water. When veal is cooked, make a roux, add the veal stock and cook until done. Add a few egg yolks, strain thru fine sieve and pour sauce over veal. Garnish with cooked diced carrots and green peas.

FRICASSEE OF VEAL - DUMPLINGS:

Veal Curry. Make like veal fricassees; adding some curry powder to roux when making sauce. Add a touch of lemon juice before serving. Boil rice. Mold in demi tasse cup and turn over in au gratin dish, with Fricassee of Veal around, sprinkle with shredded coconut and chopped parsley. (See dumpling recipe).

VEALBRAISED POCKET OF VEAL -DRESSING:

Should <sup>be</sup> of veal for this entree. Make pocket for dressing by running along side bone, but do not take off completely. Stuff pocket with a nice dressing and sew or tie with twine. Place in roast pan on a bed of celery, onions, and carrots, bring to a fast brown in oven, turning over and adding a little water. Remove to slower oven and cook until tender. This must be sliced to order; with a nice brown gravy over top. Bouquet of parsley to garnish.

VEAL HEARTS EN CASSEROLE:

Wash hearts in cold water and remove all veins and arteries. Cut hearts as you would for a stew, season, dip in flour and saute to a nice brown in frying pan. Place in pot and continue to do so until all are sauted. Add flour to drippings; adding a good beef stock to make a nice brown gravy. Add to hearts. Add sliced onions and green peppers and cook until done. Serve en casserole on a hot service plate.

VEAL CROQUETTES:

See chicken croquettes recipe, using veal instead of chicken.

VEAL LOAF #1:

Five pounds veal, three-fourths pounds salt pork, ten crackers, half cup cream, three tablespoons lemon juice, one and half tablespoons salt, half teaspoon pepper, one tablespoon minced onion, one tablespoon powdered sage. Put veal, pork, and crackers thru fine meat cutter and mix all ingredients thoroughly. Place in roasting pan like loaves of bread. Bake in slow oven, basting often.

LOIN VEAL CHOPS - CHASSEUR SAUCE:

Season veal chop and dip both sides in flour. Saute in pan until done and a nice golden brown color. Service on service plate. Garnish with crisp parsley.

BREADED VEAL CUTLET - BUTTERED NOODLES:

Cut veal cutlets to even size, about half inch thick. Season lightly with salt. Dip cutlet in flour, then in egg wash and bread crumbs. Saute cutlets to a golden brown. Cook noodles in salted boiling water. When done, strain water, add a small quantity of butter. Season lightly with salt and a small quantity of grated nutmeg. When serving, place noodles in the center of plate, placing veal cutlet on top. Garnish with crisp parsley.

BREADED VEAL CUTLET, SAUTE, MILANAISE :

This item is supplied in frozen pre-cut 3 Oz. pieces, to be used two to the order.

Do not thaw. Season lightly with salt. Dip cutlets in flour, then in egg wash and bread with cracker crumbs. Cook cutlets to a golden brown in fat in a frying pan.

MILANAISE

Cooked spaghetti with ham cut Julienne, and some sliced mushrooms, all blended well together in a rich tomato sauce. Service a basting spoonful alongside of cutlets, and sprinkle grated Parmesan cheese on top of same.

## VEAL

GRILLED VEAL STEAK:

At least a seven ounce steak per order. Do not cook too fast or too well done. Season lightly with salt and pepper.

PAPRIKA VEAL STEAK:

Make sure to cut an even size on this item. Sprinkle lightly with a small amount of paprika. Dip veal steak in flour. Cook to a nice golden color.

VEAL SCALOPPINI - ITALIAN:

SERVICE FOR 25 -

Cutlets from loin or top of leg,	- 7 lbs.		
salt	- 4 teaspoons	: salad oil	- 2 cups
paprika	- 4 teaspoons	: flour	- 1 to 2 cups
nutmeg	- 1 teaspoon	: fat	- 2 cups
sugar	- 2 teaspoons	: onion, sliced thin	- 1 qt.
Pre-mustard	- 4 teaspoons	: gr. peppers, cut in strips	- 1 qt.
garlic	- 4 cloves	: mushrooms, sliced	- 1 lb.
lemon juice	- 1 cup	: chicken bouillan	- 1 1/2 qts.
(fresh)		: Pimento Olive slices	- 24

Cut portions of Veal thin, not over three inches in circumference. Do not flatten with cleaver.

1. Lay veal in cold meat pans or baking sheets.
2. Combine salt, paprika, nutmeg, sugar, Pre-mustard, garlic, lemon juice, and salad oil, and pour over the veal.
3. Move the veal around in the sauce and let stand for 15 min.
4. Remove the garlic, and lift the veal from the sauce.
5. Dip the veal into the flour to coat thoroughly.
6. Pour sauce from pan into bowl to use later.
7. Heat fat until hot in a preferred heavy skillet.
8. Fat should be one inch deep in skillet.
9. Brown the veal on both sides in the hot fat.
10. Remove veal to the meat pans.
11. Divide the onions, green peppers and mushrooms equally among the amount of pans used.
12. Combine the Bouillan, 1/3 of a cup of green olive juice, salt and 2/3 cup of remaining sauce, pour over the veal and cover. (Aluminum foil makes a good cover for the pans).
13. Bake in oven 350 F. for one (1) hour, remove the cover and stir sauce up over the veal. Continue to cook for another 1/2 hour longer.
14. Add Sherry Wine to sauce before serving.
15. Serve in shirred egg dish, place veal in layers, pour sauce over the top, strip with pimento slices and slice stuffed olives, chop parsley and sprig of parsley.

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LAMBBROILED DOUBLE LAMB CHOP:

One to the order, unless specified otherwise. Eight to nine ounces per chop. This dish to order. If there is excess fat on the chop, trim a little off. Roll in oil and season with salt and pepper. Garnish with watercress.

BROILED LAMB CHOPS:

To order. Nine ounces per order. Two to the order, unless specified otherwise. Follow directions as above.

BROILED LAMB STEAK:

Eight ounces to steak. Cut from the leg. Do not remove the bone. Proceed to broil or panbroil as you would for an individual steak. Serve topped with a little butter kneaded with a little minced parsley, grated onion, or chives.

BROILED LAMB (OR MUTTON) KIDNEYS:

Serving two kidneys apiece. Split kidneys leaving some fat on them; wipe with a damp cloth. Skewer flat on metal skewer, dip into melted fat or oil. Place the halves, fat side up upon broiler, until tender. Turning twice and brushing with melted butter or bacon drippings each time. Do not broil too fast or too long. Five or six minutes. Sprinkle quickly with salt and pepper and arrange on toast on a heated platter. Garnish with two strips of bacon, broiled crisp. Garnish with watercress and lemon.

LAMB STEW:

Use meat cut from neck and breast, free from skin and fat, cut into pieces convenient for serving. Into a heavy pan put five large onions sliced and two cups shortening, brown off onions, then remove them. Add the meat, which has been dredged in flour, turning until a good brown. Then add ten large carrots cut in quarters, six large turnips cut in quarters, six quarts stock. Bring to a quick boil, remove to one side so the stew can simmer for two hours. Season to taste with salt and white pepper. After two hours, add four quarts potatoes, cut in quarters. Increase heat so potatoes can cook quickly; when potatoes are cooked the stew is ready. The success of this dish depends on the careful browning of the onions and meat. Sprinkle with finely chopped parsley.

LAMB CROQUETTES:

Use same recipe as chicken croquettes; Substituting lamb for chicken. No. 2 White Sauce over.

CURRY OF LAMB WITH NOODLES OR RICE:

THIS RECIPE TO BE USED ONLY TO WORK OFF READY COOKED LAMB. Serve buttered noodles (or rice) ring shaped, filled with curried lamb, made as follows: Into four quarts of curry sauce, stir ten cups diced small lamb; half-cup minced parsley, half-cup drained pimentos (minced), half-cup chopped cooked green pepper. Heat well, but do not boil. Dust with parsley.



LAMBGRILLED GRILL "OLYMPIAN":

This entree consists of the following: one lamb chop, one slice calf liver, two pieces link sausage, one strip of bacon across, and one thick grilled sliced tomato. Garnish with slice of toast under chop; chop frill and bouquet of parsley.

NAVARIN OF LAMB, JARDINIÈRE:

Use lamb shoulder. Cut lamb in cubes about one inch square. Season with salt and pepper. Place in sauce pan and saute until meat acquires a nice brown color. Add some sliced onions, carrots, celery, thyme, bay leaves, and a kernel of garlic. Sprinkle with flour, adding some tomato puree and a good stock; cook until done. Separate meat into another sauce pan, pour over strained sauce. Garnish with diced carrots, turnips, and pearl onions, previously cooked in salt water. Sprinkle over some canned peas. Serve very hot.

CASSEROLE OF LAMB -- VEGETABLES:

Use lamb shoulder. Cut lamb in cubes about one inch square. Season with salt and pepper. Place in sauce pan and saute until meat acquires a nice brown color. Add some sliced onions, carrots, celery, thyme, bay leaves, and a kernel of garlic. Sprinkle with flour, adding some tomato puree and a good stock, cook until done. Separate meat into another sauce pan, pour over strained sauce. Garnish with diced carrots, turnips, and pearl onions, previously cooked in salt water. Serve in casserole, sprinkle over some canned peas. Serve very hot.

FRICASSEE OF LAMB EN CASSEROLE:

Lamb cut one and half inches square, bring to a quick boil. Pour off this liquid and wash lamb off. Resume cooking lamb with onion, celery, and carrots, making sure there are enough vegetables to bring out a good strong stock. When cooked, strain stock thru cloth so as to remove all sediments. Make a nice lamb, demi, using a little yellow color or egg yolks and lemon juice. Serve in shirred egg dish with a few green peas on top, chop parsley over. It is very important that lamb should not be over-cooked.

CURRY OF LAMB:

Use the same method as fricassee of lamb, adding enough curry powder to roux and sprinkle with shredded cocoanut, diced apple, when served. Chopped parsley.

LAMB HASH:

Prepare the same as beef hash, substituting lamb for beef. Make sure lamb is diced small or coarsely and well seasoned. Another way to serve this hash, is to place individual portion of cooked hash in greased individual shirred egg dish, sprinkle top with grated American cheese, set in oven until cheese is melted.

LAMBROAST LEG OF LAMB (OR MUTTON):

If lamb is used do not remove the fill, if mutton is used remove the fill. DO NOT COVER. Time required for roasting after searing is twenty to twenty-four minutes per pound. Allow twenty minutes for searing. After searing, add water, three cups to which has been added: six tablespoons of fat, along with three generous cups of vegetables consisting of carrots, celery, onions, parsley, two bay leaves, four whole cloves, ten pepper corn. This will result in a much flavored gravy to make sauce with.

ROAST SHOULDER (OR BREAST) OF LAMB:

The shoulder or breast may be boned then tied with twine. It may be stuffed before rolling and tying. It may be braised instead of roasted. Proceed as indicated for roast leg of lamb (or mutton) substituting shoulder or breast for leg of lamb.

LAMB RACK:

4-1/2 to 5 lbs. Lamb Racks are issued from the Chicago Commissary, and it should be understood the Chef cuts 5 nice chops per rack. Chef will account for same on Steward's abstract sheet.

LAMB CHOPS EN FOIL:

The following will govern the preparation of Broiled Double Rib Lamb Chops in all instances where this item appears on menus on "City Trains". This method is to be followed to retain the natural juices and enhance the flavor of the Chops and to expedite the service, and will be used throughout the dinner meal.

METHOD: Marinate Lamb Chops into a French Dressing, then wrap in foil, dull side out, folding foil over first chop, place second chop on top and wrap completely. Place in oven and bake for 15 to 20 minutes.

After baking, chops are to be kept in the foil wrapper and placed in warming oven over range. Four or five orders may be kept ahead in this manner. When order for Lamb Chops is received, Chef will remove foil wrapper and place on broiler to be browned off. This will take 6 or 7 minutes, according to heat of broiler.

Do not follow this method for rare Lamb Chops. Place such orders directly on broiler.

ROAST RACK OF LAMB, NATUREL:

Use a regular Hotel lamb rack, which has been trimmed in the same manner as for chops, except the entire chine bone should be removed to facilitate slicing after it has been cooked.

Wipe rack with a damp cloth. Salt and pepper to taste and place in a roast pan with a bouquet of vegetables consisting of 1 bay leaf, 6 sprigs of parsley, 2 carrots and some chopped celery, both leaves and stalk. Add 1/2 clove whole garlic and a cup of boiling water. Roast uncovered in a moderate oven (300 to 350°) about 15 to 18 min. per lb., basting and turning the racks over frequently until evenly browned on both sides. When finished the meat when cut will have the appearance of medium well done chops.

LAMBROAST RACK OF LAMB, NATUREL (CONCL'D)

Prepare a natural gravy from the drippings.

Serve two ribs per portion (about 9 oz. cooked) bone in, one of which should be filled and the other surplus bone to be cut away. Serve on a dinner plate on which one basting spoonful of natural gravy has been placed.

Au gratin potatoes on dinner plate. Garnish with parsley, red current jelly in glass ramekin.

