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One Hundred & One
DESSERTS

COMPILED BY

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PAUL ELDER AND COMPANY
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CLASSIFICATION

PUDDINGS BAKED

PUDDINGS BOILED OR
STEAMED

PIES

TARTS AND SHORTCAKES

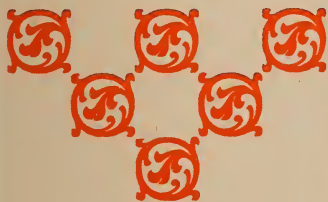
CUSTARDS, CREAMS AND
OMELETS

ICE-CREAM AND WATER-
ICES

FRUITS COOKED

FRESH FRUITS

PUDDINGS
B A K E D



◎ APPLE ◎

BUTTER a deep baking-dish; slice into this tart apples, peeled and cored, enough to fill the dish. Mix a half-teaspoonful of salt and a teaspoonful of cinnamon with a cupful of sugar and sprinkle in; add a half-cupful of wine, a little water and a tablespoonful of butter cut in bits. Sift together one and a half cupfuls of flour, three tablespoonfuls of baking-powder and a quarter of a teaspoonful of salt; work into this with the tips of the fingers three tablespoonfuls of butter; beat an egg with three-quarters of a cupful of milk and stir in. When thoroughly mixed spread over the apples and bake slowly for three-quarters of an hour. In serving invert the dish so as to have the apples on top. Serve hot with cream.

BAKED APPLE DUMPLINGS

MAKE delicate baking-powder biscuit dough; turn on to a floured board, handle as little as possible and roll out about half an inch thick; cut in large circular pieces, using a large saucer to shape. Have ready uniform sized apples, peeled and cored and a

half-cupful of sugar with two tea-spoonfuls of powdered cinnamon mixed in it. Place an apple in the center of each piece of dough and fill the cores with the sugar and cinnamon, adding a bit of butter to each core; lift the dough and press the edges together. As soon as they are all prepared, place the dumplings in a baking-dish, about an inch apart with the side where the dough is drawn together underneath. When the dumplings are heated through fill the pan half full with a rich hot sauce made of plenty of butter, sugar, wine, lemon-juice and water. Cook in a slow oven an hour.

◎ BETTY BRUNE ◎

BUTTER a deep pudding-dish; put a layer of tart apples, peeled and sliced, on the bottom; sprinkle with sugar, cinnamon and butter; cover with bread-crumbs. Put another layer of apples and proceed as before till the dish is full. Have the last layer of the crumbs. Cover the dish and bake three-quarters of an hour; remove cover and brown. Serve with Maple sauce and cream.

◎ COCOANUT ◎

SOAK a cupful of grated cocoanut in a quart of milk for two hours; add two cupfuls of bread-crumbs and three eggs beaten without separating. Mix well, flavor with lemon and turn into a buttered pudding-dish and bake three-quarters of an hour in a moderate oven. For the sauce, cream a half-cupful of butter with a cupful of powdered sugar; add a half-cupful of cream and set in a dish of hot water and stir until melted. Flavor with lemon.

◎ DORCHESTER ◎

SOAK a half-cupful of stale sponge-cake crumbs in a cupful of hot milk till soft. Beat the yolks of two eggs; add a half-cupful of sugar, a half-teaspoonful of salt, grated rind and juice of half a lemon and stir into the milk. Add a cupful of grated apple and a half-cupful of cream, whipped stiff. Turn quickly into a buttered pudding-dish and bake half an hour. When slightly cool, cover with the beaten whites, slightly sweetened and flavored with lemon, and brown in the oven.

FEATHER COTTAGE

CREAM two tablespoonfuls of butter; add a cupful of sugar and cream again. Sift two teaspoonfuls of baking-powder and a quarter of a teaspoonful of salt with two cupfuls of flour. Beat three eggs, yolks and whites separately; add the yolks with a teaspoonful of vanilla to the butter and eggs and blend thoroughly; then the flour and a half-cupful of milk. Last the beaten whites. Pour into buttered patty-tins, sprinkle with sugar and bake twenty minutes. Serve with Chocolate sauce.

◎ LALLAH ROOKH ◎

STIR a pint of washed and drained rice into a pint of milk; add a stick of cinnamon and a pinch of salt. Put in a double-boiler and cook until all the milk is absorbed; remove from the fire. When cold take out the cinnamon; add a heaping tablespoonful of sugar, a teaspoonful of butter and the beaten whites of six eggs. Whisk up with a wire-beater, pour into a buttered dish and bake a golden brown. Must be served the moment it leaves the oven.

◎ POP-CORN ◎

TAKE a pint of freshly popped corn and roll fine; add three cupfuls of fresh milk, a half-cupful of sugar, two whole eggs and the yolk of another well-beaten, a tablespoonful of butter and a half-teaspoonful of salt. Bake in a buttered pudding-dish, placed inside another filled with hot water, till the custard is set. Cover with a meringue and sprinkle the top with pop-corn.

◎ PUFFS ◎

BEAT a tablespoonful of butter to a cream; add a cupful of confectioner's sugar, the well-beaten yolks of three eggs and a teaspoonful of flavoring and beat till creamy. Add a saltspoonful of salt, two tablespoonfuls of milk and sift in by degrees a cupful of flour. Beat hard and add quickly to the batter a teaspoonful of baking-powder and the stiffly beaten whites of three eggs. Fill well-buttered little custard cups about two-thirds full and bake twenty minutes. Serve with Foamy sauce.

◎ PURNELL ◎

BLEND a gill of fresh corn meal in milk; add to a quart of boiling milk and stir constantly until it is smoothly scalded. Add a half-cupful of molasses, a half-cupful of sugar, a tablespoonful of butter, a half-teaspoonful of cinnamon, a quarter of a teaspoonful of cloves, a half-nutmeg grated, a quarter of a pound of finely chopped suet, two eggs thoroughly beaten, raisins and currants. Bake one and one-half hours. Serve with Maple or Charlotte Russe sauce.

◎ QUEEN ◎

CREAM a tablespoonful of butter with a cupful of sugar; add the beaten yolks of five eggs and beat to a cream; add two cupfuls of fine dry bread-crumbs soaked in one quart of milk and a teaspoonful of vanilla. Bake in a deep pudding-dish until the custard is set; draw to the oven door and spread the top thick with fruit jelly and over this the whipped whites of the five eggs mixed with a half-cupful of confectioner's sugar. Serve cold with cream or Foamy sauce.

