

OR
1922
Rev'd

GRACE CHURCH COOK BOOK

Compiled in 1907 by Women's Guild

Revised in 1922 by Women's Guild

Astoria, Oregon



J. S. Dellinger Co., Astoria, Oregon

ENTERTAINING

COMPLETE MENU

	Blue Points	
Wafers		Horseradish
	Consomme	
Olives	Celery	Salted Almonds
	Baked Fillets of Halibut, Hollandaise Sauce	
Potato Balls		Cucumbers
	Swedish Timbales with Chicken	
	Spring Lamb	
Mint Sauce	New Potatoes in Cream	Asparagus TIPS
	Orange Pekoe Punch	
Roasted Grouse		Lettuce, French Dressing
	Plum Pudding, Wine or Lemon Sauce	
Maple Mousse		Sweet Wafers
Fruit	Roquefort	Bon bons
	Nuts	
	Cafe Noir	

HINTS ON SERVING

1. Food should always be set down before guests from the right.
2. When a dish is presented from which a guest is to help himself, it should be passed to the left.
3. When a course is finished, the plate should be removed from the left.
4. Plates should be before the guests when they take seats at the table and when one plate is removed, it should be immediately replaced by another.
5. At the right of the plate have oyster fork, soup spoon and knives in the order of use, the one first needed farthest from the plate. On the left, lay the forks in the order of use, the one first needed farthest from the plate. Let the bowls of the spoons and the tines of the forks be turned upward and the cutting edges of the knives toward the plate. Place the napkin upon the plate or at the left of the forks, with a small thick piece of bread or dinner roll inserted between the folds. The napkin should be simply folded, either standing upright in a sort of triangular form or lying flat with the top part creased and turned back diagonally and the bread tucked under the fold.
6. If wine-glasses are to be used set the glass for water above the plate near the center of the cover and the wine-glasses to the right in a half circle, the one to be used first nearest the hand.

ENTERTAINING

7. Before the dessert is served, all the plates, small silver, salt and pepper shakers, and all glasses that will not be used again should be removed. Then the table should be "crumbed", using a silver crumb knife and a plate.

8. Spoons or knives and forks for the sweet course are usually supplied after the table is cleared; Spoons or knives are laid to the right of the plate; forks to the left; If forks only are called for, they are placed at the right.

9. Black coffee in small cups (for which sugar is passed) is the last course, and should precede the finger bowls unless the coffee is to be served to the ladies in the drawing-room. In that case, the finger bowls should be placed before the ladies leave the table.

10. If the coffee is to be served in the drawing-room the waitress covers a large tray with a white napkin, arranges the filled cups, smoking hot, upon it, and carries it into the room where the guests are assembled. Many hostesses prefer this way of serving.

Where there is only one pair of hands to do both cooking and serving still less formality should be observed. The service plate should be omitted; all the knives and forks to be used should be upon the table, with salts and peppers at the corners of the table, or one for every two persons. Bread-and-butter plates containing butter-ball, and a small butter knife should be placed at the left of the cover before dinner is announced, and dinner roll folded into the napkin. Glasses should be filled with ice water and everything needed should be on the side table before the guests are seated. The plates for each course served on the table should be placed in a low pile, not more than three or four at a time, in front of the host or hostess. As each is filled the maid will lift it to her tray, carry and place it before the guest.

THE INFORMAL DINNER

The informal dinner to which only a few guests are invited, is served almost like the formal dinner; but where there is only one waitress it is customary to do a good deal of the serving on the table.

For this simple dinner, soup, a roast, two vegetables, a salad, dessert and coffee amply suffice.