String Beans, Anglaise, two cups finely diced ham trimming, one cup finely shredded raw onions, two tablespoons vinegar. Saute the diced ham and onions slowly in butter, but do not brown. Stir well and mix into the beans. Add the vinegar and simmer ten minutes before serving. Season with salt and white pepper. 1 basting-spoon in small grapefruit dish.

LAMB RINGS -- CAPER SAUCE:

(pear, mint jelly Garni)

Lamb Rings to be kept in deep freeze at all times.

Method for Broiling or Grilling Lamb Rings.

Brush rings and season with salt, Place on broiler or grill. Cook for five (5) minutes on one side, turn over and cook for another five (5) minutes or until done.

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FOWLCHICKEN POT PIE "MILWAUKEE ROAD"

Boneless chicken (white and dark) boiled, five pieces about one inch square. Dice small four potatoes (white, not browned), four baby carrots, four button onions, a few green peas, two mushrooms (cut in four pieces), one piece salt pork (one and half inch long and one-fourth inch thick). Cook and serve individually in deep pie dish. It is very important that salt pork be cooked mellow, so that the weight of a fork will cut it. A thin allemande sauce over all should be used. Use our standard pie crust recipe and to be cut out with coffee saucer and fitted on the pie and pushed upward in the middle and edges crimped with a fork. Glace with an egg wash. Must not be cooked too far ahead. Crust must be baked on pie.

CHICKEN POT PIE, FAMILY STYLE:

Refer to Page 39 (above) for the recipe for chicken pot pie. Make the sauce as the recipe calls for, also use all the same ingredients, except, you will bake in oblong pan. After the chicken and sauce has been placed in pan, cover completely with rolled out pie dough and bake in oven. When serving, be very careful in keeping chicken and ingredients intact. Crust must be on top and cut in squares. Serve on service plate.

FOWLOLD-FASHIONED FRICASSEE OF CHICKEN WITH RICE:

After hens have been thoroughly cleaned, boil with carrots and onions, stalk of celery, bay leaf, thyme. Season with salt and pepper. When chicken is cooked, make a roux, add chicken stock and cook until done. Add a little cream and strain through fine sieve. Garnish with diced cooked carrots and pearl onions. Cut chicken in medium sized slices. Cook some rice in boiling salt water. When rice is cooked strain, put rice on plate, then chicken on top of rice and pour sauce over both. Decorate with crisp parsley.

FRICASSEE OF CHICKEN WITH DUMPLINGS:

Prepare same as above, using dumplings in place of rice. Recipe for Dumplings: Two beanpots flour, one beanpot milk, half teaspoon salt, one teaspoon baking powder, four teaspoons (level) margarine, two eggs. Flour, salt, and baking powder to be sifted together, add margarine and work. Add milk and eggs, beat thoroughly. The steamer on some dining cars could be used for this purpose. Using greased pie tins, drop dumplings off end of spoon.

HOT CHICKEN SANDWICH:

On this particular entree cooks have a tendency to use too much chicken and not enough sauce. Please watch this and govern yourself accordingly. Use toast for this entree.

BAKED CHICKEN MORNAV:

The following is for one portion and should be made to order to produce the true character of the sauce; - one cup of half inch diced chicken and heat in pot with a basting spoonful of butter. Add one beanpot of rich cream sauce, mix well. Now remove from range and whip one egg yolk, stirring into mixture. Bake in au Gratin dish. Sprinkle with Parmesan cheese and brown.

CHICKEN BOMBAY:

This entree is brought up the same way as a creamed chicken, adding powdered curry for seasoning. Be sure not to make this sauce too strong a curry flavor, - adding shredded cocoanut or diced apples. To be served in au Gratin dish, with boiled rice molded in a buttered demi tasse cup and turned out on dish with mixture of chicken around rice. Sprinkle with cocoanut. Must be served hot.

BREAST OF CHICKEN, SAUTE; SUPREME, SPICED APPLE:

Season chicken with salt and pepper. Dip in flour or potato meal and fry in deep fat slowly, so as not to dry out chicken. When browned off, place in pan with a little water on bottom and finish off in oven. It is permissible to cook ahead a reasonable amount of orders throughout the meal.

SUPREME SAUCE - a rich sauce made of strong chicken stock and finished off with cream before service. Place sauce on plate with a triangle of toast and chicken breast facing upward. Spiced apple to accompany.

FOWLCHICKEN SHORTCAKE:

Use creamed chicken recipe and make biscuits. Cut out with a biscuit cutter the size of an ice tea glass. When baked, slice in half, placing chicken on first slice, cover with second slice, topping with a little gravy, chopped parsley. A nice crisp bouquet of parsley.

PLANTATION SHORTCAKE:

Skim the broth in which chickens were cooked. Strain through a cloth. Put on range to boil. Use clarified chicken fat or butter for roux. For a gallon of sauce allow 3/4 cups of fat or butter and 1 cup of flour. Cook this roux for 5 or 6 minutes, then add boiling chicken stock a little at a time, whipping well as you add. Season with salt and white pepper. Remove from fire and add 2 well beaten egg yolks and 2 cups of sliced canned or fresh mushrooms, braised until tender. Remove skin and bones from cooked chicken allowing pieces to remain whole as possible.

Fry or broil one horseshoe cut of smoked ham. Split a piece of corn bread that has been baked about 1 inch thick and cut 3 x 3". Place cut of ham on split piece of corn bread, on top of ham, arrange equal parts of white and dark meat of chicken. Follow with ladle of rich supreme sauce as outlined above. Replace top part of corn bread and place small ladle of supreme sauce over top. Garnish with sprig of parsley.

CHICKEN A LA KING:

Use boiled fowl for this dish. Cut the cooked chicken meat in medium sized pieces. Cook some green peppers and cut in Julienne. Cut some pimentoes en julienne. Slice rather thin some fresh mushrooms. Make a rich roux by adding good chicken stock and  ~~yolks of~~  eggs. Season to taste. Strain the sauce. Mix the chicken meat, green peppers, pimentoes, and mushrooms with the sauce. Serve hot. Garnish with crisp parsley. This entree can be a very tasty dish, providing the right care is used in preparing. Have the allemande sauce a good color and taste. If chicken stock is weak add chicken base that is available in Commissary. Do not dice peppers and pimentoes too small. Keep chicken base in icebox.

CREAMED CHICKEN ON TOAST:

Make a rich smooth supreme sauce. Cut chicken in medium size pieces and mix with supreme sauce. Add some sliced mushrooms. Serve on fresh made buttered toast. Cut toast in triangle. Garnish with crisp parsley.

FRIED CHICKEN MARYLAND:

Disjoint chicken in two pieces, leg and breast. Season with salt and pepper and roll in flour. Fry in lard until nicely browned, but do not dry out. Place country gravy (pan gravy) on plate, slice of toast cut triangle, chicken on top with one strip of bacon cooked medium. Garnish with bouquet and chopped parsley and a chop frill placed on leg. One medium sized corn fritter along one side of chicken and one banana fritter on opposite side.

FOWLHALF SQUAB CHICKEN ON TOAST:

Cook the chicken to a nice golden brown. Do not dry out from over-cooking. Season well. Underline with fresh toast. Chop frill on leg. (Order frills from commissary).

HALF SQUAB CHICKEN A L'ANGLAISE:

Season chicken with salt. Dip in milk and flour and cook; saute in pan until tender and a nice golden brown color. When serving, place a strip of bacon on chicken. Garnish with crisp parsley. Serve very hot. Underline with fresh toast. A chop frill on leg (order from Commissary).

HALF SQUAB CHICKEN - SOUTHERN STYLE:

Saute chicken a golden brown, make sure the chicken is not dried out. Sauted salt pork, corn fritter. Service of this entree will be as follows: One basting-spoon rich cream sauce on dinner plate. Cut chicken in two pieces. Assemble one piece of chicken, one piece sauted salt pork, one piece chicken, corn fritter side of plate. Garnish well. Serve on hot plate.

CHICKEN CROQUETTES:

Cold boiled chicken, skins can be used also. Dice small, green peppers, onion, and celery. Add mixture to a very thick cream sauce, add a few egg yolks, so as to hold together when shaping croquettes. Shape croquettes cone style, two to the order. Roll in flour, dip in egg mixture and roll in fine bread crumbs. Cook in deep fat until a golden brown.

CHICKEN CUTLET:

Follow this recipe closely. Make sure they are well shaped and cooked. Be sure the flour is thoroughly cooked, but do not brown. Follow this recipe for ham, veal, lamb croquettes (or cutlets) using their respective stocks.

NUMBER OF ORDERS

<u>7</u>	<u>14</u>	<u>21</u>	<u>28</u>	
1/2	1	1-1/2	2	beanpot of finely diced green peppers
1/2	1	1-1/2	2	beanpot of finely diced onions
1/2	1	1-1/2	2	beanpot of finely diced celery
1/2	1	1-1/2	2	beanpot of shortening
2/3	1-1/2	2	3	beanpot of flour
1-1/2	3	4-1/4	6	beanpot of strong chicken stock
1/2	1	1-1/2	2	beanpot of sliced cooked mushrooms
3	6	9	12	beanpot of diced chicken
				dash of nutmeg, salt, and pepper
1	2	3	4	egg yolks

Saute celery, green pepper, and onions in shortening. Do not brown. When soft, add flour, thoroughly cook; now add stock; when this is well cooked, add seasoning and egg yolk; now add mushrooms and chicken, stirring in gently; cool. To shape, use an A.D. cup. One A.D. cup not quite full makes one nice croquette; now shape and bread. Cook to a golden brown, in french fryer.

BREAST OF CHICKEN CACCIATORI:

(Use Chicken Breast, split in half.)

Prepare chicken as for frying, season with salt and pepper and saute the chicken in equal quantities of butter and lard or butter and cooking oil until well browned.

Temporarily remove the chicken from the pan, add 6 medium sized mushrooms and 1 tablespoon minced onion and simmer until slightly brown. Then add 1 clove of garlic finely crushed to the pan, and allow to simmer for about 4 minutes. Then add 3 oz. good dry wine and 2 oz. good cooking brandy, a small bay leaf, and 1 clove, and allow it to simmer until it has been reduced by about half.

Add 1 cup chicken broth, 2 whole ripe tomatoes that have been peeled and minced, and return chicken to the saute pan or casserole.

Cover the pan and place in a slow oven until the chicken is well done. The chicken and cooking sauce can also be placed in a covered casserole, if you so desire. When done, put chicken on a dinner plate and pour the sauce over the chicken, sprinkle it with some finely chopped parsley. Serve immediately while hot.

ROAST YOUNG CHICKEN - CELERY DRESSING:

It is important that the dressing have the flavor that is called for and the bread toasted and diced. Clean and wash celery. Dice in small cubes, onions and giblets, previously boiled. Saute in bacon grease until done and light brown. Mix with dried toasted bread, adding poultry seasoning, celery salt, and a strong chicken broth.

CREAMED TURKEY HASH:

Remove turkey from bones and dice into small squares. Dice celery. Place in boiling water, cook until done. Saute some sliced mushrooms in butter, drain and add to a rich supreme sauce. When serving place on top of buttered triangle toast. Sprinkle with chopped parsley and bouquet of parsley.

ROAST TURKEY - AMERICAN DRESSING - CRANBERRY SAUCE:

Before roasting turkey, clean very carefully, removing all pin feathers. Chop onions, celery, and a small quantity of ham, add finely chopped cooked gizzard and cook together. Add bread, that has been toasted, cut in small dices, and chopped parsley. Moisten with a good stock, mix well. Season with salt and pepper and poultry seasoning and stuff turkey. Place turkey in roasting pan on a bed of sliced onions and celery. Place in oven and cook slowly, basting very often. When serving, place white meat on top, pouring over a nice gravy. Garnish with crisp parsley. Serve very hot. In the past a few cooks have been using too much seasoning. Watch this carefully. A too highly seasoned dressing will spoil the taste of the best turkey. When moistening the bread use stock or consomme. Serve cranberry sauce on a leaf of lettuce on plate with turkey.

ROAST LIPPONETTE - CELERY DRESSING:

Bake as roast chicken. Lipponettes must be baked with dressing. When making dressing, do not make it too wet as the moisture from Lipponette will add to it. Bake in oven about 2 hours.

SERVICE: Slice meat same as turkey, dressing on plate; then dark meat and topped with white meat. Serve very hot. Gravy on one side of meat.

CORNISH HENS:

Rub cornish hens inside and outside with salt and white pepper. Fill hens with stuffing as per instructions for roast duck. Care should be taken to stuff hens loosely.

Place hens side by side in shallow roast or cut meat pan and roast in 400° oven for 40 to 50 minutes, or until tender. Care should be taken so that oven is not too hot. Baste with mixture of 1/2 butter and hot water every 10 or 15 minutes while roasting. Remove hens from roasting pan and place where they will remain hot.

SAUCE: To drippings in the pan which has been used for roasting the hen, stir in tablespoon flour moistened with water. Add 1/2 cup chicken broth, 2 oz. salted sherry wine. Stir until thickened and strain into jar.