◎ RICE ◎

SOAK a cupful of cold cooked rice in a pint of milk for an hour, then put in a double-boiler and cook for fifteen minutes; add the yolks of four eggs beaten with four tablespoonfuls of powdered sugar and a tablespoonful of butter; set away to cool. Half an hour before serving stir in a teaspoonful of flavoring and the beaten whites of the four eggs; put in a buttered pudding-dish and bake half an hour.

◎ TAPIOCA ◎

PUT two tablespoonfuls of pearl tapioca in the top of a double-boiler, cover with hot water and soak till the water is all absorbed; add a pint of milk and cook till it is soft. Beat the yolks of two eggs; add a third of a cupful of sugar and a half-teaspoonful of salt. Pour the hot tapioca on this and cook three minutes. Remove from the fire and stir in the beaten whites of two eggs, a half-teaspoonful of vanilla and a tablespoonful of butter. Pour into a buttered mold, set in a pan of water and bake a half-hour.

◎ VIENNESE ◎

BEAT a quarter of a pound of butter to a cream; add an ounce and a half of bread-crumbs that have been soaked in a wine-glass of rum, an ounce of chopped nuts, an ounce of grated chocolate, a quarter of a pound of sugar, a tablespoonful of flour, an ounce of seeded raisins, the grated rind of a lemon and the yolks of five eggs well-beaten. When all are well mixed fold in gently the five whites beaten to a froth. Pour into a well-buttered mold, set in a pan of water and bake a half-hour. Serve with Creamy sauce flavored with rum.



PUDDINGS
BOILED *or*
STEAMED



◎ APPLE PUFF ◎

SIFT together one and a half cupfuls of flour, one teaspoonful of baking-powder and a half-teaspoonful of salt; with a wire egg-whip, beat a tablespoonful of cold, hard butter into the flour and add sufficient milk to make a rather stiff batter. Grease little custard-cups, put a tablespoonful of batter in the bottom, then a tablespoonful of grated apple and then another of batter. When all the cups are filled, arrange in a steamer, cover tightly and place over boiling water and cook three-quarters of an hour. Serve hot with Creamy sauce. Any fruit can be substituted for the apple.

◎ BECKWITH ◎

MIX together, one cupful each, of grated raw potato, grated raw carrot, brown sugar, chopped suet, raisins, currants, a cupful of mixed citron, orange and lemon-peel cut fine, three cupfuls of flour, one teaspoonful of baking-powder, one of cloves, cinnamon and nutmeg and a half-teaspoonful of salt. Put in a buttered mold and boil three hours. Serve with hard sauce.

◎ BOILED RICE ◎

MA K E a pudding-bag of double cheese cloth that will hold a quart; put in a cupful of rice and tie so as to leave room for the rice to swell. Put in a kettle containing a liberal quantity of salted water and boil briskly for half an hour. Turn from the bag and serve hot with cream, sugar and a little ground cinnamon sprinkled over the top.

◎ BROWN ◎

CREAM six ounces of fresh butter; add a half-pound of the coarsest brown sugar and beat till smooth. Beat four eggs, yolks and whites separately; add them to the butter and sugar with six ounces of stale brown bread-crumbs and a teaspoonful of powdered cinnamon. Put in a buttered mold and steam three hours. When ready to serve turn out, pour melted jam over it and serve hot. Pass with it Cottage cream-cheese.

CHERRY ROLY-POLY

SI F T with a pint of flour a half-teaspoonful of salt and three level teaspoonfuls of baking-powder; rub in a heaping table-

spoonful of butter with the tips of the fingers and add milk to make a soft dough. Turn on a floured board and roll out in a long narrow piece about a half-inch thick. Have ready some cherries, stoned and wiped dry; lay them thick on the dough, dredge with flour and roll the dough rather loosely. Wrap in a cloth and steam an hour. Make a cherry sauce of the juice of the fruit.

◎ CHRISTMAS ◎

A PINT and a half of soft fine bread-crumbs mixed with a pint of chopped suet; add a pint and a half of currants and stoned raisins mixed, a half-cupful of citron shaved thin, a cupful of sugar, half-teaspoonful of salt, half-teaspoonful of grated nutmeg, five eggs, a half-glass of brandy and two tablespoonfuls of flour made into a thin batter with milk. Steam for four hours. Sauce:—Cream a cupful of butter with two of sugar; add a wine-glass of brandy. Set the bowl in a pan of hot water and stir till heated.

◎ FIG ◎

POUR a half-cupful of milk on two cupfuls of bread-crumbs; add a cupful of chopped suet, a half-cupful of sugar, two beaten eggs, two tablespoonfuls of molasses, salt, a teaspoonful of baking-powder and a pound of figs, chopped. Mix thoroughly and steam three hours. Serve with Wine or Lemon sauce.

◎ GERMAN ◎

SOAK a cupful of dried apples and chop fine; put in a bowl with a cupful of molasses and let stand over night. When ready to cook add a cupful of dried cherries, a cupful of currants, a half-pint of chopped suet, two beaten eggs, a cupful of cold water and two cupfuls of flour in which two teaspoonfuls of baking-powder and a half-teaspoonful of salt have been sifted. Mix well and boil two hours sewed in a greased and floured cloth. Serve with Brandy sauce.

◎ GRAHAM ◎

MIX two cupfuls of Graham flour with three cupfuls of sifted flour; add a teaspoonful of salt and rub in a cupful of chopped suet. Add a cupful of molasses, a half-pound of citron cut in small pieces, a pound of raisins, a pound of currants, a cupful of milk, three teaspoonfuls of mixed spices, a teaspoonful of nutmeg and a teaspoonful of baking-powder dissolved in a half-cupful of boiling water. Beat all together; put in a pudding-bag and boil five hours. Serve with Golden sauce.

◎ PLUM ◎

CREAM one-half pound of butter with one pound of brown sugar; add the yolks of eight eggs beaten light, a half-pound of beef-suet, chopped fine, three-quarters of a pound of chopped apples, a pound of raisins, a pound of currants, a glass of brandy, a pint of wine, two nutmegs grated, a tablespoonful of mace, a tablespoonful of cinnamon and a pinch of salt; beat hard. Mix together one and one-half pounds of stale bread-crumbs rolled fine, a pint of milk,

a half-pound of flour, the beaten whites of eight eggs and add. Stir all together thoroughly. Boil six hours.