Soup may be served by the hostess from a tureen. The waitress takes one soup-plate at a time from the sideboard, placing it in front of the hostess; when it is filled she passes

SOUPS

Formerly Compiled by Mrs. A. J. Taylor

Revised by Mrs. John Tait

BOUILLON

One tablespoon butter, $\frac{1}{2}$ lb finely chopped beef off the round, 1 bay leaf, $\frac{1}{2}$ onion sliced, 1 stalk celery, 3 or 4 cloves, 2 slices carrot, 2 sprigs parsley, shell and white of 1 egg. Melt butter in saucepan, add onion and cook till brown, add beef and vegetables and 1 quart cold water, set on back of stove to heat slowly. Simmer gently for 3 hours, beat the white of egg with $\frac{1}{2}$ cup cold water and add to the boiling bouillon, add crushed shell, boil 4 minutes, stand 1 minute to settle, strain through wet cheese-cloth.

BEEF BOUILLON

Six lb beef and bone, 2 quarts water, pepper and salt. Cut and break the beef and bone, put it in the water, let simmer for 5 or 6 hours. Cool and strain through a sieve, removing all fat. Reheat, seasoning to taste with pepper and salt.

VEGETABLE SOUP

One large shin of beef, 5 quarts of cold water, 1 turnip, 2 carrots, 1 parsnip, 1 root of celery, 1 cup chopped cabbage, 2 tablespoons barley, 1 potato, 2 bay leaves, salt and pepper. Wipe the shin with damp towel, put into soup kettle with cold water and bring to a boil, skin

and let simmer for 4 hours. Skim off all the fat. Have the vegetables cleaned and run through the food chopper. Scald the washed barley and add to soup. Simmer 1 whole hour longer. Season to taste.

Mrs. Charles M. Stype.

SCOTCH VEGETABLE SOUP

Two carrots, 4 small turnips, 2 dried onions, 2 parsnips, 2 potatoes, 1 small head cabbage, a few sprigs parsley, $\frac{1}{2}$ cup rice or barley, 4 lb brisket of beef. Put beef to boil, 1 hour later add vegetables finely chopped, also barley or rice, boil 2 hours longer, skim and serve.

Mrs. E. J. Ferguson.

VEGETABLE SOUP

One-half cup chopped onion, 2 cups shredded cabbage, $\frac{1}{2}$ cup chopped carrot, 1 leek, 1 tablespoon chopped pepper, 1 cup sliced potato, 1 tablespoon chopped celery, 1 tomato, 1 tablespoon butter or drippings, $1\frac{1}{2}$ teaspoons salt, 1 teaspoon pepper, $1\frac{1}{2}$ quarts water. Brown the onion slightly in the butter or drippings. Have the water boiling hard, add all the vegetables except potato and tomato. Boil rapidly for 10 minutes, then gently for 1 hour, add the other ingredients and cook 1 hour longer.

BEEF SOUP

Two lb shin of beef, 4 tablespoons butter, 2 onions, 2 carrots, 1 stalk celery, 2 bay leaves, 1 teaspoon sweet marjoram, 2 whole allspice, 2 whole cloves, a pinch of mace, salt and pepper, 2 quarts cold water, 1 tablespoon

cornstarch. Chop beef in small pieces, put in pan with the butter and brown over a hot fire. Take meat out and put it into a large kettle with the onions, carrots and celery all chopped fine; add the seasoning and water, bring to a boil and skim well. Cover closely and simmer for 6 or 8 hours, then strain and set away. Next day remove all fat from top and boil for 30 minutes. Thicken with the cornstarch mixed with a little cold water, boil 3 minutes and serve.

MUTTON SOUP

Two lb neck of mutton, 2 quarts cold water, 1 turnip, 1 carrot, 1 onion, 1 tomato, 1 tablespoon pearl barley. Put mutton in a kettle with the water, sliced vegetables, barley and seasoning. Bring to a boil, skim off fat and scum. Simmer slowly for 3 hours, keeping vessel closely covered.

OX TAIL SOUP

One ox tail, 1-2 tablespoon drippings, 2 quarts cold water, 1 onion, 1 stalk celery, 1 sprig parsley, 2 cloves, 2 peppercorns, 1 teaspoon salt. Cut ox tail into pieces, separating at the joints. Brown the onion in drippings of salt pork. Put the meat in a kettle with the water; when it reaches the boiling point add the spices and the vegetables chopped fine. Simmer for 4 hours, strain, cool and remove the grease. Reheat, add salt, and serve.