SERVICE: Place 1 level bastingspoon hot dressing on warm dinner plate, on top of dressing place 1 whole roasted stuffed Cornish Hen. Pour over just before service, bastingspoonful of prepared sauce. Garnish with fresh parsley, and 1 tablespoon cranberry sauce or lingonberry sauce on a small piece of lettuce or jelly glass, vegetable and potato to be served in side dishes, steak knife to accompany for carving.

This item may and will require a little salesmanship by the Stewards and Waiters suggestions to the guests. If prepared too far in advance, the meat will become dry and tough.

WILD RICE DRESSING FOR CORNISH HENS6 - Hens

2 medium onions, minced	3 cups cooked wild rice
1/4 cup butter	1/2 teaspoon marjoram
1 cup diced ham	1/2 teaspoon thyme
1 cup sliced mushrooms	1/4 teaspoon salt

Saute onions in butter until golden brown, add diced ham and sliced mushrooms and saute 5 minutes longer. Remove from fire and stir in wild rice, marjoram, thyme and salt.

ROAST LONG ISLAND DUCKLING:

Cooking time - 1 Hour, 30 Minutes - 3 lb. Duck.

PREPARATION: Clean duck thoroughly. Rub one segment of lemon completely on the inside. Stuff duck with dressing, loosely to be prepared as per recipe. Tie duck, across legs, and neck to prevent dressing from falling out while roasting. Place ducks in pan, breast up. Roast in oven (400° to 450°) until brown. Turn over in pan so that both sides brown. At this point pour off all excess fat, (drippings) add enough concentrated orange juice (one can to each duck). Baste frequently. Breast down to prevent meat from becoming dry and tasteless. When serving, split duckling in two and serve 1/2 duckling to the portion with dressing inside. Natural Demi-Glace to accompany.



ROAST LONG ISLAND DUCKLING (CONCL'D)DEMI-GLACE - NATURAL DUCKLING GRAVY:

Remove ducklings from roast pan, add sufficient stock to the browned residue, cook - let boil, simmer. Mix in portion (one cup flour, one cup melted butter together smoothly.) Add this mixture to boiling stock until a proper consistency has been obtained, (thickness of rich cream). Season to taste, and strain through fine China cap.

SAGE DRESSING:

Old bread should be used if available, (if not - toast some bread, or put bread, which has been cut Crouton Style, in oven to dry out.)

Use Beef Stock or Chicken Stock to moisten to a medium texture.

- 3 bean pot chopped onions
- 3 bean pot chopped celery
- 1-1/2 bean pot chopped peeled, cored apples
- 3 raw eggs
- 3/4 loaf Pullman bread

Saute onions, and celery in butter - 1/2 and 1/2. Season with powdered sage. Salt and pepper to taste, mix all ingredients well. Surplus dressing should be baked in separate pan. Be careful in the use of sage, this being a very strong flavoring. This recipe is appropriate for four 3-lb. ducklings.

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NOODLES-MACARONI-SPAGHETTIBUTTERED NOODLES:

Cook noodles in boiling salt water. Strain and season with salt, butter and small amount of nutmeg.

MILANAISE:

Milanaise is cooked spaghetti with ham cut in julienne and some sliced mushrooms all blended well together in a rich tomato sauce. Sprinkle some grated parmesan cheese on top of sauce.

BAKED MACARONI:

Place cooked macaroni in oblong pan and mix with a nice cream sauce. Cover with bread crumbs, sprinkle with butter and bake in oven until brown; do not make it too tight.

BAKED MACARONI WITH CHEESE:

Prepare same as baked macaroni, adding a layer of diced American cheese in the middle, and some on top. Sprinkled with parmesan cheese, bread crumbs and butter.

NOODLES--MACARONI--SPAGHETTIBAKED MACARONI - TOMATO SAUCE:

Same as baked, using a tomato sauce in place of a cream sauce.  
Sprinkle with grated cheese, butter and bake in oven.

BAKED MACARONI - VIRGINIA STYLE:

Cover half the pan with macaroni, sprinkle with mustard, butter, and  
grated cheese cream sauce. Repeat this and cover with bread crumbs  
and brown in oven.

BAKED MACARONI WITH CHIPPED BEEF:

Use cooked macaroni, place in pan and cover with chipped beef. Repeat  
so as to have two layers of beef and macaroni, cover with cream sauce,  
sprinkle with bread crumbs and bake in oven.

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SAUCES:ALBERT SAUCE:

Make a butter sauce with white stock, add to it some fried minced  
shallots, chopped parsley, horseradish and a little tarragon vinegar,  
boil, strain. Finish with a few egg yolks and add chopped parsley.

ANCHOVY BUTTER:

Into some butter, work anchovy paste, adding a little lemon juice. Mix  
well and roll into some parchment paper and set in ice box. Cut a  
slice at time of service and lay on top of fish as to melt before  
reaching table.

APRICOT GLACE:

To one can of Apricots, #2 $\frac{1}{2}$  size, add one bastingspoon of currant jelly,  
bring to a boil, run through the fine sieve. Serve over ham.

AU BEURRE:

Put butter into frying pan and brown, adding lemon juice before serving.  
THIS MUST BE BROWNED TO ORDER.

BIGARRADE SAUCE:

Should be a duck stock. Skim fat off the pan gravy, pass through china  
cap and reduce the stock; add some espagnole sauce or demi glace, then  
add juice of two oranges, one lemon, salt and pepper, two tablespoons  
full of red currant jelly, then add julienne of orange peel and slices  
of orange.

BRETONNE SAUCE - - HOT:

Slice and fry onions until brown, work into some espagnole sauce.  
Strain and finish with chopped parsley.

SWEDISH APPLE SAUCE:

- 1 Qt. strained apple sauce
- 1/4 cup horseradish
- 1 cup ready whip cream.

Mix the above ingredients thoroughly and chill before serving.

SERVICE - The same as Mint Jelly.

MAITRE D'HOTEL BUTTER:

Finely chopped parsley, juice of two lemons and a one-half pound of butter. Mix lemon juice and parsley into a soft butter and mix thoroughly. Place mixture into white parchment paper, forming a roll and place in ice box to chill. Slice to order and place on aluminum butter chip to be ordered from Commissary.

MONTPELIER BUTTER:

Blanched Cress, parsley and tarragon, pounded with hard boiled yolks. A few anchovies, gherkins, capers, a clove of garlic, and weight of all ingredients in butter, worked into a paste, add tarragon vinegar and lemon juice till smooth and creamy. - (Paste) Roll in parchment paper and slice to order. Place on top of fish for service.

BROWN SAUCE:

Dice small; celery, onions and carrots. Brown in shortening, using four bastingspoons flour to cup of shortening. Cook this roux to a golden brown color. Add beef stock or some veal stock made of trimmings on hand. Add a small amount of tomato puree, cloves, thyme, bay leaves, and a button of garlic. Cook slowly together for about three or four hours. This sauce must not be permitted to boil vigorously. While cooking skim off any scum arising to top. When finished, strain through fine china cap at least three times.

BORDELAISE SAUCE:

The following ingredients; one bastingspoon full of butter, one shallot chives, one onion, one bay leaf, four pepper corns, one clove, two cups of brown gravy, and some red wine flavoring. Saute vegetables in butter until good and brown, add flour, brown gravy and simmer. Strain.

CAPER SAUCE:

Diced onion and celery very fine and saute in butter, adding brown gravy, capers, and liquid to make a nice brown and tart sauce. Place rings neatly on plate and top with sauce along one side of rings.

GARNI: Half Bartlett Pear with mint jelly inside; to be used as a garnish with this entree.

CHASSEUR SAUCE:

Into a brown sauce, add chopped chives and sliced mushrooms and cook for half an hour. Add some finely chopped parsley and some lemon juice. In serving, pour sauce over.

## SAUCES

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### CHEESE SAUCE:

Add American, grated cheese to White Sauce, adding also one teaspoon mustard and one teaspoon paprika which have been mixed with salt and pepper.

### CLAREMONT SAUCE:

Minced onions fried in oil, drained and added to a brown veal gravy. Good for roast veal.

### COLBERT SAUCE:

Follow recipe closely. Serve sauce under steak. Into a pint of Brown Sauce work in a spoonful of meat glaze, a little cayenne, lemon juice and chopped parsley; make very hot, but do not boil. Then very gradually beat in a cup of melted butter to a half gallon sauce.

### COURT BOULLION SAUCE:

Into a rich cream sauce, that has been made from a strong fish stock, add some boiled onions, cut into rings, and chopped parsley.

### CREAM SAUCE:

Bring up roux from half butter, half shortening and flour. Cook until roux begins to separate, do not brown; add gradually one part of hot strong chicken stock and two parts of hot milk, whipping well until smooth; season with salt and pepper and a few dashes of nutmeg to each half gallon. Strain through china cap and sprinkle with butter to avoid forming a crust on top.

### CREOLE SAUCE:

Slice onions, green peppers, celery, and diced ham, cook in fat. Add some stewed tomatoes and some stock. Also some chopped parsley and cook until done.

### CURRY SAUCE:

Chopped onions and apples cooked together in fat to a nice golden color. To three spoons of white flour and one spoon of curry powder, add some veal stock or chicken stock and a small quantity of milk. Season lightly with salt. Cook slowly together for about one hour. Strain through a fine sieve. Before serving add a small quantity of cream. Plain boiled rice should be served with all curry dishes.

### DIPLOMAT SAUCE:

Into a thick cream sauce, work some anchovy paste and a little fish stock.

### EGG SAUCE:

To a rich cream sauce add some chopped hard boiled eggs, minced parsley and to each cup of sauce add half teaspoon of lemon juice.

### ESPAGNOLE SAUCE:

Ham, veal, beef, in meat and bones, fried until dark brown, with carrots, onions, turnips, celery, parsley, thyme, marjoram, savory, bay-leaves, cloves, allspice and pepper; enough flour added to form a brown roux, moistened gradually with good stock. Add plenty of tomatoes, two or three chicken or roast fowl carcasses, simmer slowly for several hours and strain through fine china cap when cooked.

BARBECUE SAUCE:

- |   |                          |
|---|--------------------------|
| 1 No. 2½ can tomatoes                         | 1/2 teaspoon cayenne     |
| 4 Cups Consomme, diluted;<br>regular strength | 1/2 teaspoon Tabasco     |
| 1 No 2½ can tomato puree                      | 4 teaspoons black pepper |
| 4 Tablespoons sugar                           | 2 large onions, chopped  |
| 1 Cup tomato catsup                           | 1 clove garlic, chopped  |
| 4 teaspoons Worcestershire<br>Sauce           | 2 bay leaves             |
| 4 teaspoons Chili Powder                      | 1/2 lb. butter           |
| Juice of 4 lemons                             | 4 teaspoons dry mustard  |
| 1/2 cup wine vinegar                          | 4 Tablespoons Accent     |
| 4 teaspoons salt                              |                          |

Combine all ingredients; simmer over low heat in covered pan for about one hour. Strain through coarse sieve. This sauce can be kept in the refrigerator for one week.

HOLLANDAISE SAUCE:

Make a rich cream sauce. For a half pint of cream sauce add - 4 raw egg yolks and a small quantity of melted butter. Season with salt and a dash of Cayenne pepper. Place in a double boiler and cook together for about 15 minutes, adding some lemon juice.

Strain through a fine sieve and keep in a warm place until ready to serve.

HORSERADISH SAUCE:

Order horseradish sauce from Commissary and mix with a thick cream sauce. Serve hot. When serving, place slices of boiled beef on plate, horseradish sauce along-side meat. Garnish with a bouquet of parsley.

HUNTERS SAUCE:

Into a brown sauce, add chopped chives and sliced mushrooms and cook for half an hour. Add finely chopped parsley and some lemon juice.

MINT SAUCE:

The following ingredients: two cups chopped fresh mint, three-fourths cup sugar, three cups vinegar. If vinegar is very strong, dilute with water. Wash mint thoroughly, remove stems and old leaves, drain and chop. Mix with sugar, let stand from thirty to sixty minutes. Add vinegar and let stand one or more hours.

MUSHROOM SAUCE:

Work into some brown sauce some fresh sliced sauted mushrooms, and a little lemon juice.

ORANGE SAUCE:

Into a brown poultry sauce simmer until tender some shredded orange peel with the juice of an orange. Good for roasted duck or wild fowl.

PIQUANTE SAUCE:

Finely chopped capers, onions, mushrooms, gherkins and blanched parsley, incorporate in a demi glaze and flavor with lemon juice.

PORTUGAISE SAUCE:

Chop very fine some shallots or onions, cook until tender in fat. Add some stewed tomatoes and chopped parsley and a small amount of fish stock. Cook for about half an hour. Do not strain sauce.

RAVIGOTE SAUCE:

Mayonnaise dressing, mixed well with a small quantity of anchovy paste and finely chopped chives and parsley. To be kept in ice box until time for service.

POULETTE SAUCE

(TO BE SERVED WITH CHICKEN CROQUETTES)

Into a rich chicken roux, add a little Sherry Wine, a few sliced mushrooms, previously sauted in butter, and a little nutmeg to taste. This sauce should not be too thin. Use this sauce for chicken croquettes as follows: Dip tips of croquettes into sauce and then into finely chopped parsley for a garnish. Place sauce on plate, standing (3) croquettes upright on plate.