◎ SUET ◎

HAVE a quart of rather coarse bread-crumbs; mix with them a half-cupful, each, of molasses, sugar and chopped suet; a cupful of raisins, small piece of citron, chopped, a half-nutmeg grated, one teaspoonful of cinnamon, a half-teaspoonful of cloves, three eggs, beaten, and a cupful of sour milk. Steam three hours and serve with Shirley sauce.

◎ WHOLE WHEAT ◎

DISSOLVE a half-teaspoonful of soda in a cupful of sweet milk; add two cupfuls of whole-wheat flour, a half-teaspoonful of salt and a half-cupful of molasses; beat hard and mix thoroughly; add a cupful of raisins, stoned and floured, a half-cupful of broken walnut-meats and a teaspoonful of baking-powder. Mix and turn into a greased mold. Steam three hours and serve with Egg Nog sauce.

◎ WALNUT ◎

BEAT two eggs very light; add a half-cupful of sugar, a cupful of sweet milk, a half-cupful of melted butter and beat hárd. Sift two teaspoonfuls of baking-powder and a teaspoonful of salt with a pint of sifted flour and stir in. Last add one and one-half cupfuls of broken walnut meats dredged in flour. Steam three hours and serve with Favorite sauce.

◎ YANKEE ◎

REMOVE all lean and rind from a piece of sweet salt-pork; chop fine. Take a half-cupful of the chopped pork, roll in flour and sift; add to it a cupful of molasses, two-thirds of a cupful of sweet milk, a cupful of chopped and seeded raisins, a cupful of currants, one egg, one-half teaspoonful each of cloves, cinnamon and nutmeg, a teaspoonful of soda dissolved in warm water and flour enough to make very stiff. Steam three hours and serve with hard sauce.



P I E S



◎ ACME PASTRY ◎

HAVE all materials and utensils as cold as possible. Sift a pint of flour with a half-teaspoonful of salt in a chopping-tray; add a half-cupful of the sweetest and purest lard, icy cold, and chop until fine and dry like meal; add slowly a half-cupful of ice water, mixing and cutting the dough with a knife. Take up clean with the knife and put on a board, lightly sprinkled with flour; dredge with flour and roll out with a light quick stroke; dot with lumps of icy cold butter, fold over with a knife and roll again, using as little flour as possible. Do this three times using a half-cupful of butter in all; then fold and roll three times more without the butter.

◎ BIDDY'S ◎

LINE a deep pie-plate with puff paste; fill it with tart apples cut into small pieces; sprinkle with a half-cupful of sugar, a half-cupful of finely shredded citron, two tablespoonfuls of currant jelly and small pieces of butter rolled in flour. Cover the top with strips of the crust and bake in a slow oven.

◎ COCOANUT ◎

CREAM a tablespoonful of butter; add a cupful of sugar, the yolks of three eggs, a teaspoonful of cornstarch and a half-cupful of desiccated cocoanut soaked in one and a half cupfuls of milk. Bake with under crust only. After the custard is baked beat the whites of the three eggs stiff and dry, add two tablespoonfuls of sugar and heap roughly on the top; dust with sugar and brown in a quick oven.

◎ CREAM CHEESE ◎

LINE a pie-plate with thin pastry. Beat a cupful of cottage cheese and a half-cupful of sweet cream together. Beat the yolks of four eggs to a cream; add two tablespoonfuls of sugar and the cottage cheese. Beat two minutes then add a half-cupful of blanched and chopped almonds and a cupful of dried currants, washed and dried. Last fold in lightly the stiffly beaten whites of the four eggs. Bake thirty minutes.

◎ LEMON ◎

SEPARATE three eggs; add gradually to the yolks a cupful of sugar, the juice and grated rind of a lemon and a tablespoonful of cornstarch, beating until light; add a cupful of milk and stir until smooth and thoroughly mixed. Bake with an under-crust only. Beat the whites of the eggs until dry and stiff and add three tablespoonfuls of confectioner's sugar. Heap this over the top of the pie, dust with sugar and brown in a quick oven.

◎ MOCK CHERRY ◎

BEAT a heaping tablespoonful of butter with a cupful of sugar; add a tablespoonful of flour and beat well. Cut a cupful of cranberries in halves; add a half-cupful of raisins seeded and cut in halves; add to the butter and sugar. Bake with two crusts.

NEW ENGLAND MINCE

TWO pounds of lean beef boiled, freed from fat and chopped; mix with it one pound of suet chopped very fine; add a quart of chopped apples, measured after chopping, three cup-

fuls of seeded raisins, a half-cupful mixed of candied orange and lemon-peel, chopped fine, a half-pound of citron sliced thin and shredded, a cupful of currants, a quarter of a cupful of candied fruit chopped fine, a half-teaspoonful each of allspice and cloves, a teaspoonful each of cinnamon and nutmeg, two teaspoonfuls of salt, a half-cupful each of molasses, brandy and sherry, a cupful each of sugar and cider, the grated rind and juice of one lemon and one orange, and a half-cupful of the meat-liquor. Allow to ripen or blend several days before using.

◎ PRUNES ◎

SOAK the prunes over night. When ready to use drain and remove the pits. Line the pie-plate with crust, fill with the prunes, sprinkle over four tablespoonfuls of sugar and one tablespoonful of lemon-juice. Cover with an upper-crust and bake in a moderate oven a half-hour.

◎ PUMPKIN ◎

PEEL and remove the soft part and seeds from a pumpkin; cut into pieces and stew until tender. Drain well, dry out all the

water possible, and press through a colander. To a quart of the strained pulp add a tablespoonful of butter, a quart of milk, six beaten eggs, a cupful of sugar, a third of a cupful of molasses, a heaping tablespoonful of ginger, a half-teaspoonful each of salt, cinnamon and nutmeg and a wine-glass of brandy. Bake in a deep pie-plate with under-crust only.

◎ RAISIN ◎

CREAM a half-cupful of butter; add a cupful of sugar, a tablespoonful of flour, a tablespoonful of lemon-juice and a half-cupful of water. Simmer a pound of raisins for a few moments in a little claret or water till they are plump. Add these with a half-cupful of broken walnut meats. Bake with two crusts.