QUICK BEAN SOUP

Two cups baked beans, 4 tomatoes or $\frac{1}{2}$ can, 1 small onion, 1 large potato, $\frac{1}{2}$ teaspoon celery salt, 1 tablespoon butter, $\frac{1}{2}$ teaspoon beef extract. Cook vegetables

until tender, rub through a strainer, add beef extract, butter and seasoning. Thin to a creamy consistency.

Mrs. Cherry.

BEAN SOUP

One quart soup beans, $\frac{1}{2}$ lb fresh pork, lean, 1 pint milk salt and pepper. Soak beans for 1 hour. Cook beans and meat till thoroughly done, at least 3 hours. Season and remove the meat, run beans through a colander. Let boil; add milk, which should reduce the soup to the consistency of thick cream. Remove from the fire as soon as the boiling point is reached. Serve with toast browned in the oven.

BLACK BEAN SOUP

One pint pink kidney beans, 1 bermuda onion chopped fine, 1 button garlic, 1 tomato sliced, $\frac{1}{2}$ cup butter, oil or beef fat, 1 quart liquid. Soak beans over night, boil them until tender, mash and return to the water in which they were cooked, of which there should be about a quart. Run this puree through a sieve to free it from hulls. Fry the onion and garlic in the fat until brown, adding the tomatoes. When well cooked strain through a colander; add the puree, let simmer for 10 minutes and serve.

LAMB BROTH

Two lb neck of lamb, 1 teaspoon salt, 1 quart cold water. Clean and cut up meat, put meat and bones into a saucepan, add cold water, let stand 1 hour, then heat gradually and let cook below the boiling point for 2 hours. Strain through a sieve and serve.

BEEF TEA

One lb ground lean beef, 1 pint cold water, salt and pepper. Put it into a closely covered saucepan, and let stand on range without boiling for 20 minutes, boil for 5 minutes, strain and serve.

PIMENTO BISQUE

One-half cup rice, 3 cups chicken stock, 3 pimentoes, $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ teaspoon tobasco sauce, yolk of 1 egg, $\frac{3}{4}$ cup cream. Wash the rice, cook with stock until tender; press through a sieve, add the pimentoes also passed through a sieve, and the seasonings. Bring to a boil, add the egg beaten with the cream. Serve with Imperial sticks.

POTATO SOUP

Five good sized potatoes 1 head of celery. Cut both up fine and boil in a little water. When done, strain and mash. Use the water they were cooked in and 1 quart milk, add a little butter, pepper and salt.

Mrs. E. J. Ferguson.

CREAM OF POTATO SOUP

Two medium sized potatoes, $\frac{1}{4}$ tablespoon chopped onion, 1 bay leaf, 1 sprig parsley, 1 pint cream stock. Pare the potatoes and let them soak in cold water for half an hour. Then put them in boiling water with the bay leaf and onion; when soft drain off the water and mash, saving the water and returning the mashed potatoes to it. Strain through a sieve and add the cream stock slowly. Just before serving add the chopped parsley, salt and pepper.

CORN SOUP

Take the ears of corn and run a sharp knife through the grains and scrap from the cobs about $1\frac{1}{2}$ pints. Cook in double boiler with about 1 pint of water for 30 minutes, or longer if the corn is old. Heat 1 pint milk and 1 pint cream, thicken with a little flour, add the corn after it has been strained; season with butter, salt and pepper. Canned corn may be used. Mrs. John Smith.

CREAM OF CORN SOUP

One pint canned corn, $\frac{1}{2}$ tablespoon chopped onion-1 bay leaf, 1 pint cream stock. Cook corn, onion and bay leaf for 15 minutes, add cream stock and serve with a spoonful whipped cream on each dish.

CORN CHOWDER

One ounce salt pork, 2 potatoes, 1 small onion, 1 cup boiling water, 1 pint can of corn, 1 pint hot milk- salt and pepper. Pare and slice potatoes and onions. Cut the pork into small dice and put over the fire, cooking until crisp and brown; add the potatoes, onion and boiling water. Boil for half an hour, add hot milk, corn and seasoning, bring to a boil and serve.