REMOULADE SAUCE:

Finely chopped parsley, chives and shallots, mixed well with mayonnaise dressing. Add the chopped hard boiled eggs. When serving, place a small quantity of remoulade sauce on a piece of lettuce and a piece of lemon beside fish. Garnish with crisp parsley.

ROBERT SAUCE:

Mince 1 cup of onions, fine, saute in butter until tender - drain off all butter, add one teaspoon of dry mustard and one teaspoon of prepared French mustard, one teaspoon of chopped parsley, then add one quart brown sauce and the juice of 1/2 a lemon. Stir together and simmer for 10 minutes.

SPANISH SAUCE:

Use the following ingredients; one cup of sliced onions, one cup of sliced celery, two sliced green peppers, and one pimento sliced - and a No. 2½ can of tomatoes. Saute onions, celery, and green peppers in fat until about half cooked. Add tomatoes, pimentos, two teaspoons salt and a dash of pepper. Let simmer until cooked, then add some finely chopped parsley.

RAISIN SAUCE:

1 lb. Raisins	2 tablespoons cornstarch
2 cups sugar	1 ounce butter
2 tablespoons vinegar	3 whole cloves
Juice of 1 lemon	2 whole allspice
1 stick of cinnamon	

Place sugar, spices and butter in dry pot and allow to melt, stirring to a golden brown color. Then add water and allow to boil; thicken with cornstarch dissolved in cold water, let come to boil and strain through Chinese strainer. Return to range, add drained raisins that have been stewed soft in water, 2 tablespoons of vinegar and the juice of 1 lemon. Allow to simmer ten minutes. Serve hot.

SAUCESSUPREME SAUCE:

Make a rich veloute, with a strong chicken stock and finish with cream.

TARTAR SAUCE:

Finely chopped green peppers, green onions, chives, sweet gherkins, capers, and parsley. Mix well with mayonnaise dressing. Place small quantity of sauce on a piece of lettuce beside the fish.

TOMATO SAUCE:

The following ingredients; one #2 can tomatoes; #2 can tomato puree; one onion, one bastingspoon butter, one bastingspoon flour, bay leaf, salt and pepper, half stalk celery. Saute onion, celery in butter; make roux with flour, add tomatoes, bay leaf. Season. Finish off with cream before using.

HIGHLY SEASONED TOMATO SAUCE:

The following ingredients: Two quarts strained tomato, one cup butter, four slices onion, four slices carrots, four bay leaves, four sprigs parsley, eight cloves, half teaspoon pepper, two teaspoons salt; one cup flour. Cook tomato, onion, carrot, parsley, bay leaves and cloves together ten minutes. Strain. Melt butter, add flour, stir until smooth. Add strained tomato, stir constantly until smooth and thickened. Boil five minutes.

VELOUTE SAUCE:

Make a roux, add a strong chicken and vealbroth; a few carrots and onions, a little salt, pepper. Boil slowly until done. When finished, strain through a fine china cap three times.

BOILED DRESSING: (ONE QUART)

Ingredients: 2 cups cream, 1 cup vinegar, 1/2 cup sugar, 1 teaspoon salt, 2 teaspoons prepared mustard, 3/4 cup flour, 1 cup cold water, 4 eggs, 1 cup whipped cream. Combine cream, vinegar, sugar, salt, mustard and place in double boiler, cook to the boiling point. Mix water and flour thoroughly and very smooth, and add to mixture slowly to thicken, whipping continuously. Simmer for 15 minutes. Beat eggs, using stainless steel containers only, and add hot mixture to eggs, beating mixture so as not to curdle. Return dressing to double boiler and cook for 15 minutes. Remove and let cool. Add whipped cream to dressing and whip until smooth. Dressing should be thinned with fruit juices, preferably pineapple

WHITE SAUCE:

The following ingredients: three-fourths cup butter, three-fourths cup flour, two quarts scalded milk, two teaspoons salt. Heat milk in double boiler. Melt butter in large saucepan, add flour stir until smooth and remove from fire. Add hot milk, stirring constantly until smooth; return to double boiler, stir constantly until thickened, and cook thirty minutes. Add salt just before serving. By following these directions there is no possible danger of scorching milk or sauce. This sauce is used for scalloped dishes.

SAUCESCARAMEL SAUCE:

Put into a pot, half cup butter and two cups of granulated sugar. Place over hot fire. As butter and sugar melt, stir occasionally. When nicely browned, remove from fire, add cream; place one tablespoon of this caramel, while warm in each buttered bean pot; fill with standard custard mixture.

CINNAMON SAUCE:

One cup syrup, one cup apple juice and pinch of salt. Blend and let come to a boil. Add one tablespoon of corn starch and one tablespoon of cinnamon and let boil three minutes.

LEMON SAUCE:

Two cups granulated sugar, rind of two lemons, diced fine, juice of two lemons, one-fourth teaspoon cinnamon, five cups water, cornstarch diluted with cold water, and yellow coloring. Place sugar in sauce pan and brown very lightly. Add lemon rind and juice, cinnamon and water and boil for ten minutes. Add cornstarch to desired thickness and a touch of yellow coloring.

SWEET SAUCE:

The following ingredients: 1/4 lb. granulated sugar. Place in mixing bowl, mix well with six egg yolks, add two ounces of wheat flour, mix well together. Place in sauce pan two pints of milk and a small amount of vanilla extract. Bring to boiling point. Pour milk slowly over mixture of sugar, eggs, and flour and mix well together. Cook in double boiler until it comes to a boiling point. Before serving, strain through fine sieve.

SABAYON SAUCE:

6 tablespoons sugar, 3 egg yolks, 2 tablespoons cream; place all ingredients in double boiler and whip until frothy. Add 1-1/2 oz. sherry wine and whip until sauce begins to thicken and is of a light appearance. Serve warm.

WINE BRANDY SAUCE:

2 cups sugar	2 whole cloves
1/4 cup butter	Juice and Rind (outside yellow part of 1 lemon)
1- 1/2 tablespoons tapioca flour	1 quart of water
1/8 teaspoon salt	1 individual of Domestic Sherry Wine.
2 pieces cinnamon stick	

Place dry sugar (granulated) in pot and brown slightly, but do not burn. Add water, butter, salt, outside part of lemon rind, cinnamon and cloves. Allow to boil 10 minutes, thicken with tapioca flour dissolved in half cup of water. Let boil up well for a few moments. Remove from fire. Strain and add the lemon juice and wine. Do not boil after adding these items. Serve hot. When tapioca flour is not available, use Corn Starch, but double the amount.

GLAZED PINEAPPLE SAUCE:

Melt 1/4 lb. butter in a sauce pan. Add enough sugar to absorb the butter and cook to a light brown, stirring often so as not to burn. Add 3 - #2 1/2 size cans crushed pineapple and let simmer to the right consistency. When serving, place sauce along one-side of ham. DO NOT COVER COMPLETELY.



NOTES:

All vegetables should be thoroughly washed in cold water. Root vegetables should be scrubbed with a small brush kept for that purpose. Wilted vegetables may be freshened somewhat by soaking an hour or so in cold water. Vegetables should be put into boiling salted water and cooked without a cover for better color and flavor. They should be cooked only to the stage where there is a suggestion of crispness left. Allow from twenty to thirty minutes for vegetables to come to boiling point after they are put into boiling water. The time given in the Time Table is that required after boiling point is reached.

The following Time Table is a guide only. The time will vary depending on the age and freshness of the vegetables, the size of the kettle, and the amount of water used.

Dried vegetables as beans and peas should be soaked eight to twelve hours in cold water then drained, and the cooking started in cold water. Canned vegetables; drain, bring liquor to boiling point, add vegetable. Again bring to boiling point, drain and add butter. Salt if necessary. The vegetable may be served with liquor if desired.

## TIME TABLE FOR BOILING VEGETABLES

<u>VEGETABLE</u>	<u>MINUTES</u>
Asparagus	15 - 30
Beans -	
Lima	30 - 45
Shell	60
String	30 - 60
Beets, old	3 - 4 hours
young	30 - 60
Broccoli	30
Brussels Sprouts	20 - 25
Cabbage, chopped	15 - 20
quartered	15 - 30
Carrots, young, cut up	20 - 25
old	30 - 40
Cauliflower, whole	20 - 30
separated into flowerets	10 - 15
Celery	20 - 40
Swiss Chard	10 - 20
Dandelions	45 - 60
Onions	45 - 60
Parasnips, whole	30 - 45
cut up	20 - 25
Peas	15 - 40
Potatoes, white	20 - 30
sweet	25 - 30
Spinach	10 - 20
Squash, summer	20 - 30
Turnips, Yellow (rutabagas) cubed	30 - 45
Turnips, white	20 - 25

ASPARAGUS:

A two pound bunch serves six. Cut off lower part of stalks as far down as they will snap. Wash and remove scales, place lengthwise in shallow pan, add boiling water and pinch of baking soda. One and one-half teaspoons salt to each quart of water. Care must be taken so as not to over-cook. The stalks must be firm and not mushy.

ASPARAGUS AU GRATIN:

Arrange creamed asparagus in shallow pan buttered, - sprinkle with a generous amount of buttered crumbs, mixed with grated cheese. Bake until crumbs have a good brown color.

CREAMED ASPARAGUS:

Six large bunches asparagus, four quarts White Sauce. Cut off tough ends of stalks, wash, and cut in inch pieces. Cook as for boiled asparagus, adding tips when half done. Drain, add to sauce, and serve on toast. This is a nice luncheon dish, served with or without cold meat, boiled ham, or crisp bacon.

ASPARAGUS VINAIGRETTE:

Serve hot or cold, five stalks to the order with vinaigrette sauce over.

GREEN BEANS -FRESH:

One pound serves four. Prepare like wax beans, or can be cut lengthwise and then crosswise in thin pieces about one and half inches long. Cook in boiling water, salted, twenty minutes or until tender. Drain thoroughly and reheat with butter to taste.

GREEN BEANS WITH CHEESE:

Arrange beans in shallow pan, season with salt and cayenne pepper. Not too much, add grated cheese, butter and cream sauce, stir until well mixed. Sprinkle with grated cheese and butter. Bake in hot oven until brown.

GREEN BEANS WITH MUSHROOMS:

Combine half pound green beans, prepared and cooked as fresh green beans, with half pound mushrooms, sliced and sauted in butter. Amount to be increased as needed.

GREEN BEANS POLONAISE:

Reheat beans with enough cream to marinate. Cover with Polonaise crumbs. Make sure to season properly. WHEN USING CANNED BEANS; - Make sure they are properly heated and seasoned.

STRING BEANS ANGLAISE:

To each gallon of fresh cooked string beans, allow two cupsful of finely diced raw ham trimmings cut from the shank and one cupful of finely shredded raw onions and two tablespoons vinegar. Place the diced ham in saute pot or frying pan and saute slowly in butter, but do not brown. Stir well and mix into the string beans. Simmer together ten minutes before serving. Season with salt and pepper (Shredded onions to be simmered with diced ham).

STRING BEANS: (BRETONNE)

Cut onions in small dice. Saute in butter (Oleo) to a golden color, adding a little flour to make roux, using chicken stock. Bring to boil and simmer for 10 minutes, and strain. Add beans to sauce and simmer for a few minutes to heat beans.

Season with salt, pepper and a little nutmeg. Sprinkle with chopped parsley when serving.

LIMA BEANS - DRY:

Soak at least three hours before using. When using dry lima beans as a vegetable, cook in sufficiently small quantity of water so that there may be none left to drain off when beans are cooked. Add butter or heavy cream and salt to taste. Ham or bacon ends can be used to impart a flavor while cooking.

LIMA BEANS AND CELERY:

Three cups diced celery to about four cans lima beans, four tablespoons minced onion, four tablespoons margarine, two cups milk. Season with salt and pepper to taste. Cook celery and drain. Saute the onion in the margarine until tender. Add the celery, drained lima beans, the milk, salt and pepper. Heat well.

LIMA BEANS WITH CREAM:

Pick over, wash and soak three quarts dried Lima beans in cold water over-night or for several hours, drain. Cook slowly in plenty of boiling water until soft but not broken, adding salt when half done. Drain, add one quart thin cream or White Sauce, salt and pepper to taste, and let simmer very slowly fifteen or twenty minutes, or over hot water.

LIMA BEANS WITH TOMATO:

Soak and cook as for lima beans with cream. Be sure that they keep their shape perfectly. Melt one cup butter, add drained beans, shaking and stirring carefully until butter is absorbed. Add two quarts highly seasoned tomato sauce, mix carefully, then put in oven until well heated through.

STRING BEANS - "EXCELLENTE":

The following ingredients: One medium onion, minced, three tablespoons butter, two and half cups cooked or canned string beans, one teaspoon salt, speck pepper. Combine onion, butter, in saucepan. Let simmer over low heat until onion is tender, but not brown. Add beans, chili sauce, salt and pepper. Heat thoroughly, stirring occasionally.

BEANS - WAX - CANNED:

If canned beans are used; make sure they are properly heated and seasoned.