◎ SQUASH ◎

SCRAPE out the seeds and peel part of a Hubbard squash; steam until tender, dry and mash fine. To a heaping cupful of the squash add a tablespoonful of butter, a teaspoonful of flour, a half-teaspoonful each of ground

ginger and salt, four tablespoonfuls of sugar and the beaten yolks of two eggs. Add to a cupful of hot milk a little grated nutmeg or cinnamon and two teaspoonfuls of brandy and stir in the squash. Last stir in the beaten whites of the two eggs. Line a pie-tin with pastry crust; pour the squash in, sprinkle the top with a little brown sugar and a few bits of butter. Bake in a quick oven fifteen minutes.



TARTS *and*
SHORT-
CAKES



CHESTNUT TARTS

PEEL the chestnuts, blanch them to remove the inner skin and cook them in water until tender. Drain, put in a bowl and mash them. To a half-pint of this pulp add two level tablespoonfuls of sugar, and while hot press through a coarse wire sieve. Take a quarter of a cupful of this paste, spread on a plate and set in the heater to dry crisp. Beat the yolks of two eggs; add a half-pint of cream, a pinch of salt and the chestnut-pulp. Fill little cups three-quarters full of the mixture and bake, setting the cups in a pan of water. When firm cover with a meringue made of the whites of two eggs, two teaspoonfuls of sugar, vanilla-flavoring and the dried chestnut pulp. Brown delicately.

CHOCOLATE WASHINGTON

CREAM a half-cupful of butter with a cupful of sugar; add two well-beaten eggs and a half-teaspoonful of vanilla. Sift two teaspoonfuls of baking-powder and a half-teaspoonful of salt with two cupfuls of flour; add this to the batter with a half-cupful of milk.

Beat quickly and bake in deep, buttered jelly-tins. For the cream, beat together the yolks of two eggs, a teaspoonful of flour and a tablespoonful of sugar; add a cupful of hot milk and a pinch of salt. Put in a double-boiler and cook till smooth and thick, stirring constantly; remove from the fire, add a half-teaspoonful of vanilla. To make the icing, mix six tablespoonfuls of grated chocolate, a half-cupful of sugar and two tablespoonfuls of water and stir over the fire till smooth and glossy; pour this on the stiffly beaten whites of two eggs mixed with a cupful of confectioner's sugar. Flavor with vanilla. Fill the cakes with the cream (when they are cold) and over the cream a thin layer of the chocolate icing. Place the other layer on top and spread with the remainder of the icing.

FANCHONNETTES

MIX three tablespoonfuls of cornstarch, a saltspoonful of salt and a cupful and a half of sugar; add a pint of hot water and boil five minutes; add the grated rind and juice of two large lemons. When slightly cool add the

beaten yolks of four eggs and the whites beaten stiff. Line patty-tins with puff paste rolled very thin; fill with the lemon custard and bake.

FRUIT PANCAKES

MIX with one and a half cupfuls of sifted flour, a teaspoonful of baking-powder and a half-teaspoonful of salt and sift twice again; add three eggs, yolks and whites beaten separately, and one and a half cupfuls of milk. Bake in four large pancakes. Wash ripe berries or fruit of any kind, drain, mash and sweeten. Put a layer of mashed fruit over each pancake; lay them one on top of the other and dust with powdered sugar.

GOOSEBERRY TART

REMOVE the tops and ends of the gooseberries; put them in a saucepan, cover with boiling water and boil three minutes; remove and strain through a colander. Transfer them to a deep dish; add a cupful of sugar, a few drops of spinach coloring, a little white wine and let them remain until cold. Line small patty-tins with puff

paste; fill with the gooseberries, sprinkle with sugar and add a small bit of butter rolled in flour to each one. Cut some of the paste in thin strips, lay them over the tarts like lattice work and bake in a quick oven.

◎ GRAPE PATTIES ◎

LINE deep patty-tins with puff paste and bake a delicate brown. Make a syrup of a cupful of sugar, and a cupful of water and angelica wine mixed; thicken with a half-teaspoonful of arrow-root and color with a few drops of carmine; add a large cupful of white grapes and place the saucepan on the back of the range where the syrup will barely simmer. When the grapes are soft and the syrup thick, add two teaspoonfuls of angelica wine and remove from the fire. When cool fill the patty shells and just before serving put a teaspoonful of whipped cream flavored with a little wine on each.

◎ INDIA COMFIT ◎

SIFT together a cupful of corn-meal, a cupful of cornstarch, two teaspoonfuls of cream of tartar, one of soda and a half-tea-

spoonful of salt. Beat two eggs very light; add a cupful of freshly boiled and cooled rice, a half-cupful of molasses, a tablespoonful of melted butter and a cupful of milk. Stir in the meal. The batter must be very thin, and if necessary add a little more milk. Pour into a deep buttered pan and bake in a quick oven. Serve the moment it is taken from the oven with Snow Ball Sauce or whipped cream.

INDIVIDUAL SHORTCAKES

SIFT together two cupfuls of flour, a half teaspoonful of salt and a heaping teaspoonful of baking-powder; rub in with the finger tips a heaping tablespoonful of butter and add enough milk to make a soft dough. Turn out on a floured board, mold lightly, roll about a half-inch thick and cut with a large biscuit-cutter. Put two cakes together, one on top of the other, spreading one with a little softened butter. Bake in a rather quick oven. When a delicate brown split each cake, butter again and fill with the fruit, heaping the fruit on top. Serve on individual plates. Mash the berries

or fruit, add sugar and let stand an hour before using. Serve with additional sauce of the fruit-juice.

MACARON TARTLETS

BEAT the yolks of two eggs with a half-cupful of sugar until light; add a tablespoonful of melted butter, six macaroons rolled fine and a little of the grated rind and the juice of an orange; beat smooth and last add the whites of two eggs beaten stiff. Have patty shells baked; put a tablespoonful of some fruit jelly in the bottom of each, cover with the macaroon mixture and brown in a moderate oven.

◎ PANCAKES ◎

SIFT together, two cupfuls of flour, a heaping teaspoonful of baking-powder and a half-teaspoonful of salt. Beat two eggs very light; add one and a half cupfuls of milk and the flour and beat until light. Fry in large cakes about the size of a plate on a hot well-greased griddle. As each one comes from the griddle, spread with butter and then with jelly. Pile one on top of the other and in serving cut as you would a pie. Serve with cream.