CREAM OF CELERY

One bunch celery, 1 pint boiling water, $\frac{1}{2}$ teaspoon salt- $\frac{1}{2}$ teaspoon chopped onion, 3 cups cream stock. Wash and scrape celery; cut small and cook with the water, salt and onion, until thoroughly tender. Mash in the water in which it was boiled, add cream sauce and serve.

Mrs. E. W. Burlingame.

CELERY SOUP

One head celery, 1 onion, 1 bay leaf. $1\frac{1}{2}$ quarts water, 2 tablespoons butter, 4 tablespoons flour, 1 pint milk, 1 egg yolk, $\frac{1}{2}$ cup cream, salt and pepper. Remove the tender parts of celery to use on table, wash the remainder carefully, and cut up fine. Add onion and bay leaf, cover with cold water and cook for 40 minutes. Melt butter in sauce pan, add flour and stir in gradually the milk. When thick and smooth, add strained liquor from the celery. Season with salt and pepper. Beat egg yolk with $\frac{1}{2}$ cup cream and add last.

ASPARAGUS SOUP

One quart asparagus, 1 pint milk, 1 teaspoon flour, 1 teaspoon butter, salt and pepper. Boil asparagus in 1 quart of water until tender. Rub through a colander and return to the water in which it was boiled. Rub butter and flour together and stir into hot milk, cook till it bubbles. Season and pour into asparagus. Serve at once with toasted bread cut in dice.

Mrs. G. W. Wood.

CREAM OF ASPARAGUS SOUP

Half a bunch fresh asparagus, or the tips of 1 bunch of asparagus or an equal amount of canned asparagus, 1 pint boiling water, $\frac{1}{2}$ teaspoon salt, 1 tablespoon chopped onion, $\frac{1}{2}$ bay leaf, 3 cups cream stock. Wash and scrape asparagus, cook with the water, salt, onion and bay leaf until thoroughly tender. Mash through a sieve, return to the water in which it was boiled, add cream sauce and serve.

ONION SOUP

Four or five medium sized onions, 1 pint cream sauce, parsley, salt and pepper. Cook onions until tender, press through sieve and return to water they were boiled in, add cream sauce, season with salt and pepper. Put finely chopped parsley in each soup plate before serving.

Mrs. O. I. Peterson.

CARROT BISQUE

Place 2 cups grated raw carrots in the double boiler with 2 tablespoons butter, 1 tablespoon sugar, $\frac{1}{2}$ cup water. Cook half an hour, put through sieve, add 2 cups good stock and cook 20 minutes, season to taste. Beat 2 egg yolks well, add 1 cup cream and blend in 1 tablespoon corn starch, stir into the hot liquor. Beat with egg beater a few minutes before serving in cups.

Miss Sadie Crang.

CREAM OF CARROT SOUP

One pint sliced carrots, 2 tablespoons butter, 2 tablespoons flour, $1\frac{1}{2}$ quarts boiling milk, salt and pepper. Boil carrots in slightly salted water till tender, rub through a sieve. Cook flour and butter till thoroughly blended, add carrots, stir well and add boiling milk. Season to taste and serve with toasted crackers.

CLAM NECTAR

One dozen clams, 1 quart water, salt, green pepper, whipped cream. Clean and chop clams fine, add a little salt, green pepper, a small piece, and 1 quart of water. Boil 35 minutes, strain and serve in bouillon cups with a little whipped cream placed on top.

CLAM MOUSE

Cover fresh clean clams with cold water, add a little salt, pepper and the heart of a small onion. Strain liquor through a fine sieve, season with celery, salt and to each pint, fold in 1 cup whipped cream. Freeze to a soft water-ice consistency. Serve in bouillon cups or can be served hot with a spoonful of whipped cream in each cup.

Mrs. H. G. Van Dusen.