BEETS - BOILED:

The following ingredients: 15 lbs. beets, one cup butter, half teaspoon pepper, three-fourths cup sugar, one cup vinegar, two tablespoons salt. Scrub beets well, but do not cut skin or cut stems close to beet, as much of the sweetness and color escape with the juice. Cook in boiling water until soft; about one hour or less for young beets, three to four hours for old ones. When tender, put into cold water and rub off skins. Slice, put in double boiler, add seasonings and reheat.

BEETS PIQUANTE:

Three tablespoons minced onions, six tablespoons butter, one and half teaspoons salt, one tablespoon granulated sugar, half teaspoon powdered cloves, three tablespoons taragon vinegar, four cups hot, cut-up cooked beets. Saute the onion in butter in a saucepan until tender. Add the salt, sugar, cloves, and vinegar, and cook five minutes. Add the beets, which have been slivered, diced, sliced, or quartered; as preferred, stir and heat well.

SAVORY BEETS:

The following ingredients: 15 lbs. beets; one and half cups butter, one and half cups flour, six cups beet water, three-fourths cup sugar, one cup strong vinegar, two tablespoons salt, half teaspoon pepper. Prepare and cook as for boiled beets and cut in half inch cubes. Cream together butter, flour, sugar, salt and pepper; and add six cups boiling water in which beets were cooked, stirring constantly until smooth and well cooked. Add vinegar and reheat beets in this sauce, using double boiler. The sauce is quite thick and merely coats them.

BRUSSEL SPROUTS:

Pick over eight to nine quarts brussel sprouts, removing wilted leaves, and soak in cold water thirty minutes or longer. Cook in boiling water twenty to twenty-five minutes, adding salt when half done. Drain and add to three quarts White Sauce, - or pour one and one-half cups melted butter over them.

CREAM SLAW:

Prepare as for Cold Slaw, let stand in refrigerator fifteen minutes. Drain off most of vinegar and fold in one quart of thick cream, which has been beaten until stiff.

BOILED CARROTS:

10 lbs. young carrots, two tablespoons salt, half teaspoon pepper, one cup butter or one and half pints thin cream. Wash, scrape, and cut carrots in one-fourth inch slices. Boil twenty minutes, or until soft, in a small amount of water; adding salt when half done. Let water nearly all evaporate instead of draining it off, if possible to do so without burning the carrots. Add butter, pepper, and salt to taste. Old carrots may be cooked in the same manner, but lack the sweetness and delicacy of flavor of new ones.

VEGETABLESGLACED CARROTS:

Cut carrots, if small, in diameter in two-inch lengths. Boil in salted water until nearly done. Drain all water off. Place in long pan; sprinkle over with sugar and a little butter. Place in oven until they glaze. Baste frequently to reach a nice glaze. Do not brown.

CREAMED CARROTS AND TURNIPS:

Six and quarter pounds carrots, six and half pounds white turnips, three quarts White Sauce, half teaspoon pepper. Cut carrots and turnips in half-inch cubes and cook separately in boiling water until soft (See Time Table). Drain and add to White Sauce.

CARROTS AND CELERY PERSILLADE:

Three cups celery (one inch pieces), three cups carrots pared (sliced), two tablespoons butter, salt and pepper, two tablespoons minced parsley. Cook celery and carrots together until tender. Drain, add butter and seasoning. Reheat and sprinkle with parsley just before service.

FLEMISH CARROTS:

Wash, scrape and dice two bunches of carrots. Cook until nearly tender. Dice one small onion and three stalks of celery; cook until nearly done. Melt five tablespoons butter in saucepan, add drained vegetables and one tablespoon minced parsley. Season, cook until tender, stirring constantly. If this item tends to become dry when standing in bain marie jar, it may be slightly moistened with chicken broth or consomme.

BAVARIAN CABBAGE:

The following ingredients: four quarts red cabbage, two beanpots melted butter, three teaspoons salt, one teaspoon grated nutmeg, one cup taragen vinegar, four bastingspoons sugar, half teaspoon cayenne pepper, two green apples diced, three onions, two cloves. Shred cabbage finely; soak in cold water thirty minutes, wash good and drain. Put cabbage in pot with salt, pepper, nutmeg, onion with clove and butter and cook thirty minutes covered; then add vinegar, sugar and apple that has been mixed together and cook fifteen minutes, stirring but not covered.

MUSTARD BUTTER CABBAGE:

The following ingredients: 15 pounds cabbage, three tablespoons prepared mustard, four and half teaspoons salt, three tablespoons sugar, two cups butter, six tablespoons lemon juice. Remove bad leaves from cabbage; cut in quarters; remove midrib and shred. Cook in boiling water until tender (15 to 20 min.) Drain. Heat remaining ingredients together slowly; stir until smooth. Add the lemon juice. Pour over drained cabbage, reheat, and serve.

SCALLOPED CABBAGE:

Ten pounds cabbage, three quarts White Sauce. Cut in quarters; remove outside leaves and stalk, soak in cold water thirty minutes or more. Cook in boiling water fifteen to thirty minutes, adding salt when half done. Drain, cut each quarter in several pieces, put into six baking dishes, add the white sauce, lifting cabbage with fork that sauce may penetrate. Cover with buttered crumbs, bake 15 minutes (350° F.) or until brown. Grated cheese may be added if desired.

SPICED RED CABBAGE:

2 Tablespoons mixed spices, -	2 lbs. Red Cabbage - shredded
Combined, (Cloves, Pepper-	4 Tablespoons vinegar
corns, Nutmeg, Cayenne Pepper)	3 tablespoons butter
3 quarts water	4 tablespoons brown sugar
1 teaspoon salt	

Place spices in cloth coffee disc and tie.

Heat water and salt to boiling - add cabbage and spices and cook 30 minutes - drain. Dissolve sugar in vinegar, add butter and combine with cabbage. Serves about 8 portions.

LYONAISE CARROTS:

One onion, three cups cooked carrots. Peel and slice onion; brown lightly in hot shortening. Add carrots, which have been cut in narrow strips. Season with salt and pepper. Brown lightly over-all.

BUTTERED CAULIFLOWER:

Six large or nine medium-sized cauliflowers, one and half or two cups butter, half teaspoon pepper. Remove leaves and stalk, and soak head down in cold water thirty minutes or more. Cook in boiling water (see Time Table) until tender, but not broken. Add salt when half done. Drain and turn into serving dishes. Add pepper to melted butter and pour it over the cauliflower.

CREAMED CAULIFLOWER:

Prepare and cook as for buttered cauliflower. Drain and add to three quarts White Sauce. Grated cheese may be added.

CAULIFLOWER POLONAISE:

Remove stalks and leaves from six to eight large heads of cauliflower. Soak heads in cold salted water an hour or more. Cook until tender in boiling water about thirty minutes, adding salt when half done; drain. Crumble soft stale bread quite coarse, having about two quarts in all. Mix with two cups melted butter, turn into large, shallow pan, and toast in oven until crisp and golden brown. Arrange cauliflower heads on platters; sprinkle with toasted crumbs. Pour over cauliflower a rather generous quantity of melted butter and sprinkle over some finely chopped parsley.

CREAMED CELERY:

Eight quarts celery in pieces, three quarts White Sauce. Wash and scrape celery, cut in inch pieces, and cook in a small amount of water twenty to forty minutes, adding salt when half done. Drain and add to White Sauce. The coarse outside stalks may be utilized in this way.

CREAMED CELERY AND ALMONDS:

To sliced cooked celery, add enough White Sauce to moisten, bring slowly to a boil, stir in for every quart of celery, one cup of toasted almonds, shredded. Serve very hot.

VEGETABLESCORN ON THE COB:

Remove husks and silky fibers. Boil five to fifteen minutes in water to cover, remove to platters, cover with napkins. Serve at once with salt and butter.

CORN FRITTERS:

Four No. 2 cans corn, two teaspoons salt, one teaspoon black pepper, eight eggs, five cups flour, four teaspoons baking powder. To the corn add salt, black pepper and eggs, well beaten. Sift flour with baking powder and stir into the first mixture. Drop by tablespoons into deep fat and fry to a delicate brown. Serve with maple or other syrup, or as a vegetable. Yield - approximately sixty fritters.

CORN MEXICAINE:

Use the canned corn for this dish. Cut some green peppers in small cubes and cook lightly in butter, add the corn and some pimentoes, but in small cubes.

SCALLOPED CORN:

Seven No. 2 cans corn, one cup butter, three cups milk, two and half tablespoons salt, half teaspoon pepper, two quarts stale crumbs. Use stale, not dried crumbs; and mix them with melted butter. Add milk and seasonings to corn. Put corn into small pan, cover with buttered crumbs, bake in moderate oven (325° - 350° F.) thirty minutes or until crumbs are golden brown.

CORN O'BRIEN:

Use whole kernel corn well buttered, diced green peppers. Previously blanched diced pimentoes to be added to kernel corn seasoned with salt and sugar to taste.

CUCUMBERS:

Wash and pare twelve or more large cucumbers. The paring should be thick enough to remove all the green coloring. Cut in thin slices and keep in cold water until ready to serve. Drain and serve with vinegar, salt and pepper.

FRIED EGGPLANT:

Pare six large eggplants and cut in one-third inch slices, sprinkle with salt. Dip in crumbs, egg, and crumbs again, and saute in hot fat, or fry in deep fat (370° F.)

SCALLOPED EGGPLANT:

Eight large eggplants, one cup minced onion (8 ounces), two cups butter, three cups chopped mushrooms, half cup minced parsley, one and half teaspoons pepper, one tablespoon or more salt, two quarts soft crumbs. The number of eggplants depends upon size; if very large, six would be sufficient. Peel, cut in halves; parboil in salted water ten minutes, or until tender, but not mushy; drain well. Cut in half-inch cubes or pieces. Cook onion slowly in butter until softened; add mushrooms and cook two minutes longer. Mix ingredients; add eggplant water to moisten, put in baking pan, cover with buttered crumbs. Bake at 375° F. until crumbs are brown. Serve with or without Tomato Sauce or White Sauce.

PREPARATION OF FRESH MUSHROOMS:

When used for steaks and chops the large mushrooms will be prepared as follows: Peel off outside skin by hand, (do not use knife for this purpose). Saute in butter, two or three to the order, depending on size. Slice and saute the stems and use in sauces or dishes which call for sliced mushrooms. There are times when mushroom stems will be found tough and spongy, and must be supplemented with sliced mushrooms. Mushrooms should never be boiled except when used in soups or when specified in recipe.

ONIONS AU GRATIN:

If button onions are not available, use small regular onions. Peel and leave whole. Boil until tender in milk. Drain off milk, using it to make a heavy cream sauce. Season with salt and white pepper. Fold in the onions, cover with polonaise crumbs (no cheese) and finish in oven. Should be thick enough to stand up taking the shape of the spoon.

CREAMED ONIONS:

Fifteen to eighteen pounds onions - three quarts White Sauce. Prepare and cook as boiled onions, drain, and add to White Sauce.

FRENCH FRIED ONIONS:

Peel large spanish or bermuda onions, cut in thin slices, separate into rings. Soak in milk for thirty minutes, drain, season to taste and dip into egg wash and flour. Place in french fry basket, shake to remove the excess flour; plunge into deep hot fat until golden brown and crisp. Drain and serve as hot and as soon as possible.

OKRA CREOLE:

Three tablespoons butter, one onion, chopped, half green pepper, chopped, one clove garlic - chopped, two cups canned tomatoes, one small can okra. Melt butter, saute onion, pepper, and garlic in it for five minutes. Add tomatoes and okra (drained and sliced). Season to taste with salt and pepper. Cover and simmer half hour until thick.

MINTED PEAS:

One tablespoon of Mint Sauce to a #10 can of peas. (Order Mint Sauce from Commissary.) Season with butter, salt, pepper.

SAUTED PARSNIPS:

Wash and scrape parsnips, cook in boiling water, adding salt when half done; drain. They should be slightly underdone. Cut in slices lengthwise and brown in pork fat or butter.

WILD RICE:

Wash off rice in cold water. Dilute some chicken base in water and bring to boil, adding rice and cook until tender. Dice bacon, small amount of onion and celery and saute until done. When rice is cooked, drain and add celery, onions, and bacon. Season with salt and a small amount of poultry seasoning.



VEGETABLESBAKED SQUASH:

Wash squash, cut in halves, remove seeds cut in portion size (4 inches square), place a lump of butter in each hollow, which has been seasoned to taste with salt and pepper. Bake in shallow pan in moderate oven about forty-five minutes.

MASHED SQUASH "OLYMPIAN":

Remove the seeds and strings, pared, then steam until done (about one and half hours). Run through a ricer, adding orange juice, butter, salt and pepper to taste.

SUMMER SQUASH:

If squash is young and the skin tender, it is unnecessary to peel it. Wash, cut in one-third inch slices; dip in egg and sifted crumbs, or in fritter batter; sprinkle with salt and pepper. Saute in frying pans in meat drippings or cooking oil.

WINTER SQUASH:

Thirty or more pounds squash, one and half cups butter, salt to taste, sugar if needed. Cut squash in halves, remove seeds and stringy portion, place in dripping pans, cover, and bake from two to two and one-half hours in moderate oven (350° F.) Remove from shell with spoon, mash, and season to taste. Squash may be cut in pieces, freed from seeds and stringy parts, pared and steamed until soft (about one and one-half hours), then mashed and seasoned as above.