◎ PEACH COBBLER ◎

PEEL the peaches, leave them whole and stick two cloves in each peach; pack them in a pudding-dish; add sugar enough to make a thick syrup, a little water and scatter liberally with bits of butter rolled in flour. Cover with a rich biscuit-crust and bake in a slow oven for an hour.

PEACH SHORTCAKE

PEEL and slice the peaches, mix with sugar and let stand an hour before using. Make a rich delicate biscuit-crust, roll an inch thick, put a plate on top to cut it round and bake on a greased tin in a quick oven. When baked, split apart and butter liberally; put a layer of peaches between and one on top. Cover the top with whipped cream and serve with a sauce made of the extra peaches and syrup.

TARTELETTES D'APRICOTS



CUT nine apricots in halves, peel and remove the pits; boil the apricots for two minutes in a rich syrup. Line a half-dozen small patty tins with puff paste and half-fill with apricot marmalade; lay a half apricot on each tart and bake in

a quick oven; boil the syrup and the rest of the apricots until thick. Crack the pits, take out the kernels and scald them in boiling water; remove the brown skins and cut them in halves lengthwise. When the tarts are baked, lift each one from the tin, stick two halves of the kernels in each and pour over a little of the thick syrup.

VASSAR DELIGHT

BOIL a pound of sugar in two-thirds of a pint of water for twenty minutes; add a coconut grated and a pound of prunes stoned and cut fine and cook twenty minutes longer; remove from the fire, and while still warm stir in a quarter of a pound of butter, the yolks of three eggs well-beaten and a little candied orange-peel. Line small patty-pans with puff paste, pour the mixture carefully in and bake in a quick oven. Decorate each tart with a tiny pyramid of whipped cream or meringue with a candied cherry in the center.





CUSTARDS
CREAMS *and*
OMELETS



◎ BANANA ◎

PEEL five ripe bananas and mash with five heaping table-spoonfuls of sugar; add an ounce of gelatine, soaked and dissolved in hot water, a little chopped pineapple, a half-glass of brandy, juice of half a lemon and a half-pint of cream whipped. Mix gently, put in a mold and set on ice. Serve with whipped cream.

◎ BAVARIAN ◎

SOAK a half-box of gelatine in a half-cupful of cold water till soft. Chill and whip a pint of cream and put on the ice. Heat a pint of milk in a double-boiler. Beat the yolks of four eggs; add a half-cupful of sugar and a half-teaspoonful of salt; pour the boiling milk on the eggs and when well mixed, put back in the double-boiler and cook two minutes. Stir constantly, add the soaked gelatine and strain into a dish set in ice water. When cool add a teaspoonful of vanilla and a tablespoonful of wine and stir until it begins to harden; add the whipped cream and pour into molds. In place of the wine two sticks of melted sweet chocolate can

be added, or a quarter of a cupful of strong black coffee. Or leaving out the vanilla and wine, a half-cupful of orange-juice or other fresh fruit-juice.

◎ BLANC MANGE ◎

BEAT a pint of milk in a double-boiler; add two table-spoonfulls of cornstarch moistened with a little cold milk and a half-cupful of sugar; stir and cook for five minutes. Add the beaten whites of four eggs and a teaspoonful of vanilla and cook one minute more; remove from the fire and add a cupful of whipped cream. Turn into a mold and put on the ice to harden. Serve with Custard sauce.

◎ BRANDY ◎

BLANCH and pound a dozen each of sweet and bitter almonds; boil in a little milk. When cool add the well-beaten yolks of five eggs, a little cream, sugar and a wine-glass of brandy. Stir in a pint of whipped cream and pour into small serving-glasses. Set on the ice for three hours before serving.

CHARLOTTE BERRY

SOAK a quarter of a package of gelatine in a quarter of a cupful of cold water for two hours. Have a pint of heavy cream very cold and whip it stiff; sprinkle with two tablespoonfuls of wine and a half-cupful of sugar. Pour a quarter of a cupful of boiling water on the soaked gelatine, stir till dissolved and strain it over the cream. Stir from the bottom of the pan until thick, then pour into a mold and put on the ice. Make a wine or orange jelly and pour into a large glass dish and let it harden. When ready to serve, unmold the charlotte on the jelly and decorate with strawberries, candied cherries or any small fruit.

◎ CHOCOLATE ◎

MIX five tablespoonfuls of cornstarch, a half-cupful of sugar and a quarter of a teaspoonful of salt; add gradually a third of a cupful of cold milk and stir into two cupfuls of scalded milk. Put in a double-boiler and cook ten minutes, stirring occasionally. Melt one and a half squares of unsweetened chocolate; add

three tablespoonfuls of boiling water; stir until smooth and then add to the hot milk. Remove from the fire; add the whites of three eggs beaten stiff and a teaspoonful of vanilla. Turn into a mold and chill thoroughly. Serve with Custard sauce.

◎ ITALIAN ◎

SOAK two ounces of gelatine in a little water and melt over hot water; add the juice of two lemons, two wine-glasses of wine and three-quarters of a cupful of sugar. Let boil; remove and when cool add a quart of cream whipped stiff. Turn into molds and put on the ice to stiffen.

MARRON SYLLABUB

WHIP a pint of cream to a stiff froth, chop four preserved marrons and add to it with two teaspoonfuls of their liquor and stand on ice until ready to use. Serve, piled on a thin sheet of fresh sponge cake and dust the top with rolled and sifted macaroons.

◎ MOUSSE ◎

S OAK a quarter of a box of gelatine in a quarter of a cupful of cold water and dissolve over hot water. Whip a pint of cream stiff; add a quarter of a pound of candied cherries, cut in small pieces, a quarter of a pound of blanched almonds rolled fine, a tablespoonful of sherry, a teaspoonful of vanilla and the gelatine. Stir carefully from the bottom toward the top until it begins to stiffen. Turn into a mold and pack in ice and let stand an hour.

PINEAPPLE BAVARIAN

S OAK two tablespoonfuls of granulated gelatine in a half-cupful of cold water. Heat a can of grated pineapple; add a half-cupful of sugar, a tablespoonful of lemon-juice and the soaked gelatine. Stir until the gelatine is dissolved, then chill, setting the dish in a pan of ice water. Stir constantly; when it begins to thicken fold in the whip from three cupfuls of cream. Turn into a mold and set in packed ice. In serving put a spoonful of lemon jelly with each plate.