CREAM OF SPINACH SOUP

One quart spinach, $\frac{1}{2}$ tablespoon chopped onion, 1 pint cream stock. Wash spinach thoroughly, throw it into dry kettle and place over the fire, stirring until the spinach is wilted. Drain the spinach, saving the water. Chop spinach very fine, return it to the water, add the onion and cook until done, adding a little more water if necessary. Mash in the same water, strain and add the juice to the hot cream sauce.

CLAM CHOWDER

Clean thoroughly 1 dozen clams (razor), remove all the black portions to avoid discoloring the chowder, chop clams small or put through a meat grinder. Peel and slice 1 qt of potatoes. Cut 2 or 3 ounces of salt pork into small cubes, place in pan and fry a light brown. Then slice in 1 medium sized onion, allowing it to cook thoroughly, then put in clams. Pepper them well but do not salt as it shrinks and hardens them. Put in a small portion of cold water and allow them to boil for 5 minutes, then put in potatoes with water enough to

cover them, salt the potatoes freely, let them boil slowly until soft, then add 1 quart milk and boil slowly for 5 minutes

Mrs. W. E. Tallant.

CLAM BROTH

One dozen clams, 1 quart water, butter and pepper and salt, $\frac{1}{2}$ pint cream. Wash clams thoroughly and put into the water, let simmer slowly for about 2 hours. Strain and add $\frac{1}{2}$ pint cream, a little butter, salt and pepper to taste. Add more cream if needed.

Mrs. Elizabeth Thomas.

CLAM CROWDER

Two dozens small clams, 1 onion, 1 quart potatoes, sliced very thin, 4 slices pork, 1 pint cream, salt and pepper. Fry pork in granite pot; add chopped clams, potatoes, onion chopped very fine, salt and pepper, add cold water to barely cover, boil until tender. When ready to serve add cream and 1 tablespoon Worcestershire sauce.

Mrs. G. W. Wood.

CLAM AND TOMATO BISQUE

One quart clams, $1\frac{1}{2}$ cups cold water, one-third cup butter, 1 tablespoon flour, $\frac{1}{2}$ onion, 2 cups cream, 1 cup cooked and strained tomato, $\frac{1}{2}$ teaspoon soda, salt and cayenne pepper. Pour water over the clams, then drain. To water add hard part of clams, chopped fine. Heat slowly to boiling point, cook 20 minutes, then strain. Cook butter with onions 5 minutes, remove onion, add flour and gradually clam water. Add cream, soft parts of clams, and as soon as boiling point is reached, add

CREAM OF PEA SOUP

One can peas, 1 thin slice of onion, 1 $\frac{1}{4}$ quart rich milk, salt and pepper. Stew peas and onion to a pulp, in barely enough water to cover them and press through a sieve. Season with salt and pepper, add milk and heat to boiling point. Serve in bouillon cups.

Mrs. G. H. George.

PEA POD SOUP

Two quarts pea pods, 1 quart water, 1 cup shredded lettuce, 1 pint cream stock. Put the pea pods in the water over the fire, adding the lettuce if you have it. Boil down to 1 pint, strain and add to cream sauce. Left over cooked peas pressed through a colander may be added if desired.

PUREE OF DRIED SWEET PEAS

One cup dried sweet peas, $\frac{1}{4}$ lb salt pork, 1 large potato, 1 quart water, pepper and salt. Soak the peas over night. Boil gently for 3 hours with salt pork; add potato cut in small pieces and seasoning. When potato is done; strain and rub vegetables through a sieve; serve with toasted bread.

Mrs. E. M. Cherry.

CHEESE SOUP

Three cups milk, 1 tablespoon flour, 1 cup grated cheese, salt and paprika. Heat the milk in double boiler, reserving a little to mix with the flour; add this and cook thoroughly. When ready to serve add the cheese and seasoning.

hot water and boil down to a quart. Scald and peel the tomatoes, cut into small pieces and add the soup. Next sprinkle with salt, pepper and flour, the wings, back and neck of a chicken and fry a light brown. Lift from frying pan with a fork and add to the soup half an hour before serving.