SUCCOTASH:

Four quarts canned or boiled sweet corn, three tablespoons salt, four quarts cooked fresh Lima beans or two quarts dried Lima beans, half teaspoon pepper and one cup butter. Cut hot or cold boiled sweet corn from cob, or use canned corn. If dried beans are used, pick them over, wash, and soak them overnight. Drain, and cook slowly in water to barely cover until soft. The beans should be soft and whole and the water cooked down to a creamy consistency. If there is a great deal of liquid, drain off some of it. Mix beans and corn, add seasonings, and let simmer five minutes before serving.

BROILED TOMATO SUGGESTIONS:

Seasonings mixed with softened butter to spread on tomato slices to be broiled. The tomato slices should not be too thin, they should be placed seasoned over the broiler rack. An ordinary, medium sized tomato serves one, when cut in halves. Tomato should never be peeled when intended for broiling. Spread any desired seasoning. Place on greased broiler or pan and broil under moderate heat about eight to ten minutes or until tender and lightly browned. Following are a few suggestions:

- (a) Bread crumbs, grated onion, sage, thyme, salt, and pepper.
- (b) Minced onion, sprinkled liberally with curry powder, salt & pepper.
- (c) Grated onion, salt, pepper and sugar.
- (d) Dry corn meal, mustard, salt and cayenne.
- (e) Grated cheese, bread crumbs, salt and pepper.
- (f) Thinly sliced onion, salt and pepper.
- (g) Bread crumbs seasoned with powdered ginger, salt, pepper and a little sugar and grated lemon rind.

BROILED TOMATO:

Suggestions for seasoning tomato slices to be broiled without butter:

- (a) Fatted meat and deviled ham.
- (b) Peanut butter and chopped crisp bacon.
- (c) Minced celery and onion, salt, and pepper and cooking oil.
- (d) Salad dressing (either French or other) and paprika.
- (e) Seasoned bread crumbs mixed with a little cooking oil.
- (f) Highly seasoned french dressing.
- (g) Grated onion and cheese mixed with salad dressing, etc.

SCALLOPED TOMATOES:

Six quarts canned tomatoes, two cups melted butter, three tablespoons salt, three quarts stale crumbs, one cup sugar, one teaspoon pepper. The bread should not be dried, but any stale crumbs or crusts that can be grated or crumbled with fingers may be used; mix with melted butter. Put one cup prepared crumbs in bottom of each of six baking dishes. Mix seasonings with tomato, then turn into dishes. Cover with remaining crumbs. Bake about an hour and one-half in moderate oven (325° - 350° F.) being careful not to let crumbs burn.

TURNIPS NEW YORK STYLE:

Fourteen to sixteen pounds yellow turnips (rutabagas), six tablespoons finely chopped parsley, one and half cups melted butter, one teaspoon pepper, salt if needed. Pare turnips, slice, removing a thick paring - cut in one-half inch cubes, and boil thirty to forty minutes to until soft. Add salt when half done. Drain, put into serving dishes, pour over butter mixed with salt and pepper, and sprinkle with parsley.

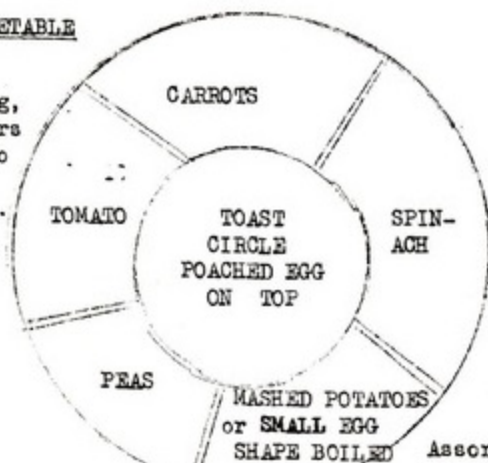
SCALLOPED TURNIP:

Fourteen to sixteen pounds white turnips, three quarts White Sauce. Wash turnips, slice, remove a thick paring, cut in one-half inch cubes, and cook in boiling water until soft, adding salt when half done. Drain put into six baking dishes, pour over the White Sauce, covered with buttered crumbs, using one quart in all. Bake long enough to brown crumbs

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SERVICE ON VEGETABLE PLATE

Poached Egg,  
five fingers  
of toast to  
separate  
vegetables.



Assorted vegetable plate, poached egg. Make this an eye appealing dish, as well as tasty. Follow outline.

POTATOESAMERICAN FRIED POTATOES:

Use boiled potatoes. Slice thin and brown in frying pan to a nice brown; do not cook too far in advance for these are easy to prepare.

AU GRATIN POTATOES:

Boiled and peeled potatoes. Diced and mixed with a cream sauce with cheese added. Salt and pepper, place in buttered oblong pan. Sprinkle with grated cheese and bread crumbs. Sprinkle with butter and bake in oven, do not make too dry.

POTATOES AU GRATIN - ARGENTINE:

The following ingredients: five to six medium size potatoes, two tablespoons butter, two tablespoons flour, one cup milk, one cup grated cheese, one teaspoon salt, few grains red pepper, one medium onion, chopped, one medium green pepper, three pimento diced. Boil potatoes in their skins. Peel, dice. Make a white sauce of butter, flour and milk. Add cheese, stir until blended; add seasoning and vegetables. In a greased pan arrange alternate layers of diced potatoes and sauce. Bake in moderate oven about thirty minutes.

BAKED POTATOES EN FOIL:

Clean the outside of the potato and wrap it in aluminum foil, with the bright side of the foil next to the skin of potato. Place in oven and bake not less than one hour. If not used, leave in foil in oven as the potato will not overcook, even if left in oven for 45 minutes longer. In serving, serve the potato in the foil, but cut a slit about two inches long, lengthwise in the potato so that the patron may be able to handle it from that point on. Additional pat of butter should be served with the potato.

WARNING: A baked potato placed in the steam table will get soggy within a very short time and will not be proper to serve.

CABARET POTATOES:

Peel raw potatoes and slice like Country Club; using a krinkle cutter for this purpose. Handle the same way as you would Country Club.

CANDIED OR GLAZED SWEET POTATOES:

Boil potatoes. When three-fourths done, remove skin and place potatoes in a pan, pouring over some syrup and sprinkle with brown sugar. Place in oven, basting very often, until they have acquired a nice golden color. Serve very hot.

COTTAGE FRIED POTATOES:

Same as American fried, using raw sliced potatoes instead, sliced thin. Do not cook too far in advance.

COUNTRY CLUB POTATOES:

Use raw potatoes. Cut in half-inch slices, cook in deep fat to a nice golden color. Serve very hot.

CREAMED NEW POTATOES:

Use new potatoes. Peel skin and dice. Cover with a nice cream butter sauce.

CREAMED WHIPPED POTATOES:

Same as mashed potatoes.

POTATO CROQUETTES:

Boiled potatoes, run through a ricer, adding butter, egg yolks, salt and pepper to taste, and mix well. When cold shape into patties and dip into egg wash and bread crumbs. Fry in hot grease until brown and serve hot.

DELMONICO POTATOES:

Use plain boiled potatoes. Cut potatoes in half inch square. Mix well with a rich cream sauce. Season. Sprinkle with grated cheese and brown in oven.

POTATOES DUCHESSE:

Boil potatoes as you do for mashed potatoes and when cooked, strain water off and put through potato masher. Season to taste with salt and pepper, adding a few egg yolks, mix well using ice cream scoop to mold potatoes. Place on greased pan and brown in oven to a golden brown color. Serve very hot. These potatoes must not be baked too far in advance.

FRANCONIA POTATOES:

Select medium sized potatoes and peel them very carefully. Mark potatoes all over with a fork, cook in oven with some fat to a golden brown color. Be sure not to cook potatoes too far in advance. Serve very hot.

FRENCH FRIED POTATOES:

Peel raw potatoes. Cut in half inch square, three inch lengths, keep in cold water before using. Be sure grease in french fryer is hot for these potatoes.

HASHED BROWN POTATOES:

Use freshly boiled potatoes and dice in fine pieces. Brown in frying pan and cook to a nice brown color. Do not prepare too far in advance. Serve very hot.

JULIENNE POTATOES:

Peel raw potatoes; and cut about the thickness of a match, about three or four inches in length. Cook the same as French fries.

LONGBRANCH POTATOES:

Peel raw potatoes, cut about the thickness of a match and about six to eight inches long. Prepare the same as French fries.

LYONNAISE POTATOES:

Use boiled potatoes, slice thin, adding sliced onions and place in hot frying pan and brown until done. Be sure the onions are thoroughly cooked. Do not cook too far in advance.

POTATOESMAITRE D' HOTEL POTATO:

Use new potatoes for this. Boil until done; remove peels and use hot Maitre D'Hotel butter over top before service. Sprinkle with parsley.

MASHED POTATOES:

Peel potatoes and wash. Cook until done, put through ricer, add scalding milk, salt, butter and whip good.

POTATOES O'BRIEN:

Use freshly boiled potatoes. Cut potatoes in small pieces and cook, saute on range to a nice golden brown color. A few minutes before potatoes are cooked, add a few diced green pepper, previously cooked; also a few diced pimentos. Do not prepare too large quantity of potatoes too far in advance, for they will lose color. Serve very hot.

OVEN BROWNED NEW POTATOES:

Select medium sized potatoes, peel and place in roasting pan. Season with salt and pepper, moisten with fat or beef drippings, cook in oven to a golden brown color.

PARISIENNE POTATO:

Raw potatoes cut out with a large parisian cutter and soaked in cold water. These potatoes can be boiled or cooked, saute in fat. In serving sprinkle lightly with finely chopped parsley.

PARSLEY POTATOES:

Boil potatoes carefully so they do not fall apart. When serving pour over some butter and sprinkle with chopped parsley.

PERSILLADE POTATOES:

Boil potatoes carefully so they do not fall apart. When serving pour over some butter and sprinkle with chopped parsley.

PINEAPPLE SWEET POTATOES:

Follow recipe for sweet potatoes and apple glaze, except substitute drained, crushed pineapple for apples.

POTATO CHEESE PUFFS:

Use mashed potato, put through ricer, add one-fourth cup butter or margarine; one half cup of hot milk, one cup grated cheese, salt and pepper to taste. Add four eggs slightly beaten. Blend thoroughly. Put into greased muffin tins and bake in moderate oven.

POTATO PANCAKES:

Grate 10 medium sized potatoes and 2 medium sized raw onions. Add 2 eggs, 2 heaping spoons flour, salt and pepper. Mix well. Make cakes about 2" in diameter. Fry to a golden brown. Two pancakes to accompany this order.

POTATO PATTIES:

Use cold mashed potatoes. Form in patties about 2" in diameter - about 3/4" thick. Dip in egg wash and flour. Fry to a golden brown. Serve two patties to the order.

HOT POTATO SALAD - GERMAN STYLE:

6 medium potatoes	1 egg, beaten
2 hard cooked eggs, chopped	4 tablespoons vinegar
4 slices bacon, diced	1-3/4 teaspoons salt
1/4 cup minced onion	

Cook potatoes with skins on, drain, peel and slice while hot and add chopped eggs.

Saute bacon with minced onion until bacon is crisp and onion lightly cooked. Strain, reserving bacon fat. Add onion and bacon to potato mixture. Add bacon fat slowly to beaten egg and beat well. Add vinegar and salt and pour over potatoes. Mix well. Keep in Bain Marie. Serve very hot.

POTATOES RISSOLEES:

Select medium sized potatoes, peel and place in roasting pan; season with salt and pepper, moisten with fat and cook to a golden brown color. Serve very hot.

SARATOGA CHIPS:

Peel raw potatoes; slice the width of potato with potato peeler, keep in cold water; when ready to use, dredge in clean towel and dip into very hot grease in French fryer.

SCALLOPED POTATOES:

Slice raw potatoes and place on layer in oblong pan. Sprinkle lightly with flour, diced American cheese, salt and pepper. Cover with another layer of sliced potatoes, flour, cheese and seasoning. Cover with milk and bake in oven until done. Do not make potatoes too dry. A little on the loose side.

CORN POTATO PATTIES:

Boiled potatoes put through a ricer, adding salt to season. Separate eggs using yolks well beaten and add to potatoes. Whip well. Add whole kernel corn. Let stand at room temperature to cool.

Form patties one inch thick and 3 inches in diameter. Dip in flour and egg wash and brown off with butter on cake griddle or frying pan. Service of two patties served on #1 platter.

SCOTCH POTATOES:

The following ingredients: One quart white potatoes, one quart onions, one teaspoon salt, one-eighth teaspoon pepper, milk, one tablespoon minced parsley. Cut peeled potatoes and onions in one-fourth inch rounds; put in sauce pan, cover with water, boil twenty minutes. Drain, turn into baking dish, sprinkle with seasonings, cover with milk and add parsley. Bake in moderate oven about thirty minutes. Butter may be added if desired.