◎ RUM OMELET ' ◎

SEPARATE six eggs; beat the whites to a stiff froth. Beat the yolks slightly; add three tablespoonfuls of sugar and the grated rind and juice of half a lemon; whip in the beaten whites as quickly as possible and turn into a hot, well-buttered omelet-pan. Bake in a quick oven. As soon as it is firm, fold and turn on a hot platter. Dust liberally with powdered sugar and scorch in squares with a red hot poker like lattice-work. Pour over it a glass of warm Jamaica rum, set a match to it and send to the table in a flame.

STRAWBERRY CHARLOTTE

LINE small cases with split lady fingers. Whip a half-pint of cream; add the white of one egg beaten to a stiff froth and a quarter of a cupful of powdered sugar; whip together lightly and then add two cupfuls of fine whole fresh strawberries. Fill the cups and serve as cold as possible.

◎ WINE JELLY ◎

SOAK a half-box of gelatine in a half-cupful of cold water till soft; add two-thirds of a pint of boiling water, juice of one lemon, a cupful of confectioner's sugar and a cupful of best sherry. Stir well and strain into a mold. Keep on ice till ready to serve.



ICE-CREAM
and WATER-
I C E S



CANTALOUPE SHERBET

CHOOSE the smallest nutmeg melons and have them thoroughly ripe; cut off the tops, remove the seeds and dig out the soft part; press this through a sieve and to a quart of the juice and pulp, add a half-pint each, of orange-juice and grape-juice; stir in one and a half pounds of sugar and dissolve to a clear syrup; color with a few drops each of amber and carmine. Pour in a freezer and freeze. After the first freezing, open the can, scrape down the sides and stir in the white of an egg, beaten with a tablespoonful of powdered sugar. Repack and leave for three hours. Clean the shells, have them thoroughly chilled and serve the ice in these.

◎ CARDINAL ◎

MASH a quart of ripe red raspberries; add the juice of a lemon and a cupful of sugar and let stand for an hour. Press through a sieve; add a pint of water and a quarter of a cupful each of maraschino and red curacoa. Freeze and serve in glasses.

◎ CHERRY RIPE ◎

BEAT the whites of four eggs with two tablespoonfuls of sugar; set the dish over hot water and by degrees pour in a cupful of cream, stirring until well thickened; remove from the fire and add two tablespoonfuls of honey. When thoroughly cold, turn into the freezer together with a half-pint of whipped cream and freeze to the consistency of mush; lift the cover and stir in a heaping cupful of sweetened cherry-pulp; continue freezing until smooth and firm; re-pack in a mold and harden. Serve in neat slices decorated with whipped cream.

◎ CRÊME DE NOIX ◎

BLANCH and peel four ounces walnuts. Put them in the oven and brown; when cool pound and sift; add two tablespoonfuls of orange-flower water and one tablespoonful of maraschino. Boil one and one-half pints of milk and add a half-pound of sugar. Beat the yolks of four eggs; add a tablespoonful of flour and a quarter of a teaspoonful of salt; pour the hot milk on this gradually, stirring all the time; return to the fire and stir

till it thickens without boiling; strain and cool; add the juice of half a lemon, a teaspoonful of vanilla and the beaten whites of four eggs; freeze. When half-frozen add the walnut mixture and the beaten white of one egg and finish freezing. Mold and pack in ice till needed.

DAINTY ORANGE

PREPARE a rich boiled custard, using a pint of milk and two eggs; flavor with the juice and grated rind of an orange. Peel two oranges, removing seeds and every particle of white skin, flake the pulp into small bits with a silver fork, sprinkle liberally with powdered sugar and pour over a tablespoonful of sherry. Add to the cold custard a half-pint of sweetened whipped cream and turn at once into the freezer; when half-frozen, lift the cover, scrape down the sides and stir in the prepared orange and a small cupful of rolled macaroon crumbs; finish freezing, then pack in a melon mold. Unmold on a large platter; decorate with whipped cream and minced candied orange-peel.

◎ DÉLICE ◎

HEAT a pint of cream; take from the fire and add a quarter of a pound of sugar and a teaspoonful of vanilla; stir until the sugar is all dissolved, then freeze. Cook a quarter of a pound of sugar with a little water until it spins a thread; remove and pour over the beaten white of one egg; beat briskly until it is cold. Open the freezer, scrape down the sides and stir the frosting gently in. Repack and leave for a couple of hours. Sauce: Heat maple-syrup and boil till thick; flavor with vanilla and add chopped English walnuts. Serve hot over the cream.

◎ EGG NOG ◎

HEAT a pint of milk in a double-boiler; add a cupful of sugar and stir until the sugar is dissolved; pour over the beaten yolks of four eggs, add a teaspoonful of vanilla and when cold turn into a freezer and freeze; when frozen, remove the dasher and stir into it a pint of thick cream whipped to a stiff froth. Repack and let stand. Just before serving add six tablespoonfuls of the best whiskey.

◎ FOUNDATION ◎

BEAT two eggs; add a cupful of sugar, two tablespoonfuls of flour and a half-teaspoonful of salt. Pour on this a pint of hot milk, stirring all the time; put in a double-boiler and cook twenty minutes; remove from the fire and when cool add a quart of cream, a cupful of sugar and a tablespoonful of flavoring.

Any flavoring, fruit, nut or other variety can be made with this Foundation custard.

◎ FROZEN FIG ◎

MELT four tablespoonfuls of brown sugar without any water; pour in quickly a cupful of boiling water and boil to a syrup. Heat a quart of milk; add fourteen ounces of sugar and stir until dissolved, then pour on the beaten yolks of eight eggs. Strain the caramelled sugar into this and put into a freezer. Chop a pound of figs, soak until soft in a little brandy and when the custard is partly frozen, stir them in and finish freezing.

◎ MALAGA ◎

MAKE a quart of vanilla ice-cream; when nearly frozen remove the dasher and add a gill of Malaga wine, a quarter of a pound of Malaga grapes, which have been skinned and seeded, two ounces of candied orange-peel chopped fine and a pint of cream well-whipped. Stir these thoroughly into the partly frozen cream, repack the freezer and leave to harden.

◎ MOCA PARFAIT ◎

POUR three pints of boiling water over a cupful of fine-ground coffee; cover and let it stand fifteen minutes; strain through a cloth. Add a cupful of sugar and stir until dissolved; when cold turn into a freezer and freeze until nearly stiff; remove the dasher and stir in a gill of the best brandy and continue freezing. Serve in glasses with whipped cream on top.