WHITE SOUP

One veal knuckle, $\frac{1}{4}$ lb macaroni, 1 pint cream, nutmeg, mace, and lemon peel. Simmer veal 3 hours, add macaroni, when done add cream and seasoning. One-third cup rice may be substituted for macaroni.

Mrs. P. A. Stokes.

CHILI BISQUE

Four sweet chili peppers, $\frac{1}{2}$ cup boiled rice, tobasco, salt, 1 egg, $\frac{1}{4}$ cup cream, 1 pint hot milk. Remove the seeds and veins from the peppers, boil and press the pulp through a colander. To this add 1 cup boiled rice, mashed smooth. Season with tobasco and salt. Beat egg, add the cream, then the hot milk, and pour all into bisque.

CREAM STOCK

One pint milk, 1 tablespoon butter, $\frac{1}{2}$ tablespoon salt, red or black pepper. Melt the butter and add the flour, being careful not to let it burn. Add milk gradually, stirring constantly to prevent lumps. Add the seasoning.

VEGETABLE STOCK

One carrot, 1 onion, 1 stalk celery, 2 turnips, 2 tomatoes, 1 tablespoon sugar, 4 tablespoons oil or fat, 2 qts.

cold water, 2 bay leaves, salt, pepper. Chop vegetables very fine; put the sugar in a kettle over the fire, when it is brown add the fat and vegetables. Add water and season to taste. Let it simmer for 1 or 2 hours; strain and stand aside to cool.

TO SERVE WITH SOUP
BREAD BALL

Soak bread in water, squeeze from the water and put in a hot buttered dish. Add a couple sprigs of parsley, chopped fine, salt and pepper to taste, a pinch of mace and the yolk of 1 egg, beaten. Mix thoroughly and set aside to cool. Flour the hands and make into small balls. Drop into the soup 5 minutes before serving.

FORCE MEAT FOR TURKEY SOUP

Chop scraps of turkey very fine. Take $\frac{1}{2}$ teaspoon fine bread crumbs, a small portion of cayenne pepper, 1 teaspoon salt, $\frac{1}{2}$ teaspoon pounded summer savory, a little grated lemon peel. Mix all together add 1 well beaten egg to bind them. Roll the mixture into balls about the size of a hickory nut and drop into soup 10 minutes before serving.

BOUILLON

One round steak, 1 beef shank, 3 mutton shanks, 2 veal shanks, 2 carrots, 2 onions, 5 stocks celery, 1 yellow turnip, 1 small bunch parsley. Simmer till meats falls from bones. Strain, add 3 or 4 egg shells to clarify. Let stand over night, remove grease. This is extra fine soup stock. Mrs. W. O. Wilkinson, Bermuda.

TOMATO BISQUE

One quart can tomatoes, 1 qt milk scalded, 3 table-
spoons flour, soda size of a pea. Boil the tomatoes, add
flour mixed in a little water, then the soda, strain and
add the milk, pepper, salt and butter.

Mrs. A. J. Taylor

CROUTONS

Cut bread into $\frac{1}{2}$ inch slices; remove the crusts and
cut into cubes; put the shallow pan and brown in oven.

IMPERIAL STICKS

Cut stale bread into one-third inch slices and remove
crusts. Spread both sides with butter, cut into narrow
strips, and brown in a quick oven.

PULLED BREAD

Place a loaf of bakers bread in a baking pan and
cover with a tin plate. Let it remain in a moderate
oven about 20 minutes, or until heated through; then
with a fork remove the crust and tear the soft part into
large ragged pieces. Spread the pieces in a pan and place
in a hot oven until crisp and brown. Serve in place of
crackers.

CREAM OF TOMATO SOUP

One-half can tomatoes, 2 teaspoons sugar, 1-4 tea-
spoon soda, 1 qt milk, 1 slice onion, 4 tablespoons flour,
1 teaspoon salt, $\frac{1}{8}$ teaspoon pepper, one-third cup butter.
Scald milk with onion, remove onion and thicken milk

with flour diluted with cold water until thin enough to pour, being careful that the mixture is free from lumps. Cook 20 minutes stirring constantly at first. Cook tomato with sugar 15 minutes, add soda and rub through a sieve. Combine mixtures and strain into tureen, over salt and pepper.