SHAMROCK POTATOES:

Select plump, uniform green peppers. Cut in halves, lengthwise; remove seeds and let stand in boiling water five minutes. Drain and dry shells. Fill with fluffy, well-seasoned potatoes (salt, pepper, parsley, and delicately fried onions.) Arrange filled peppers in shallow baking pan, dot with butter and brown in oven.

POTATOES

SNOW FLAKE POTATOES:

Peel potatoes and wash. Cook until done, put through ricer. Season with salt, do not prepare a too large quantity too far in advance.

STUFFED BAKED POTATOES:

Cut tops from sixteen hot baked potatoes. Scoop out pulp into mixing bowl with eight hard cooked egg yolks, blend with one cup butter or margarine, one generous cup milk or cream, salt and pepper to taste. Whip until light and fluffy, refill shells, place in hot oven, until tops are browned.

COLD POTATOE SALAD:

USE: 5 pounds boiled potatoes  
1 medium onion  
2 green peppers  
4 pimentoes  
1/2 stalk celery  
mayonnaise, white pepper and celery salt.

METHOD: Peel and slice potatoes into mixing bowl, chop onion very fine; celery, green peppers and pimentoes. Season with celery salt and pepper and incorporate all ingredients. Do not make salad too loose.

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SALADS

MEXICAN SLAW:

To be made in kitchen. Two cups of finely shredded cabbage, 1/2 cup finely shredded green pepper, 1/4 cup finely shredded pimentoes. Mix ingredients in large bowl, season with salt, pepper, vinegar and mix thoroughly. Add salad oil and season with a small amount of sugar. To be served very cold.

CABBAGE SLAW:

One head of cabbage  
One green pepper  
2 carrots  
1/2 of a #2 can crushed pineapple

Shred cabbage, carrots and green pepper. Add crushed pineapple and mayonnaise. Season with salt and pepper.

SERVICE: On #1 plate on a leaf of lettuce

SNAP BEAN SALAD:

2 Cups cooked string beans  
1 large green pepper, shredded fine.  
1 cup fine shredded celery,  
(chopped parsley for color)  
Use Italian dressing for this

1/2 cup select prepared Dressing  
(Drain String beans very dry,  
before mixing ingredients.)  
(add dressing, salt and pepper  
to taste.)

SALADSFRUIT AND COTTAGE CHEESE ASPIC:

Ingredients: 3 lbs. Cottage Cheese  
 6 pkgs. Lime Jello - instructions on package  
 12 Maraschino Cherries, quartered  
 1 #2<sup>1</sup>/<sub>2</sub> crushed pineapple

When preparing salad, be sure to crush cottage cheese, to be smooth as possible, before adding jello.

Place mixture in individual bean pots about 3/4 full. Place in chill box to set.

SERVICE: On leaf of head lettuce.

MACEDOINE SALAD:

2 - #2 cans of mixed carrots and peas  
 2 - bastingspoons of mayonnaise  
 1 - bastingspoon of juice from sweet pickles  
 3 - sweet pickles minced fine

Incorporate above ingredients - which will make ten (10) portions. This salad to be served on same service plate - on leaf of lettuce. Make sure this salad is seasoned properly and is COLD when ready for service.

SYLVIA SALAD: (JELLIED PINEAPPLE AND GRAPEFRUIT SALAD) (2 QUARTS)

Dissolve 6 Ozs. lemon jello in 1 quart of boiling water.  
 Mix and add 2 Ozs. (4 tbsp.) Vinegar, with 1/2 Oz. (1 tbsp.) sugar. Let congeal slightly.  
 Drain and add - 1 #2 can (2 cups) diced pineapple and 1 #2 can diced grapefruit. Add 4-Oz. stuffed olives. Pour in custard cups and chill. Serve molded salad (about 2-1/2 Ozs.) on lettuce leaf. Top with 1 tbsp. Raspberry Mayonnaise.

- - \* \* - -  
 (1 Pint Mayonnaise)  
 Mayonnaise - - 12 Oz. (1-1/2 Cups)  
 Lemon Juice - 2 Oz. ( 4 tbsps.)  
 Raspberry Jam- 1 tbsp.  
 Grated Lemon Peel - 1 Oz. (2 tbsps.)

JELLIED FRESH VEGETABLE SALAD:

2 - 3-Oz. packages lemon jello, dissolved in one pint boiling water. Add 10-ozs. cold water, 6-ozs. vinegar, 3/4 teaspoon salt and chill slightly.  
 Add one small bunch (about 10 or 12) radishes and one small cucumber, (sliced thin.) Dice and add one quarter stalk of celery, one green pepper and 2-ozs. pimento.  
 Shred and add one pound carrots and half pound cabbage. Mold in bean-pot 3/4 full. Chill. Serve on lettuce leaf and top with mayonnaise slightly thinned.

JELLIED PINEAPPLE AND CARROT SALAD:

Ingredients: Orange Jello ... Crushed Pineapple ...  
 Shredded Carrots

Mold in bean pots 3/4 full or place mixture in oblong pan about 2" thick. Place in chill box to set.

SERVICE: On leaf of lettuce with one tablespoon cream mayonnaise over top. If made in pan instead of bean pots, cut in three-inch squares for service.



TUNA FISH SALAD:

1	13-oz Tuna Fish	1/2	Fresh Lemon - Juice
3	Pimentos	1	Stalk Celery
2	Green Peppers		Hellman's Mayonnaise
8	Cocktail Olives		Salt and Pepper to season
6	Burr Gherkin Pickles		

Dice all ingredients except tuna, and mix together. Add tuna, but do not shred too fine. Mold salad in consomme cup and turn over on cold service plate on lettuce leaf. Top with a small amount of mayonnaise and a strip of pimento and green pepper.

Garnish with 3 halves deviled egg alternating with 3 finger sandwiches; one half tomato quartered alongside of salad.

Salad to be kept in dairy pan instead of a jar so as not to be mushy.

DE LUXE SEA FOOD SALAD:

2-1/2	Cups shredded raw parsnips	3	Tablespoons lemon juice
1	small diced onion	2	cups thinly sliced celery
12	stuffed olives, sliced	3	cups canned shrimp (cut in half)
1	can (6-1/2 or 7 Oz.) water packed Tuna, coarsely flaked.		
3	hard boiled eggs, diced		
3	crisp unpared red apples, diced small		

Combine all ingredients and toss together, using fork. After thoroughly mixed, add tangy dressing to the mixture, and again thoroughly toss with fork. Portion to be a heaping bouillon cup, loosely filled. (do not pack)

Place mound of salad in center of service plate. Garnish with a few potato chips around salad, and bouquet of parsley at front of salad.

TANGY DRESSING

1	cup mayonnaise	2	tablespoons chopped chives
1/4	cup French dressing	1	teaspoon prepared horseradish
1/4	cup Chili Sauce	1	teaspoon Worcestershire sauce

CHICKEN SALAD:

As entree on Luncheon - and à la Carte.

Use Bouillon cup as measure.

4 cups cooked chicken (Use 3 cups white meat to one cup dark meat, free of gristle)

2	cups pineapple	1	cup of slivered almonds
1	full cup of mayonnaise	1/2	cup of green peppers
1	cup celery		Season to taste

Use the pineapple sticks which come 16 sticks to the can and which when properly diced will make two cups of pineapple. Use Hellman's mayonnaise only for this salad.

INSTRUCTIONS: Put cooked chicken and pineapple in mixing bowl; add the diced celery and mayonnaise, and sprinkle lightly with "Accent", -blend using a fork. After properly blended, add the almonds and green peppers and carefully blend all ingredients together. "Accent" is available in Commissary.

The proper portion for serving will be a bouillon cup filled loosely. This service should be on chilled service plate. The chicken salad will be placed on lettuce leaves; salad topped with mayonnaise and crossed with one strip of pimento and one strip of green pepper. Place one pineapple stick on plate in front and back of salad; a few potato chips on right side of salad; two slices of hard boiled egg on left side; one rip and one green olive on left side of plate. Slice of tomato cut in half at back of salad, and in front of salad, with pineapple sticks. Sprinkle lightly with chopped parsley. Place a sprig of parsley on left side of plate.

SALADS

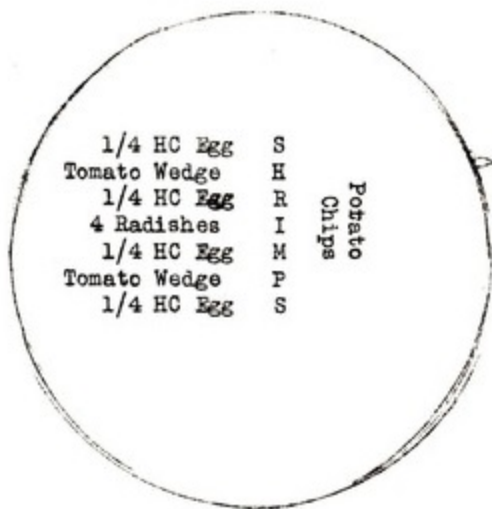
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CHICKEN SALAD -(CONCL'D)

This dish will be served as above both for table d'hote and a la carte. For a la carte orders, of course, there will be no side dishes. Do not prepare more than required for one days' service at a time.

SHRIMP LOUIE:

On a bed of shredded lettuce on cold dinner plate, neatly arrange six large or eight medium sized shrimps. Garnish with two quarters of tomatoes, four quarters of hard cooked eggs, four radish rosettes and potato chips. Place two strips of Pimento over shrimps.



Louie Sauce in sauce boat on the side.

One part Chili Sauce and two parts mayonnaise. Dash of Tobasco Sauce and strained juice of one lemon.

DESSERTSAPPLE TURNOVER - CINNAMON SAUCE:

Make a rich pastry dough, roll out and cut in four inch squares. Place half an apple, that has been steamed for approximately ten minutes, on dough. Season with mace, sugar and a little butter; turn up four corners of dough completely over apple and seal. Bake until done.

BAKED PEAR CRUNCH - LEMON SAUCE:

Four cans pears, one-fourth pound butter, eight boxes corn flakes, four cups sugar, one-fourth teaspoon salt, half teaspoon cinnamon, one tablespoon corn starch and one cup pear juice. Mix pear juice and one cup of sugar together and let come to a boil, thickening with cornstarch. Heat pears in sauce pot, adding cinnamon and salt. When thoroughly heated, add the glaze and two cups of sugar. Place in baking pan, making the layer one inch thick. Crush the corn flakes, season with cinnamon, adding one cup of sugar and one-fourth pound of melted butter, mixing thoroughly and sprinkle over pears. Bake in oven until golden brown and the pears are well cooked. Place a small portion of lemon sauce in dessert dish and place crunch on top. Do not serve sauce over.

BAKED PEACH CRUNCH - LEMON SAUCE:

Follow same recipe as for Pear Crunch, except substitute four cans of Peaches.

PRUNE WHIP:

2 pounds dried prunes  
2 tablespoons lemon juice  
4 egg whites  
8 tablespoons sugar  
Service for about 10 persons

Wash prunes - cover with cold water soak four (4) hours.  
Simmer till tender.

Pit prunes, chop fine, add lemon juice. Beat egg whites until stiff; add sugar, beating till mixed well, fold into prunes.  
Pile lightly into sherbert glasses, garnish with whipped cream.

CABINET PUDDING - SWEET SAUCE:

Four eggs, two bastingspoons of sugar and a little salt, well whipped. Bring to a boil, three beanpots of milk, adding to above standard custard mixture. Now take four regular slices of white bread, trimming and cutting in small dice, placing bread in standard pie tin, then pour custard mixture over. This to be placed in oven until nearly set. Now take fruit that is used for fruit cocktail, drain and sprinkle liberally over top, some grated orange rind and powdered sugar. Then place in oven until it puffs up. Remove and cool. This can be cut in portions with table d'hote pie cutter.

CHOCOLATE CUSTARD:

Use standard custard mixture, adding five squares of bar chocolate to scalded milk.

COCOANUT CUSTARD:

Add two cups of shredded coconut to custard mixture.

DESSERTSCOFFEE CUSTARD:

Scald two bastingspoons of ground coffee with milk, strain. Proceed as for baked custard.

MAPLE CUSTARD:

Use three cups of maple syrup, and omit sugar.

RICE CUSTARD:

Same as standard mixture, adding three cups of cooked rice, and one grated lemon rind.

FRESH BERRY TART:

Order tart shells from Commissary. Be sure berries are in a thick simple syrup. Decorate with a small teaspoon of whipped cream.

STANDARD CUSTARD MIXTURE:

Ten eggs, whites and yolks beaten separately, two quarts milk, scalded and hot, one bean pot sugar, a small amount of grated orange or lemon peel. Whip yolks, milk, and sugar, adding whites and grated peel last. Custard should be cooked on top of range until it starts to thicken, then place in well buttered beanpots and bake in moderate oven in pan containing water, until well set. Caution must be used when making custard as too much sugar will result in a broken or watery custard.

MAPLE NUT PUDDING:

Three cups brown sugar, one quart boiling milk, one cup cornstarch, half cup cold water, six egg whites, beaten until stiff, one cup chopped English Walnut meats, and one pinch of salt. To sugar add boiling milk, and cornstarch mixed with cold water; cook over range until mixture thickens, stirring constantly. Then cook slowly for twenty minutes stirring occasionally. Remove from range and add egg whites, nutmeats and salt. Place in buttered beanpots, and chill in ice box. Serve with a plain cream.