◎ ORANGE ◎

SOAK a half-box of gelatine in a little cold water; add hot water to melt it and stir until dissolved. Mix a pint of orange-

juice with a pound of sugar and boil until they form a syrup, then turn on to the beaten yolks of six eggs; strain the gelatine into this and stir carefully until it begins to thicken; add a quart of cream whipped stiff, turn into a freezer and freeze soft.

◎ PHILADELPHIA ◎

MIX a pint of milk with two quarts of cream; add two cupfuls of sugar and two tablespoonfuls of flavoring. Scald the milk and sugar and flavor when cool. With this foundation many varieties can be made:—For chocolate, melt two bars of sweetened vanilla-chocolate and add with a teaspoonful of vanilla and a half-teaspoonful of cinnamon. For coffee, add a half-cupful of very strong, black, freshly made coffee. Pineapple, a pint of the grated fresh fruit is added. For strawberry, a pint of the fruit, sweetened and rubbed through a sieve. Pistachio, one cupful of pistachio nuts, and a quarter of a cupful of almonds, blanched, chopped and pounded to a paste.

PINEAPPLE WATER-ICE

COOK a pound of sugar in three pints of water till it is a clear syrup; remove the scum and strain; add a half-pint of pineapple-juice and a half-gill of orange and lemon-juice mixed, the larger half orange. Pour in a freezer and freeze. When half-frozen lift the cover and scrape down the sides; repack and finish freezing.

◎ PUDDING ◎

SCALD a quart of milk in a double-boiler; mix a heaping tablespoonful of arrowroot, two cupfuls of sugar and a half-teaspoonful of salt and stir in the boiling milk till it thickens; cook twenty minutes. When cool add three cupfuls of cream whipped to a stiff froth, the whites of four eggs beaten light, not stiff, and a tablespoonful of vanilla. Turn into a freezer and when partly frozen stir in a half-pound of candied cherries, apricots and green plums, mixed, and all cut fine, two ounces of pistachio nuts, blanched and cut and two tablespoonfuls of Jamaica rum.

RHUBARB SHERBET

CUT up two pounds of rhubarb without peeling, add the juice and grated rind of a lemon and a tablespoonful of water; cook for a few minutes, then add sugar to taste and color with a little liquid carmine. When cooked perfectly tender cool and strain; add a pint of claret and two tablespoonfuls of Jamaica rum or brandy. Freeze. Serve in glasses and scatter some finely chopped ginger over each glass.

◎ ROMAN PUNCH ◎



MIX four cupfuls of water, one cupful of lemon-juice and two cupfuls of sugar; put in a freezer and freeze till thick; then add one pint of champagne and a gill of maraschino and finish freezing.

◎ SHERBET ◎



SOAK a tablespoonful of gelatine in a half-cupful of cold water ten minutes; add a half-cupful of boiling water and stir till dissolved; then a cupful of sugar and a cupful of cold water and the strained juice of any fruit, and

freeze. For orange, the strained juice of six oranges. Lemon, six lemons. Pineapple, a pint of the fresh fruit. Raspberry and strawberry, a pint of the fruit-juice mixed and the juice of two lemons.





FRUITS
COOKED



◎ À DEUX ◎

MAKE a small mold of lemon jelly. Simmer large selected prunes in just enough water to cover them until tender. Lift them carefully, stone them and pile orderly in the serving-dish. Take the lemon jelly by spoonfuls and pile in with them. Cover all with whipped cream slightly sweetened and flavored with a little lemon-juice.

◎ AU RHUM ◎

PARE and core a half-dozen firm, tart apples. Put on and stew gently in just enough water to cover them; when tender lift carefully out and add a cupful of sugar to the water and two teaspoonfuls of rum; when this is boiling put the apples back in and cook till transparent. Remove from the syrup without breaking and pile on a serving-dish. Add a half-lemon, sliced thin, to the syrup and a half-ounce of gelatine dissolved in water and let come to a boil; pour over the apples and set on ice. When ready to serve, cover with cream, whipped and sweetened.

◎ BAKED BANANAS ◎

PEEL the bananas and lay them in a shallow earthen baking-pan, not touching each other, and bake thirty minutes. Melt in a bowl three tablespoonfuls of butter, six tablespoonfuls of sugar and the juice of three lemons. Set the bowl in a pan of hot water and keep warm. Baste the bananas three times with this during the half-hour.

◎ CHORUS GIRLS ◎

SOAK French prunes two hours in cold water then simmer gently until soft enough to remove the seed. Stone and cover with sherry wine and let remain for several hours. When ready to serve stuff them with chopped pecans and marshmallows cut fine; roll in confectioner's sugar, pile on a flat dish and cover with sweetened whipped cream.

◎ EMELINES ◎

PEEL nice firm tart apples; core them with an apple-corer and steam over boiling water till tender—not soft. Lift them carefully to a baking-pan. Soak some chopped raisins, almonds and Eng-

lish walnuts in a little warm wine; when the apples are cool fill the cores with these with a little lump of butter on top. Sift a liberal quantity of light brown sugar over them and a squeeze of lemon-juice. Put in a moderate oven and brown, basting once or twice with the juice in the pan.

◎ JELLY FRUIT ◎

SOAK three-quarters of a box of gelatine in a half-pint of cold water; add a pint of boiling water and dissolve; add the juice of two lemons, two cupfuls of sugar and a cupful of wine; strain, and when beginning to harden stir in two oranges, peeled, quartered and cut in small pieces, two bananas, peeled, sliced and cut in small pieces, six figs, and nine dates, soaked and cut into bits and ten English walnuts broken into small pieces. Put on the ice and serve as cold as possible. Put a spoonful of whipped cream slightly sweetened on each service.

MOSLEM DOUCEUR

USE the large fat figs that are put up in glass; steam them until they are puffed into their original shape and heap them in a glass serving-dish. Whip some heavy cream; sweeten, flavor with sherry and add a little shredded orange peel. Serve the figs with this heaped on top.