Mrs. Norris Staples.

RICE TOMATO SOUP

Three quarts stock, 1 can tomatoes, 1 tablespoon catsup, 1 small onion, 2 tablespoon rice, salt and pepper to taste, cook until rice is tender.

Mrs. E. M. Baker.

ASPARAGUS SOUP

Let come to a boil 3 pints rich milk thicken slightly, add piece butter size of egg. Put 1 small can asparagus through coarse sieve, and add to milk. Salt and pepper to taste.

Pea and celery soup is made the same.

Corn soup is made the same, only add a spoonful whipped cream to each cup when served.

CLAM CHOWDER

Cut up 2 dozen clams. Put to cook in cold water and let simmer till tender. Add 1 cup minced bacon or salt pork, which has been fried to a golden brown; 2 blades garlic, 1 small onion, 3 cups diced raw potatoes. Let simmer at least 1 hour. Before serving add 1 cup rich milk or cream.

H. M. H.

SAUCE TARTARE

Chop fine 2 small pickles, 1 teaspoon capers, 3 or 4 pitted olives, 1-2 teaspoon, chives or onion, a little parsley, chop fine and drain off the juice and gradually blend with 1 small cup mayonaise dressing. Keep in a cool place.

Mrs. Charles M. Stype.

CAPER SAUCE

A desert spoon of capers put into half pint of white sauce with a teaspoon of vinegar, makes caper sauce.

DRAWN BUTTER SAUCE

Put 2 tablespoons of butter in a sauce pan to melt but do not brown. Stir in 2 tablespoons of flour until smooth, then stir in slowly 2 cups of boiling water and let it simmer until it thickens. Season with salt and pepper and squeeze in the juice of half a lemon.

MINT SAUCE

Chop some mint fine, boil half a teacup of vinegar with 1 tablespoon of sugar. Throw in the mint and boil up at once. Pour in a sauce boat and let cool a little before serving.

ITALIAN SAUCE

Simmer together for 20 minutes 1-2 can tomatoes, 6 cloves, 3 sprigs of parsley, 1 teaspoon mixed herbs, $\frac{1}{2}$ teaspoon pepper corns, $\frac{1}{2}$ teaspoon whole allspice. Slowly brown 2 tablespoons chopped onions and 1 tablespoon of butter until very dark. Add 2 tablespoons

flour, brown again, add gradually 1 cup of rich brown stock, then the cooked tomatoes simmer 10 minutes, rub through a sieve and add more seasoning if desired.

CREAM SAUCE

One cup milk, 1 cup hot water, $\frac{1}{4}$ cup cream, 1 tablespoon butter, salt, 1 tablespoon flour, juice of 1 lemon. Cook butter and flour together, add hot water from boiled fish, milk and cream. Stir until this boils, then add lemon and salt to taste.

This sauce is the basis for the following:

Egg and Parsley

Three hard boiled eggs chopped, 2 teaspoonfuls parsley chopped, add these to cream sauce before serving.

SAUCE FOR BOILED SALMON

One pint of sweet cream, 2 tablespoons butter, 3 hard boiled eggs chopped fine. Season with salt and pepper and thicken with cornstarch. Mrs. J. Dunphy.

BROWN SAUCE

One tablespoonful butter, 1 tablespoonful flour, 2 cloves, 1 bay leaf, 1 teaspoonful chopped onion, 1 teaspoonful chopped parsley, 1 cupful brown stock. Heat stock; blend together butter and flour, add to hot stock with cloves, bay leaf, parsley, and onion. Cook for a few minutes. Strain, and serve hot.

HOLLANDAISE SAUCE

One-half cup butter, yolks of 2 eggs, one-third cup boiling water, $\frac{1}{4}$ teaspoon salt, Dash cayenne, 1 table-