TAPIOCA CREAM:

Two bastingspoons minute tapioca, one quart scalded milk, four eggs separated, one cup of granulated sugar, half teaspoon salt, and one cup cream. Cook tapioca in milk until clear, add half the sugar to mixture and half to egg yolks slightly beaten, and salt. Combine by adding hot mixture to egg mixture. Place on range and cook slowly, stirring constantly until mixture thickens. Remove and add cream egg whites stiffly beaten. Place in buttered beanpots.

TAPIOCA CUSTARD:

Same as tapioca cream; adding whole eggs slightly beaten, tablespoon of butter and baked in buttered beanpots in slow oven until set.

CHOCOLATE TAPIOCA:

Scald three squares of bar chocolate with milk, if desired double the amount of tapioca and omit eggs, using cream recipe.

COCOANUT TAPIOCA:

Using cream recipe; fold in one cup of shredded cocconut.

BUTTERSCOTCH TAPIOCA:

Using cream recipe; add two bastingspoons of butterscotch. Fold in some chopped nuts. Omit sugar.

APPLE TAPIOCA:

One and half quarts milk, two cups minute tapioca, ten green apples, one teaspoon salt, and two cups sugar. Add tapioca to scalded milk and cook until clear. Core and pare apples, slice lengthwise and place three slices in buttered beanpots. Fill with mixture and bake in oven until apples are cooked. Serve with cream or whipped cream.

RHUBARB TAPIOCA:-

One cup of minute tapioca, one quart of scalded milk, one pound rhubarb, four cups sugar, and one teaspoon salt. Add tapioca to scalded milk and cook until milk is absorbed. Peel rhubarb and cut in quarter inch pieces and sprinkle with sugar, add to mixture and cook slowly until rhubarb is soft and tapioca is clear. Place in buttered beanpots and chill in ice box, serve with Sweet Sauce.

BANANA CAKE CRUMB PURDING:

One pound cake crumbs, two quarts milk scalded, four whole bananas, mashed, one cup granulated sugar, one teaspoon salt, one and half bastingspoons lemon juice, three-fourths bastingspoons vanilla, and twelve eggs slightly beaten. Pour mixture over cake crumbs. Let stand half hour and rub through coarse china cap and place into buttered beanpots and bake in oven until set. Serve with a sweet sauce.

APPLE CRUNCH:

Twelve sliced tart apples, two cups of water, two tablespoons cinnamon, four cups corn flakes, four cups brown sugar, and two cups melted butter. Slice apples in small oblong pan, well buttered; pour water over, sprinkle with cinnamon and half the sugar. Mix corn flakes with remaining sugar, melted butter, and mix all together; mixing with a fork. Bake in moderate oven until apples are cooked and the crust brown. Use ice cream dipper to remove from pan. Serve warm with whipped cream.

SPICED PEARS:

Use canned pears. Place halves in a shallow pan, inserting a few cloves in top of each pear. Pour canned pear syrup in a sauce pan with a small quantity of mixed spices and cook slowly together for about thirty minutes. Pour this cooked syrup on top of pear halves and glaze in oven until pears acquire a nice golden color. When serving place a pear half beside entree.

PEACH OR BERRY SHORTCAKE:

For the shortcake use the following recipe and note that these biscuits are to be baked one hour before serving.

8 cups white flour  
1-1/2 teaspoons salt  
1/2 cup, or slightly more, granulated sugar  
3 level heaping spoons baking powder  
3-1/2 cups very cold milk  
3/4 lb. shortening (lard)

Blend all dry ingredients well. Cut shortening into mixture, using chopping can or cook's fork. After shortening is well blended, add milk by folding in. Do not stir with a spoon.

Roll out one half of this mixture on a well floured board to a thickness of one (1) inch. Cut by using the cutter which has been provided for this purpose, which is the size of a water glass in circumference. No other size will be permitted. After this is done, roll out the balance of the mixture and cut in the same manner.

It is important to remember this mixture must not be worked more than twice by hand while rolling out. This amount of mixture will produce 32 to 38 biscuits.

Bake off biscuits on roll pan, one (1) hour before serving. The biscuits must be kept warm and served warm, regardless of whether they are used for shortcake or meal service. Do not pile biscuits on top of one another, as this flattens them out and spoils the quality.

CHERRY COBLER:

#10 can cherries with all juice drained. Thicken juice and sweeten. Add red coloring.

Line small oblong pan with a prepared pie dough crust, have bottom dough overlapping pan. Pour mixture in pan, and top with a flaky crust. Primping edges with a fork, also make a few incisions on top so as to release steam while baking.

Be sure to have bottom dough done. Brush lightly with egg wash before baking.

PORTION: One square 2" x 2" served in #2 sauce dish.

APPLE SNOW:

Six egg whites and apple sauce. Prepare within half hour before serving, for best results. Beat whites until good and stiff; add a pinch of salt; adding enough very cold apple sauce to keep mixture stiff enough to stand up in cold serving dishes. Serve cold with a soft custard mixture.

BANANA WHIP:

Nine bananas, two and quarter cups sugar, three-fourths cup of lemon juice, and four cups of heavy cream, whipped. Peel bananas and mash fine, cook with other ingredients to a boiling point. Chill, fold into cream.

RASPBERRY OR STRAWBERRY WHIP:

Four cups of berries, four cups powdered sugar, and four egg whites. Beat egg whites and powdered sugar to a stiff consistency, fold in berries and serve on top of sponge or layer cake. Serve with a soft custard.

ICEBOX PUDDING:

One pound unsalted butter, five cups powdered sugar, twenty egg yolks, and twenty egg whites, beaten stiff, vanilla to flavor. Cream butter thoroughly; adding sugar, beat in egg yolks a few at a time. Flavor as desired, fold beaten egg whites into mixture. Line bottom of oblong pan with slices of plain cake and cover with mixture. Chill in ice box until set. Be sure to cook far in advance, to get it ample time to set. Cut in squares when serving.

CHOCOLATE ICEBOX PUDDING:

Melt five squares of bar chocolate over hot water and add slowly to mixture for icebox pudding.

MACAROON ICEBOX PUDDING:

Add three cups of macaroon crumbs rolled and sifted to ice box pudding mixture.

LEMON SOUFFLE:

Sixteen eggs, separated, grated rind and juice of four lemons, three cups of granulated sugar. Beat yolks until thick and lemon colored. Beat in sugar gradually and add rind and lemon juice. Fold in beaten egg whites. Place in beanpots and bake in oven until set. Serve with a sweet sauce.

RASPBERRY DELIGHT:

Order jello from Commissary and prepare according to directions on package. To be served with whipped cream.

SPRING RHUBARB:

Peel rhubarb very carefully. Cut in pieces about three inches long. place in oblong pan, putting enough sugar as not to be too tart. Add enough water to cover bottom of pan, cover with a greased paper and bring to boil. Remove from fire and let cook slowly. Never stir while cooking. Serve in No. 2 dish on tab meals, underline with No. 1 plate, cereal bowl to be used on a-la-carte with No. 2 plate.

PIES:

Order from Commissary. Seven (7) cuts on tab meals on No. 1 plate. Six (6) cuts a-la-carte or a-la-Mode on No. 2 plate.

STEAMED FRUIT PUDDING - HARD SAUCE:

Order pudding from Commissary. Warm up pudding in can, in boiling water. When serving open up can and cut pudding in pieces about four ounces. Serve with hard sauce. Order hard sauce from Commissary, and keep in icebox.

BROWN BETTY PUDDING:

Six cups thinly sliced apples, four tablespoons butter, half teaspoon salt, half cup sugar (or firmly packed brown sugar), one cup grape-nuts. Cream together the butter, salt, and sugar. Arrange apples in greased baking dish. Sprinkle apples with a little lemon juice. Add grape-nuts and a little cinnamon and mix well. Bake about forty-five minutes. Serve with a nice cream sauce. This will take care of about ten orders.

APPLE FRITTER BATTER:

Three eggs, well beaten with one bastingspoon of sugar, add one bean-pot milk, then sift in enough flour to make a batter; add a pinch of salt, a little grated lemon rind, the juice of one-half a lemon, one bastingspoon of melted butter and one-half teaspoon baking powder. Peel and core apples, cut about one half inch thick. Dip in batter and fry to a golden brown in french fryer. Currant sauce to be used on service of apple fritter. Bring to a boil one, one pound jar currant jelly. Add juice of one lemon. One spoonful over fritter at time of service.

PINEAPPLE FRITTER:

Use crushed pineapple, adding a small quantity of flour, baking powder and a couple of eggs, season lightly with salt, and mix well together. Cook fritters in fat. Serve very hot. Do not cook fritters too far in advance.

CORN FRITTERS:

Sift together: 1-1/4 cups flour, 2 teaspoons baking powder, 1 table-spoon sugar, 1-1/4 teaspoon salt, 1/4 teaspoon pepper. Add: 2 egg yolks, 1-1/2 cups cream style corn, 1/2 cup milk. Combine ingredients and mix until smooth. Beat the whites of two eggs until stiff, and add to mixture. Fry in hot fat. Use bastingspoon of mixture per fritter.

Two fritters and three slices Canadian bacon to an order.

FRENCH PANCAKES:

(Makes six orders) (3 cakes to order). Two cups of flour, one pinch salt, four eggs, one grated lemon rind, five pats of butter (melted), and two and half cups of milk. Sift flour and salt. Add lemon rind and then eggs, gradually stir in milk. When properly mixed, add melted butter. Take omelet pan and place a small amount of grease in it, after grease is hot, tilt pan as to completely cover bottom and sides and pour off all excess grease. Have pan very hot, and pour in batter, taking care that batter is spread over evenly. Cook one minute on one side and turn over with spatula knife quickly. Cook a minute and turn over on clean board and spread with currant jelly, marmalade or preserves as specified. Roll up and dust with powdered sugar and serve.

COFFEE:

Coffee should be made in Zees automatic coffee urn as follows: Just prior to the starting of service of any meal coffee should be freshly made in a clean urn under the supervision of the chef and the Steward. Instructions require one seven (7) ounce package of coffee per gallon of water. After boiling water has completely syphoned over coffee, it should be repoured at side of tricolator, to mix into urn. At no time should it be poured over tricolator basket, except in case of failure of the automatic feature.

Remove and clean tricolator basket immediately after coffee has been made.



## From The Bar

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### COCKTAILS

Manhattan .75

Old Fashioned .75

Dry Martini .75

### LIQUORS

Bonded Bourbon .85

Straight Bourbon .80

Blend Whiskey .70

Premium Scotch Whiskey .95

Scotch Whiskey .85

Canadian Whiskey .85

Brandy .85

With Individual Bottle Club Soda, Coca-Cola, 7 Up or Ginger Ale, 10c Additional

### WINES

Port or Sherry (Imported) .65

### BEER

Selection of Brews .45

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### A LA CARTE

Cream of Tomato Soup, Cup .50

### SANDWICHES

(On Toast if Desired)

American Cheese .75

Peanut Butter and Jelly .65

Bacon, Lettuce and Tomato .95

Ham .90

### SALADS

Head Lettuce Salad, French Dressing .60

Chicken Salad, "Hiawatha" 1.25

### DESSERTS

Ice Cream, Wafers .40

Camembert or Blue Cheese with Toasted Crackers .50

Pie, a la Mode .50

Pie, Cheese .40

### BEVERAGES

Pot of Coffee. 30

Tea .30

Milk .25

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W. R. JONES, Superintendent Dining Cars, Chicago 12, Illinois

WM. WALLACE, General Passenger Traffic Manager, Chicago, Illinois

Suggestions for the betterment of the service are invited.

*Good Evening*

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*Dinner*  
*Combination Suggestions*

To Avoid Errors in Service Our Employees are Instructed to  
take Orders Only on Written Meal Checks

Please list each item desired on the meal check

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**BROILED HAM STEAK, GLAZED PINEAPPLE RING**

*Served with Country Club Potatoes*

*Head Lettuce Salad, French Dressing*

*Kernel Corn*

*Hot Biscuits, Choice of Dessert,*

*Coffee, Tea or Milk* ..... 2.65

**INDIVIDUAL CHICKEN POT PIE, "MILWAUKEE ROAD"**

*Served with Fancy Green Peas*

*Cream Whipped potatoes, Head Lettuce Salad, French Dressing*

*Hot Biscuits, Choice of Dessert,*

*Coffee, Tea or Milk*..... 2.50

*Ham and Eggs May Be Substituted on the 2.50 Dinner*

**DESSERTS**

*Assorted Pie Cuts with Cheese*  
*Pie a la Mode, 10 Cents Extra*

*Ice Cream or Sundae, Wafers*  
*Blue Cheese, Toasted Crackers*

**SOUP n' SANDWICH SPECIAL \$1.50**

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CREAM OF TOMATO SOUP

DELUXE HAMBURGER, ON BUN

SERVED WITH RELISH

COUNTRY CLUB POTATOES

ICE CREAM

COFFEE

TEA

MILK

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*Parents may share their portion with children without extra charge or half portion  
served at half price to children under 12 years of age, with exception of steaks.*