MUSCATEL JELLY

SOAK a box of gelatine in a half-pint of cold water; pour over it a quart of boiling water and stir until dissolved; add a half-pint of grape wine, one and a half cupfuls of sugar and the juice of two lemons. Strain through two thicknesses of cheese-cloth. Pour a third of this into a mold, that has been dipped in cold water, and set aside to harden. Keep the remaining jelly where it will be just a little warm. When the layer in the mold is hard, arrange on it a perfect bunch of grapes and fill with the rest of the jelly and place in a cold place to harden.

◎ NEIGE ◎

PEEL and core eight large apples and cook whole in a rich syrup until soft; remove carefully and arrange on the dish for serving. Fill the core-cavities with quince jelly and cover completely with a meringue made of the whites of four eggs and a half-cupful of powdered sugar flavored with a little lemon-juice. Stick blanched and shredded almonds over the meringue; put on the upper grate in a quick oven and brown slightly.

◎ PRUNE SOUFFLÉ ◎

STEW two dozen large nice prunes until tender; drain, remove the stones and chop the pulp fine. Add to them the yolks of three eggs slightly beaten and two tablespoonfuls of powdered sugar. Beat the whites of six eggs stiff and dry and gradually beat in the prune-pulp. Turn at once into a buttered pudding-dish, dust the top with powdered sugar and bake in a steady oven fifteen minutes. Send to the table the moment it is taken from the oven. Serve with sweetened whipped cream.

F R E S H
F R U I T S



◎ AMBROISIE ◎

TOSS together lightly a quart of fine ripe strawberries, a cupful of confectioner's sugar and a quarter of a cupful of orange-juice. Fill the individual serving-dishes and garnish each one with whipped cream colored pink with strawberry-juice.

BARTLETT SALAD

PARE and cut into slices four large ripe Bartlett pears; pare and cut into quarters a half-dozen large ripe peaches. Put them in alternate layers in a glass serving-dish. Sprinkle each layer with sugar and heap whipped cream on top. Serve at once.

CANTALOUPE FRAPPÉ

HAVE very ripe fresh cantaloups; cut in halves and remove the seeds; dig out the soft part by teaspoonfuls and dip each spoonful with a fork in maraschino and lay loosely in the tin part of a freezer; pack with ice and nearly freeze. Clean and polish the insides of the shells and chill. When ready to serve, heap the frozen melon in the shells and serve one to each person.

◎ ICED PEACHES ◎

SELECT large ripe peaches, pare, cut into halves and remove the stones. Pack them in a small freezer and pour over them a thin syrup made of water and sugar, flavored with brandy. Pack the freezer in coarse salt and ice and let stand until the peaches are thoroughly chilled.

◎ SORORITY ICE ◎

HAVE fine ripe big peaches; plunge them in boiling water for a minute, remove and wipe the skins off. Cover them with a rich syrup flavored with maraschino and let them remain for several hours. When ready to serve place each peach on a bed of vanilla ice-cream, and pour over a sauce made by adding whipped cream to the syrup in which they stood.

◎ TROPIQUE ◎

PEEL eight oranges; quarter and cut quarters in halves crosswise. Have six red bananas peeled and a cocoanut grated. Put a layer of the oranges in the bottom of glass serving-dish; sprinkle with sugar, sherry and a squeeze

of lemon-juice; next a layer of cocoanut, sugar, sherry and lemon, then a layer of bananas, sliced, with the sugar, wine and lemon. Finish the top with cocoanut, heaped high. Put on the ice to "mellow" for an hour before using.

◎ WATERMELON ◎

CUT a ripe melon in half lengthwise. Remove all the red part in pieces, rejecting the seeds, and put in a freezer; sprinkle with sugar and add a half-pint of champagne or sherry; pack in coarse salt and ice and let remain two hours. Clean half the melon-rind and trim neatly, cutting a slice from the bottom to make it stand firm. When ready to use turn the nearly frozen melon into the rind and serve from this. Decorate the dish with large leaves.



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INDEX

PUDDINGS, BAKED	Page
Apple	3
Baked Apple Dumplings	3
Betty Brune	4
Cocoanut	5
Dorchester	5
Feather Cottage	6
Lallah Rookh	6
Pop Corn	7
Puffs	7
Purnell	8
Queen	8
Rice	9
Tapioca	9
Viennese	10

PUDDINGS, BOILED OR STEAMED

Apple Puff	13
Beckwith	13
Boiled Rice	14
Brown	14
Cherry Roly Poly	14
Christmas	15
Fig	16
German	16
Graham	17
Plum	17
Suet	18
Whole Wheat	18
Walnut	19
Yankee	19

PIES

Acme Pastry	23
Biddy's	23
Cocoanut	24
Cream Cheese	24
Lemon	25
Mock Cherry	25
New England Mince	25
Prunes	26
Pumpkin	26
Raisin	27
Squash	27

TARTS AND SHORTCAKES

Chestnut Tarts	31
Chocolate Washington	31

TARTS AND SHORTCAKES—*Continued*

	Page
Fanchonnettes	32
Fruit Pancakes	33
Gooseberry Tart	33
Grape Patties	34
India Comfit	34
Individual Shortcakes	35
Macaroon Tartlets	36
Pancakes	36
Peach Cobbler	37
Peach Shortcake	37
Tartelettes D'Apricots	37
Vassar Delight	38

CUSTARDS, CREAMS AND OMELETS

Banana	41
Bavarian	41
Blanc Mange	42
Brandy	42
Charlotte Berry	43
Chocolate	43
Italian	44
Marron Syllabub	44
Mousse	45
Pineapple Bavarian	45
Rum Omelet	46
Strawberry Charlotte	46
Wine Jelly	47

ICE-CREAM AND WATER-ICES

Cantaloup Sherbet	51
Cardinal	51
Cherry Ripe	52
Crème de Noix	52
Dainty Orange	53
Délice	54
Egg Nog	54
Foundation	55
Frozen Fig	55
Malaga	56
Moca Parfait	56
Orange	56
Philadelphia	57
Pineapple Water-Ice	58
Pudding	58
Rhubarb Sherbet	59
Roman Punch	59
Sherbet	59

FRUITS, COOKED	Page
À Deux	63
Au Rhum	63
Baked Bananas	64
Chorus Girls	64
Emelines	64
Jelly Fruit	65
Moslem Douceur	66
Muscatel Jelly	66
Neige	67
Prune Soufflé	67

FRESH FRUITS	
Ambroisie	71
Bartlett Salad	71
Cantaloup Frappé	71
Iced Peaches	72
Sorority Ice	72
Tropique	72
Watermelon	73



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